



Value Fryer Series Models VF35 & VF65



STANDARD ACCESSORIES

- Tank-stainless steel
- Cabinet - stainless front, door and sides
- One tube rack
- One built-in flue deflector
- Two twin size baskets
- One drain extension
- One drain line clean-out rod
- Removable basket hanger for easy cleaning
- 9"(22.9cm) adjustable legs, easier access to clean

AVAILABLE OPTIONS & ACCESSORIES

- Tank Cover
- 9"(22.9cm) 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.
- Standing pilot light design provides a ready flame when heat is required.
- Stainless steel front, door, sides and splash back.

CONTROLS

- Solstice burner/baffle design.
 - Increases cooking production
 - Lowers flue temperature
 - Improves working environment
 - Generates more production per BTU
- Thermostat maintains selected temperature automatically between 200°F (93°C) and 400°F (190°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 switch safely shuts off all gas flow if the fryer temperature exceeds the upper limit.

OPERATIONS

- Front 1-1/4" NPT drain valve, for quick draining

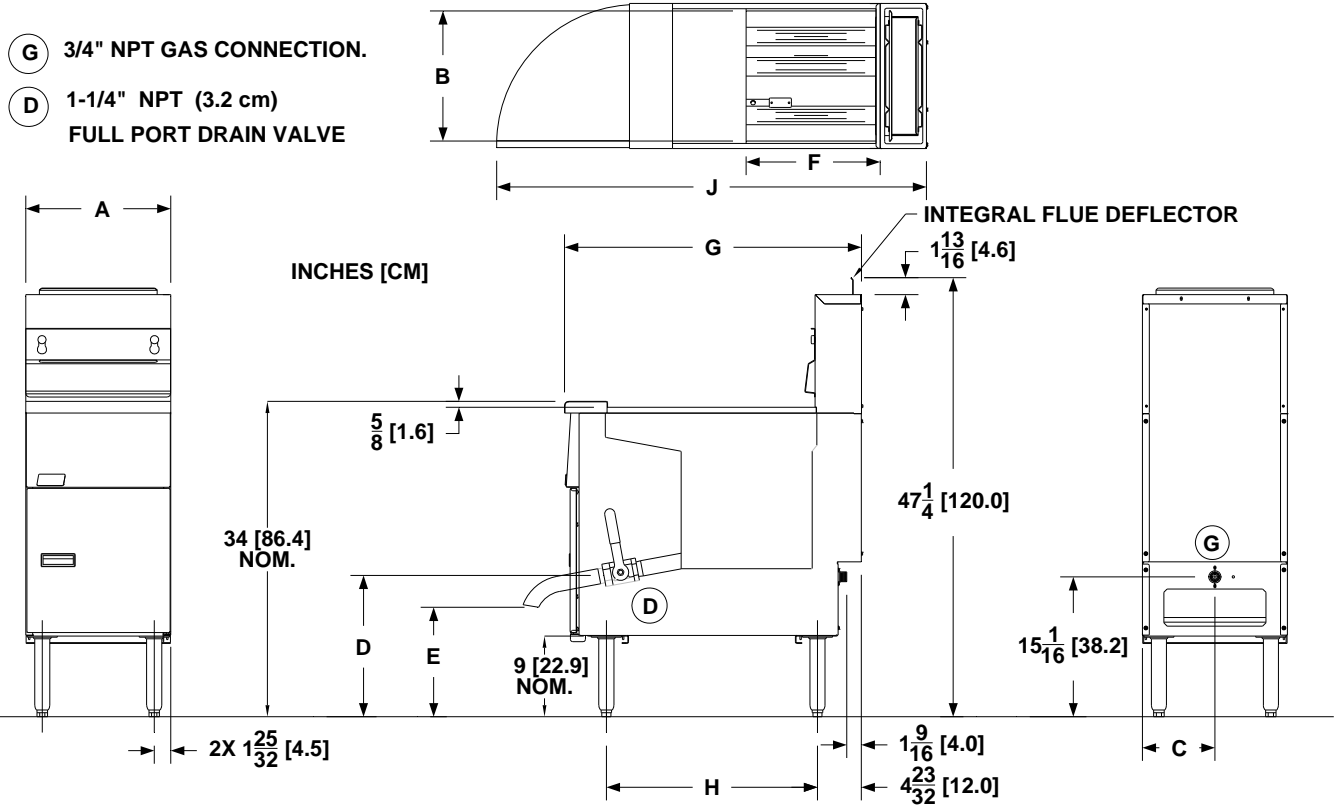
Value Fryer Series Models VF35 & VF65



Value Fryer Series Models VF35 & VF65

Value Fryer Series Models VF35 & VF65

TABLE									
	A	B	C	D	E	F	G	H	J
VF35	15 5/8 [39.7]	14 1/2 [36.8]	7 13/16 [19.8]	19 5/8 [49.8]	15 1/8 [38.4]	14.0 [35.6]	32.0 [81.3]	22 3/4 [57.8]	46 5/16 [115.0]
VF65	19 5/8 [49.8]	17 11/32 [44.1]	9 13/16 [24.9]	17 11/32 [44.1]	12 5/16 [31.2]	18.0 [45.7]	34.0 [86.3]	24 3/4 [62.8]	52 17/64 [132.7]



GAS CONSUMPTION		OIL CAPACITY	
VF35	70,000 BTU's/Hr (20.5kW) (74MJ/hr)	VF35	VF65
VF65	95,000 BTU's/Hr (27.8kW) (100MJ/hr)	35 lbs (15.9 kg)	65 lbs (29.4 kg)
SHIPPING INFORMATION (L x W x H) (Approximate)			
VF35	36 x 19 x 46 (91.4 x 48.2 x 116.8 cm)		155 lbs (70.3 kg) 18.2 ft ³ (0.5 m ³)
VF65			180 lbs (81.6 kg) 18.2 ft ³ (0.53 m ³)
VF35 COOK AREA		VF65 COOK AREA	
Frying area is 14" x 14.5" x 4" (35.6 x 36.8 x 10.2 cm)		Frying area is 18" x 17 11/32" x 4" (45.7 x 44.0 x 10.2 cm)	
TYPICAL APPLICATION			
Frying a wide variety of foods in a limited amount of space. Frying that requires a medium volume production rate.			
SHORT FORM SPECIFICATION			
Provide Pitco Solstice Gas Model (VFxx) tube fired high production gas floor fryer. Fryer shall be xx-xx lbs oil capacity, xxx Kbtu/hr, xx' by xx' fry area, mild steel (or optional stainless) 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, 3/16" bottom hinge. Provide options and accessories as follows:			

