

**Gas Fryers**

**PITCO Solstice 35 lbs. Oil Capacity High Efficiency Fryer**

Stainless steel tank, front, door, sides and backsplash. 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 main burner until pilot is established. Temperature limit switch shuts off all gas flow when fryer temp exceeds upper limit. 9" adjustable legs. **May Qualify for Energy Saving Rebates. Contact your Product Consultant for details.**

- Tube design
- Cooks 55-59 lbs. french fries per hour
- 14"Wx13<sup>5</sup>/<sub>8</sub>"Dx4"H frying area
- Includes two twin baskets
- +200°F to +400°F millivolt temp range



ONE YEAR PARTS AND LABOR, FIVE YEAR PARTS WARRANTY OF TANK

**FREE SHIPPING**

Model#	WxDxH	Wt.	Your Cost
440-673	15 <sup>5</sup> / <sub>8</sub> "x32"x46 <sup>1</sup> / <sub>8</sub> "	161#	\$1738.55

**Central EXCLUSIVE**

**40 to 100 lbs. Oil Capacity**

Stainless steel front, top ledge, header, door (field reversible), and dual wall removable exhaust flue. Tube design. Fully welded stainless steel fry tank, embossed to reflect correct oil level. Filtration storage vessel to drain vat oil. Cold zone below tube burner promotes longer oil life and better tasting food. 200°F to 400°F thermostat. 6" adjustable legs.

- **Model #440-902** has three tubes with a 14"Wx14"D frying area.
- **Model #440-903** has four tubes with a 14"Wx14"D frying area.
- **Model #440-904** has five tubes with a 13<sup>3</sup>/<sub>4</sub>"Wx19<sup>3</sup>/<sub>8</sub>"D frying area.



**FREE SHIPPING**

ONE YEAR PARTS AND LABOR WARRANTY, TWO YEAR FOR FRYPOT

Model#	Oil Capacity	BTU	WxDxH	Wt.	Your Cost
440-902	35-40 lbs.	90,000	15 <sup>1</sup> / <sub>2</sub> "x27 <sup>1</sup> / <sub>2</sub> "x47 <sup>1</sup> / <sub>2</sub> "	200#	\$699.00
440-903	40-50 lbs.	115,000	15 <sup>1</sup> / <sub>8</sub> "x30 <sup>3</sup> / <sub>8</sub> "x47"	200#	889.00
440-904	70-100 lbs.	150,000	19 <sup>1</sup> / <sub>2</sub> "x31"x47 <sup>1</sup> / <sub>4</sub> "	275#	1050.00

**OPTIONS\***

275-008	SafetyQuik™ Disconnect Kit with 48" Hose	229.00
692-069	Set of Four Casters, Two Locking*	246.40

\*Must be ordered with equipment to qualify for free shipping

**Dean Value Gas 43 lbs. Oil Capacity**

Stainless steel frypot, door and backsplash/flue cover. Aluminized sides. 6" legs.

- Tube design
- 105,000 BTU/hr
- Cooks 57 lbs. of french fries per hour
- 14"Wx13<sup>3</sup>/<sub>4</sub>"Dx4<sup>1</sup>/<sub>2</sub>"H fry area
- Two 5<sup>7</sup>/<sub>8</sub>"Wx12<sup>5</sup>/<sub>8</sub>"Dx6<sup>5</sup>/<sub>8</sub>"H fry baskets included
- Durable temperature probe

ONE YEAR PARTS AND LABOR, FIVE YEAR PRORATED PARTS WARRANTY ON FRYPOT

Model#	WxDxH	Wt.	Your Cost
300-065	15 <sup>1</sup> / <sub>2</sub> "x29 <sup>1</sup> / <sub>4</sub> "x45"	150#	\$906.

**OPTIONS**

300-066	Set of Four Casters, Two Locking	184.
275-008	SafetyQuik™ Disconnect Kit with 48" Hose	229.



**PITCO**

**40, 50 & 80 lbs. Oil Capacity**

Stainless steel tank, door and front. Galvanized sides and back. 6" adjustable legs. 1<sup>1</sup>/<sub>4</sub>" drain. No electricity required.

