

Project:	Quantity:
Model #:	Approval:

For Commercial Use Only

Cookline DOF-170 Commercial 170 lb. Gas Flat Bottom Donut Fryer - 120,000 BTU



FEATURES

- Stainless steel construction
- 170 lb. tank capacity
- 24" x 24" flat bottom
- Cast iron vertical burner, each 30,000 BTU/hr
- 200°F- 400°F temperature range
- Intuitive millivolt controls
- Adjustable 6" stainless steel leg
- Prompt response thermostat
- Open pot design features easy cleaning
- One fry baskets included
- Ample frying capacity
- Reversible built-in drip tray
- Natural Gas standard (Field convertible to LP, kit sold separately)
- 3/4" NPT rear gas connection

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



USR 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	29.52" L x 42.25" D x 58.15" H
Oven Dimensions	24" L x 24" D x 6" H
Packaging Dimensions	46.5" L x 32.6" D x 41.3" H
Unit Weight	264 lb.
Shipping Weight	310 lb.

COOKING

Burner Style	Tube
Total BTU	120,000
Oil Capacity	170 lb.
Temperature Range	200°F - 400°F
Max. Temperature Limit	450°F
Fry Screen	1
Number of Fry Baskets	1
Number of Fry Pots	1
Gas Inlet Size	3/4"
Control Type	Manual
Gas Type	Natural Gas (Field convertible to LP, kit sold separately)

CONSTRUCTION

Frame Structure	Welded
Number of Legs	4
Drip Tray	Yes

TECHNICAL DRAWING

MODEL: DOF-170

MFR MODEL: GF24P

