

# CBF-70 5 Gas Tube Fryer

MODEL: CBF-70

DESCRIPTION: 70 POUNDS GAS TUBE FRYER (5-TUBES)

TOTAL BTU/HR: 150,000

PACKING SIZE (IN): 24"x33"x34"

N/W (LB): 172

G/W (LB): 183



## 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

## OTHER MODELS AVAILABLE



# 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"          | BACK 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.

