



Model 7-3 & 7-4 WKS UFM Gas Fryer - with UFM Filter



STANDARD ACCESSORIES

- ◆ FAST Computer
- ◆ Safety float switch
- ◆ Electronic ignition
- ◆ Basket & basket hanger (one per tank)
- ◆ Drain line clean-out rod
- ◆ Heat deflector
- ◆ Filter paper
- ◆ Filter powder and fryer cleaner sample packets
- ◆ UFM-Space Fighter filtration system.
- ◆ 7" (17.8 cm) rear casters / 7" (17.8 cm) front legs
- ◆ Cabinet - Stainless steel front and sides.
- ◆ Tank - Stainless steel
- ◆ Drain nipple
- ◆ Rear "T" manifold
- ◆ Cleaning brush
- ◆ Filter scoop

AVAILABLE OPTIONS & ACCESSORIES

- Casters
- Covers
- Drain valve interlock

Project _____

Item No. _____

Quantity _____

STANDARD SPECIFICATIONS

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.
- ◆ Three (7-3) or four (7-4) 7 inch tanks in one battery.
- ◆ Filter pan and pump assembly enclosure are constructed of polished stainless steel all other surfaces are nickel plated finish.
- ◆ 1/3 HP Heavy duty motor and pump assembly.
- ◆ Large filter area for large fryer filtering.
- ◆ Automatic internal heating system to clear the pump and soften shortening in filter lines.

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.
- ◆ Pump ON/OFF switch and PREHEAT FINISHED green light indicates when filter is ready to pump.

OPERATIONS

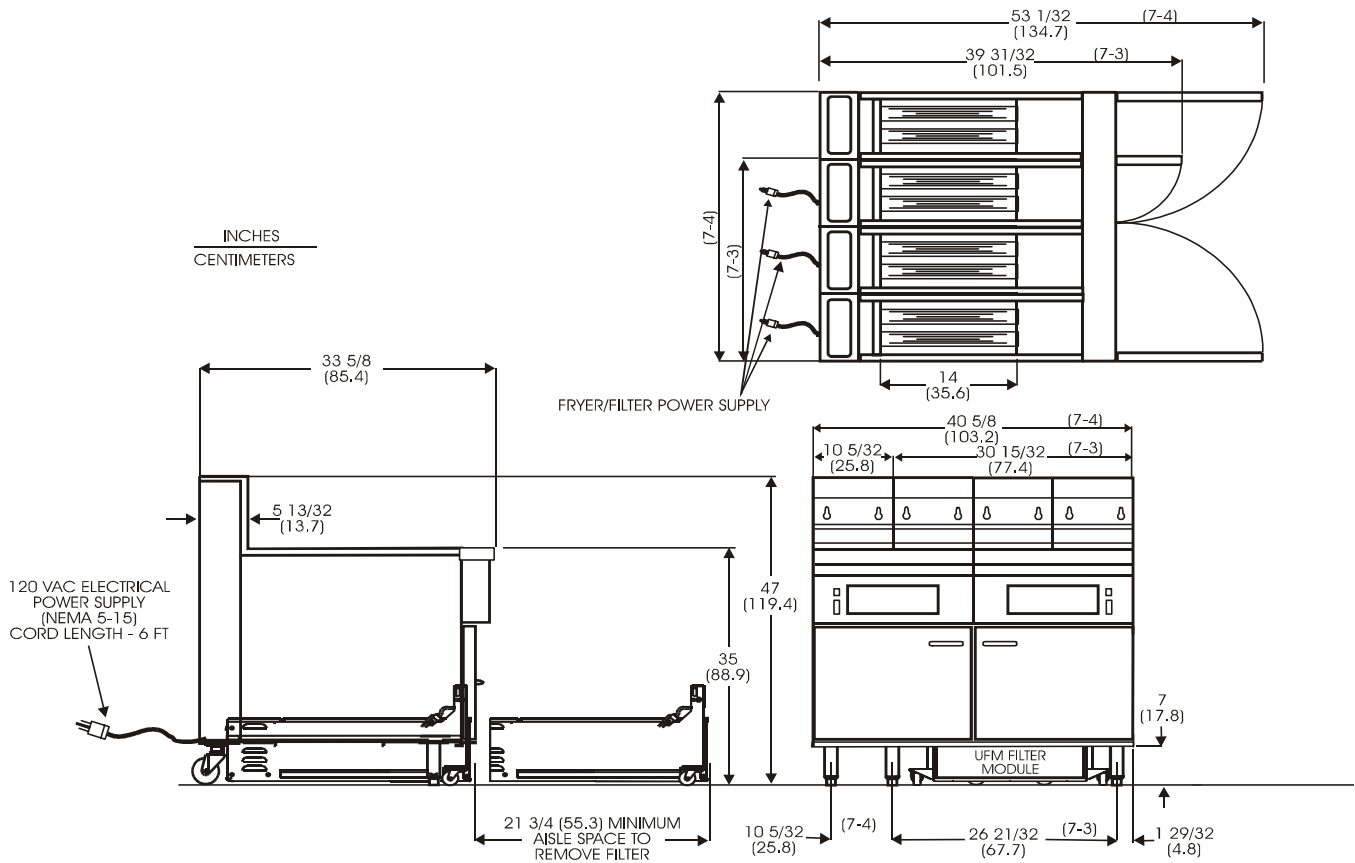
- ◆ Bottom 1-1/4" full port drain for quick draining.
- ◆ Select fryer operating mode from the front mounted computer.
- ◆ Easy to remove under-fryer filter unit for fast cleaning and paper replacement.

APPROVALS

- ◆ AGA Certified
- ◆ CE Approved
- ◆ CGA Certified
- ◆ MEA Approved
- ◆ NSF Listed



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ELECTRICAL		OIL CAPACITY
Option	VOLTAGE/PHASE/HZ	
	120/1/60	240/1/50
	AMPS/EA	AMPS/EA
COMPUTER	0.5	0.25
FILTER SYSTEM	7.0	3.50
ELECTRONIC IGNITION	NO ADDITIONAL AMPS	
DRAIN VALVE INTERLOCK	NO ADDITIONAL AMPS	
NOTE - Add current ratings together for options selected, electrical options require cord.		SHIPPING INFORMATION 450 pounds (204.1 KG) / 68.3 cubic feet (1.9 cubic meters) 7-3 600 pounds (272.2 KG) / 68.3 cubic feet (1.9 cubic meters) 7-4 180 pounds (81.6 KG) / 26 cubic feet (.74 cubic meters) Filter
		GAS CONSUMPTION 55,000 BTU's/Hour 13.860 KCal (per tank) Available in Natural or Propane gas. For other fuel types, contact your Dealer/Distributor.

SHORT FORM SPECIFICATION

Provide Pitco Model 7-3 or 7-4 WKS UFM gas fryer. Fryer shall have three or four tanks mounted in one battery. Fryer shall have atmospheric burner system combined with two stainless steel heat tubes utilizing high temperature alloy stainless steel baffles. Fryer shall have an integrated, piped filtration system located underneath the fryers. Fryer shall have a deep cool zone; minimum 20% of total oil capacity to trap burnt particles, crumbs and black specks. Fryer cooking area shall be 8" x 14" (20.3 cm x 35.6 cm) with a cooking depth of 4" (10.2 cm) per tank. Heat transfer area shall be a minimum of 280 square inches (1,807 sq cm) per tank.

TYPICAL APPLICATION

Frying a wide variety of foods in a limited amount of space. Frying that requires a high volume production rate.