**Starfire Range Match Fryers** 



Item #:\_\_\_\_\_ Model: H35-280SC & FS-H35-280 Product Name: Starfire Range Match Fryer & Fry Station



MODEL H35-280SC

## Specification:

Medium duty range match fryer, model H35-280SC, 110,000 BTU (32.2 kW) multiple orifice Starfire burners, with centre line thermostat accurate to 1°. Natural or propane gas. 30 lb (15 litre) to 40 lb (20 litre) capacity stainless steel open design frypot with life time warranty. 16" (406mm) wide; stainless steel front, door, and cabinet (enamel cabinet optional, use suffix SD), low profile stainless steel backguard, to match the Starfire series ranges. 12" (305mm) x 15" (381mm) frying area with large heat transfer area and deep cold zone. Matching 18" (457mm) wide fryer station with stainless steel 12" (305mm) x 20" (508mm) x 2-1/2" (61mm) cafeteria pan, with (Model FS-H35-280FWHI) or without (Model FS-H35-280) heat lamp, cabinet base.

## CERTIFIED ONSE

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## **Standard Features:**

- Stainless steel front & sides
- Stainless steel frypot with life time warranty
- Low profile backguard
- Centre line thermostat accurate to 1°, two year warranty
- Twin baskets
- 6" (152mm) chrome legs with adjustable stainless steel inserts
- Open pot design for easy cleaning
- Deep cold zone, keeping contaminates out of cooking area
- Gas regulator North America only
- Multiple orifice burners, 110,000 BTU (32.2 kW)
- Natural or propane gas, please specify

## **Optional Features:**

- Stainless steel fryer cover
- □ Fish plate
- Extra set of twin baskets
- □ Large single basket
- □ Swivel casters w/front brakes (4)
- □ 6" (152mm) stainless steel adjustable legs
- □ Flanged feet
- □ Matching Fry Station, model FS-H35-280
  - Shown with optional heat lamp. Specify model FS-H35-280FWHI

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



Model: H35-280SC & FS-H35-280

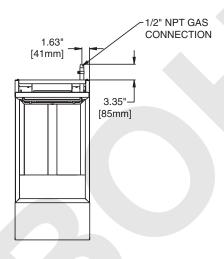


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| MODEL          | Exterior Dimensions |                |                | Installation Clearances |               | Shipping Wt |
|----------------|---------------------|----------------|----------------|-------------------------|---------------|-------------|
|                | Height              | Width          | Depth          | Sides                   | Rear          | lb/Kg       |
| H35-280SC      | 44 5/8"<br>(1133mm) | 16"<br>(406mm) | 33"<br>(838mm) | 6"<br>(152mm)           | 6"<br>(152mm) | 210/95      |
| FS-H35-280     | 44 5/8"<br>(1133mm) | 18"<br>(457mm) | 33"<br>(838mm) | 0"                      | 0"            | 135/61      |
| FS-H35-289FWHI | 54 5/8"<br>(1387mm) | 18"<br>(457mm) | 33"<br>(838mm) | 0"                      | 0"            | 140/64      |

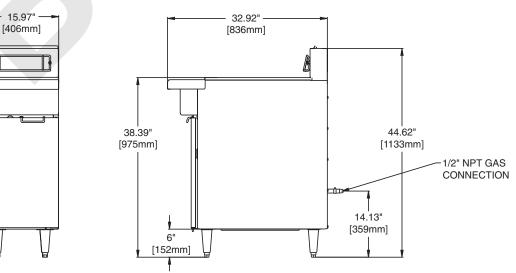
| MODEL     | Total Input Rating<br>(Natural Gas) |      | Operating Pressure<br>"WC/mbar |           | Gas Inlet |
|-----------|-------------------------------------|------|--------------------------------|-----------|-----------|
|           | BTU                                 | kW   | Natural                        | Propane   |           |
| H35-280SC | 110,000                             | 32.2 | 7/17                           | 11.0/27.5 | 1/2"      |

NOTE: Installation clearance reductions are applicable only where local codes permit. When ordering specify gas type, natural or propane and elevation if over 2,000 ft (610m).



Data applies to North America only

Garland products are not approved or authorized for home or residential use, but are intended for commercial applications only. Garland will not provide service, warranty, maintenance or support of any kind other than in commercial applications.



Continuous product improvement is a Garland policy. Specifications and design are subject to change without notice. Printed in USA Form # H35-280SC/FS-H35280 (01/05)