



Gas Fryers

A Professional Line of Commercial Cooking Equipment

Models: CULGF-90-NG/LP, CULGF-120-NG/LP,
CULGF-150-NG/LP



CULGF-150-NG/LP



CULGF-90-NG/LP

Gas Fryers

The Professional line of cooking equipment from CULITEK is a must have for any foodservice commercial kitchen. Frying is a popular cooking technique used in most kitchens, because who can resist a gooey mozzarella stick, or the satisfying crunch of a juicy, fried chicken breast. And, of course, let's not forget the classic French fry! With a variety of sizes, you will get the right size fryer for your needs, allowing you to make delectable fried foods that your customers will come to appreciate. Durable 16-gauge, stainless steel construction makes them corrosion-resistant and easy-to-clean. ETL Listed and ETL Sanitation, these units are backed with a 1-year parts and labor, and a limited 5-year tank warranty.

Fryer System

- Thermostat maintains temperature range between 200°F and 400°F.
- Temperature limit automatically shuts off all gas flow if the fryer temperature exceeds 450°F.
- Integrated gas control valve will prevent gas flow to the main burner until pilot is established. If flame goes out, gas flow shuts off automatically.
- Front 1-1/4" drain for quick draining.
- One drain valve extension.

Construction

- Welded 16-gauge stainless steel tank with super smooth machine finish for easy cleaning.
- Heavy-duty, stainless steel ledge, front, sides, with galvanized sides and back.
- One nickel-plated tube rack.
- Built-in heat deflector.
- 6" adjustable legs.

Fryer Features

- Available in three sizes:
 - 90,000 BTU w/ 40-lb. oil capacity
 - 120,000 BTU w/ 50-lb. oil capacity
 - 150,000 BTU w/ 70-lb. oil capacity
- Natural gas or liquid propane.
- Comes with two nickel-plated, oblong wire mesh fry baskets.
- Includes Robert Shaw components that are made in the USA.

Fryer Accessories (optional)

- Stainless steel cover
- Casters
- Joiner Strips
- Splash Guard
- Fryer baskets available in a variety of sizes

EQUIPMENT THAT DOMINATES
For Culinary Professionals

STANDARD FEATURES

- Heavy-duty, 16-gauge stainless steel fry tank
- Cabinet is constructed with stainless steel front and sides, and galvanized sides and back
- Thermostat range of 200°F to 400°F
- Long-lasting baffles mounted in heat exchange tubes for maximum heating and combustion efficiency
- Standing pilot light design provides a ready flame when heat is required
- Automatic shut-off when fryer exceeds 450°F
- Front 1-1/4" drain for quick removal of oil
- Comes with two nickel-plated, oblong wire mesh fry baskets



Attention CA Residents PROP 65 WARNING

This product can expose you to chemicals, including lead, which are known to the State of California to cause cancer, birth defects, or other reproductive harm.

For more information, go to
www.P65warnings.ca.gov

MADE IN CHINA

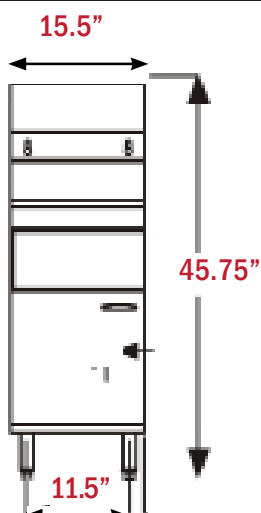
RESIDENTIAL: Culitek assumes no liability for parts or labor coverage for component failure, factory defect or any other damages for units installed in non-commercial foodservice or residential applications.



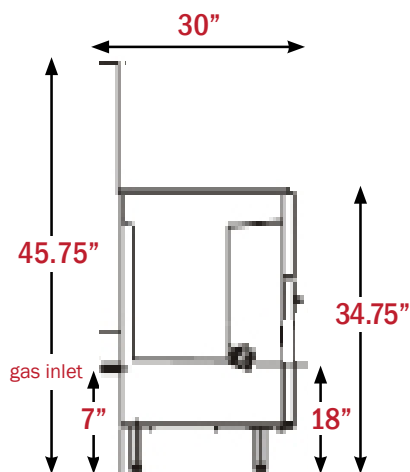
Gas Fryer Specifications

A Professional Line of Commercial Cooking Equipment

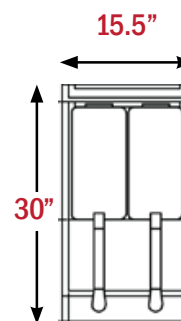
CULGF-90-NG/LP and CULGF-120-NG/LP



FRONT VIEW

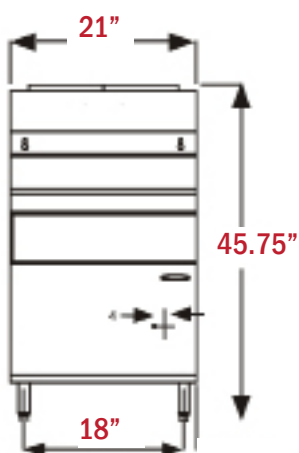


SIDE VIEW

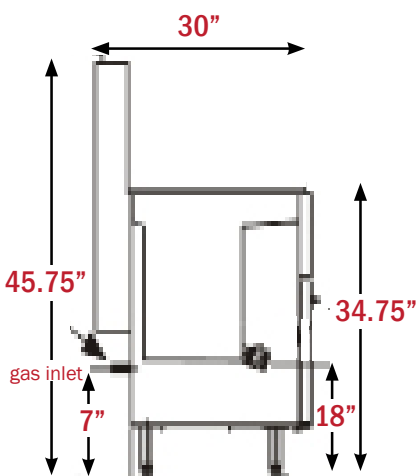


TOP VIEW

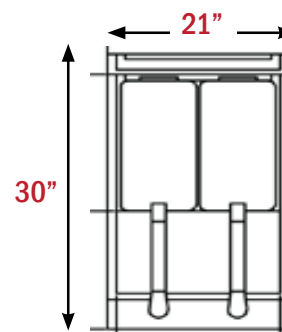
CULGF-150-NG/LP



FRONT VIEW



SIDE VIEW



TOP VIEW

GAS FRYERS	CULGF-90-NG CULGF-90-LP	CULGF-120-NG CULGF-120-LP	CULGF-150-NG CULGF-150-LP
Total BTU	90,000	120,000	150,000
Overall Dimensions (in)	45 ³ / ₄ "H x 15 ¹ / ₂ "W x 30"D	45 ³ / ₄ "H x 15 ¹ / ₂ "W x 30"D	45 ³ / ₄ "H x 21"W x 30"D
Oil Capacity (lbs)	35-40	45-50	65-70
Number of Frypots	1	1	1
Number of Fry Baskets	2	2	2
Net Weight	152	163	198.5
Gross Weight	169	180	218
Shipping Dimensions (in)	53 ¹ / ₂ "H x 15 ¹ / ₂ "W x 30 ¹ / ₄ "D	53 ¹ / ₂ "H x 15 ¹ / ₂ "W x 30 ¹ / ₄ "D	53 ¹ / ₂ "H x 21"W x 30 ¹ / ₄ "D