

### **Datasheet**

Project:	Quantity:
Model #:	Approval:

For Commercial Use Only

## Cookline CF40-NG Commercial 40 lb Natural Gas Deep Fryer - 90,000 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
  - Certified to NSF Standards



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.

USR USR Brands, Inc.
Phone: 800-764-11

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## **TECHNICAL DATA**

#### **DIMENSIONS**

Exterior Dimensions	15.5"L x 29.9"D x 47"H
Packaging Dimensions	19"L x 32"D x 34"H
Unit Weight	131 lb.
Shipping Weight	160 lb.

#### **COOKING**

Number of Tubes	3
Burner BTU	30,000
Burner Style	Tube
Total BTU	90,000
Oil Capacity	40 lb.
Fryer Pot Width	14"
Fryer Pot Depth	14"
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

<sup>\*</sup> Natural Gas fryers not to be used with LP gas

### **CONSTRUCTION**

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

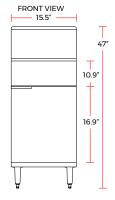
# TECHNICAL DRAWING

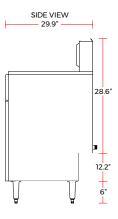
MODEL: CF-40-NG

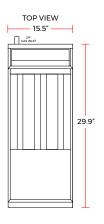
MFR MODEL:











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