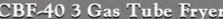
CBF-40 3 Gas Tube Fryer

TOTAL BTU/HR: 90,000

G/W (LB): 157

FEATURES

- · STAINLESS STEEL FRONT W/ GALVANIZED SIDES
- CAST IRON VERTICAL BURNER (30,000 BTU/HR EACH)
 - THERMOSTATICALLY CONTROLLED (200°F 400°F)
 - OPEN S/S FRYER POT WITH COLD ZONE
 - STANDBY S/S PILOT FOR EASY START
 - · CASTERS INCLUDED
 - MILI-VOLT CONTROL VALVE
 - PROMPT RESPONSE THERMOSTAT ENSURES
 - FAST TEMP RECOVERY
 - HIGH-LIMIT FOR SAFETY (450°F)
 - 1 1/4" FULL PORT DRAIN VALVE
- S/S HEAT EXCHANGER WITH BAFFLE FOR HIGH EFFICIENCY
 - S/S HANGER PLATE AT THE BACK
 - Two baskets included
 - 1/2" NPT REAR GAS CONNECTION
 - . ONE YEAR LIMITED PARTS AND LABOR WARRANTY
- · GAS TYPE SHOULD BE SPECIFIED WHEN CONFIRMING ORDER



Model: CBF-40

DESCRIPTION: 40 POUNDS GAS TUBE FRYER (3-TUBES)

PACKING SIZE (IN): 18"×33"×34"

N/W (LB): 143

Installation Instructions

- 1. A GAS PRESSURE REGULATOR SUPPLIED WITH THE UNIT MUST BE INSTALLED. NATURAL GAS 4.0" (102 MM) W.C. PROPANE GAS 10.0" (254 MM) W.C.
- 2. An adequate ventilation system is required for commercial cooking equipment.
- 3. THESE UNITS ARE MANUFACTURED FOR INSTALLATION IN ACCORDANCE WITH NATIONAL FUEL GAS CODE, ANSI- Z223.1/NFPA #54 (LATEST EDITION).
- 4. THIS APPLIANCE IS INTENDED FOR COMMERCIAL INSTALLATION ONLY AND IS NOT INTENDED FOR HOME USE.
- 5. EQUIPMENT CLEARANCE REQUIREMENT:

NON-COMBUSTIBLES COMBUSTIBLES SIDES 0" SIDES 4"

BACK 0" Васк 4"





- 6. ALL THE INSTALLATION MUST BE PERFORMED BY QUALIFIED TECHNICIANS.
- 7. FOR GAS CONVERSION, PLEASE REFER TO CONVERSION INSTRUCTIONS IN THE INSTRUCTION MANUAL BOOK.

