Model 24P & 34P Donut Fryers

Project _____

Item No. _____

Quantity _____

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 wtih safety grid handles
- 6" (15.24cm) legs adjustable
- Two nickle 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)
- ☐ Top holding shelf with removable tray
- ☐ 6" (15.2 cm) adjustable casters, front locking

STANDARD SPECIFICATIONS

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" (2.5 cm) 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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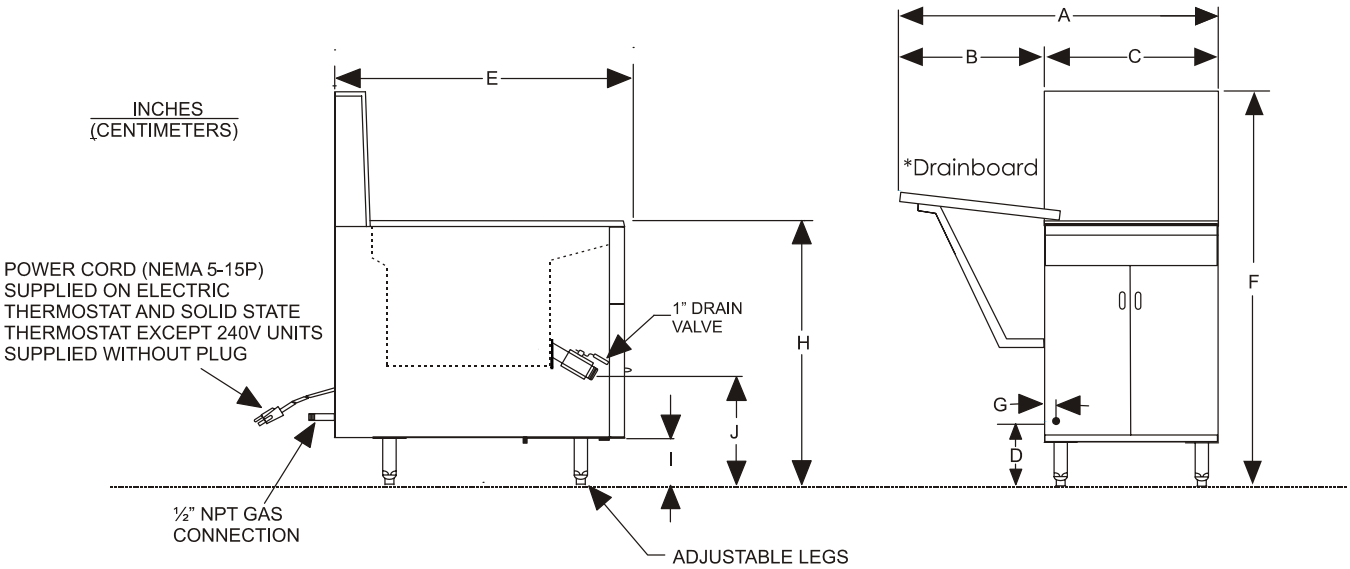
L10-014 Rev 7 (06/07)

Model 24P & 34P Donut Fryers



* 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 (146.1 cm)	28 in (71.1 cm)	29-1/2 in (75.0 cm)	11 in (27.9 cm)	43-1/4 in (110.0 cm)	57 in (144.8 cm)	8 in (20.3 cm)	34 in (86.4 cm)	6 in (15.2 cm)	15-15/16 in (40.5 cm)
34P	73-1/2 in (187.7 cm)	36 in (91.4 cm)	37-1/2 in (95.3 cm)	11 in (27.9 cm)	43-1/4 in (110.0 cm)	57 in (144.8 cm)	11-1/2 in (29.2 cm)	34 in (86.4 cm)	6 in (15.2 cm)	15-15/16 in (40.5 cm)

ELECTRICAL

OPTIONS	VOLTAGE / PHASE / HZ	
	120 / 1 / 60	240 / 1 / 50
	AMPS / EA	AMPS / EA
GS-MECHANICAL T-STAT	0.0	0.0
SOLID STATE T-STAT & MELT	0.5	0.25
ELECTRIC THERMOSTAT	0.5	0.25

NOTE: Add current ratings together for options selected, electrical options require cord.

PERFORMANCE/SHIPPING INFORMATION

	Model 24P	Model 34P
Donuts per/hr:	80 dozen	100 dozen
Gas Input/Hr (BTU)	120,000 (35kW)(127MJ)	110,000 (32kW)(116MJ)
Frying area:	24" x 24" x 4-1/4" (61x 61 x 11 cm)	24" x 34" x 4-1/4" (61 x 86 x 11 cm)
Oil Capacity	150-170 lbs (31-77 kg)	210-235 lbs (95-107 kg)
Approximate Shipping Information	400 lbs (181 kg) H56" x W35" x L47" (142 x89 x119 cm) 53.3ft^3 (1.5m^3)	450 lbs (204 kg) H56" x W42" x L51" (142 x105 x130 cm) 68.6ft^3 (1.9m^3)

SHORT FORM SPECIFICATION

Provide Pitco Model 20P & 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 cool zone; minimum 20% of total oil capacity to trap burnt particles, crumbs 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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