



Doughnut Fryers

Model CC-GDF38



See website
for details



Standard Features, Benefits & Options

CONSTRUCTION: Easy cleaning, corrosion resistant stainless steel front with galvanized side panels. Adjustable legs for leveling. Special flue design reuses exhaust heat for efficiency.

FRY TANK: Stainless steel tube type fry vat with cold zone for sediment to collect and lengthen shortening life. 1 1/4" diameter grease drain valve with drain-pipe extension. 33 1/4" wide x 23 5/8" long wire lifting screen. Model CC-GDF24 features 220 lbs. fat capacity.

BURNERS: CC-GDF38 doughnut fryers feature efficient cast iron burners each rated at 20,000 BTU's. Model CC-GDF24 features (6) burners with 120,000 BTU.

CONTROLS: 200° - 400° F Snap Action thermostat control for precise temperature control and faster recovery. Combination safety valve, pressure regulator. Double safety hi-limit control. Thermopile pilot system. 1/2" rear gas connection with 3/4" adapter if needed.

TESTING: Optimal pressure is 4" WC for natural gas, 10" WC for propane. ETL design & ETL Sanitation (ANSI-NSF4) certified.

SPECS			
Model #	Frame Size W x L x H	Rack Size W x L	Ship Wgt.
CC-GDF38	37 1/2" x 39 5/8" x 51 1/8"	34" x 24"	290 lbs.

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.

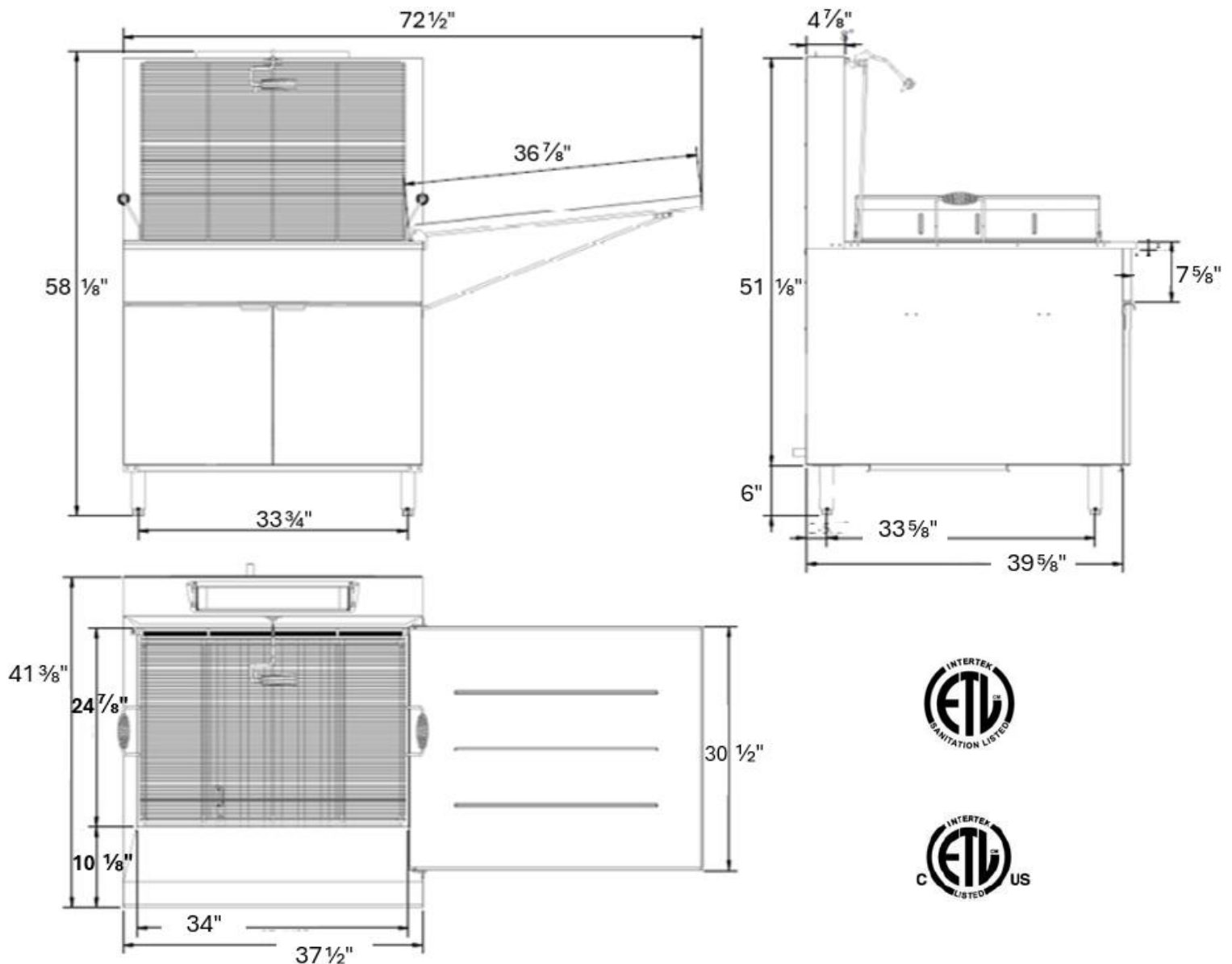


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CC-GDF38 schematics



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