



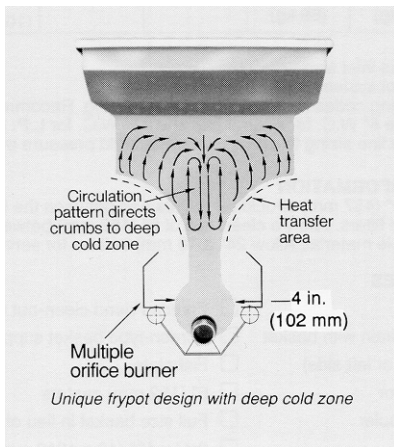
100,000 BTU 40 Lb. Open Pot Fryers

Natural Gas SPC: 871318 APN: 3346830
LP Gas SPC: 871317 APN: 2346831



SPC
871318
871317

APN
3346830
2346831



SPECIFICATIONS/FEATURES

Construction:

- Open-pot design has fewer welds creating the most reliable frypot in the industry, no tubes, and easy to clean. If a frypot is easy to clean, then it will be cleaned more often, resulting in cleaner oil and the food will have better quality.
- Deep cold zone traps particles, prevents sediment carbonization, and prolongs oil life.
- Stainless steel pot and door.
- Light gray enamel cabinet sides.
- Stainless steel open frypot with 5 year warranty.
- Front 1/4" NPT (32mm) IPS ball-type drain valve, for quick draining.

Performance Data:

- French fries production: This 100,000 BTU/hr. model is specifically designed for all-purpose frying and produces 65 lbs. of fries per hour, from frozen to done.

Frypot:

- 35 Lb. (17 liters)* frypot with a minimum 30 lb. (15 liters*) and maximum 40 lb. (20 liters*) shortening capacity. *Liter conversions are for solid shortening at 70°F.
- The open frypot has a large heat transfer area to fry more product per load and has no hard-to-clean tubes.
- Every inch of the frypot and cold zone can be cleaned and wiped down by hand.
- The large cold zone catches crumbs and sediment from the frying area. These particles are trapped in the cold zone where they do not carbonize, contaminate shortening, or cling to fried products.
- The frying area is 12" x 15". (305mm x 381mm).
- Master jet burners have no burner tube radiants to burn out; no burner cleaning or air shutter adjustment is required.

Burners and Controls:

- Uses a millivolt temperature control circuit, no electrical hook-ups required.
- The burner system incorporates an atmospheric burner with multiple orifices rated at 100,000 BTU/hr.
- Robertshaw thermostat.
- Temperature limit automatically shuts off all gas flow if the fryer temperature exceeds 450°F (232°C) ±15°F (±9.4°C).
- Standing pilot and thermostat maintain temperature automatically at the selected temperature (between 200°F (93°C) and 400°F (204°C)).
- 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.

Gas Information:

- The unit shall be built and listed to NSF, AGA, and CSA standards.
- 100,000 BTU/hr. input (105.5 megajoules/hr.).
- 3/4" Gas inlet. Requires 3/4" gas quick disconnect.
- Recommended minimum store manifold pressure to be 6" W.C. for natural gas and 11" W.C. for L.P. gas. Check plumbing codes for proper supply line sizing to attain burner manifold pressure of 4" W.C. natural or 10" W.C. L.P.

Electrical information:

- None required for millivolt system.

Warranty (USA)

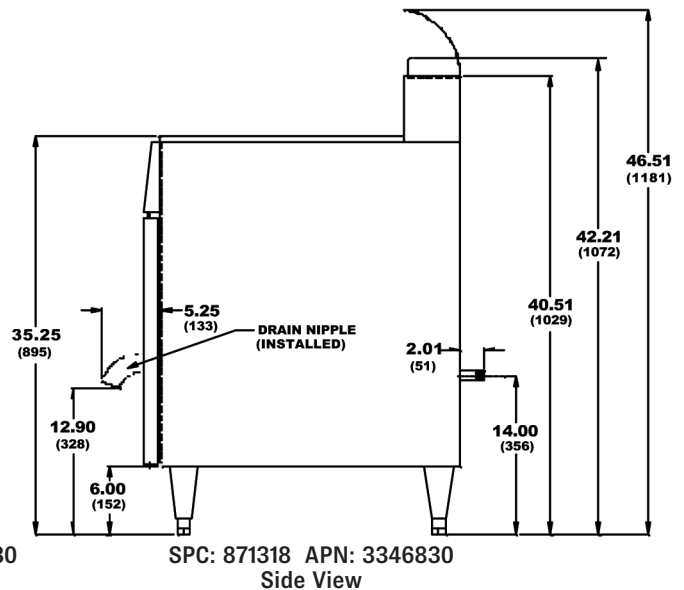
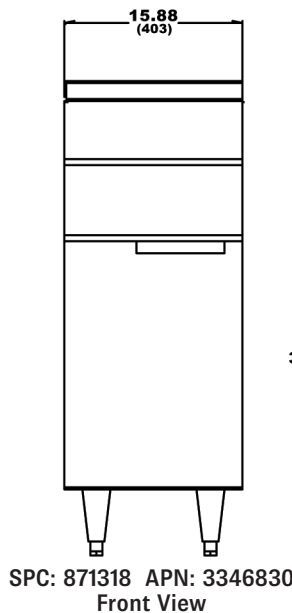
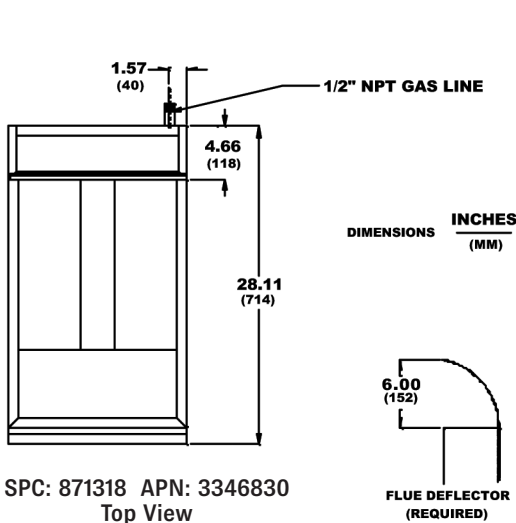
- 1 Year parts and labor warranty.
- 5 Year stainless steel pot warranty.

