

Datasheet

Project:	Quantity:
Model #:	Approval:

For Commercial Use Only

CF-75-NG 21" Natural Gas Tube Standing 75 lb. Deep Fryer



FEATURES

- Stainless steel front and sides
- Cast iron vertical burner, each 34,000 BTU/hr
- Thermostat (200°F- 400°F) controlled
- Open S/S fryer pot with cold zone
- Standby S/S pilot for easy start
- Adjustable heavy duty legs
- Millivolt control valve
- Prompt response thermostat
- 450°F hi limit for safety
- 1-1/4" full port drain valve
- S/S heater exchanger with baffle
- S/S hanger plate at the back
- Two baskets
- 3/4" NPT rear gas connection
 - ETL US & Canada



- ETL Sanitation
- Conforms to NSF Standards

Intertek Intertek

U SR Brands Group is a US supplier of premium quality commercial cooking, refrigeration and food preparation equipment. Our aim is simple. Produce industry-leading commercial restaurant equipment at reasonable prices, and back it all up with an easy to understand, no nonsense warranty that people can count on.



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TECHNICAL DATA

DIMENSIONS

Exterior Dimensions	21.1″L x 30.1″D x 47″H
Packaging Dimensions	24″L x 34″D x 38″H
Unit Weight	168 lb.
Shipping Weight	200 lb.

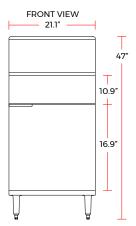
COOKING

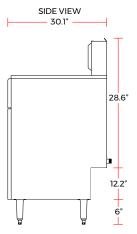
Number of Tubes	5
Burner BTU	34,000
Burner Style	Tube
Total BTU	170,000
Oil Capacity	75 lb.
Fryer Pot Width	14″
Fryer Pot Depth	19.5″
Number of Fry Baskets	2
Number of Fry Pots	1
Split Pot	No
Temperature Range	200°F - 400°F
Max. Temperature Limit	450°F
Control Type	Manual
Gas Inlet Size	3/4″
Gas Type	Natural Gas

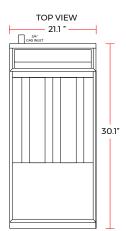
TECHNICAL DRAWING

MODEL:	CF-75-NG
MFR MODEL:	









CONSTRUCTION

Exterior Material	Stainless Steel
Frame Structure	Welded
Number of Legs	4
Fryer Basket Hanger Plate	Yes
Millivolt Control Valve	Yes
Standby Pilot	Yes

