eQUIPPED by KaTom

Model# CGF3
CGF4
CGF5

PROJECT NAME: _____ LOCATION: _____

ITEM: _____ MODEL: _____

3, 4 and 5 Tube Fryers

CGF3 - 3

CGF5-5

These floor standing fryers are available in 3, 4, or 5 tube in 35, 50 and 70 pound capacities. The fry tank is a peened all stainless steel tank with an efficient high heat baffle system, cool zone and a 1 1/4" full port drain valve. The front and door is all stainless steel. Door is supported for extra strength with a welded magnet and reversable door handle. Two fry baskets are included with red plastic coated handles. 1 millivolt thermostat allows a temperature range of 200° F to 400°F. A back up safety Hi Limit control shuts the fryer down if shortening exceeds the maximum temperature. The Thermostat, Gas Valve and Hi Limit are Invensys/ Robertshaw parts.

c UL us LISTED

CLASSIFIED UL EPH ANSI/NSF 7 COMMERCIAL REFRIGERATOR AND/OR STORAGE FREEZER 37FR

FEATURES LIST

CGF3 - 3 tubes (90,000BTU)
CGF4 - 4 tubes (120,000BTU)
CGF5 - 5 tubes (150,000BTU)

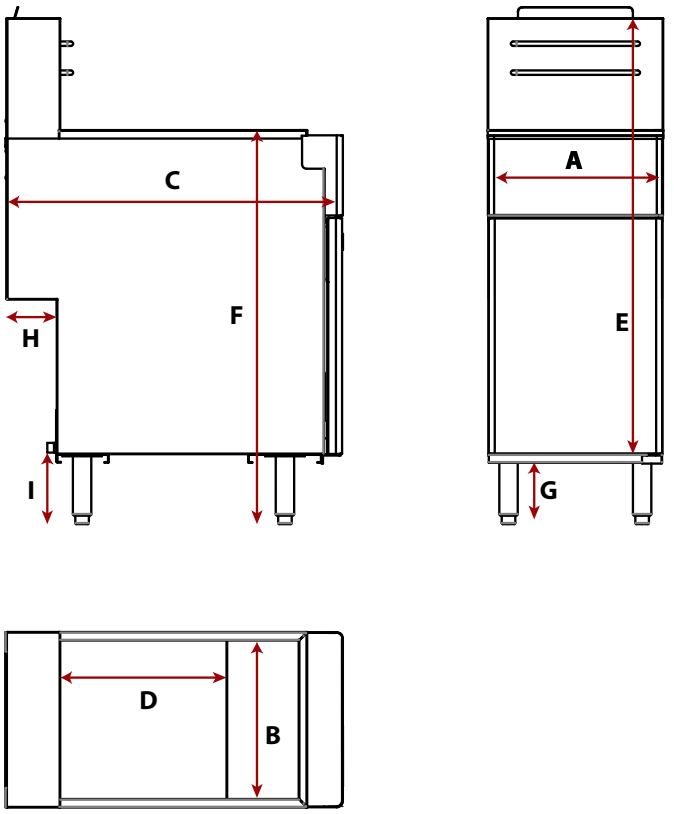
- Peened Stainless Steel tank with smoothed out welds
- Stainless Steel Front; top ledge and header
- 1 ¼" Ball type – Full Port Drain
- Cool Zone in Fry Tank
- Built in Flue Deflector
- Efficient (30,000) BTU Heat Exchange Tubes with high heat baffles: 3, 4 and 5 tube fryers available
- Double Rod Stainless Steel Basket Hanger
- Stainless Steel door with integral liners
- Smooth Finish, High Grade G90 galvanized sides and back
- Two nickel chrome wire mesh fry baskets - Red Plastic Coated Handles
- Invensys Thermostat - 200ºF to 400ºF
- Auto reset high limit
- 6 inch adjustable legs, casters available
- Full foam zone
- Heavy construction; shipping weight 200 lb
- Welded door magnet
- Recessed door handle
- Warranty: 1 year parts and labor

Specifications subject to change without notice

Approvals:

Model# CGF3 - 3 tubes (90,000BTU)
CGF4 - 4 tubes (120,000BTU)
CGF5 - 5 tubes (150,000BTU)

PLAN VIEW



Model	Width		Depth		Height			Gas Connection		Total BTU/HR	Crated Weight
	A	B	C	D	E	F	G	H	I		
CGF3	15.5”	14.0”	30.3”	14.0”	47.2”	34.7”	6.0”	4.2”	7.0”	90,000	169 lbs
CGF4	15.5”	14.0”	30.3”	14.0”	47.2”	34.7”	6.0”	4.2”	7.0”	120,000	183 lbs
CGF5	21.0”	18.0”	34.3”	18.0”	47.2”	34.7”	6.0”	4.2”	7.0”	150,000	209 lbs

GAS SUPPLY AND BURNER INFORMATION

Supply pressure should be minimum of 4" W.C. for natural gas or 10" W.C. for propane. The fryer has one 3/4" NPT male connector located in the rear.

Model	Burners	Gas Type	Manifold Pressure	Number of heat tube	Rate Each BTUs / Hour	Total Rate BTUs / Hour	Orifice Size
CGF3	Main	Natural	4" W.C.	3	30,000	90,000	#39
		Propane	10" W.C.	3	30,000	90,000	#52
CGF4	Main	Natural	4" W.C.	4	30,000	120,000	#39
		Propane	10" W.C.	4	30,000	120,000	#52
CGF5	Main	Natural	4" W.C.	5	30,000	150,000	#39
		Propane	10" W.C.	5	30,000	150,000	#52

* Minimum supply pressure is 4" W.C. for natural gas and 10" W.C. for propane.
** Orifice sizes are for units installed at altitudes between 0 and 2000 feet above sea level.