

BACKYARD PRO

Backyard Pro BPSQ-F2B 18 Qt. Dual Basket Fryer / Fish Cooker - 55,000 BTU

#554BPSQF2B



Technical Data

Width	17 Inches
Depth	14 Inches
Height	16 Inches
Basket Length	11 Inches
Fry Pot Length	13 Inches
Basket Width	7 Inches
Fry Pot Width	16 Inches
Basket Depth	4 Inches
Fry Pot Depth	4 1/2 Inches
Capacity per Fry Pot	18 qt.

Features

- High pressure 55,000 BTU cast burner
- Features 18 qt. rectangular aluminum fry pot with side handles
- 2 aluminum rectangular fry baskets with heat-resistant handles and a 5" deep fry thermometer
- 5 PSI hose with adjustable type 1 regulator is easy to attach for a secure connection
- Designed for frying fish filets, chicken wings, and other food outdoors

Certifications



Portable LP Tank Connection

Technical Data

Color	Silver
Installation Type	Freestanding
Material	Aluminum
Number of Burners	1 Burner
Number of Fry Baskets	2 Fry Baskets
Power Type	Liquid Propane
Total BTU	55000 BTU
Type	Steamer / Fryer Kits

Notes & Details

Fry up delicious fish filets, fries, chicken wings, and other crispy food with this Backyard Pro 18 qt. dual basket fryer / fish cooker! Specially designed for outdoor cooking, this fryer is great for barbecues, fairs, and other seasonal events. And for exceptional power and even, efficient cooking, it boasts a robust, high pressure 55,000 BTU cast iron burner. As a great addition to the patio or outdoor venue, this fryer is great for everything from breaded shrimp to fried sweet potato wedges!

Other than the burner, the fryer also includes an 18 qt. fry pot and 2 rectangular fry baskets. All 3 pieces are made of aluminum for superior heat transfer and feature carrying handles for easy maneuvering. The basket handles are even heat-resistant to help prevent burns and keep the operator safe. Plus, for added convenience, a 5" deep fry thermometer is included. It's perfect for use when frying up small batches of specialty or limited-time-only dishes.

For operation, a 5 PSI hose comes standard and is easy to connect for a secure hose-to-burner connection. It also includes an adjustable type 1 regulator to give the operator the ability to regulate the heat and control the flame. With ample control, the operator can produce excellent, consistent results for great output and a reliable menu for customers.

Made to last, the fryer is built into a durable, welded steel frame with 4 legs for stability, even on patios and asphalt. Plus, the frame's simple, low-to-the-ground design provides additional stability for accommodating the 18 qt. fry pot when full of hot oil.

 **WARNING:** This product can expose you to chemicals including lead, which are known to the State of California to cause cancer, birth defects, or other reproductive harm. For more information, go to www.p65warnings.ca.gov.