



FOOD EQUIPMENT

SERVING THE FOOD INDUSTRY SINCE 1951

COMMERCIAL COUNTERTOP GAS FRYERS

Item: 43086 Model: CE-CN-UR-CF15-NG | Item: 43088 Model: CE-CN-UR-CF30-NG

Item: 43087 Model: CE-CN-UR-CF15-LP | Item: 43089 Model: CE-CN-UR-CF30-LP



**PERFECT DEEP FRYING EQUIPMENT
FOR KITCHENS WITH LIMITED SPACE**

Omcan's Commercial Countertop Gas Fryers are designed for best performance while delivering exceptional results. Features a compact design suitable for limited kitchen space. These units are easy to clean, come with thermostatic control, and stainless steel construction that complement any modern kitchen space. Excellent choice for busy restaurants, fast food businesses, and concession stands.



Authorized Dealer

FOOD EQUIPMENT

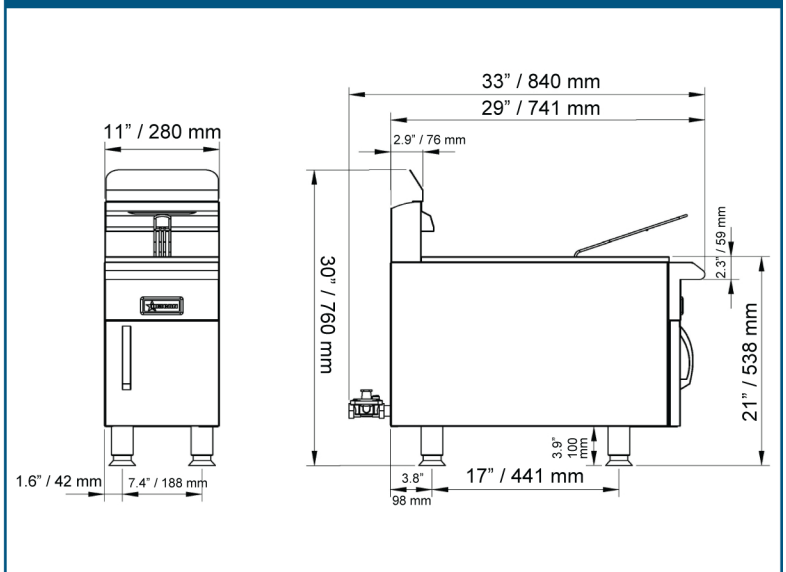
COMMERCIAL COUNTERTOP GAS FRYERS | 15-LB. CAPACITY



TECHNICAL SPECIFICATIONS

| | | |
|------------------|---|------------------|
| ITEM NUMBER | 43086 | 43087 |
| MODEL | CE-CN-UR-CF15-NG | CE-CN-UR-CF15-LP |
| GAS TYPE | Natural Gas | Propane |
| BTU | 26,500 | |
| OIL CAPACITY | 15 lbs. / 7 kg. | |
| TEMPERATURE | 200 - 400°F / 93 - 204°C | |
| NET WEIGHT | 28 kg. / 62 lbs. | |
| GROSS WEIGHT | 36.7 kg. / 81 lbs. | |
| NET DIMENSIONS | (DWH) 33" x 11" x 30" 840 x 280 x 760 mm | |
| GROSS DIMENSIONS | (DWH) 32" x 14" x 31" 812.8 x 355.6 x 787.4 mm | |

TECHNICAL DRAWING AND DIMENSIONS



Features:

- Stainless steel main body with single basket
- Two 13,250 BTU stainless steel jet burners
- Thermostat control valves and pilot burner
- Stainless steel oil tank
- Easy to operate and clean
- Oil capacity: 15 lbs.



Omcans Inc warrants these gas fryers to be free of defects in materials and workmanship for a period of 1 year from the date of original installation. The Stainless steel fry tank has a five (5) year limited tank warranty. If during the first year only, the tank is found to have a leak and is verified by an authorized service company, the entire fryer will be replaced. After the first year a replacement tank will be sent free of charge excluding freight and labor charges.

OMCAN INC.

Telephone: 1-800-465-0234
 Fax: (905) 607-0234
 Email: sales@omcan.com
 Website: www.omcan.com



Follow us to keep up to date with the latest news and offers



FOOD EQUIPMENT

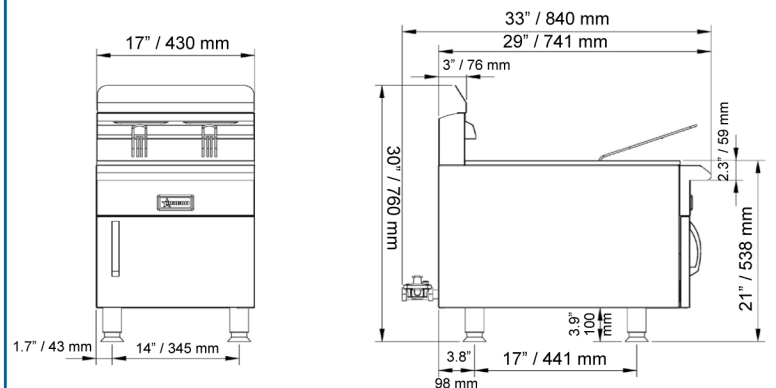
COMMERCIAL COUNTERTOP GAS FRYERS | 30-LB. CAPACITY



TECHNICAL SPECIFICATIONS

| | | |
|------------------|---|------------------|
| ITEM NUMBER | 43088 | 43089 |
| MODEL | CE-CN-UR-CF30-NG | CE-CN-UR-CF30-LP |
| GAS TYPE | Natural Gas | Propane |
| BTU | 53,000 | |
| OIL CAPACITY | 30 lbs. / 14 kg. | |
| TEMPERATURE | 200 - 400°F / 93 - 204°C | |
| NET WEIGHT | 38.3 kg. / 84 lbs. | |
| GROSS WEIGHT | 50.6 kg. / 112 lbs. | |
| NET DIMENSIONS | (DWH) 33" x 17" x 30" 840 x 430 x 760 mm | |
| GROSS DIMENSIONS | (DWH) 32" x 20" x 31" 812.8 x 508 x 787.4 mm | |

TECHNICAL DRAWING AND DIMENSIONS



Features:

- Stainless steel main body with double baskets
- Four 13,250 BTU stainless steel jet burners
- Thermostat control valves and pilot burner
- Stainless steel oil tank
- Easy to operate and clean
- Oil capacity: 30 lbs.



Omcan Inc warrants these gas fryers to be free of defects in materials and workmanship for a period of 1 year from the date of original installation. The Stainless steel fry tank has a five (5) year limited tank warranty. If during the first year only, the tank is found to have a leak and is verified by an authorized service company, the entire fryer will be replaced. After the first year a replacement tank will be sent free of charge excluding freight and labor charges.

OMCAN INC.

Telephone: 1-800-465-0234
 Fax: (905) 607-0234
 Email: sales@omcan.com
 Website: www.omcan.com



Follow us to keep up to date with the latest news and offers



2015.E.O.E