



FOOD EQUIPMENT

SERVING THE FOOD INDUSTRY SINCE 1951

PROPANE GAS FLOOR FRYER WITH 150,000 BTU

Item: 46020

Model: CE-CN-0032-FP



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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PROPANE GAS FLOOR FRYER WITH 150,000 BTU



FEATURES

- Stainless steel front and galvanized sides
- Cast iron vertical burner; each 30,000 BTU/hr (5-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

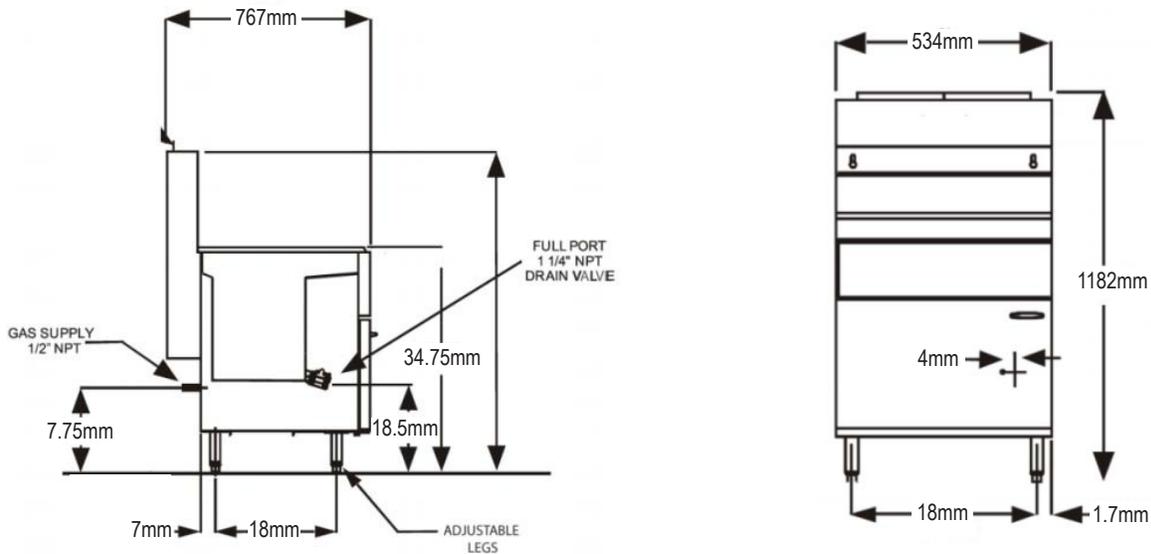
TECHNICAL SPECIFICATION

ITEM NUMBER	46020
MODEL	CE-CN-0032-FP
GAS TYPE	Propane
BTU	150,000
TEMPERATURE RANGE	93°C - 204°C / 200°F - 400°F
OIL CAPACITY	70lbs
NET DIMENSIONS	(WDH) 21" x 30.2" x 46.5" / 534 x 767 x 1182mm
GROSS DIMENSIONS	24" x 32.7" x 33.9" / 610 x 830 x 860mm
NET WEIGHT	172 lbs. / 78 kgs.
GROSS WEIGHT	183 lbs. / 83 kgs.

Item is shipped on pallet.



TECHNICAL DRAWING WITH DIMENSIONS



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