



DESIGNERS & MANUFACTURERS OF MEXICAN FOOD EQUIPMENT



- **Model # CF100**
- Tortilla Chip and Tostada Hot Oil Fryer
- Production Capacity: 100 lbs/hr (depending on moisture content)

#### Features

- All Stainless Steel cooking vat construction
- Low oil capacity (26 gal) for elimination of filter unit
- Heavy duty tubular frame construction with leveling legs
- Heavy Duty 22" wide stainless steel balance weave belting
- Heat resistant positive tracking belt sprockets
- Heat treated sprockets throughout
- Crumb Basket for removal of large particles
- Full flow oil draining valve located on exterior of fryer
- Insulated hinged doors for easy access during maintenance or service
- Stainless Steel exhaust hood, side panels, and trim
- Automatic analog Temperature Control
- Efficient atmospheric immersion tube burner
- Easy to operate control panel
- Electronic Variable Speed Control
- Heavy Duty motor and speed reducer

- One Paddle Insert for tortilla chip production
- One Submerging Belt Insert for "Tostada Casero" production
- ETL listed to NSF/ANSI Standard 4

#### Features (safety)

- Gas flame supervision
- Electronic Ignition
- High limit temperature shut off switch

#### Options

- LP gas
- On Board Salter
- Low Oil Level Alarm
- Digital Temperature Control
- Packaging table
- Fine Mesh Balance Weave Belting

#### Specs

- 120 V single phase 2.0 amp
- Natural gas 335,000 btu/hr @ 8" W.C.
- Made in USA

7635 SERAPIS AVE. PICO RIVERA, CALIFORNIA 90660  
1(800)944-0396 (562)949-0396 FAX (562)949-0180

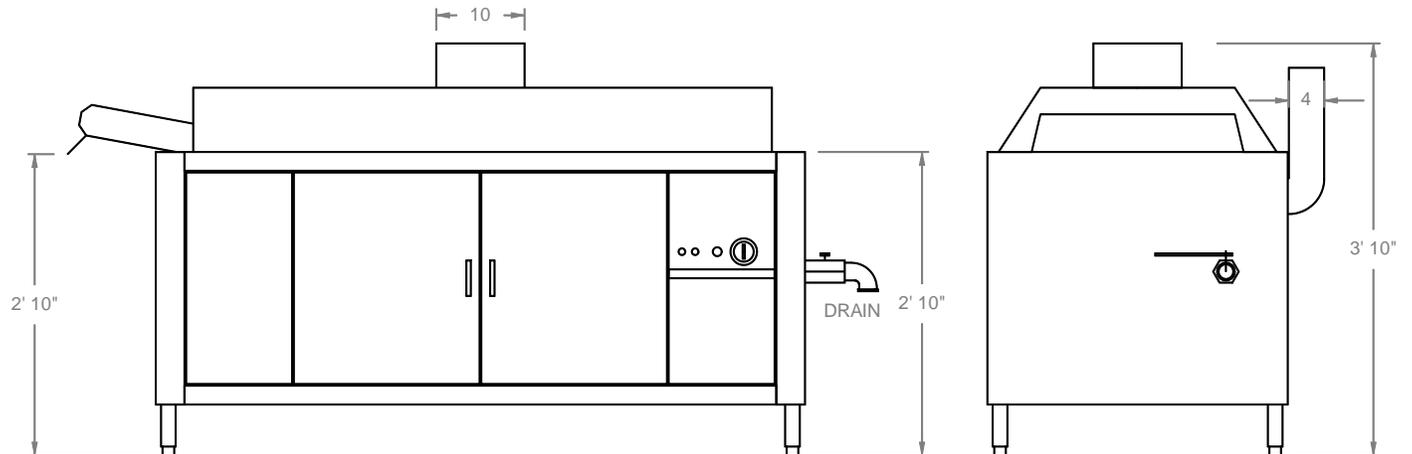
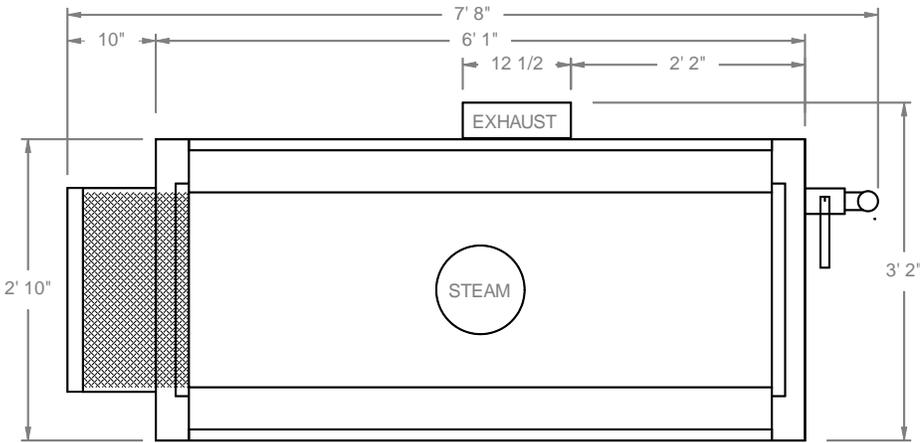

  
**Superior**
  
**FOOD MACHINERY, INC.**
  
**DESIGNERS & MANUFACTURERS OF MEXICAN FOOD EQUIPMENT**



Paddle Insert for Chips



Submerging Belt for Tostadas



**7635 SERAPIS AVE. PICO RIVERA, CALIFORNIA 90660**  
**1(800)944-0396 (562)949-0396 FAX (562)949-0180**