



STANDARD FRYER FEATURES & ACCESSORIES

- Tank Stainless steel
- Cabinet stainless front, door
- Galvanized sides and back
- Millivolt Thermostat (T-Stat)
- Themo-Safety pilot with built in regulator.
- High Temperature safety limit switch
- 3/4 NPT rear gas connection
- 1 ¼" (3.2 cm) Full port drain valve for fast draining
- Separate Manual gas shutoffs, for front servicing
- Integrated flue deflector
- 6" (15.2cm) adjustable legs, easier access to clean
- Tube rack, allows crumbs & debris into cool zone
- Removable basket hanger, requires no tools
- Drain Line Clean out rod
- Drain extension
- Fryer cleaner sample packet
- Choice of basket options :
 - 2-Twin Baskets
 - □ 1-Full Basket

Project	
Item No	
Quantity	

APPLICATION

For High Volume Gas single standalone frying specify Pitco Gas Model 65C+ tube fryer.

MODELS AVAILABLE

- ☐ 65C+ (65-80 lbs, 18 x 18" fry area, (150Kbtu/hr) (44kW) (158.4MJ/hr) Natural/Propane
- ☐ 65C+ CE/AU models (65-80 lbs, 18 x 18" fry area, (136.5Kbtu/hr), (40kW / 144MJ/hr) Natural/Propane

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.

CONTROLS

- 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 (±10°C) / 410°F (210°C) for International units.

OPTIONS & ACCESSORIES (AT ADDITIONAL COST)

- ☐ Stainless Steel back
- □ 6" (15.2cm) adjustable rear and front locking casters
- ☐ Flexible gas hose with disconnect and restraining cable
- Tank cover
- 3-Triple Baskets





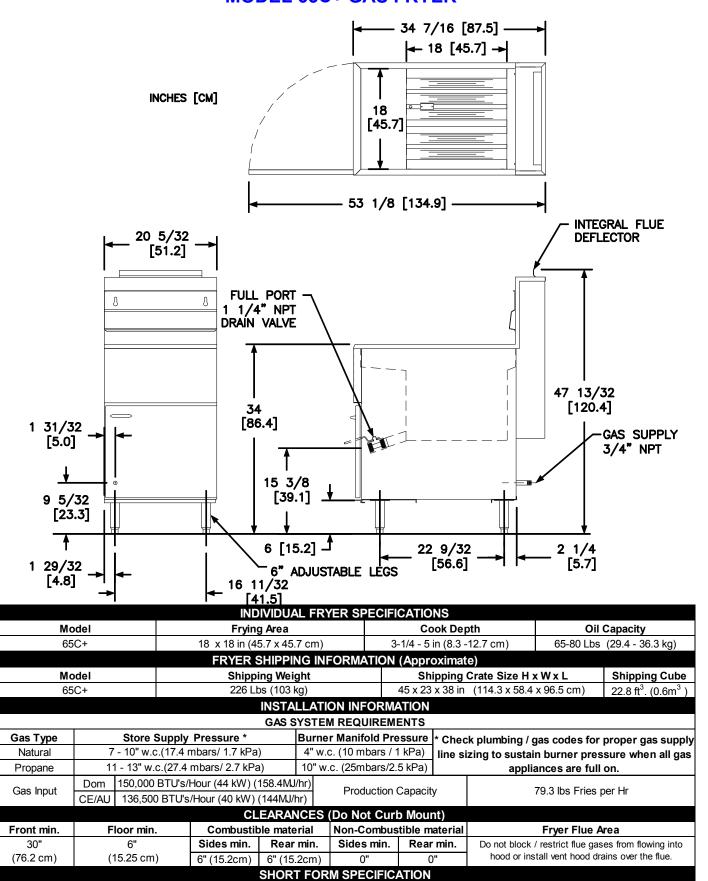








MODEL 65C+ GAS FRYER



Provide Pitco Gas Model tube fired high volume gas floor fryer. Fryer shall be 65-80 lbs oil capacity, 150,000 Kbtu/hr, 18" by 18" fry area, stainless steel peened tank, stainless front, door, sides. Blower Free atmospheric burner system, with millivolt thermostat and thermo-safety pilot, separate gas shut off, 3/4" npt rear gas connect, recessed cabinet back, 1-1/4" Full port drain. Provide options and accessories as follows:

