

Countertop Donut/ Funnel Cake Deep Fryer

ITEM: 48101 48102
MODEL: CE-CN-0030-FN CE-CN-0040-FN

Attractively designed to encourage impulse buys while preserving freshness at safe temperatures.

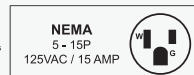
Omcan's Countertop Donut and Funnel Cake Fryer offers durable stainless steel construction and efficient natural gas performance, perfect for high-volume frying. Safety features include cool-touch handles, a drip tray, and a drain extension.

The flat-bottom design ensures even heat distribution, while the millivolt control system and adjustable thermostat provide precise temperature control. Adjustable feet add convenience, and removable parts make cleaning easy. Certified for commercial use, this compact fryer is ideal for kitchens, food trucks, and events, making deep frying simple, safe, and mess-free.



FEATURES:

- Stainless steel construction
- Natural gas fuel
- Wire mesh strainer and cool-touch handles
- Drip tray and drain extension pipe
- precise Intuitive millivolt control
- Flat bottom for even heat distribution
- Adjustable feet for portability
- Adjustable thermostat
- Safety shut-off and intuitive controls
- Removable parts and easy cleaning
- Certified to cETLus and ETL SANITATION®



TECHNICAL SPECIFICATION		
Features	Countertop Donut/ Funnel Cake Fryer 30 lb Oil Capacity	Countertop Donut/ Funnel Cake Fryer 40 lb Oil Capacity
Item	48101	48102
Model	CE-CN-0030-FN	CE-CN-0040-FN
Gas Type	Natural Gas	
Oil Capacity	15.4 - 30.9 lbs. / 7 - 14 kgs	19.8 - 39.7 lbs. / 9 - 18 kgs
Burner Style	Tube Burner	
Number of Tubes	2	3
Total BTU per hour	50,000	75,000
Number of Mesh Trays	Yes	
Inuitive Millivolt Control	Yes	
Standby Pilot	Yes	
Gas Convertible	Yes	
Fry Pot Dimensions	20" x 21" x 4.3" / 508 x 534 x 109mm	29" x 21" x 4.3" / 737 x 534 x 109mm
Net Weight	103.6 lbs. / 47 kgs	134.5 lbs. / 61 kgs
Packaging Weight	132.3 lbs. / 60 kgs	164.9 lbs. / 74.8 kgs
Net Dimensions (WDH)	23" x 29.6" x 19.7" 584 x 752 x 500mm	32" x 29.6" x 19.7" 813 x 752 x 500mm
Packaging Dimensions (WDH)	35.4" x 29" x 20.5" 899 x 737 x 521mm	35.4" x 37" x 20.5" 899 x 940 x 521mm

FRONT VIEW

Front view of the equipment. The main body is 23" wide (#48101) and 32" wide (#48102). The total width is 44 1/8". The height is 19 3/4" (H:19 3/4"). The depth is 15 3/4". The front panel has a width of 20 1/8" and a height of 11". The top panel is 22 3/8" wide. The bottom panel is 2" wide.

BACK VIEW

Back view of the equipment. The main body is 27 5/8" wide. The depth is 23 7/8". The bottom panel is 2" wide. The top panel is 1 1/2" wide. The bottom panel has an NPT 1/2" connection.

Top view of the equipment. The main body is 21" wide. The depth is 19 7/8". The bottom panel is 20 5/8" wide. The top panel is 19 7/8" wide. The bottom panel has a 2" wide section. The top panel has a 2" wide section. The bottom panel has a 2" wide section.