

CAJUN FRYER

THE CAJUN FRYER:

The success of the Cajun Fryer is the design of the Burner/Flue. The burner is positioned 6" above the bottom of the oil reservoir and is at a 45 degree angle. This prevents the food batter from collecting on the burner and allows it to fall to the bottom. Since heat rises, the bottom never gets hot enough to burn or scorch the batter. This keeps the oil clean, cooking after cooking.

FEATURES:

- *Versatile, high performance, low maintenance gas fryers that are unsurpassed in quality.
- *Single-basket units are table-top models only.
- *2 basket, 4-gallon, 2 basket, 6-gallon fryers come with a stand (caddy) which is included in the price and can be separated from stand to use as a table-top or tailgate model.
- *3 basket fryer, 8.5 gallon model is welded to the stand.
- *Baskets have a nickel plated finish and are long lasting rugged construction. Each basket has evenly distributed wire mesh for perfect frying every time.
- *Plastic coated handles that stay cool to the touch.

THE DESIGN:

Estimated 70% reduction in oil use. We recommend changing cooking oil after 25-30 normal cooking's and strain oil every 5 cooking's. Double oil life expectancy and revolutionary design, which results in fewer oil changes and you can recoup you investment within a short time.

GUARANTEED:

The oil stays clean and food always taste good, never scorched. Fire burns inside the tubers to heat the oil, since heat rises, the cooking chamber is able to reach temperatures sufficient enough to fry any type of food without heating the oil in the VEE. The meal and settlements from food and batter collects in the VEE below the burner tubes-the coolest area on the fryer.

The temperature in the VEE never exceeds 120 degrees Fahrenheit even though the cooking chamber maintains 350 degrees for an hour.

HOW MANY PEOPLE CAN UNITS SERVE PER HOUR:

FF1 Single basket fryer	=	12 – 15 people per hour
FF2 Regular 2 basket fryer - 4 gallon capacity	=	25 – 30 people per hour
FF2 Super 2 basket fryer - 6 gallon capacity	=	35 – 40 people per hour
FF4 Regular 4 basket - 2 - 4 gallon fryers	=	50 – 60 people per hour
FF3 3 basket fryer - 8.5 gallon capacity	=	55 – 65 people per hour
FF4 Super 4 basket - 2 - 6 gallon fryers	=	70 – 80 people per hour
FF6 Six basket fryer - 2 - 8.5 gallon compartments	=	150 people per hour
Commercial Jimmy - 2 basket fryer - 12 gallon capacity	=	100 people per hour

www.CajunCountryCorn.com

1228 Corn Maize Lane
Port Allen, Louisiana 70767
1 - 225 - 357 - 4924
1 - 877 - 843 - 9421
louisianamaze@hotmail.com



FF1



FF2



FF3



FF4



FF6

www.CajunCountryCorn.com
1228 Corn Maize Lane
Port Allen, Louisiana 70767
1 - 225 - 357 - 4924
1 - 877 - 843 - 9421
louisianamaze@hotmail.com