

Copper Beech Range

Split pot gas fryer



Model: CBF2525



☐ CBF2525 Split pot gas fryer

STANDARD FEATURES

- Stainless steel front and galvanized sides
- Split pot with separate controls
- 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
- Castors included
- Mili-volt control valve
- Prompt response thermostat ensures fast temp recovery
- 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 included
- 1/2" NPT rear gas connection
- One year limited parts and labor warranty
- Gas type should be specified when confirming order

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:

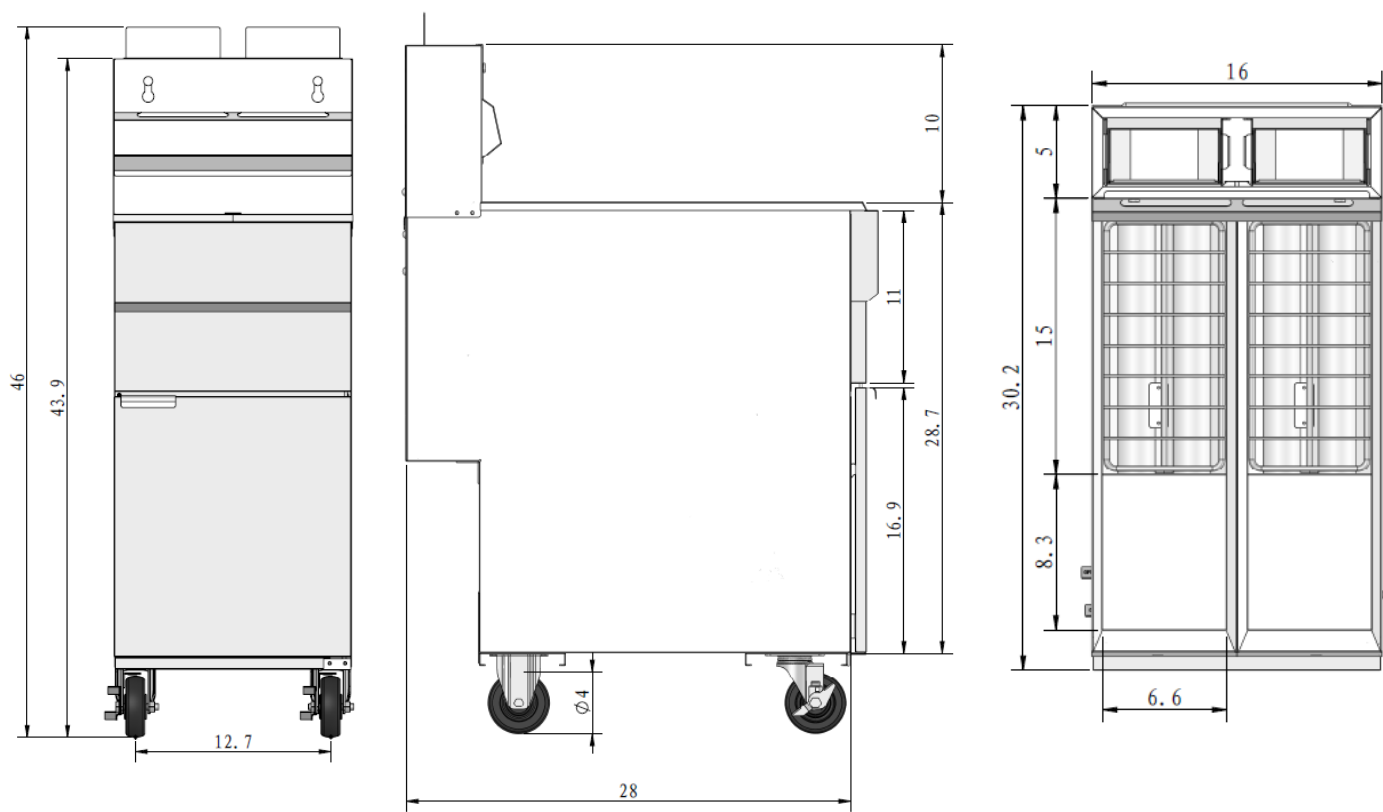
Non-Combustibles	Combustibles
Sides 0"	Sides 4"
Back 0"	Back 4"
6. All the installation must be performed by qualified technicians.
7. It is not suggested to convert to another type of gas in field. Please specify gas type when ordering.



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INSTALLATION DRAWING



Model	Description	Gas Type	Total BTU/HR	Packing Size(IN)	N/W (LB)	G/W (LB)
CBF2525	Gas tube fryer	Natural Gas@4" W/C	120,000	18x33x34	157	181
CBF2525	Gas tube fryer	Propane@10" W/C	120,000	18x33x34	157	181

