



Item #: 382CDF17A Project: _____

Qty: _____ Date: _____ Approval: _____

Carnival King CDF17A 37 lb. Corn Dog Fryer - 120V, 1800W

Item #382CDF17A

Technical Data

Width	10 1/8 Inches
Depth	24 1/2 Inches
Height	14 7/8 Inches
Power Cord Length	55 1/8 Inches
Cooking Area Width	8 1/4 Inches
Cooking Area Depth	16 1/2 Inches
Cooking Area Height	9 1/2 Inches
Amps	15 Amps
Voltage	120 Volts
Wattage	1800 Watts



Features

- 37 lb. oil capacity and two six-position skewer clips allow you to cook up to 12 corn dogs at once
- Lightweight stainless steel construction is durable and easily portable
- Thermostatic controls offer a range of 200 to 390 degrees Fahrenheit
- Front-mounted oil drain valve and overnight cover provide effortless cleanup and storage
- Perfect for standard duty use at concession stands, snack bars, kiosks, and restaurants

Certifications



5-15P



ETL Listed

Technical Data

Capacity	12 Corn Dogs
Control Type	Thermostatic
Installation Type	Countertop
Oil Capacity	37 lb.
Plug Type	NEMA 5-15P
Power Type	Electric
Temperature Range	200 - 390 Degrees F
Temperature Settings	Adjustable
Type	Corn Dog Fryers Electric Countertop Fryers
Usage	Standard Duty

Notes & Details

Create mouthwatering corn dogs at your kiosk or concession stand with this Carnival King CDF17A 37 lb. corn dog fryer! Made for standard duty, non-continuous use. This 1800W unit is among the most powerful you can purchase with a standard plug, giving you the flexibility to use it almost anywhere and fit neatly on any concession stand. The unit has a 37 lb. oil capacity and two standard six-position skewer clips with cool-touch Bakelite handles. You can effortlessly fry up to 12 corn dogs at once!

The machine is incredibly versatile and is perfect for expanding your menu; it is not just for corn dogs. Use this unit to fry various foods on sticks, such as cheeses or vegetables! It is easy to switch the fryer's contents and its positioning; its lightweight frame offers superb portability. In addition to being transportable, its stainless steel construction is durable, enduring heavy-handed use.

The machine is equipped with a thermostatic control that gives you unmatched precision and control, offering a temperature range of 200 to 390 degrees Fahrenheit. It will be easy to keep the oil at the perfect temperature for whatever you are frying. This unit requires about 50 minutes to reach ideal temperature and 15 minutes to recover to full temperature after each use. When you are finished frying your tasty treats, the front-mounted oil drain valve makes cleanup simple. The fryer comes with an overnight cover, making storage effortless too. This fryer will add convenience to your life and pack flavor into your fair foods! This unit requires a 120V electrical connection for operation.<

 **WARNING:**

This product can expose you to chemicals including lead, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information, go to www.p65warnings.ca.gov.