



Model 35C+ Economy Tube Fired Gas Fryer



(Shown with optional casters)

STANDARD ACCESSORIES

- Two nickel plated oblong, wire mesh baskets
- One nickel plated tube rack
- One drain line clean-out rod
- One drain extension
- Built-in heat deflector
- 6" (15.24 cm) legs, adjustable
- Cabinet - Stainless steel front and door, galvanized sides and back
- Tank - Mild steel with stainless steel front

AVAILABLE OPTIONS & ACCESSORIES

- | | |
|---|----------------------------------|
| <input type="checkbox"/> Stainless steel tank | <input type="checkbox"/> Casters |
| <input type="checkbox"/> Fryer cleaner | <input type="checkbox"/> Cover |

Project _____

Item No. _____

Quantity _____

STANDARD SPECIFICATIONS

CONSTRUCTION

- Welded tank with a super smooth machine peened finish ensures easy cleaning.
- Long lasting, high temperature alloy stainless steel heat baffles are mounted in the heat exchanger tubes to provide maximum heating and combustion efficiency.
- Standing pilot light design provides a ready flame when heat is required.
- Cabinet is constructed of stainless steel front and door with galvanized sides and back.

CONTROLS

- Thermostat maintains temperature between 200°F (93°C) and 400°F (204°C).
- Integrated gas control valve acts as a manual and pilot valve, automatic pilot valve, gas filter, pressure regulator and automatic main valve.
- Gas control valve prevents gas flow to the main burner until pilot is established and shuts off all gas flow automatically if the pilot flame goes out.
- Temperature limit automatically shuts off all gas flow if the fryer temperature exceeds 450°F (232°C) ±15°F (±9.4°C) / 410°F (210°C) for international units.

OPERATIONS

- Standing pilot and thermostat maintain temperature automatically at the selected temperature (between 200°F (93°C) and 400°F (204°C)).
- Front 1-1/4" drain, for quick draining.

APPROVALS

- AGA Certified
- CE Approved
- CGA Certified
- NSF Listed
- MEA Approved



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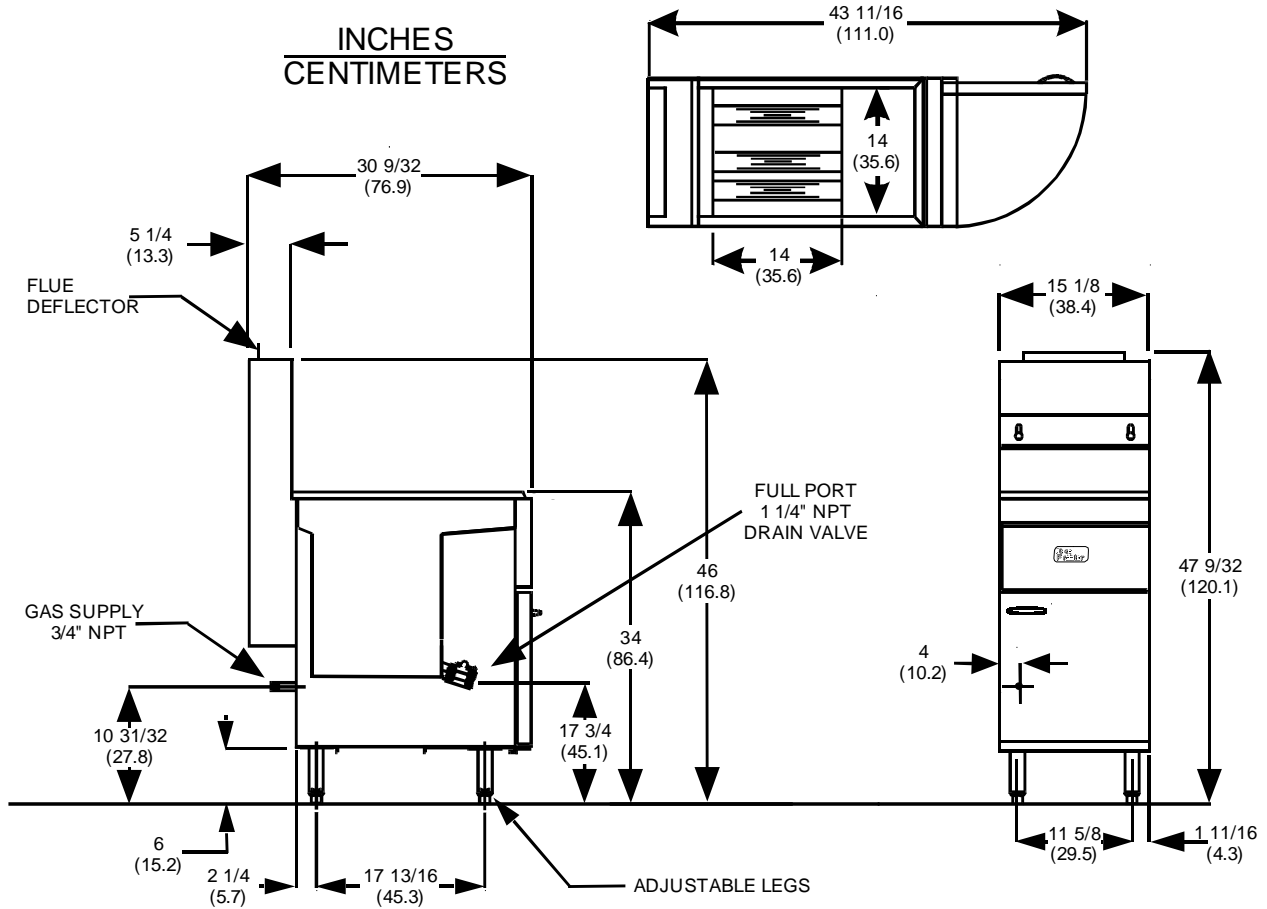
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COMMERCIAL SOLUTIONS



Model 35C+ - Economy Tube Fired Gas Fryer



ELECTRICAL		OIL CAPACITY
Description	VOLTAGE/PHASE/HZ	35 - 40 pounds (15.9 - 18.1 KG)
	120/1/60	240/1/50
	AMPS/EA	AMPS/EA
GAS CONSUMPTION		SHIPPING INFORMATION
90,000 BTU's/Hour / 22,680 KCal / 26.0 KW (CE) Available in Natural or Propane gas. For other fuel types, contact your Dealer/Distributor.		161 pounds (73 KG) / 17.0 cubic feet (0.48 cubic meters)
PERFORMANCE CHARACTERISTICS		
Cooks 63 lbs (28.6 KG) of fries per hour Frying Area is 14" x 14" (35.6 cm x 35.6 cm)		
SHORT FORM SPECIFICATION		
Provide Pitco Model 35C+ tube fired gas fryer. Fryer shall have an atmospheric burner system combined with three stainless steel heat tubes utilizing high temperature alloy stainless steel baffles. Fryer shall have a deep cool zone; minimum 20% of total oil capacity. Fryer cooking area shall be 14" x 14" (35.6 cm x 35.6 cm) with a cooking depth of 2-1/4" (7.00 cm). Heat transfer area shall be a minimum of 588 square inches (3,794 sq cm). Provide accessories as follows:		
TYPICAL APPLICATION		
Frying a wide variety of foods in a limited amount of space with minimum use of oil. Frying that requires a medium volume production rate.		