

Open Pot Fryers



Improved Efficiency for Convenient Operation

Durable stainless steel tank, door, front, top, ledge, and header.

40 or 50 lb. fry pot with open pot design.

Open pot design reduces the cold zone and maximizes frying capacity.



Easy-to-use millivolt controls for accurate and adjustable temperature between 200 and 400°F.

Powerful BTU output with compatible models for Liquid Propane or Natural Gas

CPG Range Match; Matches the working height of CPG ranges for a seamless kitchen design.



Full port drain makes cleaning quick and easy.



Open Pot Fryers



Intentionally Designed for Increased Capacity

Provide a delicious and crispy menu to your customers with Cooking Performance Group Open Pot Floor Fryers! Open pot fryers do not feature any tubes or burners inside the frypot, allowing for 15% more frying capacity than a tube fryer. By heating the oil with heating elements outside the frypot, the open pot design also makes these units much easier to clean than traditional fryers, taking around 30% less time to clean. The "V" shaped frypot reduces cold zones making these units great for low sediment foods.

351FFOP40N/L



Natural Gas or Liquid Propane Models Available
40 lb. Fry Pot Capacity
90,000 BTU

351FFOP50N/L



Natural Gas or Liquid Propane Models Available
50 lb. Fry Pot Capacity
LP: 110,000 BTU | NG: 120,000 BTU

RECOMMENDED FOOD TYPES

- French fries
- Frozen items
- Low sediment fried foods

PRODUCT ADVANTAGES

- Extremely easy to clean
- 15% more frying capacity than a tube fryer
- Less oil used in cold zone
- Reliable burners