



Master Series Heavy Duty Gas Fryer

Item: M70SS

Quantity: _____

Project: _____

Approval: _____

Date: _____

Master Series Heavy Duty Gas Fryer

Models:

M70SS

24" Gas Fryer



Model M70SS, Shown With Casters

Standard Features:

- Stainless steel front, front rail, and sides
- 6" (152mm) chrome steel adjustable legs
- 70 lb. (32kg) capacity, heavy-gauge, stainless steel frypot
- Twin chrome-wire baskets
- Infra-red jet-type burner 125,000 BTU (36.62 kW) total
- Built-in pressure regulator
- Piezo spark ignition with constant burning, 100% safety pilot

Optional Features:

- Stainless steel main back
- Stainless steel common front rail up to 102" (2591mm) wide, (two or more units in a battery)

- End caps and cover NC, specify at time of order.
- Rear gas connection 3/4"
- Set of (4) Polyurethane non-marking swivel casters with front brakes
- 6" (152mm) stainless steel adjustable legs
- Large single fryer basket in lieu of twin fryer basket.
- Stainless steel frypot cover
- Stainless steel fish plate
- 10" (254mm) high stainless steel backguard
- 17" (432mm) high stainless steel backguard
- 33" (838mm) high stainless steel backguard

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

Specifications:

Heavy-duty range-match gas fryer, Model # M70SS. 125,000 BTU, (36.62 kW), infra-red jet type burner, 70 lb., (32 kg), capacity. Stainless steel fry pot. 24" (612mm) wide x 38" (965mm) deep, including 8-1/4" (210mm) deep. Stainless steel front, front rail, and sides. Natural or Propane gas.

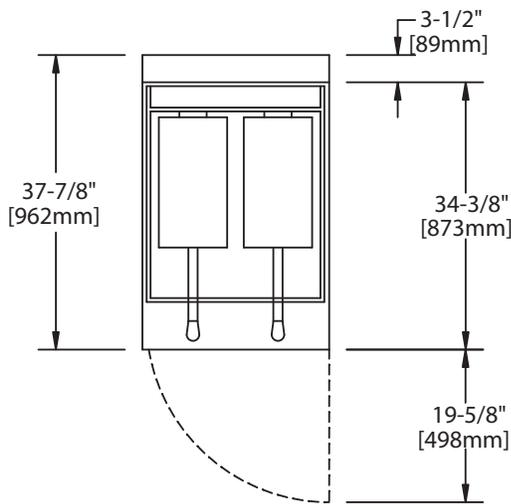


| INSTALLATION NOTES | | |
|--|--|---|
| Combustible Wall Clearances ¹ | Entry Clearances | Manifold Operating Pressure |
| Sides: 6" (152mm) Back: 6" (152mm) | Crated: 29-1/4" (997mm) Uncrated: 17-1/4" (438mm) | Natural: 6" WC (15mbar) Propane: 10" WC (25mbar) |

¹NOTE: Installation clearance reductions are applicable only where local codes permits.

NOTE: Data applies only to North America

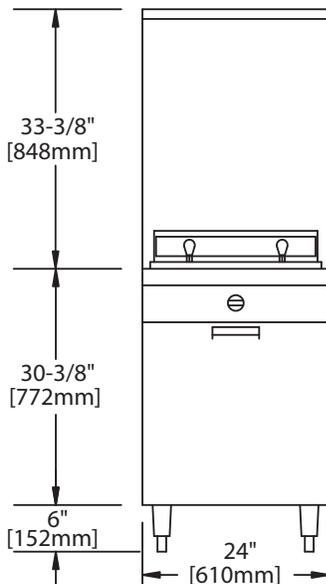
| PRODUCTION CHART: Frying Capacities (per hour) | | | |
|--|------------------------------------|---------------------------------|------------------------------|
| French Fries | | Fish | Breaded Chicken |
| Raw to Finish 70 lb (32 kg) | Blanced to Finish 95 lb (43 kg) | 3 oz Battered 100 lb (45 kg) | Raw to Done 28 lb (13 kg) |



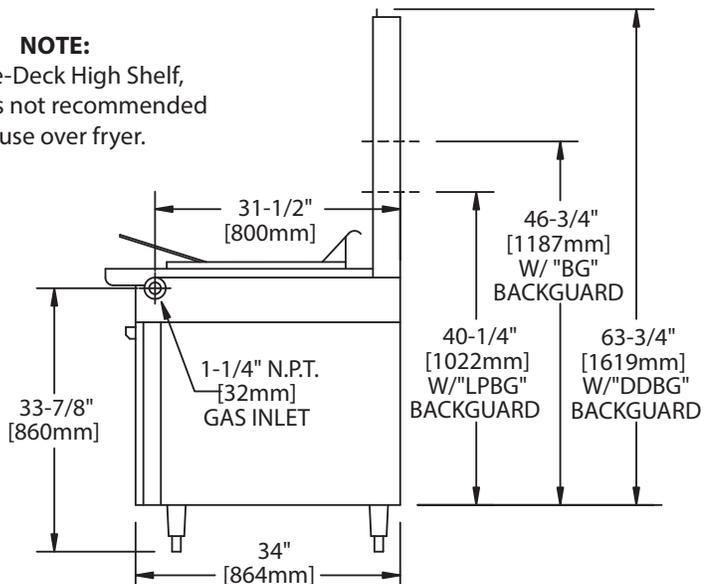
| DIMENSIONS & SPECIFICATIONS | |
|-----------------------------|--------------------|
| Width | 24" (612mm) |
| Depth | 38" (965mm) |
| Height (w/ NSF Legs) | 36-3/8" (924mm) |
| Height (w/o NSF Legs) | 30-3/8" (772mm) |
| Input-BTU (Natural Gas) | 125,000 (36.62 kW) |
| Shipping WT:(LB/KG) | 265(120.5) |
| Cu Ft | 30 |

Gas input ratings shown here are for installations up to 2,000 ft. (610m) above seal level. Specify altitudes over 2,000 ft.

Please specify gas type when ordering



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



Form# M70SS (07/10/14)