

Floor Model Gas Open Pot Fryers

CAPACITY:	40-50 lb	50-60 lb
ITEM:	48555	48550
MODEL:	CE-CN-VF40 NG	CE-CN-VF50 NG

Fry faster, cook better.

An open pot with no obstructions makes cleaning and maintenance simple. Rapid heat transfer keeps cooking speedy, and a large cold zone captures loose particles, reducing taste transfer between batches.

- **No Electrical Connection Required**
Snap-action millivolt control lets the unit run without an electrical connection.
- **Durable 439 Stainless Steel Tank**
Sandblasted finish resists stubborn residue and cleans up easily.
- **Over Temperature Control**
Automatically shuts off the gas supply if temperatures exceed the safe limit of 450°F (232°C).
- **Fast Drainage**
1-1/4" port drain valve allows fast, efficient draining.
- **Adjustable Stainless Steel Legs**
Set the optimal height for any kitchen; optional casters can replace the legs.



AT A GLANCE

Item	48555	48550
Oil Capacity	40-50 lb (18-21 L)	50-60 lb (21.5-25 L)
BTU	100,000 BTU/hr	122,000 BTU/hr
Gas Type	Natural Gas	Natural Gas
Certification	cETLus • ETL Sanitation	cETLus • ETL Sanitation
Warranty	1 Year Parts & Labor	1 Year Parts & Labor

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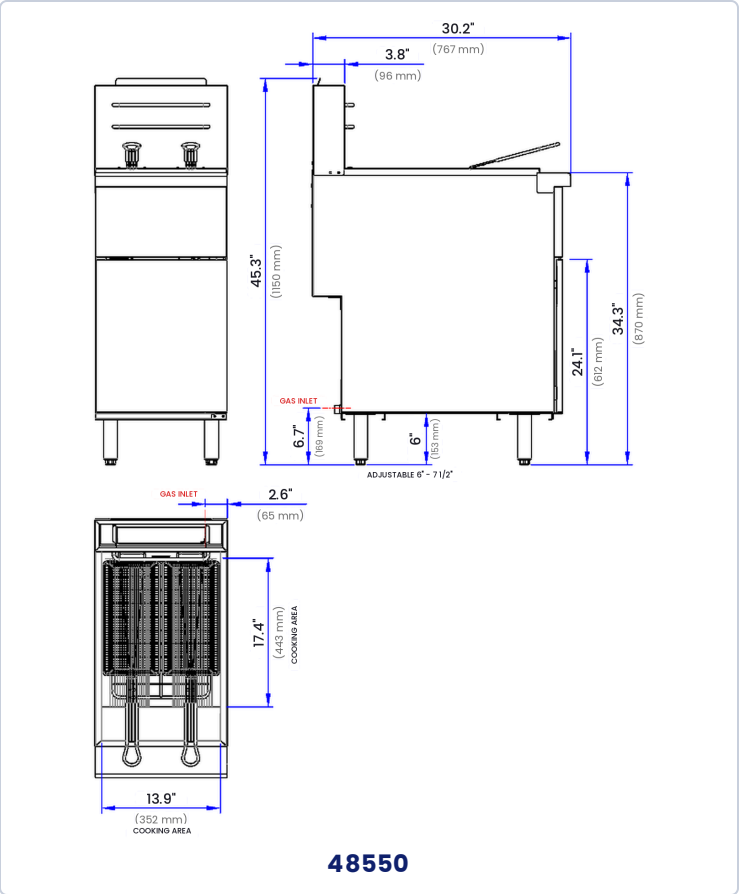
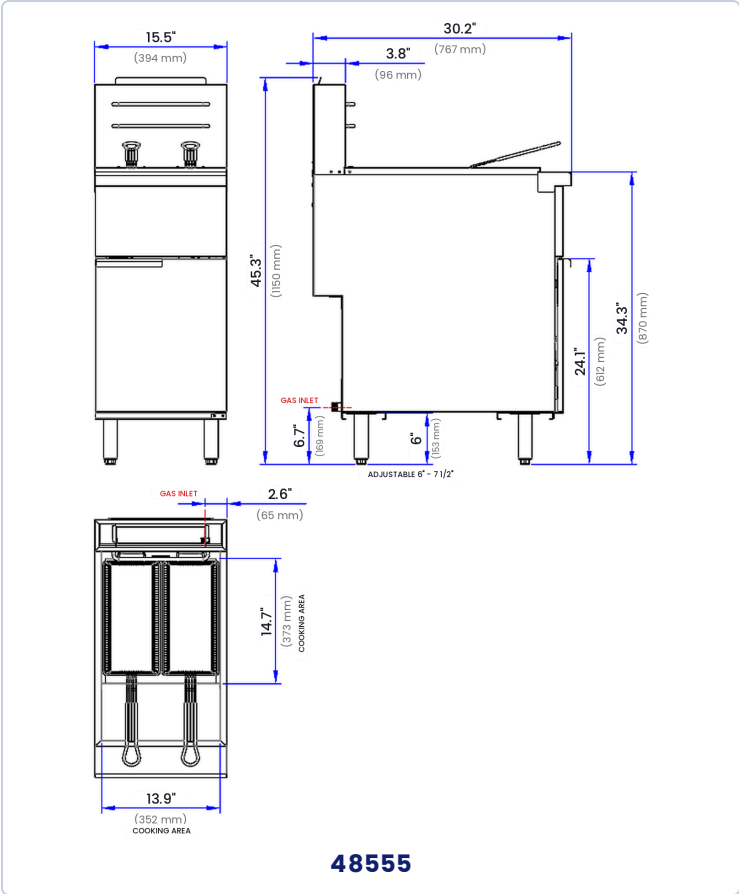


AUTHORIZED DEALER



TECHNICAL SPECIFICATION		
Item Number	48555	48550
Model	CE-CN-VF40 NG	CE-CN-VF50 NG
Oil Capacity	40-50 lb (18-21 L)	50-60 lb (21.5-25 L)
BTU	100,000 BTU/hr	122,000 BTU/hr
Gas Type	Natural Gas	Natural Gas
Temperature Range	200°F - 400°F (93°C - 205°C)	200°F - 400°F (93°C - 205°C)
Cooking Area (WD)	13.9" x 14.7" (352 x 373 mm)	13.9" x 17.4" (352 x 443 mm)
Net Dimensions (WDH)	15.5" x 30.2" x 45.3" (394 x 767 x 1150 mm)	15.5" x 30.2" x 45.3" (394 x 767 x 1150 mm)
Net Weight	137.5 lb (62.5 kg)	145 lb (66 kg)
Drain Valve	1-1/4" (32 mm)	1-1/4" (32 mm)

TECHNICAL DRAWING



Specifications subject to change without notice.