



Project _____
Item No. _____
Quantity _____

Model E35 Electric Fryer



Model E35 Electric Fryer

STANDARD SPECIFICATIONS CONSTRUCTION

- Welded tank with an extra smooth peened finish ensures easy cleaning
- Immersion type; sealed construction heating elements with high temperature alloy stainless steel sheath
- Fryers are designed with a fixed heating element to eliminate oil migration through pivot components. This design creates a safer working environment by keeping the hot elements in the tank.
- Stainless steel front, door, side, and splash back
- Bottom 1-1/4" NPT full port drain valve, for quick draining

CONTROLS

- Electric thermostat maintains selected temperature automatically between 200°F (93°C) and 375°F (191°C).
- Temperature limit switch safely shuts off all heaters if the fryer temperature exceeds the upper limit

STANDARD ACCESSORIES

- Tank-stainless steel
- Cabinet-stainless steel front, door, sides and splashback
- Electric thermostat with front panel ON/OFF switch
- One drain extension
- One drain line clean-out rod
- Fryer cleaner sample
- Two twin size baskets
- Removeable basket hanger for easy cleaning
- 6" (15.2 cm) adjustable legs

AVAILABLE OPTIONS & ACCESSORIES (At Additional Cost)

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



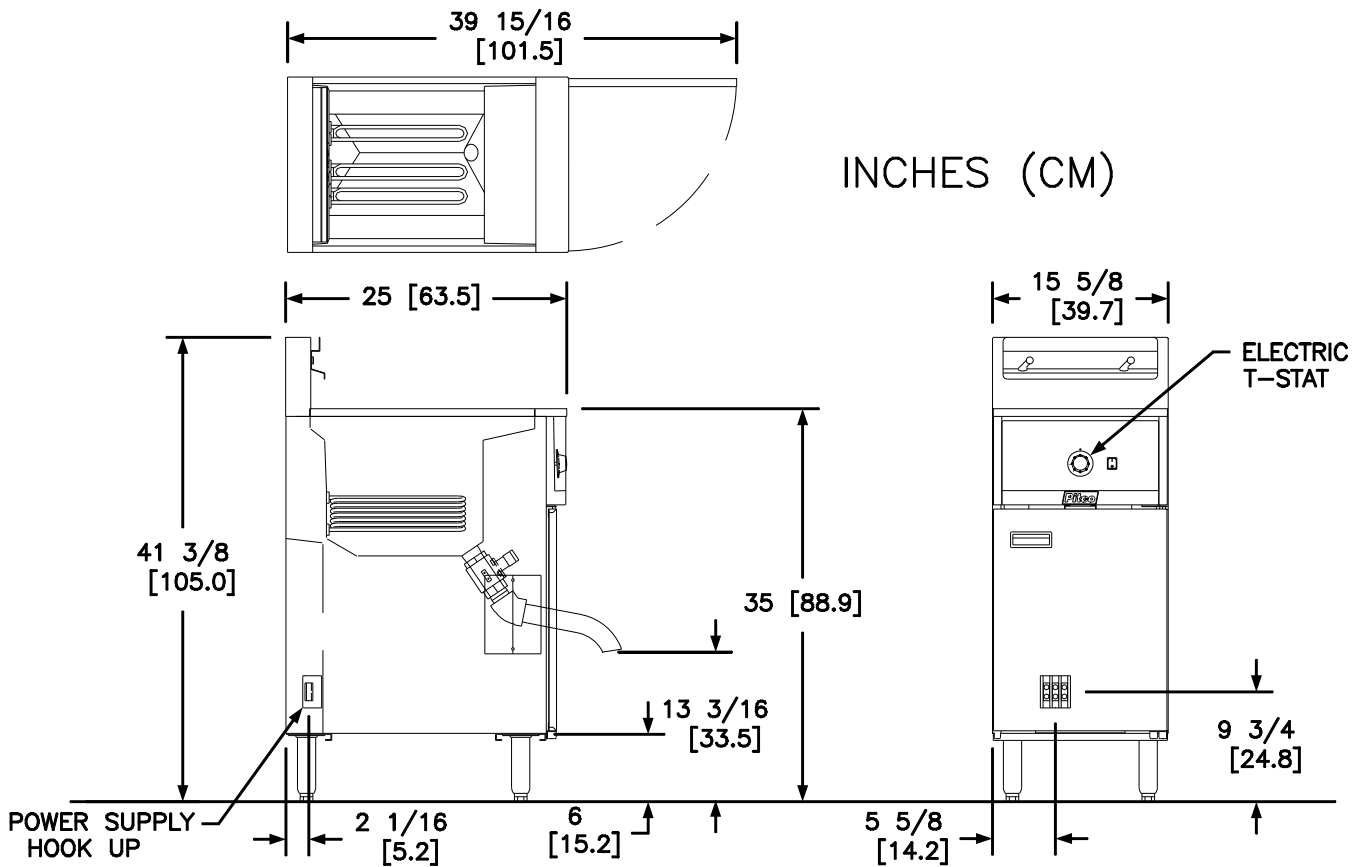
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We reserve the right to change specifications without notice and without incurring any obligation for equipment previously or subsequently sold.

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INDIVIDUAL FRYER SPECIFICATIONS				
Frying Area	Cook Depth	Oil Capacity		
14 x 14 in (35.6 x 35.6 cm)	4 in (10.2 cm)	35 Lbs (15.9 kg)		
ELECTRIC REQUIREMENTS				
Nominal Amps Per Line (50/60 HZ)		3 Phase (3 wire + ground wire)		
		208V	220V	240V
	KW	15	13.7	16.3
	Amps	41.6	36.0	39.3
Refer to local electrical codes for proper wire sizing and installation.				
SHORT FORM SPECIFICATION (Approximate)				
Shipping Weight	Shipping Crate Size H x W x L		Shipping Cube	
200 Lbs (91 kg)	45 x 19 x 36 in (114.3 x 48.3 x 91.4 cm)		17.8 ft ³ (0.5m ³)	
SHORT FORM SPECIFICATION				
Provide Pitco Model E35 Electric fryer. Fryer shall have immersion type heating elements with high temperature alloy stainless steel sheath. Fryer shall have an electric thermostat with on/off switch and power on indicator. Stainless steel tank with smooth peened finish and 1-1/4" full port valve.				
TYPICAL APPLICATION				
Frying a wide variety of foods in a limited amount of space. Frying that requires a moderate volume production rate.				

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