

Сверхмощные газовые фритюрницы серии Master

Технические характеристики

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Master Series Heavy Duty Gas Fryer

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.

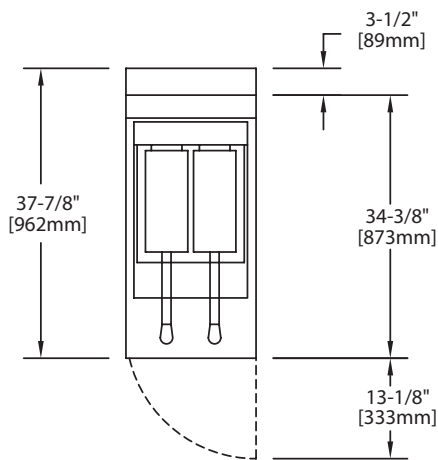


NOTE: Fryers supplied with casters must be installed with an approved restraining device.

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)

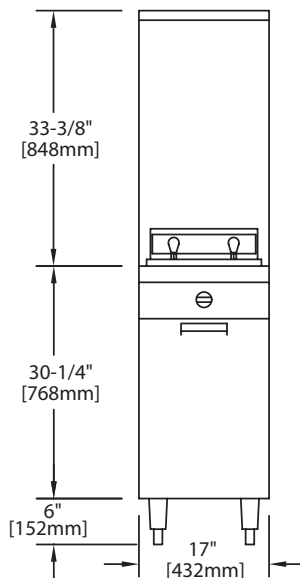
Gas input ratings shown here are for installations up to 2,000 feet (610mm) above sea level.
Input must be derated for high altitude installations.

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)

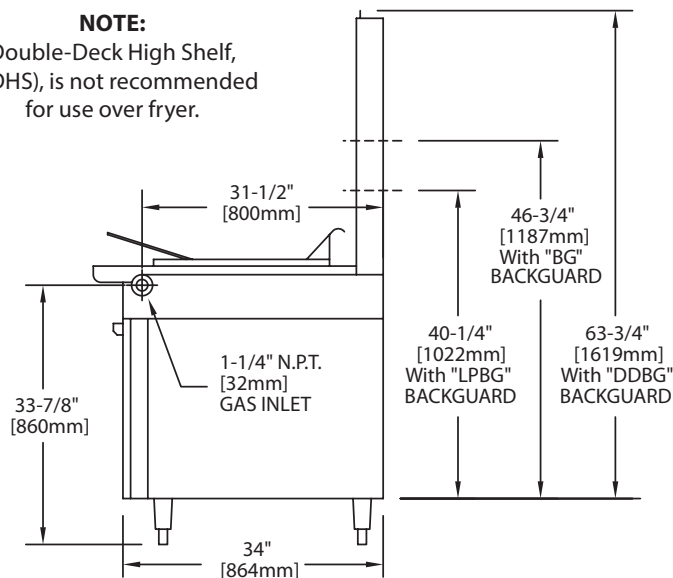


DIMENSIONS & SPECIFICATIONS	
Width	17" (432mm)
Depth	38" (965mm)
Height (w/ NSF Legs)	36-3/8" (924mm)
Height (w/o NSF Legs)	30-3/8" (772mm)

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.



Range Attachment

Models

- M12S
- M12T



Model M12S
12" Range Attachment
With 2 Open Burners

Standard Features

- Stainless steel front and sides
- Stainless steel door (M12S Model)
- 6" (152mm) chrome steel adjustable legs (M12S Model)
- 7-1/2" (191mm) stainless steel front rail
- Two 24,000 BTU (7.03 kW), natural; 20,000 BTU (5.86 kW) propane, open top Starfire burners
- Removable ring grate over each burner
- Cast iron top grates
- Storage base interior of aluminized steel (M12S Model)

