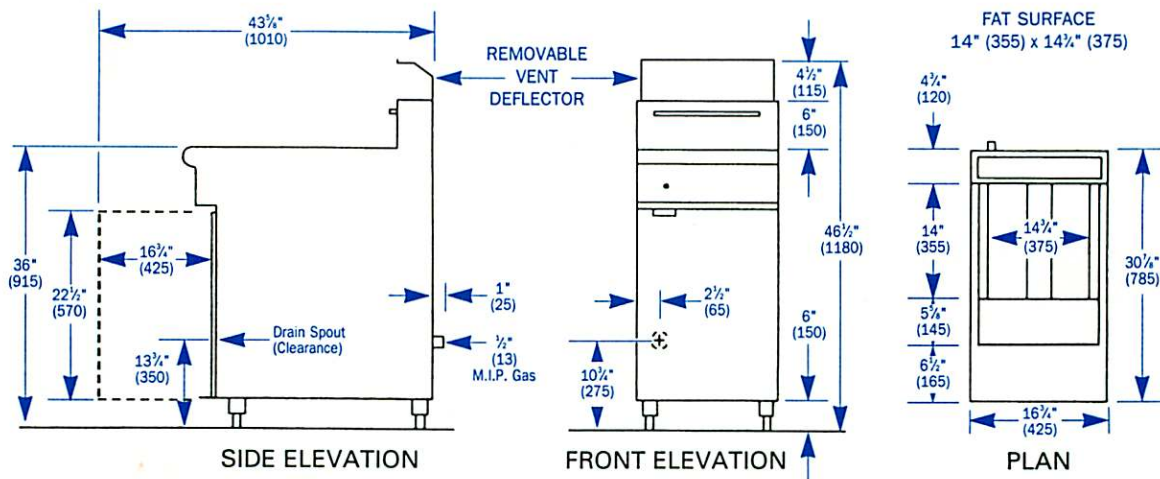


MODEL	WIDTH (mm)	DEPTH (mm)	HEIGHT (MM)	BTU's	GAS LINE	FAT CAPACITY		SHIPPING WT	
						LBS	KGS	LBS	KGS
MV 40	16 $\frac{3}{4}$ " (425)	30 $\frac{3}{8}$ " (785)	46 $\frac{1}{2}$ " (1180)	130,000	$\frac{1}{2}$ " (13)	40	(18)	180	(82)

	<p>Inset shows the special system used by QUEST Fryers to obtain their outstanding performances. Duplex burners mounted on both sides of kettle permit cool zone to extend down below heat zone. Flames are directed against the sides of the stainless steel kettle. The stainless steel radiants are positioned to block excessive heat escape and reflect heat rays to kettle for additional efficiency and economy. Note that outside perimeter of heating zone is well insulated to seal off heat loss through external surfaces. The kettle is all welded to withstand the terrific firepower of the burners, and provide years of service.</p>	<p>Ratings: Max. 130,000 B.T.U.'s Electric Self-generating Gas Connection $\frac{1}{2}$" (13) M.I.P. Weight Net Crt. 175 lb. 180 lb. 79 kgs. 82 kgs.</p>
	<p>Floor type chip stand comes complete with stainless steel top shelf, single lower shelf and tubular legs with adjustable plated feet. Bolted to Fryer body for rigidity. Bracket type stainless steel drain shelf lifts off easily and can be used either left or right. A handy shelf at modest cost which can be used or removed as required. Drain screens can also be provided for drain shelves where faster, more positive draining is required.</p>	<p>17" (440) wide 23$\frac{3}{4}$" (605) deep With Sides: 4" (100) to 3" (75)</p>
	<p>MOBILE (EXTRA) Individual units are supplied with (non-swivel) rear casters only. Two or more units have welded frame with all swivel casters (two with brakes to prevent movement when operating).</p>	<p>Casters 5" dia. (125) Phenolic wheels</p>

SPECIFICATIONS
Provide Model MV-40 Super Speed Fryer for gas. C.G.A. approved. Fryer to have minimum 40 lbs. fat capacity, and 130,000 BTU rating. Overall size 16 $\frac{3}{4}$ " (426) wide by 30 $\frac{3}{8}$ " (785) deep and 36" (915) working height. The fry tank is to be of all stainless steel welded construction with a cool zone and removable crumb screen and basket support. Fryer to be equipped with high limit safety thermostat and vent flue deflector. Fat temperature to be controlled by electrical thermostat sensitive to 1° temperature change. Stainless steel tank to be heavy 16 gauge and all continuously welded. Stainless steel radiants are to be located behind each 12 jet burner assembly to ensure complete combustion and extra fast recovery. Fryer baskets to be all welded diamond mesh (no soldering or tinned baskets accepted). Complete fryer to be Canadian made, as manufactured by QUEST Products Ltd.

WHEN ORDERING – SPECIFY TYPE OF GAS



NOTE: Dimensions shown are accurate at time of printing but subject to change without notice. If sizes are critical, consult your Russell representative or the factory.



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