

Standard Specifications

Construction

- Welded 16 gauge stainless steel tank with a super smooth machine finish ensures easy cleaning
- Long lasting baffles are mounted in the heat exchange tubes to provide maximum heating and combustion efficiency
- Standing pilot light design provides a ready flame when heat is required
- Cabinet is constructed of stainless steel front and door with galvanized sides and back

Standard Accessories

- Two nickel plated oblong wire mesh baskets
- One nickel plated tube rack
- One drain extension
- Built-in integrated flue deflector
- Removable basket hanger
- 3/4" rear gas connection
- 4" adjustable legs

Controls

- Thermostat maintains temperature between 200°(93°C) and 400°F(204°C)
- Integrated gas control valve acts as a manual and pilot valve, an automatic pilot valve, a gas filter, a pressure regulator and an automatic main valve
- Gas control valve prevents gas flow to the main burner until pilot is established and shuts off gas flow if pilot flame goes out
- Temperature limiter automatically shuts off all gas flow if the fryer temperature exceeds 450°F(232°C)
- Includes Robert Shaw components that are made in the USA

Warranty

Admiral Craft Equipment Corp. warrants to the original user of its CTF series gas fryers and related equipment that said appliances and related equipment will be free from defects in material and workmanship under normal use for a period of one (1) year from the date of installation, with appropriate documentation. Should your equipment fail within this time, upon approval, parts and labor charges will be covered by this warranty. The Stainless steel fry tank has a five (5) year limited tank warranty. If during the first year only, the tank is found to have a leak and is verified by an authorized service company, the entire fryer will be replaced. After the first year a replacement tank will be sent free of charge excluding freight and labor charges.



Operations

- Standing pilot light and thermostat maintain temperature between 200°F(93°C) and 400°F(204°C)
- Front 1-1/4" drain, for quick draining

Available Accessories

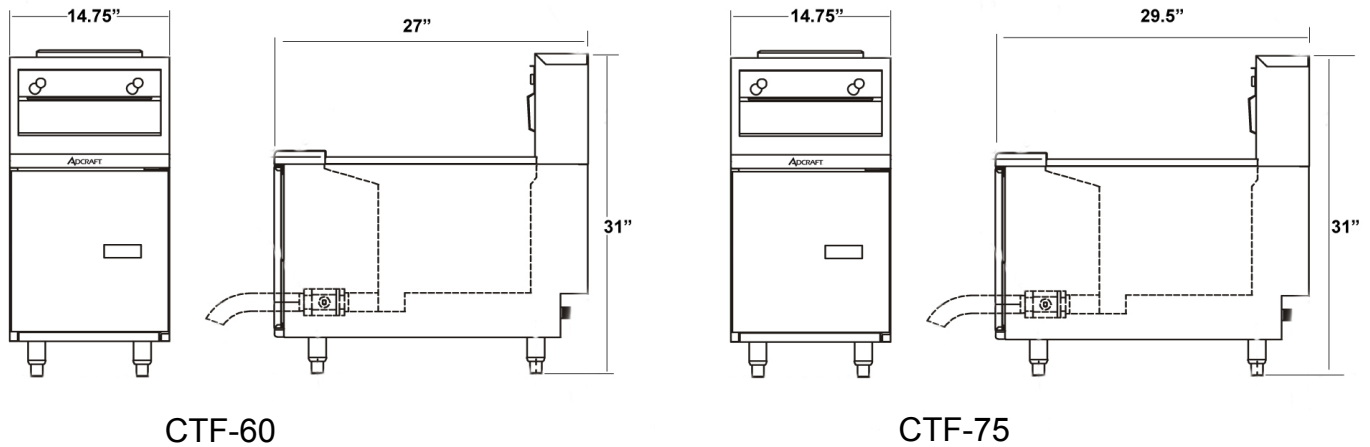
- Stainless Steel Cover
- Fry Basket for CTF-75 is FBR-16315

Approvals

- ETL Approved
- ETL Sanitation
- AGA Certified



Plan Views



Legs are adjustable 4-5"
 Legs are removable and unit can sit flush on a flat surface

Specifications

Model Number	Burners	Orifice (mm)	BTU	Oil Capacity	Frying Area
CTF-60/NG	3	#45 (2.083)	60,000	35-40 lbs (16-18kgs)	13" x 12"
CTF-60/LPG	3	#54 (1.397)	60,000	35-40 lbs (16-18kgs)	13" x 12"
CTF-75/NG	3	#41 (2.44)	75,000	45-50 lbs (21-23kgs)	13.5" x 14"
CTF-75/LPG	3	#53 (1.51)	75,000	45-50 lbs (21-23kgs)	13.5" x 14"

Shipping Info

Model Number	Dimensions DxWxH (in)*	Net Weight (lb)	Gross Weight (lb)
CTF-60/NG	27" x 14.75" x 31"	115 lbs	132 lbs
CTF-60/LPG	27" x 14.75" x 31"	115 lbs	132 lbs
CTF-75/NG	29.5" x 14.75" x 31"	121 lbs	139 lbs
CTF-75/LPG	29.5" x 14.75" x 31"	121 lbs	139 lbs

*Height is with legs set at 4"

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KaTom Restaurant Supply, Inc.