



Fryer - 25 lb. Capacity

Capable of high capacity and high production cooking.

High performance burners allow instant recovery at extreme peak periods of production. Deeper vessel allows for extra depth oil level for frying larger products. Front sloping vessel bottom traps food particles and prevents carbonization in the fry zone. Reduces flavor transfer and extends oil life.

Tube-fired heating designed so oil rapidly heats to the set temperature due to the extra heat transfer area around the tubes. Baffle/diffuser designed for removable diffuser spreads heat to the tube walls for better and more efficient heat transfer. Superior to the open pot design on other fryers.

Design Features:

- Fryers are constructed of all stainless steel high quality construction, 16 gauge #304 material
- Durable double layer access door
- The exterior is all stainless steel front, sides, door and basket hanger/flue riser
- Fryer baskets are twin chrome plated fryer baskets with cool grip plastic-coated handles for operator safety and ease
- Thermostatic controls adjusts from 200 degrees up to 400 degrees F
- Millivolt control system: No electrical hook up required
- Combination gas valve includes pressure regulator and pilot ignition system, hermetically sealed for operating stability. 3/4" NPT gas inlet in rear
- Safety shut off system which shuts off 100% gas when temperature reaches the hi-limit
- Large removable crumb screen made of tight mesh chrome plated under fry baskets
- Basket Dimensions: 12 1/4"L x 6 1/2"W x 6"H
- Drain valve: 1 1/4" diameter for easy draining of oil
- One year parts and labor warranty



CPG-F-25C
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Options & Accessories:

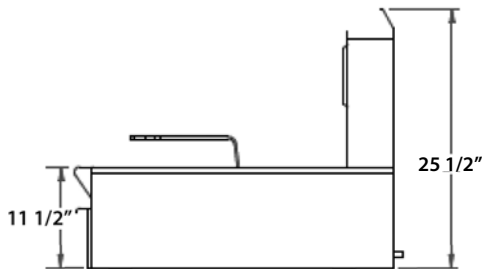
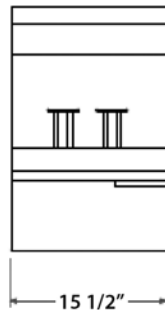
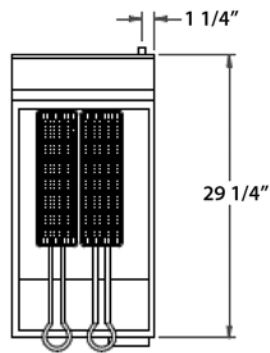
- Stainless steel tank cover
- Stainless steel stands
- Quick disconnect and flexible gas hose
- Full baskets are available
- Side drain board
- 12" pan for dump station
- Stainless steel oil drip pan
- Joiner Strip: To connect two fryers and prevent oil seepage between the fryers or drain station

Certifications





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PRODUCT SPECIFICATIONS

Construction:

The exterior is all stainless steel front, sides, door and basket hanger/flue riser. Fryer baskets are twin chrome plated.

Gas Information:

Natural or LP

Electrical Requirements:

Millivolt control system. No electrical hook up required.

Oil Capacity:

CPG-F-25C: 25 Lb capacity, 60,000 BTU

Basket Dimensions:

CPG-F-25C: 12 1/4" L x 6 1/2" W x 6" H

Cooking Area:

CPG-F-25C: 12" x 14"

Overall Dimensions:

CPG-F-25C: 15 1/2"W x 29 1/4"D x 25 1/2"H

Weight:

CPG-F-25C: 100 Lbs

Freight Class: 85