

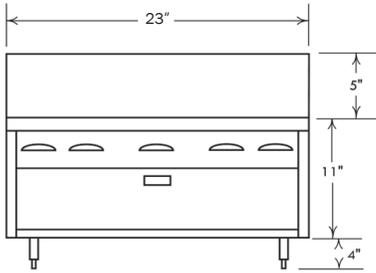


America's Oldest Stove Company  
(Est. 1838)

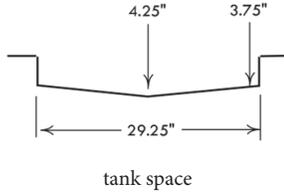
JOB \_\_\_\_\_ ITEM # \_\_\_\_\_

# FUNNEL CAKE FRYERS

Model # TS2923SF



Model TS2923SF  
front view above, side view below



tank space



Model TS2923SF

\*Picture not exact

**WARNING:** This product can expose you to certain chemicals, which are known to the State of California to cause cancer or birth defects or other reproductive harm. For more information go to: [www.P65Warnings.com](http://www.P65Warnings.com)

## Standard Features, Benefits & Options

**CONSTRUCTION:** Easy cleaning, corrosion resistant stainless steel finish, welded with aluminized inner framing. Double wall construction with heavy insulation combined with a special flue design for cooler operation. Adjustable 4" stainless steel legs for easy leveling. Installation clearances for non-combustible surfaces are 2" on sides and 6" in the rear, combustible surface clearances are 6" and 6". Hinged front door panel protects controls.

**BURNERS:** Long life, cast iron "H" pattern burners combined with a special "V" shaped tank design directs heat for excellent air circulation.

**CONTROLS:** Snap Action thermostat for fast recovery, 100% safety shut off, high limit control for back-up safety, automatic standing pilot and brass burner valves. Pressure regulators are set at the factory for natural gas and easily convertible to propane. Optimal pressures are 4" WC for natural gas and 10" WC for propane. Manifold size is 3/4" NPT. All controls are tested and confirmed in good working order. Calibration and adjustments are the responsibility of the installer.

**TANK:** Easy cleaning, corrosion resistant stainless steel with angled bottom. 3/4" gate valve for rapid draining.

**ACCESSORIES:** Stainless steel tank covers, gas hoses, cleaning supplies, equipment stands and casters are available and listed in the price list.

**FLOOR MODELS:** Tubular stainless steel legs and stainless steel stabilizing under shelf to bring the tank surface to 36".

SPECIFICATIONS		
Model	2923SF	
Width	in.	23
	cm	584
Depth	in.	28.5
	cm	724
Height	in.	20
	cm	508
Approx. Ship	lbs.	125
Weight	kgs.	57
Total BTU	50,000	
TANK INTERIOR		
Width	in.	20.25
Height	in.	4.25
Length	in.	21
FRYER TANK FILL CHART GUIDE		
Gallons	2.5 - 3	
Liters	10 - 11.5	
Pounds	20 - 24	
Kilograms	9 - 11	

This chart is intended to be a guide. Adjustments may be made to accommodate the cooking demands of various establishments.

NOTICE: In an ongoing effort of product development & improvement, Comstock-Castle reserves the right to change specifications and product design without notice. Such modifications do not entitle the buyer to corresponding changes or replacements for previously purchased equipment.



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