- Tube design
- **Model #440-019** is 105,000 BTU. Cooks 72 lbs. of french fries per hour.
- **Model #440-910** is 115,000 BTU. Cooks 72 lbs. of french fries per hour.
- **Model #440-008** is 122,000 BTU. Cooks 85 lbs. of french fries per hour.
- **Model #440-022** is 150,000 BTU. Cooks 105 lbs. of french fries per hour.
- 14"Wx14"D fry area, except #440-022 has 18"Wx18"D fry area
- Two 6<sup>1</sup>/<sub>2</sub>"Wx13<sup>1</sup>/<sub>2</sub>"Dx5<sup>1</sup>/<sub>2</sub>"H fry baskets included
- +200°F to +400°F thermostat range

ONE YEAR PARTS AND LABOR WARRANTY

**FREE SHIPPING**

Model#	Oil Capacity	W/D/H	Wt.	Your Cost
440-019	40 lb.	15 <sup>1</sup> / <sub>8</sub> "x30 <sup>3</sup> / <sub>8</sub> "x47 <sup>5</sup> / <sub>16</sub> "	170#	\$779.00
440-910	40-45 lb.	15 <sup>1</sup> / <sub>8</sub> "x30 <sup>5</sup> / <sub>16</sub> "x47 <sup>5</sup> / <sub>16</sub> "	181#	960.00
440-008	42-50 lb.	15 <sup>1</sup> / <sub>2</sub> "x30 <sup>3</sup> / <sub>8</sub> "x47 <sup>5</sup> / <sub>16</sub> "	181#	1239.00
440-022	65 to 80 lb.	20 <sup>3</sup> / <sub>16</sub> "x34 <sup>7</sup> / <sub>16</sub> "x47 <sup>1</sup> / <sub>16</sub> "	226#	1399.00



**OPTIONS\***

Model#	Description	Your Cost
440-006	Set of Four 6" Casters, Two Locking	\$246.40
275-008	SafetyQuik™ Disconnect Kit with 48" Hose	229.00

\*Must be ordered with equipment to qualify for free shipping

**VULCAN**

**40, 50 & 70 lbs. Oil Capacity**

Free start up by Hobart Sales & Service. Stainless steel tank, front and double layer door. Galvanized sides and back. 1<sup>1</sup>/<sub>4</sub>" drain.

- Tube design has a large cold zone for frying battered products
- **Model #515-159** is 90,000 BTU. Two 6<sup>1</sup>/<sub>2</sub>"Wx13<sup>3</sup>/<sub>4</sub>"Dx6"H baskets. 14"Wx14"D fry area. Cooks 57 lbs. of french fries per hour.
- **Model #515-160** is 120,000 BTU. Two 6<sup>1</sup>/<sub>2</sub>"Wx13<sup>3</sup>/<sub>4</sub>"Dx6"H baskets. 14"Wx14"D fry area. Cooks 70 lbs. of french fries per hour.
- **Model #515-255** is 150,000 BTU. Two 9<sup>1</sup>/<sub>2</sub>"Wx13<sup>3</sup>/<sub>4</sub>"Dx6"H baskets. 19<sup>1</sup>/<sub>2</sub>"Wx14"D fry area. Cooks 90 lbs. of french fries per hour.
- +200°F to +400°F snap action millivolt thermostat controls which require no electric connection



ONE YEAR PARTS AND LABOR WARRANTY, FIVE YEAR LIMITED TANK WARRANTY. (ENTIRE FRYER IS REPLACED IF TANK LEAKS DURING THE FIRST YEAR OF OPERATION.)

**FREE SHIPPING**

Model#	Oil Capacity	WxDxH	Wt.	Your Cost
515-159	35-40 lb.	15 <sup>1</sup> / <sub>2</sub> "x29 <sup>3</sup> / <sub>4</sub> "x46 <sup>5</sup> / <sub>8</sub> "	210#	\$1050.
515-160	45-50 lb.	15 <sup>1</sup> / <sub>2</sub> "x29 <sup>1</sup> / <sub>4</sub> "x46 <sup>5</sup> / <sub>8</sub> "	210#	1370.
515-255	65-70 lb.	21"Wx29 <sup>1</sup> / <sub>2</sub> "Dx47 <sup>5</sup> / <sub>8</sub> "	270#	1780.

**OPTIONS\***

515-104	Optional Set of Four 6" Casters, Two Locking*	220.
275-008	SafetyQuik™ Disconnect Kit with 48" Hose	229.

\*Must be ordered with equipment to qualify for free shipping