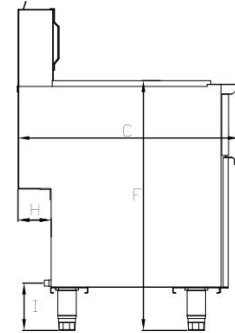
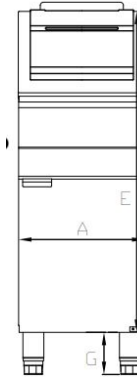
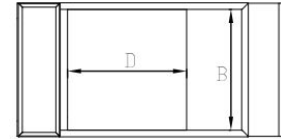


CP-F Series

Commercial Gas Fryers

CP-F3-NG



Temperature Range

BTUs

Dimensions - HxWxD mm / in

200°F - 500°F

90,000

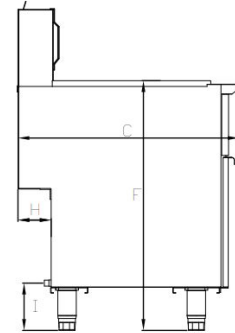
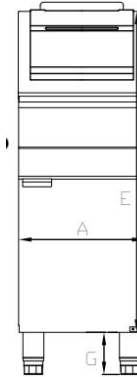
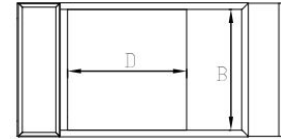
1000 / 39 1/2"
394 / 15 1/2"
770 / 30 3/4"

- 30,000 BTU / burner
- Models: 3, 4, & 5 tube
- Millivolt (snap action) thermostat, 200°F - 400°F
- Stainless steel front and door
- Sides and back are galvanized steel
- Large cold zone to trap food particles
- 1-1/4" dia. full port drain valve for fast and complete oil draining
- 2" diameter adjustable Stainless Steel legs standard, casters optional
- Tank is fully peened for smoother welds & easy cleaning
- Drain pipe holder attached to inside door
- Twin nickel plated baskets
- 1 year parts & labor warranty

CP-F Series

Commercial Gas Fryers

CP-F4-NG



Temperature Range

BTUs

Dimensions - HxWxD mm / in

200°F - 500°F

120,000

1000 / 39 1/2"

394 / 15 1/2"

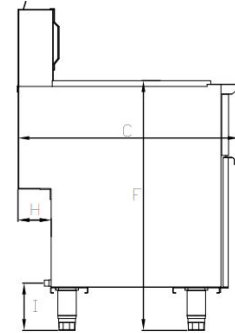
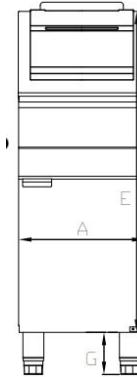
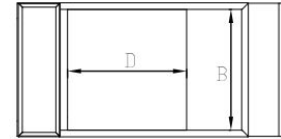
770 / 30 3/4"

- 30,000 BTU / burner
- Models: 3, 4, & 5 tube
- Millivolt (snap action) thermostat, 200°F - 400°F
- Stainless steel front and door
- Sides and back are galvanized steel
- Large cold zone to trap food particles
- 1-1/4" dia. full port drain valve for fast and complete oil draining
- 2" diameter adjustable Stainless Steel legs standard, casters optional
- Tank is fully peened for smoother welds & easy cleaning
- Drain pipe holder attached to inside door
- Twin nickel plated baskets
- 1 year parts & labor warranty

CP-F Series

Commercial Gas Fryers

CP-F5-NG



Temperature Range

BTUs

Dimensions - HxWxD mm / in

200°F - 500°F

150,000

1000 / 39 1/2"

533 / 21"

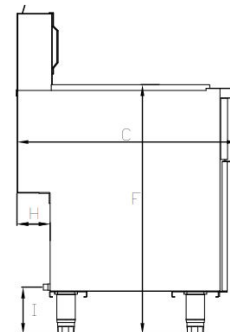
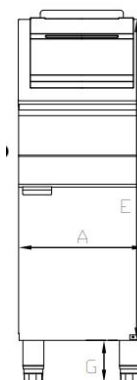
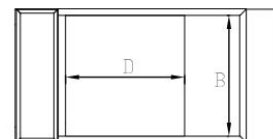
871 / 34 1/8"

- 30,000 BTU / burner
- Models: 3, 4, & 5 tube
- Millivolt (snap action) thermostat, 200°F - 400°F
- Stainless steel front and door
- Sides and back are galvanized steel
- Large cold zone to trap food particles
- 1-1/4" dia. full port drain valve for fast and complete oil draining
- 2" diameter adjustable Stainless Steel legs standard, casters optional
- Tank is fully peened for smoother welds & easy cleaning
- Drain pipe holder attached to inside door
- Twin nickel plated baskets
- 1 year parts & labor warranty