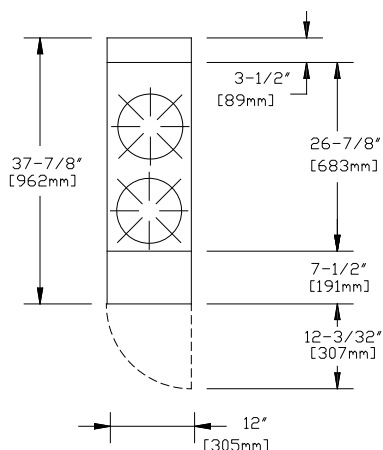
Options & Accessories

- Stainless steel common front rail up to 102" (2591mm) wide (two or more units in a battery)
- Stainless steel main back
- Storage base shelf of aluminized or stainless steel
- Stainless steel backguard: 10" (354mm), or 17" (432mm)
- Rear gas connection, 3/4" NPT
- Gas regulator 3/4" or 1-1/4"
- Gas shut off valve; 3/4", 1" or 1-1/4" NPT
- Gas flex hose & quick disconnect (3/4", 1" or 1-1/4" NPT x 5') w/ restraining device, please specify
- End caps and cover (no charge)-must specify
- Set of (4) Polyurethane non-marking swivel casters w/front brakes
- 6" (152mm) stainless steel adjustable legs
- Set of 4 deck fasteners (stainless steel flanged feet)
- Dais base, (S model w/o legs)

Specifications

Heavy-duty gas range attachment with storage base, Model M12S. Two (2) 24,000 BTU (7.03 kW) Starfire burners. Heavy-duty cast iron top grates/ring grates. 12" (305mm) wide x 38" (965mm) deep, including 7-1/2" (191mm) deep stainless steel front rail. Stainless steel front and sides. 48,000 BTU (14.06 kW) total. Natural or propane gas. Also available with modular top, suffix T. Free standing units only available with flanged feet deck fasteners to anchor unit.





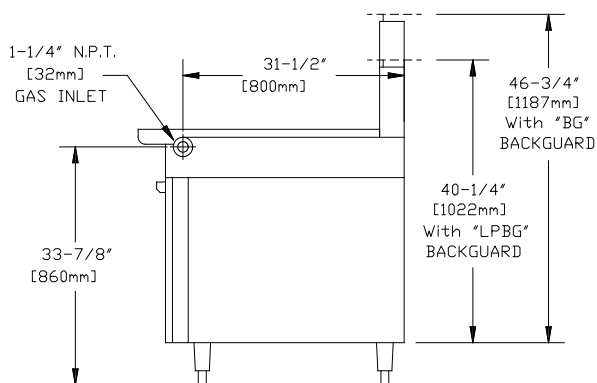
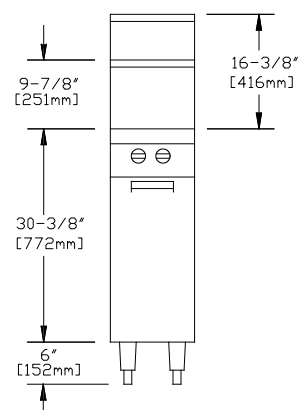
¹NOTE: Installation clearance reductions are applicable only where local codes permit.

Data applies only to North America

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

Please specify gas type when ordering.

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Product	Width:	Depth:	Height (w/ NSF Legs)	Height (w/o NSF Legs)
M12S	12" (305mm)	38" (965mm)	36-3/8" (924mm)	30-3/8"(772mm)
M12T	12" (305mm)	38" (965mm)	N/A	9-1/2"(241mm)*

*Modular top has 1-1/2" seating flanges.

INPUT-BTU/hr (Natural Gas)	M12S	M12T
2 Open Burners (24,000 BTU each)*	48,000 (14.06kW)	48,000 (14.06kW)

* Each Open Burner rated 20,000BTU (5.86kW) for Propane Gas, 40,000 BTU (11.72kW) total

S= Attachment w /storage base, T=Modular Top w/o storage base

INSTALLATION NOTES			Shipping Wt: (Lb/Kg) – Cu Ft
Combustible Wall Clearances ¹	Entry Clearances	Manifold Operating Pressure	
Sides: 11" (280mm) Back: 6" (152mm)	Crated: 22-1/4" (565mm) Uncrated: 12-1/4" (311mm)	Natural: 6" WC (15mbar) Propane: 10" WC (25mbar)	M12S 160/116 – 16 M12T 80/36 – 6

