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Model:
16MCATFS

Heavy Duty Fryer:
LPG



Rough-In Data

Model	Dimensions (inches)			Oil Capacity (lb)	BTU
	L	D	H		
16MCATFS-40LPG	15.6	30.1	44.4	40	90,000
16MCATFS-50LPG	15.6	30.1	44.4	50	120,000
16MCATFS-75LPG	21.1	30.1	44.4	75	150,000

16MCATFS

- **Construction**
Stainless Steel
- This fryer comes with two nickel Plated oblong wire mesh baskets, one nickel plated tube rack, drain extension, built-in heat deflector and 6" adjustable legs.
- Set up for use with liquid propane (LPG)
- ETL and ETL Sanitation Listed.
- Valve Types: Often open flame, Flame-out protection
- **Robertshaw valve**
- Count of burners 3(40lpg), 4(50lpg), 5(75lpg)
- Temperature control
 - ✓ Temperature limiter: 450F°
 - ✓ Thermostat: 400F°

