

# Flamaster

www.flamasterusa.com

Project name : \_\_\_\_\_

Location : \_\_\_\_\_

Item# : \_\_\_\_\_ QTY : \_\_\_\_\_

Model# : \_\_\_\_\_

## Gas Fryer -Millivolt Control

### Model: CP-EF50



- 50 lbs oil capacity, 15.26kW heating elements.
- Frying area 14" x 16.7" (357 x 425 mm).
- Snap-action thermostat, 200°F - 400°F (93°C - 204°C) temperature range.
- 1-1/4" (32 mm) full port drain valve.
- 6" (153 mm) adjustable stainless steel legs with 1 1/2" adjustment.
- This appliance is manufactured for commercial installation only, not intended for home use.
- For use only on non-combustible floors.
- Require a 6" clearance at both side and rear adjacent to combustible construction.
- An adequate ventilation system is required for Commercial Cooking Equipment.
- 208V/3P (no cord or plug provided, connect power supply at rear Junction Box.)

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City of Industry, CA 91748

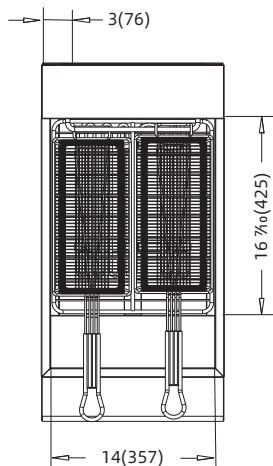
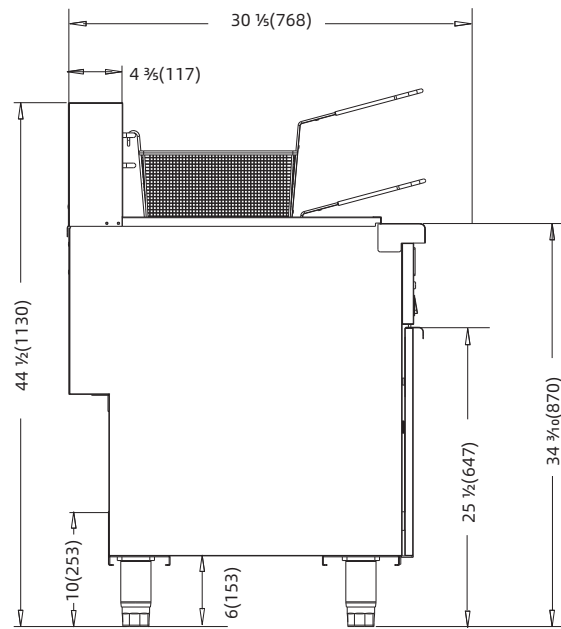
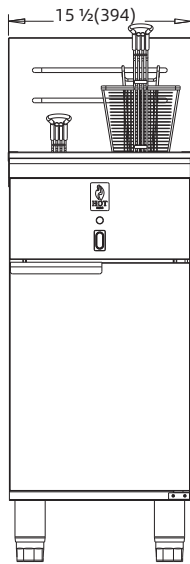


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**•CSA design certified NSF listed**

MODEL	VOLTS PHASE	WATTS (KW)	AMPS	OIL CAPACITY	OVERALL DIMENSIONS	NET WEIGH	PACKAGE SIZE	Shipping Weight
CP-EF50	208V-3P	15.26	43A/75A	50 lbs (27L)	15½ x 30½ x 44½	110 lbs.(50 kg)	16½ x 32¾ <sub>10</sub> x 33	130 lbs.(59 kg)



**1 YEAR PARTS WARRANTY**



**CHEFMIND GROUP INC.**

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE