



MODEL 24P & 34P Donut Fryers



Shown with optional casters

STANDARD ACCESSORIES

- Tank - stainless steel construction
- Cabinet - stainless front, door, back and sides
- Control:
 - Mechanical Thermostat
 - Electric Thermostat (at no additional charge)
- Drainboard (also used as fryer cover)
- Hinged wire mesh submerger screen with safety grid handles
- 6" (15.24cm) legs adjustable
- Two nickel plated wire mesh screens with handles
- Wire mesh tube screen
- One drain line clean-out rod
- One drain extension
- Donut turner sticks (2)

AVAILABLE OPTIONS & ACCESSORIES

(At Additional Cost)

- Solid state thermostat with melt cycle
- Cover
- Donut dropper bracket
(includes flanged bolt-down leg assembly)
- 6" (15.2cm) adjustable casters, front locking

Project _____
 Item No _____
 Quantity _____

CONSTRUCTION

- Tank constructed of durable stainless steel with an extra smooth peened finish for 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" (2.5cm) drain for quick draining
- Standing pilot and thermostat maintains temperature automatically at the selected temperature (200°F (93°C) and 400°F (204°C)).

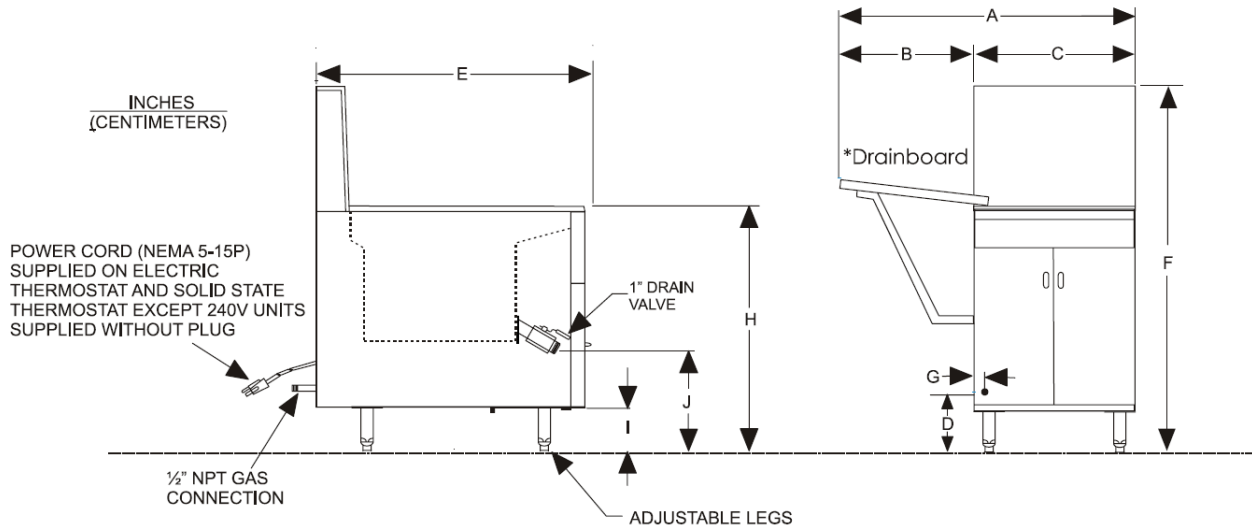
APPROVALS

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



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* Drainboard is field reversible and can be used as a tank cover

DIMENSIONS

LETTERED DIMENSIONS

Model	A	B	C	D	E	F	G	H	I	J
24P	57-1/2 in (146.1cm)	28 in (71.1cm)	29-1/2 in (75.0cm)	11 in (27.9cm)	43-1/4 in (110.0cm)	57 in (144.8cm)	8 in (20.3cm)	34in (86.4cm)	6 in (15.2cm)	15-15/16 in (40.5cm)
34P	73-1/2 in (187.7cm)	36 in (91.4cm)	37-1/2 in (95.3cm)				11-1/2 in (29.2cm)			

ELECTRICAL

PERFORMANCE/SHIPPING INFORMATION

OPTIONS	VOLTAGE/PHASE/HZ		24P		34P	
	120/1/60	240/1/60	Donuts per/hr		80 Dozen	100 Dozen
	AMPS/EA	AMPS/EA	Gas Input/Hr BTU		120,000(35kW) (127MJ)	110,000 (32kW) (116MJ)
GS-MECHANICAL T-STAT	0.0	0.0	Frying Area		24"x 24" x 4-1/4" (61 x 61 x 11 cm)	24"x 34" x 4-1/4" (61 x 86 x 11 cm)
SOLID STATE T-STAT & MELT	0.5	0.25	Oil Capacity		150-170 lbs (31-77 kg)	210-235 lbs (95-107 kg)
ELECTRIC THERMOSTAT	0.5	0.25	Approximate Shipping Information		H x W X L (in)	
NOTE: Add current rating together for options selected, electrical options require cords					56 x 35 x 47 (142x89x119 cm) 53.3ft ³ (1.5M ³)	

SHORT FORM SPECIFICATION

Provide Pitco Model 24P & 34P tube fired gas fryer. Fryer shall have an atmospheric burner system combined with stainless steel heat tubes utilizing high temperature alloy stainless steel baffles. Fryer shall have a deep coo; zonw, minimum 20% of total oil capacity to trap burnt particles, crumb and black specks.

TYPICAL APPLICATION

Frying a wide variety of foods. Frying that requires large load capacity and high volume production rate.



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