



FOOD EQUIPMENT

SERVING THE FOOD INDUSTRY SINCE 1951

COMMERCIAL COUNTERTOP GAS FRYERS

Item: 43086 Model: CE-CN-UR-CF15-NG | Item: 43088 Model: CE-CN-UR-CF30-NG

Item: 43087 Model: CE-CN-UR-CF15-LP | Item: 43089 Model: CE-CN-UR-CF30-LP















FOOD EQUIPMENT

COMMERCIAL COUNTERTOP GAS FRYERS | 15-LB. CAPACITY



840 x 280 x 760 mm

(DWH) 31.5" x 13.8" x 31.3"

800 x 350 x 795 mm



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- Stainless steel main body with single basket
- Two 13,250 BTU stainless steel jet burners
- Thermostat control valves and pilot burner
- Stainless steel oil tank
- Easy to operate and clean
- Oil capacity: 15 lbs.





Intertek

TECHNICAL SPECIFICATIONS ITEM NUMBER 43086 43087 CE-CN-UR-CF15-NG CE-CN-UR-CF15-LP MODEL **GAS TYPE Natural Gas** Propane 26,500 **BTU** 15 lbs. / 7 kg. OIL CAPACITY 200 - 400°F / 93 - 204°C **TEMPERATURE** 28 kg. / 62 lbs. **NET WEIGHT** 38.2 kg. / 84 lbs. **GROSS WEIGHT** (DWH) 33" x 11" x 30" **NET**

TECHNICAL DRAWING AND DIMENSIONS					
33" / 840 mm 29" / 741 mm 2.9" / 76 mm 30" / 860 mm 30" / 841 mm 30" / 760 mm 11" / 280 mm 30" / 760 mm 16" / 42 mm 17" / 441 mm					

Omcan Inc warrants these gas fryers to be free of defects in materials and workmanship for a period of 1 year from the date of original installation. 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.

DIMENSIONS

GROSS

DIMENSIONS

OMCAN INC.

ephone: 1-800-465-0234 Fax: (905) 607-0234 Email: sales@omcan.com Website: www.omcan.com















FOOD EQUIPMENT

COMMERCIAL COUNTERTOP GAS FRYERS | 30-LB. CAPACITY





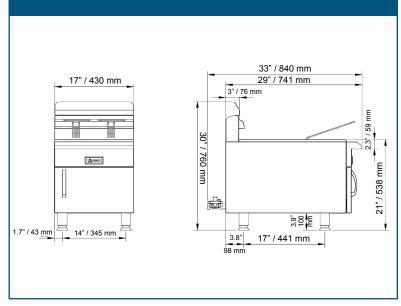
	TECHNICAL SPECIFICATIONS					
ITEM NUMBER		43088	43089			
	MODEL	CE-CN-UR-CF30-NG	CE-CN-UR-CF30-LP			
	GAS TYPE	Natural Gas	Propane			
	BTU	53,000				
	OIL CAPACITY	30 lbs.	/ 14 kg.			
	TEMPERATURE	200 - 400°F / 93 - 204°C				
NET WEIGHT		38.3 kg. / 84 lbs.				
	GROSS WEIGHT	50.6 kg. / 112 lbs.				
NET DIMENSIONS		(DWH) 33" x 17" x 30" 840 x 430 x 760 mm				
	GROSS DIMENSIONS	(DWH) 31.5" 800 x 510	x 20" x 31.3" x 795 mm			

Features:

- Stainless steel main body with double baskets
- Four 13,250 BTU stainless steel jet burners
- Thermostat control valves and pilot burner
- Stainless steel oil tank
- · Easy to operate and clean
- Oil capacity: 30 lbs.







TECHNICAL DRAWING AND DIMENSIONS

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