



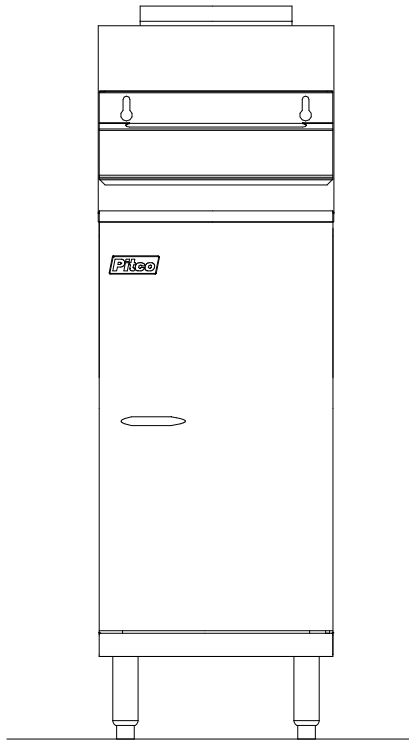
Project _____

Item No. _____

Quantity _____

Model 40D Tube Fired Gas Fryer

Model 40D Tube Fired Gas Fryer



STANDARD SPECIFICATIONS

CONSTRUCTION

- Welded tank with an extra smooth peened finish ensures easy cleaning.
- Long lasting, high temperature alloy stainless steel heat baffles are mounted in the heat exchanger tubes to provide maximum heating and combustion efficiency.
- Standing pilot light design provides a ready flame when heat is required.
- Stainless steel front, door and galvanized steel sides and back.

CONTROLS

- Thermostat maintains selected temperature automatically between 200°F (93°C) and 400°F (190°C).
- 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 the main burner until pilot is established and shuts off all gas flow automatically if the pilot flame goes out.
- Temperature limit switch safely shuts off all gas flow if the fryer temperature exceeds the upper limit.

OPERATIONS

- Front 1-1/4" NPT drain valve, for quick draining

STANDARD ACCESSORIES

- Tank-stainless steel
- Cabinet-stainless steel front, door and galvanized steel sides and back
- One tube rack
- Integral Flue Deflector
- Two twin size baskets
- One drain extension
- One drain line clean-out rod
- Removable basket hanger for easy cleaning
- 6" (15.2 cm) Adjustable legs

OPTIONS & ACCESSORIES (AT ADDITIONAL COST)

