

Cookline CF-40E 50 lb. Electric Floor Deep Fryer



FEATURES

- 50lb. oil capacity electric floor fryer
- Stainless steel fryer pot, door, backsplash/flute
- Aluminized sides
- Powerful 15.26 KW heating element
- Wide cold zone
- Basket hanger
- Two twin baskets
- Power switch and indicator light
- Pre-installed casters (legs available)
- Basket support rack
- 14 in. by 16 in. fry-pot holds 40 pounds of fat
- No plug power cord, Hardwired

- ETL US & Canada
- ETL Sanitation
- Certified to NSF Standards



Hardwired Equipment: This unit must be connected directly to a dedicated electrical circuit by a licensed electrician. Do not attach a plug, cord cap, or any cord-and-plug connection — doing so voids the warranty and may create a safety hazard.

USR Brands Group is a US supplier of premium quality commercial cooking, refrigeration and food preparation equipment. Our aim is simple. Produce industry-leading commercial restaurant equipment at reasonable prices, and back it all up with an easy to understand, no nonsense warranty that people can count on.

TECHNICAL DATA

DIMENSIONS

Exterior Dimensions	15.5"L x 30.2"D x 44.5"H
Packaging Dimensions	16.5"L x 32.3"D x 33.5"H
Unit Weight	110 lb
Shipping Weight	130 lb.

ELECTRICAL

Voltage/Phase/Wattage/Amps	208V / 1PH / 15.26KW / 75Amps
	208V / 3PH / 15.26KW / 43Amps
	240V / 1PH / 15.26KW / 64Amps
	240V / 3PH / 15.26KW / 37Amps
Hertz	60
Plug Type	Hardwire

COOKING

Oil Capacity	50 lb.
Fryer Pot Width	14"
Fryer Pot Depth	16.7"
Number of Fry Baskets	2
Number of Fry Pots	1
Split Pot	No
Temperature Range	86°F - 374°F
Power Type	Electric

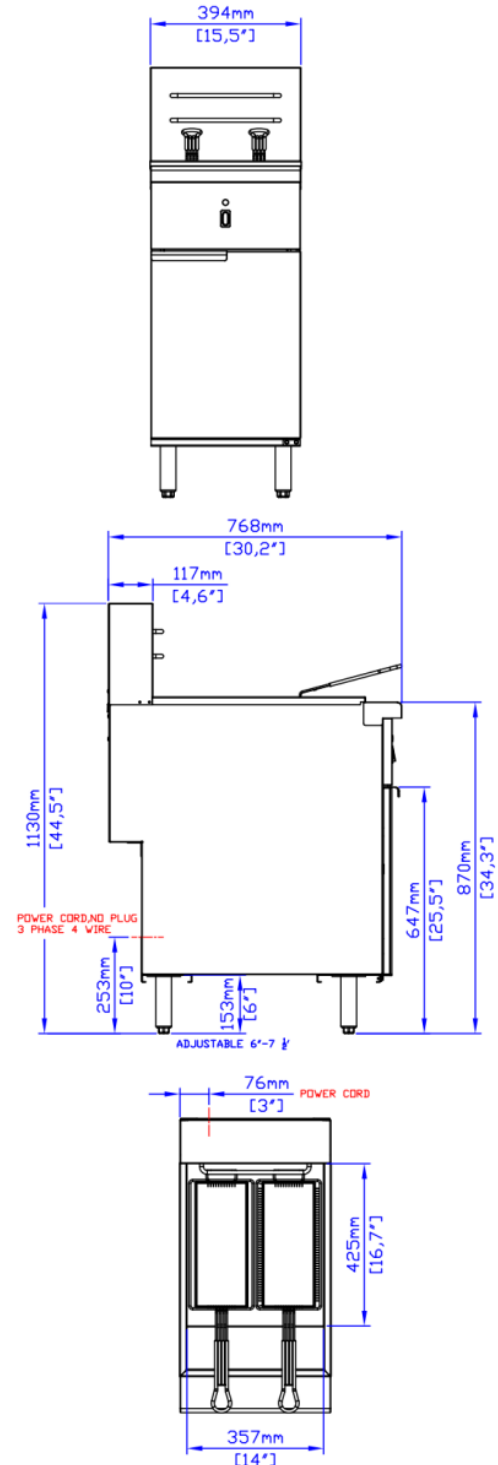
CONSTRUCTION

Exterior Material	Stainless Steel
Frame Structure	Welded
Number of Casters	(4) Qty: 2 with brakes, 2 without
Fryer Basket Hanger Plate	Yes

TECHNICAL DRAWING

MODEL: CF-40E

MFR MODEL:



WARNING: High wattage unit, independent circuit breaker required!