



Model: 35C+ & 45C+ Economy Tube Fired Gas Fryers

Item No	:	_____	Qty	:	_____
Electrical	:	_____	Volt	:	_____
Options	:	_____			
Price	:	_____			



**Model 35C+ & 45C+ Economy
Tube Fired Gas Fryers**

Features:

- ▶ 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 efficiency.
- ▶ Standing pilot light design provides a ready flame when heat is required.
- ▶ Cabinet front and door are constructed of stainless steel with galvanized sides and back.

STANDARD ACCESSORIES

- Cabinet - stainless steel front, door
- Galvanized sides and back
- Tank - stainless steel
- Built-in integrated flue deflector
- Two nickel plated oblong, wire mesh baskets
- One nickel-plated tube rack
- One drain extension
- One drain line clean-out rod
- Removable basket hanger for easy cleaning
- 6" (15.2 cm) adjustable legs

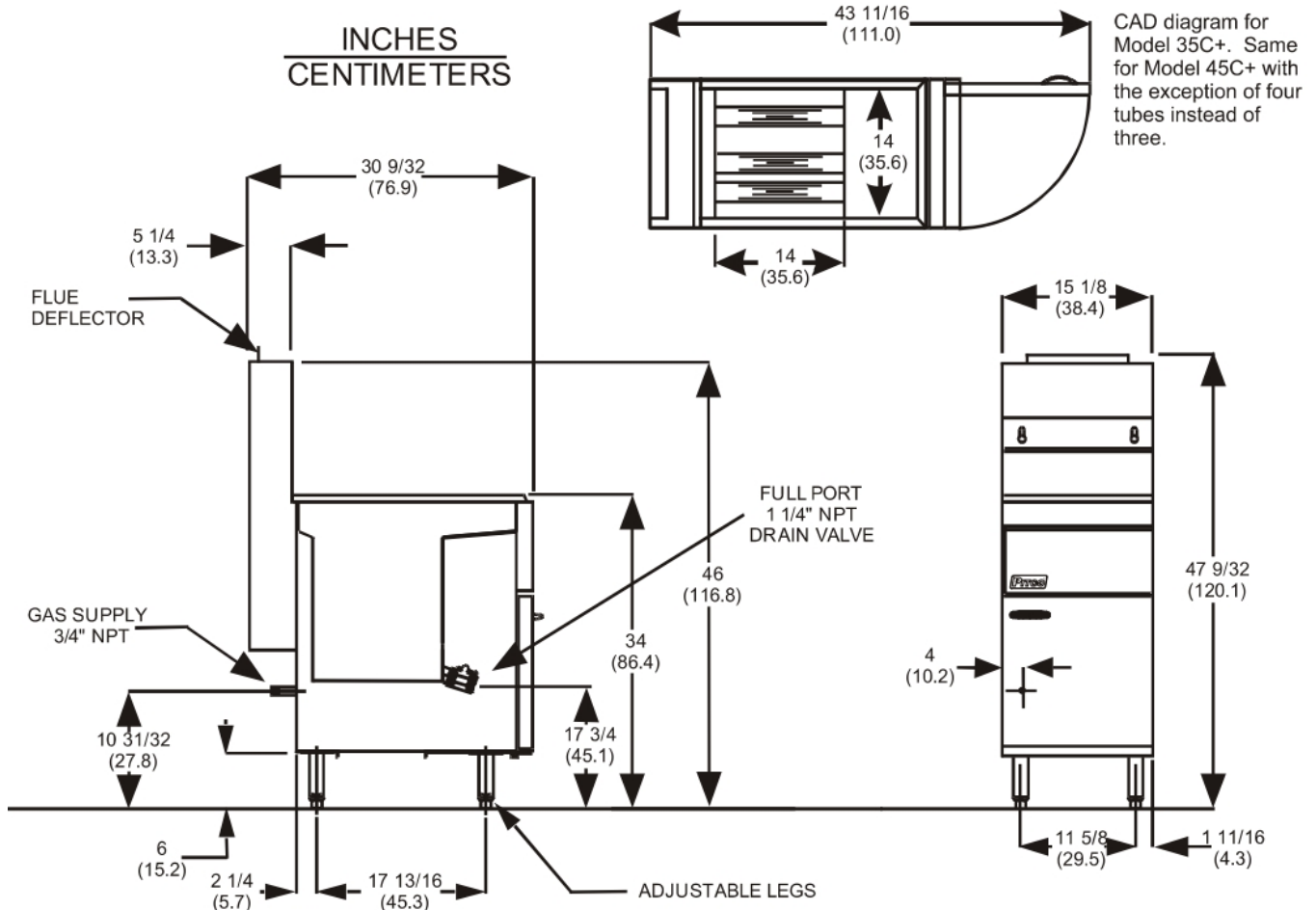
Specifications :

Oil Capacity	:	35-40 lbs (15.9 - 18.1 kg)- Model 35C+ ; 42-50 lbs (19.1 - 22.7 kg)- Model 45C+
Voltage	:	No Electrical options available
Dimension (H x W x L)	:	35 x 22.5 x 37.5(89 x 57.2 x 95.3)
Gas requirement for Incoming Pressure	:	Natural: 7-9 Inches Propane: 11-12 Inches
Weight	:	161 lbs (73 kg) / 17.0 cubic feet (0.48 cubic meters) Model 35C+ 181 lbs (82 kg) / 17.0 cubic feet (0.48 cubic meters) Model 45C+
Gas Consumption	:	90,000 BTU's/Hour (26.3 kW) 122,000 BTU's/Hour (35.7 kW)
Performance characteristics	:	Cooks 50.2 lbs. (22.7 KG) of fries per hour.-Model 35C+ Cooks 66.2 lbs. (30.0 KG) of fries per hour.-Model 45C+



Model: 35C+ & 45C+ Economy Tube Fired Gas Fryers

Model 35C+ & 45C+ Economy Tube Fired Gas Fryers



SHORT FORM SPECIFICATION

Provide Pitco 35C+, or 45C+ tube-fired gas fryer. Fryer shall have an atmospheric burner system combined with three stainless steel tubes (Model 45C+ has four tubes) utilizing high temperature alloy stainless steel baffles. Fryer shall have a deep cool zone; minimum 20% of total oil capacity. Fryer cooking area shall be 14" x 14" (35.7 x 35.7 cm) with a cooking depth of 2-3/4" (7.00 cm). Model 45C+ has cooking depth of 4" (10.16 cm). Heat transfer area shall be a minimum of 588 square inches (3794 sq cm) for 35C+. Heat transfer area shall be a minimum of 785 square inches (5058 sq cm) for 45C+. Provide accessories as follows:

TYPICAL APPLICATION

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

* Continuing research results in steady improvements; therefore, these specifications are subject to change without prior notice.



PT MULTI FLASHINDO KARISMA

Jakarta

Jl. Hayam wuruk 114 Blok A No. 4
Jakarta - Indonesia 11160
Telp. (021) 626 8758,
Fax. (021) 625 8473

Surabaya :

Jl. Saroni Jiwo No.4
Surabaya - Indonesia 60299
Telp. (031) 847 1460,
Fax. (031) 847 1474

Service Center :

Jl. Kamal Raya No.9 RT01/06, Tegal Alur - Cengkareng
Telp. (021) 5595 2523/ 2952 8135
Fax. (021) 5595 7271
Email: service.center@mfk.co.id