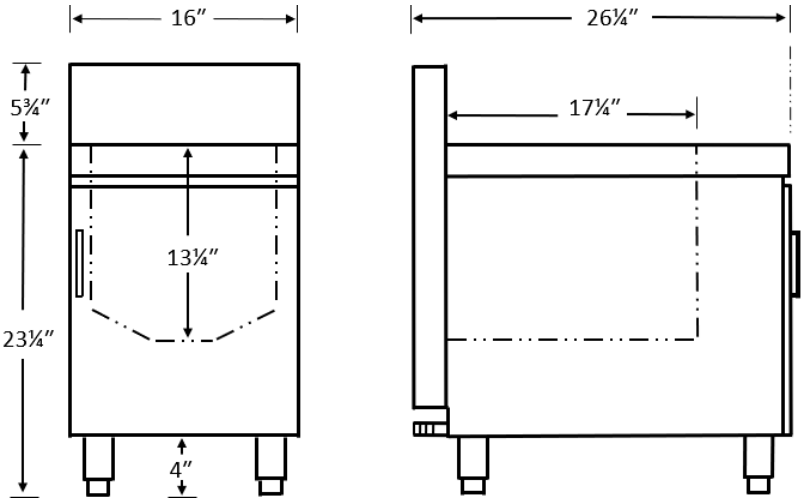
JOB _____ Item #_____

Est.1838 • Commercial Cooking Equipment

CORN DOG FRYER





model CDFL-C-1

Standard Features, Benefits & Options

CONSTRUCTION: Easy cleaning, corrosion resistant stainless steel finish, rugged welded inner framing. Double wall construction with heavy insulation combined with a special flue design for efficient operation. Adjustable 4″ stainless steel legs for easy leveling. Hinged front door protects controls.

CONTROLS: Reliable non-electric snap action thermostat maintains consistent frying temperatures. The sensing elements are located low in the tank for more accurate temperature controlling especially as heat rises in the oil to assure proper frying temperatures for the entire length of the corn dogs. A safety pilot valve is standard to shut down gas flow in the unlikely event the pilot goes out. A double safety, "hi-limit" control will shut down the fryer in the improbable event the thermostat malfunctions. Gas pressure regulator is included. Optimal gas pressures are 10″ WC for LP / propane gas or 4″ for natural gas. The manifold size is ¾″ NPT. All controls are tested and confirmed in good working order. Calibration and adjustments are the responsibility of the user.

TANK: Easy cleaning all stainless steel is 13¼″ deep to accommodate extra long corn dogs. A ¾″ drain valve for rapid draining is located behind the door panel. The tank holds up to 60 lbs. of shortening.

BURNERS: Two (2) cast iron "H" burners, each rated at 33,000 BTU's for a total of 66,000 BTU's for very fast frying and recovery to deliver a perfectly fried, golden corn dog.

ACCESSORIES: 2 each, 6 - clip skewers are included with each fryer. Additional 6 - clip skewers are available. Fry basket accessory option is available.

SPECIFICATIONS		
Model	**CDFL-C-1**	**CDFL-F-1**
Width	16″	16″
Depth	26¼″	26¼″
Height to flue top	29″	42″
Height to tank top	23¼″	36″
Ship weight	120 lbs.	155 lbs.
Ship dimensions	29″ x 19″ x 38″	29″ x 19″ x 45″
Uncrated weight	90 lbs.	115 lbs.
Total BTU	66,000 BTU's	66,000 BTU's
Tank depth	13¼″	13¼″
Tank width	13″	13″
Tank front to back	18″	18″
Fat capacity, gallons	7½ - 9 gallons	7½ - 9 gallons
Fat capacity, pounds	60 - 70 lbs.	60 - 70 lbs.