

Gas Fryers – Single Tank – Floor Models (Natural Gas & Liquid Propane)

Natural Gas

ITEM:	48305	48306	48307
MODEL:	CE-CN-F3-NG	CE-CN-F4-NG	CE-CN-F5-NG

Liquid Propane

ITEM:	48636	48637	48638
MODEL:	CE-CN-F3-LP	CE-CN-F4-LP	CE-CN-F5-LP

Professional natural gas fryer perfect for commercial kitchen use.

This professional gas fryer has a fast temperature recovery and a large cold zone. Pressure blasted stainless steel construction makes for a smoother finish and easy cleaning.

Available in Natural Gas and Liquid Propane.



NG: 48305 / 48306 / 48307

LP: 48636 / 48637 / 48638

FEATURES

- Does not required electric connection
- Each burner has a power output of 30,000 BTU/hr
- The model is divided into 3,4, and 5 tubes according to the number of fire tubes, and the power is 90,000/120,000/150,000 BTU/h
- Temperature control range: 200°F - 400°F (93°C - 205°C)
- High-limit temperature protection at 450°F (232°C), with automatic gas cutoff
- Four adjustable stainless steel legs
- Twin basket with plastic coated handles
- 1-1/4" full port drain valve for fast and complete oil drainage
- These appliances are manufactured for commercial installation only, not intended for home use.
- 1/2" or 3/4" NPT rear gas connections. Supply gas pressure not to exceed 14" W.C. (1/2 PSI)
- Natural gas operating pressure - 4.0" W.C, Recommended supply pressure 7-9" W.C
- Propane gas operating pressure - 10.0" W.C, Recommended supply pressure 11-12" W.C
- Special altitude: Natural gas for above 2,000 ft; Propane gas for above 3,500 ft.
- An adequate ventilation system is required for Commercial Cooking Equipment.
- Require a 6" clearance at both side and rear adjacent to combustible construction.
- CSA design certified NSF listed.
- Unit are not supplied with conversion kits, Gas type must be selected before purchase.

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Authorized Dealer



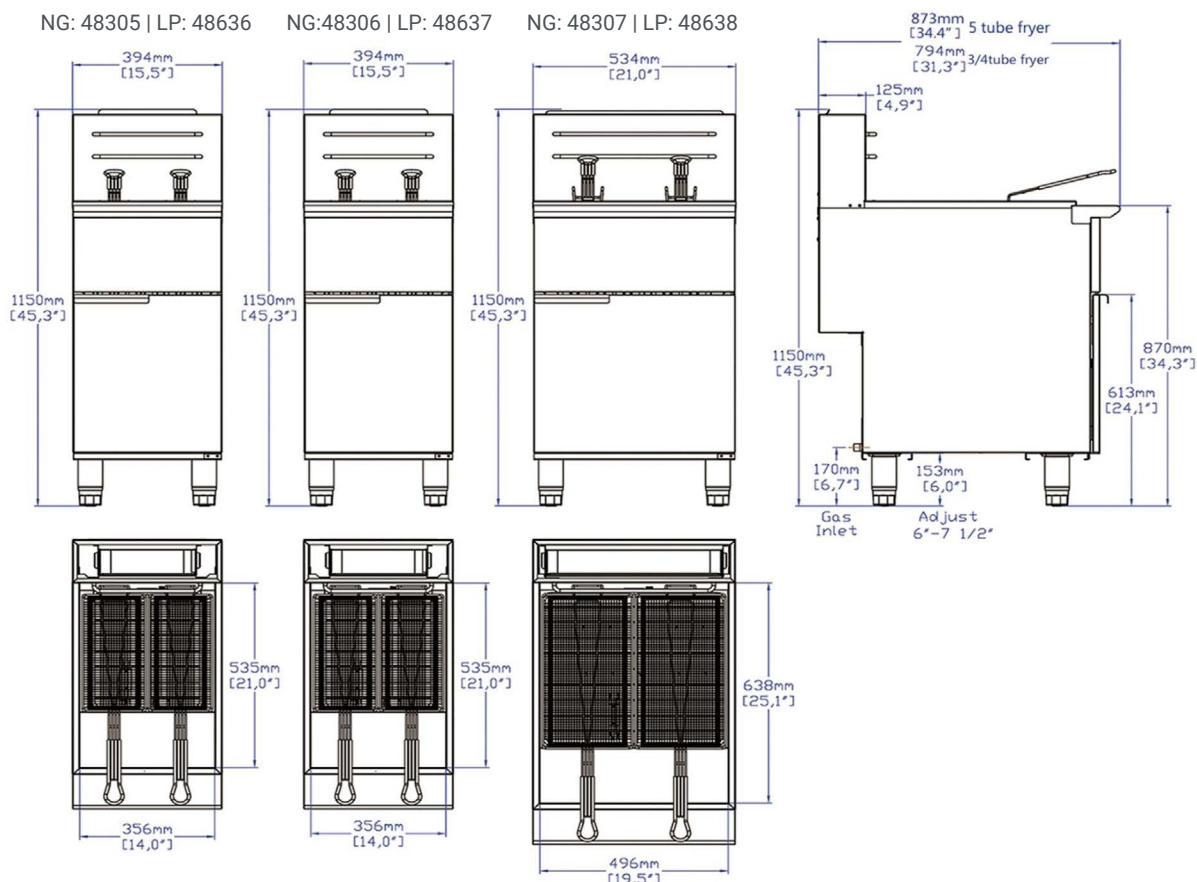
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(Version 2025.03)

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TECHNICAL DRAWING



TECHNICAL SPECIFICATION

Features	Natural	Propane	Natural	Propane	Natural	Propane
Item	48305	48636	48306	48637	48307	48638
Model	CE-CN-F3-NG	CE-CN-F3-LP	CE-CN-F4-NG	CE-CN-F4-LP	CE-CN-F5-NG	CE-CN-F5-LP
Oil Capacity	35 - 40 lbs. (15.9 - 18.1 kgs.)		40 - 50 lbs. (18.1 - 22.7 kgs.)		75 - 80 lbs. (34 - 36.3 kgs.)	
	17 - 20 L (4.5 - 5.3 Gal)		20 - 23 L (5.3 - 6.1 Gal)		36 - 42 L (9.5 - 11.1 Gal)	
Total BTU	90,000		120,000		150,000	
Number of Burners	3		4		5	
Net Dimensions	15 5" x 31.3" x 45.3" 394 x 794 x 1150mm		15 5" x 31.3" x 45.3" 394 x 794 x 1150mm		21" x 34.4" x 45.3" 534 x 873 x 1150mm	
Net Weight	125.7 lbs. (57 kgs.)		138.6 lbs. (62.9 kgs.)		182.6 lbs. (82.8 kgs.)	
Packaging Dimensions	16.5" x 32.3" x 33.5" (420 x 820 x 850mm)		16.5" x 32.3" x 33.5" (420 x 820 x 850mm)		22.4" x 36.2" x 33.5" (570 x 920 x 850mm)	
Packaging Weight	145 lbs. (65.8 kgs.)		156 lbs. (70.8 kgs.)		204 lbs. (92.5 kgs.)	

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