

Outdoor Fryer

For outdoor use only, Cook high volumes of products in a short period, Making them ideal for caterers, party retails and special events.

An American standard 30 lbs propane tank will give approximately 10-12 hours of cooking time (even longer).

Each tank with 35-40 lbs oil capacity, Will cook 60-65 lbs of frozen fries per hour

CP-OF

CP-DOF



PRODUCT SPECIFICATIONS --

- 93,000BTU/hour input per tank
- Millivolt thermostat range 200°F - 400°F (93°C - 205°C)
Overtemperature protection temperature 450°F (232 °C)
Combination gas shut off valve and pilot ignition system.
- 304SS cabinet, SS tank cover, 4 casters locking.
- Gas cylinder holders hold 30 lbs vertical propane tank.
- Two stage regulator and hose on LP models.
- Optional Tank cover & Side shelf

MODEL LIST --

Model	Gas Type	Burners	Total BTU	Oil Capacity	Overall Dimensions	Net Weight	Package Size	Shipping Weight
CP-OF	NG/LP	3	93,000	35-40 lbs	29.8" x 31.3" x 47.7"	172 lbs	35.8" x 34.6" x 50.4"	264 lbs
				17-20 litres	75.6 x 79.5 x 121 cm	78 kg	91 x 88 x 128 cm	120 kg
CP-DOF	NG/LP	6	186,000	35-40 *2 lbs	46.3" x 31.3" x 47.7"	275 lbs	52" x 34.6" x 50.4"	396 lbs
				17-20 *2 litres	117.6 x 79.5 x 121 cm	125 kg	132 x 88 x 128 cm	180 kg

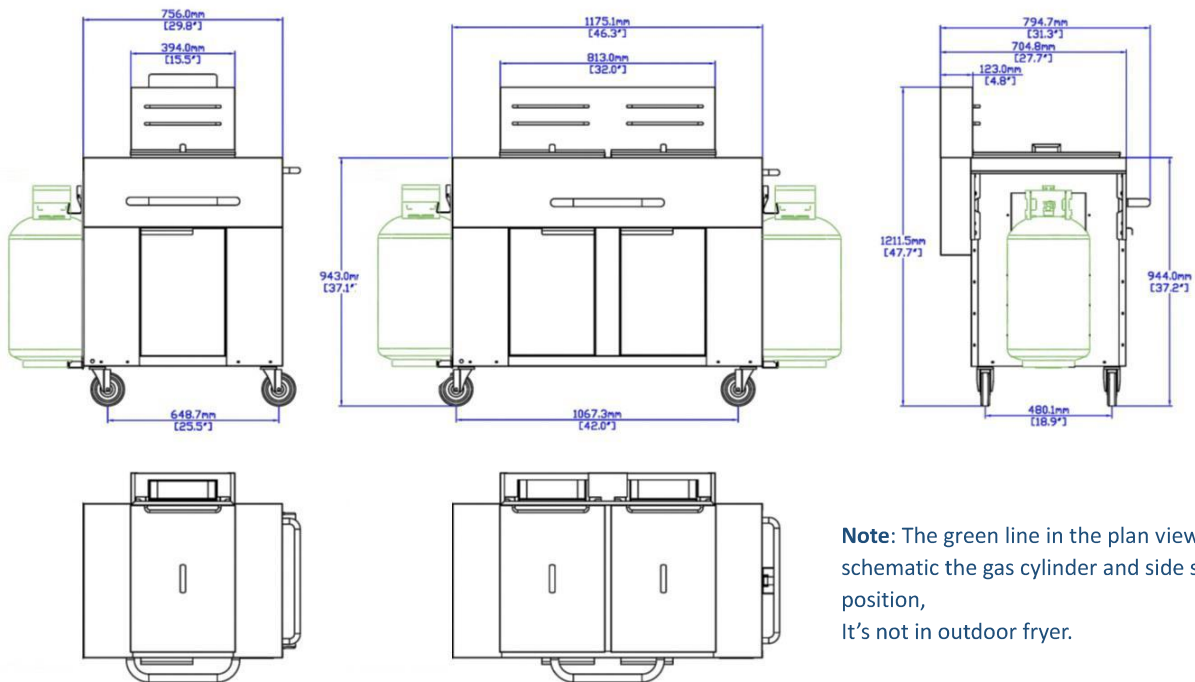
Bring all the functionality of your indoor kitchen outdoors with a compact and sturdy mobile fryer.

Outdoor fryers are designed to cook high volumes of product in a short period of time. The fryers are for outdoor use only, it's easy to move, making them ideal for caterers, party rentals and special events.

Our single OF model is perfect for smaller applications and spaces. Completely mobile, you can bring frying performance wherever you need it. If frying is big on your menu, you need DOF model. Optional side shelves offered.



PLAN VIEW --



Note: The green line in the plan view just schematic the gas cylinder and side shelf position, It's not in outdoor fryer.

- This appliance is manufactured for commercial installation only, not intended for home use.
- 1/2 "and 3/4" NPT for Natural Gas, rear gas connections, two stage regulator and hose on LP.
- A combination valve with pressure regulator is provided, Not to exceed 14"W.C.(1/2 PSI)
Natural gas operating pressure - 4.0"W.C. Recommended supply pressure 7-9"W.C.
Propane gas operating pressure - 10.0"W.C. Recommended supply pressure 11-12"W.C.
- An adequate ventilation system is required for Commercial Cooking Equipment.
- Require a 6" clearance at both side and rear adjacent to combustible construction.
Require a 16" minimum clearance to adjacent open top burner units.
- Special altitude: Natural gas for above 2,000 ft; Propane gas for above 3,500 ft.
- Rear gas connections, two stage regulators and hoses on LP.
- ETL certified NSF listed.

