



Equipment That Dominates



FOR SERIOUS
CULINARY
PROFESSIONALS

It all starts with the ingredients.

We understand the importance of having reliable equipment in your operation. Our job is to provide equipment that puts your mind at ease so you can do what you do best, create!



CULITEK 
A Professional Line of Commercial Cooking Equipment

COOKING

**CULITEK, Commercial
Foodservice Equipment
You Can Count On!**

Floor Fryers Buying Guide

CULITEK
A Professional Line of Commercial Cooking Equipment
Equipment That Dominates



Exterior is durable, corrosion-resistant stainless steel construction



For a more effective and efficient product



SS Series

HD Series

| | SS Series | HD Series |
|-----------------------|--|--|
| INTERIOR CONSTRUCTION | 16-gauge, stainless steel tank fry tank | Welded stainless steel fry tank |
| FRYPOT / FRY BASKET | 1 Frypot with front drain and a built-in heat deflector / 2 nickel-plated, oblong wire mesh baskets | 1 Frypot with an oil cooling zone to capture food particles/2 nickel-plated wire mesh baskets with cool-to-touch handles |
| BTUs / OIL CAPACITY | 90,000 BTU w/ 40-lb. oil capacity 120,000 BTU w/ 50-lb. oil capacity 150,000 BTU w/ 70-lb. oil capacity | 102,000 BTU w/ 40-lb. oil capacity 136,000 BTU w/ 50-lb. oil capacity 170,000 BTU w/ 75-lb. oil capacity |
| THERMOSTAT RANGE | 200°F to 400°F, with auto shut-off when fryer temperature exceeds 450°F | 200°F to 400°F, with high temperature limiting switch for when thermostat fails |
| SAFETY FEATURES | Integrated gas control valve prevents gas flow to the main burner until pilot is on. Auto shut-off if flame goes out. | Safety valve automatically stabilizes the flame in case of emergency. |
| PILOT | Standing pilot light design provides a ready flame when heat is required | Standby pilot for fast ignition |
| AVAILABLE MODELS | Gas Fryers with 6" adjustable legs *Natural Gas (NG) or Liquid Propane (LP) CULGF-90-NG/LP, CULGF-120-NG/LP, CULGF-150-NG/LP | Gas Fryers with 4 casters *Natural Gas (NG) or Liquid Propane (LP) TEKDF-40-NG/LP, TEKDF-50-NG/LP, TEKDF-75-NG/LP |



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CULGF-150-NG/LP



TEKDF-40-NG/LPG

COOKING FLOOR FRYERS

The Professional line of cooking equipment from CULITEK is a must have for any foodservice commercial kitchen. Gas Fryers are the perfect addition for making French fries, chicken tenders, mozzarella sticks, and more. Equipped with heavy-duty burners that are optimized for high gas efficiency and a standby pilot for fast ignition.



CULITEK FLOOR FRYER MODELS

SS-SERIES: CULGF-90-NG/LP, CULGF-120-NG/LP, CULGF-150-NG/LP

HD SERIES: TEKDF-40-NG/LP, TEKDF-50-NG/LP, TEKDF-75-NG/LP

CULITEK Fryer Comparison



TEKDF-40-NG/LP



CULGF-90-NG/LP



TEKDF-50-NG/LP



CULGF-120-NG/LP

| | | | | |
|-----------------------|---|---|---|---|
| Model Number | TEKDF-40-NG/LP | CULGF-90-NG/LP | TEKDF-50-NG/LP | CULGF-120-NG/LP |
| Total BTU | 102,000 | 90,000 | 136,000 | 120,000 |
| Oil Capacity | 40 | 35-40 | 50 | 45-50 |
| Frypots / Fry Baskets | 1 / 2 | 1 / 2 | 1 / 2 | 1 / 2 |
| Overall Dimensions | 15 ³ / ₄ "Wx30 ¹ / ₁₀ "Dx 44 ² / ₅ "H | 15 ¹ / ₂ "Wx30"Dx45 ³ / ₄ "H | 15 ³ / ₄ "Wx30 ¹ / ₁₀ "Dx 44 ² / ₅ "H | 15 ¹ / ₂ "Wx30"Dx45 ³ / ₄ "H |
| Net Weight (lbs) | 131 | 152 | 143 | 163 |
| Gross Weight (lbs) | 160 | 169 | 171 | 180 |
| Shipping Dimensions | 20"Wx35"Dx49"H | 15 ¹ / ₂ "Wx30 ¹ / ₄ "Dx53 ¹ / ₂ "H | 20"Wx35"Dx49"H | 15 ¹ / ₂ "Wx30 ¹ / ₄ "Dx53 ¹ / ₂ "H |

