

Gas Range Fryer with Undercabinet 35-40 lb - 90,000 BTU/hr

PITCO | Model 35C+S | 2 Baskets | 22 L Oil Capacity | 90,000 BTU/hr | Made in USA



PITCO

Model 35C+S | Natural / LP Gas | Country of Origin: USA

KEY SPECIFICATIONS

Gas floor fryer | Natural / LP gas

FRY BASKETS	2
OIL CAPACITY	35-40 lb / 22 L
FRYING AREA	356 x 356 mm
GAS OUTPUT	90,000 BTU/hr
THERMOSTAT	200°F-400°F
DIMENSIONS	385 x 990 x 1194 mm

APPLICATIONS

- Restaurants & hotel kitchens
- Fast-food & frying stations
- Catering operations
- High-volume commercial frying

Product Features & Technical Specifications

Key Features

- Commercial gas range fryer with undercabinet for professional frying operations.
- Operates on Natural Gas or LP Gas.
- Supplied with 2 fryer baskets.
- Oil capacity: 35-40 lb (22 L).
- Frying area: 356 x 356 mm.
- Snap-acting thermostat maintains the selected temperature from 200°F to 400°F (93°C to 204°C).
- Total gas input: 90,000 BTU/hr.
- 6 in (152 mm) stainless steel legs.

Technical Overview

PRODUCT TYPE	Gas Range Fryer with Undercabinet
BRAND	PITCO
MODEL NO.	35C+S
GAS TYPE	Natural Gas / LP Gas
BASKETS	2
OIL CAPACITY	35-40 lb / 22 L
FRYING AREA	356 x 356 mm
THERMOSTAT	Snap acting, 200°F-400°F (93°C-204°C)
TOTAL GAS INPUT	90,000 BTU/hr
NET WEIGHT	161 lb (73 kg)
LEGS	6 in (152 mm) stainless steel legs
DIMENSIONS (W x D x H)	385 x 990 x 1194 mm
COUNTRY OF ORIGIN	USA

Product Description

The PITCO 35C+S is a commercial gas range fryer with undercabinet, two baskets, 35-40 lb (22 L) oil capacity, and 90,000 BTU/hr gas input. It operates on Natural Gas or LP Gas and uses a snap-acting thermostat to maintain the selected frying temperature from 200°F to 400°F (93°C to 204°C).