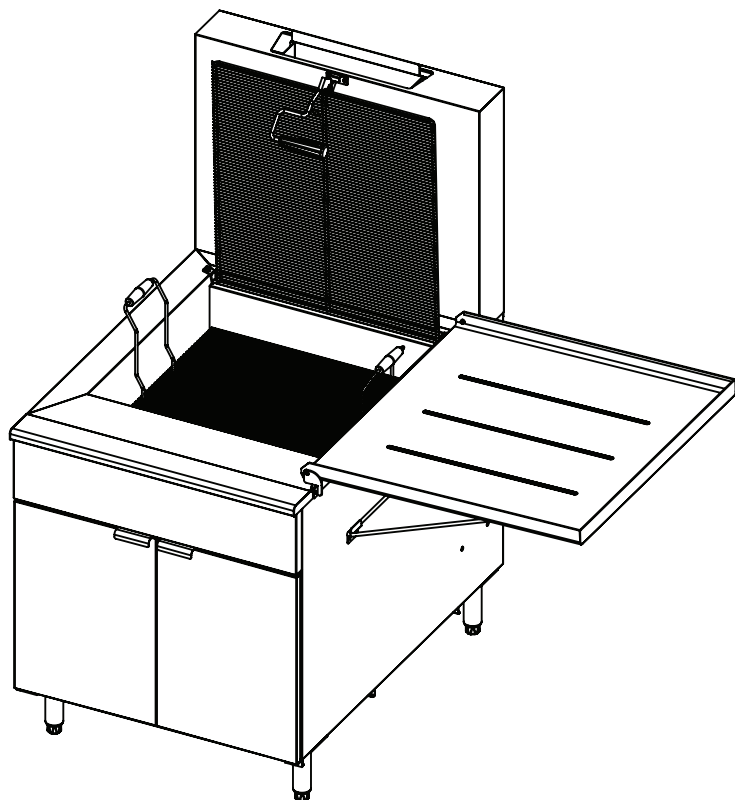




Special Features:

- ✓ Liquid Propane
- ✓ 4 Tube Burners
- ✓ 170 lbs. Oil Capacity
- ✓ Thermostat Controlled: 200°F - 400°F
- ✓ 1/2" NPT Rear Gas Connection
- ✓ 450°F Hi Limit for Safety
- ✓ 1 1/4" Full Port Drain Valve
- ✓ Open Stainless Steel Fryer Pot with Cold Zone
- ✓ 6" Stainless Steel Leg
- ✓ Stainless Steel Front & Galvanized Sides
- ✓ Standby Stainless Steel Pilot for Easy Start
- ✓ Reversible Built-in Drip Tray Drains Oil & is a Lid To Cover
- ✓ Prompt Response Thermostat Ensures Fast Temp Recovery
- ✓ Tested and Conforms to NSF/ANSI Std. 4

Product Description:

The Empura EGDF-170_LP is a commercial-grade donut fryer built for high-output kitchens. Designed with efficiency in mind, it offers fast heat recovery, reliable performance, and user-friendly operation. Its open fry pot and durable stainless-steel construction help extend oil life and simplify cleaning. Ideal for bakeries and donut shops, this fryer ensures consistent results while meeting key sanitation and safety standards.

Intended For Commercial Use Only. Empura assumes no liability for component failure, factory defects or any other damages for units installed in non-commercial foodservice or residential applications.

About Empura Gas Donut Fryers

Empura's EGDF Empura Donut Fryers are commercial-grade fryers crafted specifically for high-volume donut production. Featuring a durable stainless-steel build and a powerful heating system, they ensure rapid oil recovery and consistent frying temperatures. The user-friendly control panel allows for easy and precise temperature adjustment. Compact yet robust, the EGDF fryers are ideal for bakeries, cafes, and concession stands seeking reliable, consistent donut output.



