



Model 35C+ Economy Tube Fired Gas Fryers



STANDARD ACCESSORIES

- Tank - stainless steel
- Cabinet - stainless steel front and door - galvanized sides and back
- Built-in integrated flue deflector
- Two nickel plated oblong, wire mesh baskets
- One nickel-plated tube rack
- One drain extension
- One drain line clean-out rod
- Removable basket hanger for easy cleaning
- 6" (15.2 cm) adjustable legs

AVAILABLE OPTIONS & ACCESSORIES

- Triple baskets
- Covers
- Fryer cleaner
- Casters

Project _____

Item No. _____

Quantity _____

STANDARD SPECIFICATIONS

CONSTRUCTION

- Welded tank with an extra smooth 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 front and door are constructed of stainless steel with galvanized sides and back.

CONTROLS

- Thermostat maintains selected temperature automatically between 93°C (200°F) and 190°C (375°F).
- 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 switch safely shuts off all gas flow if the fryer temperature exceeds the upper limit.

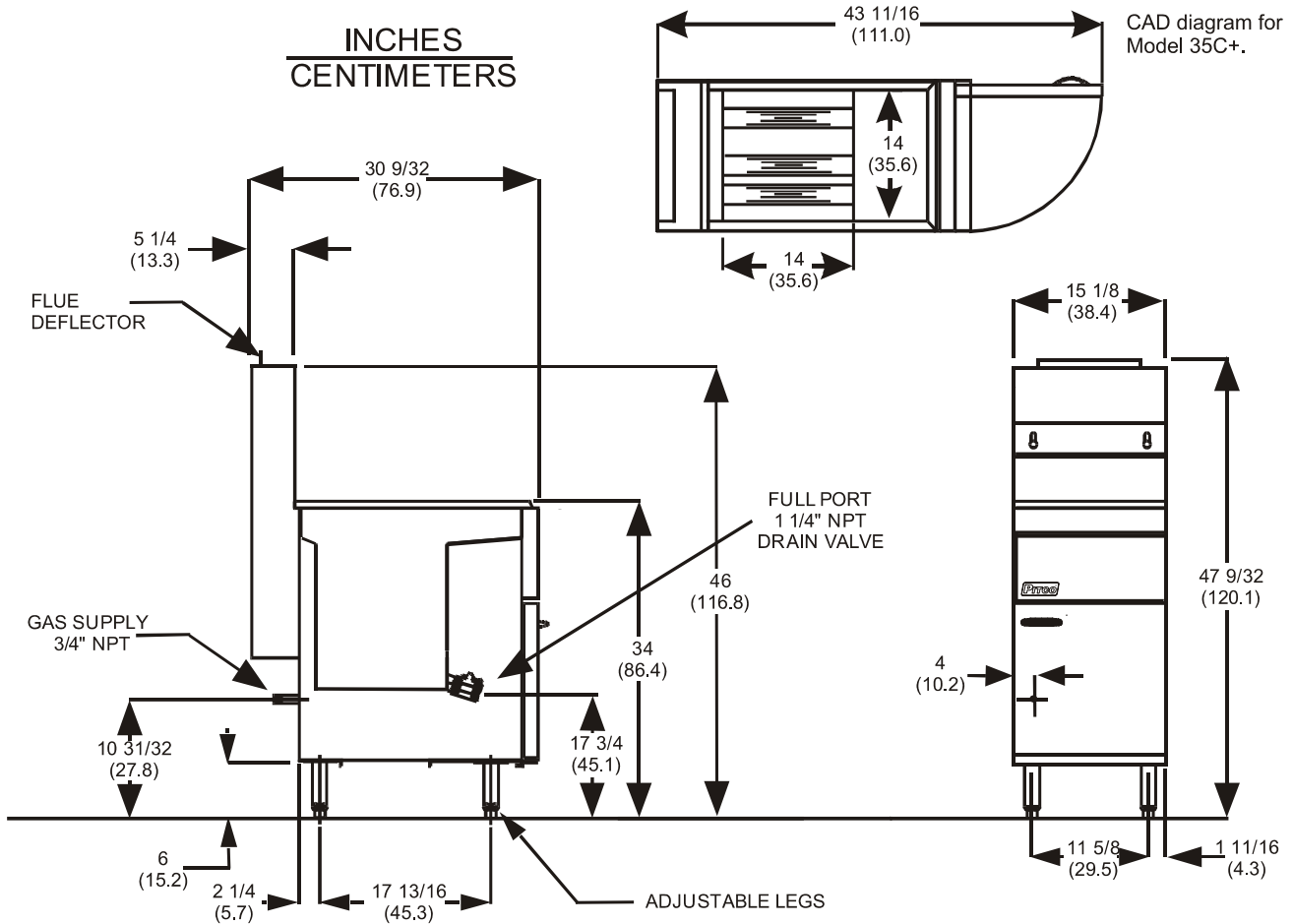
OPERATIONS

- Front 1-1/4" (3.2 cm) NPT drain for quick draining.
- Standing pilot and thermostat maintain temperature automatically at the selected temperature between 93°C (200°F) and 190°C (375°F).

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ELECTRICAL		OIL CAPACITY
Description	Voltage/Phase/HZ	
	120/1/60	24/1/50
	AMPS/EA	AMPS/EA
SHIPPING INFORMATION		
No electrical options available.		35 to 40 pounds (15.9 to 18.1 KG) 161 pounds (73 KG) / 17.0 cubic feet (0.48 cubic meters)
GAS CONSUMPTION		PERFORMANCE CHARACTERISTICS
90,000 BTU's/Hour (22,680 Kcal)		Cooks 63 lbs (28.6 KG) of fries per hour
Available in Natural or Propane Gas. For other Fuel types, contact your Dealer/Distributor.		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 atmosphere 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 3/4" (7.00 cm). Heat transfer area shall be a minimum of 588 square inches (3,794 sq cm) for 35C+.		
TYPICAL APPLICATION		
Frying a wide variety of foods in a limited amount of space. Frying that requires a medium volume production rate.		



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