Specifications subject to change without notice





100,000 BTU 40 Lb. Open Pot Fryers



Clearance information:

A minimum of 18" (457mm) should be maintained between the flue outlet and the lower edge of the exhaust hood filters. Allow a clearance of 6" (152mm) between the sides and rear of the fryer to any combustible material. Allow 24" (610mm) in front for servicing and operation.

Specifications Description:

Fryer shall be an open-pot floor model type, capable of cooking a minimum of 65 lbs. (30 kg) of frozen fries per hour. The Frypot is to be constructed of stainless steel and have a capacity of 30-40 lbs. (15-20 liters) of shortening with a 12" x 15" (305mm x 381mm) frying area. The frypot shall have a large cold zone without tubes for easy cleaning. The unit is to be provided with a 1/4" IPS ball-type drain valve, located 12.9" (328mm) with extension from the floor. The unit is to be provided with two heavy gauge fry baskets with insulated handles. The burner system is to incorporate an atmospheric burner with multiple orifices rated at 100,000 BTU/hr. The burner system is to be a millivolt control system. The unit shall be built and listed to NSF, AGA, and CSA standards.

ROUGH-IN DATA

SPC	APN	Gas Type	Shortening BTU	Overall Capacity	Overall Height	Overall Width	Net Length	Weight
871318	3346830	Natural Gas	100,000	30-40 Lbs.	40.51"	15.88"	28.11"	115 Lbs.
871317	2346831	LP Gas	100,000	30-40 Lbs.	40.51"	15.88"	28.11"	115 Lbs.
Metric Info			25,189 Kcal/hr	(15-20 liters)	(1029mm)	(403mm)	(714mm)	(52kg)
Shipping Dimensions: 22"W x 36"L x 42"H						Made exclusively for Next Day Gourmet® by Frymaster.		

STANDARD ACCESSORIES

- Two nickel-plated oblong, wire mesh baskets 5 1/2"W x 6"D x 12 5/8"L
- Rack-type basket support
- Basket hanger
- Flue deflector
- One drain extension
- 6" (15.24cm) legs, adjustable

OPTIONAL ACCESSORIES

- SPC: 127447 APN: 6130405** Fryer's friend clean-out rod (8030197)
- SPC: 892336 APN: 4544151** 6" (152mm) Casters, set of four with two locking
- SPC: 801846 APN: 3346038** 3/4" x 48" Dormont quick disconnect kit with push-to-connect quick disconnect, full port gas ball valve, 90° street elbow, coiled restraining device, mounting hardware and installation instructions.
- SPC: 127256 APN: 8030209** Frypot brush. 29 1/2"L x 6 1/2"W. Tampico bristles, bottle brush shape for cleaning open pot fryers.
- SPC: 800219 APN: 4348967** Polysulfone bagging scoop, right handed, NSF, FDA
- Prince Castle Replacement Frybaskets**
5 1/2" x 13 1/4" x 5 1/2"H.
 - SPC: 080831 APN: 0297846** Twin size basket
 - SPC: 080830 APN: 0297838** Twin size basket with plastic coated handles
- Fryer Cleaners**
 - SPC: 703904 APN: 6348890** Fryer Cleaner Powder. Dissolves fat and grease quickly and easily. Prolongs shortening life
 - SPC: 704951 APN: 7366446** Fryer pucks, box of 30. Concentrated, low foaming tablets designed for fryer cleaning. Heavy duty high alkaline detergent formulated to meet the toughest cleaning jobs
 - SPC: 706459 APN: 9508235** Stainless steel cleaner, 2 1/2 oz can

Wire Mesh Skimmers

A versatile reinforced skimmer of all welded construction. Wire mesh has 3 openings to an inch. Retinned, heavily plated.

- SPC: 808063 APN: 7329451** 5" x 6", Fine mesh 18" O.A. length
- SPC: 805909 APN: 5329776** Round, 7" dia. wide mesh 20" O.A. length
- SPC: 805918 APN: 1329788** Round, 9" dia. wide mesh 21 1/2" O.A. length

Also Available:

SPC: 063197 APN: 9122557 Frypot cover
Stainless steel apron drain and drain screen
Sediment tray
Screen-type basket support
Fishplate - stainless steel
Full size basket