



Master Series Heavy Duty Gas Fryer

Item: M35SS

Quantity: _____

Project: _____

Approval: _____

Date: _____

Master Series Heavy Duty Gas Fryer

Models:

M35SS

17" Gas Fryer



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

Optional Features:

- Stainless steel common front rail up to 68" (1728mm), wide, (2 or more units in a battery)
- Stainless steel main back
- Additional fry baskets
- Large single fry basket

- 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)
- Swivel casters, (4), with front brakes
- Polyurethane, non-marking swivel casters, (4), 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.



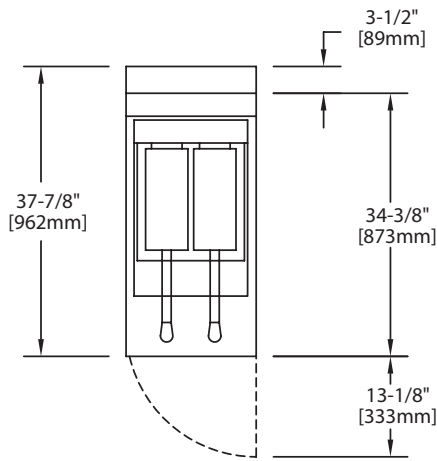
NOTE: Fryers supplied with casters must be installed with an approved restraining device.



| 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) |

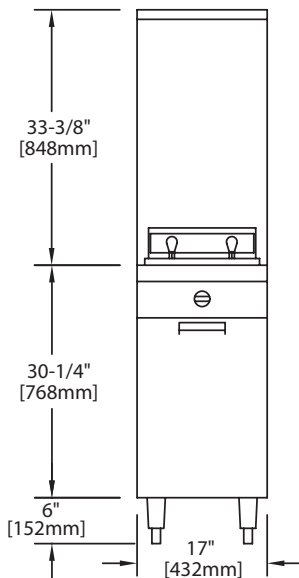
Gas input ratings shown here are for installations up to 2,000 feet (610mm) above sea level.
Input must be derated for high altitude installations.

| 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) |

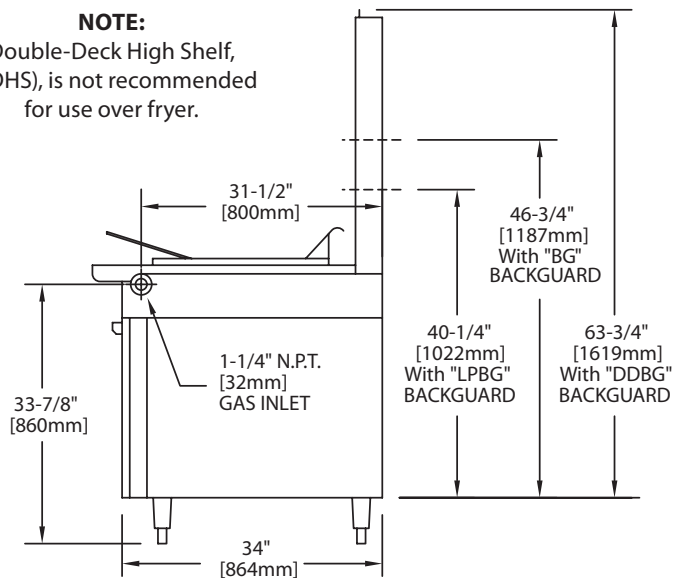


| DIMENSIONS & SPECIFICATIONS | |
|-----------------------------|-----------------|
| Width | 17" (432mm) |
| Depth | 38" (965mm) |
| Height (w/ NSF Legs) | 36-3/8" (924mm) |
| Height (w/o NSF Legs) | 30-3/8" (772mm) |

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



Form# M35SS (08/02/11)