Item #: 382DFCG32N Project: _____

Qty: _____ Date: _____ Approval: _____

Carnival King CFT- 3R 40 lb. Liquid Propane / Field Convertible Flat Bottom Countertop Funnel Cake / Donut Fryer

Item #382DFCG32N

Technical Data

Width	32 Inches
Depth	29 5/8 Inches
Height	19 3/4 Inches
Interior Width	29 1/8 Inches
Interior Depth	21 Inches
Interior Height	4 1/4 Inches
Cabinet	Stainless Steel
Capacity	6 Funnel Cakes
Capacity (per Fry Pot)	40 lb.
Control Type	Thermostatic

Features

- Durable stainless steel front, tank, and sides, with double-walled construction
- 32” wide, 40 lb. oil capacity makes (6) 8" funnel cakes at once
- Includes mesh strainer and drip tray that doubles as a lid
- Intuitive thermostatic dial controls with snap-action thermostat and safety shutoff
- (3) “U” shaped burners, liquid propane connection; 81,000 BTU

Certifications

ETL Sanitation

ETL, US & Canada

3/4" Gas Connection

Field Convertible (Gas)

Technical Data

Features	Field-Convertible (Gas) Massachusetts Accepted Plumbing Product

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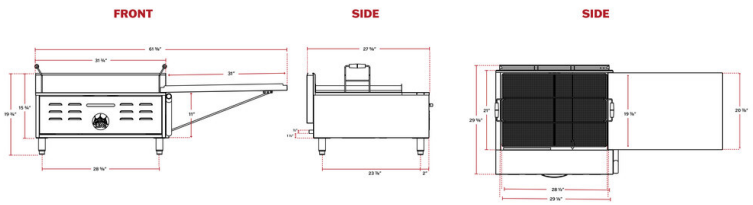
Gas Connection Size	3/4 Inches
Installation Type	Countertop
Number of Fry Pots	1 Fry Pot
Oil Capacity	40 lb.
Power Type	Liquid Propane
Split Pot	Without Split Pot
Temperature Range	200 - 400 Degrees F
Total BTU	81000 BTU
Type	Donut Fryers Funnel Cake Fryers Gas Countertop Fryers

Plan View



Notes & Details

This Carnival King liquid propane / field convertible 40 lb. flat bottom countertop funnel cake / donut fryer is perfect for frying funnel cakes, donuts, or other wet batter products. The flat bottom on this fryer is perfect for shallow frying wet batter products. With a 40 lb. oil capacity, this fryer is the ideal unit for restaurants, concession stands, sports stadiums, farmers markets, or carnivals. It fits (6) 8" funnel cakes at once, increasing output and profit. With an ample amount of cooking space and durable stainless steel construction, this fryer will be sure to last a long time. The convenient drip tray also doubles as a lid, keeping your fry pot safe from dust afterhours. In addition, its portable design and adjustable 4" stainless steel legs make for easy setup and breakdown before and after events!

The stainless steel front, door, sides, and mesh strainer provide ultimate durability and are resistant to rust, and the front door panel protects controls from damage. This ensures that you get the most use out of your fryer, while minimizing the time and money spent on repairs. The thermostatic temperature dial control, adjustable between 200-400 degrees Fahrenheit, allows you to keep the oil at the perfect temperature for whatever you're cooking. Plus, intuitive dial controls and snap-action thermostat provide a convenient and efficient user experience while the safety shut-off provides maximum safety.

The flat bottom design of this fryer provides unique benefits. This fryer does not have a cold zone, unlike many other fryers. This maximizes frying capacity and evenly heats all products to the perfect temperature so you can continue to provide your customers with donuts, funnel cakes, and other fried products. In addition, the products are able to float freely over the stainless steel mesh strainer as they cook, perfect for pastries or hushpuppies. Once the products have finished frying, the products can be lifted out using the mesh strainer with cool-touch handles, making it easy to batch fry.

This unit comes with a drain extension pipe to make it easier to drain your oil into an oil filtration machine or oil shuttle. This unit requires a liquid propane connection for operation.

⚠ WARNING: This product can expose you to chemicals including lead, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information, go to www.p65warnings.ca.gov.

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