

Project:	Quantity:
Model #:	Approval:

For Commercial Use Only

DOF-30 Commercial 30 lb. Gas Flat Bottom Countertop Donut Fryer - 50,000 BTU



FEATURES

- Stainless steel construction
- 30 lb. tank capacity
- Flat bottom design
- "U" shaped burner, each 25,000 BTU/hr
- 200°F- 400°F temperature range
- Intuitive millivolt controls
- Adjustable 4" stainless steel leg
- Prompt response thermostat
- Open pot design features easy cleaning
- Stainless steel mesh strainer included
- Ample frying capacity
- Reversible built-in drip tray
- Natural Gas standard (Field convertible to LP, kit sold separately)
- 3/4" NPT rear gas connection

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



USR 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	23"L x 29.6"D x 19.7"H
Oven Dimensions	25.6"L x 21"D x 4.25"H
Packaging Dimensions	35.4"L x 29"D x 20.4"H
Unit Weight	103 lb.
Shipping Weight	132 lb

COOKING

Burner Style	Tube
Total BTU	50,000
Oil Capacity	30 lb.
Temperature Range	200°F - 400°F
Max. Temperature Limit	450°F
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 LP, kit sold separately)

CONSTRUCTION

Frame Structure	Welded
Number of Legs	4
Drip Tray	Yes

TECHNICAL DRAWING

MODEL: DOF-30

MFR MODEL: CTF-2R

