

# 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

|                    |                                                                                                                                                                   |                                                                                                      |                                                                                                                 |
|--------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------|
| AVAILABLE MODELS   | <b>Main Street (Good)</b><br>177F20E, 177F10E<br><br><b>Avantco (Better)</b><br>177F100, 177F102, 177F200, 177F202<br><br><b>CPG (Best)</b><br>351EF300, 351EF302 | <b>CPG</b><br>351FCPG15L,<br>351FCPG15N,<br>351FCPG30L,<br>351FCPG30N                                | <b>Carnival King</b><br>382DFC18001<br>382DFC44001,<br>382DFCG23L,<br>382DFCG23N,<br>382DFCG32L,<br>382DFCG32N, |
| 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<br>208/240 Volts                                                                                                                              | 26,500 BTU's<br>53,000 BTU's                                                                         | 54,000 BTU's<br>81,000 BTU's<br>240 Volts<br>120 Volts                                                          |
| HOOUP              | NEMA 5-15P<br>NEMA 6-20P<br>NEMA 6-30P                                                                                                                            | Liquid Propane<br>Natural Gas                                                                        | Liquid Propane<br>Natural Gas<br>NEMA 6-20P<br>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                                                                 |

