



MODELS

P14, P18, P24, P34

Pitco-Matic Mobile Filter System



Project _____

Item No. _____

Quantity _____

STANDARD SPECIFICATIONS

CONSTRUCTION

- Filter pan and pump assembly enclosure are constructed of polished stainless steel.
- All other surfaces are nickel plated finish.
- Welded steel frame mounted on four ball-bearing swivel casters for easy movement.
- 1/3 HP heavy duty motor and pump assembly.
- 5 foot (1.5 meter) flexible, sanitary, high temperature return hose equipped with nozzle.
- Return hose nozzle is nickel plated steel with a non-heat conducting handle.
- Large filter area for large fryer filtering.
- Heater to soften solid shortening for quicker filter start-up (Optional).

CONTROLS

- ON/OFF/HEATER ON switch for operating pump.

OPERATIONS

- Four swivel caster design allows for easy movement and storage of the filter.
- Quick disconnect hose connections make it easy to assemble and disassemble.
- Low profile allows for easy placement under the fryer drain.
- Easy to remove filter media assembly for quick and easy filter paper replacement.
- Lift out filter pan for easy cleaning.

STANDARD ACCESSORIES

- 10 Foot (3.05 meters) oil proof supply cord
- Filter pan
- Filter catch basket
- 25 sheets of heavy duty filter paper (flat)
- Sample filter powder packets
- 1 sediment clean out scoop
- 1 - 7 inch (17.8 cm.) drain nipple

AVAILABLE OPTIONS & ACCESSORIES

- Filter heater (for solid shortening use)
- Filter powder packets
- Filter Paper (flat)
- Cover

APPROVALS

- CE Approved
- CSA Listed
- MEA Approved
- NSF Listed
- UL Listed



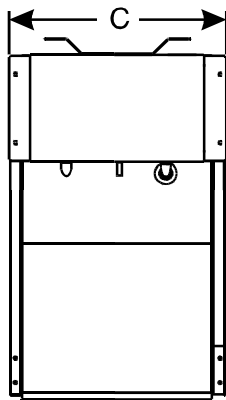
Pitco Frialator, Inc., P.O. Box 501, Concord, NH 03302-0501 • 509 Route 3A, Bow, NH 03304, USA
 (800) 258-3708 • (603) 225-6684 • FAX (603) 225-8472 • www.Blodgettcorp.com



COMMERCIAL SOLUTIONS



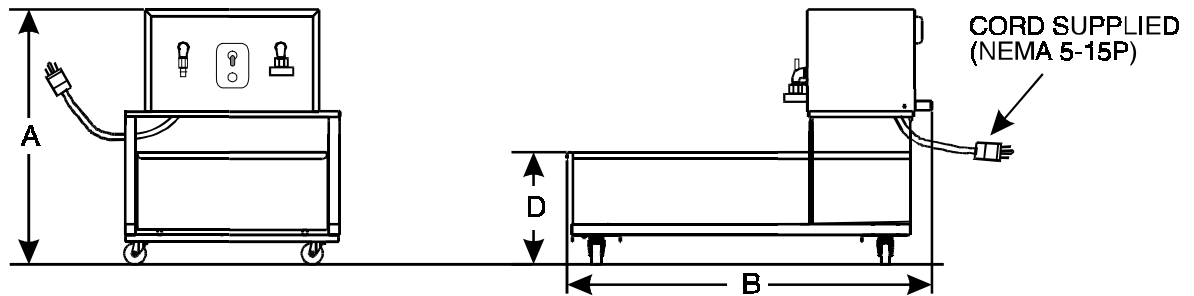
MODELS P14, P18, P24, P34 - Pitco-Matic Mobile Filter System



FILTER SELECTION	
If you have: (Fryer Model #)	You need: (Filter Model #)
7, 14, 14R, 35C+, 45C+,	P14
18	P18
E18B	P24
20F*, 26P, 26F*, 26FF*, 20P	P24
24P, 24F, 24FF	P24
34P, 34F*, 34FF*	P34

* Models 20F, 26F(FF), & 34F(FF) must have 8 inch legs or casters.

NOTE: Model numbers above represent both gas and electric units unless otherwise indicated (i.e. both Model 7 and Model E7 use the P14 filter).



DIMENSIONS					PAN CAPACITY & SHIPPING INFORMATION		
MODEL	LETTERED DIMENSIONS				MODEL	Pan Capacity	Shipping Information
	A	B	C	D			
P-14	24 in (61 cm)	30 in (76.2 cm)	16-1/4 in (41.3 cm)	10-1/2 in (28 cm)	P-14	55 lbs (24.9 Kg.)	131 lbs (59.4 Kg.) 10 cu. ft. (0.28 cu. meters)
P-18	24 in (61 cm)	34 in (86.4 cm)	20-1/4 in (51.4 cm)	10-1/2 in (28 cm)	P-18	75 lbs (34.0 Kg.)	150 lbs (68.0 Kg.) 14 cu. ft. (0.40 cu. meters)
P-24	26 in (66 cm)	42 in (106.7 cm)	20-1/4 in (51.4 cm)	12-1/2 in (33 cm)	P-24	160 lbs (72.6 Kg.)	181 lbs (82.1 Kg.) 18 cu. ft. (0.51 cu. meters)
P-34	29 in (73.7 cm)	42 in (106.7 cm)	20-1/4 in (51.4 cm)	15-1/2 in (40.6 cm)	P-34	210 lbs (95.3 Kg.)	206 lbs (93.4 Kg.) 20 cu. ft. (0.57 cu. meters)

PERFORMANCE CHARACTERISTICS	ELECTRICAL
Pumps up to 5.6 gallons (21.2 liters) per minute.	120 VAC / 60 Hz / 10 AMP 220/240 VAC / 50 Hz / 4 AMP

SHORT FORM SPECIFICATION

Provide Pitco Model P ____ (14, 18, 24, 34) Pitco-Matic Mobile Filter System. Unit shall have the ability to receive oil gravity drained from fryers. Model P-14 shall have 300 square inches (1,936 square cm) of filter area. Models P-18, 24 & 34 shall have 450 square inches (2,903 square cm) of filter area. Unit shall have a polished stainless steel filter pan and pump enclosure; all other surfaces to be nickel plated. Provide accessories as follows:

TYPICAL APPLICATION

Mobile filtering of all of your frying appliances. Filter can be used with gravity drain fryers.