



MODEL PTG14 GAS FRYING SYSTEM



The TorQ Continuous Filtration fryers offer continuous filtration during cooking, faster cook times and efficient heating.

The pivoting filter arm and cartridge style filter allows for fast and easy filter changes. Available in 14" single vats.

GAS FRYERS AVAILABLE

- **PTG14: 75,000 BTU 35 LBS, 14" x 14" fry area**

MODEL OPTIONS AVAILABLE (at additional cost)

- Tank Covers
- SOS (Smart Oil Sensing)

PENDING APPROVALS



PTG14
NSF/ANSI 4
E469577

STANDARD FEATURES

- One Touch Controller
- 10.1" Capacitive display
- Wifi Connectivity
- Built-in Open Kitchen compatibility
- Continuous In-tank Filtration
- Tank – Stainless steel Construction
- Cabinet – Stainless steel front, door, & removable cab sides
- 1-1/4" full port drain valve
- 9" adjustable casters for leveling fryer
- Auto-top off

CONTINUOUS FILTRATION

- Filtration occurs any time a heat demand is required.
- Filter change made easy via the pivoting in-tank filter arm and removable filter assembly.

FORCED CONVECTION

- Reduced cook times of up to 5%.
- Return jets oriented to optimize tank washing and crumb localization.

ACCESSORY ITEMS SHIPPED WITH UNIT

- 1- Tub Scraper
- 1- Crumb catch / scoop
- 2- Filter Assemblies w/ filter media
- 1- Fryer cleaning brush
- 1- Drain clean out rod
- X-Removable basket hangers (1 / frypot)
- X- Fry baskets 14"L x 8"W x 6.75"D (2 / frypot)

Pitco Frialator, Inc • P.O. Box 501, Concord, NH 03302-0501 • 553 Route 3A, Bow, NH 03304

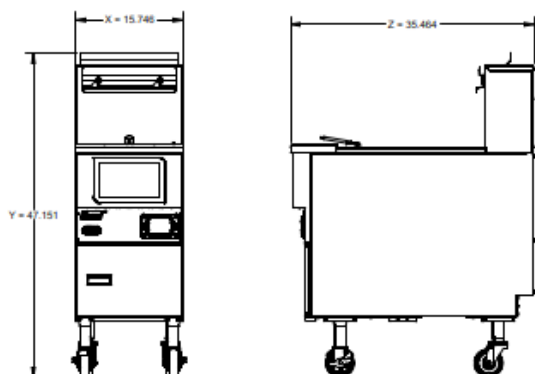
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FRYER DIMENSIONS	
	Model
	PTG14
DIM X	15.746" (39.995)
DIM Y	47.151" (119.764)
DIM Z	35.464" (90.079)

INDIVIDUAL FRYER SPECIFICATIONS					
Model	Frying Area	Oil Capacity	Gas Input Rate/Hr	Burner Pressure Nat	Burner Pressure LP
PTG14	14 x 14 in (35.56 X 35.56 cm)	35 lbs (17.3 L)	75,000 BTUs (21.98 kw) (79.13 MJ)	4" W.C. (10 mbars / 1 kPa)	10" W.C. (25 mbars / 2.4 kPa)
FILTER SPECIFICATIONS					
Filter Pump Motor			Filter Pump Rated Flow		
1/3 HP 50/60 Hz			5 GPM (18.9 LPM) @ 60 Hz		
FRYER SYSTEM SHIPPING INFORMATION					
VARIES BY CONFIGURATION, CONSULT FACTORY					
INSTALLATION INFORMATION					
GAS SYSTEM REQUIREMENTS			ELECTRIC SYSTEM REQUIREMENTS		
	Natural Gas	LP Gas		115V 60Hz	
Supply Pressure	7 - 10" W.C. (17.4 mbars) (1.74 kPa)	11 - 13" W.C (27.4mbars) (2.74 kPa)	Fryer / Filter Cord (Total Amps)	8.0	
Gas Line Size	3/4"	3/4"			
* 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 (Side/Rear min.)	Non-Combustible material (Side / Rear min.)	Fryer Flue Area	
36" (91.44 cm)	9" (22.86 cm)	6" (15.24 cm)	6" (15.24 cm)	Do not block / restrict flue gases from flowing into hood or install vent hood drains over the flue.	

*DO NOT INSTALL FRYER ON COMBUSTIBLE FLOOR

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