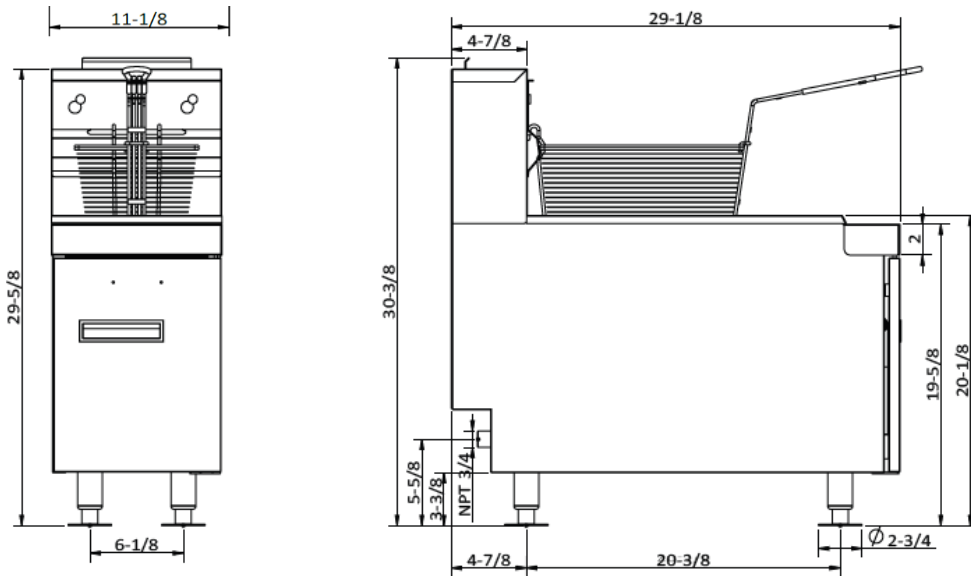




# Countertop Gas Fryer

## Model CCGCTF-25



### Standard Features & Benefits

**CONSTRUCTION:** Easy cleaning stainless steel front, vat flue panel, basket hanger and galvanized side walls. Heavy steel legs with adjustable feet for leveling.

**FRY TANK:** 25 lb. oil capacity. Easy cleaning stainless steel tube type tank features maximum surface heat transfer for gas efficiency combined with a cold zone to prevent refrying crumbs & extends shortening life. Tank measures 10" x 13.6". 1 full size fry basket included. 1" drain valve for fast & easy draining.

**CONTROLS:** Robertshaw snap action thermostat, safety, thermopile and high limit controls are all standard. Two 22,000 BTU burners. . Automatic standing pilot and brass burner valves.

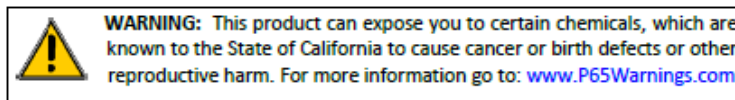
**GAS & TESTING:** Optimal pressures are 4" WC for natural gas and 10" WC for propane. Gas connection is 3/4" NPT. cETLus design certified. ETL Sanitation complies to NSF / ANSI standards.

All controls are tested and confirmed in good working order. Calibration and adjustments are the responsibility of the installer.

SPECS				
Model #	Width	Depth	Height	Ship Wgt.
CCGCTF-25	11.15"	29.15"	30.45"	105 lbs.



See website for full warranty.



**NOTICE:** In an ongoing effort of product development & improvement, Comstock-Castle reserves the right to change specifications and product design without notice. Such modifications do not entitle the buyer to corresponding changes or replacements for previously purchased equipment.



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