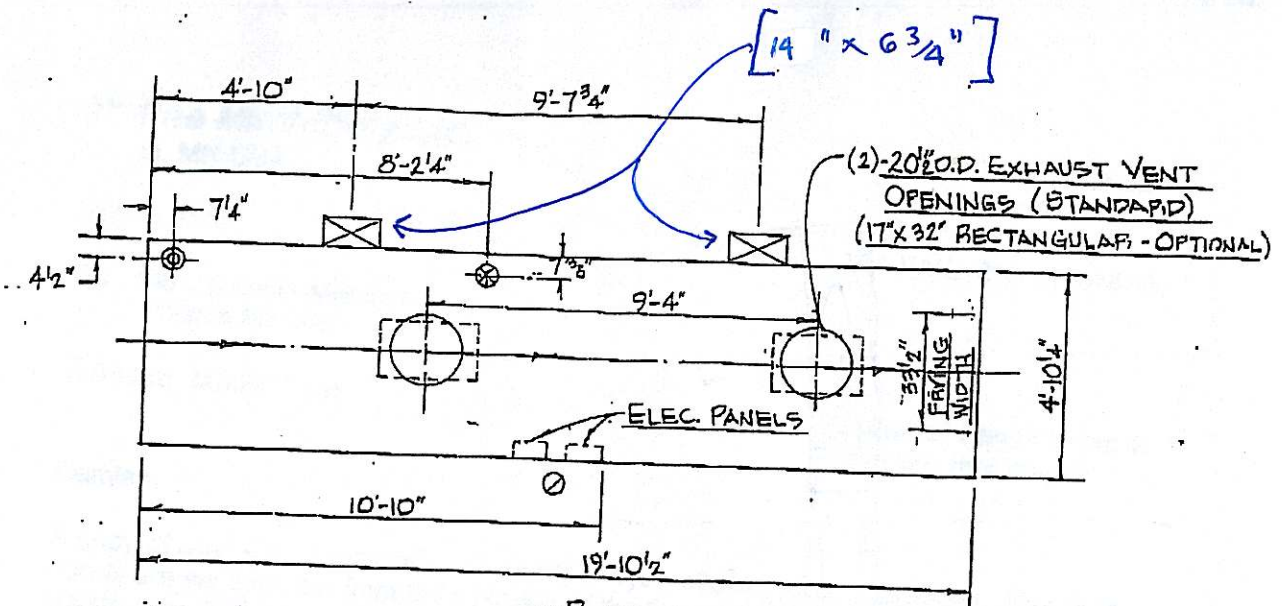
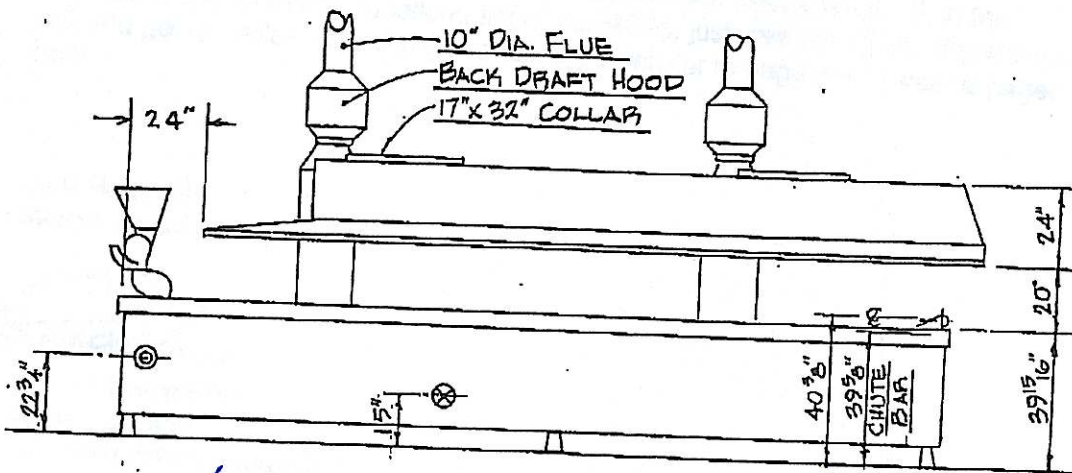


~ MD-85 Fryer ~



~ PLAN ~

FLOW →



(20 BURNERS)
1ST ZONE

~ ELEVATION ~

(18 BURNERS)
2ND ZONE

GENERAL SPECS:

- ① 1 (1) 1/2 H.P. & (1) 1 1/2 H.P.
- 2 760,000 BTU RATED; 760,000 BTU MAX.
- ③ 3 DRAIN 1 1/2" N.P.T. (HORIZ.)
- ④ 4 GAS 2" N.P.T. (HORIZ.)
- 5 CONVEYOR SPACER WIDTH 33 1/2"
- 6 KETTLE FAT CAPACITY - APPROX. 2,600 LBS.
- 7 SURPLUS FAT TANK - APPROX. 239 LBS.

SPECIFIC SPECS ON Fryer

- MODEL # MD 85, SERIAL # 110
- 4 3/8" FLIGHT PITCH,
- 33 1/2" FRYING WIDTH BETWEEN CHAINS
- 48" LONG MOVING DROPPING PLATE (LONGER THAN STANDARD)
- 600,000 BTU/H
- 220 VOLT, 3PH, 60 HZ

(38) TOTAL
BURNERS

"FLYNN"
GISA
INSPIRATORS

WITH .0079
ORIFICES
(# 48 DRILL)