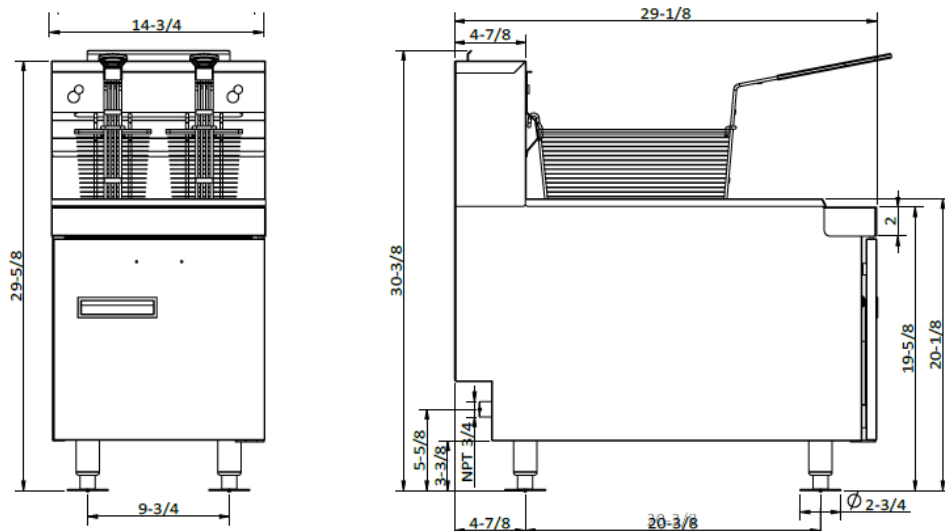




Countertop Gas Fryer

Model CCGCTF-35



Standard Features & Benefits

CONSTRUCTION: Easy cleaning stainless steel front, vat flue panel, basket hanger and galvanized steel side walls. Heavy steel legs with adjustable feet for leveling.

FRY TANK: 35 lb. oil capacity. Easy cleaning stainless steel tube type tank features maximum surface heat transfer for gas efficiency combined with a cold zone to prevent refrying crumbs & extends shortening life. Tank measures 14" x 13.6". 2 full size fry baskets included. 1" drain valve for fast & easy draining.

CONTROLS: Robertshaw snap action thermostat, safety, thermopile and high limit controls are all standard. Three 22,000 BTU burners. Automatic standing pilot and brass burner valves.

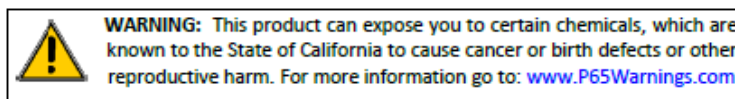
GAS & TESTING: Optimal pressures are 4" WC for natural gas and 10" WC for propane. Gas connection is 3/4" NPT. cETLus design certified. ETL Sanitation complies to NSF / ANSI standards

All controls are tested and confirmed in good working order. Calibration and adjustments are the responsibility of the installer.

SPECS				
Model #	Width	Depth	Height	Ship Wgt.
CCGCTF-35	14.7"	29.25"	30.5"	125 lbs.



See website for full warranty.



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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