

# The Cajun Fryer

...Allows You to Fry Golden Brown Fish At Home Every Time,  
Just Like Restaurants!

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 fish 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 fish batter. This keeps the oil clean, cooking after cooking.



## **2.5 Gallon Fryer -- BDH**                      **\$ 415.00**

Caddy not included.  
Basket Dimensions:  
11" x 5-3/8" x 4-1/8"



## **4 Gallon Fryer -- BIA**                              **\$ 505.00**

Roll around caddy included.  
Basket Dimensions:  
11" x 5-3/8" x 4-1/8"

High quality basket design for easy, safe frying.



## **6 Gallon Fryer -- LLD**                              **\$ 565.00**

Roll around caddy included.  
Basket Dimensions:  
11" x 5-3/8" x 4-1/8"

This fryer is perfect for the large family gathering or just large parties. Cooker separates from the caddy for easy transport. Great for the mobile catering business. This fryer also can be used for frying turkeys



## **8.5 Gallon Fryer -- LHH**                              **\$ 675.00**

Roll around caddy included.  
Basket Dimensions:  
11" x 5-3/8" x 4-1/8"

This is an excellent choice for the large gatherings, fine quality, low maintenance. Recoup your investment in less than 2 years in the amount you will save on oil replacement.

## **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 finished and are long lasting rugged construction. Each basket has evenly distributed wire mesh for perfect fryer every time
- Plastic coated handles that stay cool to the touch
- Custom size fryers are available

## **Guaranteed:**

The oil stays clean and food always tastes good, never scorched.

Fire burns inside the tubes 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 sediments from the food and batter collects in a VEE below the burner tubes

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

## **The Design:**

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

## ***Products of R & V Works***

All prices are subject to change without notice; these prices include freight and handling charges.



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