

Model 20F **High Production Chicken Fryer**



STANDARD ACCESSORIES

- Stainless steel chicken grid
- One nickel plated tube rack
- One drain extension
- One drain line clean-out rod
- Heat deflector
- Cabinet stainless steel front, door, galvanized sides and back
- Tank mild steel with stainless steel front and tubes

AVAILABLE OPTIONS & ACCESSORIES

- ☐ Stainless steel exterior ☐ Casters ☐ Stainless steel tank □ Electronic ignition * □ Front work shelf ☐ Electric thermostat □ Covers ☐ Left or right side work shelf (requires front work shelf)
- ☐ Top holding shelf with removable tray
- ☐ Solid state thermostat with melt cycle
- Only available with solid state thermostat. NOT AVAILABLE on model 24FF

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 efficiency.
- Standing pilot light design provides a ready flame when heat is required.

CONTROLS

- Thermostat maintains selected temperature automatically between 200°F (93°C) and 400°F (204°C).
- 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 1-1/2" (3.2 cm) full port drain for quick draining.
- Standing pilot and thermostat maintains temperature automatically at the selected temperature (200°F (93°C) and 400°F (204°C).

APPROVALS

- **CSA Certified** (AGA, CGA)
- **NSF** Listed
- MEA Approved



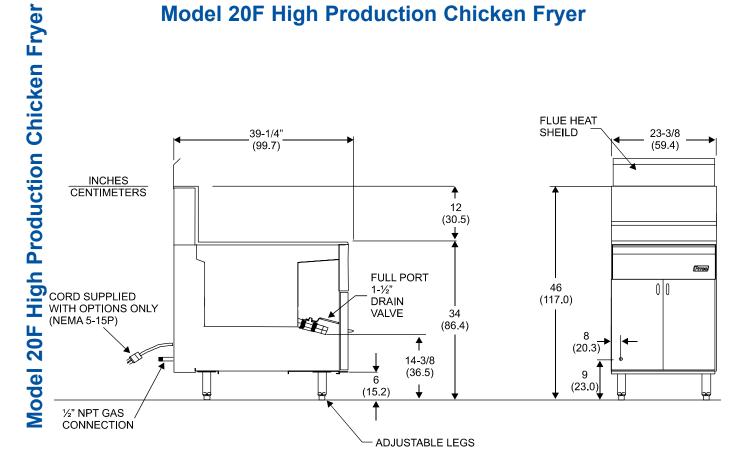




Patent Pending



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ELECTRICAL				
	VOLTAGE/PHASE/HZ			
Option	120/1/60	240/1/50		
	AMPS/EA	AMPS/EA		
GS-MECHANICAL TSTAT	0.0	0.0		
SOLID STATE TSTAT & MELT	0.5	0.25		
ELECTRIC THERMOSTAT	0.5	0.25		
ELECTRONIC IGNITION	NO ADDITIONAL AMPS			

NOTE - Add current ratings together for options selected, electrical options require cord.

OIL CAPACITY

125 - 135 pounds (57 - 61 KG)

SHIPPING INFORMATION

310 pounds (181 KG) / 45 cubic feet (1.27 cubic meters)

PERFORMANCE CHARACTERISTICS

Cooks 110 lbs (49.9 KG) of fries per hour Frying Area 20" x 20" (50.8 cm x 50.8 cm)

GAS CONSUMPTION

180,000 BTU's/Hour (45,360 KCal)

Available in Natural or Propane gas. For other fuel types, contact your Dealer/Distributor.

SHORT FORM SPECIFICATION

Provide Pitco Model 20F tube fired gas fryer. Fryer shall have an atmospheric burner system combined with six stainless steel heat tubes utilizing high temperature alloy stainless steel baffles. 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 20" x 20" (50.8 cm x 50.8 cm) with a cooking depth of 6 1/4" (15.88 cm). Provide accessories as follows:

TYPICAL APPLICATION

Frying a wide variety of foods. Frying that requires large load capacity and high volume production rate.

