

MASTER SERIES

Turbo Gas Fryers



The images presented here are illustrative and may vary or not exactly match the physical product.





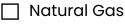


DESCRIPTION

Coriat Master Series Turbo Gas Fryers are

specially designed as central elements in regular kitchens or as auxiliary devices in very large kitchens. They are perfect for medium volume production of french fries, onion rings, tenders, wings and seafood.

SPECIFY TYPE OF GAS WHEN ORDERING





SPECIFY ALTITUD

Above 2,000 ft

Project	
AIA#	SIS#
Item #	Quantity

MODELS

TURBO 8-1Q

TURBO 20-3Q

TURBO 16-2Q

STANDARD FEATURES

- External and internal sheet metal parts in stainless steel.
- 16 gauge stainless steel tank.
- Cold zone that extends oil life.
- Nickel plated baskets with plastic coated handles.
- 23,000 Btu/h cast burners.
- Snap action thermostat, 212 400°F (100 - 204°C) temperature range.
- Safety millivolt valve.
- Automatic high temperature limit control, calibrated to 450°F (232°C).
- 11/4" Ø ball type drain valve.
- Gas pressure regulator.
- Stainless steel adjustable legs.
- CSA design certified, NSF listed.

Approved by ____

Date

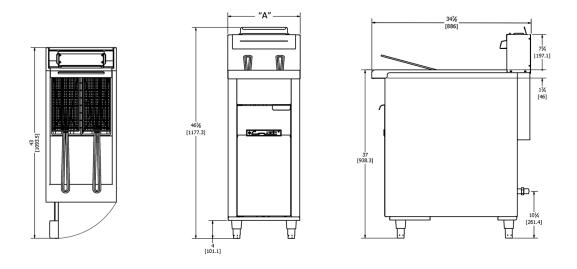
____ Approved by ____

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CLEARANCE AND POSITIONING REQUIREMENTS

This product must be installed on a non-combustible surface only, with a minimum of 6" from all sides. There must be a clearance of at least 6" from another appliance. This unit is supplied with 4 legs and must be placed on a resistant non-slip surface.



Model	Width (A)	Depth	Overall Height	Working Height	Tank Size	Fry Capacity (Ibs)	BTU/HR	Shipping Weight (Lbs/Kg)
TURBO 8-1Q	12 3/4″	34 7/8″	46 1/2″	37″	7" x 13 3/4"	20	30,000	137/62
TURBO 16-2Q	12 3/4″	34 7/8″	46 1/2″	37″	11″ x 13 3/4″	35	60,000	152/69
TURBO 20-3Q	15 7/8″	34 7/8″	46 1/2″	37″	14″ X 13 3/4″	45	90,000	177/80

Constant improvement in all our processes is a Coriat value, therfore some specifications are subject to change without notice.

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 Date
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