

## Cookline CF75-NG Commercial 75 lb Natural Gas Deep Fryer - 170,000 BTU



### FEATURES

- Cast iron vertical burner, each 30,000 BTU/hr
- Thermostat (200°F- 400°F ) controlled
- Open S/S fryer pot with cold zone
- Standby S/S pilot for easy start
- Casters standard, optional 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
- Stainless steel tank, front and top
- Two baskets
- 3/4" NPT rear gas connection

- ETL US & Canada
- ETL Sanitation
- Conforms to NSF Standards



**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.

## 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

### CONSTRUCTION

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

## TECHNICAL DRAWING

MODEL: CF-75-NG

MFR MODEL:

