



There's Always Something Cooking.

Model E18B Electric Fryer



(Shown with optional casters)

STANDARD FEATURES

- Fish/Food grid
- Element shield
- Digital solid state thermostat with melt cycle
- One drain line clean-out rod
- One drain extension
- 6" (15.24 cm) legs, adjustable
- Cabinet - Stainless steel front and door, galvanized sides and back
- Tank - Mild steel with stainless steel front

AVAILABLE OPTIONS & ACCESSORIES

- ☐ Stainless steel exterior
- ☐ Stainless steel tank
- ☐ Casters
- ☐ Covers

Project _____

Item No. _____

Quantity _____

STANDARD SPECIFICATIONS

CONSTRUCTION

- Welded tank with a super smooth machine peened finish ensures easy cleaning.
- Immersion type; sealed construction heating elements with high temperature stainless steel or stainless steel sheath.
- Swing away elements make cleaning easy. Interlock safety switch de-energizes elements when they are raised.
- Residual heat burns off any carbon deposits when elements are raised, making them virtually self cleaning.
- Digital solid state thermostat with built-in melt cycle.
- Provision for tie-in with fire protection systems.

CONTROLS

- Temperature limit automatically shuts off power to the heating elements 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.
- Each digital controller product key is fully field programmable.
- Digital controller provides a visual display and audible indication of temperature, high oil temperature, probe failure, cook times, and product ready.

OPERATIONS

- Digital controller maintains fryer temperature between 250°F (121°C) and 380°F (193°C).
- Front full port 1-1/4 NPT drain, for quick draining.
- Selectable fryer operating modes.

APPROVALS

- CE Approved
- CSA Certified (AGA and CGA)
- NSF Listed
- MEA Approved
- UL Listed

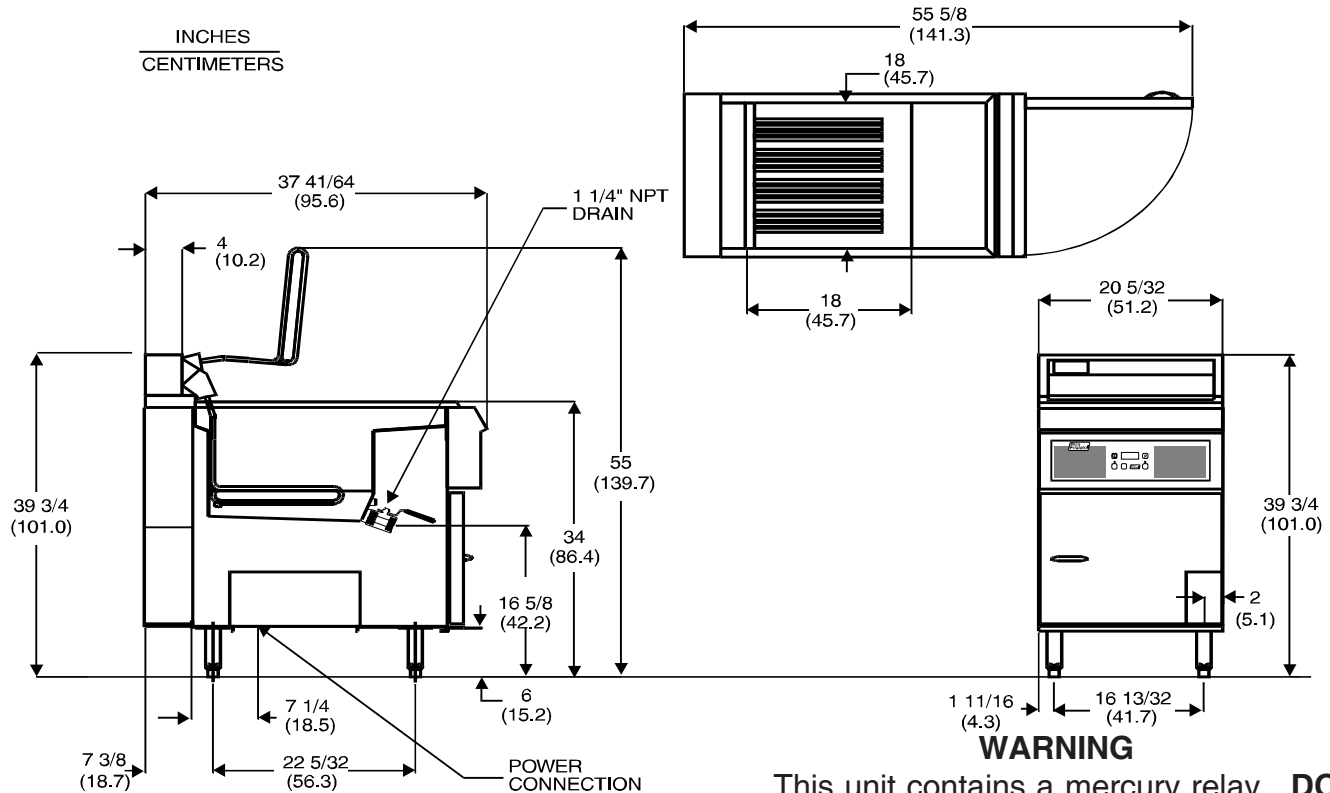


Pitco Frialator, Inc., P.O. Box 501, Concord, NH 03302-0501 • 509 Route 3A, Bow, NH 03304, USA

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



Model E18B - Electric Fryer



**NO POWER CORD IS SUPPLIED WITH THE UNIT.
ELECTRIC SERVICE MUST BE HARD WIRED BY
A LICENSED ELECTRICIAN!**

WARNING
This unit contains a mercury relay. **DO NOT** put mercury relay in the trash. Relay **MUST** be recycled or disposed of as hazardous waste.

ELECTRICAL				ELECTRICAL INPUT	
VOLTS / FREQ / PHASE	AMPS / Ø	VOLTS / FREQ / PHASE	AMPS / Ø	24.0 KW (20.2 KW for 220 and 380/220 units)	
208 / 60 / 1Ø	115.4	208 / 60 / 3Ø	66.6	OIL CAPACITY	
220 / 50 / 1Ø	91.7	220 / 50 / 3Ø	53.0	100 - 115 pounds (29.5 - 52.2 KG)	
240 / 60 / 1Ø	100.0	240 / 60 / 3Ø	57.7	SHIPPING INFORMATION	
		380/220 "Y" / 50 / 3Ø	30.6	209 pounds (94.8 KG) / 23 cubic feet (.65 cubic meters)	
		415/240 "Y" / 50 / 3Ø	33.3	PERFORMANCE CHARACTERISTICS	
		480 / 60 / 3Ø	28.9	Cooks 94 lbs (42.64 KG) of chicken per hour	
				Frying Area 18" x 18" (45.7 cm x 45.7cm)	

SHORT FORM SPECIFICATION

Provide Pitco Model E18B electric fryer. Fryer shall have immersion type heating elements with high temperature stainless steel or stainless steel sheath. Fryer temperature control shall consist of a digital solid state thermostat with melt cycle. 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 18" x 18" (45.7 cm x 45.7 cm) with a deep cooking depth of 6-1/2" (16.5 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.



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

L10-028 Rev. 07 05/02

Specifications subject to change without notice.

Printed in U.S.A