



40 Lbs. Commercial Gas Fryer ♦ MCCGF40A



Standard Features

- ♦ 90,000 BTU output
- ♦ Temperature range: 122°F ~ 375°F
- ♦ Safety shut-off
- ♦ Cast iron burners with built-in deflectors
- ♦ 14.1"W x 13.8"D x 8.4"H frying area
- ♦ 1-1/4" drain port for emptying frypot.
- ♦ Nickel-plated baskets, vinyl-coated, heat protection handles

Exterior Features

- ♦ Stainless steel tank and body
- ♦ 6" Adjustable legs

Certified Safety Standard

- ♦ ETL Certified
- ♦ ETL Sanitation Listed



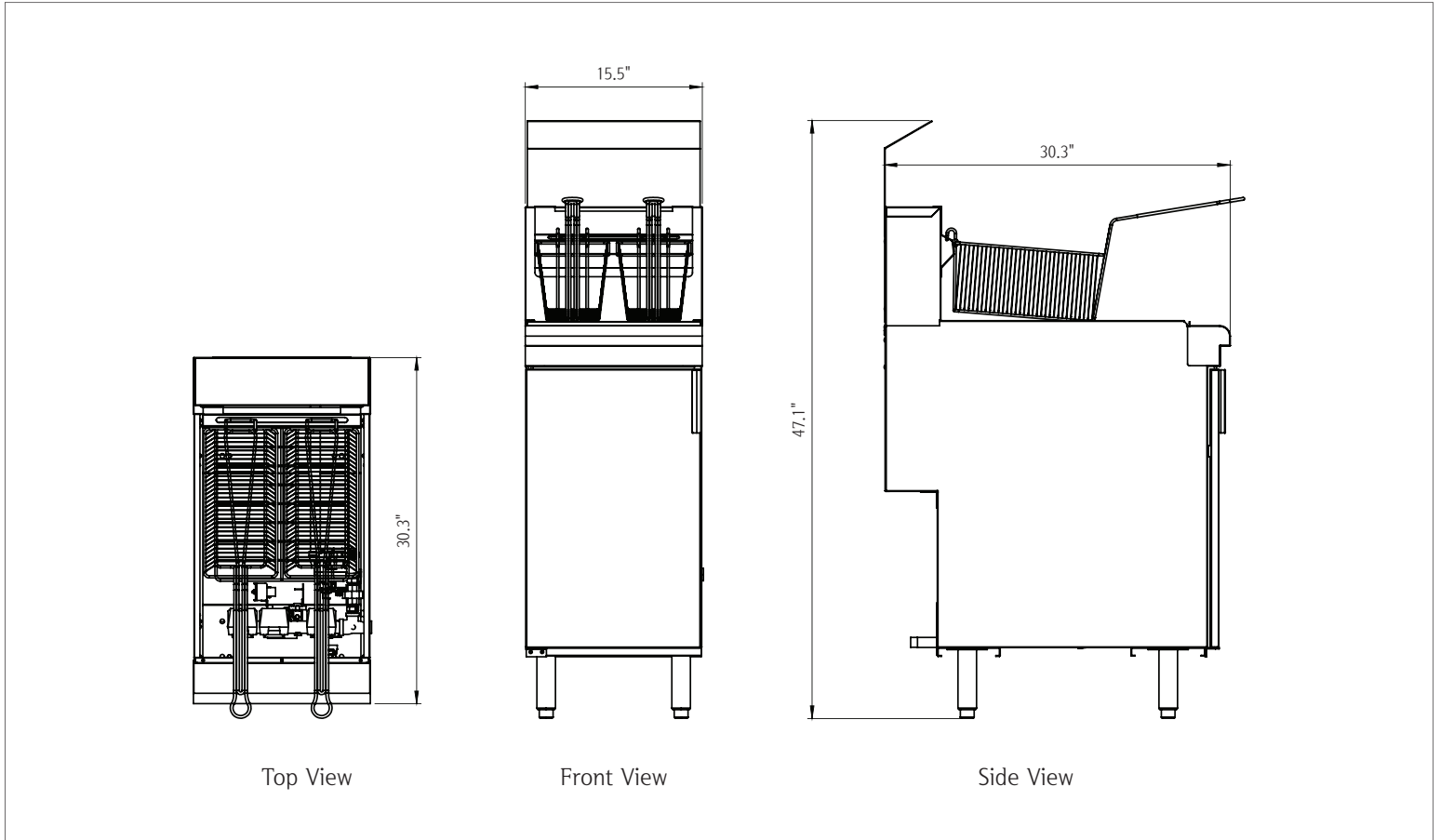
Warranty Information

- ♦ One year on-site Parts and Labor
- ♦ 5-year warranty Stainless steel bowl





40 Lbs. Commercial Gas Fryer ♦ MCCGF40A



Model		MCCGF40A	MCCGF40A-P
Oil Capacity		40 lbs.	40 lbs.
Gas Output	BTU	90,000	90,000
	(KW)	26.4	26.4
Number of Burners		3	3
Shipping Weight (Lbs)		168	168
Manifold Pressure	Natural Gas	4" W.C.	-
	Propane Gas	-	10" W.C.
Manifold Size		3/4"	3/4"
Burner Orifice Size		39 / 2.5mm	52 / 1.6mm
Frying Area		14.1" x 13.8" x 8.4"	14.1" x 13.8" x 8.4"
Dimensions (W x D x H)		15.5" x 30.3" x 47.1"	15.5" x 30.3" x 47.1"
Crated Dimensions (W x D x H)		18.1" x 32.7" x 33.9"	18.1" x 32.7" x 33.9"

Clearance requirements:

- For use only on non-combustible floors.
- Legs or casters are required for non-combustible floors.

Clearance requirements	Combustible Surfaces	Non-combustible Surfaces
Rear	6"	0"
Left	6"	0"
Right	6"	0"

Options and accessories

- ♦ 1 x Oil drainage extension tube



50 Lbs. Commercial Gas Fryer ♦ MCCGF50A



Standard Features

- ♦ 120,000 BTU output
- ♦ Temperature range: 122°F ~ 375°F
- ♦ Safety shut-off
- ♦ Cast iron burners with built-in deflectors
- ♦ 14.1"W x 13.8"D x 8.4"H frying area
- ♦ 1-1/4" drain port for emptying frypot.
- ♦ Nickel-plated baskets, vinyl-coated, heat protection handles

