



CF3-GD18LAE

CF3-GD27LAE

MODELS

- CF3-GD18LAE 16L
- CF3-GD27LAE 23L

FEATURES

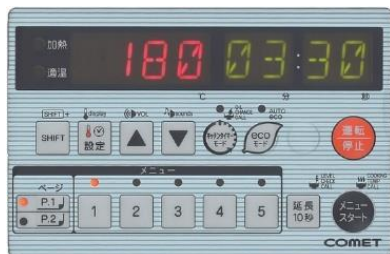
FRY TIME KEEPER

Automatically corrects frying time according to the amount of cooking, preventing under-cooking

DIGITAL CONTROL PANEL

10 types of menu program (temperature and time)

Eco Mode Reduce gas consumption in idling state



CA SENSOR

High-sensitivity CA sensor quickly responds to oil temperature drop after food input and recover

OIL TANK

Tank material is SUS436L with high corrosion resistance and heat resistance.

Small number of tube makes cleaning easy.
(18L:3, 23L:5)

SAFETY DEVICE

- No-oil heating prevention device
- Pilot safety device
- High limit shut off device

BACK GUARD (H=265)

High back guard prevents dirt on the wall due to an oil rebound.

Exhaust cover protects seizure on the wall

PIPE LEG

Adoption of the pipe leg makes floor cleaning easier and keeps the kitchen hygienic.

The stainless cover is attached to the bottom of the main unit, which prevents contamination

inside the main body due to oil bounce and oil smoke.

ACCESSORIES

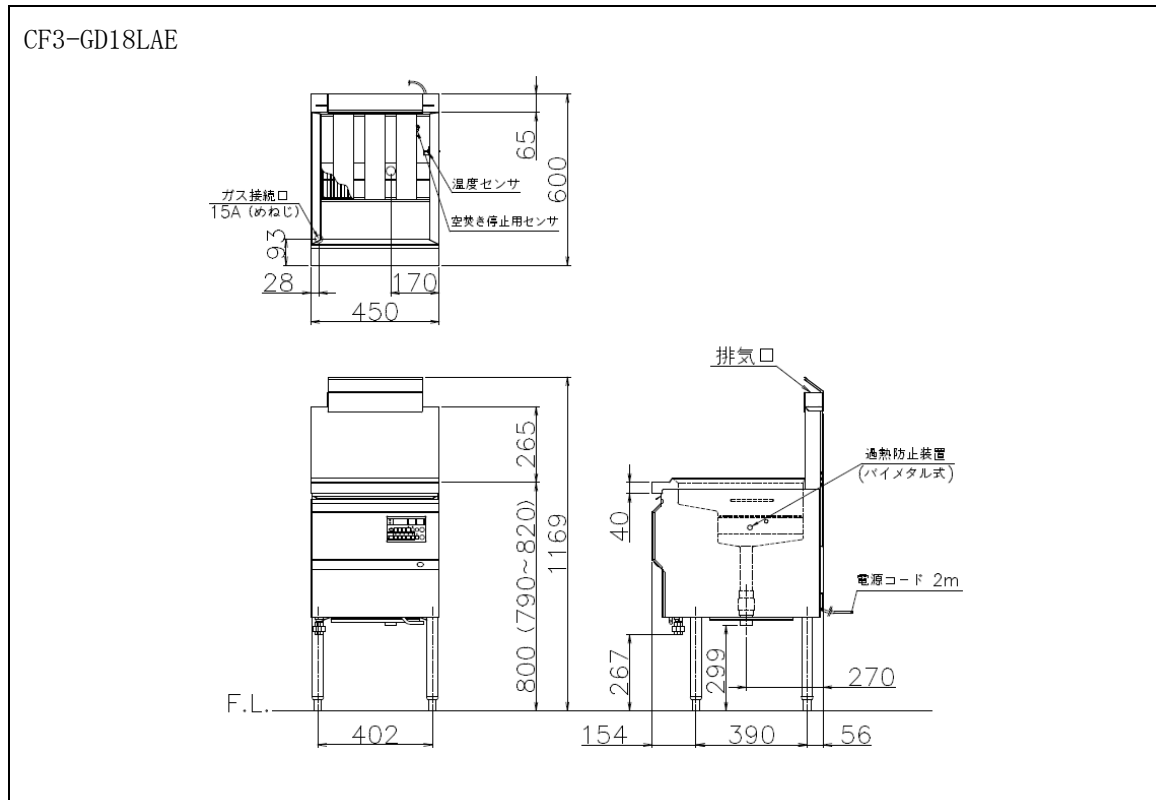
- lid
- Oil can (for 25L)
- Oil strainer
- Scoop net
- Bottom net
- Oil drain plate
- Net for oil drain plate

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Model	Dimensions (mm)			Gas Input		Gas Conn. (mm)	Electric Connection (50/60Hz)	Weight (kg)	Oil Capacity
	Width	Depth	Height	Natural Gas	LP Gas				
CF3-GD18LAE	450	600	800	9.1kW (31,000Btu/h)	9.1kW (31,000Btu/h)	1/2" (13)	1PH 220V 20W	50	16L
CF3-GD27LAE	650	600	800	13.4kW (45,600Btu/h)	13.4kW (45,600Btu/h)	1/2" (13)	1PH 220V 20W	65	23L

The contents of this specification are subject to change without notice.