CULITEK Fryer Comparison



TEKDF-75-NG/LP



CULGF-150-NG/LP

| | | |
|-----------------------|---|--|
| Model Number | TEKDF-75-NG/LP | CULGF-150-NG/LP |
| Total BTU | 170,000 | 150,000 |
| Oil Capacity | 75 | 65-70 |
| Frypots / Fry Baskets | 1 / 2 | 1 / 2 |
| Overall Dimensions | 21 ¹ / ₁₀ "Wx30 ¹ / ₁₀ "Dx44 ² / ₅ "H | 21"Wx30"Dx45 ³ / ₄ "H |
| Net Weight (lbs) | 168 | 198.5 |
| Gross Weight (lbs) | 200 | 218 |
| Shipping Dimensions | 26"Wx35"Dx49"H | 21"Wx30 ¹ / ₄ "Dx53 ¹ / ₂ "H |

CULITEK Gas Fryers

A Professional Line of Commercial Cooking Equipment

Models: CULGF-90-NG/LP, CULGF-120-NG/LP,
CULGF-150-NG/LP



CULGF-150-NG/LP



CULGF-90-NG/LP

Gas Fryers

The Professional line of cooking equipment from CULITEK is a must have for any foodservice commercial kitchen. Frying is a popular cooking technique used in most kitchens, because who can resist a gooey mozzarella stick, or the satisfying crunch of a juicy, fried chicken breast. And, of course, let's not forget the classic French fry! With a variety of sizes, you will get the right size fryer for your needs, allowing you to make delectable fried foods that your customers will come to appreciate. Durable 16-gauge, stainless steel construction makes them corrosion-resistant and easy-to-clean. ETL Listed and ETL Sanitation, these units are backed with a 1-year parts and labor, and a limited 5-year tank warranty.

Fryer System

- Thermostat maintains temperature range between 200°F and 400°F.
- Temperature limit automatically shuts off all gas flow if the fryer temperature exceeds 450°F.
- Integrated gas control valve will prevent gas flow to the main burner until pilot is established. If flame goes out, gas flow shuts off automatically.
- Front 1-1/4" drain for quick draining.
- One drain valve extension.

Construction

- Welded 16-gauge stainless steel tank with super smooth machine finish for easy cleaning.
- Heavy-duty, stainless steel ledge, front, sides, with galvanized sides and back.
- One nickel-plated tube rack.
- Built-in heat deflector.
- 6" adjustable legs.

Fryer Features

- Available in three sizes:
 - 90,000 BTU w/ 40-lb. oil capacity
 - 120,000 BTU w/ 50-lb. oil capacity
 - 150,000 BTU w/ 70-lb. oil capacity
- Natural gas or liquid propane.
- Comes with two nickel-plated, oblong wire mesh fry baskets.
- Includes Robert Shaw components that are made in the USA.

Fryer Accessories (optional)

- Stainless steel cover
- Casters
- Joiner Strips
- Splash Guard
- Fryer baskets available in a variety of sizes

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For Culinary Professionals

STANDARD FEATURES

- Heavy-duty, 16-gauge stainless steel fry tank
- Cabinet is constructed with stainless steel front and sides, and galvanized sides and back
- Thermostat range of 200°F to 400°F
- Long-lasting baffles mounted in heat exchange tubes for maximum heating and combustion efficiency
- Standing pilot light design provides a ready flame when heat is required
- Automatic shut-off when fryer exceeds 450°F
- Front 1-1/4" drain for quick removal of oil
- Comes with two nickel-plated, oblong wire mesh fry baskets



Attention CA Residents
PROP 65 WARNING

This product can expose you to chemicals, including lead, which are known to the State of California to cause cancer, birth defects, or other reproductive harm.

