



Value Fryer Series Models VF35 & VF65



STANDARD ACCESSORIES

- Tank-stainless steel
- Cabinet - stainless front, door and sides
- 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
- 9"(22.9cm) adjustable legs, easier access to clean

AVAILABLE OPTIONS & ACCESSORIES

- Tank Cover
- 9"(22.9cm) 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 splash back.

CONTROLS

- Solstice burner/baffle design.
 - Increases cooking production
 - Lowers flue temperature
 - Improves working environment
 - Generates more production per BTU
- Thermostat maintains selected temperature automatically between 200°F (93°C) and 400°F (190°C-CE).
- 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

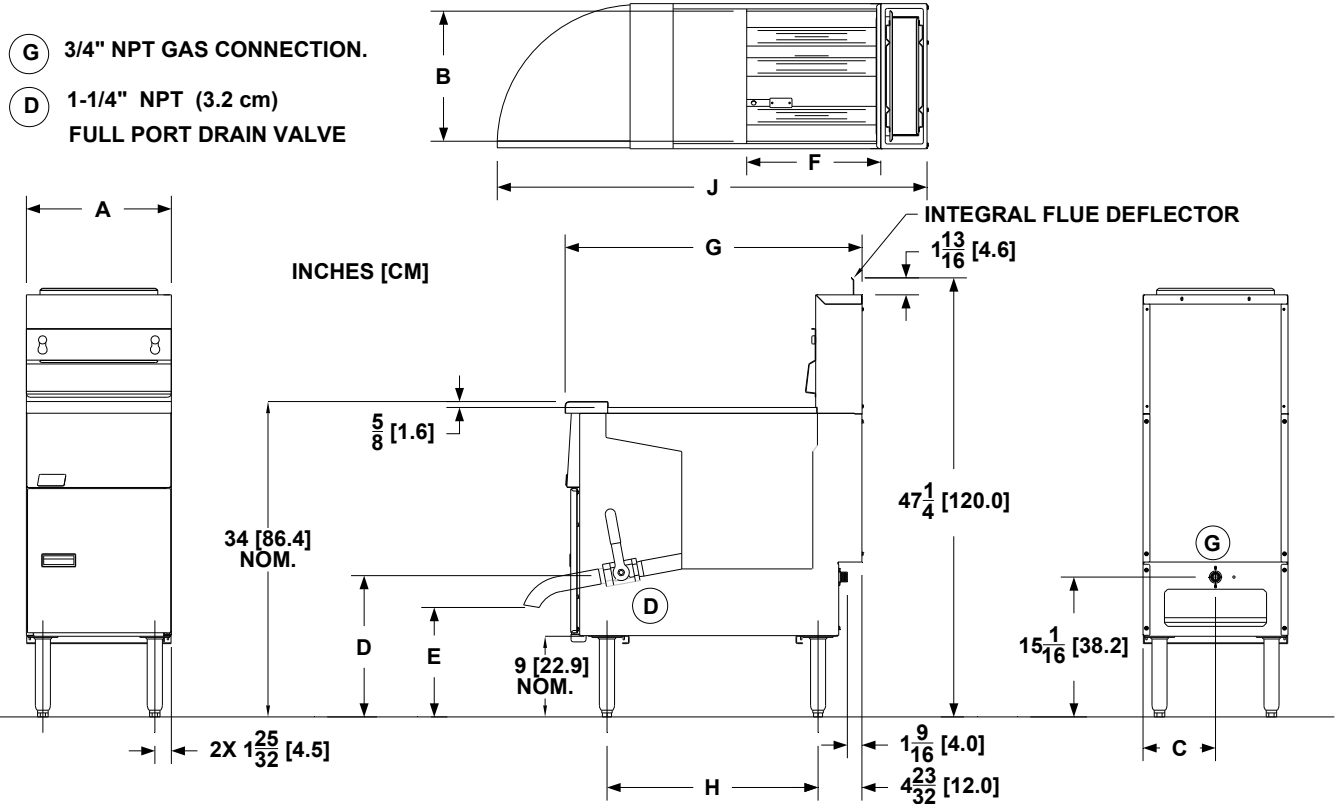
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| TABLE | | | | | | | | | |
|-------|------------------|--------------------|-------------------|--------------------|-------------------|----------------|----------------|------------------|---------------------|
| | A | B | C | D | E | F | G | H | J |
| VF35 | 15 5/8 [39.7] | 14 1/2 [36.8] | 7 13/16 [19.8] | 19 5/8 [49.8] | 15 1/8 [38.4] | 14.0 [35.6] | 32.0 [81.3] | 22 3/4 [57.8] | 46 5/16 [115.0] |
| VF65 | 19 5/8 [49.8] | 17 11/32 [44.1] | 9 13/16 [24.9] | 17 11/32 [44.1] | 12 5/16 [31.2] | 18.0 [45.7] | 34.0 [86.3] | 24 3/4 [62.8] | 52 17/64 [132.7] |



