

Master Series Heavy Duty Gas Fryer

Project _____
Item _____
Quantity _____
CSI Section 11400
Approved _____
Date _____

Models

- M35SS



Model M35SS
 Model M35SS, Shown With
 Optional 17" Backguard & Casters

Standard Features

- Stainless steel front, front rail, and sides.
- Infra-red, jet-type burner, rated 110,000BTU/Hr., (32.23kW/Hr.)
- Piezo spark ignition with constant burning, 100% safety pilot
- Built-in pressure regulator
- 35lb., (16kg), capacity stainless steel frypot
- Twin chrome wire baskets
- 6" (152mm), chrome steel adjustable legs

Options & Accessories

- Stainless steel common front rail up to 102" (2591mm), wide, (2 or more units in a battery)
- Stainless steel main back
- Large single fryer basket in lieu of twin chrome baskets
- Stainless steel frypot cover
- Stainless steel fish plate
- Rear gas connection, 3/4" or 1-1/4" NPT
- Manifold end cap(s) and cover(s), (no charge)
- Set of (4) Polyurethane, non-marking swivel casters, with front brakes
- 6" (152mm) stainless steel adjustable legs
- Stainless steel backguard: 10" (354mm), 17" (432mm) or 33" (838mm) high
- 17" (432mm) wide frymate dump station, storage base, stainless steel pans with drain Chrome plated wire rack with handles, model M14FD
- Heat lamp for dump station

Specifications

Heavy-duty, range-match gas fryer, model M35SS. 110,000 BTU/Hr., (32.23kW), infra-red jet-type burner. 35lb., (16kg), capacity stainless steel fry pot. 17" (432mm), wide x 38" (965mm), deep, including 8-1/4" (210mm) deep. Stainless steel front, front rail and, sides.



NOTE: Fryers supplied with casters must be installed with an approved restraining device.

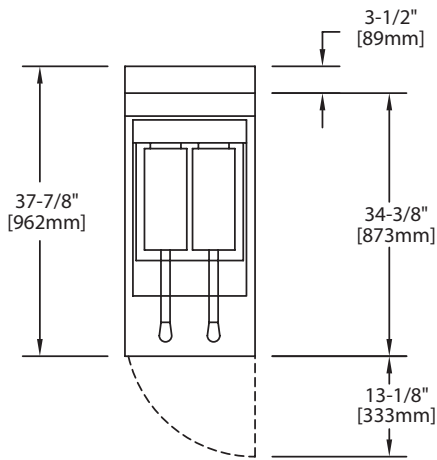
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| TOTAL INPUT | MANIFOLD OPERATING PRESSURE | | CLEARANCES | | | | SHIPPING | |
|--------------------------------|-----------------------------|---------------------|---------------|---------------|--------------------|--------------------|----------|-------------------|
| | | | INSTALLATION | | ENTRY | | Cu Ft | Weight |
| | NAT | PRO | Sides | Rear | Crated | Uncrated | | |
| 110,000 BTU/Hr (32.23kW/Hr) | 4.0" WC (10mbar) | 9.0" WC (22mbar) | 6" (152mm) | 6" (152mm) | 29-1/4" (746mm) | 17-1/4" (618mm) | 26 | 220lb. (100kg) |

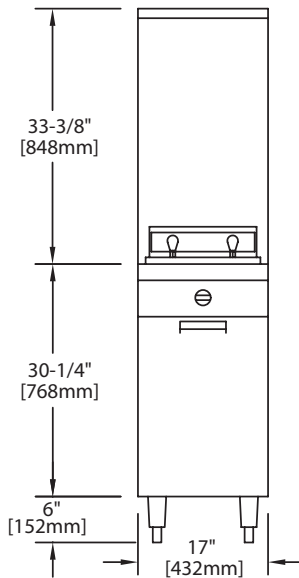
Gas input ratings shown here are for installations up to 2,000 feet (610mm) above sea level. Input must be derated for high altitude installations.

| FRYING CAPACITY (per hour) | | | |
|----------------------------|------------------|----------------------|-----------------|
| FRENCH FRIES | | FISH | BREADED CHICKEN |
| Raw to Done | Blanched to Done | 3oz. (84g), Battered | Raw to Done |
| 60lb. (27kg) | 80lb. (36kg) | 60lb. (27kg) | 28lb. (13kg) |

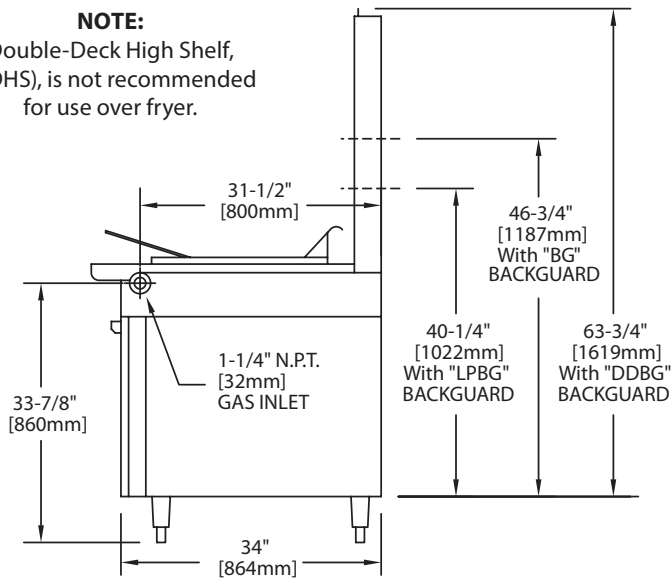


| DIMENSIONS & SPECIFICATIONS | |
|------------------------------|-----------------|
| Width | 17" (432mm) |
| Depth | 38" (965mm) |
| Height (w/ NSF Legs) | 36-3/8" (924mm) |
| Height (w/o NSF Legs) | 30-3/8" (772mm) |

Garland/U.S. Range products are not approved or authorized for home or residential use, but are intended for commercial applications only. Garland / U.S. Range will not provide service, warranty, maintenance or support of any kind other than in commercial applications



NOTE:
Double-Deck High Shelf, (DDHS), is not recommended for use over fryer.



Welbilt reserves the right to make changes to the design or specifications without prior notice.