

Model FBG18 and FBG24

**Flat Bottom Gas Fryer** 

## Project\_\_\_\_\_\_ Item No.\_\_\_\_\_ Quantity\_\_\_\_\_

# STANDARD SPECIFICATIONS



### **STANDARD FEATURES & ACCESSORIES**

- Tank heavy duty gauge mild steel
- Cabinet-stainless steel front, door, sides & splash back.
- Blower Free Burner Technology
- Solid State Temperature Controller with matchless ignition, melt cycle, and drain valve interlock switch.
- 1 ¼" (3.2 cm) Full port drain valve
- Manual gas shutoff and Rear gas connection
- Built-in integrated flue deflector
- 9" (22.9 cm) Legs
- Drain plug
- Removable flue splash guard
- Drain Line Clean out rod
- Drain Extension
- Fryer cleaner sample

#### **OPTIONS & ACCESSORIES AT ADDITIONAL COST**

- Digital Thermostat with countdown timer
- Stainless Steel back
- □ 9" (22.9 cm) swivel adjustable rear and front casters
- □ Flexible gas hose with disconnect
- Tank cover
- Crumb Tray rear mount
- D Perforated pan divider
- Channel strip
- □ Filter System, please refer to Flat Bottom Fryer with Filtration specification sheet for additional details



- Fry tank constructed of heavy gauge mild steel for stickless wet batter frying.
- Welded tank with an extra smooth peened finish ensures easy cleaning.
- Stainless steel cabinet front, door, side and splash back
- Heavy duty 3/16" (.48 cm) door hinges
- Marine front edge to hold wet batter trays
- Front 1 ¼" (3.2 cm) full port drain for quick draining
- 9" (22.9 cm) bottom clearance allows for ease of cleaning

#### CONTROLS

- Blower Free Burner Technology provides dependable heat transfer without the need for complex power blowers.
- Integrated gas control valve acts as a manual valve, safety pilot valve, main valve, gas filter and pressure regulator (MAX ½ PSI SUPPLY).
- 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.
- Solid State Thermostat mounted behind the front door. A temperature controller incorporating automatic melt cycle, system indicator lights and power switch.
- Matchless ignition ignites a standing pilot once a day when the power is turned on. Less wear and tear on components and faster recovery when the controller calls for heat.
- Drain valve interlock switch is hermetically sealed switch that automatically shuts down the heating system if the drain valve is opened.





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