For more information, go to
www.P65warnings.ca.gov

MADE IN CHINA

RESIDENTIAL: Culitek assumes no liability for parts or labor coverage for component failure, factory defect or any other damages for units installed in non-commercial foodservice or residential applications.



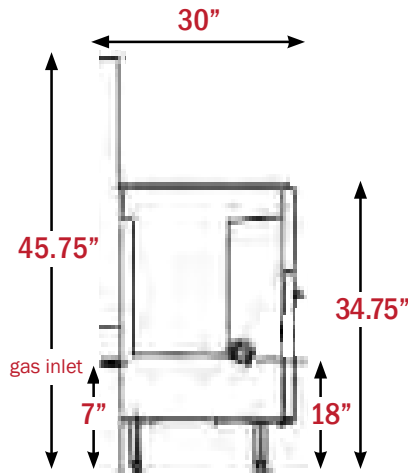
Gas Fryer Specifications

A Professional Line of Commercial Cooking Equipment

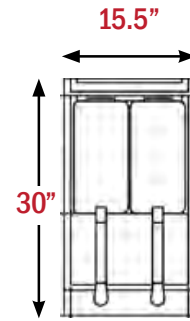
CULGF-90-NG/LP and CULGF-120-NG/LP



FRONT VIEW

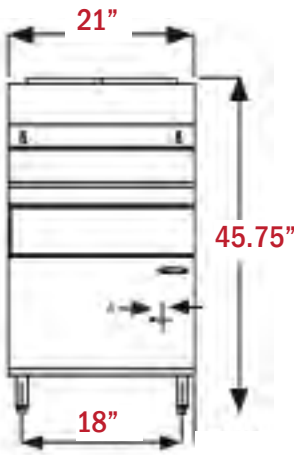


SIDE VIEW

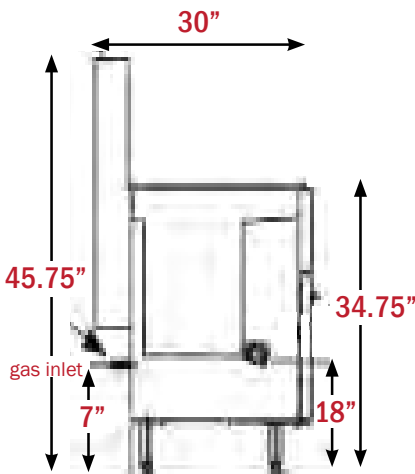


TOP VIEW

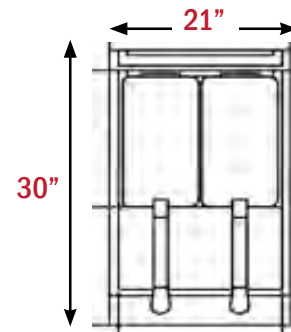
CULGF-150-NG/LP



FRONT VIEW



SIDE VIEW



TOP VIEW

| GAS FRYERS | CULGF-90-NG CULGF-90-LP | CULGF-120-NG CULGF-120-LP | CULGF-150-NG CULGF-150-LP |
|--------------------------|---|---|--|
| Total BTU | 90,000 | 120,000 | 150,000 |
| Overall Dimensions (in) | 45 ³ / ₄ "H x 15 ¹ / ₂ "W x 30"D | 45 ³ / ₄ "H x 15 ¹ / ₂ "W x 30"D | 45 ³ / ₄ "H x 21"W x 30"D |
| Oil Capacity (lbs) | 35-40 | 45-50 | 65-70 |
| Number of Frypots | 1 | 1 | 1 |
| Number of Fry Baskets | 2 | 2 | 2 |
| Net Weight | 152 | 163 | 198.5 |
| Gross Weight | 169 | 180 | 218 |
| Shipping Dimensions (in) | 53 ¹ / ₂ "H x 15 ¹ / ₂ "W x 30 ¹ / ₄ "D | 53 ¹ / ₂ "H x 15 ¹ / ₂ "W x 30 ¹ / ₄ "D | 53 ¹ / ₂ "H x 21"W x 30 ¹ / ₄ "D |



