



Model 40C+ Economy Tube Fired Gas Fryer



STANDARD ACCESSORIES

- Tank-stainless steel
- Cabinet-stainless steel front, door, sides and back
- One tube rack
- One built-in flue deflector
- Two twin size baskets
- One drain extension
- One drain line clean-out rod
- Removable basket hanger for easy cleaning
- 6" (15.2 cm) adjustable legs

AVAILABLE OPTIONS & ACCESSORIES

- Tank Cover
- 6" (15.2 cm) Adjustable casters

Project _____

Item No. _____

Quantity _____

STANDARD SPECIFICATIONS

CONSTRUCTION

- Welded tank with an extra smooth peened finish ensures easy cleaning
- Long lasting, high temperature alloy stainless steel heat baffles are mounted in the heat exchanger tubes to provide maximum heating and combustion
- Standing pilot light design provides a ready flame when heat is required.
- Stainless steel front, door, sides and back.

CONTROLS

- Thermostat maintains selected temperature automatically between 200°F (93°C) and 400°F (190°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

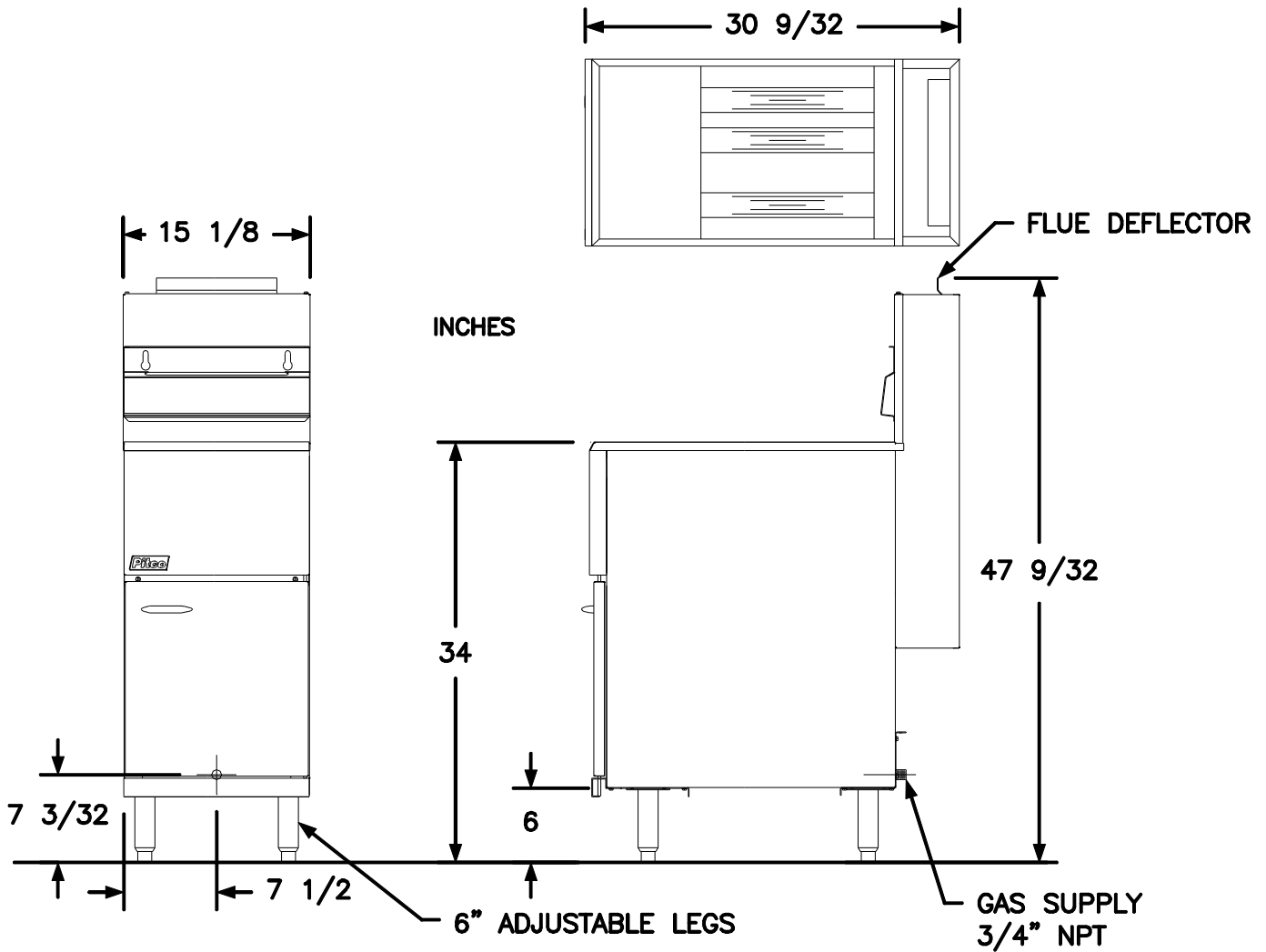
- Front 1-1/4" NPT drain valve, for quick draining

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ELECTRICAL		OIL CAPACITY	
No Electrical options available		40-45 lbs (18.1 - 20.4 kg)	
SHIPPING INFORMATION (H x W x L)		SHIPPING WTG	SHIPPING CUBE
36 x 19 x 46 in (116.8 x 48.3 x 91.4 cm)		181 lbs (82.1 kg)	18.2 ft ³ (0.5 m ³)
GAS CONSUMPTION		PERFORMANCE CHARACTERISTICS	
105,000 BTU's/Hour (30.7kW) (110MJ/hr)		Cooks 72 lbs. (32.6 kg) of fries per hour. Frying area is 14" x 14" x 4" (35.6 x 35.6 x 10.2 cm)	
SHORT FORM SPECIFICATION			
Provide Pitco 40C tube-fired gas fryer. Fryer shall have an atmospheric burner system combined with three 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 14" x 14" (35.6 x 35.6 cm) with a cooking depth of 4" (10.2 cm). Heat transfer area shall be a minimum of 600 square inches (3,871 sq cm).			
TYPICAL APPLICATION			
Frying a wide variety of foods in a limited amount of space. Frying that requires a medium volume production rate.			

