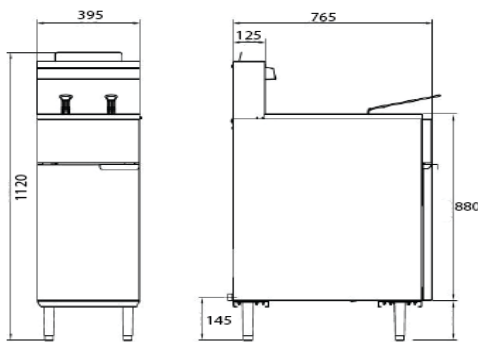


Cook-Rite CGF3 commercial cooking Gas Fryer is an excellent model for professional caterers. The CGF4 is ideal for Restaurants, Hotels, Takeaways and Gastro Pubs. Very efficient burners with fast heat recovery for the busiest of kitchens.

PREMIUM FEATURES

- ✓ Battery pilot ignition
- ✓ Pilot flame
- ✓ Efficient burners
- ✓ Flame failure protection
- ✓ Robertshaw control valve
- ✓ Cast iron burners
- ✓ Rounded oil tanks
- ✓ Stainless construction
- ✓ Easy to clean and maintain
- ✓ Adjustable feet 145/170mm
- ✓ NAT or LPG Gas



TECHNICAL SPECIFICATION

DIMENSIONS	BURNERS	LITRES	POWER	TEMPERATURE	CONNECTION	WEIGHT
W 395 D 765 H 880/1120R	3 x 7 Kw	32 Lt	21 Kw	110°C to 190°C	3/4" Gas	61 Kg