

Project:	Quantity:
Model #:	Approval:

CF-75-NG 21" Gas Tube Standing 75 lb. Commercial Deep Fryer



FEATURES

- ▶ Stainless steel front and sides
- ▶ Cast iron vertical burner, each 34,000 BTU/hr
- ▶ Thermostat (200°F- 400°F) controlled
- ▶ Open S/S fryer pot with cold zone
- ▶ Standby S/S pilot for easy start
- ▶ Adjustable heavy duty legs
- ▶ Millivolt control valve
- ▶ Prompt response thermostat
- ▶ 450°F hi limit for safety
- ▶ 1-1/4" full port drain valve
- ▶ S/S heater exchanger with baffle for high efficiency
- ▶ S/S hanger plate at the back
- ▶ Two baskets
- ▶ 3/4" NPT rear gas connection
- ▶ One year limited parts and labor warranty

- ▶ ETL Certified
- ▶ ETL Sanitation
- ▶ NSF Compliant



WARRANTY

Cookline products are backed by a 1 Year parts and labor limited manufacturer warranty. The unit itself and parts within are guaranteed against manufacturing defects for a period of 1 year. Glass, due to its fragile nature, is not included under warranty coverage. Always inspect your delivery for freight damage before you accept it. Freight damage will not be considered a manufacturing defect and should be refused or remedied through a claim with the carrier.



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TECHNICAL DATA

DIMENSIONS

Exterior Dimensions	21.1"L x 30.1"D x 47"H
Packaging Dimensions	24"L x 34"D x 38"H
Unit Weight	168 lb.
Shipping Weight	200 lb.

COOKING

Number of Tubes	5
Burner BTU	34,000
Burner Style	Tube
Total BTU	170,000
Oil Capacity	75 lb.
Fryer Pot Width	14"
Fryer Pot Depth	19.5"
Number of Fry Baskets	2
Number of Fry Pots	1
Split Pot	No
Temperature Range	200°F - 400°F
Max. Temperature Limit	450°F
Control Type	Manual
Gas Inlet Size	3/4"
Gas Type	Natural Gas

CONSTRUCTION

Exterior Material	Stainless Steel
Frame Structure	Welded
Number of Legs	4
Fryer Basket Hanger Plate	Yes
Millivolt Control Valve	Yes
Standby Pilot	Yes

DIAGRAM

MODEL: CF-75-NG

