

Cookline CF-40E 40 lb. Electric Floor Deep Fryer, 208/240v



FEATURES

- Electric deep fryer
- Stainless steel fryer pot, door, backsplash/flute
- Aluminized sides
- Durable temperature probe
- Wide cold zone
- Basket hanger
- Two twin baskets
- Power switch and indicator light
- 6" steel legs with 1" adjustment
- Basket support rack
- No plug power cord, Hardwired
- 14 in. by 14 in. fry-pot holds 40 pounds of fat
- Phase can be field converted (by licensed electrician)

- ETL US & Canada
- ETL Sanitation
- Certified 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	15.75"L x 27.2"D x 44"H
Packaging Dimensions	21"L x 36"D x 49"H
Unit Weight	140 lb.
Shipping Weight	180 lb.

ELECTRICAL

Voltage/Phase/Wattage/Amps	208V / 1PH / 12KW / 58Amps
	208V / 3PH / 12KW / 34Amps
	240V / 1PH / 14KW / 59Amps
	240V / 3PH / 14KW / 34Amps
Hertz	60
Plug Type	Hardwire

COOKING

Burner Style	Tube
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
Control Type	Manual
Power Type	Electric

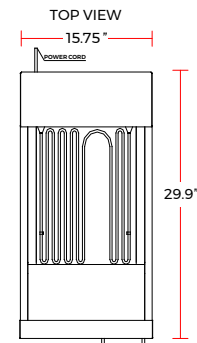
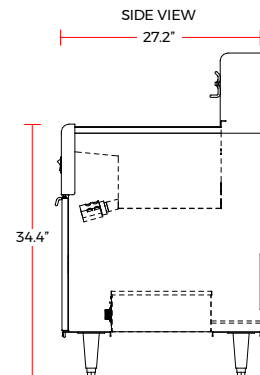
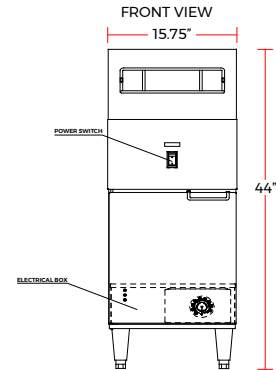
CONSTRUCTION

Exterior Material	Stainless Steel
Frame Structure	Welded
Number of Legs	4
Fryer Basket Hanger Plate	Yes

TECHNICAL DRAWING

MODEL: CF-40E

MFR MODEL: OV20


WARNING: High wattage unit, independent circuit breaker required!