



FOOD EQUIPMENT

SERVING THE FOOD INDUSTRY SINCE 1951

GAS FLOOR FRYERS



EXCELLENT GAS FLOOR FRYERS PERFECT FOR YOUR KITCHEN

Designed for more heavy-duty use, Omcan's Gas Floor Fryers allow you to prepare large volume of fried foods. These units are easy to clean, come with thermostatic temperature control, and stainless steel construction that complement any modern kitchen space. Perfect for busy restaurants, fast food businesses, and cafeterias.



WARRANTY
PARTS AND LABOR



Authorized Dealer

FOOD EQUIPMENT

GAS FLOOR FRYERS | 90,000 / 120,000 BTU



Item
36486



Features:

- Welded 16 gauge stainless steel tank with a super smooth machine finish ensures easy cleaning
- Cabinet is constructed of stainless steel front and door with galvanized sides and back
- Thermostat temperature: 200°F - 400°F / 93°C - 204°C
- Stainless steel fry tank has five (5) year limited tank warranty
- Two nickel plated oblong wire mesh baskets
- One nickel plated tube rack; one drain extension
- Built-in heat defector
- 6" Adjustable legs



Items
44225
43422
43545



Features:

- 439 Stainless steel tank ensures easy cleaning
- Cast iron burners for the best performance
- Gas supply cut off automatically once pilot is shut off
- Thermostat temperature: 200°F - 400°F / 93°C - 204°C
- Two chrome baskets included
- One nickel plated tube rack; one drain extension
- Built-in heat defector
- 6" Adjustable legs



	40 LB OIL CAPACITY	40 LB OIL CAPACITY	50 LB OIL CAPACITY	50 LB OIL CAPACITY
ITEM NUMBER	44225	43422	36486	43545
GAS TYPE	Natural Gas	Propane	Natural Gas	Propane
MODEL	CE-CN-0023-FN	CE-CN-0023-FP	CE-CN-0025-FN	CE-CN-0025-FP
B.T.U.	90,000	90,000	120,000	120,000
DIMENSIONS (DWH)	30.2" x 15.51" x 46.53" / 767 x 394 x 1182 mm	30.2" x 15.51" x 46.53" / 767 x 394 x 1182 mm	30.25" x 15.5" x 53.5" / 768 x 394 x 1359 mm	30.2" x 15.51" x 46.53" / 767 x 394 x 1182 mm
OIL CAPACITY	35-40lbs./ 18.5-23 L	35-40lbs./ 18.5-23 L	45-50 lbs./ 21.3-25 L	45-50 lbs./ 21.3-25 L
WEIGHT	143 lbs./ 65 kg.	143 lbs./ 65 kg.	163 lbs. / 74 kg.	156.5 lbs./ 71 kg.
PACKAGING WEIGHT	157 lbs. / 71 kg.	157 lbs. / 71 kg.	180 lbs. / 82 kg.	172 lbs./ 78 kg.

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FOOD EQUIPMENT

GAS FLOOR FRYERS | 150,000 / 170,000 BTU



76.5 LB OIL CAPACITY

ITEM NUMBER	43298*
GAS TYPE	Propane
MODEL	CE-CN-ATFS-75LP
B.T.U.	150,000
DIMENSIONS	21.1" x 30.1" x 44.4" / 536 x 765 x 1128 mm
OIL CAPACITY	76.5 lbs. (34.7 L)
WEIGHT	165.3 lbs. / 75 kg.
PACKAGING WEIGHT	189.2 lbs. / 85.3 kg.

76.5 LB OIL CAPACITY

ITEM NUMBER	43754
GAS TYPE	Natural Gas
MODEL	CE-CN-ATFS-75NG
B.T.U.	170,000
DIMENSIONS	21.1" x 30.1" x 44.4" / 536 x 765 x 1128 mm
OIL CAPACITY	76.5 lbs. (34.7 L)
WEIGHT	165.3 lbs. / 75 kg.
PACKAGING WEIGHT	189.2 lbs. / 85.3 kg.

Features:

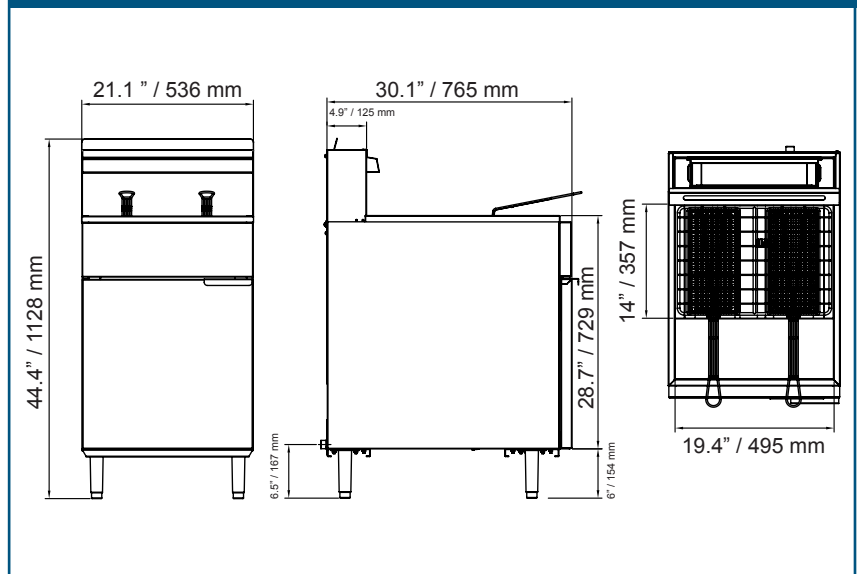
- Durable stainless steel structure and corrosion resistant
- Easy to operate and clean
- Thermostat temperature: 200°F - 400°F / 93°C - 204°C
- Heavy duty burners with stable flame
- Safety valve with an automatic voltage stabilizing function
- Nickel plated baskets - includes wire mesh crumb screen
- Oil cooling zone at the bottom of the tank to avoid food residue
- Adjustable stainless steel legs



WARRANTY
PARTS AND LABOR



TECHNICAL DRAWING AND DIMENSIONS



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