

DOF-30 Commercial 30 lb. Gas Flat Bottom Countertop Donut Fryer - 54,000 BTU**FEATURES**

- Stainless steel construction
- 30 lb. tank capacity
- Flat bottom design
- "U" shaped burner, each 27,000 BTU/hr
- 200°F- 400°F temperature range
- Intuitive millivolt controls
- Adjustable 4" stainless steel leg
- Prompt response thermostat
- Open pot design features easy cleaning
- Stainless steel mesh strainer 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.

TECHNICAL DATA

DIMENSIONS

Exterior Dimensions	23"L x 29.6"D x 19.7"H
Oven Dimensions	25.6"L x 21"D x 4.25"H
Packaging Dimensions	35.4"L x 29"D x 20.4"H
Unit Weight	103 lb.
Shipping Weight	132 lb

COOKING

Burner Style	Tube
Total BTU	54,000
Oil Capacity	30 lb.
Temperature Range	200°F - 400°F
Max. Temperature Limit	450°F
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-30

MFR MODEL: CTF-2R

