



American Engineering Since 1936

**Connerton CSG-F4 Natural or LP
Gas 50 lb. Stainless Steel Floor Fryer - 120,000 BTU**



Item CSG - F4

Features

- ▶ All stainless steel tank, door, front, Sides, top, ledge, and header
- ▶ Easy to use thermostat for accurate and adjustable temperature between 200-400 degrees Fahrenheit
- ▶ 50 lb. fry pot, with an efficient 4 tube burner system, full port drain, and drain pipe extension
- ▶ Two nickel chrome wire mesh fry baskets included
- ▶ Natural gas, 120,000 BTU



ETL Sanitation



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3/4" Gas Connection

Width	: 15 1/2 Inches
Depth	: 30 1/4 Inches
Height	: 47 1/8 Inches
Fry Pot	: Width 14 Inches
Fry Pot	: Depth 13 3/4 Inches
Burner Style	: Tube
Cabinet	: Stainless Steel
Capacity	: 50 lb.
Control Type	: Millivolt
Gas Inlet Size	: 3/4 Inches
Number of Fry Baskets	: 2 Fry Baskets
Number of Fry Pots	: 1 Fry Pots
Power Type	: LP or Natural Gas
Split Pot	: Without Split Pot
Temperature Range	: 200 - 400 Degrees F
Total BTU	: 120000 BTU
Type	: Gas Floor Fryers

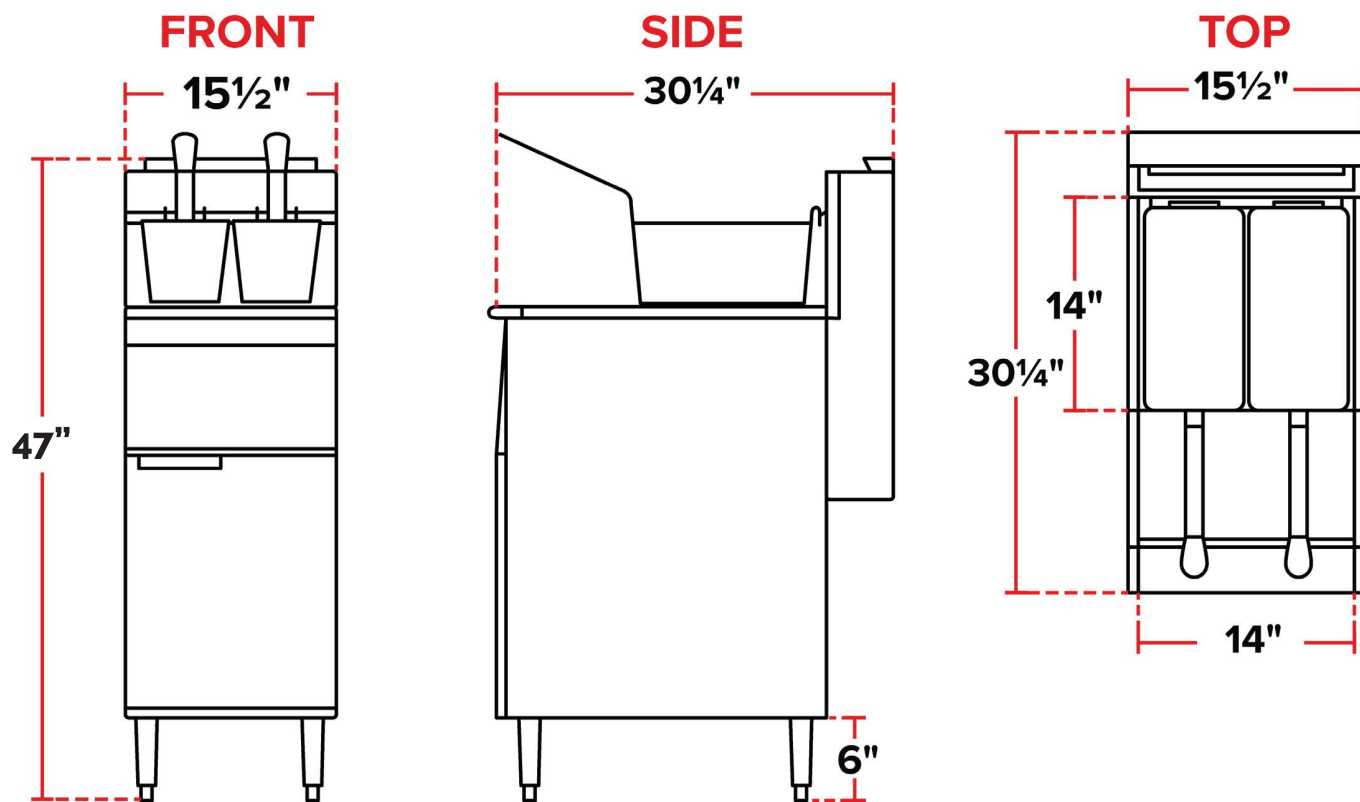


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(562) 464-9901

Plan View (Connerton Fryer - Model CSG - F4)



Notes & Details

A reliable workhorse for any commercial kitchen, the Connerton CSG-F4 50 lb. stainless steel floor fryer quickly cooks your most popular fried foods, delivering excellent results every time. It utilizes four heat exchange tubes to deliver 120,000 BTUs of power while taking up minimal kitchen space, and its type 430 stainless steel tank ensures outstanding durability and long product life. With very fast recovery time, this fryer is sure to keep up with your busiest hours.

The Connerton CSG-F4 floor fryer features a cool zone in its fry tank, collecting excess batter and crumbs and allowing them to sink to the bottom of the tank for easy cleaning. A 1-1/4" ball type full port drain lets you quickly remove used oil, and an Invensys thermostat allows temperature adjustment from 200 to 400 degrees Fahrenheit. This fryer also has a stainless steel door, front, Sides and header while its heavy duty frame ensures a strong structure. A convenient tube rack supports the two included nickel chrome wire mesh fry baskets, and 6" adjustable legs make it easy to clean the floor underneath.



WARNING

This product can expose you to chemicals including lead, which are known to the State of California to cause cancer, birth defects, or other reproductive harm. For more information, go to www.p65warnings.ca.gov.



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