

Project:	Quantity:
Model #:	Approval:

For Commercial Use Only

Cookline CTF3 35 lb. Natural Gas Stainless Steel Countertop Fryer - 66,000 BTU



FEATURES

- Stainless steel oil tank
- 3 tube burners, each 22,000 BTU/hr
- Millivolt controls
- 1" full port drain valve
- 4" height adjustable stainless steel legs
- Manual gas shut off valve
- High efficiency burners
- Short recovery time to save more oil
- Drain extension
- S/S hanger plate at the back
- Wire mesh fry baskets included
- 3/4" NPT rear gas connection
- Stainless steel front and galvanized sides

- 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	14.7"L x 29.9"D x 30.9"H
Packaging Dimensions	18.2"L x 31.8"D x 31.5"H
Unit Weight	117 lb.
Shipping Weight	124 lb.

COOKING

Number of Tubes	3
Burner BTU	22,000
Burner Style	Tube
Total BTU	66,000
Oil Capacity	35 lb.
Fryer Pot Width	14"
Fryer Pot Depth	13.62"
Number of Fry Baskets	2
Number of Fry Pots	1
Split Pot	No
Temperature Range	200°F - 400°F
Control Type	Manual
Gas Inlet Size	3/4"
Gas Type	Natural Gas

* Natural Gas fryers not to be used with LP gas

CONSTRUCTION

Exterior Material	Stainless Steel Front, Galvanized Sides
Frame Structure	Welded
Number of Legs	4
Fryer Basket Hanger Plate	Yes

TECHNICAL DRAWING

MODEL: CTF3

MFR MODEL: CTF-3

