

Project Name:
Location:
Item #:
Qty:

Adcraft Electric Deep Fryer, 10 lb Capacity, in Stainless Steel

DF6LS



Electric

120V / 1750W / 14.5A Cord Length (Inches): 59" Plug Type: NEMA 5-15P Cord set included

NEMA 5-15P



3rd Party Approvals



Warranty (USA / Canada) -

Protected by Admiral Craft Equipment Corporation's one-year limited warranty.

Contact Admiral Craft Equipment for details at 1-877-672-7740



Engineered for precision and reliability, the Adcraft Deep Fryer is an asset to any commercial kitchen. Crafted from durable SUS430 and SUS304 stainless steel, it ensures longevity and robust performance, making it ideal for bustling foodservice environments. The high-grade materials provide a sleek, professional appearance and facilitate easy cleaning and maintenance. The fryer features advanced thermostatic control, allowing for precise temperature management between 160° and 370°F, ensuring consistent cooking results. It has a capacity of 10 pounds for oil.

Features and Construction -

- Constructed from SUS430 and SUS304 stainless steel for durability
- Operates on 120V with a NEMA 5-15P plug type
- Designed without burners for a streamlined operation
- Offers a 10 lb capacity of oil for efficient frying
- Equipped with sturdy legs for stable placement
- Designed for electric use, enhancing energy efficiency
- Manual ignition with thermostatic control for precision
- Temperature range from 160° to 370°F
- Dimensions are 12"L x 16"W x 11"H
- Covered by the Adcraft One-Year Limited Warranty

Included Components

Cover, Fryer Basket, Tank

Capacity -

Pounds: 10 lbs. of oil

Temperature -

Temperature Range (Fahrenheit): 160° - 370°



DF6LS

FRONT SIDE [16.09in] 408.7mm [12.13in] 308mm [10.31in] 262mm 4 0

TOP

Electric

Control Type	Oil Capacity	Volume	Assembled Dimensions	Package Dimensions	Item Weight	Shipping
	(lbs)	Capacity	L x W x H (in)	L x W x H (in)	(lb)	Weight (lb)
Thermostatic	10 lbs. of oil	6L of oil	16.00" x 12.00" x 11.00"	18" x 12.4" x 13"	5.0	6.0