

Flat Bottom Fryer

Flexible - Pick your size, pick your lineup.

Easy To Use - Fast, simple two step oil filtration system.



Two FBG24x24 fryers with self contained oil filtration system.

The

FBG24x24 Fryer Flat Bottom Fryer

- √ Modular design allows for mix and match of 24" or 18" fryers
- \checkmark Available in 24" or 18" widths
- √ Footprint fits most existing store layouts.
- \checkmark Stainless steel front, door and sides no paint
- \checkmark Large 9" casters for easy movement and cleanup.
- \checkmark Matchless ignition, lights once a day for less wear an tear on ignition components
- √ Evenly dispersed heating of the tank eliminating the need for fins baffles or blowers



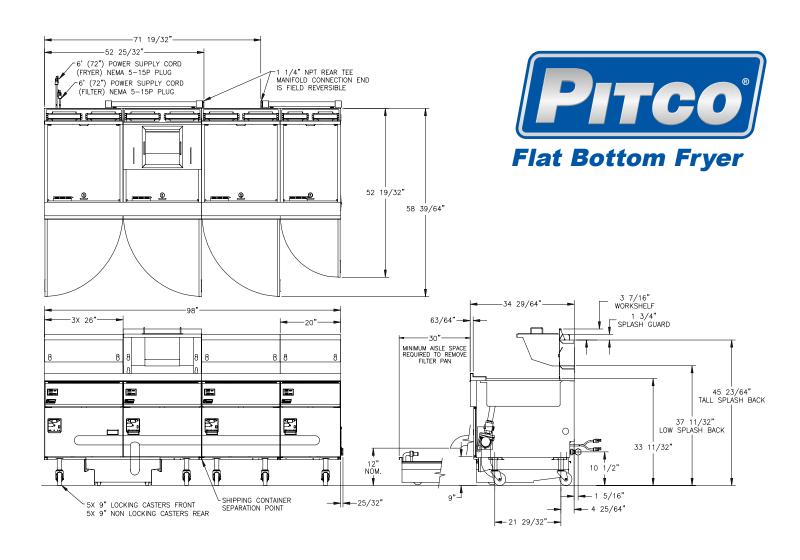
The Filter System Smart, Simple and Easy to Use

- √ High capacity oil pump for fast shortening return (8 gallons per minute)
- √ Extra large 3" drain lines for dependable, clog free drainage.
- \checkmark Drain valve interlock to ensure burner will not ignite while drain is open.
- √ Metal mesh filter screen to filter oil.











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