

Cooking Performance Group FFOP40 Liquid Propane 40 lb. Stainless Steel Open Pot Floor Fryer - 90,000 BTU



3/4"



Intertek

Approval: _____ Date: _____

- Durable stainless steel construction
- Millivolt controls for accurate, adjustable temperature between 200 to 400 degrees Fahrenheit
- 40 lb. fry pot with open pot design and full port drain makes cleaning quick and easy
- CPG Range Match; matches the working height of CPG ranges for a seamless kitchen design
- Open pot design reduces the cold zone and maximizes frying capacity; natural gas, 90,000 BTU

Width	15 3/4 Inches
Depth	32 Inches
Height	46 Inches
Tank Width	14 Inches
Tank Depth	15
Burner Style	Open Pot
Cabinet	Stainless Steel
Capacity	40 lb.
Control Type	Millivolt
Features	Massachusetts Accepted Plumbing Product

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Technical Data

Gas Connection Size	3/4 Inches
Installation Type	Floor Model
Max Seating Capacity	2 Chairs
Number of Fry Baskets	2 Fry Baskets
Number of Fry Pots	1 Fry Pot
Power Type	Liquid Propane
Split Pot	Without Split Pot
Temperature Range	200 - 400 Degrees F
Temperature Settings	Adjustable
Total BTU	90000 BTU
Type	Gas Floor Fryers

Notes & Details

This Cooking Performance Group FFOP40 liquid propane 40 lb. open pot floor fryer has all the features your kitchen needs to prepare perfectly fried foods! This floor fryer features a stainless steel tank, door, front, top, ledge, and header to ensure maximum durability. The fryers open pot design maximizes your frying capacity, and makes cleaning quick and easy. With enough power to fry a variety of popular appetizers and entrees like french fries, onion rings, hot wings, and other wet batter foods, this fryer is sure to stand up to the daily demands of your busy kitchen.

An easy-to-use thermostat lets you adjust temperatures between 200 to 400 degrees Fahrenheit, so you'll be able to fry a variety of foods perfectly every time. Its 90,000 BTU heating elements provide outstanding power to keep up with busy restaurant orders, while also offering quick recovery times.

Two 6" x 13" x 5 1/2" wire mesh fry baskets allow you to cook different products simultaneously, while the green coated handles ensure heat protection and operator comfort. This feature provides you with maximum flexibility so you can cook various food types at once, while the basket hangers allow you to hang your basket on the side of the tank to cool/drain excess oil while you complete other tasks.

This floor fryer is mounted on 6" adjustable legs, so that you can adjust the fryer to the perfect height and easily clean underneath the fryer. The full port drain valve makes draining used oil a quick and easy process by removing the need to manually remove an oil pan, and prevents costly accidental oil spills to minimize. This unit requires a liquid propane 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.