



# 85 LB. TUBE-FIRED GAS FRYERS



<u>SPC</u>	<u>APN</u>	<u>Description</u>
871242	9364431	85 LB. NAT Gas
871359	9364449	85 LB. LP Gas

## STANDARD SPECIFICATIONS

### CONSTRUCTION

- Welded tank, pressure blasted for a smoother surface. This "peened" finish provides for easier cleaning, no welding scorch marks, and high tolerances at pressure points.
- The cabinet front, door and tank 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.
- 150,000 BTU's/Hour (37,800 Kcal)
- Warranty: 1year parts and labor, 5year fry pot

### CONTROLS

- Millivolt 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) ±15°F (±9.4°C).

### 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

## STANDARD ACCESSORIES

- Two nickel plated oblong, wire mesh baskets With plastic coated heat-resistant handles (13-1/2" x 4-1/4" x 5-1/2")
- One nickel plated tube rack
- One drain line clean-out rod
- One drain extension
- Built in heat deflector
- 6" (15.24 cm) legs, adjustable
- Cabinet – Stainless steel front and door
- Galvanized sides and back
- Tank – Stainless steel

## AVAILABLE OPTIONS & ACCESSORIES

<u>SPC</u>	<u>APN</u>	<u>Description</u>
860695	1143866	Casters, Set of 4, with 2 locking
801846	3346038	Dormont 3/4" x 48" gas connector kit
080826	0297796	Twin Basket
807040	9089517	Prince Castle (678) Twin Basket Prince Castle (678P) Twin Basket with Plastisol Handle Prince Castle (676-6) Full Basket Fry Pot Cover CE Approved model available
025386	9102013	50 Lbs Shortening Disposal Unit Filtration supplies are available

## APPROVALS

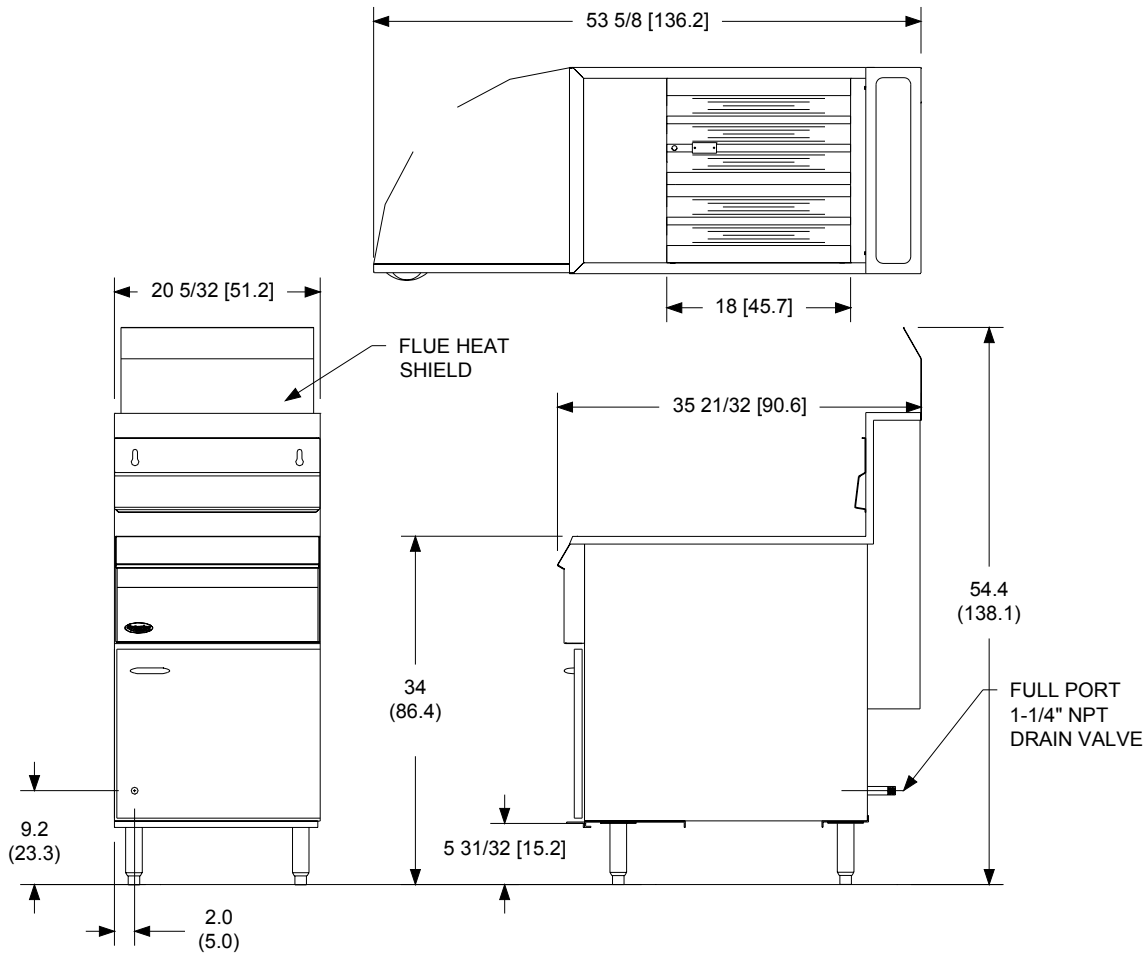
CSA Approved  
MEA Approved  
Australian Gas Association Approved



Superior has a policy of continuous product research and improvement to the manufacturer. We reserve the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes or improvements for previously purchased equipment.



# 85 LB. TUBE-FIRED GAS FRYERS



ELECTRICAL		OIL CAPACITY	
No Electrical requirements for this model		65-80 lbs (29.4 - 36.3 kg)	
GAS CONSUMPTION		PERFORMANCE CHARACTERISTICS	
150,000 BTU's/Hour (37,800 Kcal)		Cooks 120 lbs. (54.43 kg) of fries per hour. Frying area is 18" x 18" x 4" (45.7 x 45.7 x 10.2 cm)	
Special orifices are required for use in applications over 2,000'. We would ship the fryer from the manufacturer with these special orifices. Please call for special order product number.			
SHORT FORM SPECIFICATION			
Provide 85 lbs model tube-fired gas fryer, Fryer shall have an atmospheric burner system combined with five stainless steel 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 18" x 18" (45.7 x 45.7 cm) with a cooking depth of 4" (10.2 cm). Heat transfer for 85 lb. model shall be a minimum of 700 square inches (4,516 sq cm). Provide accessories as follows:			
Manufactured exclusively for Next Day Gourmet <sup>®</sup> by Pitco Frialator.			
TYPICAL APPLICATION			
Frying a wide variety of foods in a limited amount of space. Frying that requires a medium volume production rate.			