

Project:	Quantity:
Model #:	Approval:

*For Commercial Use Only*

## Cookline CTF2 25 lb. Natural Gas Stainless Steel Countertop Fryer - 44,000 BTU



### FEATURES

- Stainless steel oil tank
- 2 tube burners, each 22,000 BTU/hr
- Millivolt controls
- 1" full port drain valve
- 4" height adjustable stainless steel legs
- Manual gas shut off valve
- High efficiency burners
- Short recovery time to save more oil
- Drain extension
- S/S hanger plate at the back
- Wire mesh fry baskets included
- 3/4" NPT rear gas connection
- Stainless steel front and galvanized sides

- ETL US & Canada
- ETL Sanitation
- Certified to NSF Standards



**U**SR Brands Group is a US supplier of premium quality commercial cooking, refrigeration and food preparation equipment. Our aim is simple. Produce industry-leading commercial restaurant equipment at reasonable prices, and back it all up with an easy to understand, no nonsense warranty that people can count on.

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## TECHNICAL DATA

### DIMENSIONS

Exterior Dimensions	11"L x 29.9"D x 30.9"H
Packaging Dimensions	13.8"L x 31.8"D x 31.5"H
Unit Weight	97 lb.
Shipping Weight	104 lb.

### COOKING

Number of Tubes	2
Burner BTU	22,000
Burner Style	Tube
Total BTU	44,000
Oil Capacity	25 lb.
Fryer Pot Width	10"
Fryer Pot Depth	13.62"
Number of Fry Baskets	1
Number of Fry Pots	1
Split Pot	No
Temperature Range	200°F - 400°F
Control Type	Manual
Gas Inlet Size	3/4"
Gas Type	Natural Gas

\* Natural Gas fryers not to be used with LP gas

### CONSTRUCTION

Exterior Material	Stainless Steel Front, Galvanized Sides
Frame Structure	Welded
Number of Legs	4
Fryer Basket Hanger Plate	Yes

## TECHNICAL DRAWING

MODEL: CTF2  
MFR MODEL: CTF-2