GF Sentry Series Infra-Red Salamander Broiler

Models

- MST35SS



Model MST35SS
17" Gas Fryer 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

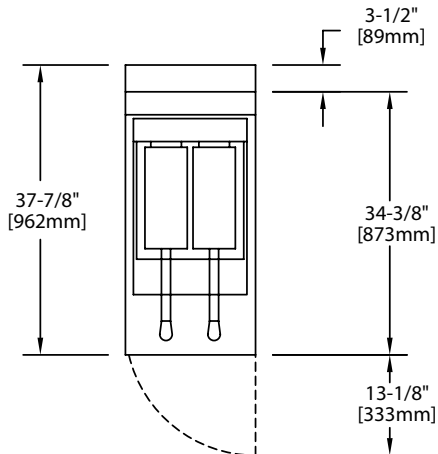
- Stainless steel common front rail up to 102" (2591mm), wide, (2 or more units in a battery)
- Stainless steel main back
- Large single fry basket in lieu of twin fryer baskets.
- Stainless steel frypot cover
- Stainless steel fish plate
- Rear gas connection, 3/4" or 1-1/4" NPT
- Manifold end cap(s) and cover(s), (no charge)
- 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 MST35SS. 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.

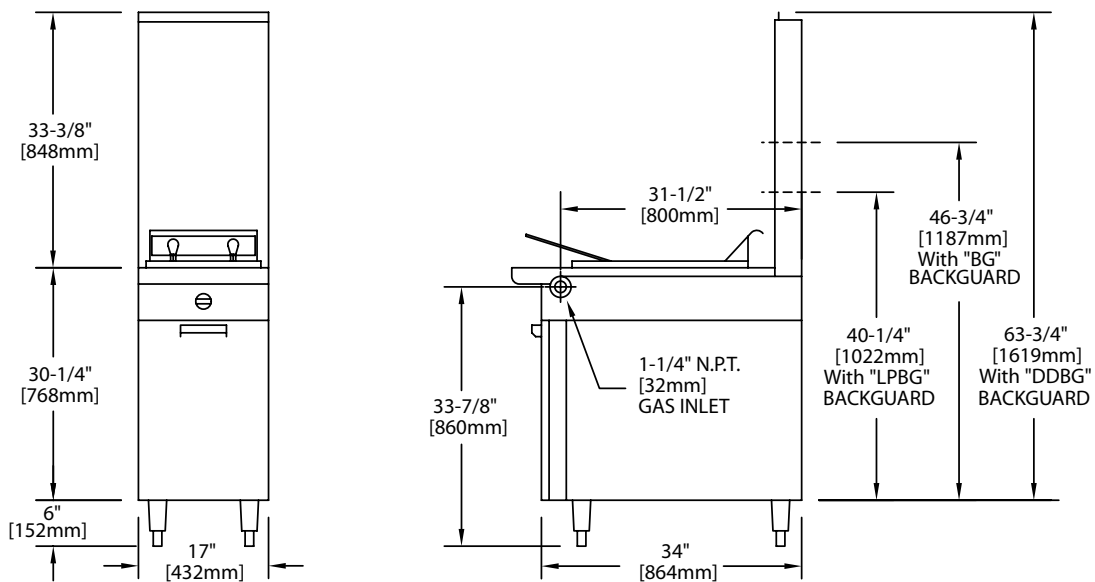




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NOTE:

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



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)

Master Series Heavy Duty Gas Fryer

Models:

☐ MST70SS

24" Gas Fryer



Model MST70SS, 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 68" (1728mm) wide, (two or more units in a battery)

☐ Rear gas connection 3/4"

☐ End caps and cover NC, specify

☐ Swivel casters (4) w/front brakes

☐ Polyurethane non-marking swivel casters (4) w/front brakes

☐ 6" (152mm) stainless steel adjustable legs

☐ Additional fry baskets

☐ 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 # MST70SS.

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.

