

Master Series Heavy-Duty Gas Fryer

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

Master Series Heavy-Duty Gas Fryer

Models

- M70SS



M70SS
24" Gas Fryer

Standard Features

- Stainless steel front, front rail, and sides
- 6" (152mm) chrome 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

Options & Accessories

- 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

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.

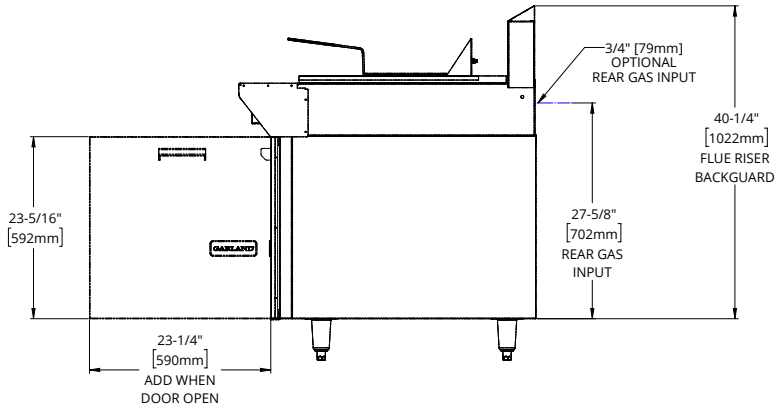
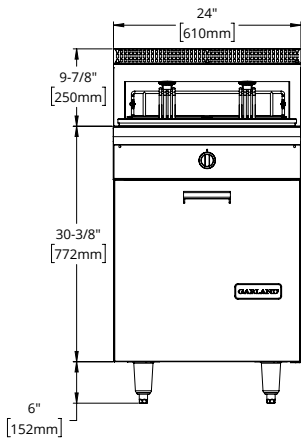
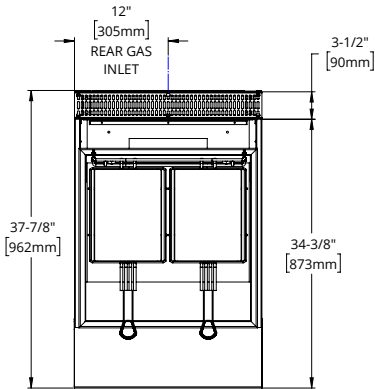
Stainless steel front, front rail, and sides.

Natural or Propane gas.

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



Master Series Heavy-Duty Gas Fryer



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

INSTALLATION NOTES		
Combustible Wall Clearances ¹	Entry Clearances	Manifold Operating Pressure
Sides: 6" (152mm)	Crated: 29-1/4" (997mm)	Natural: 6" WC (15mbar)
Back: 6" (152mm)	Uncrated: 17-1/4" (438mm)	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)	Blanched to Finish 95 lb (43 kg)	3 oz Battered 100 lb (45 kg)	Raw to Done 28 lb (13 kg)

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

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

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