



SERVING THE FOOD INDUSTRY SINCE 1951

Gas Fryers - Single Tank - Floor Model (Natural Gas & Liquid Propane)

Natural Gas	ITEM:	48305	48306	48307
	MODEL:	CE-CN-F3-NG	CE-CN-F4-NG	CE-CN-F5-NG

Liquid Propane	ITEM:	48636	48637	48638
	MODEL:	CE-CN-F3-LP	CE-CN-F4-LP	CE-CN-F5-LP

Professional gas fryers perfect for commercial kitchen use.

These professional gas fryers have a fast temperature recovery and a large cold zone. Pressure blasted stainless steel construction makes for a smoother finish and easy cleaning.

FEATURES

- Does not required electric connection
- Each burner has a power output of 30,000 BTU/hr
- The models are divided into 3, 4, and 5 fire tubes, and the powers are 90,000/120,000/150,000 BTU/hr
- Temperature range: 200°F - 400°F (93°C - 205°C)
- High-limit temperature protection at 450°F (232°C), with automatic gas cut-off
- Four adjustable stainless steel legs
- Twin basket with plastic coated handles
- 1-1/4" full port drain valve for fast and complete oil drainage

- These appliances are manufactured for commercial installation only, not intended for home use.
- 1/2" or 3/4" NPT rear gas connections. Supply gas pressure not to exceed 14" W.C. (1/2 PSI)
- Natural gas operating pressure - 4.0" W.C, Recommended supply pressure 7 - 9" W.C
- Propane gas operating pressure - 10.0" W.C, Recommended supply pressure 11 - 12" W.C
- Special altitude: Natural gas for above 2,000 ft; Propane gas for above 3,500 ft.
- An adequate ventilation system is required for Commercial Cooking Equipment.
- Require a 6" clearance at both side and rear adjacent to combustible construction.
- Unit are not supplied with conversion kits, gas type must be selected before purchase.



NG: 48305 / 48306
LP: 48636 / 48637



NG: 48307
LP: 48638

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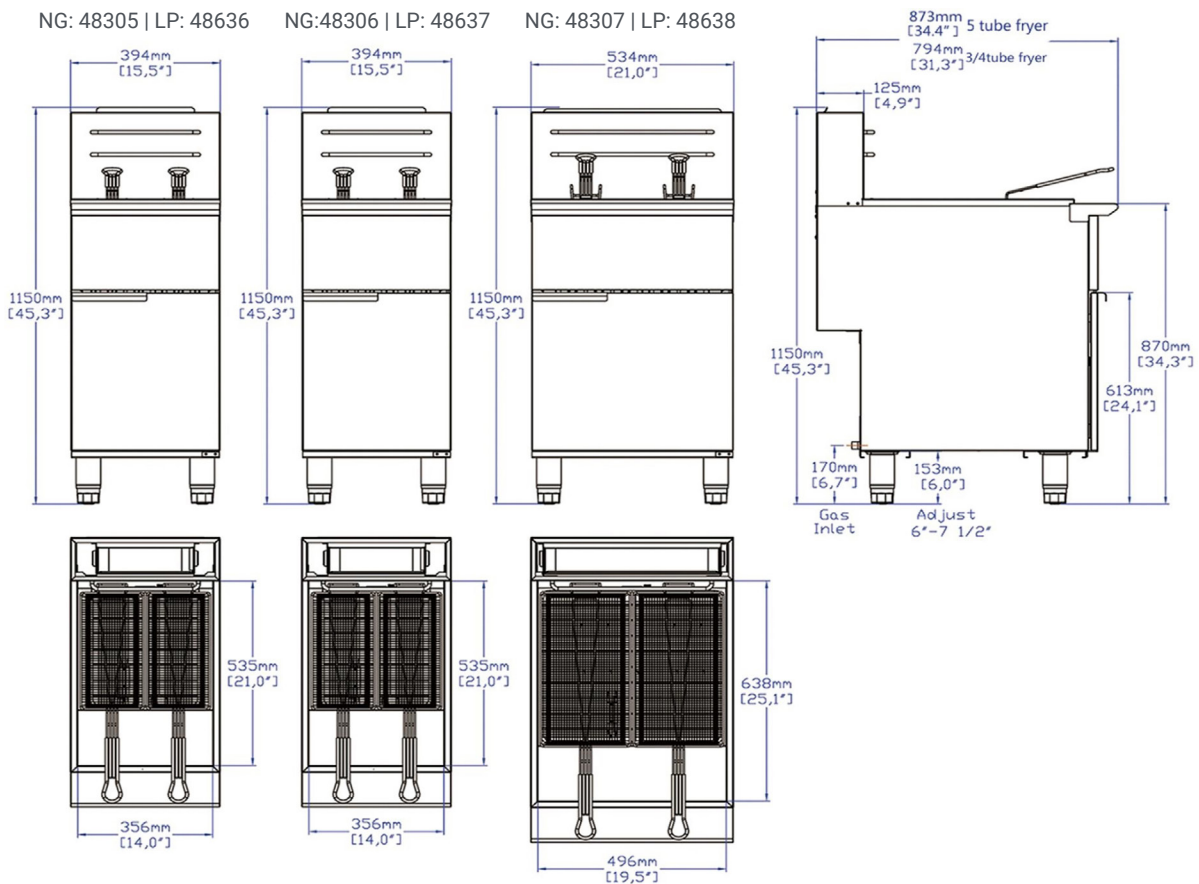
Website: www.omcan.com



Authorized Dealer



TECHNICAL DRAWING



TECHNICAL SPECIFICATION

Features	Natural	Propane	Natural	Propane	Natural	Propane
Item	48305	48636	48306	48637	48307	48638
Model	CE-CN-F3-NG	CE-CN-F3-LP	CE-CN-F4-NG	CE-CN-F4-LP	CE-CN-F5-NG	CE-CN-F5-LP
Oil Capacity	35 - 40 lbs. (15.9 - 18.1 kg)		40 - 50 lbs. (18.1 - 22.7 kg)		75 - 80 lbs. (34 - 36.3 kg)	
	17 - 20 L (4.5 - 5.3 Gal)		20 - 23 L (5.3 - 6.1 Gal)		36 - 42 L (9.5 - 11.1 Gal)	
Total BTU	90,000		120,000		150,000	
Number of Burners	3		4		5	
Net Dimensions	15.5" x 31.3" x 45.3" 394 x 794 x 1150 mm		15.5" x 31.3" x 45.3" 394 x 794 x 1150 mm		21" x 34.4" x 45.3" 534 x 873 x 1150 mm	
Net Weight	125.7 lbs. (57 kg)		138.6 lbs. (63 kg)		182.6 lbs. (83 kg)	
Packaging Dimensions	16.5" x 32" x 30" (420 x 810 x 760 mm)		16.5" x 32" x 30" (420 x 810 x 760 mm)		21.8" x 36" x 30" (555 x 915 x 760 mm)	
Packaging Weight	145 lbs. (66 kg)		156 lbs. (71 kg)		204 lbs. (92.5 kg)	

Dimensions rounded up to the nearest inch or millimeter. Specifications subject to change without notice.