MODEL 65S
ECONOMY TUBE-FIRED GAS FRYERS

STANDARD ACCESSORIES

- Two nickel plated oblong, wire mesh baskets
- One nickel plated tube rack
- One drain line clean-out rod
- One drain extension
- Heat Deflector
- 6” (15.24 cm) legs, adjustable
- Cabinet – Stainless steel front and door
- Galvanized sides and back
- Tank – Stainless steel
- Basket Hanger

AVAILABLE OPTIONS & ACCESSORIES

- ❑ Caster, Set of 4, with 2 locking
- ❑ Cover
- ❑ Stainless steel sides and back

STANDARD SPECIFICATIONS

CONSTRUCTION

- Welded tank, pressure blasted for a smoother surfaces. This “peened” finish provides for easier cleaning, no welding scorch marks, and high tolerances at pressure points.
- The cabinet front, door and tank are constructed of stainless steel with galvanized sides and back.
- Long lasting, high temperature alloy stainless steel heat baffles are mounted in the heat exchanger tubes to provide maximum heating and combustion efficiency.
- Standing pilot light design provides a ready flame when heat is required.

CONTROLS

- Thermostat maintains temperature between 200°F (93°C) and 400°F (204°C).
- Integrated gas control valve acts as a manual and pilot valve, automatic pilot valve, gas filter, pressure regulator and automatic main valve.
- Gas control valve prevents gas flow to the main burner until pilot is established and shuts off all gas flow. Automatically if pilot flame goes out.
- Temperature limit automatically shuts off all gas flow it the fryer temperature exceeds 450°F (232°C) ±15°F (±8.3°C)

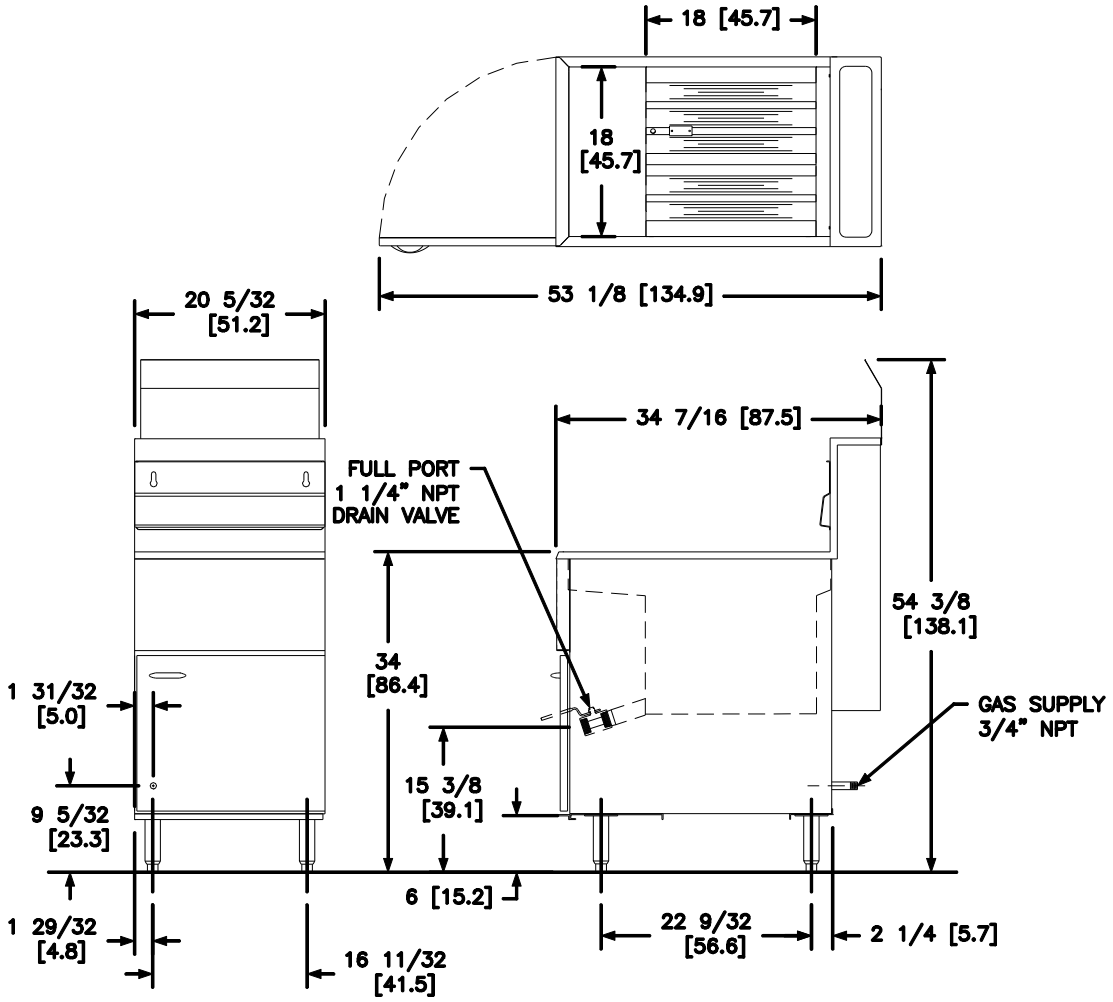
OPERATIONS

- Standing pilot and thermostat maintain temperature automatically at the selected temperature (between 200°F (93°C) and 400°F (204°C)).
- Front 1-1/4” NPT drain, for quick draining

APPROVALS

AGA/CGA(CSA) Certified
NSF Listed

MODEL 65S
ECONOMY TUBE-FIRED GAS FRYERS



ELECTRICAL	OIL CAPACITY
No Electrical options available	65-80 lbs (29.4 - 36.3 kg)
SHIPPING INFORMATION (H x W x L)	
224 lbs (101.7 kg) 45.0 x 23.0 x 38.0 in (114.3 x 48.3 x 96.5 cm)	
GAS CONSUMPTION	**PERFORMANCE CHARACTERISTICS**
150,000 BTU's/Hour (44 kW) (158MJ)	Cooks 120 lbs. (54.4 KG) of fries per hour. Frying area is 18" x 18" (45.7 x 45.7 cm)
SHORT FORM SPECIFICATION	
Provide Frialator 65S tube-fired gas fryer. Fryer shall have an atmosphere burner system combined with five stainless steel tubes utilizing high temperature alloy stainless steel baffles. Fryer shall have a deep cool zone; minimum 20% of total oil capacity. Fryer cooking area shall be 18" x 18" (45.7 x 45.7 cm) with a cooking depth of 4" (10.2 cm). Heat transfer area shall be a minimum of 925 square inches (5969 sq cm).	
TYPICAL APPLICATION	
Frying a wide variety of foods in a limited amount of space. Frying that requires a high volume production rate.	