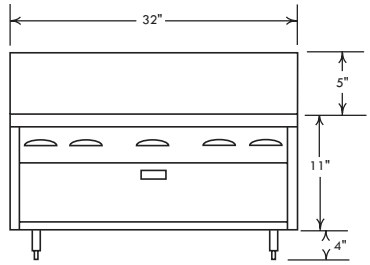
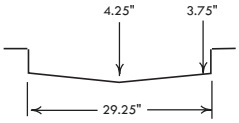
America's Oldest Stove Company
(Est.1838)

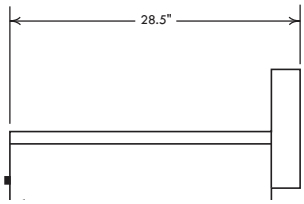
JOB _____ ITEM # _____

FUNNEL CAKE FRYERS



Model 2932SF
front view





Model 2932SF

Standard Features, Benefits & Options

CONSTRUCTION: Easy cleaning, corrosion resistant stainless steel finish, welded with aluminized inner framing. Double wall construction with heavy insulation combined with a special flue design for cooler operation. Adjustable 4″ stainless steel legs for easy leveling. Installation clearances for non-combustible surfaces are 2″ on sides and 6″ in the rear, combustible surface clearances are 6″ and 6″. Hinged front door panel protects controls.

BURNERS: Long life, cast iron "H" pattern burners combined with a special "V" shaped tank design directs heat for excellent air circulation.

CONTROLS: Snap Action thermostat for fast recovery, 100% safety shut off, high limit control for back-up safety, automatic standing pilot and brass burner valves. Pressure regulators are set at the factory for natural gas and easily convertible to propane. Optimal pressures are 4″ WC for natural gas and 10″ WC for propane. Manifold size is ¾″ NPT. All controls are tested and confirmed in good working order. Calibration and adjustments are the responsibility of the installer.

TANK: Easy cleaning, corrosion resistant stainless steel with angled bottom ¾″ gate valve for rapid draining.

ACCESSORIES: Single large baskets, stainless steel tank covers, gas hoses, cleaning supplies, equipment stands and casters are listed in the price list.

FLOORMODELS: Tubular stainless steel legs and stainless steel stablilzing under shelf to bring the tank surface to 36″.

SPECIFICATIONS				
Model		**2923SF**	**2932SF**	**2941SF**
Width	in.	23	32	41
	cm	584	813	1054
Depth	in.	28.5	28.5	28.5
	cm	724	724	724
Height	in.	20	20	20
	cm	508	508	508
Approx. Ship	lbs.	125	150	175
Weight	kgs.	165	185	200
Total BTU		50,000	75,000	100,000
TANKINTERIOR				
Width	in.	20.25	29.25	38.25
Height	in.	4.25	4.25	4.25
Length	in.	21	21	21
FRYERTANKFILLCHARTGUIDE				
Gallons		2.5 - 3	3.5 - 4.75	4.75 - 6
Liters		10 - 11.5	13 - 17	18 - 23
Pounds		20 - 24	27 - 36	38 - 48
Kilograms		9 - 11	12 - 16	17 - 22

This chart is intended to be a guide. Adjustments may be made to accommodate the cooking demands of various establishments.

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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