



Model 20F High Production Chicken Fryer



Model 20F High Production Chicken Fryer

Project _____

Item No. _____

Quantity _____

STANDARD SPECIFICATIONS

CONSTRUCTION

- Welded tank with an extra smooth 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

- 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 1-1/2" (3.2 cm) full port 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



STANDARD ACCESSORIES

- Stainless steel chicken grid
- One nickel plated tube rack
- One drain extension
- One drain line clean-out rod
- Heat deflector
- Cabinet - stainless steel front, door, galvanized sides and back
- Tank - mild steel with stainless steel front and tubes

AVAILABLE OPTIONS & ACCESSORIES

- | | |
|--|--|
| <input type="checkbox"/> Stainless steel exterior | <input type="checkbox"/> Casters |
| <input type="checkbox"/> Stainless steel tank | <input type="checkbox"/> Electronic ignition * |
| <input type="checkbox"/> Electric thermostat | <input type="checkbox"/> Front work shelf |
| <input type="checkbox"/> Covers | |
| <input type="checkbox"/> Left or right side work shelf (requires front work shelf) | |
| <input type="checkbox"/> Top holding shelf with removable tray | |
| <input type="checkbox"/> Solid state thermostat with melt cycle | |
- * Only available with solid state thermostat.
NOT AVAILABLE on model 24FF

Patent Pending

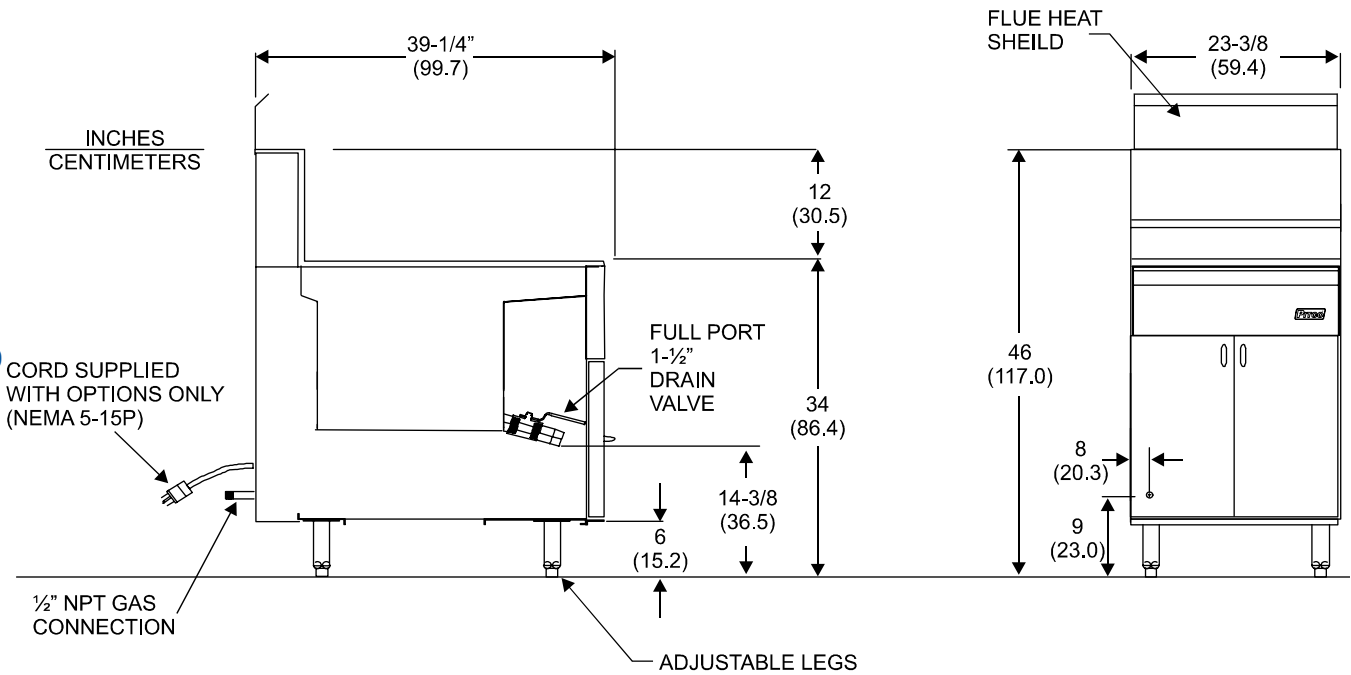
Pitco Frialator, Inc., P.O. Box 501, Concord, NH 03302-0501 • 509 Route 3A, Bow NH 03304, USA
(603) 225-6684 • Fax (603) 225-8472 • www.pitco.com



L10-017 Rev 7 (08/03)



Model 20F High Production Chicken Fryer



| ELECTRICAL | | OIL CAPACITY | |
|--|--------------------|---|--|
| Option | VOLTAGE/PHASE/HZ | | 125 - 135 pounds (57 - 61 KG) |
| | 120/1/60 | 240/1/50 | SHIPPING INFORMATION |
| | AMPS/EA | AMPS/EA | |
| GS-MECHANICAL TSTAT | 0.0 | 0.0 | 310 pounds (181 KG) / 45 cubic feet (1.27 cubic meters) |
| SOLID STATE TSTAT & MELT | 0.5 | 0.25 | PERFORMANCE CHARACTERISTICS |
| ELECTRIC THERMOSTAT | 0.5 | 0.25 | |
| ELECTRONIC IGNITION | NO ADDITIONAL AMPS | | Cooks 110 lbs (49.9 KG) of fries per hour Frying Area 20" x 20" (50.8 cm x 50.8 cm) |
| NOTE - Add current ratings together for options selected, electrical options require cord. | | GAS CONSUMPTION | |
| | | 180,000 BTU's/Hour (45,360 KCal) | |
| | | Available in Natural or Propane gas. For other fuel types, contact your Dealer/Distributor. | |
| SHORT FORM SPECIFICATION | | | |
| Provide Pitco Model 20F tube fired gas fryer. Fryer shall have an atmospheric burner system combined with six 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 20" x 20" (50.8 cm x 50.8 cm) with a cooking depth of 6 1/4" (15.88 cm). Provide accessories as follows: | | | |
| TYPICAL APPLICATION | | | |
| Frying a wide variety of foods. Frying that requires large load capacity and high volume production rate. | | | |



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