

Cookline CF75-NG Commercial 75 lb Natural Gas Deep Fryer - 150,000 BTU



FEATURES

- Cast iron vertical burner, each 30,000 BTU/hr
- Thermostat (200°F- 400°F) controlled
- Open S/S fryer pot with cold zone
- Standby S/S pilot for easy start
- Casters standard, optional legs
- Millivolt control valve
- Prompt response thermostat
- 450°F hi limit for safety
- 1-1/4" full port drain valve
- S/S heater exchanger with baffle
- S/S hanger plate at the back
- Stainless steel tank, front and top
- Two baskets
- 3/4" NPT rear gas connection

- 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	21.1"L x 30.1"D x 47"H
Packaging Dimensions	24"L x 34"D x 38"H
Unit Weight	168 lb.
Shipping Weight	200 lb.

COOKING

Number of Tubes	5
Burner BTU	3,000
Burner Style	Tube
Total BTU	150,000
Oil Capacity	75 lb.
Fryer Pot Width	14"
Fryer Pot Depth	19.5"
Number of Fry Baskets	2
Number of Fry Pots	1
Split Pot	No
Temperature Range	200°F - 400°F
Max. Temperature Limit	450°F
Control Type	Manual
Gas Inlet Size	3/4"
Gas Type	Natural Gas

* Natural Gas fryers not to be used with LP gas

CONSTRUCTION

Frame Structure	Welded
Number of Legs	4
Fryer Basket Hanger Plate	Yes
Millivolt Control Valve	Yes
Standby Pilot	Yes

TECHNICAL DRAWING

MODEL: CF-75-NG

MFR MODEL:

