



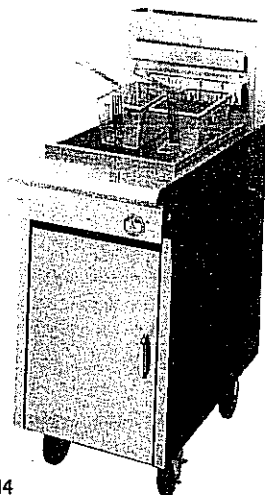
## CUISINE SERIES

## DEEP FAT FRYERS

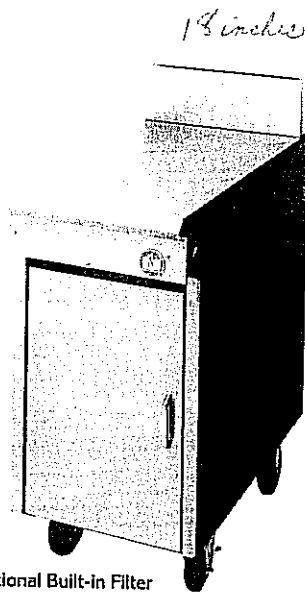
Range Match – Single or Double Vessel

### STANDARD FEATURES

- Mild Steel Fry Vessel – 40 lb. capacity.
- Cabinet Base with Door.
- Stainless Steel Front Panel.
- Painted Side Panels.
- Milli-Volt Pilot System – requires no electrical hook-up.
- Mechanical Thermostat – quick recovery.
- Thermo-Tube Construction – for maximum energy efficiency and low flue temperature.
- 1 1/4" Full Flow Drain.
- 2 Fry Baskets.
- 6" Legs with Adjustable Feet.
- Can Be Connected Individually or in a Battery.
- One-Year Parts & Labor Warranty.

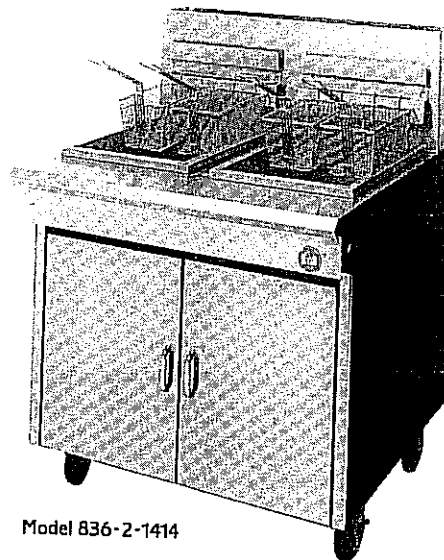


Model 836-1-1414



Optional Built-in Filter and Cabinet

*14 inches wide*



Model 836-2-1414

Shown with Optional Casters

### MODELS AVAILABLE



Model No.	Description	Total BTU	Shipping Information		
			Lbs.	Kg	Cube
<input type="checkbox"/> 836-1-1414	Single Range Match Fryer	115,000	261	119	26.0
<input type="checkbox"/> 836-2-1414	Double Range Match Fryer	230,000	399	181	35.2

### OPTIONAL FEATURES

- High Back Riser.
- Solid State Temperature Control – requires 120VAC/.1 amp.
- Stainless Steel Fry Vessel.
- Stainless Steel Side Panels.
- Automatic Basket Lifts (add 6.4 amps). Cord and Plug Provided. Contact Factory.
- Built-in Micro-Flo Oil Filtration – requires separate cabinet (add 6.2 amps).
- Shortening Melt Cycle (add .25 amps) – for solid shortening use (Available on solid state control only).
- Electronic Spark Ignition (add 1.2 amps).
- Side Splash Divider – recommended when fryer is installed next to an open burner or charbroiler.
- Casters.
- Rear Gas Connection –
  - 3/4" Max. 250,000 BTU's.
  - 1 1/4"
- Pressure Regulator.

#### Type of Gas

- Natural
- Propane
- Elevation Above 2,000 Ft. – Specify \_\_\_\_\_ ft.

