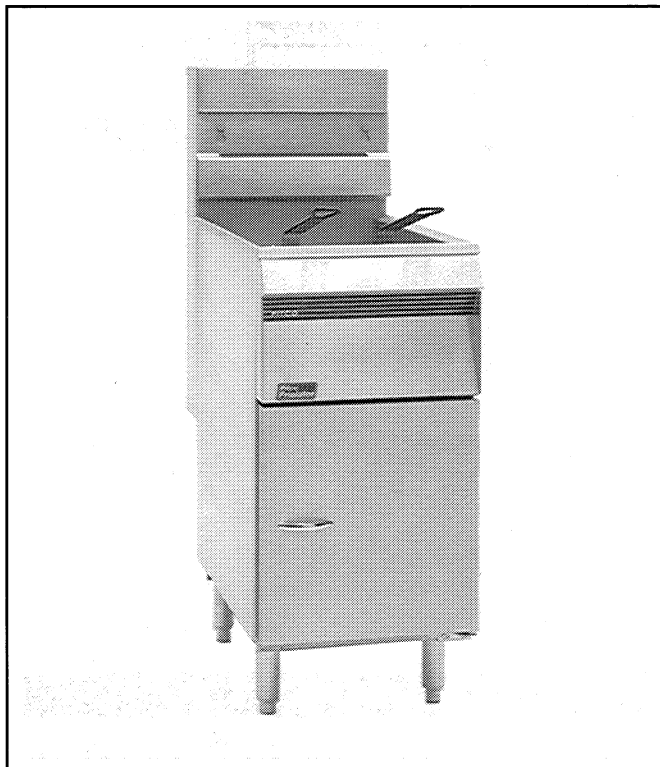




Model 14 Tube Fired Gas Fryer



STANDARD ACCESSORIES

- ◆ Choice of basket options
 - ☐ Two nickel plated oblong, wire mesh baskets
 - OR
 - ☐ One nickel plated square, wire mesh basket
- ◆ One nickel plated wire mesh tube screen
- ◆ One drain line clean-out rod
- ◆ One drain nipple
- ◆ Heat Deflector
- ◆ 6" (15.24 cm) Legs, adjustable
- ◆ Cabinet - Stainless steel front, painted sides and back
- ◆ Tank - Mild steel with stainless steel front and tubes

AVAILABLE OPTIONS & ACCESSORIES

- | | |
|---|--|
| <input type="checkbox"/> Stainless steel cabinet | <input type="checkbox"/> Drain valve interlock * |
| <input type="checkbox"/> Stainless steel tank | <input type="checkbox"/> Casters |
| <input type="checkbox"/> Triple baskets | <input type="checkbox"/> Covers |
| <input type="checkbox"/> Electronic ignition * | <input type="checkbox"/> Fryer cleaner |
| <input type="checkbox"/> Basket lift | |
| <input type="checkbox"/> Intellifry computer control | |
| <input type="checkbox"/> Digital solid state thermostat with melt cycle | |
- * Only available with digital solid state and computer options.

Project _____

Item No. _____

Quantity _____

STANDARD SPECIFICATIONS

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) $\pm 15^\circ\text{F}$ ($\pm 10^\circ\text{C}$). {410°F (210°C) for International units}

OPERATIONS

- ◆ Standing pilot and thermostat maintain temperature automatically at the selected temperature (between 200°F (93°C) and 400°F (204°C)).
- ◆ Front 1-1/4" NPT drain, for quick draining.

APPROVALS

- ◆ AGA Certified
- ◆ CE Approved
- ◆ CGA Certified
- ◆ NSF Listed
- ◆ MEA Approved



