



MODEL 65C+ GAS FRYER



STANDARD FRYER FEATURES & ACCESSORIES

- Tank - Stainless steel
- Cabinet - stainless front, door
- Galvanized sides and back
- Millivolt Thermostat (T-Stat)
- Thermo-Safety pilot with built in regulator.
- High Temperature safety limit switch
- 3/4 NPT rear gas connection
- 1 1/4" (3.2 cm) Full port drain valve for fast draining
- Separate Manual gas shutoffs, for front servicing
- Integrated flue deflector
- 6" (15.2cm) adjustable legs, easier access to clean
- Tube rack, allows crumbs & debris into cool zone
- Removable basket hanger, requires no tools
- Drain Line Clean out rod
- Drain extension
- Fryer cleaner sample packet
- Choice of basket options :
 - ☐ 2-Twin Baskets
 - ☐ 1-Full Basket

Project _____

Item No. _____

Quantity _____

APPLICATION

For High Volume Gas single standalone frying specify Pitco Gas Model 65C+ tube fryer.

MODELS AVAILABLE

- ☐ 65C+ (65-80 lbs, 18 x 18" fry area, (150Kbtu/hr) (44kW) (158.4MJ/hr) Natural/Propane
- ☐ 65C+ CE/AU models (65-80 lbs, 18 x 18" fry area, (136.5Kbtu/hr), (40kW / 144MJ/hr) Natural/Propane

CONSTRUCTION

- Welded tank with a super smooth machine 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

- 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 (±10°C) / 410°F (210°C) for International units.

OPTIONS & ACCESSORIES (AT ADDITIONAL COST)

- ☐ Stainless Steel back
- ☐ 6" (15.2cm) adjustable rear and front locking casters
- ☐ Flexible gas hose with disconnect and restraining cable
- ☐ Tank cover
- ☐ 3-Triple Baskets

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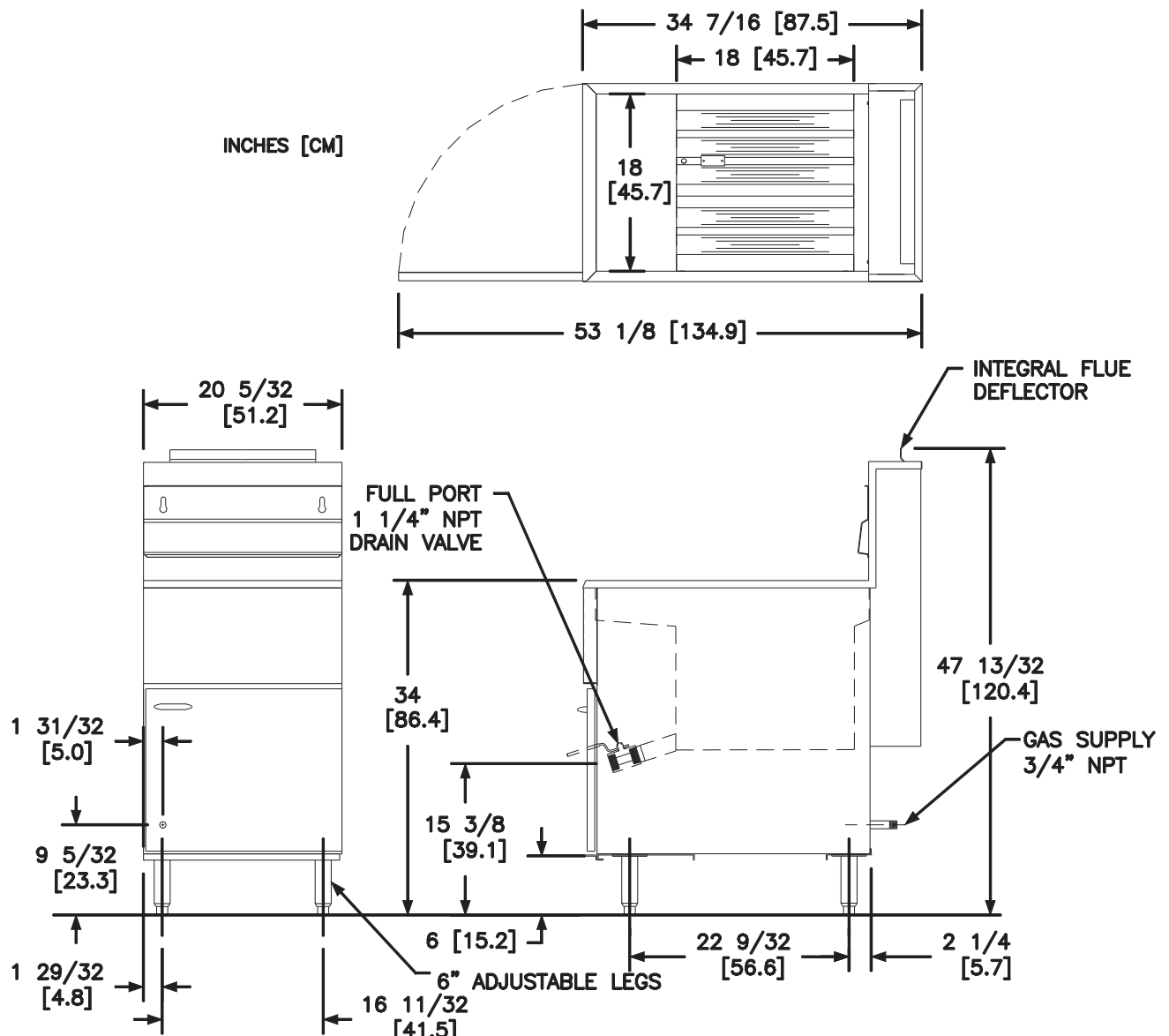
Pitco Frialator, Inc • P.O. Box 501, Concord, NH 03302-0501 • 553 Route 3A, Bow, NH 03304