Exterior Features

- ♦ Stainless steel tank and body
- ♦ 6" Adjustable legs

Certified Safety Standard

- ♦ ETL Certified
- ♦ ETL Sanitation Listed



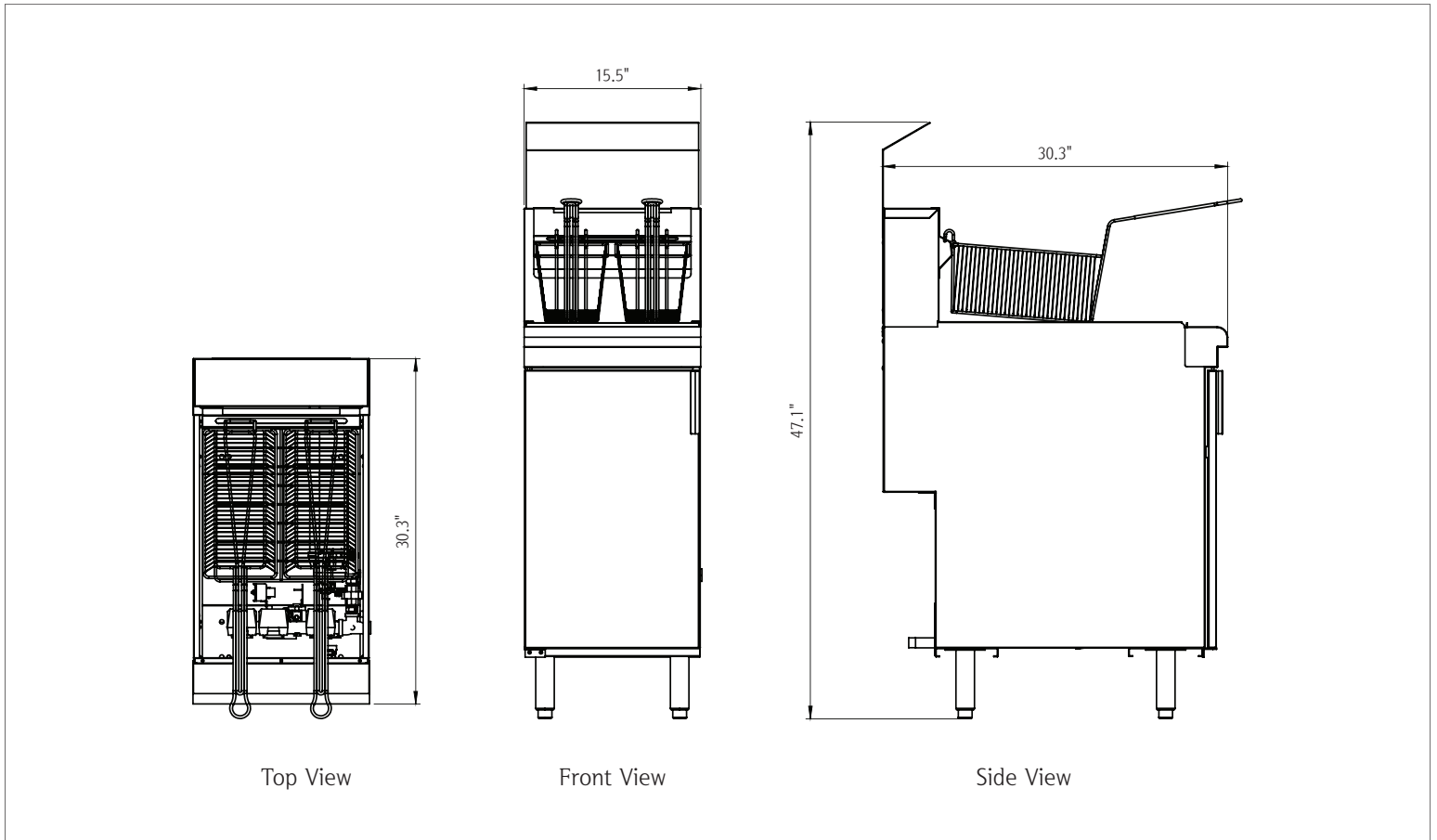
Warranty Information

- ♦ One year on-site Parts and Labor
- ♦ 5-year warranty Stainless steel bowl





50 Lbs. Commercial Gas Fryer ♦ MCCGF50A



Model		MCCGF50A	MCCGF50A-P
Oil Capacity		50 lbs.	50 lbs.
Gas Output	BTU	120,000	120,000
	(KW)	35.2	35.2
Number of Burners		4	4
Shipping Weight (Lbs)		170	170
Manifold Pressure	Natural Gas	4" W.C.	-
	Propane Gas	-	10" W.C.
Manifold Size		3/4"	3/4"
Burner Orifice Size		39 / 2.5mm	52 / 1.6mm
Frying Area		14.1" x 13.8" x 8.4"	14.1" x 13.8" x 8.4"
Dimensions (W x D x H)		15.5" x 30.3" x 47.1"	15.5" x 30.3" x 47.1"
Crated Dimensions (W x D x H)		18.1" x 32.7" x 33.9"	18.1" x 32.7" x 33.9"

Clearance requirements:

- For use only on non-combustible floors.
- Legs or casters are required for non-combustible floors.

Clearance requirements	Combustible Surfaces	Non-combustible Surfaces
Rear	6"	0"
Left	6"	0"
Right	6"	0"

Options and accessories

- ♦ 1 x Oil drainage extension tube



70 Lbs. Commercial Gas Fryer ♦ MCCGF70A



Standard Features

- ♦ 150,000 BTU output
- ♦ Temperature range: 122°F ~ 375°F
- ♦ Safety shut-off
- ♦ Cast iron burners with built-in deflectors
- ♦ 19.6"W x 13.8"D x 8.4"H frying area
- ♦ 1-1/4" drain port for emptying frypot.
- ♦ Nickel-plated baskets, vinyl-coated, heat protection handles

