



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.
- ☐ Reargas 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.

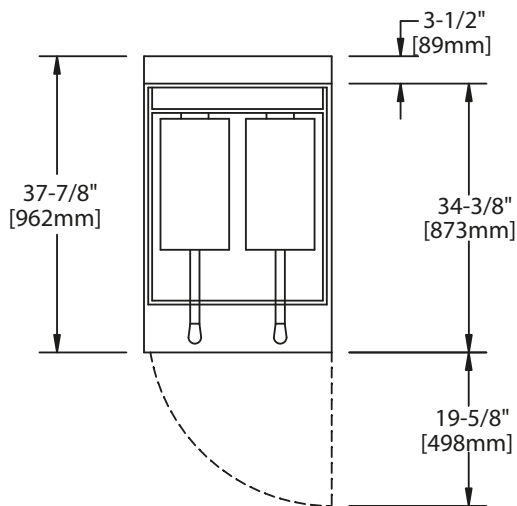


INSTALLATION NOTES		
Combustible Wall Clearances ¹	Entry Clearances	Manifold Operating Pressure
Sides: 6" (152mm) Back: 6" (152mm)	Crated: 29-1/4" (997mm) Uncrated: 17-1/4" (438mm)	Natural: 6" WC (15mbar) Propane: 10" WC (25mbar)

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

NOTE: Data applies only to North America

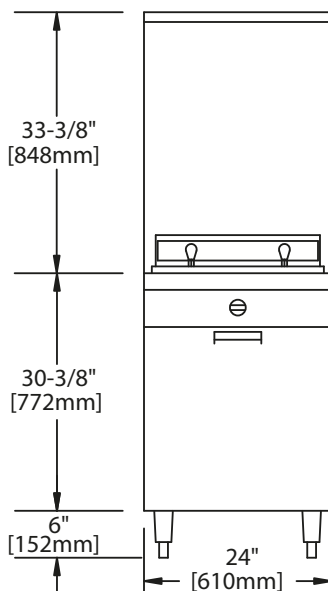
PRODUCTION CHART: Frying Capacities (per hour)			
French Fries		Fish	Breaded Chicken
Raw to Finish 70 lb (32 kg)	Blanced to Finish 95 lb (43 kg)	3 oz Battered 100 lb (45 kg)	Raw to Done 28 lb (13 kg)



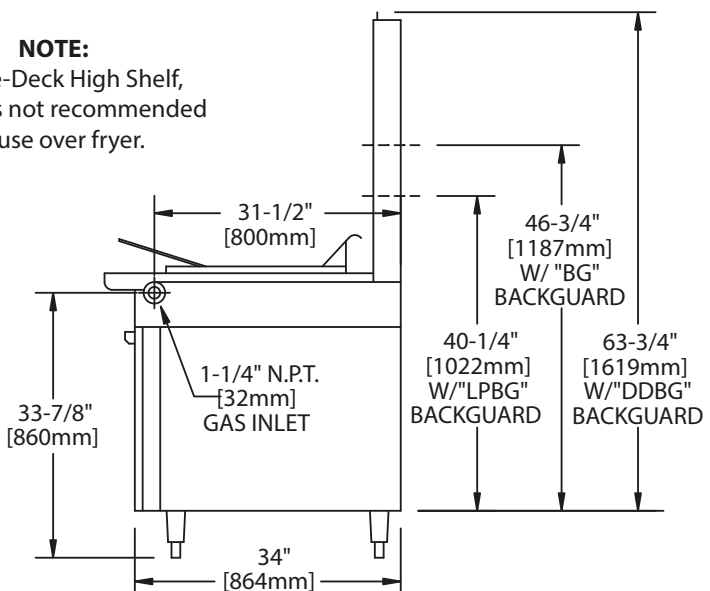
DIMENSIONS & SPECIFICATIONS	
Width	24" (612mm)
Depth	38" (965mm)
Height (w/ NSF Legs)	36-3/8" (924mm)
Height (w/o NSF Legs)	30-3/8" (772mm)
Input-BTU (Natural Gas)	125,000 (36.62 kW)
Shipping WT:(LB/KG)	265(120.5)
Cu Ft	30

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)