

Gas Floor Fryer 35-40 lb - 90,000 BTU/hr - 35C+

PITCO | Model 35C+ | 2 Baskets | Natural / LP Gas | 90,000 BTU/hr | Made in USA



PITCO

Model 35C+ | Country of Origin: USA

KEY SPECIFICATIONS

Gas floor fryer | Undercabinet

BASKETS **2**

OIL CAPACITY **35-40 lb**

GAS OUTPUT **90,000 BTU/hr**

COOKING AREA **355.6 x 355.6 mm**

WEIGHT **161 lb / 73 kg**

PRODUCT HIGHLIGHTS

- Natural / LP gas operation
- Standing pilot and thermostat
- Automatic temperature maintenance
- Adjustable stainless-steel legs

Product Features & Technical Specifications

Key Features

- Commercial gas floor fryer with undercabinet.
- Operates on natural gas or LP gas.
- Two-basket configuration with 35-40 lb (15.9-18.1 kg) oil capacity.
- Standing pilot and thermostat automatically maintain the selected temperature.
- Temperature range: 200°F (93°C) to 400°F (190°C), as supplied.
- Gas input: 90,000 BTU/hr (26.3 kW).
- Cooking area: 355.6 x 355.6 mm.
- 6 in (152 mm) adjustable legs.

Technical Overview

PRODUCT TYPE	Commercial Gas Floor Fryer
BRAND	PITCO Frialator
MODEL NO.	35C+
INSTALLATION	Floor Model with Undercabinet
GAS TYPE	Natural Gas / LP Gas
BASKET CAPACITY	2 Baskets
OIL CAPACITY	35-40 lb (15.9-18.1 kg)
TEMPERATURE CONTROL	Standing Pilot + Thermostat
TEMPERATURE RANGE	200°F (93°C) to 400°F (190°C) - supplied value
TOTAL GAS OUTPUT	90,000 BTU/hr (26.3 kW)
COOKING AREA	355.6 x 355.6 mm
NET WEIGHT	161 lb (73.0284 kg)
LEGS	6 in (152 mm) adjustable legs
DIMENSIONS (W x D x H)	384 x 769 x 1168.4 mm
COUNTRY OF ORIGIN	USA

Product Description

The PITCO 35C+ is a commercial gas floor fryer with two baskets, a 35-40 lb oil capacity, standing pilot and thermostat temperature control, and 90,000 BTU/hr gas input. It is supplied with 6 in adjustable legs and is designed for natural gas or LP gas operation.