



Value Fryer Series Models VF35 & VF65



STANDARD ACCESSORIES

- Tank-stainless steel
- Cabinet - stainless front, door and sides
- One tube rack
- One built-in flue deflector
- Two twin size baskets
- One drain extension
- One drain line clean-out rod
- Removable basket hanger for easy cleaning
- 9"(22.9cm) adjustable legs, easier access to clean

AVAILABLE OPTIONS & ACCESSORIES

- Tank Cover
- 9"(22.9cm) Casters

Project _____

Item No. _____

Quantity _____

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.
- Standing pilot light design provides a ready flame when heat is required.
- Stainless steel front, door, sides and splash back.

CONTROLS

- Solstice burner/baffle design.
 - Increases cooking production
 - Lowers flue temperature
 - Improves working environment
 - Generates more production per BTU
- Thermostat maintains selected temperature automatically between 200°F (93°C) and 400°F (190°C-CE).
- 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

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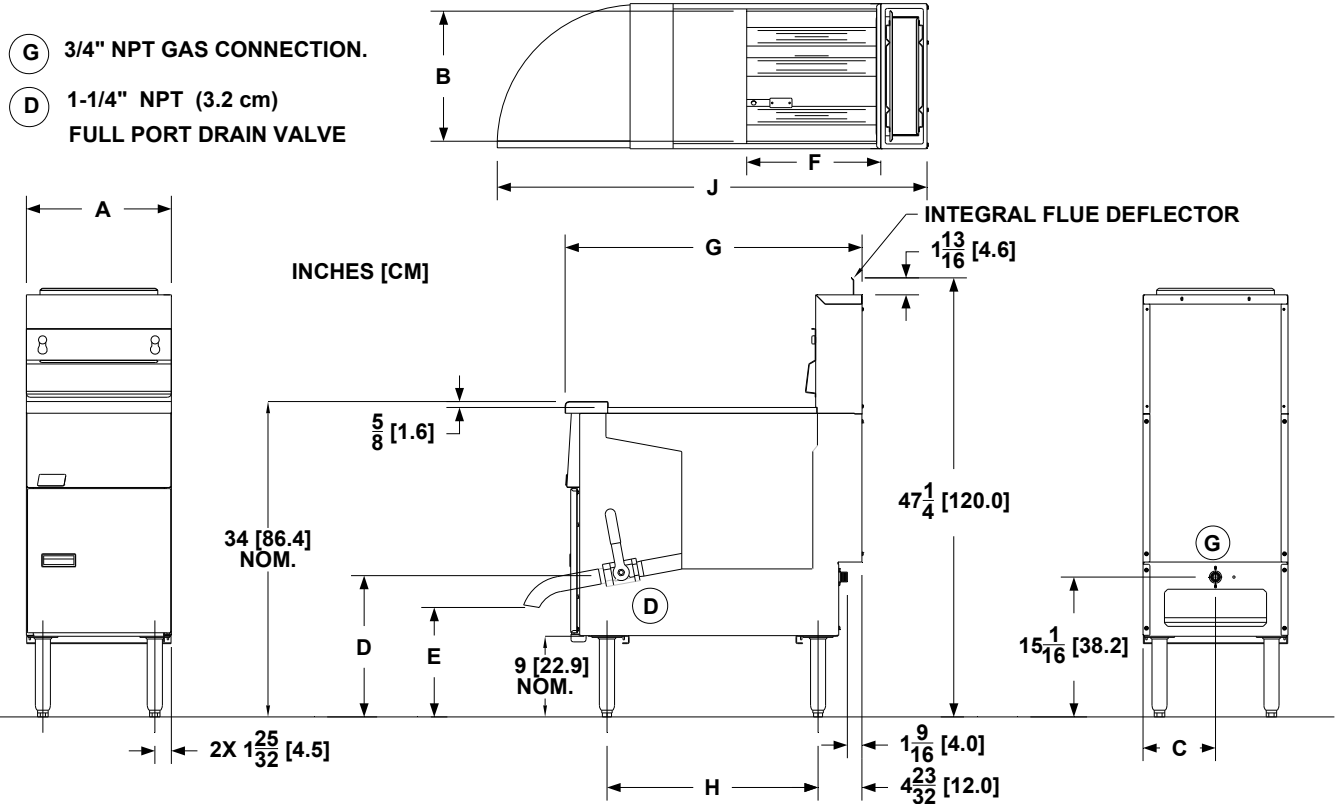
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Printed in the USA

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TABLE									
	A	B	C	D	E	F	G	H	J
VF35	15 5/8 [39.7]	14 1/2 [36.8]	7 13/16 [19.8]	19 5/8 [49.8]	15 1/8 [38.4]	14.0 [35.6]	32.0 [81.3]	22 3/4 [57.8]	46 5/16 [115.0]
VF65	19 5/8 [49.8]	17 11/32 [44.1]	9 13/16 [24.9]	17 11/32 [44.1]	12 5/16 [31.2]	18.0 [45.7]	34.0 [86.3]	24 3/4 [62.8]	52 17/64 [132.7]



INDIVIDUAL FRYER SPECIFICATIONS						
Model	Frying Area	Cook Depth	Oil Capacity	Gas Input Rate / Hr	Burner Pressure Nat	Burner Pressure LP
VF35	14 x 14 in (35.6 x 35.6 cm)	2.0 - 3.5 in (5.0 - 8.0 cm)	35 - 40 Lbs (15.9 - 18.1 liters)	70,000 BTU (CE 20.5 kW) (AU 74 MJ)	4" W.C. (10 mbars / 1 kPa)	10" W.C. (25 mbars / 2.4 kPa)
VF65	18 x 18 in (45.7 x 45.7 cm)	3.0 - 5.0 in (8 - 13 cm)	65 - 80 Lbs (31 - 39 liters)	95,000 BTU (CE 26.5 kW) (AU 95 MJ)		

Model	Shipping Weight	Shipping Crate Size H x W x L	Shipping Cube
VF35	155 Lbs (70.3 kg)	36 x 19 x 46 in (1168 x 483 x 914 mm)	18.2 ft ³ (0.5 m ³)
VF65	180 Lbs (81.6 kg)		

GAS SYSTEM REQUIREMENTS			Total Gas Load / Hr	
Supply Pressure *	Natural Gas	LP Gas	VF35	70,000 BTU, (CE 20.5kW), (AU 74 MJ)
	7 - 10" W.C. (17.4 mbars/ 1.74 kPa)	11 - 13" W.C. (27.4 mbars/ 2.74 kPa)	VF65	95,000 BTU, (CE 26.5kW), (AU 95 MJ)

* Check plumbing / gas codes for proper gas supply line sizing to sustain burner pressure when all gas appliances are full on.

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

Provide Pitco VF35 or VF65 tube-fired gas fryer. Fryer shall have a blower free atmospheric burner system combined with three stainless steel tubes, VF65 with four stainless steel tubes, utilizing high temperature alloy stainless steel baffles, with thermostatic control, thermo-safety pilot and spark ignitor, separate gas shut off, 3/4" npt rear gas connection, recessed cabinet back, 1-1/4" Full port drain. Fryer shall have a deep cool zone; minimum 20% of total oil capacity. Model VF35 shall be a cooking area of 14" x 14". Model VF65 shall be a cooking area of 18" x 18".



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