HD-Series Gas Fryers

A Professional Line of Commercial Cooking Equipment

Models: TEKDF-40-NG/LP, TEKDF-50-NG/LP,
TEKDF-75-NG/LP

EQUIPMENT THAT DOMINATES
For Culinary Professionals



TEKDF-40-NG/LP



TEKDF-75-NG/LP

HD-Series Gas Fryers

The Professional line of cooking equipment from CULITEK is a must have for any foodservice commercial kitchen. HD-Series Gas Fryers are perfect for making French fries, chicken tenders, mozzarella sticks, and more. Equipped with heavy-duty burners that are optimized for high gas efficiency and a standby pilot for fast ignition. Its self-reset high temperature limiting device helps to maintain consistent temperatures, while the safety valve has an automatic voltage stabilizing function for added protection. Stainless steel construction makes this deep fryer corrosion-resistant and easy to clean. Fryers are available in 40-, 50-, and 75-pound oil capacities with choice of either liquid propane gas or natural gas. ETL Listed and ETL Sanitation, these units are backed with a 1-year parts and labor, and a limited 5-year tank warranty.

Fryer System

- Heavy-duty burners with a standing flame, standby pilots
- Safety valve automatically stabilizes the flame in case of emergency

Construction

- Easy to clean and maintain stainless steel exterior and interior
- Welded stainless steel tank
- 3/4" NPT rear gas connection and pressure regulator
- Robert Shaw components
 - Self-reset, high temperature limiting device ensures safe functioning
 - Gas valve
 - Thermostat maintains temperature range between 200°F and 400°F

Fryer Features

- Oil cooling zone in the bottom of the tank captures food particles, extending oil life
- Basket hooks provide a convenient way to hang the fry basket out of the oil, as well as drain excess oil from food

Standard Accessories

- Two (2) nickel-plated baskets, with wire mesh crumb screen, come with coated cool-to-touch handles, ensuring you never get burned
- Four (4) casters
- Natural gas or liquid propane.

STANDARD FEATURES

- Stainless steel interior and exterior
- Welded stainless steel tank
- Heavy-duty burners, optimized for high gas efficiency
- Thermostat range of 200°F to 400°F
- High temperature limiting switch acts as a secondary safety device when the electric thermostat fails.
- Safety valve with automatic voltage stabilizing function
- Standby pilot for fast ignition
- Oil cooling zone in the bottom of tank captures food particles
- Comes with nickel-plated baskets with coated handles
- Comes standard with four casters
- Comes in natural gas or liquid propane gas



Attention CA Residents
PROP 65 WARNING

This product can expose you to chemicals, including lead, which are known to the State of California to cause cancer, birth defects, or other reproductive harm.

For more information, go to
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MADE IN CHINA

