



# Model 24RUFM Gas Donut Fryer

Model 24RUFM Gas Donut Fryer

Project \_\_\_\_\_

Item No. \_\_\_\_\_

Quantity \_\_\_\_\_



Shown with optional casters

### STANDARD FEATURES & ACCESSORIES

- Tank - stainless steel construction
- Cabinet - stainless front, door, back and sides
- Under Fryer Filter
- Flush Hose
- Solid state thermostat with melt cycle
- Boil Out Capability
- Standing Pilot
- On/Off Switch
- Indicating lights
- Drainboard (also used as fryer cover)
- Hinged wire mesh submerger screen with safety grid handles
- Filter Heater
- Two nickel plated wire mesh screens with handles
- Wire mesh tube screen
- 6" (15.2 cm) legs adjustable
- One drain extension
- One drain line clean-out rod
- Heat deflector
- Donut turner sticks (2)
- Filter paper 11" x 13" envelope
- Filter powder and fryer cleaner sample packets

### AVAILABLE OPTIONS & ACCESSORIES (At Additional Cost)

- Electronic Ignition       Cover
- 6" (15.2 cm) adjustable casters, front locking
- Donut dropper bracket  
(includes flanged bolt-down leg assembly)
- Without filtration (UFM)

### STANDARD SPECIFICATIONS

#### CONSTRUCTION

- Tank constructed of durable stainless steel with an extra smooth peened finish for 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.
- 1/2HP motor used to provide fast filtering operation. Pumps up to 5 gallons per minute (18.93 liters).
- Filter pan heater

#### CONTROLS

- Thermostat maintains selected temperature automatically between 200°F (93°C) and 400°F (204°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

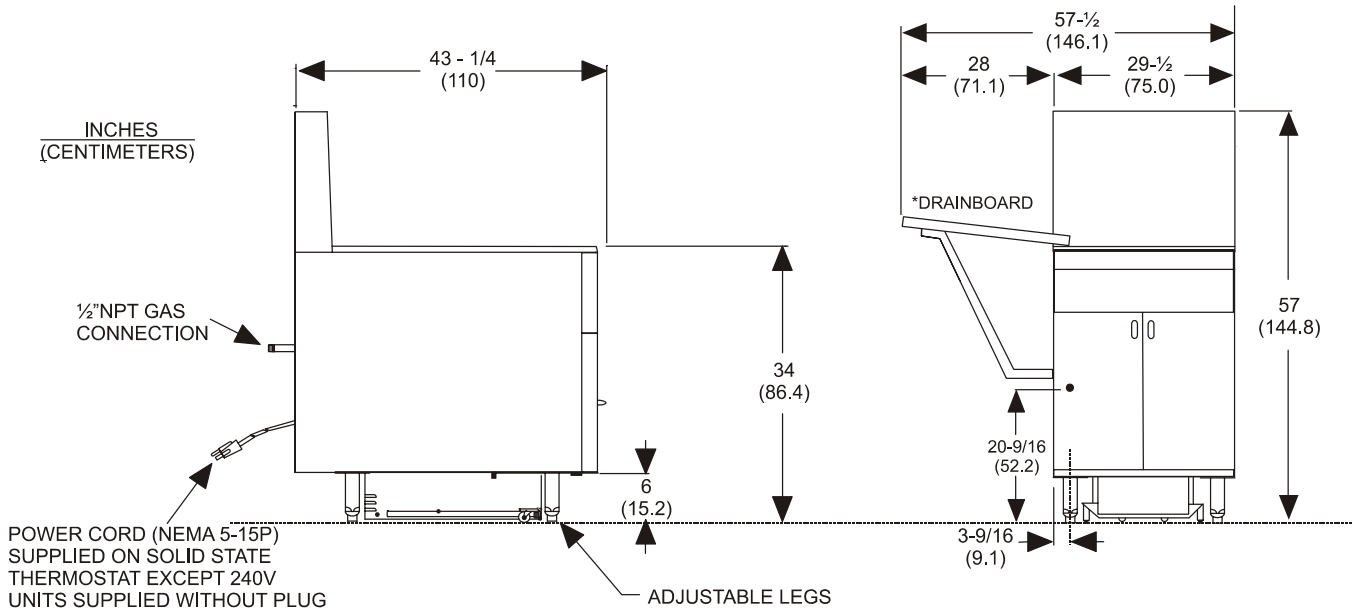
- Standing pilot and thermostat maintains temperature automatically at the selected temperature (200°F (93°C) and 400°F (204°C)).
- Bottom 1-1/4" (3.2 cm) full port drain valve for quick draining.
- Easy to remove under-fryer filter unit for fast cleaning and paper replacement.
- Filter piping integrated into the fryer for no-hassle

#### APPROVALS

- CSA Certified (AGA, CGA)
- NSF Listed
- MEA Approved
- CE Certified



# Model 24RUFM Gas Donut Fryer



\* Drainboard is field reversible and can be used as a tank cover

ELECTRICAL		OIL CAPACITY	
Option	VOLTAGE/PHASE/HZ		100 – 117 (45 – 53 KG)
	120 / 1 / 60	240 / 1 / 50	<b>GAS CONSUMPTION</b>
	AMPS/EA	AMPS/EA	72,000 BTU's/Hour (18,144 KCal/Hr) 21.1 KW (CE) Available in Natural or Propane gas. For other fuel types, contact your Dealer/Distributor.
SOLID STATE TSTAT & MELT	0.5	0.25	<b>SHIPPING INFORMATION</b>
FILTER PUMP	7.0	4.0	Approximate H W L 56" x 41.5" x 57" (142 x 105 x 129 cm) 68.6ft <sup>3</sup> (1.9m <sup>3</sup> )
ELECTRONIC IGNITION	NO ADDITIONAL AMPS		Shipping Weight: 510 lbs (231 kg)
NOTE: Add current ratings together for options selected, electrical options require cord.			<b>PERFORMANCE CHARACTERISTICS</b>
			Cooks 80 dozen doughnuts per hour Cooking Area 24" x 24" (61 cm x 61 cm)

## SHORT FORM SPECIFICATION

Provide Pitco Model 24RUFM Fryer/Filter System. Unit shall have an integrated piped filtration system located underneath the fryer. Filter assembly shall utilize envelope type filter paper with 500 square inches (3,226 cm) of filter area. Filter shall be provided with stainless steel lid and mounted on casters for easy removal. Fryer is supplied with a drainboard that is used as a tank cover. Fryer shall have an atmospheric burner system combined with four stainless steel heat tubes utilizing high temperature alloy stainless steel baffles. Fryer shall have a deep cook zone. Provide accessories as follows:

## TYPICAL APPLICATION

Frying a wide variety of foods. Frying that requires large load capacity and high volume production rate.

