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Model:

**Heavy Duty Fryer:** 

16MCATFS-40LPG

LPG



## Rough-In Data

	Dimensions (inches)			Oil	
	L	D	Н	Capacity	
Model				(lb)	BTU
16MCATFS-40LPG	15.6	30.1	44.4	40	90,000

## 16MCATFS-40LPG

- ConstructionStainless 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°