Exterior Features

- ♦ Stainless steel tank and body
- ♦ 6" Adjustable legs

Certified Safety Standard

- ♦ ETL Certified
- ♦ ETL Sanitation Listed



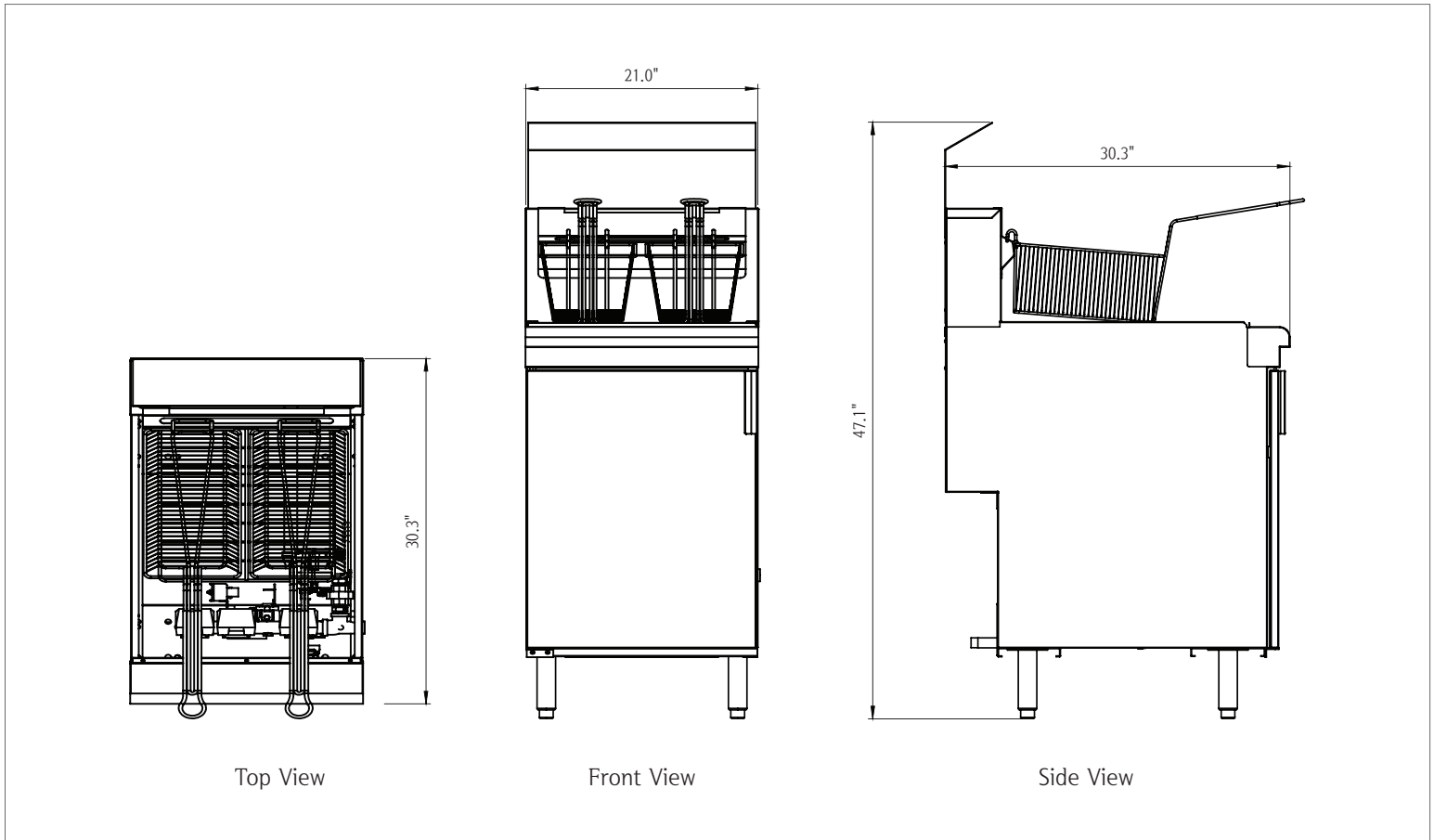
Warranty Information

- ♦ One year on-site Parts and Labor
- ♦ 5-year warranty Stainless steel bowl





70 Lbs. Commercial Gas Fryer ♦ MCCGF70A



Model		MCCGF70A	MCCGF70A-P
Oil Capacity		70 lbs.	70 lbs.
Gas Output	BTU	150,000	150,000
	(KW)	44	44
Number of Burners		5	5
Shipping Weight (Lbs)		190	190
Manifold Pressure	Natural Gas	4" W.C.	-
	Propane Gas	-	10" W.C.
Manifold Size		3/4"	3/4"
Burner Orifice Size		39 / 2.5mm	52 / 1.6mm
Frying Area		19.6" x 13.8" x 8.4"	19.6" x 13.8" x 8.4"
Dimensions (W x D x H)		21.0" x 30.3" x 47.1"	21.0" x 30.3" x 47.1"
Crated Dimensions (W x D x H)		25.2" x 32.7" x 33.9"	25.2" x 32.7" x 33.9"

Clearance requirements:

- For use only on non-combustible floors.
- Legs or casters are required for non-combustible floors.

Clearance requirements	Combustible Surfaces	Non-combustible Surfaces
Rear	6"	0"
Left	6"	0"
Right	6"	0"

Options and accessories

- ♦ 1 x Oil drainage extension tube