

Cuisine Series Heavy Duty Range Match Gas Fryer

Project _____
 Item _____
 Quantity _____
 CSI Section 11400
 Approved _____
 Date _____

Models

- C18-35F



Model C18-35F

Standard Features

- 35lb. (16Kg) capacity stainless steel frypot
- 110,000 BTU/Hr (32 kW/h) (NG) burner
- Stainless steel front and sides
- Stainless steel front rail
- Stainless steel door
- 1-1/4" NPT front gas manifold
- Can be installed individually or in a battery
- 7" (178mm) high stainless steel stub back
- 6" (152mm) stainless steel adj. legs
- Twin baskets chrome wire baskets

Options & Accessories

- Stainless steel frypot cover
- Large single basket in lieu of twin fryer baskets
- Fish plate
- 9.5" high splash shield, left / right / both sides (Specify)
- Banking strip for 2 banked fryers
- Stainless steel back
- Single or double deck height back riser
- Louvered door for curb/dais mount
- Gas shut-off valves - 3/4", 1", 1 1/4" NPT (Specify)
- Gas regulator: 3/4", 1", 1 1/4" NPT (Specify)
- Gas flex hose w/ quick disconnect 3/4", 1", 1 1/4" NPT (Specify)
- Rear gas connection: 3/4", 1 1/4" NPT (Specify)
- Set of (4) flanged feet (for fastening unit to the floor)
- Set of (4) 5" polyurethane non - marking swivel casters w/front brakes
- Set of (4) 6" swivel casters, w/front brakes
- 1/9 Pan Rail Extension

Specifications

Heavy duty stainless steel range match gas fryer, 18" (457mm) Model C18-35F, 110,000 BTU/h (32 kW/h) (NG). 35 lb (16 kg) fat capacity, stainless steel open vat easy to clean designed frypot. Fryer comes with stainless steel front and sides, fry tank, front rail, and 7" (178mm) stub back. Standard with 6" (152mm) stainless steel adjustable legs and 1-1/4" front gas manifold.

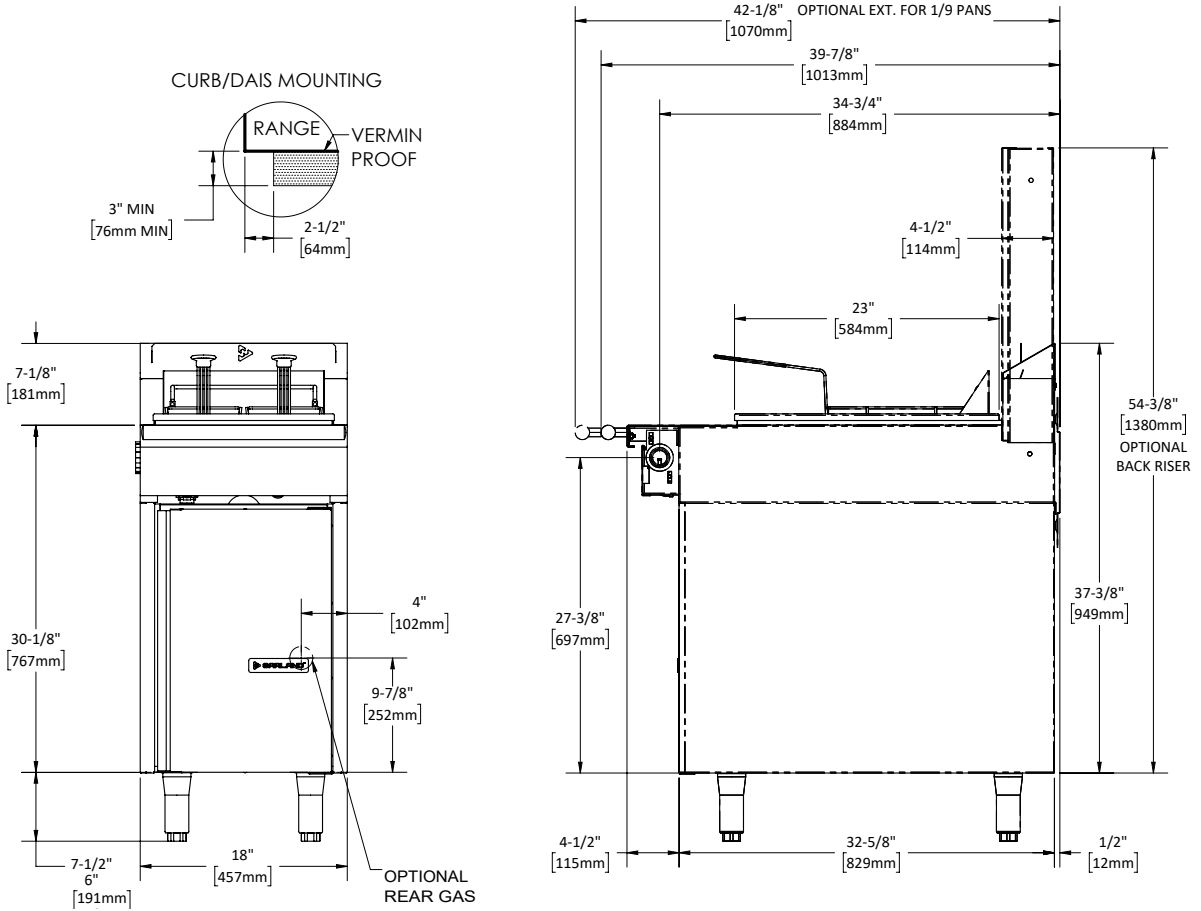
Lifetime warranty on stainless steel fry tanks for models sold in Canada.

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



Cuisine Series Heavy Duty Range Match Gas Fryer

Cuisine Series Heavy Duty Range Match Frymate



Total Input		Operating Pressure		Manifold Pipe Size
Natural	Propane	NAT.	PRO.	
110,000 BTU/h (32.24kW/h)	85,000 Btu/h (24.91kWh)	4.0" WC (10mbar)	9.0" WC (22mbar)	1-1/4" N.P.T

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)	80lb. (36kg)	28lb. (13kg)

Clearances				Shipping Weight	
Installation		Entry		Cu Ft	lbs/kg
Sides	Rear	Crated	Uncrated		
6" (152mm)	6" (152mm)	29-1/4" (743mm)	18-1/4" (464mm)	35	220/100

Garland reserves the right to make changes to the design or specifications without prior notice.

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