



Value • Performance • Quality

FLOOR MODEL FRYERS

Design Features

- Fryers are capable of high capacity and high production cooking.
- High performance burners allows for quick recovery at extreme peak periods of production.
- Front sloping vessel bottom traps food particles and prevents carbonization in the fry zone.
- Reduces flavor transfer and extends oil life.
- Deeper vessel allows for extra oil level depth for frying larger products.
- Vessel has precision welded edges and seams for strength, durability and no-leak joints.
- Tube-fired heating design. Oil rapidly heats to the set temperature due to the extra heat transfer around the tubes.
- Superior to the open pot design.

Options & Accessories

- Gas Conversion kits
- Casters – Set of 4 front two locking
- Quick Disconnect and Flexible Gas Hose
- Stainless steel tank cover.
- Joiner Strip: to connect two fryers and prevent oil seepage between the fryers or drain station.
- Full and Twin size baskets.
- Stainless steel oil drain pan.
- Stainless steel spreader/Work Top 12", 18", 24" wide
- 3/4" NPT x 48" Length
- 3/4" NPT x 60" Length
- Side drain board
- 12" x 12" pan for dump station



TSF-6575

Standard Features

- Fryer vessel tank: All stainless steel high quality construction, 16 gauge # 304 material.
- Durable double layer access door.
- Stainless steel front, door and basket hanger/flue riser. Aluminized sides.
- Twin chrome plated fryer baskets with cool grip plastic coated handles.
- Thermostatic controls adjust from 200° to 400°F.
- Millivolt control system: No electrical hook up required.
- Combination Gas Valve includes pressure regulator and pilot ignition system. Hermetically sealed for operating stability. 3/4" NPT gas inlet in rear.
- Safety Shut Off System which shuts off 100% gas when temperature reaches the hi-limit.
- Large chrome plated removable crumb screen made of tight mesh under fryer baskets.
- Drain Valve: 1 1/4" diameter for easy draining of oil.
- Legs are 6" high chrome plated adjustable legs.

Certifications



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Revised 081115cp



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PRODUCT SPECIFICATIONS

Construction:

Heavy duty stainless steel body. Twin Fry baskets are chrome plated. 6" adjustable chrome legs.

Gas Information:

Natural or LP.

Must specify type of gas and elevation if over 2000 ft. when ordering.

Oil Capacity:

TSF-3540: 30-40 lbs, 76,000 BTU

TSF-4050: 40-50 lbs, 114,000 BTU

TSF-6575: 65-75 lbs, 152,000 BTU

Overall Dimensions:

TSF-3540: 15 1/2"W x 45 3/4" H x 31"D

TSF-4050: 15 1/2"W x 45 3/4" H x 30 1/2" D

TSF-6575: 19 1/2"W x 45 3/4" H x 34 1/4"D

Shipping:

TSF-3540: 175 lbs

TSF-4050: 225 lbs

TSF-6575: 305 lbs