CP-F Series

Commercial Gas Fryers

CP-F3-LP



Temperature Range

BTUs

Dimensions - HxWxD mm / in

200°F - 500°F

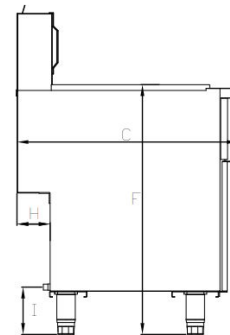
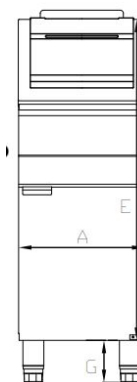
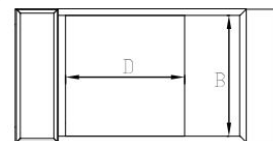
90,000

1000 / 39 1/2"
394 / 15 1/2"
770 / 30 3/4"

- 30,000 BTU / burner
- Models: 3, 4, & 5 tube
- Millivolt (snap action) thermostat, 200°F - 400°F
- Stainless steel front and door
- Sides and back are galvanized steel
- Large cold zone to trap food particles
- 1-1/4" dia. full port drain valve for fast and complete oil draining
- 2" diameter adjustable Stainless Steel legs standard, casters optional
- Tank is fully peened for smoother welds & easy cleaning
- Drain pipe holder attached to inside door
- Twin nickel plated baskets
- 1 year parts & labor warranty

CP-F Series Commercial Gas Fryers

CP-F4-LP



Temperature Range

BTUs

Dimensions - HxWxD mm / in

200°F - 500°F

120,000

1000 / 39 1/2"

394 / 15 1/2"

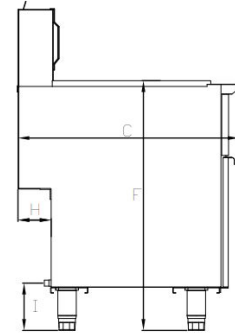
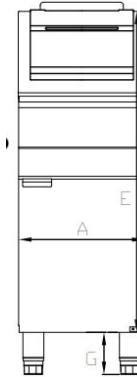
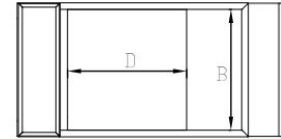
770 / 30 3/4"

- 30,000 BTU / burner
- Models: 3, 4, & 5 tube
- Millivolt (snap action) thermostat, 200°F - 400°F
- Stainless steel front and door
- Sides and back are galvanized steel
- Large cold zone to trap food particles
- 1-1/4" dia. full port drain valve for fast and complete oil draining
- 2" diameter adjustable Stainless Steel legs standard, casters optional
- Tank is fully peened for smoother welds & easy cleaning
- Drain pipe holder attached to inside door
- Twin nickel plated baskets
- 1 year parts & labor warranty

CP-F Series

Commercial Gas Fryers

CP-F5-LP



Temperature Range

BTUs

Dimensions - HxWxD mm / in

200°F - 500°F

150,000

1000 / 39 1/2"

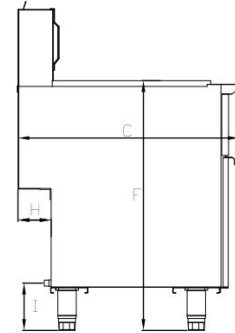
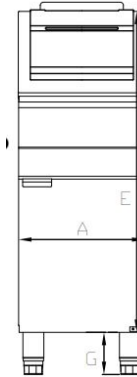
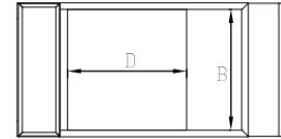
533 / 21"

871 / 34 1/8"

- 30,000 BTU / burner
- Models: 3, 4, & 5 tube
- Millivolt (snap action) thermostat, 200°F - 400°F
- Stainless steel front and door
- Sides and back are galvanized steel
- Large cold zone to trap food particles
- 1-1/4" dia. full port drain valve for fast and complete oil draining
- 2" diameter adjustable Stainless Steel legs standard, casters optional
- Tank is fully peened for smoother welds & easy cleaning
- Drain pipe holder attached to inside door
- Twin nickel plated baskets
- 1 year parts & labor warranty

CP-FS Series CP-F4S-NG

Commercial Solid State Gas Fryers



Temperature Range

BTUs

Dimensions - HxWxD mm / in

200°F - 375°F

120,000

1000 / 39 1/2"

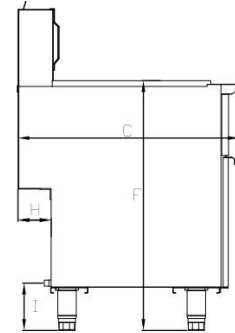
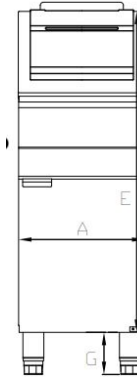
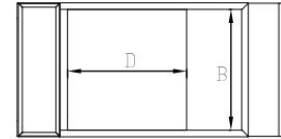
394 / 15 1/2"