603-225-6684 • FAX: 603-225-8497 • www.pitco.com

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INDIVIDUAL FRYER SPECIFICATIONS

Model	Frying Area	Cook Depth	Oil Capacity
65C+	18 x 18 in (45.7 x 45.7 cm)	3-1/4 - 5 in (8.3 -12.7 cm)	65-80 Lbs (29.4 - 36.3 kg)

FRYER SHIPPING INFORMATION (Approximate)

Model	Shipping Weight	Shipping Crate Size H x W x L	Shipping Cube
65C+	226 Lbs (103 kg)	45 x 23 x 38 in (114.3 x 58.4 x 96.5 cm)	22.8 ft ³ . (0.6m ³)

INSTALLATION INFORMATION

GAS SYSTEM REQUIREMENTS

Gas Type	Store Supply Pressure *	Burner Manifold Pressure	* Check plumbing / gas codes for proper gas supply line sizing to sustain burner pressure when all gas appliances are full on.
Natural	7 - 10" w.c.(17.4 mbars/ 1.7 kPa)	4" w.c. (10 mbars / 1 kPa)	
Propane	11 - 13" w.c.(27.4 mbars/ 2.7 kPa)	10" w.c. (25mbars/2.5 kPa)	
Gas Input	Dom	150,000 BTU's/Hour (44 kW) (158.4MJ/hr)	Production Capacity 79.3 lbs Fries per Hr
	CE/AU	136,500 BTU's/Hour (40 kW) (144MJ/hr)	

CLEARANCES (Do Not Curb Mount)

Front min.	Floor min.	Combustible material		Non-Combustible material		Fryer Flue Area
30" (76.2 cm)	6" (15.25 cm)	Sides min.	Rear min.	Sides min.	Rear min.	Do not block / restrict flue gases from flowing into hood or install vent hood drains over the flue.
		6" (15.2cm)	6" (15.2cm)	0"	0"	

SHORT FORM SPECIFICATION

Provide Pitco Gas Model tube fired high volume gas floor fryer. Fryer shall be 65-80 lbs oil capacity, 150,000 Kbtu/hr, 18" by 18" fry area, stainless steel peened tank, stainless front, door, sides. Blower Free atmospheric burner system, with millivolt thermostat and thermo-safety pilot, separate gas shut off, 3/4" npt rear gas connect, recessed cabinet back, 1-1/4" Full port drain. Provide options and accessories as follows:



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We reserve the right to change specifications without notice and without incurring any obligation for equipment previously or subsequently sold.