



# Model 24RUFM Gas Donut Fryer



Model 24RUFM Gas Donut Fryer

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.
- 1/2HP motor used to provide fast filtering operation. Pumps up to 5 gallons per minute (18.93 liters).
- Filter pan heater

#### 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

- Standing pilot and thermostat maintains temperature automatically at the selected temperature (200°F (93°C) and 400°F (204°C)).
- Bottom 1-1/4" (3.2 cm) full port drain valve for quick draining.
- Easy to remove under-fryer filter unit for fast cleaning and paper replacement.
- Filter piping integrated into the fryer for no-hassle filtering.

#### APPROVALS

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



### STANDARD ACCESSORIES

- Wire mesh tube screen
- Two nickel plated wire mesh donut screens with handles
- Hinged wire mesh submerger screen with safety grip handles
- Drainboard (also used as fryer cover)
- One drain extension
- One drain line clean-out rod
- Heat deflector
- Donut turner sticks
- Cabinet - stainless steel front, door, sides and back
- Tank - mild steel with stainless steel front and tubes
- Solid state thermostat with melt cycle
- Under cabinet filter module
- Filter scoop
- Filter powder and fryer cleaner sample packets
- Cleaning brush
- Fryer crumb scoop
- Filter paper

### AVAILABLE OPTIONS & ACCESSORIES

- Stainless steel tank
- Casters
- Donut dropper bracket
- Covers

Patent Pending

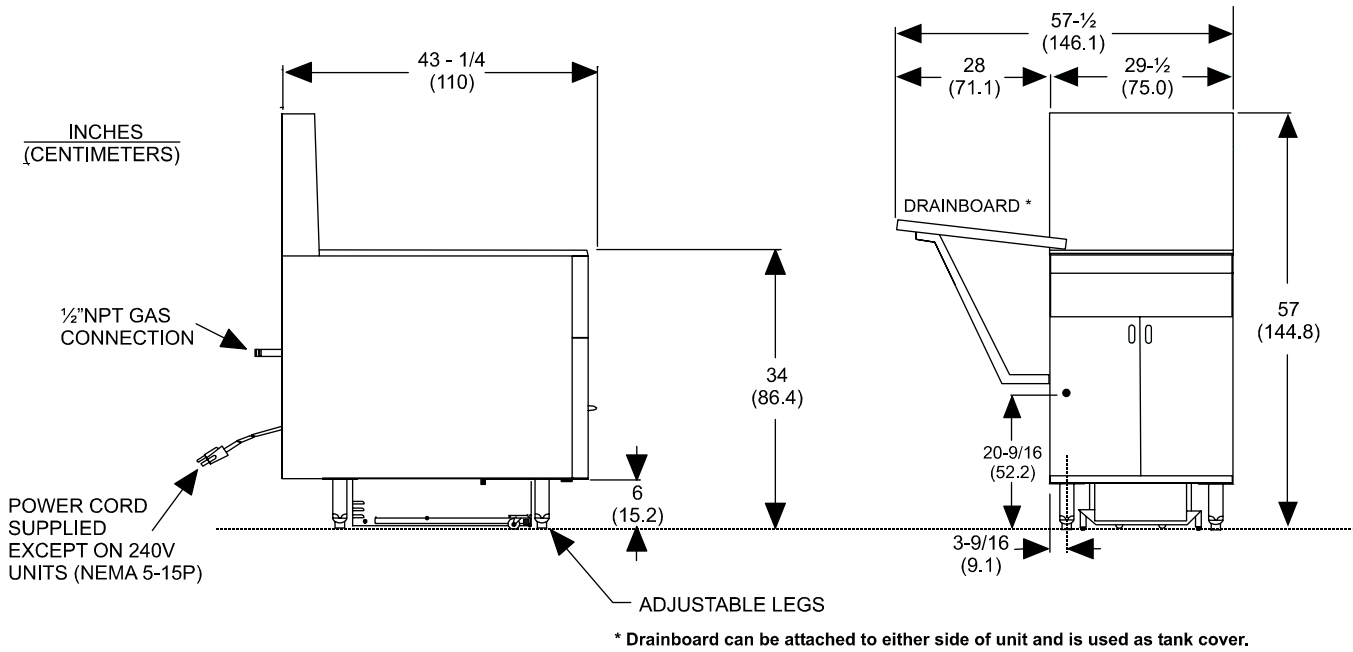
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L10-015 Rev 5 (08/03)



## Model 24RUFM Gas Donut Fryer



ELECTRICAL		OIL CAPACITY	
<b>Option</b>	<b>VOLTAGE/PHASE/HZ</b>		100 – 117 (45 – 53 KG)
	120 / 1 / 60	240 / 1 / 50	
	AMPS/EA	AMPS/EA	
SOLID STATE TSTAT & MELT	0.5	0.25	<b>GAS CONSUMPTION</b> 72,000 BTU's/Hour (18,144 KCal/Hr) 21.1 KW (CE) <b>Available in Natural or Propane gas. For other fuel types, contact your Dealer/Distributor.</b>
FILTER PUMP	7.0	4.0	
ELECTRONIC IGNITION	NO ADDITIONAL AMPS		
NOTE: Add current ratings together for options selected, electrical options require cord.			<b>SHIPPING INFORMATION</b>
			510 pounds (231 KG) / 45 cubic feet (1.27 cubic meters)
			<b>PERFORMANCE CHARACTERISTICS</b>
			Cooks 80 dozen doughnuts per hour Cooking Area 24" x 24" (61 cm x 61 cm)
SHORT FORM SPECIFICATION			
Provide Pitco Model 24RUFM Fryer/Filter System. Unit shall have an integrated piped filtration system located underneath the fryer. Filter assembly shall utilize envelope type filter paper with 500 square inches (3,226 cm) of filter area. Filter shall be provided with stainless steel lid and mounted on casters for easy removal. Fryer is supplied with a drainboard that is used as a tank cover. Fryer shall have an atmospheric burner system combined with four stainless steel heat tubes utilizing high temperature alloy stainless steel baffles. Fryer shall have a deep cook zone. Provide accessories as follows:			
TYPICAL APPLICATION			
Frying a wide variety of foods. Frying that requires large load capacity and high volume production rate.			

