

# Master Series Heavy Duty Gas Fryer

Project \_\_\_\_\_  
 Item \_\_\_\_\_  
 Quantity \_\_\_\_\_  
 CSI Section 11400  
 Approved \_\_\_\_\_  
 Date \_\_\_\_\_

## 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.*

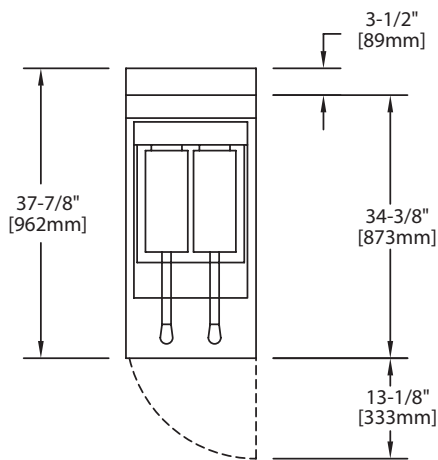
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TOTAL INPUT	MANIFOLD OPERATING PRESSURE		CLEARANCES				SHIPPING	
			INSTALLATION		ENTRY		Cu Ft	Weight
	NAT	PRO	Sides	Rear	Crated	Uncrated		
110,000 BTU/Hr (32.23kW/Hr)	4.0" WC (10mbar)	9.0" WC (22mbar)	6" (152mm)	6" (152mm)	29-1/4" (746mm)	17-1/4" (618mm)	26	220lb. (100kg)

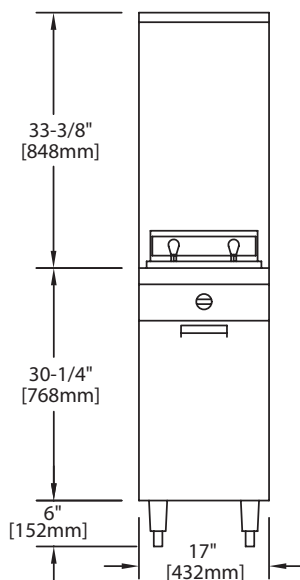
Gas input ratings shown here are for installations up to 2,000 feet (610mm) above sea level. Input must be derated for high altitude installations.

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)

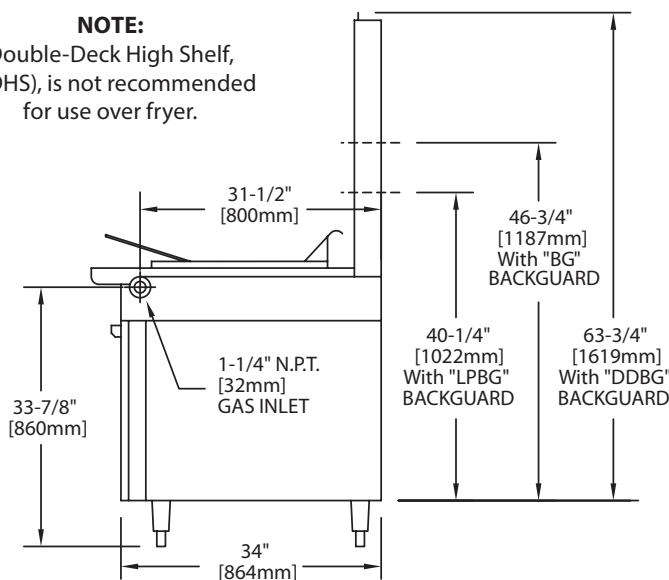


DIMENSIONS & SPECIFICATIONS	
<b>Width</b>	17" (432mm)
<b>Depth</b>	38" (965mm)
<b>Height (w/ NSF Legs)</b>	36-3/8" (924mm)
<b>Height (w/o NSF Legs)</b>	30-3/8" (772mm)

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



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