



35 LB. AND 45 LB. ECONOMY TUBE-FIRED FRYER



<u>SPC</u>	<u>APN</u>	<u>Description</u>
871362	3364452	35 LB. NAT Gas
871361	6364459	35 LB. LP Gas
871102	7364433	45 LB. NAT Gas
871360	1364454	45 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.
- 90,000 BTU's/Hour (22,680 Kcal) - 35 lb Model
- 122,000 BTU's/Hour (30,744 Kcal) - 45 lb Model
- 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 (35 lb. Model only)
841695	5045489	50 Lbs Shortening Disposal Unit Filtration supplies are available

APPROVALS

CSA Approved
MEA Approved
Australian Gas Association Approved



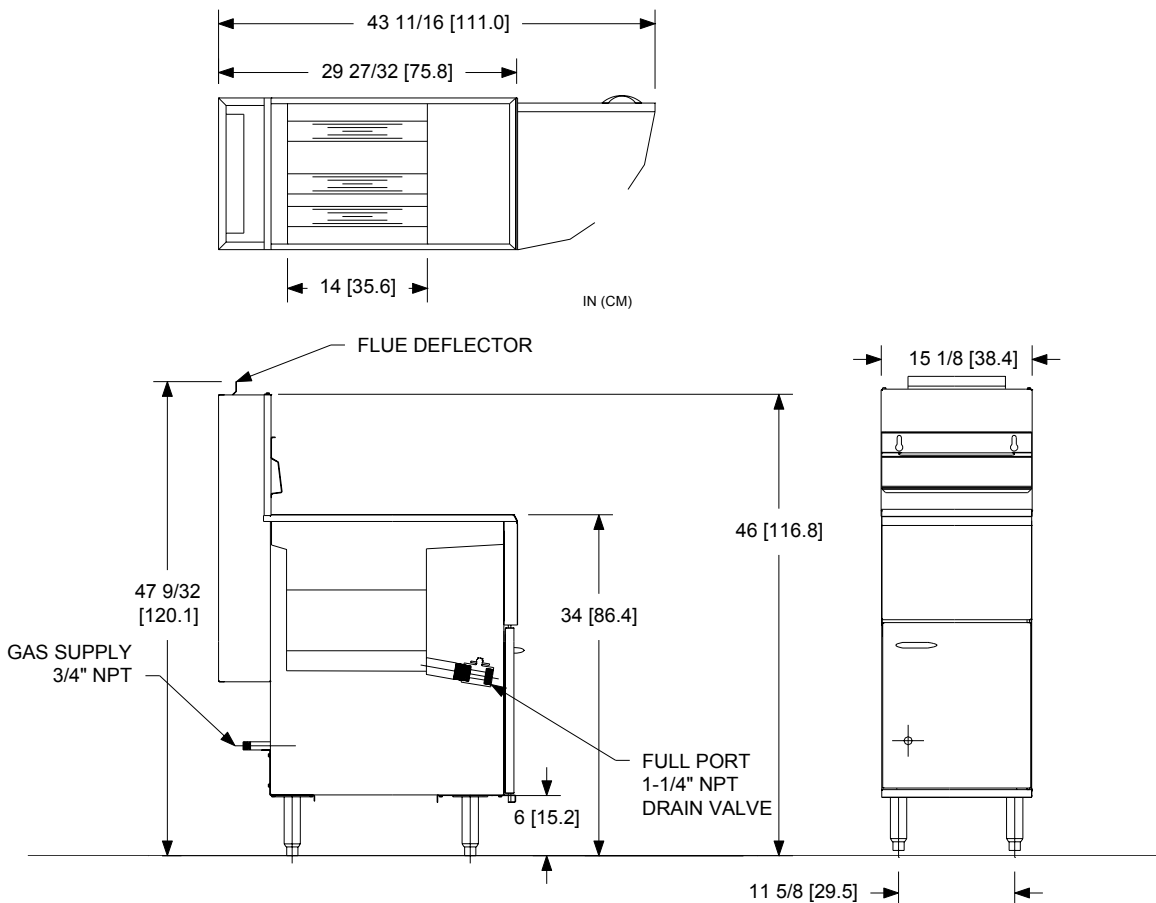
Superior
COOKING
Products are
Certified to
NSF Standard

4

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.



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ELECTRICAL		OIL CAPACITY	
No Electrical requirements for this model		35 to 40 pounds (15.9 to 18.1 kg)- 35 lb Model	
		42 to 50 pounds (19.1 to 22.7 kg)- 45 lb Model	
		SHIPPING INFORMATION	
		161 pounds (73 kg) / 17.0 cubic feet (0.48 cubic meters)-35 lb model	
		181 pounds (82.1 kg) / 17.0 cubic feet (0.48 cubic meters)-45 lb model	
GAS CONSUMPTION		PERFORMANCE CHARACTERISTICS	
90,000 BTU's/Hour (22,680 Kcal) - 35 lb Model		Cooks 63 lbs. (28.6 kg) of fries per hour - 35 lb Model	
122,000 BTU's/Hour (30,744 Kcal) - 45 lb Model		Cooks 85 lbs. (38.6 kg) of fries per hour - 45 lb Model	
Available in Natural or Propane Gas ⁽¹⁾		Frying area is 14" x 14" (35.6 cm x 35.6 cm)	
⁽¹⁾ 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 35 lbs or 45 lb model tube-fired gas fryer, Fryer shall have an atmospheric burner system combined with five stainless steel tubes (45 lb model has four 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 14" x 14" (35.6 x 35.6 cm) with a cooking depth of 2-3/4" (7.00 cm). 45 lb model has cooking depth of 4" (10.16 cm). Heat transfer shall be a minimum of 588 square inches (3794 sq cm). Heat transfer for 45 lb model shall be a minimum of 785 square inches (5,058 sq cm). Provide accessories as follows:			
Manufactured exclusively for Next Day Gourmet [®] 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.			