# CUISINE SERIES

# DEEP FAT FRYERS

Range Match — Single or Double Vessel

## SHORT FORM SPECIFICATIONS

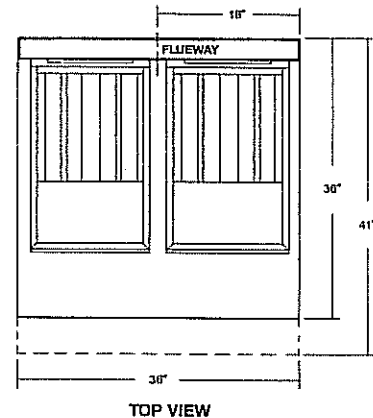
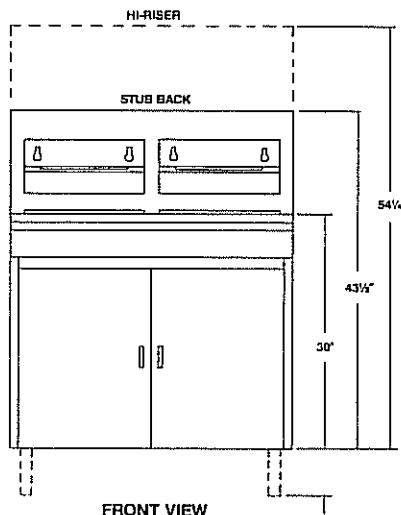
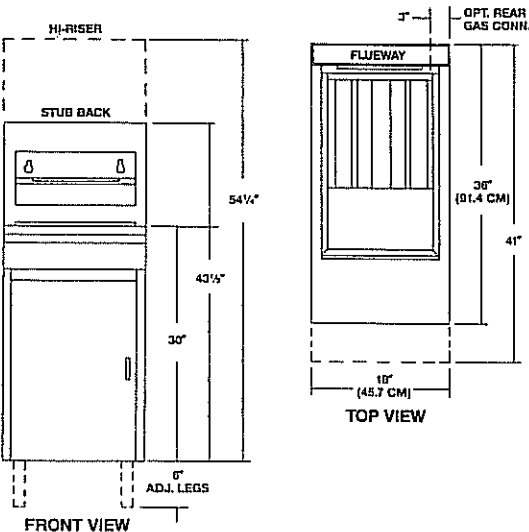
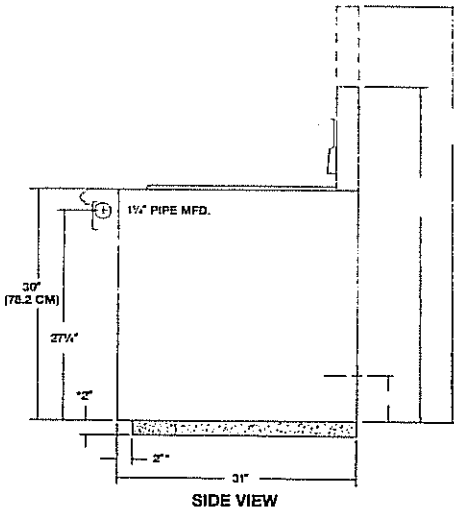
Shall be U.S. Range, Cuisine Series Deep Fat Fryer, \_\_\_\_\_ Vessel,

Model \_\_\_\_\_ with total BTU/Hour rating \_\_\_\_\_ when used with natural/propane gas. Unit is to have 6" legs with adjustable feet. Capacity is 37 pounds per fry vessel. Cabinet base and door included.

## SPECIFICATIONS

Description	SERIES	
	836-1-1414 Single Vessel	836-2-1414 Double Vessel
Width	18"	36"
Depth	36"	36"
Height — w/o Legs	30"	30"
Height — w/Legs	36"	36"
Type of Gas	Natural/Propane	Natural/Propane
BTU — Fryer Burner Total	115,000	230,000
Gas Manifold	1 1/4" IPS	1 1/4" IPS

NOTE: Also Available in 41" Depth. Specify "841" Series.



- NOTE:**
- Optional Pressure Regulator Required.
  - Many local codes exist, and it is the responsibility of the Owner and Installer to comply with those codes.
  - U.S. Range reserves the right to change or improve specifications without notification.
  - These appliances are intended for commercial use by professionally trained personnel.



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