

Gas Floor Fryer 65-80 lb - 150,000 BTU/hr

PITCO | Model 65C+ | 2 Baskets | 65-80 lb Oil Capacity | 150,000 BTU/hr | Made in USA



PITCO

Model 65C+ | PITCO Frialator | Country of Origin: USA

KEY SPECIFICATIONS

Commercial gas floor fryer | 2 baskets

FRY BASKETS **2**

OIL CAPACITY **65-80 lb**

COOKING AREA **457.2 x 457.2 mm**

GAS OUTPUT **150,000 BTU/hr**

SAFETY LIMIT **450°F / 410°F Intl.**

DIMENSIONS **512 x 875 x 1204 mm**

APPLICATIONS

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

Product Features & Technical Specifications

Key Features

- Commercial PITCO gas floor fryer for high-volume frying operations.
- Supplied with 2 fryer baskets.
- Oil capacity: 65-80 lb.
- Cooking area: 457.2 x 457.2 mm.
- Gas input: 150,000 BTU/hr.
- High-temperature safety limit automatically shuts off gas flow if fryer temperature exceeds 450°F (232°C) +/-15°F (+/-10°C).
- International-unit safety limit: 410°F (210°C).
- 6 in (152.4 mm) adjustable legs; net weight 226 lb (102.5 kg).

Technical Overview

PRODUCT TYPE	Gas Floor Fryer
BRAND	PITCO Frialator
MODEL NO.	65C+
FRY BASKETS	2
OIL CAPACITY	65-80 lb
COOKING AREA	457.2 x 457.2 mm
TOTAL GAS INPUT	150,000 BTU/hr
SAFETY HIGH LIMIT	450°F (232°C) +/-15°F (+/-10°C)
INTERNATIONAL LIMIT	410°F (210°C)
NET WEIGHT	226 lb (102.5 kg)
LEGS	6 in (152.4 mm) adjustable legs
DIMENSIONS (W x D x H)	512 x 875 x 1204 mm
COUNTRY OF ORIGIN	USA

Product Description

The PITCO 65C+ is a high-capacity commercial gas floor fryer with two baskets, a 65-80 lb oil capacity, and 150,000 BTU/hr gas input. Its high-temperature safety limit automatically shuts off gas flow if the fryer temperature exceeds 450°F (232°C) +/-15°F (+/-10°C), or 410°F (210°C) for international units.