

## LAMINATED FRY TOP

### QUEST Model QGMFL

Unique laminated copper underplate delivers extremely even surface temperatures and rapid recovery. Comes with thermostatic controls as standard. This heavy duty, low maintenance fry top achieves great results, whether for a large chain or small restaurant. The QUEST Laminated Fry Top can also be incorporated into the QUEST "Chef Centre".



**QGMFLH 36**  
HIGH HEAT MODEL ILLUSTRATED

### Product Features

- Thick copper underplate gives the steel cooking surface exceptionally even temperatures
- Heat is quickly distributed where it's needed during the cooking process
- Each thermostat provides a separate temperature zone
- Incorporates simple and durable industrial thermostats
- Heavy duty, all SS body and durable cast burners
- Designed for high volume restaurants, but suitable for all operations
- Low profile 8½" (216) easily incorporates into Chef Centre
- Good value giving great performance with low maintenance
- Available in standard and high heat versions

### Optional Features

- Specific height rear and side risers
- Raised front trough lip (not range matching)
- High heat version (Model QGMFLH)
- Extra thermostatic zones
- Front condiment rail, plating shelf or "Belly Bar"
- Knob guards
- Flexible gas connector kit
- Adjustable counter legs
- Backs 6" (152), 10" (254) or 17" (432) high

Choose the perfect type of optional base for your Quest Fry Top to suit your needs: (See separate catalog pages)



**Model EST**  
SS Tubular Stand (with or without shelf)



**Model ESA**  
SS Cabinet Base (with or without doors)



**Model QRB**  
Refrigerated Drawer Base



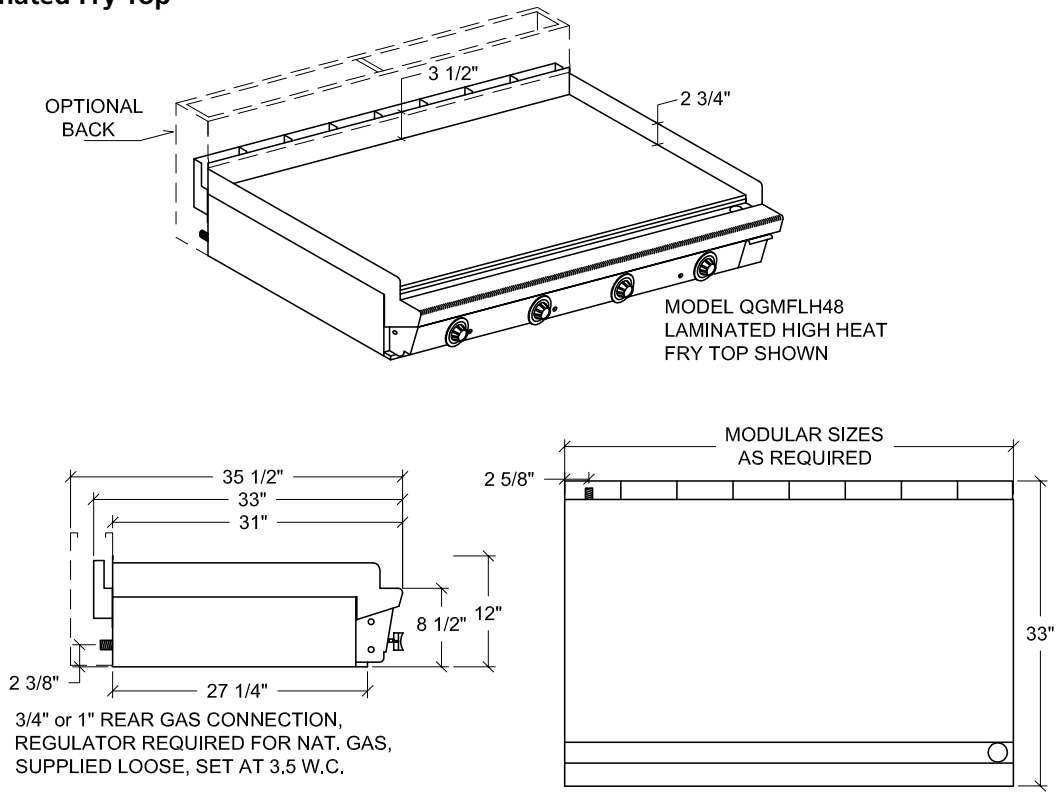
**Model QGRO & QGCO**  
Standard and Convection Oven

*"The Quest for the Best Ends at Quest"*

[questmetal.com](http://questmetal.com)

*Quest*

# Quest- Laminated Fry Top



STANDARD				HIGH HEAT				WIDTH (mm)	DEPTH (mm)	BODY HEIGHT (mm)	SHIPPING WEIGHT	
MODEL	THERM.	BTU'S	GAS LINE	MODEL	THERM.	BTU'S	GAS LINE				LBS	KGS
QGMFL-12	1	20,000	3/4" (19)	N/A	N/A	N/A	N/A	12" (305)	33" (840)	8 1/2" (216)	125	57
QGMFL-18	1	40,000	3/4" (19)	N/A	N/A	N/A	N/A	18" (460)	33" (840)	8 1/2" (216)	185	84
QGMFL-24	1	60,000	3/4" (19)	QGMFLH-24	2	80,000	3/4" (19)	24" (610)	33" (840)	8 1/2" (216)	250	113
QGMFL-30	2	80,000	3/4" (19)	N/A	N/A	N/A	N/A	30" (765)	33" (840)	8 1/2" (216)	310	141
QGMFL-36	2	80,000	3/4" (19)	QGMFLH-36	3	120,000	3/4" (19)	36" (915)	33" (840)	8 1/2" (216)	370	168
QGMFL-42	2	80,000	3/4" (19)	QGMFLH-42	3	120,000	3/4" (19)	42" (1070)	33" (840)	8 1/2" (216)	435	197
QGMFL-48	3	120,000	3/4" (19)	QGMFLH-48	4	160,000	3/4" (19)	48" (1220)	33" (840)	8 1/2" (216)	495	225
QGMFL-54	3	120,000	3/4" (19)	QGMFLH-54	4	160,000	3/4" (19)	54" (1372)	33" (840)	8 1/2" (216)	555	252
QGMFL-60	4	160,000	3/4" (19)	QGMFLH-60	5	200,000	1" (25)	60" (1524)	33" (840)	8 1/2" (216)	620	281
QGMFL-66	4	160,000	3/4" (19)	QGMFLH-66	5	200,000	1" (25)	66" (1677)	33" (840)	8 1/2" (216)	705	320
QGMFL-72	4	160,000	3/4" (19)	QGMFLH-72	6	240,000	1" (25)	72" (1829)	33" (840)	8 1/2" (216)	765	347

EXTRA THERMOSTATS OPTIONAL

### Installation Notes

- Specify natural gas or propane
- Unit requires 6" (150 mm) clearance from combustible walls at back and sides
- 27" (685 mm) clearance required in front for removal of grease container
- 3/4" (19 mm) or 1" (25 mm) gas connection at rear (ideal for gas hose connection)



**NOTE:** Dimensions are accurate at time of publication but subject to change without notice. If sizes are critical consult the factory.



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