



Model E35 Electric Fryer



Project _____
Item No. _____
Quantity _____

Model E35 Electric Fryer

STANDARD SPECIFICATIONS CONSTRUCTION

- Welded tank with an extra smooth peened finish ensures easy cleaning
- Immersion type; sealed construction heating elements with high temperature alloy stainless steel sheath
- Fryers are designed with a fixed heating element to eliminate oil migration through pivot components. This design creates a safer working environment by keeping the hot elements in the tank.
- Stainless steel front, door, side, and splash back
- Bottom 1-1/4" NPT full port drain valve, for quick draining

CONTROLS

- Electric thermostat maintains selected temperature automatically between 200°F (93°C) and 375°F (191°C).
- Temperature limit switch safely shuts off all heaters if the fryer temperature exceeds the upper limit

STANDARD ACCESSORIES

- Tank-stainless steel
- Cabinet-stainless steel front, door, sides and splashback
- Electric thermostat with front panel ON/OFF switch
- One drain extension
- One drain line clean-out rod
- Fryer cleaner sample
- Two twin size baskets
- Removeable basket hanger for easy cleaning
- 6" (15.2 cm) adjustable legs

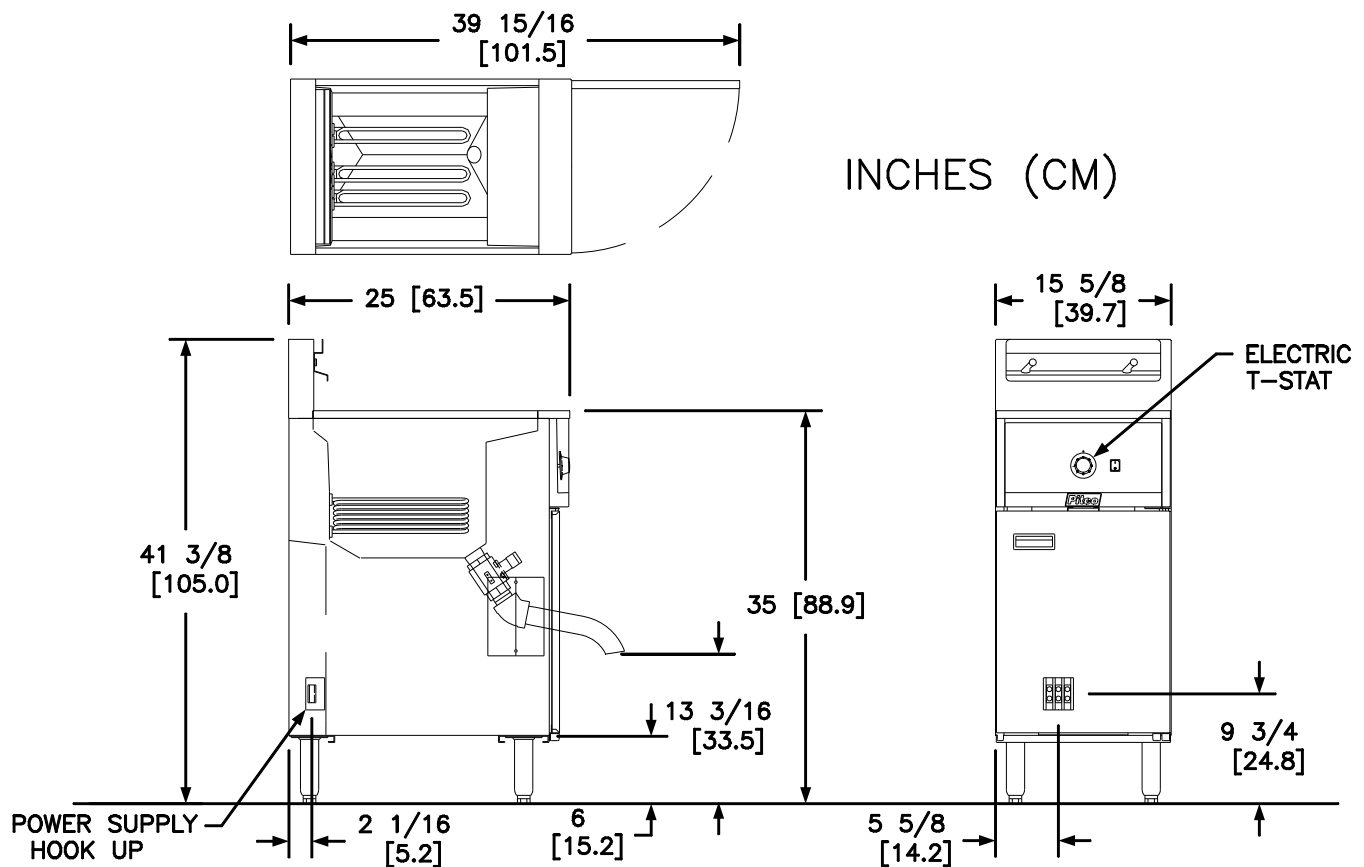
AVAILABLE OPTIONS & ACCESSORIES (At Additional Cost)

- Tank Cover
- 6" (15.2 cm) Adjustable casters



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| INDIVIDUAL FRYER SPECIFICATIONS | | | | |
|--|------|--|------|---|
| Frying Area | | Cook Depth | | Oil Capacity |
| 14 x 14 in (35.6 x 35.6 cm) | | 4 in (10.2 cm) | | 35 Lbs (15.9 kg) |
| ELECTRIC REQUIREMENTS | | | | |
| Nominal Amps Per Line (50/60 HZ) | | 3 Phase (3 wire + ground wire) | | |
| | | 208V | 220V | 240V |
| | KW | 15 | 13.7 | 16.3 |
| | Amps | 41.6 | 36.0 | 39.3 |
| Refer to local electrical codes for proper wire sizing and installation. | | | | |
| SHORT FORM SPECIFICATION (Approximate) | | | | |
| Shipping Weight | | Shipping Crate Size H x W x L | | Shipping Cube |
| 200 Lbs (91 kg) | | 45 x 19 x 36 in (114.3 x 48.3 x 91.4 cm) | | 17.8 ft ³ (0.5m ³) |
| SHORT FORM SPECIFICATION | | | | |
| Provide Pitco Model E35 Electric fryer. Fryer shall have immersion type heating elements with high temperature alloy stainless steel sheath. Fryer shall have an electric thermostat with on/off switch and power on indicator. Stainless steel tank with smooth peened finish and 1-1/4" full port valve. | | | | |
| TYPICAL APPLICATION | | | | |
| Frying a wide variety of foods in a limited amount of space. Frying that requires a moderate volume production rate. | | | | |

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