



Model
TGF-1000



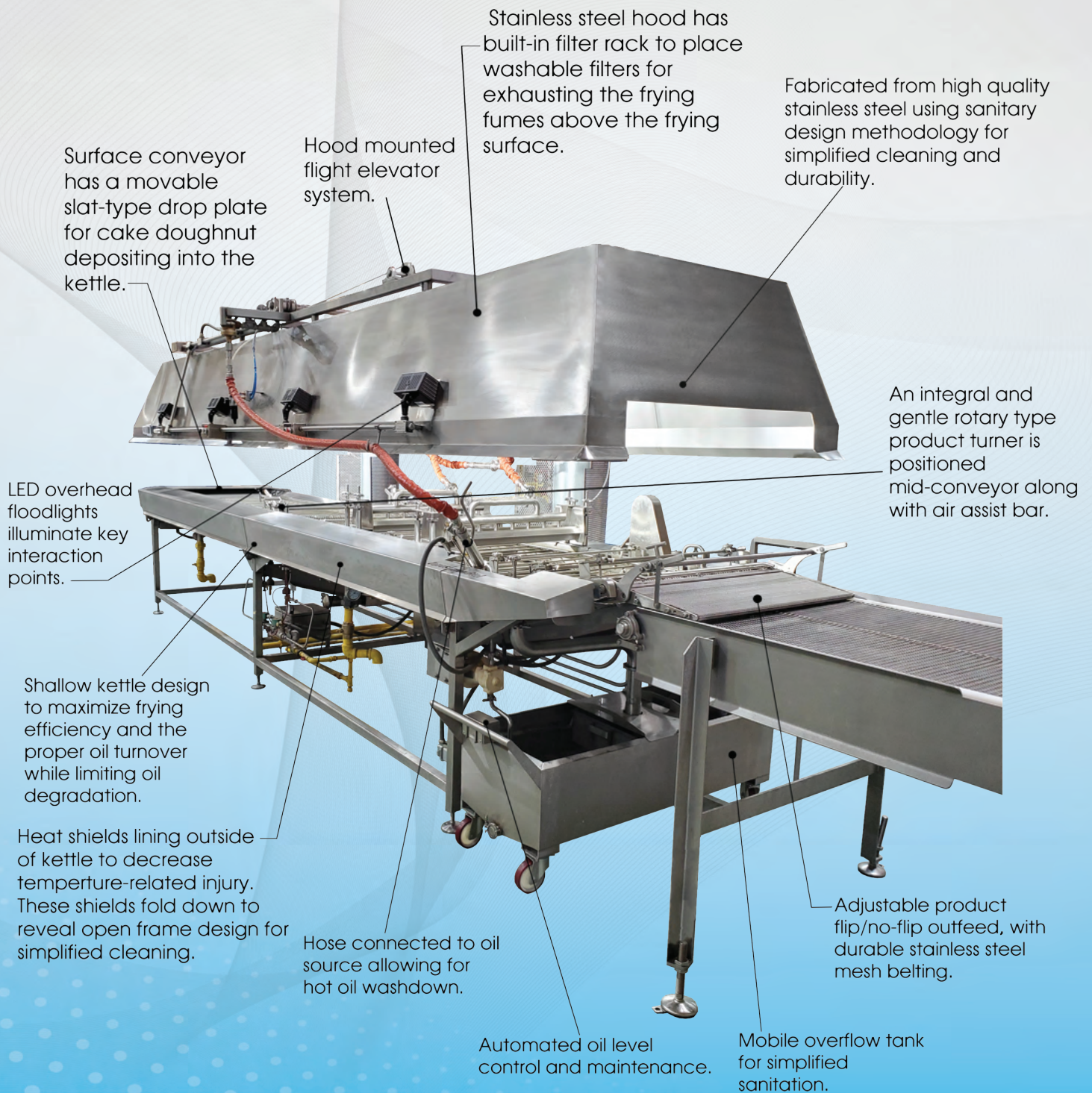
Topos Gas Fired Fryer

Topos now offers a gas fired fryer that showcases previously proven designs with a new innovative touch. The fryers are built for continuous production and can produce from 600 to 4,000 dozen per hour as needed. Topos engineers worked hard to ensure that the fryer is fully doughnut hole capable. The oil waterfall system aids in the doughnut hole frying process.

Topos designs and fabricates these fryers in an assortment of widths, lengths and product flight pitches to suit the customer's current and future product needs. These fryers come fully prewired for simplified and fast installation. The fully automated modulating burner system allows for quick and accurate temperature control of the frying oil at the product surface. The all stainless steel sanitary designed fabrications and the all NEMA 4X execution on the electrical system allows for full wash down of the fryer. The free standing gas train and electrical control panel is installed next to the fryer. The lighting and flight elevator controls are installed on the hood.

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Standard Features



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