



Master Series Heavy Duty FryMate Station

Item _____
 Quantity: _____
 Project: _____
 Approval: _____
 Date: _____

Master Series Heavy Duty Frymate Station

Models:

M14FMD



Shown with optional heat lamp

Standard Features:

- Stainless steel front w/ door, front rail, and sides
- Front manifold which will battery with Master Series Fryers (or adjacent ranges)
- Stainless insert pan with drain and chrome plated wire rack.

Optional Features:

- Stainless steel main back
- Polyurethane non-marking swivel casters, (rear only)
- 6" (152mm) stainless steel legs
- Stainless steel common front rail up to 102" (2591mm) wide (two or more units in a battery)
- End caps and cover (no charge) - must specify at time of order.
- 10" (254mm) high stainless steel backguard
- 17" (432mm) high stainless steel backguard
- 33" (838mm) high stainless steel backguard
- Heat lamp

Specification:

17" (432mm) wide frymate holding station with stainless steel front, (model M14FMD). Storage base, stainless steel pans with drain and chrome plated wire rack with handles. Designed to front manifold and banl with other Master Series ranges, broilers and fryers.

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



INSTALLATION NOTES

Combustible Wall Clearances

Sides: 6" (152mm) Back: 6" (152mm)

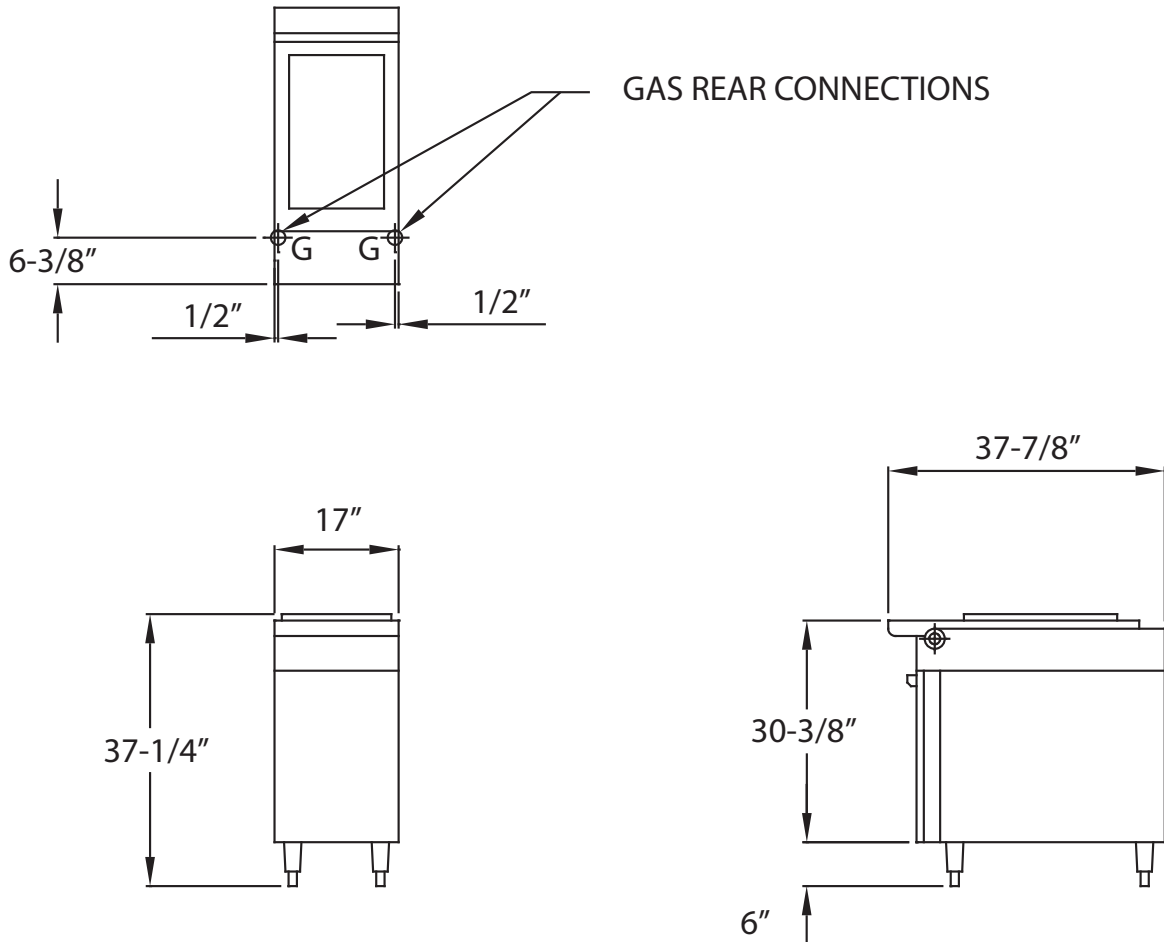
NOTE: Installation clearance reductions are applicable only where local codes permit.

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Electrical characteristics for models with heat lamp option:

Heat Lamp – 120 Vac 6.9 Amps, 208 Vac 4.8 Amps, 240 Vac 3.4 Amps export available upon request.

Note 120 Vac models come with NEMA 5-15P cord and plug other voltages required to be wired.



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