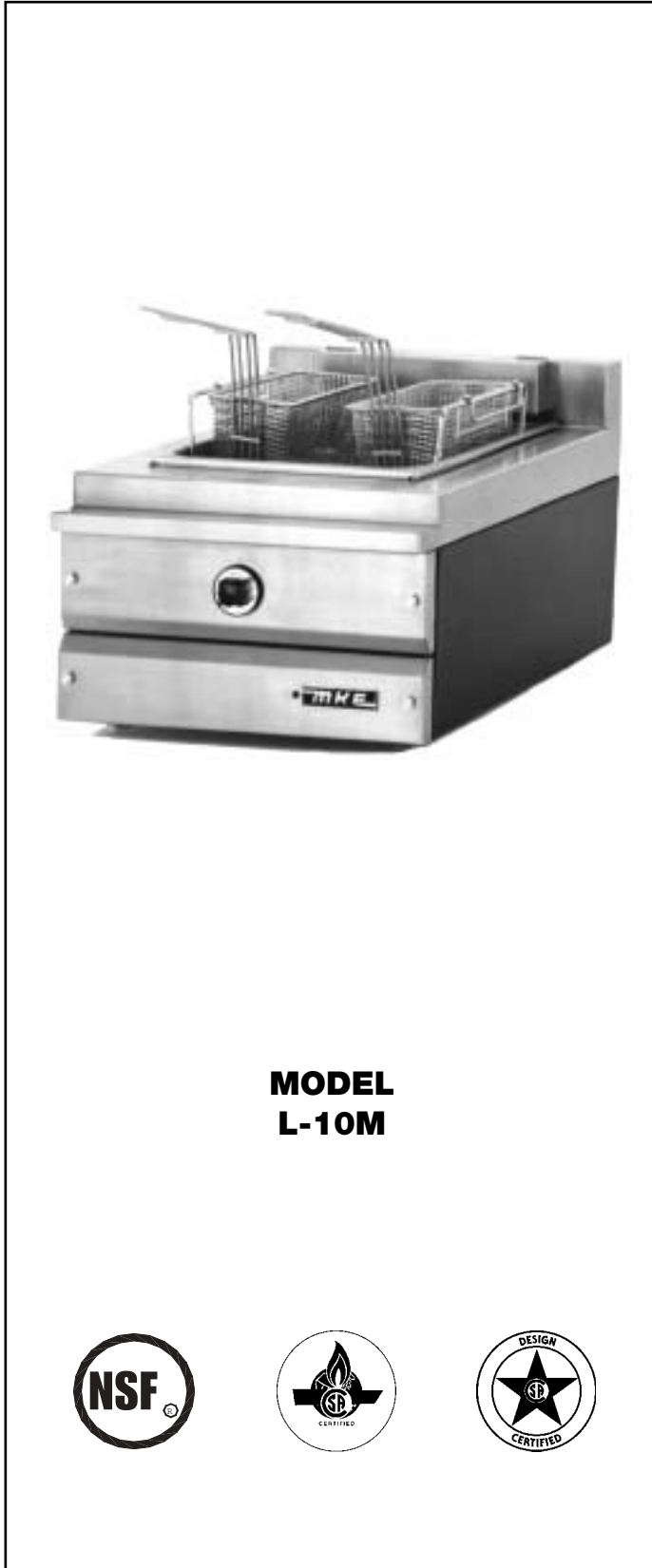


GAS COUNTER FRYER

L-10M



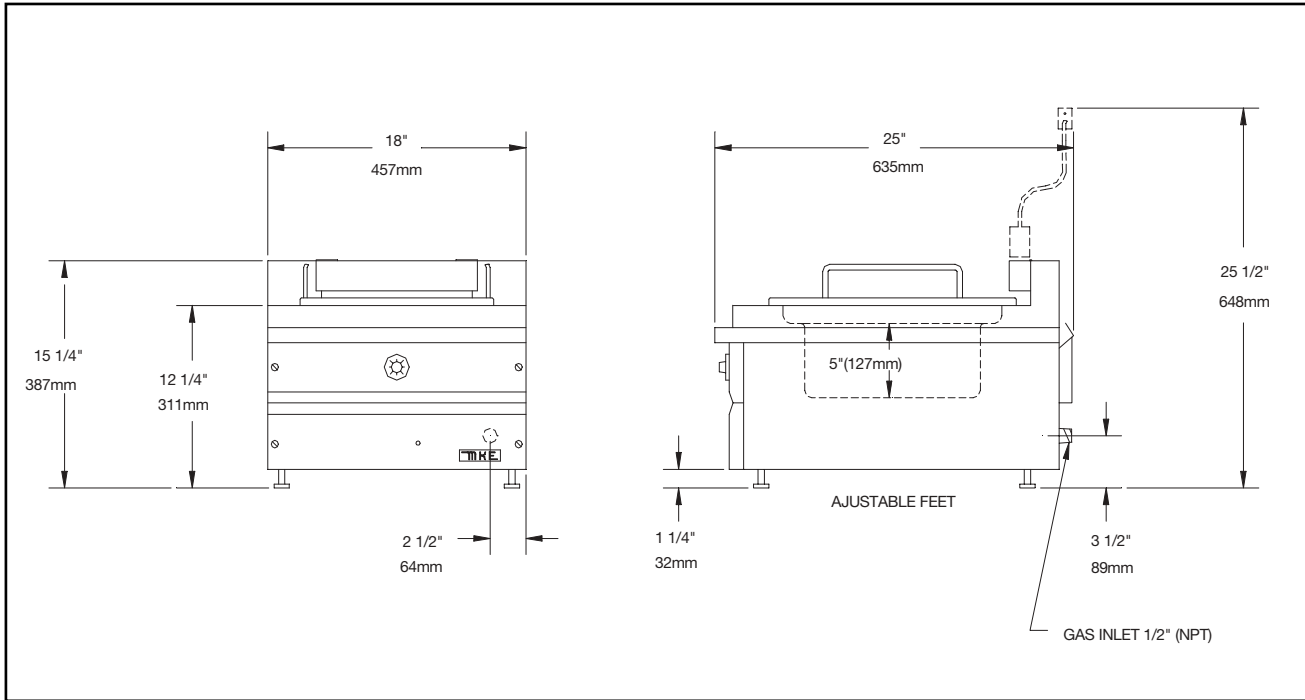
PROJECT _____
ITEM _____

DESCRIPTION

- 35 000 BTU single burner gas counter fryer.
- High limit control and safety valve equipped.
- 15 lbs. (8.5 L) grease capacity per container.
- Stainless steel removable grease container.
- Thermostat maintains a 200°F to 400°F (94°C to 205°C temperature).
- Stainless steel top, front and backsplash, painted steel sides.
- Two twin baskets are provided.

OPTIONS

- 12" stainless steel removable drainboard.
- Stainless steel sides and back.
- Stainless steel night cover.



Model	Length	Depth	Height	Burners	Power	Volume	Weight
L-10M	18" 457 mm	24" 610 mm	15 1/4" 387 mm	1	35 000 BTU	5.2 ft ³ 0.15 m ³	75 lbs. 34 kg

SPECIFICATIONS (Approximate hourly capacity)		
Potatoes	from raw to fried	30 lbs. 3.6 kg
	blanched only	42 lbs. 19 kg
	from branched to browned	120 lbs. 54.4 kg
Chicken (2 lbs. / 0.9 kg)	raw piece to fried	15 lbs. 6.8 kg
Fish portion (1 oz / 28.5 g)		115 lbs. 52 kg

REQUIRED CLEARANCE

- Adapted for installation on a combustible surface.
- For installation on or near combustible materials.
- Required minimal distances are:
6 inches from the sides
6 inches from the back

*** FOR COMMERCIAL USE ONLY**

WARNING

The gas pressure control on this appliance, if required, must be set at the required pressure:
11 water column inches for propane gas, or
7 water column inches for natural gas.
The working gas pressure is 10 water column inches for propane gas, or 3.5 water column inches for natural gas.

* Specifications may change without notice due to continuous product improvement