

Datasheet

Project:	Quantity:	
Model #:	Approval:	

For Commercial Use Only

Cookline DOF-170 Commercial 170 lb. Gas Flat Bottom Donut Fryer - 120,000 BTU



FEATURES

- Stainless steel construction
- 170 lb. tank capacity
- 24" x 24" flat bottom
- Cast iron vertical burner, each 30,000 BTU/hr
- 200°F- 400°F temperature range
- Intuitive millivolt controls
- Adjustable 6" stainless steel leg •
- Prompt response thermostat •
- Open pot design features easy cleaning
- One fry baskets included
- Ample frying capacity
- Reversible built-in drip tray
- NG Standard, LP Conversion Kit Included
- 3/4" NPT rear gas connection
 - ETL US & Canada ETL Sanitation



Conforms to NSF Standards

Intertek Intertek

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

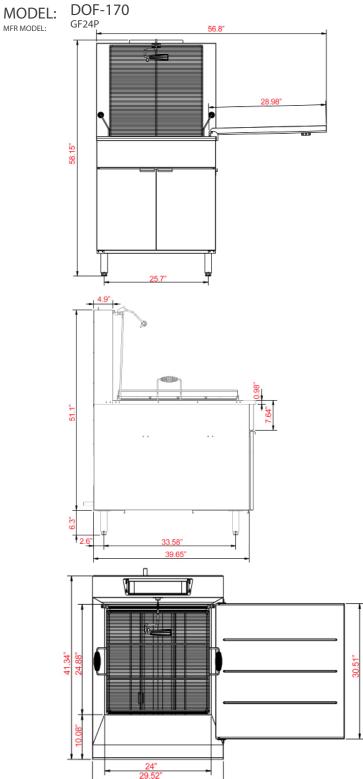
Exterior Dimensions	29.52"L x 42.25"D x 58.15"H
Fry Pot Dimensions	24"L x 24"D x 6"H
Packing Dimensions	46.5"L x 32.6"D x 41.3"H
Unit Weight	264 lb.
Shipping Weight	310 lb.

COOKING

Burner Style	Tube
Total BTU	120,000
Oil Capacity	170 lb.
Temperature Range	200°F - 400°F
Max. Temperature Limit	450°F
Fry Screen	1
Number of Fry Baskets	1
Number of Fry Pots	1
Gas Inlet Size	3/4"
Control Type	Manual
Gas Type	Natural Gas
	(Field convertible to Liquid Propane)

ЯП 41.34

TECHNICAL DRAWING





CONSTRUCTION

Frame Structure

Number of Legs

Drip Tray

USR Brands, Inc.

Welded

4

Yes