770 / 30 3/4"

- 30,000 BTU / burner
- Models: 4 & 5 tube
- Solid State Control thermostat, 200°F - 375°F
- Melt Cycle switch that allows the shortening to heat slowly when in the "on" position
- Indicator lights: "ON/OFF" & "Melt Cycle"
- DVI- Drain Valve Interlock control prevents "dry firing"
- All stainless steel cabinet
- Large cold zone to trap food particles
- 1-1/4" dia. full port drain valve for fast and complete oil draining
- 2" diameter adjustable Stainless Steel legs standard, casters optional
- Tank is fully peened for smoother welds & easy cleaning
- Fryer Cleaning Kit standard with solid state control fryers
- Drain pipe holder attached to inside door
- Twin nickel plated baskets
- 1 year parts & labor warranty

CP-FS Series CP-F5S-NG

Commercial Solid State Gas Fryers



Temperature Range

BTUs

Dimensions - HxWxD mm / in

200°F - 375°F

150,000

1000 / 39 1/2"

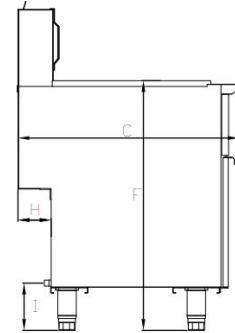
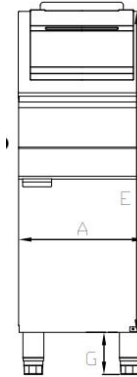
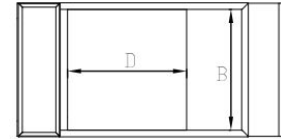
533 / 21"

871 / 34 1/8"

- 30,000 BTU / burner
- Models: 3, 4, & 5 tube
- Millivolt (snap action) thermostat, 200°F - 400°F
- Stainless steel front and door
- Sides and back are galvanized steel
- Large cold zone to trap food particles
- 1-1/4" dia. full port drain valve for fast and complete oil draining
- 2" diameter adjustable Stainless Steel legs standard, casters optional
- Tank is fully peened for smoother welds & easy cleaning
- Drain pipe holder attached to inside door
- Twin nickel plated baskets
- 1 year parts & labor warranty

CP-FS Series CP-F4S-LP

Commercial Solid State Gas Fryers



Temperature Range

BTUs

Dimensions - HxWxD mm / in

200°F - 375°F

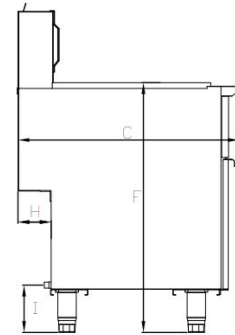
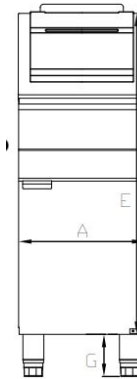
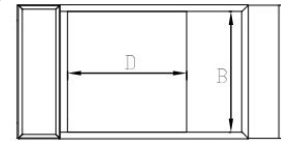
120,000

1000 / 39 1/2"
394 / 15 1/2"
770 / 30 3/4"

- 30,000 BTU / burner
- Models: 4 & 5 tube
- Solid State Control thermostat, 200°F - 375°F
- Melt Cycle switch that allows the shortening to heat slowly when in the "on" position
- Indicator lights: "ON/OFF" & "Melt Cycle"
- DVI- Drain Valve Interlock control prevents "dry firing"
- All stainless steel cabinet
- Large cold zone to trap food particles
- 1-1/4" dia. full port drain valve for fast and complete oil draining
- 2" diameter adjustable Stainless Steel legs standard, casters optional
- Tank is fully peened for smoother welds & easy cleaning
- Fryer Cleaning Kit standard with solid state control fryers
- Drain pipe holder attached to inside door
- Twin nickel plated baskets
- 1 year parts & labor warranty

CP-FS Series CP-F5S-LP

Commercial Solid State Gas Fryers



Temperature Range

BTUs

Dimensions - HxWxD mm / in

200°F - 375°F

150,000

1000 / 39 1/2"
533 / 21"
871 / 34 1/8"

- 30,000 BTU / burner
- Models: 3, 4, & 5 tube
- Millivolt (snap action) thermostat, 200°F - 400°F
- Stainless steel front and door
- Sides and back are galvanized steel
- Large cold zone to trap food particles
- 1-1/4" dia. full port drain valve for fast and complete oil draining
- 2" diameter adjustable Stainless Steel legs standard, casters optional
- Tank is fully peened for smoother welds & easy cleaning
- Drain pipe holder attached to inside door
- Twin nickel plated baskets
- 1 year parts & labor warranty