

Project:	Quantity:
Model #:	Approval:

*For Commercial Use Only*

## Cookline DOF-125 Commercial 125 lb. Gas Flat Bottom Donut Fryer - 90,000 BTU

### FEATURES

- Stainless steel construction
- 125 lb. tank capacity
- 18" x 24" flat bottom
- Cast iron vertical burner, each 30,000 BTU/hr
- 200°F- 400°F temperature range
- Intuitive millivolt controls
- Adjustable 6" stainless steel leg
- Prompt response thermostat
- Open pot design features easy cleaning
- One fry baskets included
- Ample frying capacity
- Reversible built-in drip tray
- NG Standard, LP Conversion Kit Included
- 3/4" NPT rear gas connection



- ETL US & Canada
- ETL Sanitation
- Conforms to NSF Standards



**U**SR Brands Group is a US supplier of premium quality commercial cooking, refrigeration and food preparation equipment. Our aim is simple. Produce industry-leading commercial restaurant equipment at reasonable prices, and back it all up with an easy to understand, no nonsense warranty that people can count on.

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## TECHNICAL DATA

### DIMENSIONS

Exterior Dimensions	23.62"L x 42.25"D x 58.15"H
Fry Pot Dimensions	18"L x 24.88"D x 6"H
Packing Dimensions	46.5"L x 26.8"D x 41.3"H
Unit Weight	244 lb.
Shipping Weight	286 lb.

### COOKING

Burner Style	Tube
Total BTU	90,000
Oil Capacity	125 lb.
Temperature Range	200°F - 400°F
Max. Temperature Limit	450°F
Fry Screen	1
Number of Fry Baskets	1
Number of Fry Pots	1
Gas Inlet Size	3/4"
Control Type	Manual
Gas Type	Natural Gas (Field convertible to Liquid Propane)

### CONSTRUCTION

Frame Structure	Welded
Number of Legs	4
Drip Tray	Yes

## TECHNICAL DRAWING

MODEL: DOF-125

MFR MODEL: GF18P