TECHNICAL SPECS

Dimensions

Overall Width	45"
Overall Depth	41.3"
Overall Height	58"
Leg Height	6"
Fry Pot Dimensions	29.5" W x 36.6" D x 13" H

Construction

Construction Materials	Stainless Steel
Number of Legs	4
Leg Type	Adjustable Plate-Mounted
Leg Materials	Stainless Steel
Gas Connection	1/2"
Oil Capacity	170 lbs.
Number of Frypots	1
Drain Valve Size	1-1/4"

Cooking

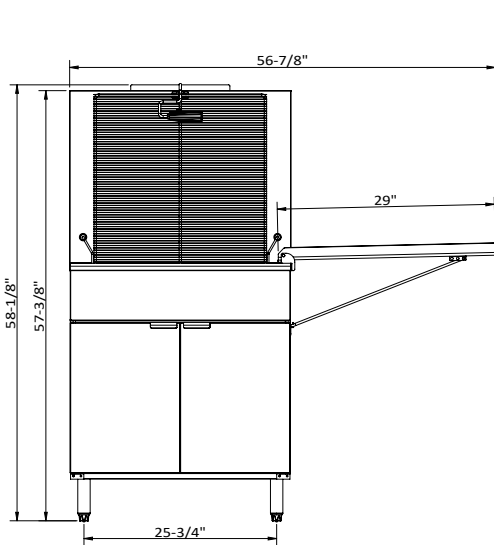
Fuel Type	Liquid Propane
Field Convertible	No
Number of Burners	4
Burner BTU/each	30,000
Burner Type	Tube
Total BTU	120,000
Temperature Range	200°F - 400°F
Gas Regulator	Not Included
Number of Screens	2
Split Pot	No

Shipping

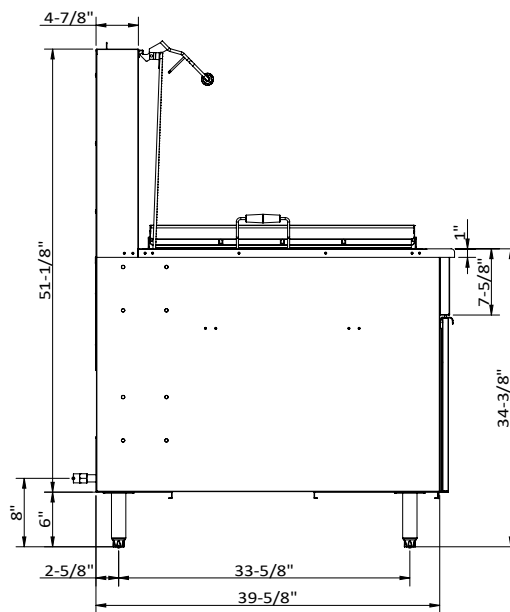
Shipping Weight	310 lbs.
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UNIT VIEW

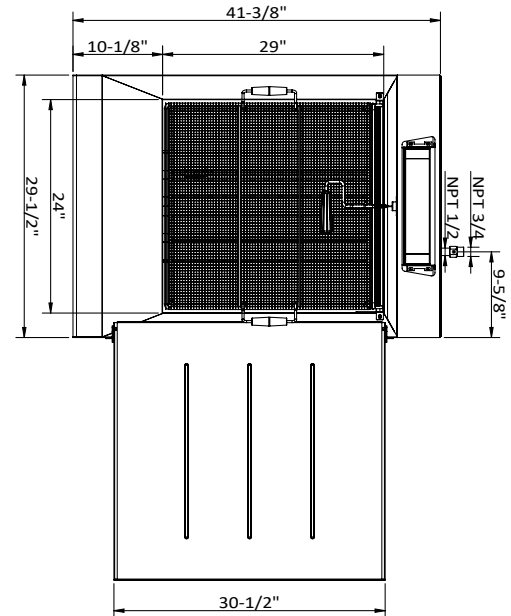
Front View



Side View



Top View



Attention CA Residents: This product can expose you to chemicals including lead, which are known to the State of California to cause cancer, birth defects, or other reproductive harm. For more information, go to www.p65warnings.ca.gov.



1/2" Gas Connection:
This unit comes with a 1/2" gas connection.



Fuel Type:
This unit is made for use with Liquid Propane