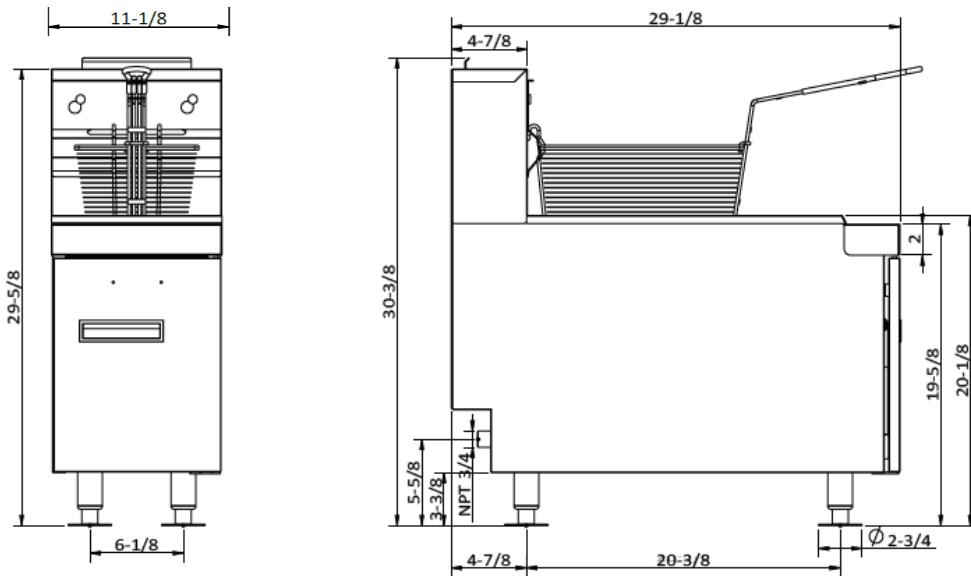




America's Oldest Stove Company
(Est. 1838)

Countertop Gas Fryer

Model CCGCTF-25



Standard Features & Benefits

CONSTRUCTION: Easy cleaning stainless steel front, vat flue panel, basket hanger and galvanized side walls. Heavy steel legs with adjustable feet for leveling.

FRY TANK: 25 lb. oil capacity. Easy cleaning stainless steel tube type tank features maximum surface heat transfer for gas efficiency combined with a cold zone to prevent refrying crumbs & extends shortening life. Tank measures 10" x 13.6". 1 full size fry basket included. 1" drain valve for fast & easy draining.

CONTROLS: Robertshaw snap action thermostat, safety, thermopile and high limit controls are all standard. Two 22,000 BTU burners. . Automatic standing pilot and brass burner valves.

GAS & TESTING: Optimal pressures are 4" WC for natural gas and 10" WC for propane. Gas connection is 3/4" NPT. cETLus design certified. ETL Sanitation complies to NSF / ANSI standards.

All controls are tested and confirmed in good working order. Calibration and adjustments are the responsibility of the installer.

SPECS				
Model #	Width	Depth	Height	Ship Wgt.
CCGCTF-25	11.15"	29.15"	30.45"	105 lbs.



See website for full warranty.

WARNING: This product can expose you to certain chemicals, which are known to the State of California to cause cancer or birth defects or other reproductive harm. For more information go to: www.P65Warnings.com



NOTICE: In an ongoing effort of product development & improvement, Comstock-Castle reserves the right to change specifications and product design without notice. Such modifications do not entitle the buyer to corresponding changes or replacements for previously purchased equipment.



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