



HOT ZONE

COOKING EQUIPMENT

The Cooking Equipment
Industry for Restaurant
and Hotel Kitchens



+1 (844)947-6870       MARKETNORTHAMERICA@WGLOBLGROUP.COM

Gas Fryer -HZ-F3-NG

FEATURES

- Behind the door snap action millivolt thermostat control doesn't require electric connection
 - Natural gas
 - 30,000 BTU per burner
 - 3 tubes
- The temperature control range 200°F-400°F
- Twin baskets with plastic coated handle
 - 1-1/4" full port drain valve for fast and complete oil draining
 - Over temperature protection on 450°F, more than that, cut off gas







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Technical specification	
Model	HZ-F3-NG
Gas Type	NG
Burners	3
Total BTU	90,000
Temperature Range	200°F-400°F
Oil Capacity	35-40 lbs (17-20L)
Operating Gas Pressure NG	4.0" W.C
Net Weight	125 lbs
Overall Dimensions	15.5" x 31.3" x 45.3

TECHNICAL DRAWING

