



## MODEL 65C+ GAS FRYER



### STANDARD FRYER FEATURES & ACCESSORIES

- Tank - Mild steel
- Cabinet - stainless front, door
- Galvanized sides and back
- Millivolt Thermostat (T-Stat)
- Thermo-Safety pilot with built in regulator.
- High Temperature safety limit switch
- 3/4 NPT rear gas connection
- 1 1/4" (3.2 cm) Full port drain valve for fast draining
- Separate Manual gas shutoffs, for front servicing
- Integrated flue deflector
- 6" (15.2cm) adjustable legs, easier access to clean
- Tube rack, allows crumbs & debris into cool zone
- Removable basket hanger, requires no tools
- Drain Line Clean out rod
- Drain extension
- Fryer cleaner sample packet
- Choice of basket options :
  - 2-Twin Baskets
  - 1-Full Basket

Project \_\_\_\_\_

Item No. \_\_\_\_\_

Quantity \_\_\_\_\_

### APPLICATION

For High Volume Gas single standalone frying specify Pitco Gas Model 65C+ tube fryer.

### MODELS AVAILABLE

- 65C+ (65-80 lbs, 18 x 18" fry area, 150Kbtu/hr) Natural
- 65C+ (65-80 lbs, 18 x 18" fry area, 150Kbtu/hr) Propane

### 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) ±15°F (±10°C) / 410°F (210°C) for International units.

### OPTIONS & ACCESSORIES (AT ADDITIONAL COST)

- Stainless Steel back
- Stainless Steel tank
- 6" (15.2cm) adjustable rear and front locking casters
- Flexible gas hose with disconnect and restraining cable
- Tank cover
- 3-Triple Baskets

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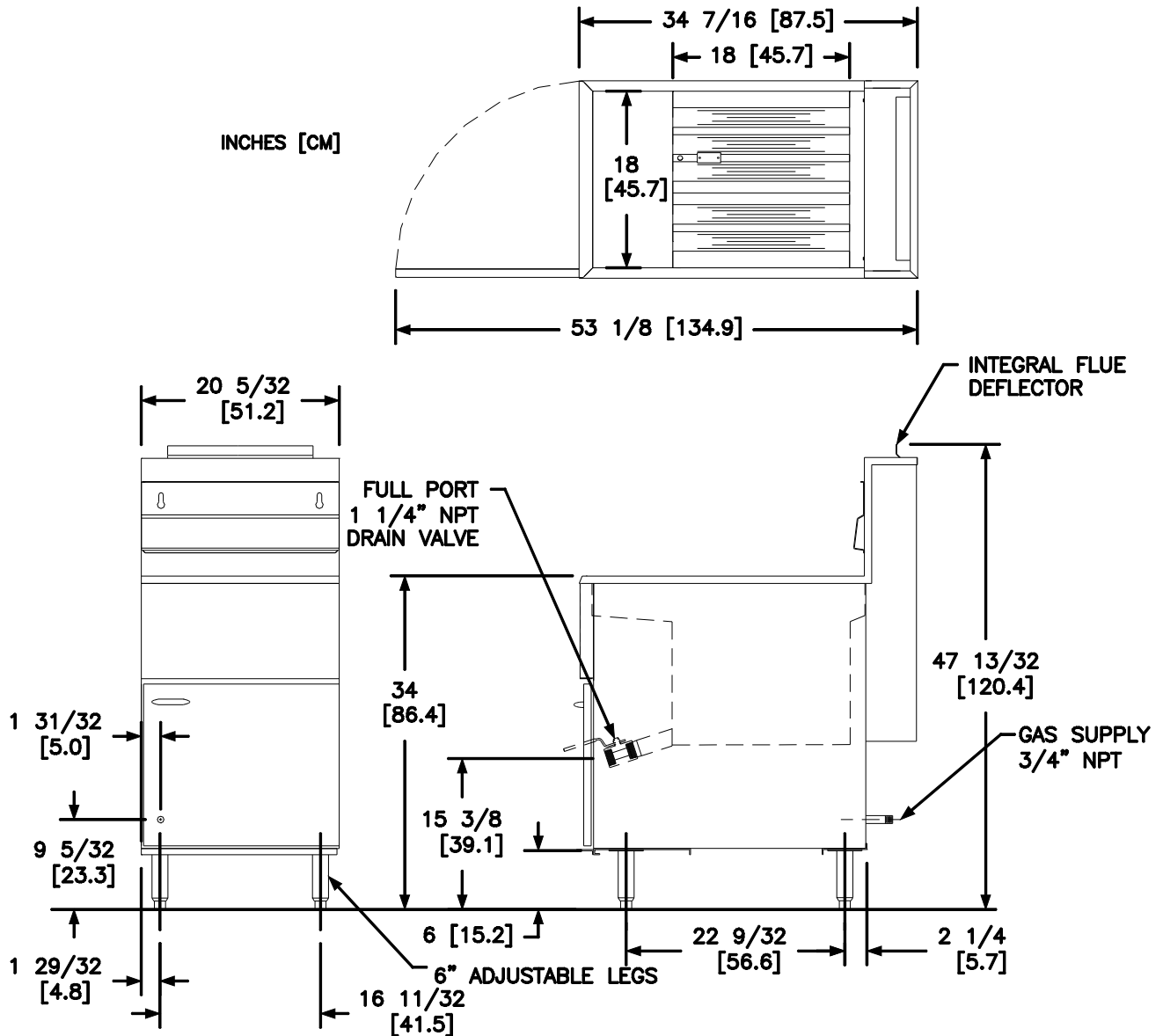
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## INDIVIDUAL FRYER SPECIFICATIONS

