



FOOD EQUIPMENT

SERVING THE FOOD INDUSTRY SINCE 1951

NATURAL GAS FLOOR FRYER WITH 120,000 BTU

Item: 46019

Model: CE-CN-0025-FN



OMCAN'S GAS FLOOR FRYER

It allows you to prepare large volume of fried foods. It is easy to clean and comes with thermostatic temperature control. Stainless steel construction that complements any modern kitchen space. Perfect for busy restaurants, fast food businesses, and cafeterias.



Authorized Dealer



WARRANTY
PARTS AND LABOR



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NATURAL GAS FLOOR FRYER WITH 120,000 BTU



FEATURES

- Stainless steel front and galvanized sides
- Cast iron vertical burner; each 30,000 BTU/hr (4-tubes)
- Thermostat adjusts from 93°C / 200°F to 200°C / 400°F
- 6" stainless steel adjustable heavy-duty legs
- Standby stainless steel pilot for easy start
- Two chromed baskets with plastic coating handle

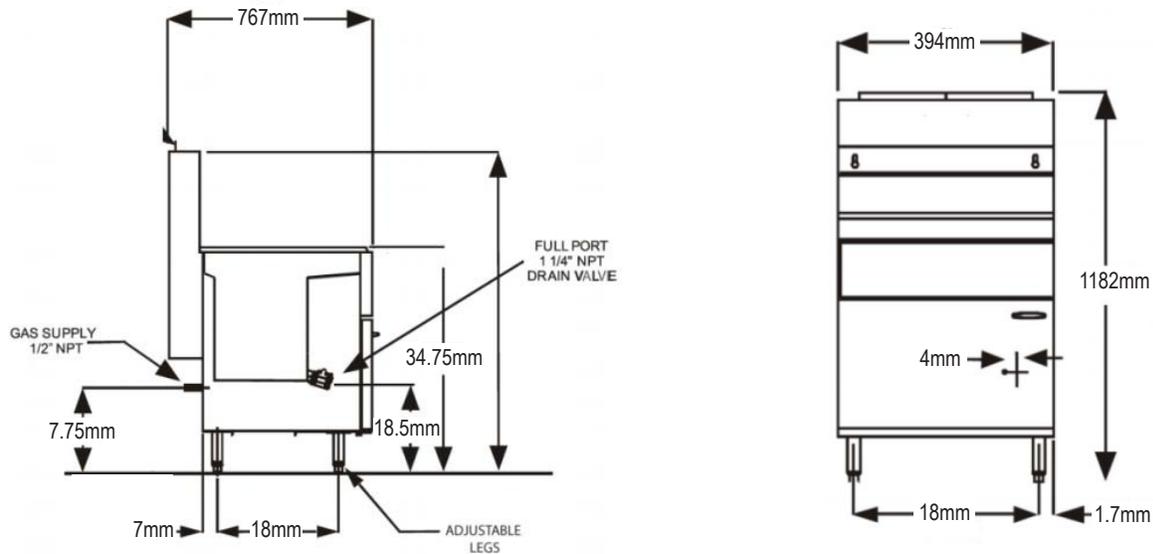
TECHNICAL SPECIFICATION

ITEM NUMBER	46019
MODEL	CE-CN-0025-FN
GAS TYPE	Natural Gas
BTU	120,000
TEMPERATURE RANGE	93°C - 204°C / 200°F - 400°F
OIL CAPACITY	50lbs
NET DIMENSIONS	(WDH) 15.5" x 30.2" x 46.5" / 394 x 767 x 1182mm
GROSS DIMENSIONS	18.1" x 32.7" x 33.9" / 460 x 830 x 860mm
NET WEIGHT	156.5 lbs. / 71 kgs.
GROSS WEIGHT	180.8 lbs. / 82 kgs.

Item is shipped on pallet.



TECHNICAL DRAWING WITH DIMENSIONS



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