

# New Crown Verity Pro Fryers

Our new pro fryers are **designed to cook high volumes of product in a short period of time.** The fryers are for outdoor use only. With large 14" wheels, it is easy to move, making them ideal for caterers, party rentals and special events.



pf-1

<b>Overall Dimension</b> (W x D x H)		38.0 x 29.5 x 48.75"	
<b>Construction</b>	Stainless steel	<b>Actual Weight</b> (LBS)	180
<b>Cabinet Length</b>	29.75"	<b>Capacity</b>	35-40 lb. per tank
<b>Thermostat</b>	200° to 400° F	<b>BTUH</b>	90,000 per tank
<b>Drain Valve</b>	1.25" full port ball type	<b>Gas Type</b>	LP
<b>Warranty</b>	1 Year Parts & Labour	<b>Wheel Width</b>	27.5"
<b>Options</b>	Dump stations, RES Removable End Shelf		



pf-2

<b>Overall Dimension</b> (W x D x H)		53.0 x 29.5 x 48.75"	
<b>Construction</b>	Stainless steel	<b>Actual Weight</b> (LBS)	301
<b>Cabinet Length</b>	44.75"	<b>Capacity</b>	35-40 lb. per tank
<b>Thermostat</b>	200° to 400° F	<b>BTUH</b>	90,000 per tank
<b>Drain Valve</b>	1.25" full port ball type	<b>Gas Type</b>	LP
<b>Warranty</b>	1 Year Parts & Labour	<b>Wheel Width</b>	27.5"
<b>Options</b>	Dump stations, RES Removable End Shelf		



- Portable & self-contained, runs on LP gas, one 30 lb cylinder per tank
- Three heat exchanger tubes positioned for easy cleaning
- Combination gas shut-off valve and manual pilot ignition system
- Twin fry baskets with plastic coated handles per tank
- Hi-limit shut-off

CROWN VERITY INC.



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# Pro Fryer 1 & 2

## Standard Features

- Stainless steel cabinet, fry tank(s).
- Two 14" wheels and two total lock casters.
- 1.25" full port ball type drain valve with drain pipe extension.
- Two fry baskets per tank with plastic coated handles.
- Three heat exchanger tubes per tank positioned for easy cleaning.
- Tank holder(s) to hold 30 lb. vertical propane tank(s).
- Galvanized steel tank cover(s).
- Ships fully assembled on a skid.

## Optional Accessories

- Dump Station – includes 4" deep pan and 2.5" perforated pan.
- RES Removable End Shelf

## Gas / Controls

- 90,000 BTU / hour input per tank.
- High limit shut off safely shuts off gas flow if fryer temp. exceeds high limit.
- Millivolt thermostat control adjusts from 200 - 400 degrees (F).
- Combination gas shut-off valve and pilot ignition system.

## How long will a tank last?

Approximately 10 - 12 hours – longer if thermostat is set at lower limits.

## How much oil does a tank hold?

Each fry tank has a 35 - 40 lb. oil capacity.

## How many lbs. of french fries will it cook per hour?

Each tank will cook between 60 - 65 lbs. of frozen fries per hour.

## Approvals

CSA Design Certified  
NSF Listed

## Warranty

- 1 year parts & labour
- Stainless Steel Fry Tank will be warranted for 1 year. If tank is found to have a leak and is verified by an authorized service agency, the fry tank only will be replaced. Replacement fryer will be warranted for the balance of the original warranty.

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A City Discount