



Model E24FF & E34FF High Capacity Food and Fish Fryers



STANDARD ACCESSORIES

- Food grid
- Electric thermostat
- Indicating lights
- On/Off/Start switch
- Drain line clean-out rod
- Drain extension
- Submerger
- Drainboard
- Cabinet - stainless steel front and door, galvanized sides and back

AVAILABLE OPTIONS & ACCESSORIES

- | | |
|---|---|
| <input type="checkbox"/> Stainless steel exterior | <input type="checkbox"/> Front work shelf |
| <input type="checkbox"/> Stainless steel tank | <input type="checkbox"/> 480 volt service |
| <input type="checkbox"/> Casters | <input type="checkbox"/> Covers |
| <input type="checkbox"/> Drainboard | |
| <input type="checkbox"/> Left or right side work shelf | |
| <input type="checkbox"/> Submerger | |
| <input type="checkbox"/> Top holding shelf with removable tray. | |

Project _____

Item No. _____

Quantity _____

STANDARD SPECIFICATIONS

CONSTRUCTION

- Welded tank with an extra smooth peened finish ensures easy cleaning.
- Immersion type; sealed construction heating elements with high temperature alloy stainless steel sheath.
- Element design makes cleaning easy.
- Thermostat dial mounted on the front panel.
- Provision for tie-in with fire protection systems.

CONTROLS

- Temperature limit automatically shuts off all power to the heating elements if the fryer temperature exceeds the upper limit.
- Three position switch (OFF/ON/START) for fryer control.
- Two position switch (MELT ON/MELT OFF) for melt cycle control.
- White power ON light.
- Amber temperature light indicates when elements are heating.

OPERATIONS

- Thermostat maintains selected temperature automatically at the selected temperature (between 200°F (93°C) and 375°F (191°C-CE).
- Front 1-1/2" (3.8 cm) drain, for quick draining.
- Select fryer operating mode (on or melt cycle) from the front control switch.

APPROVALS

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



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

ISO 9001:2000



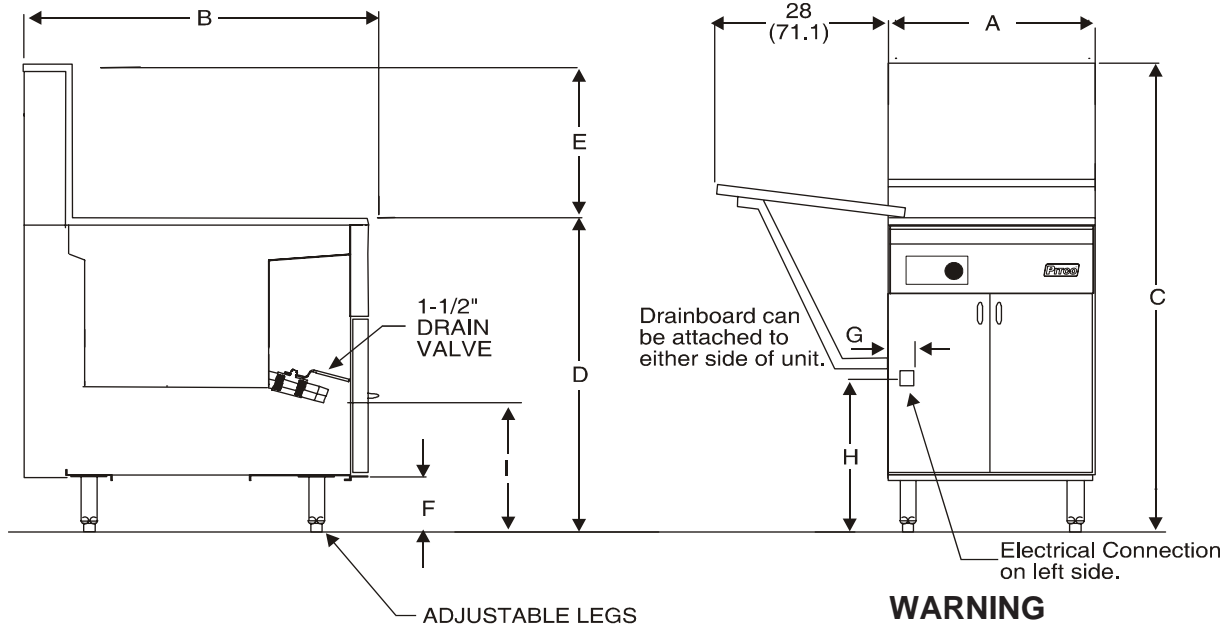
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L10-030 Rev 7 (09/04)

Model E24FF & E34FF - High Capacity Food and Fish Fryers

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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.

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

DIMENSIONS

MODEL	LETTERED DIMENSIONS								
	A	B	C	D	E	F	G	H	I
E24FF	29-3/8 in (74.6 cm)	43-1/4 in (109.9 cm)	57 in (144.8 cm)	34 in (86.4 cm)	12 in (30.5 cm)	6 in (15.2 cm)	3 in (7.6 cm)	13-1/8 in (33.3 cm)	16 in (40.6 cm)
E34FF	37-3/8 in (94.9 cm)	43-3/4 in (111.1 cm)	57 in (144.8 cm)	34 in (86.4 cm)	12 in (30.5 cm)	6 in (15.2 cm)	3 in (7.6 cm)	13-1/8 in (33.3 cm)	16 in (40.6 cm)

ELECTRICAL

VOLTS / FREQ / PHASE	AMPS / Ø	VOLTS / FREQ / PHASE	AMPS / Ø
E24FF		E34FF	
208 / 60 / 1Ø	129.8	208 / 60 / 1Ø	158.7
208 / 60 / 3Ø	74.9	208 / 60 / 3Ø	91.6
240 / 60 / 1Ø	112.5	240 / 60 / 1Ø	137.5
240 / 60 / 3Ø	65.0	240 / 60 / 3Ø	79.4
380/220 / 50 / 3Ø	34.5	380/220 / 50 / 3Ø	41.9
415/240 / 50 / 3Ø	37.5	415/240 / 50 / 3Ø	45.8
480 / 60 / 3Ø	32.5	480 / 60 / 3Ø	39.7
220 / 50 / 1Ø	103.2	220 / 50 / 1Ø	126.4
220 / 50 / 3Ø	52.6		

PERFORMANCE CHARACTERISTICS

E24FF
Cooks 90 pounds of chicken per hour
Frying Area 24" x 24" x 4-1/4" (61 cm x 61 cm x 10.8 cm)

E34FF
Cooks 150 pounds of chicken per hour
Frying Area 24" x 34" x 4-1/4" (61 cm x 86.4 cm x 10.8 cm)

OIL CAPACITY & SHIPPING INFORMATION

MODEL	Oil Capacity	Shipping Information
E24FF	150-170lbs (30.8-77.1Kg.)	400 lbs (181.4 Kg.) 45 cu. ft. (1.27 cu. meters)
E34FF	210-235lbs (95.3-106.6Kg.)	450 lbs (204.1 Kg.) 69 cu. ft. (1.95 cu. meters)

ELECTRICAL INPUT

E24FF 27.0 KW
E34FF 33.0 KW

SHORT FORM SPECIFICATION

Provide Pitco Model E24FF or E34FF Electric Food and Fish Fryer. Fryer shall have immersion type heating elements with high temperature alloy stainless steel sheath. Fryer temperature control shall consist of an electric thermostat. Fryer shall have a deep cool zone; minimum 20% of total oil capacity to trap burnt particles, crumbs and black specks. 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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