



Item #: \_\_\_\_\_  
Model: M35SS  
Product Name: Master Series  
Heavy-Duty Gas Fryer



*Model M35SS, shown with optional  
17" backguard and casters*

### 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 rail. Stainless steel front with black powder coat epoxy sides. AGA/CGA certified, NSF listed. In European Countries that require CE markings and approvals, order model MST35SS Master Sentry Series Gas Fryer.



### Standard Features:

- Stainless steel front and front rail, with black powder coat epoxy 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 with lifetime warranty
- Twin chrome wire baskets
- 6" (152mm), chrome steel adjustable legs
- One year limited parts & labor warranty, (US & Canada only)

### Optional Features:

- ☐ Stainless steel left, right, or both sides
- ☐ Stainless steel main back
- ☐ Stainless steel common front rail up to 68" (1728mm), wide, (2 or more units in a battery)
- ☐ Rear gas connection, 3/4" or 1-1/4" NPT
- ☐ Manifold end cap(s) and cover(s), (no charge)
- ☐ Swivel casters, (4), with front brakes
- ☐ Polyurethane, non-marking swivel casters, (4), with front brakes
- ☐ 6" (152mm), stainless steel adjustable legs
- ☐ 4" (102mm), chrome steel adjustable legs
- ☐ Additional fry baskets
- ☐ Large single fry basket
- ☐ Stainless steel frypot cover
- ☐ Stainless steel fish plate
- ☐ Drain shelves
- ☐ 10" (254mm), high stainless steel backguard
- ☐ 17" (432mm), high stainless steel backguard
- ☐ 33" (838mm), high stainless steel backguard
- ☐ 17" (432mm), Frymate dump station
- ☐ 115 Volt heat lamp on Frymate

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

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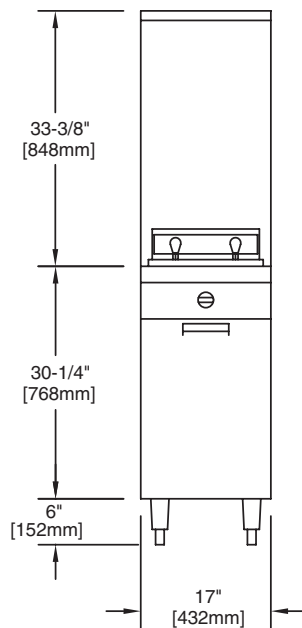
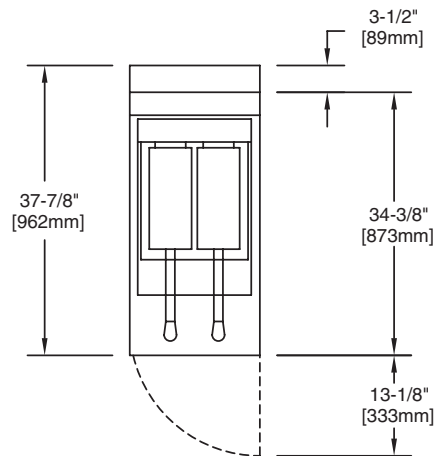

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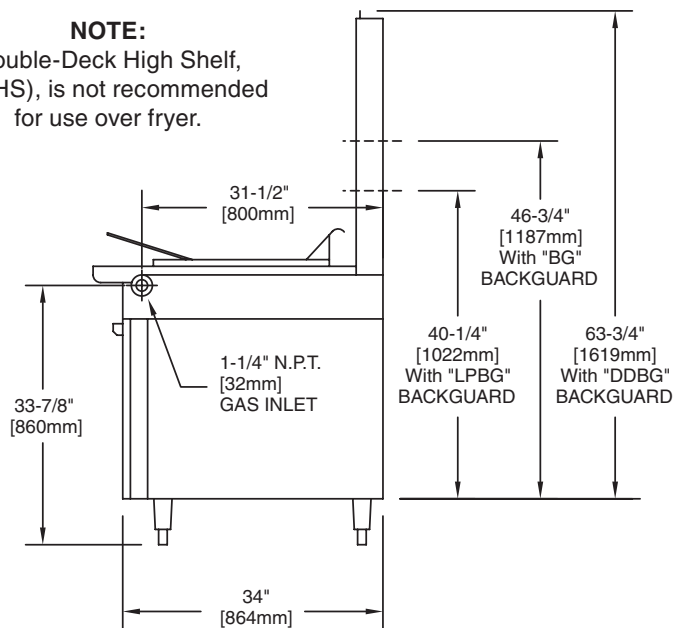
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**NOTE:**  
Double-Deck High Shelf,  
(DDHS), is not recommended  
for use over fryer.



TOTAL INPUT	MANIFOLD PRESSURE		CLEARANCES				SHIPPING WEIGHT
			INSTALLATION		ENTRY		
	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)	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)