



# Model 24 & 34 - High Capacity Food and Fish Fryers



Model 24 & 34 - High Capacity Food and Fish Fryers

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 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 1-1/2" (3.2 cm) full port 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
- CE Certified



#### STANDARD ACCESSORIES

- Food grid
- One drain extension
- One drain line clean-out rod
- Heat deflector
- Submerger
- Drainboard
- Cabinet - stainless steel front, door, galvanized sides and back
- Tank - mild steel with stainless steel front and tubes

#### AVAILABLE OPTIONS & ACCESSORIES

- Stainless steel exterior
- Casters
- Stainless steel tank
- Electronic ignition \*
- Electric thermostat
- Front work shelf \*\*
- Covers

- Left or right side work shelf
  - Top holding shelf with removable tray
  - Solid state thermostat with melt cycle
- \* Only available with solid state thermostat.  
NOT AVAILABLE on model 24FF

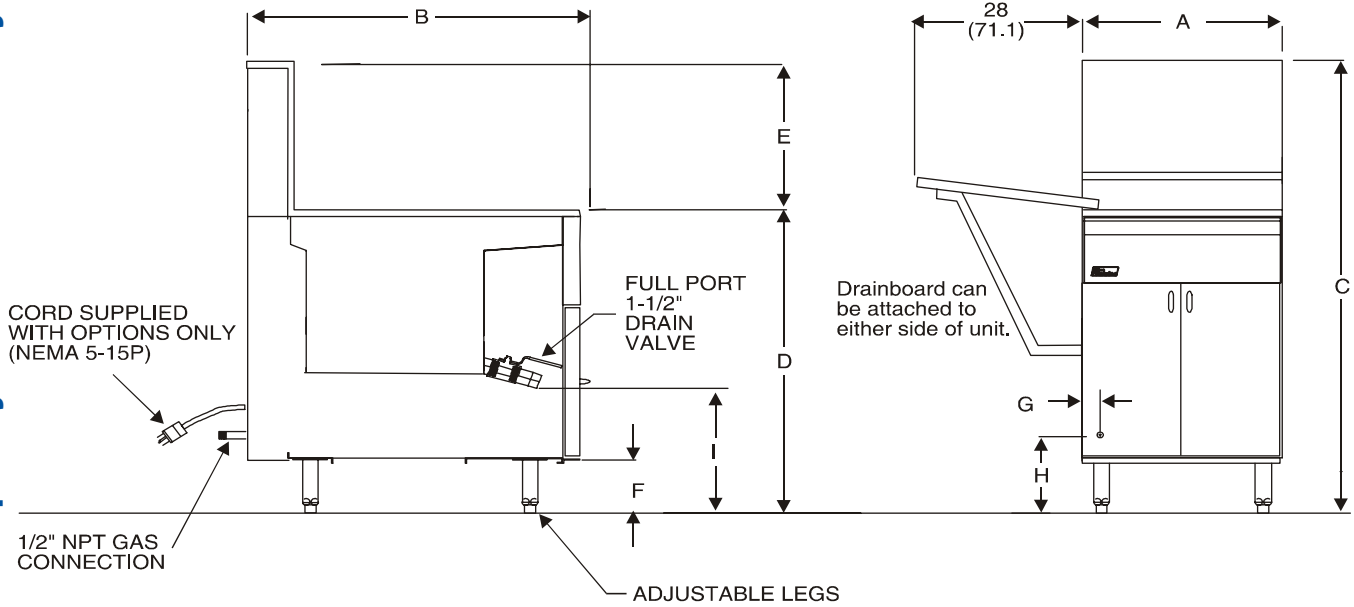
\*\* Available only when ordering side work shelf.

Patent Pending



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MODEL	A	B	C	D	E	F	G	H	I
24FF	29-3/8 in (74.6 cm)	43-1/4 in (109.9 cm)	57 in (144.8 cm)	34 in (86.4 cm)	23 in (58.4 cm)	6 in (15.2 cm)	8 in (20.3 cm)	11 in (27.9 cm)	15-15/16 (40.5cm)
24F	29-3/8 in (74.6 cm)	43-1/4 in (109.9 cm)	46 in (116.8 cm)	34 in (86.4 cm)	12 in (30.5 cm)	6 in (15.2 cm)	8 in (20.3 cm)	11 in (27.9 cm)	15-15/16 (40.5cm)
34FF	37-3/8 in (94.9 cm)	43-3/4 in (111.1 cm)	57 in (144.8 cm)	34 in (86.4 cm)	23 in (58.4 cm)	6 in (15.2 cm)	8 in (20.3 cm)	11 in (27.9 cm)	15-15/16 (40.5cm)
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**ELECTRICAL**

**GAS CONSUMPTION**

Option	VOLTAGE/PHASE/HZ	
	120/1/60	240/1/50
	AMPS/EA	AMPS/EA
GS-MECHANICAL TSTAT	0.0	0.0
DIGITAL SOLID STATE TSTAT & MELT	0.5	0.25
ELECTRIC THERMOSTAT	0.5	0.25
ELECTRONIC IGNITION *	NO ADDITIONAL AMPS	

Model 24FF 150,000 BTU's/Hour (37,800 KCal)  
 Model 34FF 190,000 BTU's/Hour (47,800 KCal)

**Available in Natural or Propane gas. For other fuel types, contact your Dealer/Distributor.**

**PERFORMANCE CHARACTERISTICS**

**24FF**  
 Cooks 90 pounds of chicken per hour  
 Frying Area 24" x 24" x 4-1/4" (61 cm x 61 cm x 10.8 cm)

**34FF**  
 Cooks 150 pounds of chicken per hour  
 Frying Area 24" x 34" x 4-1/4" (61 cm x 86.4 cm x 10.8 cm)

**OIL CAPACITY & SHIPPING INFORMATION**

MODEL	Oil Capacity	Shipping Information
24FF	150-170 lbs (68.1-77.1 Kg.)	400 lbs (181.4 Kg.) 45 cu. ft. (1.27 cu. meters)
34FF	210-235 lbs (95.2-106.6 Kg.)	490 lbs (222 Kg.) 69 cu. ft. (1.95 cu. meters)

**SHORT FORM SPECIFICATION**

Provide Pitco Model 24FF or 34FF 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 cool zone; minimum 20% of total oil capacity to trap burnt particles, crumbs and black specks. Provide accessories as follows:

**TYPICAL APPLICATION**

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

