

GAS COUNTERTOP FRYER

Available in 25 and 35 lb. oil capacities. Perfect for frying a wide variety of foods in a limited amount of space!



PT-CTF-2NG PT-CTF-2LP



PT-CTF-3NG PT-CTF-3LP

Standard Features

- Welded stainless steel tank finish ensures easy cleaning
- Long lasting baffles are mounted in the heat exchange tubes to provide maximum heating and combustion efficiency
- Standing pilot light design provides a ready flame when heat is required
- Cabinet is constructed of stainless steel front and door with galvanized sides and back
- Fryer comes with 1/2" NPT gas connection

Standard Accessories

- Nickel plated oblong wire mesh basket with coated handle
- 35 lb. models have two baskets
- 25 lb. models have one basket
- One nickel plated tube rack
- One steel drain extension

Operations

- Standing pilot and thermostat maintain temperature automatically at the selected temperature (between 200°F(93°C) and 400°F (204°C))
- Front 1" full port drain valve, for quick draining

Controls

- Thermostat maintains temperature between 200°F(93°C) and 400°F(204°C)
- Milivolt controls, operated by gas only no electric connection required
- Integrated gas control valve acts as a manual and pilot valve, automatic pilot valve, gas filter, pressure regulator and automatic main valve
- Gas control valve prevents gas flow to the main burner until pilot is established and shuts off all the gas flow automatically if the pilot flame goes out
- Temperature limit automatically shuts off all gas flow if the fryer temperature exceeds 450°F(232°C)

Approvals

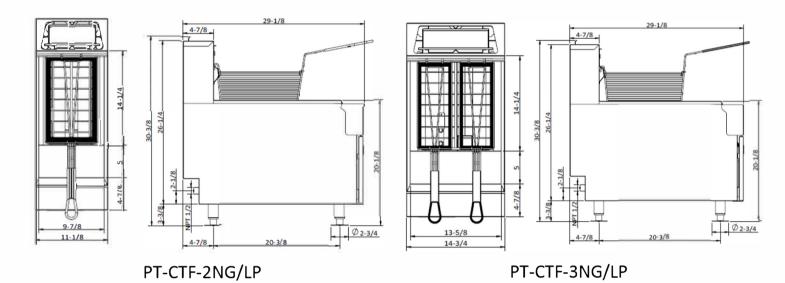
- ETL Listed
- •ETL Sanitation Listed







Planview



Specifications

Model Number	BTU	Net Weight(lb)	Gross Weight(lb)	Oil Capacity(lb)
PT-CTF-2NG	44,000	66	75	25
PT-CTF-2LP	44,000	66	75	25
PT-CTF-3NG	66,000	88	100	35
PT-CTF-3LP	66,000	88	100	35

Warranty

Patriot warrants this product to be free of defects in materials and workmanship for a period of 1 year from the date of purchase with a 5 year limited stainless steel pot warranty.