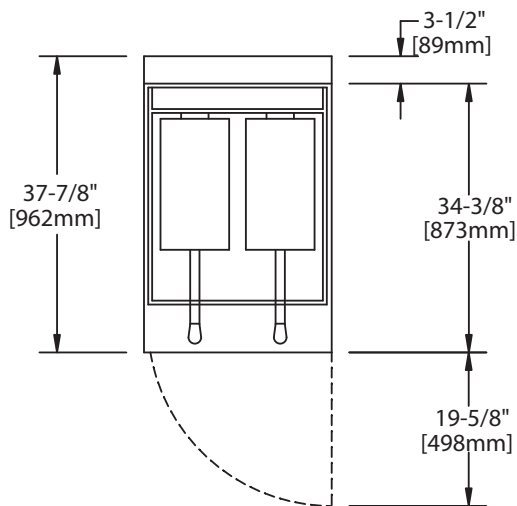


INSTALLATION NOTES		
Combustible Wall Clearances ¹	Entry Clearances	Manifold Operating Pressure
Sides: 6" (152mm) Back: 6" (152mm)	Crated: 29-1/4" (997mm) Uncrated: 17-1/4" (438mm)	Natural: 6" WC (15mbar) Propane: 10" WC (25mbar)

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

NOTE: Data applies only to North America

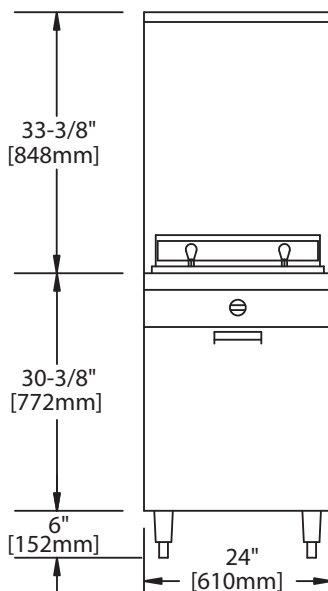
PRODUCTION CHART: Frying Capacities (per hour)			
French Fries		Fish	Breaded Chicken
Raw to Finish 70 lb (32 kg)	Blanced to Finish 95 lb (43 kg)	3 oz Battered 100 lb (45 kg)	Raw to Done 28 lb (13 kg)



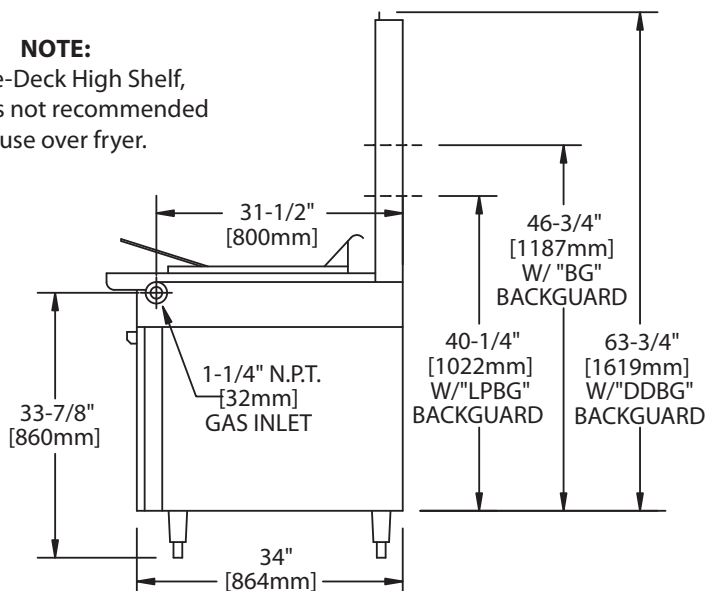
DIMENSIONS & SPECIFICATIONS	
Width	24" (612mm)
Depth	38" (965mm)
Height (w/ NSF Legs)	36-3/8" (924mm)
Height (w/o NSF Legs)	30-3/8" (772mm)
Input-BTU (Natural Gas)	125,000 (36.62 kW)
Shipping WT:(LB/KG)	265(120.5)
Cu Ft	30

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# MST70SS (09/02/09)

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