

Frymaster

ESG35T

HIGH EFFICIENCY GAS FRYER



ESG35T

This 35-lbs. value fryer exceeds ENERGY STAR® standards with 52% efficiency, qualifying for energy rebates and lowering lifetime ownership costs. It matches the output of a 45-lbs. fryer while saving 10 lbs. of oil per fill, uses 33% less energy, and recovers 2.5x faster than standard models. A deeper frypot and up to 40% larger cooking area deliver high production and consistently well-cooked results.

Oil Saving Design: Uses only 35 lbs. of cooking oil while delivering the same cooking capacity as a traditional 45-lbs. fryer, helping reduce oil costs and waste.

High Efficiency: Operating at only 70,000 BTU/hr, the ESG35T uses 33% less energy and offers up to 2.5x faster recovery time than other comparable standard models.

Energy Efficiency that Translates to Savings: Frymaster's Thermo-Tube design provides an additional 2" of tube height and 36% more heat transfer surface area. This reduces the heat per square inch on the oil by 22%, for more efficient heat transfer and longer lasting oil life.

Project _____

Item _____

Quantity _____ CSI Section 11400 _____

Approval _____ Date _____

MODELS **OPTIONS / ADD-ONS**

ESG35T Casters

CONTROLLERS

Millivolt (standard)

SPECIFICATIONS	
OIL CAPACITY	35-lbs. (17 liters) PER FRYPOT
FRYING AREA	14" x 13.75" x 4.2" (35 x 34.9 x 10.7 CM) PER FRYPOT
POT TYPE	Tube
GAS TYPE	Natural Gas Propane Mix
POWER	70,000 BTU/HR PER FRYPOT
STANDARD FEATURES	<ul style="list-style-type: none"> ▪ Thermo-Tube heat-transfer design ▪ Wide cold zone ▪ Durable temperature probe ▪ Combination gas valve with regulator ▪ No electric connection required ▪ Stainless steel frypot, door, and cabinet sides
STANDARD ACCESSORIES	<ul style="list-style-type: none"> ▪ (2) Twin baskets PER FRYPOT ▪ Wire basket hanger ▪ Basket support rack ▪ 6"-7" (15-17 cm) adjustable steel legs

Liter conversions are for liquid shortening @ 70° F



REVISED SPRING 2026

Frymaster

318-865-1711
1-800-221-4583
info@frymaster.com

8700 Line Avenue
Shreveport, LA 71106-6800, USA
FRYMASTER.COM



DIMENSIONS	MODEL	OIL CAPACITY PER FRYPOT	OVERALL SIZE			DRAIN HEIGHT
			WIDTH	DEPTH	HEIGHT	
	ESG35T	35-lbs. (17 liters)	15.7" (39.8 cm)	30.1" (76.5 cm)	45.9" (116.6 cm)	16.5" (42 cm)

CRATED	MODEL	WEIGHT	WIDTH	DEPTH	HEIGHT	CU. FT.	CLASS
	ESG35T	165-lbs. (75 kg)	22" (56 cm)	36" (91 cm)	47" (119 cm)	22	85

Information is APPROXIMATE and may vary at time of shipment due to options/add-ons

GAS REQ.	GAS TYPE	INC. GAS PRESSURE	POWER
	NATURAL GAS	6" W.C.—14" W.C.	
LIQUID PROPANE	9" W.C.—14" W.C.		
MIXED GAS	11" W.C.—14" W.C.		

GAS CONNECTION	
FRYPOTS	SIZE NPT
1	(1) 3/4"

CLEARANCE INFORMATION

Front: 36" (91.4 cm) for servicing and proper operation.

Sides & Rear: 6" (15.2 cm) from any combustible material.

VENTILATION REQUIREMENTS

When installing any fryer, NFPA Standard No. 96 must be strictly followed.

NOTES

- DO NOT CURB MOUNT

HOW TO SPECIFY

Electric or gas, gas type (if applicable), pot type, energy output, oil capacity, number of frypots, controller, filtration type, and optional feature(s).

- Elevation:** Must specify elevation if between 2,000 – 6,000 ft. (Fryer may not perform at optimum levels above 6,000 ft.)

WARRANTY

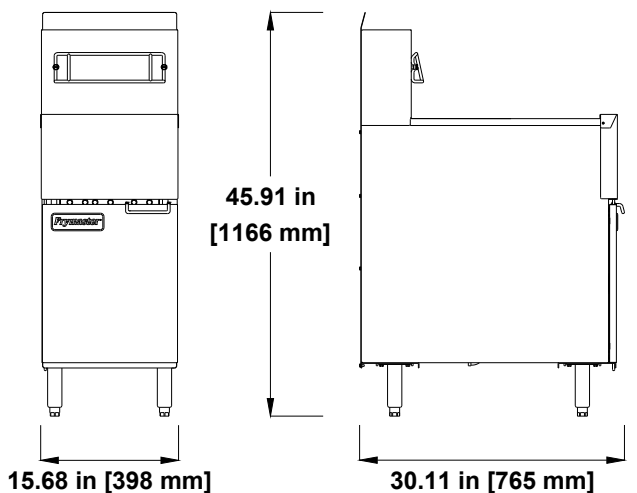
Frypot

5 years: Pro-Rated

(No warranty for mobile kitchen applications)

All Other Parts

1 year: Parts + Labor



Frymaster reserves the right to make changes to the design or specifications without prior notice.

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