| INDIVIDUAL FRYER SPECIFICATIONS | | | | | | |
|---------------------------------|--------------------------------|--------------------------------|-------------------------------------|---------------------------------------|-------------------------------|----------------------------------|
| Model | Frying Area | Cook Depth | Oil Capacity | Gas Input Rate / Hr | Burner Pressure Nat | Burner Pressure LP |
| VF35 | 14 x 14 in (35.6 x 35.6 cm) | 2.0 - 3.5 in (5.0 - 8.0 cm) | 35 - 40 Lbs (15.9 - 18.1 liters) | 70,000 BTU (CE 20.5 kW) (AU 74 MJ) | 4" W.C. (10 mbars / 1 kPa) | 10" W.C. (25 mbars / 2.4 kPa) |
| VF65 | 18 x 18 in (45.7 x 45.7 cm) | 3.0 - 5.0 in (8 - 13 cm) | 65 - 80 Lbs (31 - 39 liters) | 95,000 BTU (CE 26.5 kW) (AU 95 MJ) | | |

| Model | Shipping Weight | Shipping Crate Size H x W x L | Shipping Cube |
|-------|-------------------|---------------------------------------|--|
| VF35 | 155 Lbs (70.3 kg) | 36 x 19 x 46 in (1168 x 483 x 914 mm) | 18.2 ft ³ (0.5 m ³) |
| VF65 | 180 Lbs (81.6 kg) | | |

| INSTALLATION INFORMATION | | | |
|--------------------------|--|---|--|
| GAS SYSTEM REQUIREMENTS | | | Total Gas Load / Hr |
| Supply Pressure * | Natural Gas | LP Gas | VF35 70,000 BTU, (CE 20.5kW), (AU 74 MJ) |
| | 7 - 10" W.C. (17.4 mbars/ 1.74 kPa) | 11 - 13" W.C. (27.4 mbars/ 2.74 kPa) | VF65 95,000 BTU, (CE 26.5kW), (AU 95 MJ) |

* Check plumbing / gas codes for proper gas supply line sizing to sustain burner pressure when all gas appliances are full on.

| CLEARANCES | | | | | | |
|------------------|------------------|----------------------|-------------|--------------------------|-----------|--|
| 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" (15.2 cm) | 6" (15.2cm) | 0" | 0" | |

Provide Pitco VF35 or VF65 tube-fired gas fryer. Fryer shall have a blower free atmospheric burner system combined with three stainless steel tubes, VF65 with four stainless steel tubes, utilizing high temperature alloy stainless steel baffles, with thermostatic control, thermo-safety pilot and spark ignitor, separate gas shut off, 3/4" npt rear gas connection, recessed cabinet back, 1-1/4" Full port drain. Fryer shall have a deep cool zone; minimum 20% of total oil capacity. Model VF35 shall be a cooking area of 14" x 14". Model VF65 shall be a cooking area of 18" x 18".



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