Item#:	Quantity:		
Project:	Approval:	Da	te:



Fryers



351FCPG15L, 351FCPG15N, 351FCPG30L, 351FCPG30N

DESCRIPTION

This countertop fryer has high performance burners which allow for instant recovery at extreme peak periods of production. A deeper vessel allows for extra depth oil level for frying larger products. Tube style heating rapidly heats the oil to the set temperature. The countertop fryer is available in 15 lb. and 30 lb. capacities.

STANDARD FEATURES

- Stainless steel construction and finish
- Stainless steel tube style tank
- Durable access door
- Fryer baskets are chrome plated with cool grip plasticcoated handles for operator safety
- Stainless steel burners
- Piezo ignition and pilot light
- Thermostat controls
- Heavy duty adjustable feet
- Flame failure device system
- Attachable oil drain pipe
- 3/4" rear gas connection
- Available in 15 lb. and 30 lb. oil capacity









SERIES SPECIFICATIONS					
Cooking Surface	Tube Style Tank				
Power	Natural Gas or Liquid Propane				
Burner Style	Piezo Ignition - Flame				
Burner BTU	13,250				
Control Type	Manual				
Gas Inlet Size	3/4"				

LIMITED WARRANTY

Cooking Performance Group warrants this product from manufacturer defect and workmanship for a period of 1 Year from the original date of purchase.





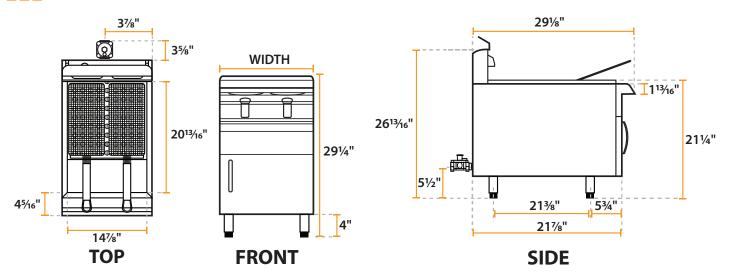






Fryers

PRODUCT SPECIFICATIONS



Model #		Overall Size		Burner	# of	Total	Pressure	Combustible Clearances		
	Width	Depth	Height	BTU	Burners	BTU	(WC)	Sides	Rear	Floor
351FCPG15L	11"		29" 26 ¹³ /16"	13,325	2	26,500	4"	6"	6"	4"
351FCPG15N	11	20"					10"			
351FCPG30L	17"					53,000	4"			
351FCPG30N 17"				4	53,000	10"				

INSTALLATION

Install the Fryer on and around non-combustible surfaces, allowing 6" of clearance on the sides and 6" of clearance from the back. Install underneath a ventilation hood that corresponds with local and national codes.

- 3/4" rear gas connection configured for areas at an altitude less than 6,500 ft
- Field convertible to liquid propane with orifice included
- Manual gas shut-off valve and gas pressure regulator must be installed for safety and ease of servicing

SHIPPING INFORMATION

Model #	Shipp	ing Carto	\\/a:=b+	Freight	
Wodel #	Width	Depth	Height	Weight	Class
351FCPG15 /L /N	131/5"	211/#	31"	84 lb	85
351FCPG30 /L /N	20"	31½"	31	110 lb	

Unit is shipped in a carton and crate on a pallet

OPTIONS & ACCESSORIES

COMPANION ITEMS

#600GKM3448

Regency 48" Mobile Gas Connector Hose Kit with 2 Elbows, Full Port Valve, Restraining Device, and Quick Disconnect - 3/4"



#600ES Series

Regency 16-Gauge Stainless Steel Equipment Stand with Galvanized Undershelf



#177FRYGUARD Avantco Splash Guard

#3511005190 Chrome-Plated Fryer Basket



#3511470668, #3511470669 Stainless Steel Tank Cover



