BLACK◆DIAMOND®

Project Name:_____
Location: _____
Item #: _____
Qty:_____

Black Diamond Gas Deep Fryer, Natural Gas, 50 lb, 120K BTU, in Stainless Steel

BDGF-120/NG



(Unit shown with optional casters.)

FRYER ACCESSORIES (OPTIONAL)

- Stainless Steel Cover
- Joiner Strips
- Splash Guard
- Fryer baskets available in a variety of sizes

3RD PARTY APPROVALS

Intertek Intertek

WARRANTY (USA / CANADA)

1 Year Warranty on Parts & Labor,
5 Year Warranty on Stainless Steel Fry Pot

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

1 YEAR PARTS & LABOR WARRANTY 5 YEARS FRYER TANK

Delivering exceptional performance in commercial kitchens, this Black Diamond Gas Deep Fryer is crafted from stainless steel and cast iron, ensuring durability and efficiency. It features a 50-pound capacity, ideal for high-volume cooking of french fries, chicken wings, and more. Operating within a temperature range of 200° to 400°F, it offers precise control for perfect frying. Equipped with manual ignition and control, this fryer is designed for ease of use and maintenance, making it a reliable choice for professionals.

FEATURES AND CONSTRUCTION

- Constructed with durable stainless steel and cast iron
- Delivers a powerful 120,000 BTUs for efficient frying
- Equipped with 4 burners for versatile cooking options
- Offers a 50 lb capacity for high-volume frying needs
- Equipped with adjustable legs for stability
- Includes standard coupling adaptor and gas connection for natural gas
- Features manual ignition and control for precision cooking
- Temperature range of 200° to 400°F for versatile cooking
- Designed for high-volume commercial kitchen environments
- Perfect for frying a variety of foods like french fries and chicken wings

INCLUDED COMPONENTS

- (4) Adjustable Legs
- (4) Casters
- (2) Baskets
- (1) Basket Support Rack
- (1) Basket Hanging Plate
- (1) Oil Drainage Extension Pipe

TEMPERATURE

Overall Temperature (Fahrenheit):

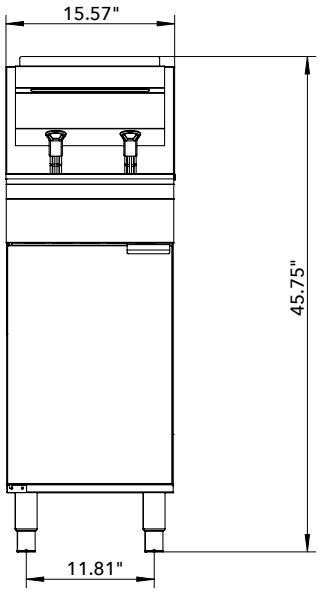
- Minimum: 200° - Maximum: 400°F

The Legacy Companies
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Sales: 516-433-3535 • orders@admiralcraft.com • www.admiralcraft.com

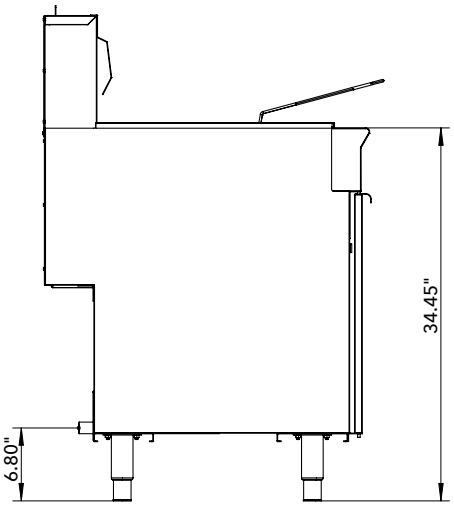
BLACK◆DIAMOND® Black Diamond Gas Deep Fryer, NG, 50 lb, 150K BTU

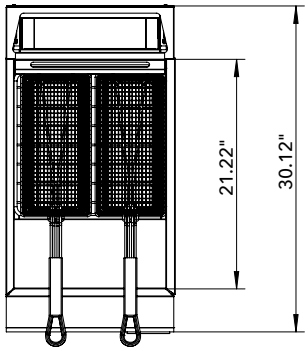
BDGF-120/NG

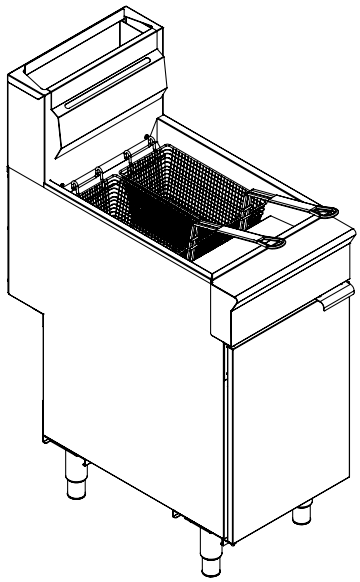
FRONT



SIDE







TOP

Gas

Capacity (lbs. of oil)	Temperature Range (Fahrenheit)	BTU / Hour	Assembled Dimensions (in)	Item Weight (lbs)	Shipping Weight (lbs)
50 lbs	200° - 400°	120000	30.12" x 15.57" x 45.75"	145.5	172.0

ADDITIONAL INFORMATION

- Electricity not needed.
- Liquid Propane (LP) or Natural Gas (NG) units available. Field convertible from LP to NG and vice versa.
- Minimum supply pressure is 4" W.C. for natural gas and 10" W.C. for propane.
- Gas powered appliances must always be indoors, under an approved exhaust system with grease removal filters and a fire protection system.

Due to periodic changes in designs, methods, procedures, policies and regulations, the specifications contained in this document are subject to change without notice. While we exercise good faith efforts to provide information that is accurate, we are not responsible for errors or omissions in information provided or conclusions reached as a result of using the specifications. By using the information provided, the user assumes all risks in connection with such use.