

Flamaster

www.flamasterusa.com

Project name: _____

Location: _____

Item#: _____ QTY: _____

Model#: _____

Gas Open Pot Fryer

Model: CP-VF40-NG



- Open pot structure, Two models at 40 and 50 lbs capacity.
- Behind the door snap action millivolt control, Doesn't require electric connection.
- The temperature control range 200°F-400°F (93°C-205°C).
- Over temperature protection on 450°F (232°C), more than it, cut off gas.
- Four stainless steel adjustable legs.
- Large cold zone. captures and holds particles out of the heating zone, reduces taste transfer.
- Twin baskets with plastic coated handle.
- 1 -1/4" full port drain valve for fast and complete oil draining.
- Open pot frypot are easy to clean with no obstruction to clean around.
- The flame transfers heat to plates located strategically outside of the frypot.
- Intense heat rapidly heats the stainless steel sides and the oil inside of the frypot.

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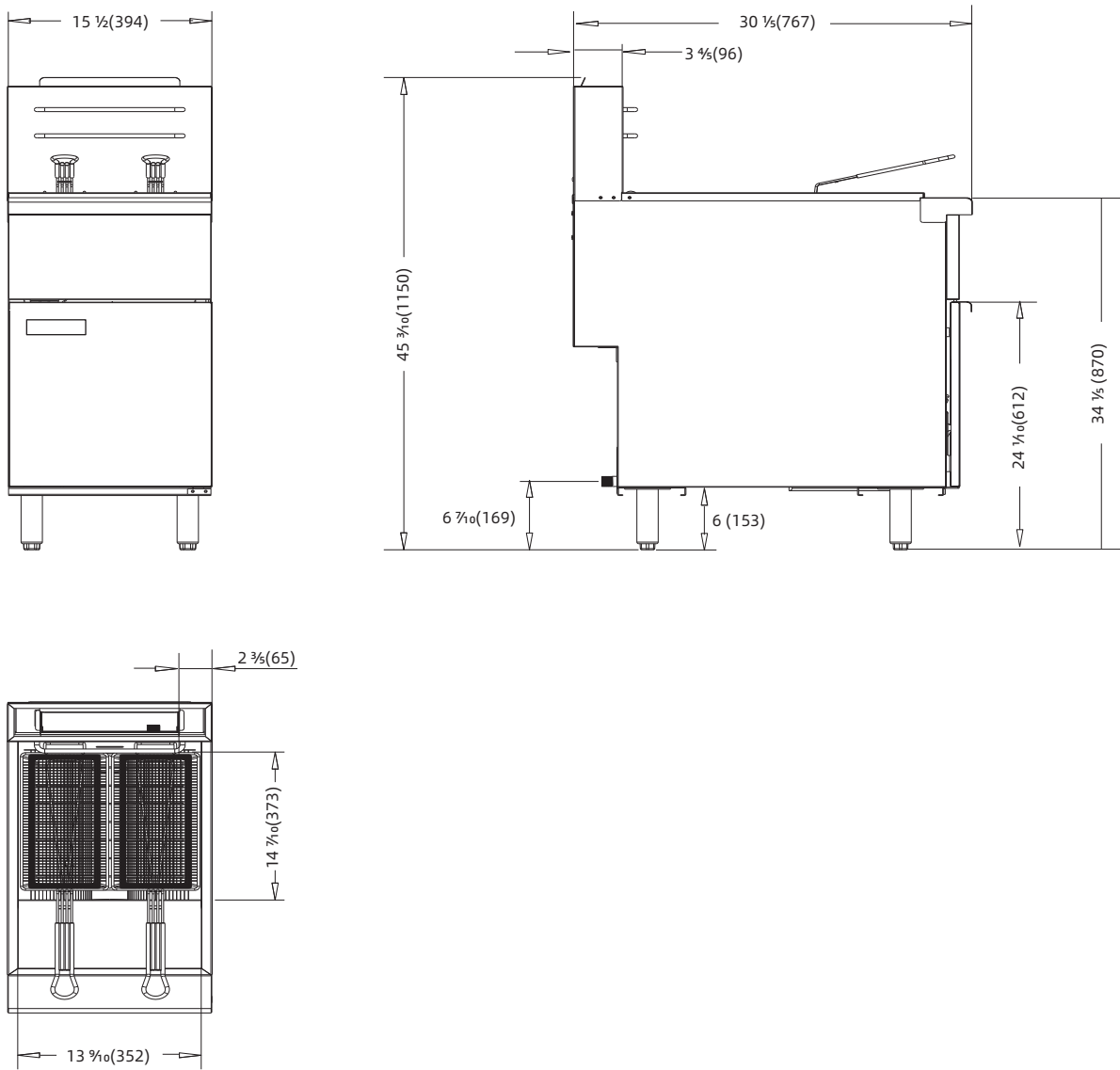


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Model: CP-VF40-NG

•ETL design certified NSF listed

MODEL	GAS TYPE	TOTA BTU	OIL CAPACITY	OVERALL DIMENSIONS	NET WEIGHT	PACKAGE SIZE	Shipping Weight
CP-VF40-NG	Natural Gas	100,000	40-50 lbs(18-21 litres)	15½ x 30½ x 45¾	138 lbs.(63 kg)	16¾ x 32¾ x 33½	156 lbs.(71 kg)



1 YEAR PARTS WARRANTY

