



STANDARD ACCESSORIES

- Tank stainless steel construction
- Cabinet stainless front, door, back and sides
- Control:
 - Mechanical Thermostat
 - Electric Thermostat (at no additional charge)
- Drainboard (also used as fryer cover)
- Hinged wire mesh submerger screen wtih safety grid handles
- 6" (15.24cm) legs adjustable
- Two nickle plated wire mesh screens with handles
- Wire mesh tube screen
- One drain line clean-out rod
- One drain extension
- Donut turner sticks (2)

AVAILABLE OPTIONS & ACCESSORIES (At Additional Cost)

- □ Solid state thermostat with melt cycle
- □ Cover
- Donut dropper bracket
- (includes flanged bolt-down leg assembly)
- □ Top holding shelf with removable tray
- \square 6" (15.2 cm) adjustable casters, front locking

Project			
Item No			
Quantity _			

STANDARD SPECIFICATIONS

CONSTRUCTION

- Tank constructed of durable stainless steel with an extra smooth peened finish for 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

- Thermostat maintains selected temperature automatically 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 switch safely shuts off all gas flow if the fryer temperature exceeds the upper limit.

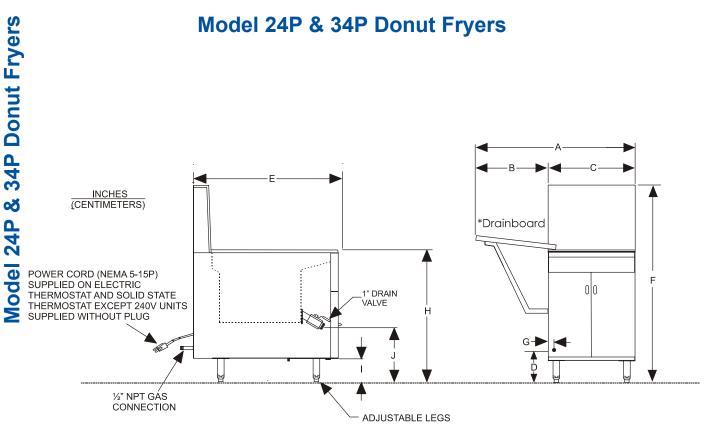
OPERATIONS

- Front 1" (2.5 cm) drain for quick draining.
- Standing pilot and thermostat maintains temperature automatically at the selected
 - temperature (200°F (93°C) and 400°F (204°C).

APPROVALS

- CSA Certified (AGA, CGA)
- NSF Listed
- MEA Approved





* Drainboard is field reversible and can be used as a tank cover

DIMENSIONS											
Model	A	В	С	D		E	F	G	н		J
24P	57-1/2 in (146.1 cm)	28 in (71.1 cm)	29-1/2 in (75.0 cm)	11 in (27.9 cm)	(110	-1/4 in).0 cm)	57 in (144.8 cm)	8 in (20.3 cm)	34 in (86.4 cm)	6 in (15.2 cm)	15-15/16 in (40.5 cm)
34P	73-1/2 in (187.7 cm)	36 in (91.4 cm)	37-1/2 in (95.3 cm)	11 in (27.9 cm)		-1/4 in).0 cm)	57 in (144.8 cm)	11-1/2 in (29.2 cm)	34 in (86.4 cm)	6 in (15.2 cm)	15-15/16 in (40.5 cm)
		ELECT	RICAL		F	PERF	ORMA	NCE/SH	PPING	INFORM	ATION
			VOLTAGE /	PHASE / H				Model 24P		Model 34F	-
	OPTIONS		120 / 1 / 60	240/1/		Donuts p		80 dozen		100 dozen	
		AMPS / EA	AMPS / E	Gas Input/Hr			120,000 (35kW)(127MJ) 24" x 24" x 4-1/4"		110,000 (32kW)(116MJ) 24" x 34" x 4-1/4"		
GS-MEC			0.0	0.0				(61x 61 x 11 cm)		(61 x 86 x 11 cm)	
			0.25		Oil Capacity		150-170 lbs (31-77 kg)		210-235 lbs (95-107 kg)		
			0.5	0.25 Appro		Approxim				450 lbs (204 kg) H56" x W42" x L51"	
NOTE: Add current ratings together for options selected, options require cord.				Shipping nformatio	H56" x W35" x L47" on (142 x89 x119 cm) 53.3ft³ (1.5m³)			(142 x105 x130 cm) (142 x105 x130 cm) (68.6ft ³ (1.9m ³)			
			SHO	RT FOF	RM	SPE		ΓΙΟΝ			
Provid	e Pitco M	odel 24P	& 34P tube	fired aas	frve	r. Frv	er shall h	ave an atr	nospheri	c burner s	vstem
			teel heat tu								
					•	•					
		ep cool zo	ne; minimur	n 20% of	1012	ai oli c	apacity to	o trap burr	nt particle	s, crumbs	and
black s	specks.										
	·		T	YPICA	LA	PPLI	CATION	N			
Frvina	a wide va	ariety of fo	ods. Frying	that requ	ires	large	load car	pacity and	hiah volu	ime produ	ction

rate.



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