

Heavy Duty Floor Model Gas Fryers - 40 lb. and 65 lb.

Model Fryers were designed with the economical, efficient and hard working fryer.

When you need performance, you can depend on Cecilware Heavy Duty Gas Fryers to do the job.

Features

- ✓ Heavy Duty Stainless Steel Unibody Construction - for long life.
- ✓ Heavy Duty Stainless Steel Heat Exchangers - for maximum heat transfer.
- ✓ Heavy Duty Cast Iron Burners
- ✓ Oversized, Full-flow 1.25" Drain Valve - makes draining effortless.
- ✓ Automatic Temperature Controls - standard.
- ✓ Large Foam Area
- ✓ Super Fast Heat-up & Recovery
- ✓ Includes Two Fry Baskets and Crumb Screen
- ✓ Options: Locking and regular casters, single fry basket, banking strips



Model #	Tank	Fat Capacity	Overall Depth	Width	BTU/Hr.	Burner Tubes	Ship Weight
FMP403-HP*	Mild Steel	40 lbs.	31"	15½"	110,000 Nat 100,000 LP	3	190 lbs.
FMS403-HP*	Stainless Steel						
FMP-40**	Mild Steel	40 lbs.	31"	15½"	115,000	4	200 lbs.
FMP-40BSS**	Mild Steel						
FMS-40**	Stainless Steel	65 lbs.	35¼"	20"	140,000	5	265 lbs.
FMP-65***	Mild Steel						
FMS-65***	Stainless Steel						

Minimum Fat Capacity: * 49 lbs., **41 lbs., ***79 lbs. Specify Natural or LP Gas; Working Height: 35" Overall Height: 44½"

40 lb. Fryer Basket Size: 13¼" x 6½" x 6"; Use Basket # V174A 40 lb. Fryer Foam Area: 13½" x 22"

65 lb. Fryer Basket Size: 16¾" x 8¾" x 6"; Use Basket # V180A 65 lb. Fryer Foam Area: 18¼" x 28"

Door: Stainless Steel; Body: Stainless Steel except: FMP-40BSS, FMS403HPBSS - Enamel sides

Dimensions

C	D
- - -	4½"
17"	5¼"

Baskets

Width	Height	Weight
6½"	6"	3 lbs.
8¾"	6"	7 lbs.

