



SERVING THE FOOD INDUSTRY SINCE 1951

Floor Model Gas Open Pot Fryer

ITEM: 48555
MODEL: CE-CN-VF40 NG

48550
CE-CN-VF50 NG



Fry faster, cook better.

Easy to clean with no obstructions make for smooth maintenance. Rapid heat transfer ensures speedy cooking, and a large cold zone captures loose particles, reducing taste transfer between batches.

FEATURES:

- **No Electrical Connection Required**
Snap action millivolt control allows the unit to function without an electrical connection.
- **Adjustable Stainless Steel Legs**
Assures the optimal height for any usage environment
- **Over Temperature Control**
Automatically shuts off gas supply if temperatures exceed safe limit of 450F (232C)
- **Fast Drainage**
1-1/4" port drain valve allows fast and efficient draining

Telephone: 1-800-465-0234

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Authorized Dealer



TECHNICAL SPECIFICATION	
Item	48555
Model	CE-CN-VF40 NG
Temperature Range	200°F-400°F (93 °C - 205 °C)
Oil Capacity	40-50 lb. (18-21 L)
BTU	100,000
Net Dimensions	16" x 31" x 46" (406 x 787 x 1168 mm)
Gross Dimensions	17" x 33" x 34" (432 x 838 x 864 mm)
Net Weight	137.5 lb. (62.5 kg.)
Gross Weight	156 lb. (71 kg.)

TECHNICAL SPECIFICATION	
Item	48550
Model	CE-CN-VF50 NG
Temperature Range	200°F-400°F (93 °C - 205 °C)
Oil Capacity	56-60 lb. (21.5-25 L)
BTU	122,000
Net Dimensions	16" x 31" x 46" (406 x 787 x 1168 mm)
Gross Dimensions	17" x 33" x 34" (432 x 838 x 864 mm)
Net Weight	145 lb. (66 kg.)
Gross Weight	163 lb. (74 kg.)

TECHNICAL DRAWING

BMAD System (Low maintenance high performance). Dimensions rounded up to the nearest inch or millimeter. Specifications subject to change without notice.

