

Countertop Fryers Buying Guide



Stainless Steel Cabinet



Perfect for Low Volume Frying



Precise Thermostat Controls



Fryer Baskets with Coated Handles for Heat Protection Included



	Electric Countertop Fryers	Gas Countertop Fryers	Specialty Countertop Fryers
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AVAILABLE MODELS	<p>Galaxy (Good) 177EF10E, 177EF20E</p> <p>Avantco (Better) 177F100, 177F102, 177F200, 177F202</p> <p>CPG (Best) 351EF300, 351EF302</p>	<p>CPG 351FCPG15L, 351FCPG15N, 351FCPG30L, 351FCPG30N</p>	<p>Carnival King 382DFC18001 382DFC44001, 382DFCG23L, 382DFCG23N, 382DFCG32L, 382DFCG32N,</p>
CAPACITY	10 lb. 15 lb. 20 lb. 30 lb.	15 lb. 30 lb.	25 lb. 30 lb. 40 lb.
BURNER STYLE	Ribbon Elements	Tube	Flat Bottom
POWER	110 Volts 120 Volts 208/240 Volts	26,500 BTU's 53,000 BTU's	54,000 BTU's 81,000 BTU's 240 Volts 120 Volts
HOOKUP	NEMA 5-15P NEMA 6-20P NEMA 6-30P	Liquid Propane Natural Gas	Liquid Propane Natural Gas NEMA 6-20P NEMA 5-15P
NUMBER OF FRY POTS	1 or 2	1	1
TYPES OF FOOD	Fish, Chicken Wings, Mozzarella Sticks, French Fries, Onion Rings, and Other Frozen Products	Fish, Chicken Wings, Mozzarella Sticks, French Fries, Onion Rings, and Any Other High Sediment Foods	Donuts, Funnel Cakes, and Other Wet Batter Food

