



Model 45C+ Economy Tube Fired Gas Fryer



(Shown with optional casters)

STANDARD ACCESSORIES

- ◆ Two nickel plated oblong, wire mesh baskets
- ◆ One nickel plated tube rack
- ◆ 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

AVAILABLE OPTIONS & ACCESSORIES

- | | |
|---|----------------------------------|
| <input type="checkbox"/> Stainless steel tank | <input type="checkbox"/> Casters |
| <input type="checkbox"/> Triple baskets | <input type="checkbox"/> Cover |
| <input type="checkbox"/> Fryer cleaner | |

Project _____

Item No. _____

Quantity _____

STANDARD SPECIFICATIONS

CONSTRUCTION

- ◆ Welded tank with a super smooth machine peened finish ensures easy cleaning.
- ◆ The cabinet front and door are constructed of stainless steel with galvanized sides and back.
- ◆ 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 temperature 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 automatically shuts off all gas flow if the fryer temperature exceeds 450°F (232°C) $\pm 15^\circ\text{F}$ ($\pm 9.4^\circ\text{C}$) / 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
- ◆ CGA Certified
- ◆ NSF Listed
- ◆ MEA Approved



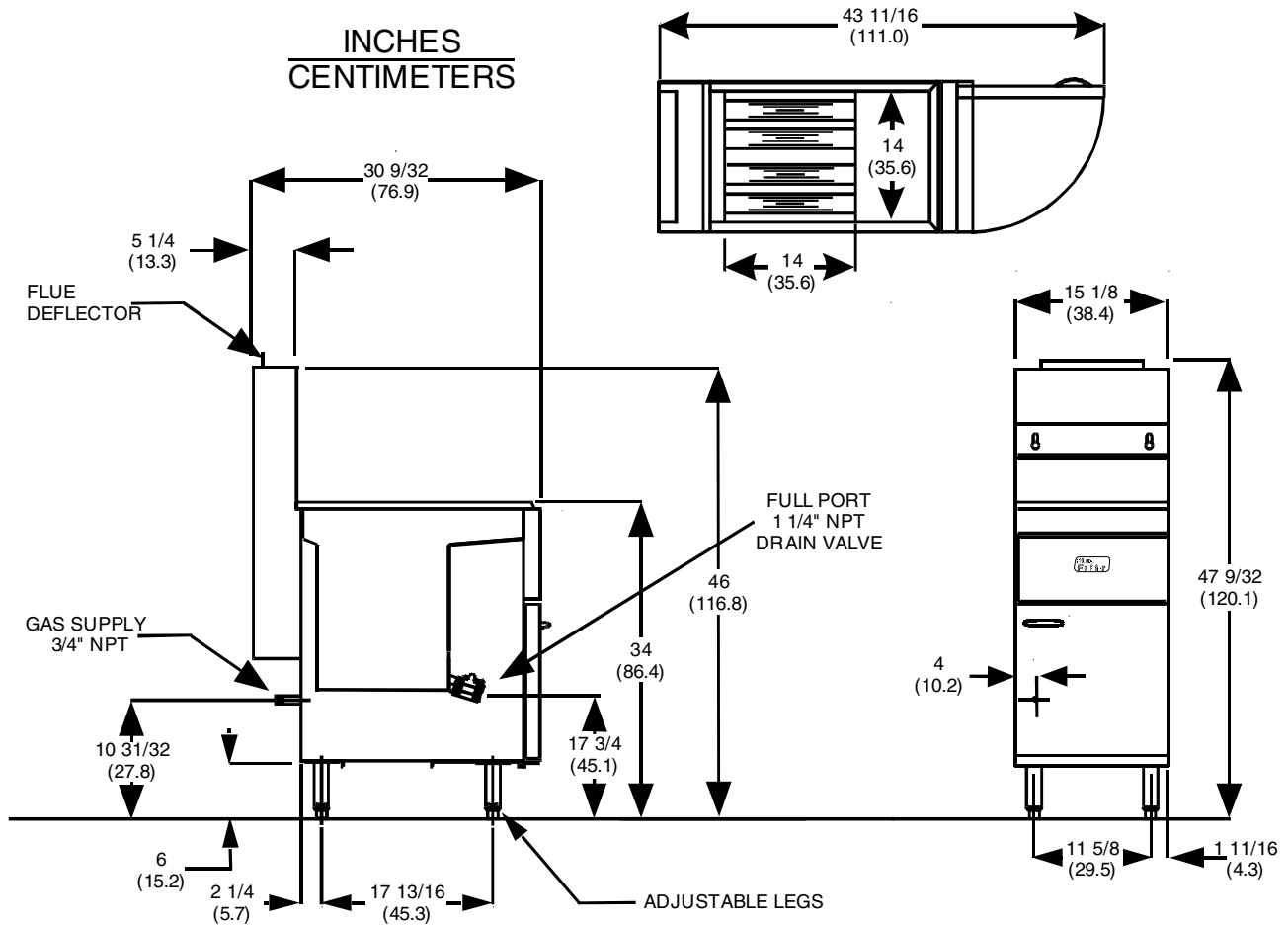
Pitco Frialator, Inc., P.O. Box 501, Concord, NH 03302-0501 • 509 Route 3A, Bow, NH 03304, USA
(800) 258-3708 • (603) 225-6684 • FAX (603) 225-8472



The **MAYTAG** Family of Brands



Model 45C+ - Tube Fired Gas Fryer



ELECTRICAL			OIL CAPACITY	
Description	VOLTAGE/PHASE/HZ		42 - 50 pounds (19.1 - 22.7 KG)	
	120/1/60	240/1/50	SHIPPING INFORMATION	
	AMPS/EA	AMPS/EA		
No Electrical Options Available			181 pounds (82.1 KG) / 17.0 cubic feet (0.481 cubic meters)	
GAS CONSUMPTION			PERFORMANCE CHARACTERISTICS	
122,000 BTU's/Hour (30,744 KCal)			Cooks 85 lbs (38.6 KG) of fries per hour Frying Area is 14" x 14" (35.6 cm x 35.6 cm)	
SHORT FORM SPECIFICATION				
Provide Pitco Model 45C+ 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. 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 784 square inches (5,058 sq cm). Provide accessories as follows:				
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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