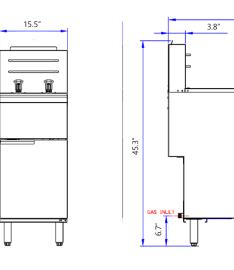
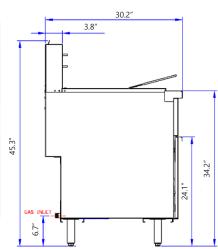


V" Pot Gas Fryer

Model CS-VF40













Model	Gas Type	Total BTU	Oil Capacity	Overall Dimensions	Net Weight	Package Size	Shipping
CS-VF40	Natural Gas	100,000	40-50 lbs.	15 5"x 30.2"x 45.3"	137.5 lbs.	16.6"x 32.3"x 33.5"	156 lbs.

Standard Features

• Open pot structure, CS-VF40 model at 40-50 lbs capacity

2.6"

• Snap action millivolt control behind the door, this is a gas fryer and doesn't require electric connections

Model CS-VF40 Top Basket View

- The temperature control range 200°F-400°F
- Four stainless steel adjustable legs
- Large cold zone. Captures and holds particles out of the heating zone, reduces taste transfer
- Twin baskets with plastic coated handle
- 1 -1/4" full port drain valve for fast and complete oil draining

Tel.: 217-223-5070

- This appliance is manufactured for commercial installation only, not intended for home use.
- ¾" NPT rear gas connections
- Supply gas pressure not to exceed 14" W.C. (1/2 PSI)
- Natural gas operating pressure 4.0" W.C, Recommended supply pressure 7-9" W.C
- Propane gas operating pressure 10.0" W.C, Recommended supply pressure 11-12" W.C
- Requires a 6" clearance at both side and rear adjacent to combustible construction

NOTICE: In an ongoing effort of product development & improvement, Comstock-Castle reserves the right to change specifications and product design without notice. Such modifications do not entitle the buyer to corresponding changes or replacements for previously purchased equipment.



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