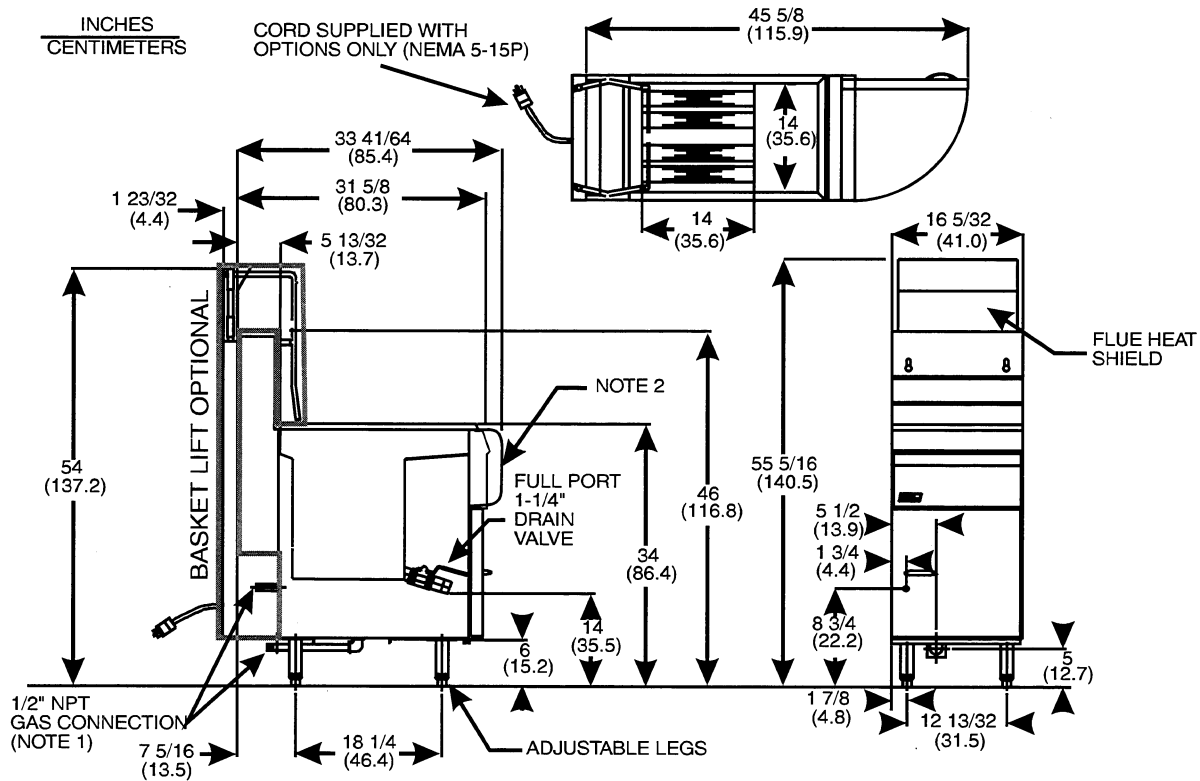
Pitco Frialator, Inc., P.O. Box 501, Concord, NH 03302-0501 • 509 Route 3A, Bow, NH 03304, USA

(800) 258-3708 • (603) 225-6684 • FAX (603) 225-8472

A **BLODGETT** Company



Model 14 - Tube Fired Gas Fryer



NOTE 1 Two 1/2" gas connections are shown. Only one connection will be present per fryer, dependent on basket lift option. The upper connection is for fryers without basket lifts. The lower connection is for fryers with basket lifts.

NOTE 2 Fryers with digital solid state or computer will have a deep front panel.

ELECTRICAL			OIL CAPACITY
Option	VOLTAGE/PHASE/HZ		40 - 50 pounds (18 - 23 KG)
	120/1/60	240/1/50	SHIPPING INFORMATION
	AMPS/EA	AMPS/EA	
DIGITAL SOLID STATE TSTAT & MELT COMPUTER BASKET LIFT	0.5 0.5 1.8	0.25 0.25 0.90	196 pounds (88.9 KG) / 17.0 cubic feet (0.48 cubic meters)
WITH GS-MECHANICAL THERMOSTAT - NO ADDITIONAL AMPS WITH ELECTRONIC IGNITION - NO ADDITIONAL AMPS WITH DRAIN VALVE INTERLOCK - NO ADDITIONAL AMPS			PERFORMANCE CHARACTERISTICS
			Cooks 75 lbs (34.02 KG) of fries per hour Frying Area 14" x 14" (35.6 cm x 35.6 cm)
			GAS CONSUMPTION
			110,000 BTU's/Hour / 27,720 KCal / 27.0 KW (CE) Available in Natural or Propane gas. For other fuel types, contact your Dealer/Distributor.
SHORT FORM SPECIFICATION			
Provide Pitco Model 14 tube fired gas fryer. Fryer shall have an atmospheric burner system combined with four stainless steel heat tubes utilizing high temperature alloy stainless steel baffles. Fryer shall have a deep cool zone; minimum 20% of total oil capacity to trap burnt particles, crumbs and black specks. Fryer cooking area shall be 14" x 14" (35.6 cm x 35.6 cm) with a cooking depth of 4" (10.16 cm). Heat transfer area shall be a minimum of 560 square inches (3,613 sq cm). Provide accessories as follows:			
TYPICAL APPLICATION			
Frying a wide variety of foods in a limited amount of space. Frying that requires a high volume production rate.			

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