

Quest

GAS COOKING EQUIPMENT

GAS FRYER (ELECTRIC THERMOSTAT)

QUEST MV40 super speed fryers have **Instant Response** – fast production with no waiting... you get peak quality too, as maintained temperature minimizes fat absorption. All these important features, plus stainless steel kettle, fast acting ball type drain valve, range matching front, deep cool zone and selective heat control... all standard features at the least cost from Quest. Range matching profile for that eye appealing sanitary cooking bank when combined with other Quest quality equipment.

Just set your electrically controlled thermostat – (so sensitive that a 1° temperature drop will immediately activate it) and put fry baskets into fat... simplicity with results. The instant response from this thermostat actually increases production dramatically! And with faster cooking you benefit with better quality and tastier results. For your safety and convenience a Hi Limit Thermostat is standard.

No external electrical services required... the fryer generates its own electric power. You gain the sensitivity of the electric thermostat without costly external electrical service.

Twin baskets are normally supplied but single baskets are also available.

Options available include mobility on casters, filter systems and drain shelves – all at minimal extra cost.



MODEL MV40
(mobile and c/w drain shelves)

Fast and reliable gas burners for plenty of heat and sensitive thermostat provides temperature accuracy and instant response.

MV40 INSTANT RESPONSE



The MV40 features S.S. radiants and rugged powerful but quieter burners. The all welded stainless steel tank has 40 lb. (18 kg) fat capacity and is the "easiest to clean" tank made. The deep cool zone with crumb catcher keeps burned particles away from cooking heat to prolong fat life. The stainless steel fryer front and unique open base combine to make drainage simple and permit thorough, easy cleaning.

A stainless steel vent flue deflector is supplied to deflect hot gases to the throat of the ventilator or canopy and to avoid discoloration of ventilator and back wall paneling.

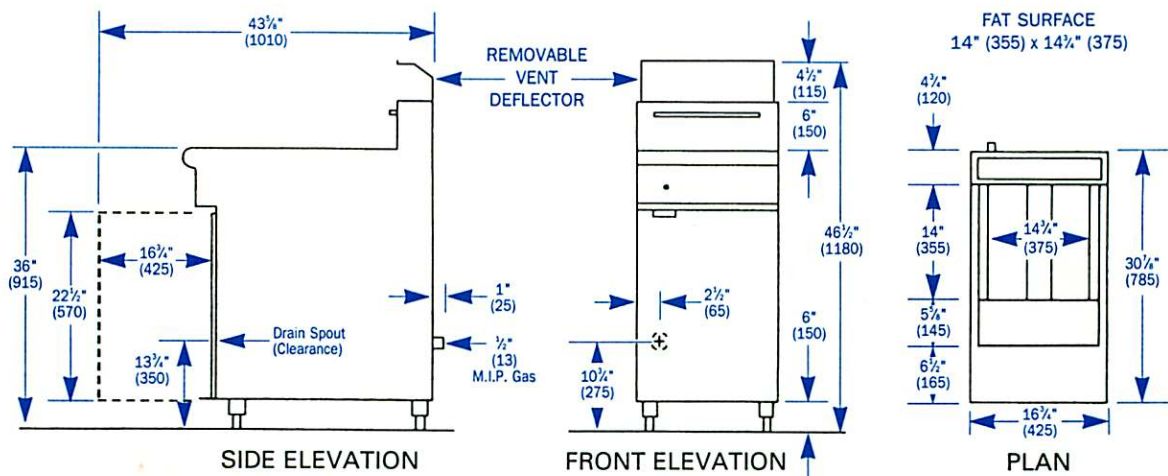
MODEL	WIDTH (mm)	DEPTH (mm)	HEIGHT (MM)	BTU's	GAS LINE	FAT CAPACITY		SHIPPING WT	
						LBS	KGS	LBS	KGS
MV 40	16 $\frac{3}{4}$ " (425)	30 $\frac{7}{8}$ " (785)	46 $\frac{1}{2}$ " (1180)	130,000	$\frac{1}{2}$ " (13)	40	(18)	180	(82)

	<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 $\frac{7}{8}$ " (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.



Quest METAL PRODUCTS LIMITED

949 Erin St., Winnipeg, Manitoba R3G 2W6
Tel: (204) 786-2403 Fax: (204) 783-7598

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