

Floor Fryer Output with a Countertop Footprint



Electric Models

Compact and powerful, perfect for heavy use applications

Welded, removable oil pan with a large open area to prevent overflow; all stainless steel cabinet

Immersion-style tubular heating elements tilt back for easy cleaning

Thermostatic temperature control provides a temperature range of 120-375° F

Gas Models

Larger capacity frypots with a small footprint

Piezo ignition and pilot light with a flame failure system

Powerful BTU output with Millivolt controls

Heavy-duty access door and adjustable feet

Stainless steel tube-style burners



Countertop Fryers



Find the Perfect Fit for Your Establishment

Provide a delicious and crispy menu to your customers with Cooking Performance Group countertop fryers! Choose from electric or gas models with 15 or 30 lb. capacities to best fit your application. Gas models are powered with high-output tube-style burners providing 26,500 BTU output for every 15 lb. of fry pot capacity, with each fryer configured for liquid propane or natural gas hookups. Electric models are powered with 208/240V electric connections, boasting up to 5500W for every 15 lb. of capacity. Electric models are fully equipped with ribbon-style burner elements that can be easily lifted out of the fry pot for easy cleaning. Upgrade your establishment with CPG countertop fryers!

Electric Models

351EF300



Capacity: 15 lb.
Burner Style: Ribbon Elements
Power: 208/240V
Hookup: NEMA 6-30P
Number of Fry Pots: 1

Gas Models

351FCPG15L/N



Capacity: 15 lb.
Burner Style: Tube
Power: 26,000 BTU
Hookup: Liquid Propane or Natural Gas
Number of Fry Pots: 1

351EF302



Capacity: 30 lb.
Burner Style: Ribbon Elements
Power: 208/240V
Hookup: (2) NEMA 6-30P
Number of Fry Pots: 2

351FCPG30L/N



Capacity: 30 lb.
Burner Style: Tube
Power: 53,000 BTU
Hookup: Liquid Propane or Natural Gas
Number of Fry Pots: 1

