



# FOOD EQUIPMENT

SERVING THE FOOD INDUSTRY SINCE 1951

## GAS FLOOR FRYERS



**EXCELLENT GAS FLOOR FRYERS  
PERFECT FOR YOUR KITCHEN**

Designed for more heavy-duty use, Omcans Gas Floor Fryers allow you to prepare large volume of fried foods. These units are easy to clean, come with thermostatic temperature control, and stainless steel construction that complement any modern kitchen space. Perfect for busy restaurants, fast food businesses, and cafeterias.



**WARRANTY**  
1 YEAR PARTS AND LABOR  
5 YEARS TANK WARRANTY



Intertek Intertek  
4003935



Authorized Dealer

# FOOD EQUIPMENT

GAS FLOOR FRYERS | 90,000 / 120,000 BTU



Items 36490, 36485, 36486

Item 43422

## 90,000 B.T.U. TECHNICAL SPECIFICATION

ITEM NUMBER	36490	43422
GAS TYPE	Natural Gas	Propane
MODEL	CE-CN-0023-FN	CE-CN-ATFS-40LP
B.T.U.	90,000	90,000
DIMENSIONS (DWH)	30.25" x 15.5" x 53.5" 768 x 394 x 1359 mm	30" x 15.6" x 44.4" 762 x 396.24 x 1127.76 mm
OIL CAPACITY	18.5-23 L	40 L
WEIGHT	152 lbs. / 69 kg.	131 lbs. / 59.4 kg.
PACKAGING WEIGHT	169 lbs. / 77 kg.	159.6 lbs. / 72.3 kg.

## 120,000 B.T.U. TECHNICAL SPECIFICATION

ITEM NUMBER	36486	36485*
GAS TYPE	Natural Gas	Propane
MODEL	CE-CN-0025-FN	CE-CN-0025-FP
B.T.U.	120,000	120,000
DIMENSIONS (DWH)	30.25" x 15.5" x 53.5" 768 x 394 x 1359 mm	30.25" x 15.5" x 53.5" 768 x 394 x 1359 mm
OIL CAPACITY	21.3-25 L	21.3-25 L
WEIGHT	163 lbs. / 74 kg.	163 lbs. / 74 kg.
PACKAGING WEIGHT	180 lbs. / 82 kg.	180 lbs. / 82 kg.

### Features:

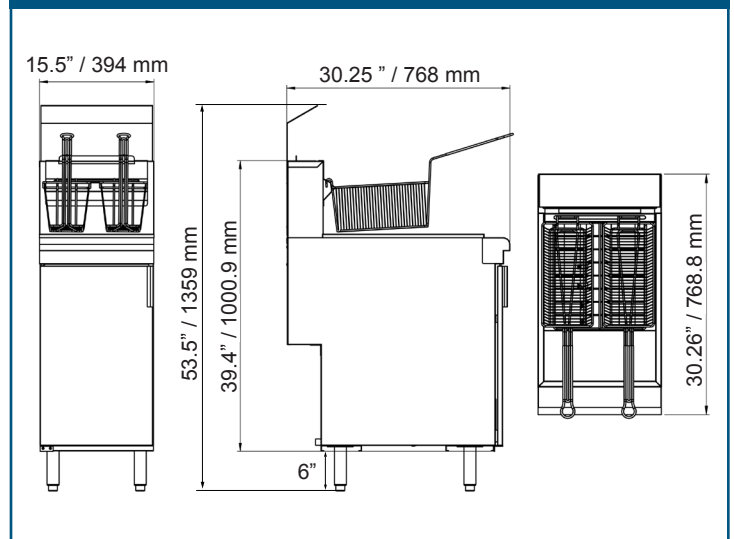
- Welded 16 gauge stainless steel tank with a super smooth machine finish ensures easy cleaning
- Cabinet is constructed of stainless steel front and door with galvanized sides and back
- Thermostat temperature: 200°F - 400°F / 93°C - 204°C
- Stainless steel fry tank has five (5) year limited tank warranty
- Two nickel plated oblong wire mesh baskets
- One nickel plated tube rack; one drain extension
- Built-in heat deflector
- Adjustable stainless steel legs

**1 YEAR WARRANTY**  
1 YEAR PARTS AND LABOR  
5 YEARS TANK WARRANTY



## TECHNICAL DRAWING AND DIMENSIONS

Items 36490, 36485, 36486



## OMCAN INC.

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# FOOD EQUIPMENT

GAS FLOOR FRYERS | 150,000 / 170,000 BTU



## 150,000 B.T.U. TECHNICAL SPECIFICATION

ITEM NUMBER	43298*
GAS TYPE	Propane
MODEL	CE-CN-ATFS-75LP
B.T.U.	150,000
DIMENSIONS	21.1" x 30.1" x 44.4" 536 x 765 x 1128 mm
OIL CAPACITY	34.7 L
WEIGHT	165.3 lbs. / 75 kg.
PACKAGING WEIGHT	189.2 lbs. / 85.3 kg.

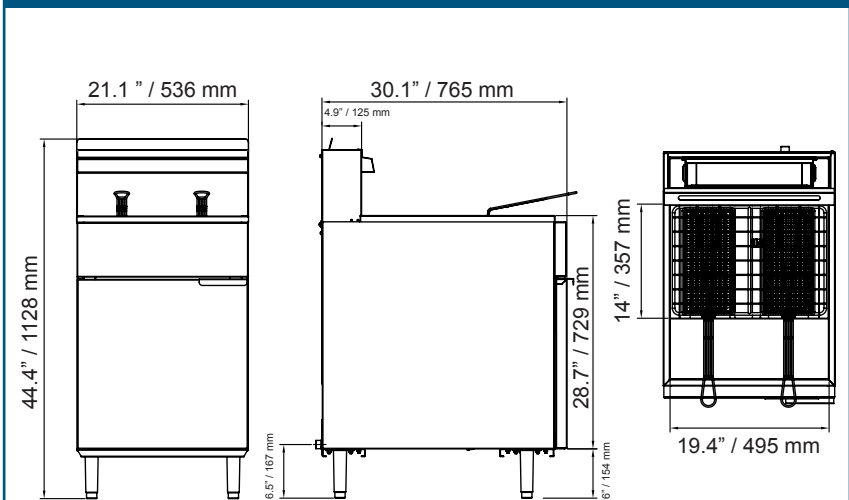
## 170,000 B.T.U. TECHNICAL SPECIFICATION

ITEM NUMBER	43754
GAS TYPE	Natural Gas
MODEL	CE-CN-ATFS-75NG
B.T.U.	170,000
DIMENSIONS	21.1" x 30.1" x 44.4" 536 x 765 x 1128 mm
OIL CAPACITY	34.7 L
WEIGHT	165.3 lbs. / 75 kg.
PACKAGING WEIGHT	189.2 lbs. / 85.3 kg.

### Features:

- Durable stainless steel structure and corrosion resistant
- Easy to operate and clean
- Thermostat temperature: 200°F - 400°F / 93°C - 204°C
- Heavy duty burners with stable flame
- Safety valve with an automatic voltage stabilizing function
- Nickel plated baskets - includes wire mesh crumb screen
- Oil cooling zone at the bottom of the tank to avoid food residue
- Adjustable stainless steel legs

## TECHNICAL DRAWING AND DIMENSIONS



**WARRANTY**  
1 YEAR PARTS AND LABOR  
5 YEARS TANK WARRANTY



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