| Model | Frying Area                 | Cook Depth                   | Oil Capacity               |
|-------|-----------------------------|------------------------------|----------------------------|
| 65C+  | 18 x 18 in (45.7 x 45.7 cm) | 3-1/4 - 5 in (8.3 - 12.7 cm) | 65-80 Lbs (29.4 - 36.3 kg) |

## FRYER SHIPPING INFORMATION (Approximate)

| Model | Shipping Weight  | Shipping Crate Size H x W x L            | Shipping Cube                               |
|-------|------------------|--|---|
| 65C+  | 226 Lbs (103 kg) | 45 x 23 x 38 in (114.3 x 58.4 x 96.5 cm) | 22.8 ft <sup>3</sup> . (0.6m <sup>3</sup> ) |

## INSTALLATION INFORMATION

### GAS SYSTEM REQUIREMENTS

| Gas Type  | Store Supply Pressure *               | Burner Manifold Pressure   | * Check plumbing / gas codes for proper gas supply line sizing to sustain burner pressure when all gas appliances are full on. |
|-----------|---------------------------------------|----------------------------|--|
| Natural   | 7 - 10" w.c.(17.4 mbars/ 1.7 kPa)     | 4" w.c. (10 mbars / 1 kPa) |  |
| Propane   | 11 - 13" w.c.(27.4 mbars/ 2.7 kPa)    | 10" w.c. (25mbars/2.5 kPa) |  |
| Gas Input | 150,000 BTU's/Hour (44 kW) (145MJ/hr) |                            |  |

### CLEARANCES (Do Not Curb Mount)

| Front min.       | Floor min.       | Combustible material |             | Non-Combustible material |           | Fryer Flue Area  |
|------------------|------------------|----------------------|-------------|--------------------------|-----------|--|
| 30"<br>(76.2 cm) | 6"<br>(15.25 cm) | Sides min.           | Rear min.   | Sides min.               | Rear min. | Do not block / restrict flue gases from flowing into hood or install vent hood drains over the flue. |
|                  |                  | 6" (15.2cm)          | 6" (15.2cm) | 0"                       | 0"        |  |

### SHORT FORM SPECIFICATION

Provide Pitco Gas Model tube fired high volume gas floor fryer. Fryer shall be 65-80 lbs oil capacity, 150,000 Kbtu/hr, 18" by 18" fry area, mild steel (or optional stainless) peened tank, stainless front, door, sides. Blow er Free atmospheric burner system, w ith 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. Provide options and accessories as follow s:



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We reserve the right to change specifications without notice and without incurring any obligation for equipment previously or subsequently sold.