



**MODEL
FG-115**



PROJECT _____

ITEM _____

DESCRIPTION

- Popular fast recovery high performance gas fryer.
- Three (3) tubular heat diffusion system burners with 115 000 BTU total power.
- 42 lbs. (23 L) capacity stainless steel fry pot.
- Provided with a high limit control and safety valve.
- Thermostat maintains a 200°F to 400°F (94°C to 205°C) temperature.
- Thermostat control located behind the fryer door.
- Two twin baskets with insulated handles.
- Stainless steel top, front and back splash.
- Painted steel sides and chimney.
- Galvanised steel tubular legs with adjustable bullet feet.

OPTIONS

- 12" stainless steel removable drainboard.
- Stainless steel night cover.
- Stainless steel fish plate.
- Stainless steel banking strip.
- Set of four (4) casters.
- Stainless steel sides.
- Stainless steel chimney.
- Stainless steel legs.
- Large capacity single basket.
- Draining rod.

SPECIFICATIONS

(Hourly capacity)

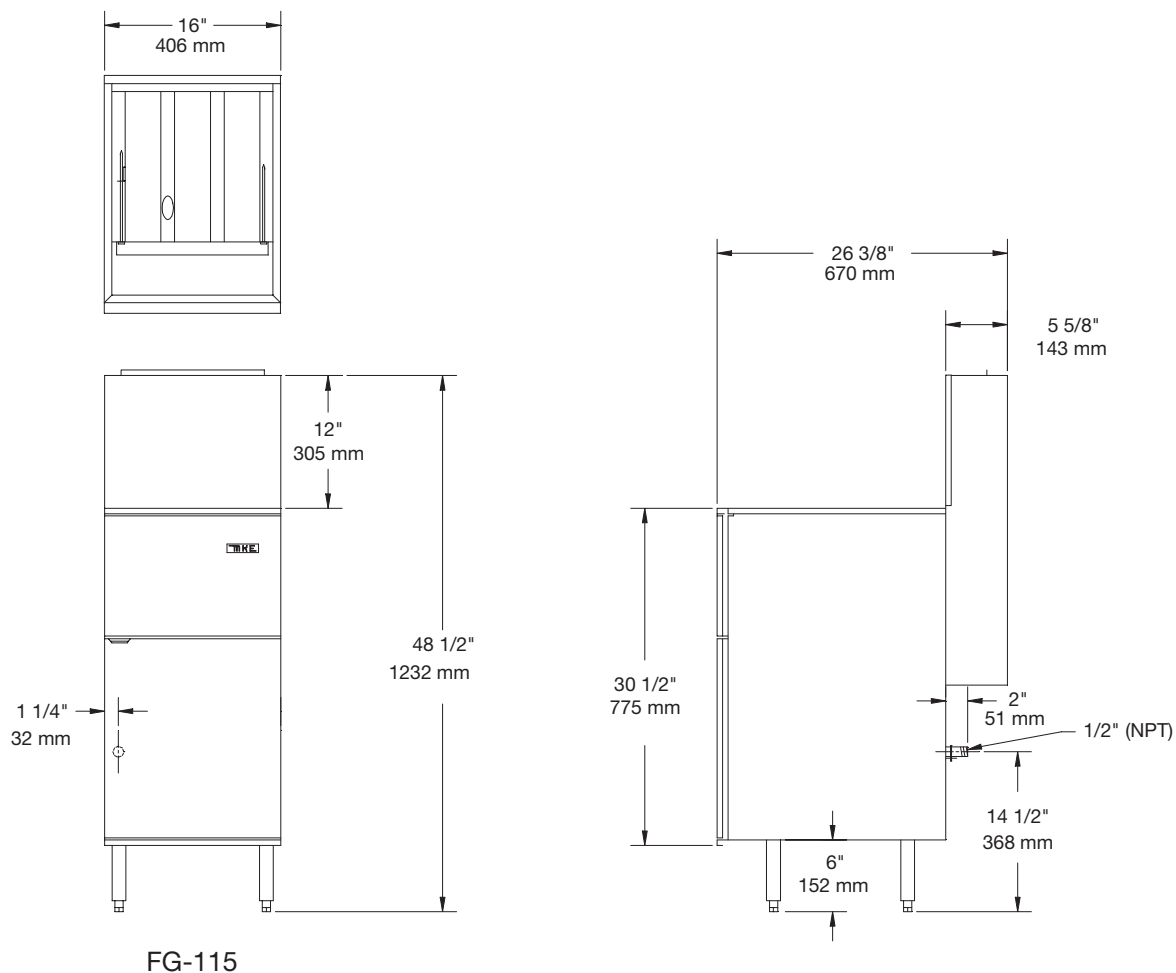
Potatoes	from raw to fried	93 lbs. 42 kg
	blanched only	121 lbs. 55 kg
	from blanched to browned	412 lbs. 187 kg
Chicken (2 lbs. / 0.9 kg)	raw piece to fried	115 lbs. 53 kg
Fish portion (1 oz / 28.5 g)		165 lbs. 75 kg

REQUIRED CLEARANCE

- Adapted for installation on a combustible surface.
- For installation on or near combustible materials.
- Required minimal distances are:
3 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.



FG-115

Model	Length	Depth	Height	Capacity	Number of tubes	Power	Volume	Weight
FG-115	16" 406 mm	26 3/8" 670 mm	48 1/2" 1232 mm	42 lbs. 23 L	3	115 000 BTU	13.3 ft ³ 0.38 m ³	125 lbs. 57 kg

* Specifications may change without notice due to continuous product improvement

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