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



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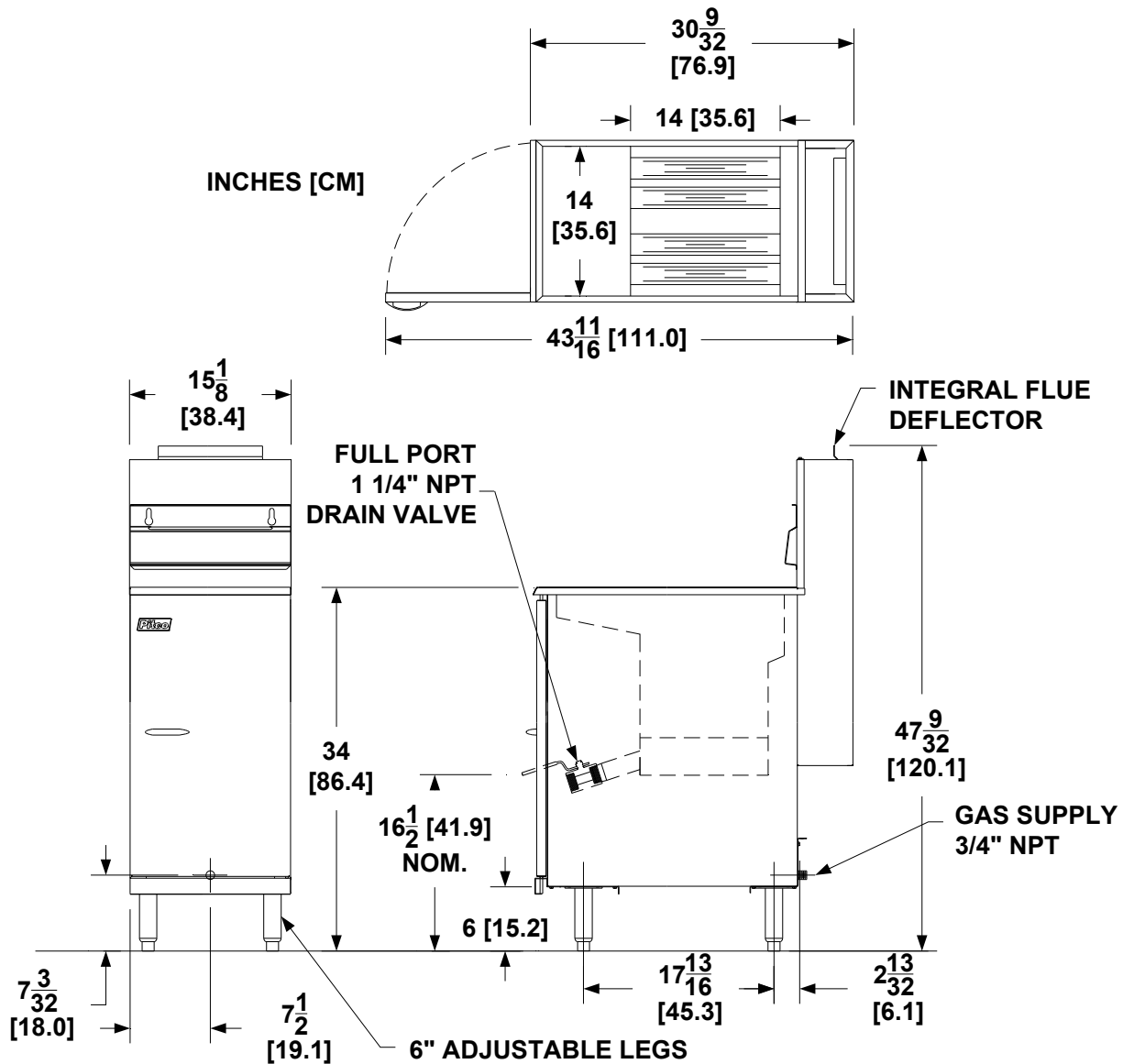
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L10-334 Rev 2 07/24

Printed in the USA

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INDIVIDUAL FRYER SPECIFICATIONS

Frying Area	Cook Depth	Oil Capacity	Gas Input Rate / Hr	Burner Pressure Nat	Burner Pressure LP
14 x 14 in (35.6 x 35.6 cm)	4 - 6 in (10.2 - 15.2cm)	40 - 45 Lbs (18 - 20 kg)	107,000 BTUs (31.4 kW) (113 MJ)	4" W.C. (10 mbars / 1 kPa)	10" W.C. (25 mbars / 2.4 kPa)

FRYER SHIPPING INFORMATION (Approximate)

Shipping Weight	Shipping Crate Size H x W x L	Shipping Cube
181 Lbs (82.1 kg)	36 x 19 x 46 in (116.8 x 48.3 x 91.4 cm)	18.2 ft ³ . (0.5m ³)

CLEARANCES

Front min.	Floor min.	Combustible material		Non-Combustible material		Fryer Flue Area
30"	6"	Sides min.	Rear min.	Sides min.	Rear min.	Do not block / restrict flue gases from flowing into hood or install vent hood drains over the flue.
(76.2 cm)	(15.25 cm)	6" (15.2cm)	6" (15.2cm)	0"	0"	

SHORT FORM SPECIFICATION

Provide 40D tube-fired gas fryer. Fryer shall have an atmospheric burner system combined with four stainless steel tubes utilizing high temperature alloy stainless steel baffles. Fryer shall have a deep cool zone; minimum 20% of total oil capacity. Fryer cooking area shall be 14" x 14" (35.6 x 35.6 cm) with a cooking depth of 4 - 6" (10.2 - 15.2 cm). Heat transfer area shall be a minimum of 575 square inches (3,709 sq cm).

TYPICAL APPLICATION

Frying a wide variety of foods in a limited amount of space. Frying that requires a medium volume production rate.



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