



Project _____

Item No. _____

Quantity _____

Model MK32S Tube Fired Gas Fryer

Model MK32S Tube Fired Gas Fryer



STANDARD SPECIFICATIONS

CONSTRUCTION

- Welded tank with an extra smooth peened finish ensures easy cleaning.
- Long lasting, high temperature alloy stainless steel heat baffles are mounted in the heat exchanger tubes to provide maximum heating and combustion efficiency.
- Standing pilot light design provides a ready flame when heat is required.
- Stainless steel front, door and galvanized steel sides and back.

CONTROLS

- Thermostat maintains selected temperature automatically between 200°F (93°C) and 400°F (190°C).
- Integrated gas control valve acts as a manual and pilot valve, automatic pilot valve, gas filter, pressure regulator, and automatic main valve.
- Gas control valve prevents gas flow to the main burner until pilot is established and shuts off all gas flow automatically if the pilot flame goes out.
- Temperature limit switch safely shuts off all gas flow if the fryer temperature exceeds the upper limit.

OPERATIONS

- Front 1-1/4" NPT drain valve, for quick draining

STANDARD ACCESSORIES

- Tank-stainless steel
- Cabinet-stainless steel front, door and galvanized steel sides and back
- One tube rack
- Integral Flue Deflector
- Two twin size baskets
- One drain extension
- One drain line clean-out rod
- Removable basket hanger for easy cleaning
- 6" (15.2 cm) Adjustable legs

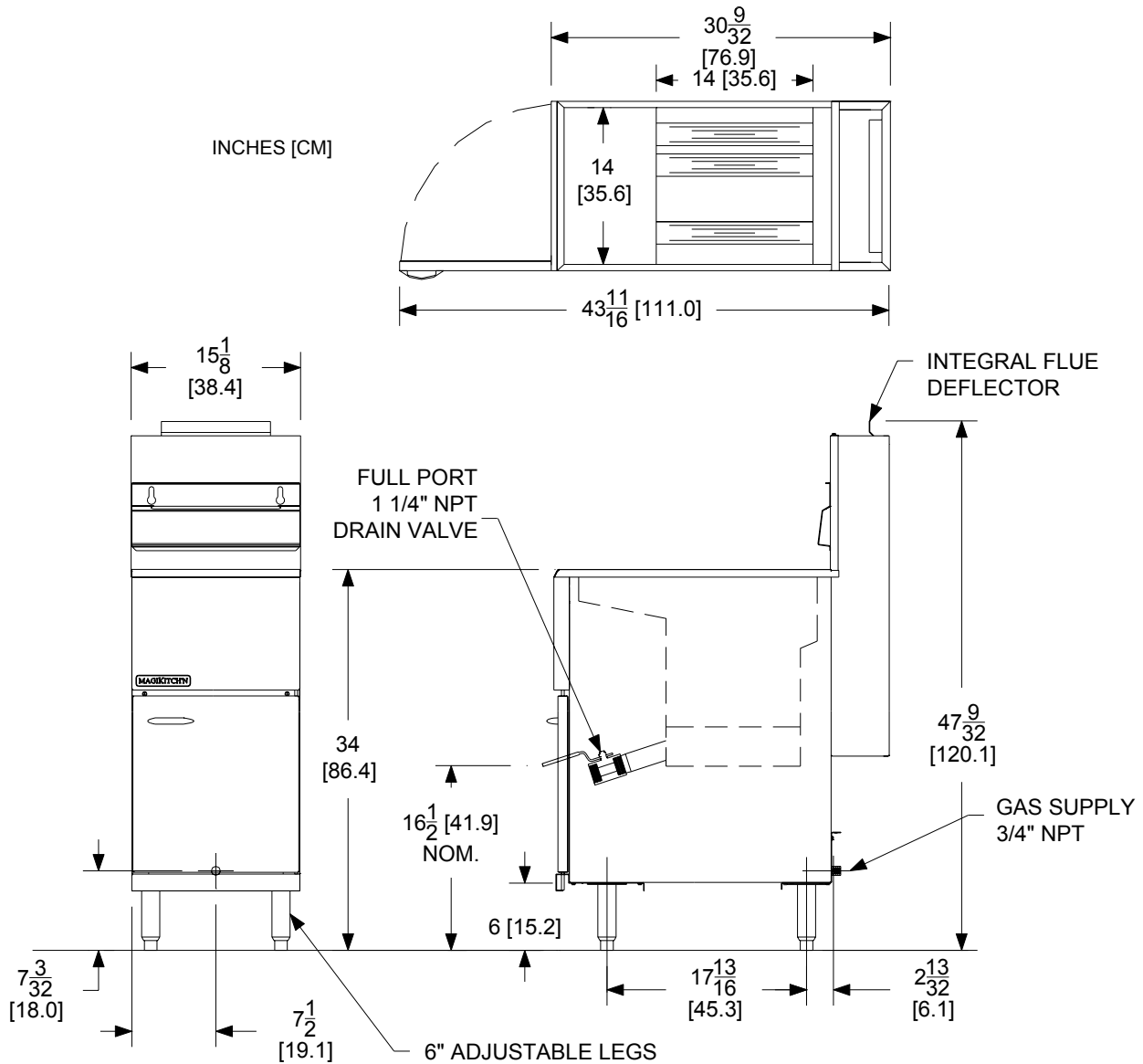
OPTIONS & ACCESSORIES (AT ADDITIONAL COST)

- 6" (15.2 cm) Adjustable casters
- Tank Cover



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INDIVIDUAL FRYER SPECIFICATIONS

Frying Area	Cook Depth	Oil Capacity	Gas Input Rate / Hr	Burner Pressure Nat	Burner Pressure LP
14 x 14 in (35.6 x 35.6 cm)	2.75 in (7.00 cm)	35 - 40 Lbs (15 - 18 kg)	90,000 BTUs (26.3 kW) (95 MJ)	4" W.C. (10 mbars / 1 kPa)	10" W.C. (25 mbars / 2.4 kPa)

FRYER SHIPPING INFORMATION (Approximate)

Shipping Weight	Shipping Crate Size H x W x L	Shipping Cube
161 Lbs (73.1 kg)	36 x 19 x 46 in (116.8 x 48.3 x 91.4 cm)	18.2 ft ³ . (0.5m ³)

CLEARANCES

Front min.	Floor min.	Combustible material		Non-Combustible material		Fryer Flue Area
		Sides min.	Rear min.	Sides min.	Rear min.	
30" (76.2 cm)	6" (15.25 cm)	6" (15.2cm)	6" (15.2cm)	0"	0"	Do not block / restrict flue gases from flowing into hood or install vent hood drains over the flue.

SHORT FORM SPECIFICATION

Provide MK32S tube-fired gas fryer. Fryer shall have an atmospheric burner system combined with three stainless steel tubes utilizing high temperature alloy stainless steel baffles. Fryer shall have a deep cool zone; minimum 20% of total oil capacity. Fryer cooking area shall be 14" x 14" (35.6 x 35.6 cm) with a cooking depth of 2.75" (7.00 cm). Heat transfer area shall be a minimum of 588 square inches (3,794 sq cm).

TYPICAL APPLICATION

Frying a wide variety of foods in a limited amount of space. Frying that requires a medium volume production rate.



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