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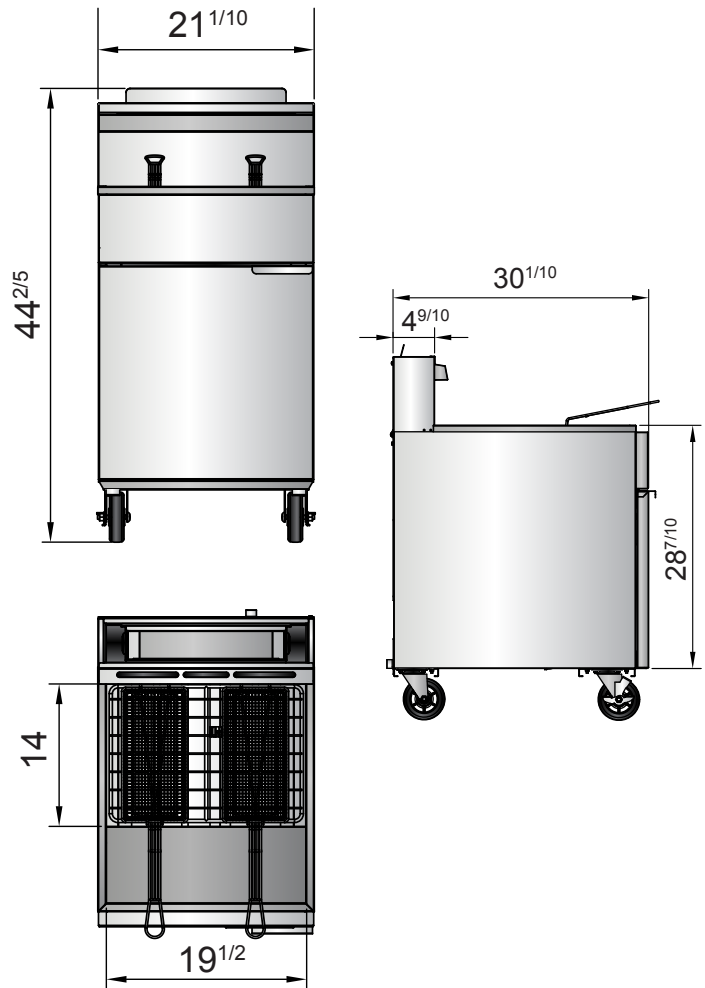
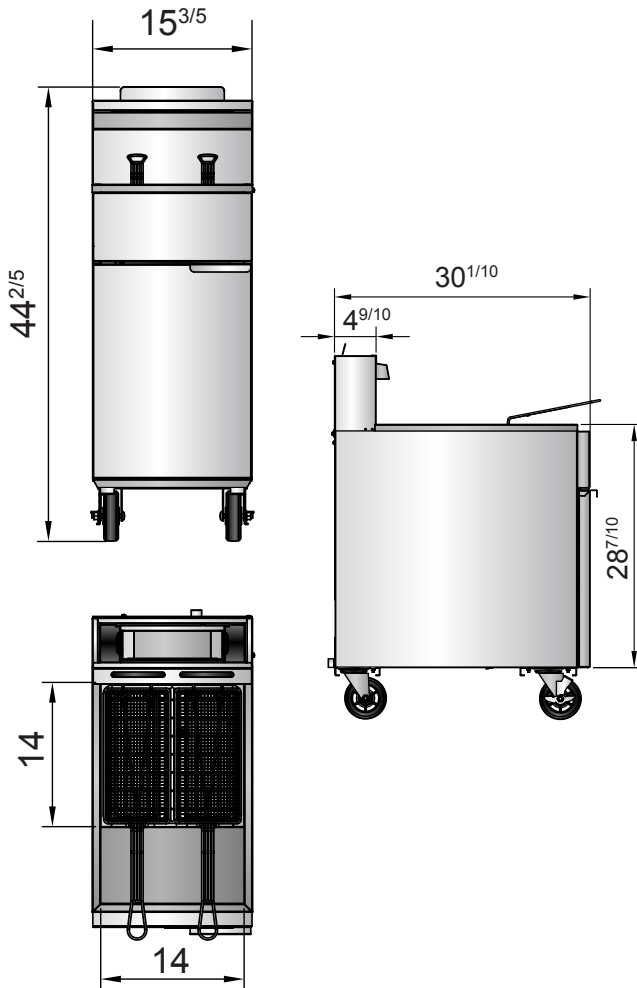


HD-Series Gas Fryer Specifications

A Professional Line of Commercial Cooking Equipment

**TEKDF-40-NG/LP
TEKDF-50-NG/LP**

TEKDF-75-NG/LP



| GAS FRYERS | TEKDF-40-NG TEKDF-40-LP | TEKDF-50-NG TEKDF-50-LP | TEKDF-75-NG TEKDF-75-LP |
|--------------------------|--|--|---|
| Total BTU (Natural Gas) | 102,000 | 136,000 | 170,000 |
| Total BTU (Propane Gas) | 90,000 | 120,000 | 150,000 |
| Oil Capacity (lbs) | 40 | 50 | 75 |
| Number of Burners | 3 | 4 | 5 |
| Overall Dimensions (in) | 15 ³ / ₄ "W x 30 ¹ / ₁₀ "D x 44 ² / ₅ "H | 15 ³ / ₄ "W x 30 ¹ / ₁₀ "D x 44 ² / ₅ "H | 21 ¹ / ₁₀ "W x 30 ¹ / ₁₀ "D x 44 ² / ₅ "H |
| Number of Fry Baskets | 2 | 2 | 2 |
| Net Weight | 131 | 143 | 168 |
| Gross Weight | 160 | 171 | 200 |
| Shipping Dimensions (in) | 20"W x 35"D x 49"H | 20"W x 35"D x 49"H | 26"W x 35"D x 49"H |