



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



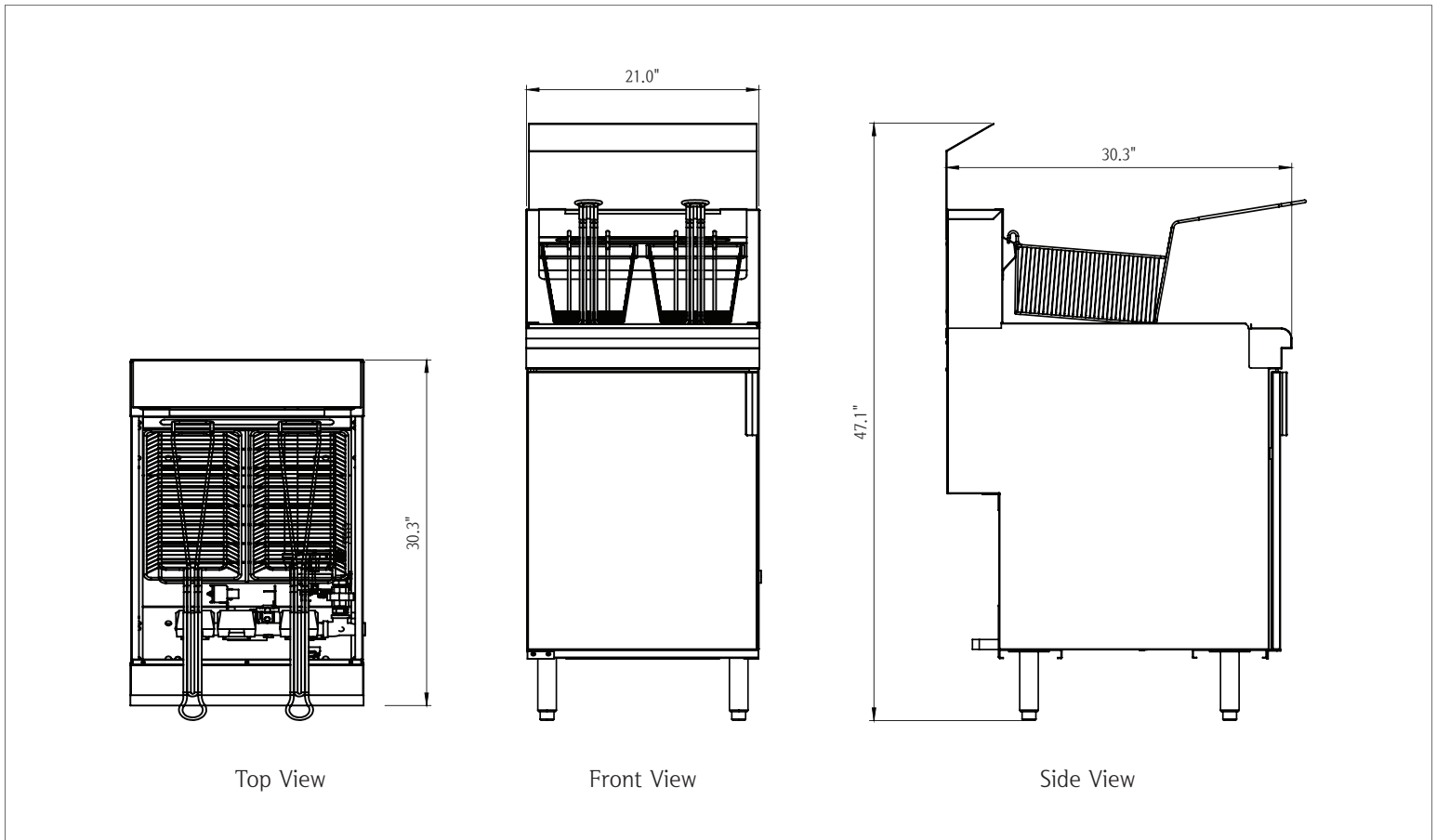
Warranty Information

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





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Model		MCCGF70A	MCCGF70A-P
Oil Capacity		750 lbs.	70 lbs.
Gas Output	BTU	150,000	150,000
	(kWh)	44	44
Number of Burners		5	5
Shipping Weight (Lbs)		187.4	187.4
Manifold Pressure	Natural Gas	4" W.C.	
	Propane Gas		10" W.C.
Manifold Size		3/4"	3/4"
Burner Orifice Size		39/2.5mm	52/2.5mm
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 33.5" x 33.9"	25.2" x 33.5" 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 (included)
- Part# MCCGFCAST - Caster Kit with hardware
- Part# MCCGFSPASH - Splash Guard