

# REVOLUTIONIZING the BUSINESS of FRYING



**COMMERCIAL DEEP FRYER with EZ FILTRATION**



**SAVE ON THE BOTTOM LINE**  
WHILE IMPROVING FOOD QUALITY

**LESS OIL CHANGE**

MINIMUM 30% SAVINGS\*

**CONSERVE GAS**

MINIMUM 30% SAVINGS\*

**REDUCE LABOR COST**

CONVENIENT AND FAST

*\*Figures based on comparison to conventional commercial deep fryers*

# NATURAL GAS / LIQUID PROPANE COMMERCIAL DEEP FRYER WITH EZ FILTRATION



MH-EZ3B80-N

## SPECIFICATIONS

	MH-EZ2B50	MH-EZ3B80
Oil Capacity (Lb)	50	80
No of Baskets	2	3
Total BTUs	120,000	120,000
Total BTU/hr	80,000	80,000
Temp Range (F°)	122° — 374°	122° — 374°
Tank Size (L x W x H)	14" x 15" x 12.5"	20.5" x 15" x 12.5"
Hose Connection	0.50"	0.50"
Dimensions (L x W x H)	17" x 32.5" x 47.5"	23" x 32.5" x 47.5"
Product Weight (Lb)	180	190

## SERVICE / WARRANTY

MH Fryers are warrantied for one (1) year from the date of installation for all defective materials and workmanship,

Contact MH Fryer for any inquiry or questions at toll free 1.833.865.3344 or send us an email to [info@mh Fryer.com](mailto:info@mh Fryer.com).

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When we started the road to creating our commercial deep fryer, our goal was simply to make the best fryer in the industry. We wanted to build our fryers to the highest quality standards, innovative technology that is both energy efficient yet not compromising of productivity, and user friendly for anyone to operate our fryers. Simply put, our goal was to make an incredible machine that made incredibly tasting food.

## KEY FEATURES

- **OIL SAVINGS.** At least 30% frying oil savings compared to conventional deep fryers
- **LESS TRANS FATS.** 40% to 50% reduction of trans fats produced during frying
- **ENERGY SAVINGS.** At least 30% reduction on natural gas / liquid propane gas consumption compared to conventional deep fryers
- **ENVIRONMENT FRIENDLY.** Produce ZERO CO<sub>2</sub> emissions as from our metal fiber burners
- **ADVANCED HEATING ELEMENT.** Rapid heat up time and constant temperature control
- **EZ FILTRATION SYSTEM.** Push button system that's simple to use and used while cooking
- **SIMPLE CLEAN-UP.** Includes heavy-duty stainless steel oil disposal containers with wheels for convenient clean up
- **CONVENIENT SIDE TRAY.** Included stainless steel side tray for storing foods after the food has been fried
- **USER FRIENDLY & EFFICIENT.** Less downtime and labor hours needed. Easy operation and clean-up



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