

Floor Model Gas Open Pot Fryer

ITEM:
MODEL:

48555
CE-CN-VF40 NG

48550
CE-CN-VF50 NG



Fry faster, cook better.

Easy to clean with no obstructions make for smooth maintenance. Rapid heat transfer ensures speedy cooking, and a large cold zone captures loose particles, reducing taste transfer between batches.

FEATURES:

- **No Electrical Connection Required**
Snap action millivolt control allows the unit to function without an electrical connection.
- **Adjustable Stainless Steel Legs**
Assures the optimal height for any usage environment
- **Over Temperature Control**
Automatically shuts off gas supply if temperatures exceed safe limit of 450F (232C)
- **Fast Drainage**
1-1/4" port drain valve allows fast and efficient draining



TECHNICAL SPECIFICATION	
Item	48550
Model	CE-CN-VF50 NG
Temperature Range	200°F-400°F (93 °C - 205 °C)
Oil Capacity	56-60 lb. (21.5-25 L)
BTU	122,000
Net Dimensions	16" x 31" x 46" (406 x 787 x 1168 mm)
Gross Dimensions	17" x 33" x 34" (432 x 838 x 864 mm)
Net Weight	145 lb. (66 kg.)
Gross Weight	163 lb. (74 kg.)

* Dimensions rounded up to the nearest 10th inch or millimeter.
Specifications subject to change without notice.

