

BAKER'S BEST

DONUT FRYERS GAS OR ELECTRIC



ELECTRIC MODELS

MODEL	DIMENSIONS	ELECTRICAL REQUIREMENTS	FRYING AREA OIL CAPACITY	PRODUCTION OUTPUT	WEIGHT
BB20-E (20 X 20)	26" W X 28" D X 46" H TRAY OPEN 47" W	208 V/ 1 PH 36 AMP 208 V/3 PH 21 AMP	20" X 20" 80 LBS	60-75 DOZ / HR 90 SEC FRY TIME	200 LBS
BB26-E (18 X 26)	24" W X 34" D X 46" H TRAY OPEN 43" W	208 V/1 PH 36 AMP 208 V/3 PH 21 AMP	18" X 26" 85 LBS	65-80 DOZ /HR 90 SEC FRY TIME	200 LBS
BB24-E (24 X 24)	30" W X 32" D X 46" H TRAY OPEN 55" W	208 V/1 PH 73 AMP 208 V/3 PH 42 AMP	24" X 24" 100 LBS	80-100 DOZ /HR 90 SEC FRY TIME	250 LBS
BB34-E (18 X 26)	40" W X 32" D X 46" H TRAY OPEN 43" W	208 V/1 PH 73 AMP 208 V/3 PH 42 AMP	24" X 34" 195 LBS	130-150 DOZ /HR 90 SEC FRY TIME	320 LBS

GAS MODELS

MODEL	DIMENSIONS	BTU /HR GAS CONNECTION	FRYING AREA OIL CAPACITY	PRODUCTION OUTPUT	WEIGHT
BB20-G (20 X 20)	26" W X 28" D X 46" H TRAY OPEN 47" W	55,000 BTU/HR ½ "NPT	20" X 20" 80 LBS	60-75 DOZ / HR 90 SEC FRY TIME	300 LBS
BB26-G (18 X 26)	24" W X 34" D X 46" H TRAY OPEN 43" W	55,000 BTU/HR ½ "NPT	18" X 26" 85 LBS	65-80 DOZ /HR 90 SEC FRY TIME	300 LBS
BB24-G (24 X 24)	30" W X 32" D X 46" H TRAY OPEN 55" W	80,000 BTU/HR ½ "NPT	24" X 24" 100 LBS	80-100 DOZ /HR 90 SEC FRY TIME	325 LBS
BB34-G (18 X 26)	40" W X 32" D X 46" H TRAY OPEN 43" W	120,000 BTU/HR ½ "NPT	24" X 34" 195 LBS	130-150 DOZ /HR 90 SEC FRY TIME	400 LBS