



Foodservice Equipment

Job \_\_\_\_\_ Item# \_\_\_\_\_

## 18 lb. Gas Fryer

*TMFG18*

### Standard Features:

- Compact design requiring only 12" of counter space.
- Heavy-duty 18 pound capacity nickel plated steel kettle.
- High performance tube type burners totaling 24,000 BTU's (24,000 BTU for LP).
- 2 large capacity chrome plated baskets.
- Thermostat controlled from 200°- 375°F.
- High limit shut-off.
- Automatic pilot for quick and easy ignition.
- Available in natural gas or LP.
- Easy 1/4 turn front drain.



### Applications:

The Toastmaster Countertop Gas Fryer is the most economical and flexible Countertop Fryer in the food service industry. It offers unsurpassed performance, combining a proven control system with Toastmaster quality and durability.

### General Information:

The Toastmaster gas countertop fryer comes complete with twin plated wire mesh baskets with heat resistant handles. Large cold zone is provided to capture food

particles, which reduces flavor transfer and extends oil life.

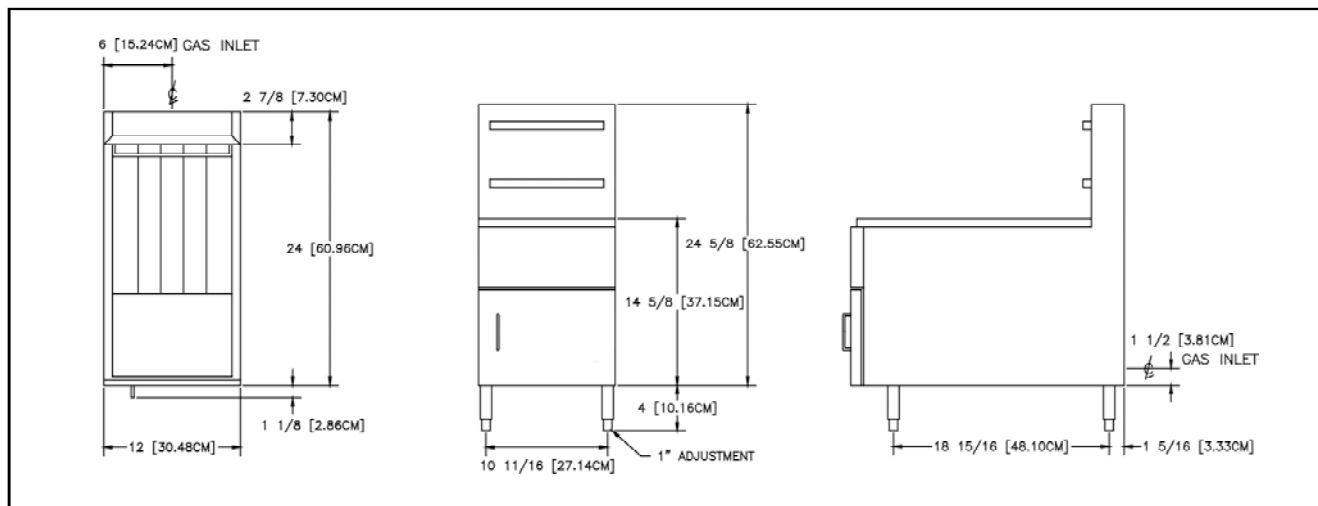
### Warranty:

Toastmaster fryers are covered by Toastmaster's one year parts and labor warranty.



# 18 lb. Gas Fryer

TMFG18



|  |                                    |
|--|------------------------------------|
| <b>Model Number</b>                          | <b>TMFG18</b>                      |
| <b>Overall Dimensions</b>                    | 12" W x<br>24-5/8" H x<br>24" L    |
| <b>Fat Container</b>                         | 10-3/4" W x<br>10" H x<br>13" L    |
| <b>Foam Compartment</b>                      | 10-3/4" W x<br>1-1/4" H x<br>20" L |
| <b>Cooking Surface Height (In.)<br/>(cm)</b> | 17-5/8<br>(44.8)                   |
| <b>Installed Weight (lbs.)<br/>(kg)</b>      | 64 lbs.<br>(29.0)                  |
| <b>Shipping Weight (lbs.)<br/>(kg)</b>       | 73 lbs.<br>(33.1)                  |
| <b>Pre-Heat time to 350°F (177°C)</b>        | 12 minutes                         |
| <b>Fat Capacity</b>                          | 18 lbs. (8.2 kg)                   |
| <b>Pounds of French fries per hr.</b>        | 18 lbs.                            |
| <b>BTU'S per hr. to maintain 350°F</b>       | 4,825                              |

| Model No. | BTU Rating |           | Type Connction    |
|-----------|------------|-----------|-------------------|
|           | Natural    | Propane   |                   |
| TMFG18    | 24,000/HR  | 24,000/HR | 3/8" (1cm) N.P.T. |

### Typical Specifications:

Gas fryer is constructed with an all stainless steel cabinet with 4" high die-cast legs with a 1-3/8" adjustment. Fryer has an 18 lb. (8.16 kg) fat capacity welded steel kettle, tube type, with two welded heat tubes. Tubes have stainless steel radiants heated by two in-shot burners. Kettle has large foam area and large cold zone, and has a 1/4 turn front drain valve. Fryer has a gas thermostat, manual reset type hi-limit thermostat and automatic safety pilot. Two large capacity nickel plated rear hanging baskets are supplied as standard equipment. Gas connection is 3/8" (1 cm) N.P.T. male. Available in natural or propane gas. Unit is AGA Certified, CGA and NSF listed. Printed in the U.S.A.

**INTENDED FOR COMMERCIAL USE ONLY. NOT FOR HOUSEHOLD USE.** TM111/1060



Toastmaster, in line with its policy to continually improve its product, reserves the right to change materials or specifications without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions, or replacements for previously purchased equipment.



**Toastmaster®** 10 Sunnen Dr, St. Louis MO 63143 • www.toastmastercorp.com  
Toll Free: 1-800-264-7827 • Telephone: 1-314-781-2777 • Fax: 1-314-781-3636