

Project:	Quantity:
Model #:	Approval:

*For Commercial Use Only*

## DOF-40 Commercial 40 lb. Gas Flat Bottom Countertop Donut Fryer - 81,000 BTU



### FEATURES

- Stainless steel construction
- 40 lb. tank capacity
- Flat bottom design
- "U" shaped burner, each 27,000 BTU/hr
- 200°F- 400°F temperature range
- Intuitive millivolt controls
- Adjustable 4" stainless steel leg
- Prompt response thermostat
- Open pot design features easy cleaning
- Stainless steel mesh strainer included
- Ample frying capacity
- Reversible built-in drip tray
- NG Standard, LP Conversion Kit Included
- 3/4" NPT rear gas connection

- ETL US & Canada
- ETL Sanitation
- Conforms to NSF Standards



**U**SR 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.

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## TECHNICAL DATA

### DIMENSIONS

Exterior Dimensions	32"L x 29.6"D x 19.7"H
Fry Pot Dimensions	28"L x 21"D x 4.25"H
Packing Dimensions	37"L x 29"D x 20.4"H
Unit Weight	134 lb.
Shipping Weight	165 lb.

### COOKING

Burner Style	Tube
Total BTU	81,000
Oil Capacity	40 lb.
Temperature Range	200°F - 400°F
Max. Temperature Limit	450°F
Number of Mesh Strainers	1
Number of Fry Pots	1
Gas Inlet Size	3/4"
Control Type	Manual
Gas Type	Natural Gas (Field convertible to Liquid Propane)

### CONSTRUCTION

Frame Structure	Welded
Number of Legs	4
Drip Tray	Yes

## TECHNICAL DRAWING

MODEL: DOF-40  
MFR MODEL: CTF-3R

