



Model E24 & E34 Electric Donut Fryer



Model E24 & E34 Electric Donut Fryer

Project _____

Item No. _____

Quantity _____

STANDARD SPECIFICATIONS

CONSTRUCTION

- Tank constructed of durable stainless steel with an extra smooth peened finish for easy cleaning.
- Immersion type; sealed construction heating elements with high temperature alloy stainless sheath.
- Element design makes cleaning easy.
- Provision for tie-in with fire protection systems.

CONTROLS

- Temperature limit automatically shuts off all power to the heating elements if the fryer temperature exceeds the upper limit.
- Three position switch (OFF/ON/START) for fryer control.
- Two position switch (MELT ON/MELT OFF) for melt cycle control.
- White power ON light.
- Amber temperature light indicates when elements are heating.

OPERATIONS

- Thermostat maintains temperature automatically at selected temperature (between 200°F (93°C) and 400°F (204°C))
- Front 1" NPT drain, for quick draining.
- Selected fryer operating mode (on or melt cycle) from the front control switch.

STANDARD ACCESSORIES

- Tank - stainless steel construction
- Cabinet - stainless front, door, back and sides
- Electric Thermostat
- On/Off Switch
- Indicating lights
- Drainboard (also used as fryer cover)
- Hinged wire mesh submerger screen with safety grid handles
- 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
- Donut turner sticks (2)

AVAILABLE OPTIONS & ACCESSORIES (At Additional Cost)

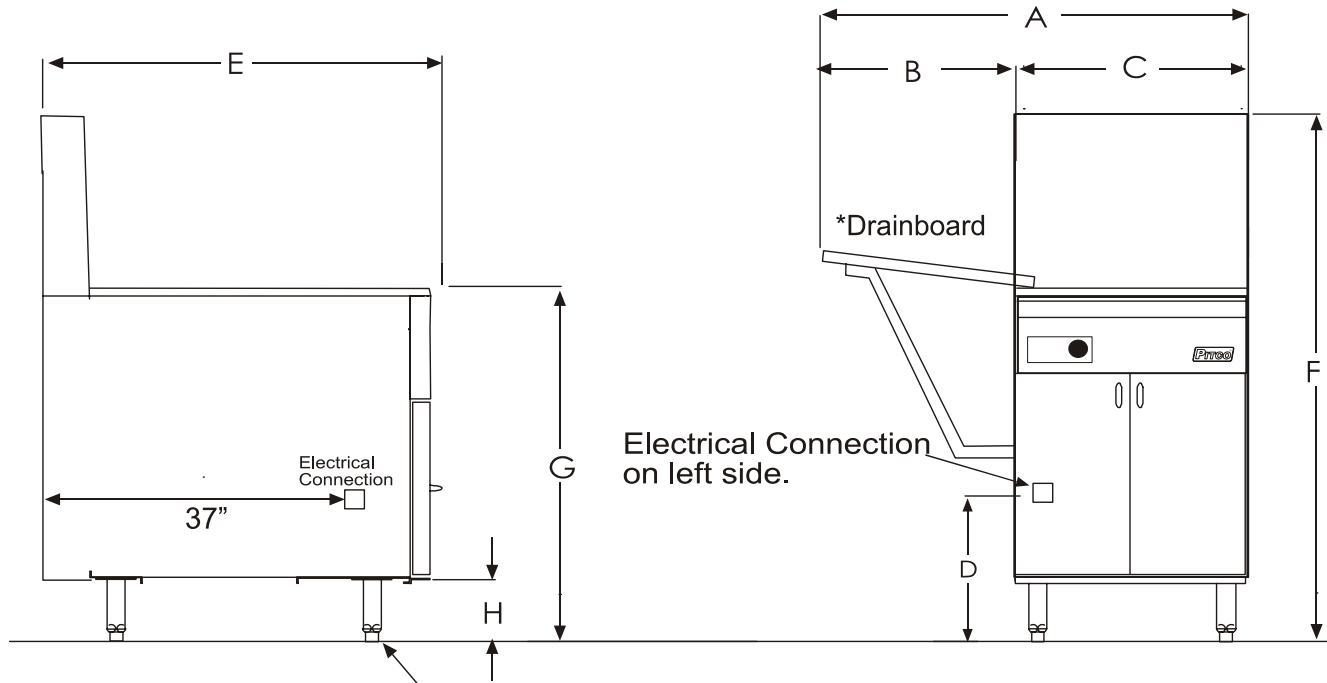
- Cover
- 6" (15.2 cm) adjustable casters, front locking
- Donut dropper bracket
(includes flanged bolt-down leg assembly)
- 480 Volt Service

APPROVALS

- NSF Listed
- MEA Approved
- UL Listed
- CSA Certified



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No power cord supplied with unit. Adjustable Legs
 Electric service must be hard wired by a
 licensed electrician.

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

| DIMENSIONS | | | | | | | | |
|--|-------------------------|---------------------|------------------------|--|---|--|--------------------|-------------------|
| LETTERED DIMENSIONS | | | | | | | | |
| Model | A | B | C | D | E | F | G | H |
| E24 | 57-1/2 in (146.1 cm) | 28 in (71.1 cm) | 29-3/8 in (74.6 cm) | 13-1/8 in (33.3 cm) | 43-1/4 in (109.8 cm) | 57 in (144.8 cm) | 34 in (86.4 cm) | 6 in (15.2 cm) |
| E34 | 73-1/2 in (186.7 cm) | 36 in (91.4 cm) | 37-5/8 in (94.9 cm) | 13-1/8 in (33.3 cm) | 43-1/4 in (109.8 cm) | 57 in (144.8 cm) | 34 in (86.4 cm) | 6 in (15.2 cm) |
| ELECTRICAL | | | | PERFORMANCE CHARACTERISTICS | | | | |
| Volts/Freq/Phase | AMPS/i | Volts/Freq/Phase | AMPS/i | Donuts per/hr: Frying area: Oil Capacity | | Model E24 | Model E34 | |
| E24 | | E34 | | | | 80 dozen | 100 dozen | |
| 208 / 60 / 1i | 86.5 | 208 / 60 / 1i | 115.4 | | | 24" x 24" x 4-1/4" | 24" x 34" x 4-1/4" | |
| 208 / 60 / 3i | 50.5 | 208 / 60 / 3i | 65.6 | | | (61 x 61 x 11 cm) | (61 x 86 x 11 cm) | |
| 240 / 60 / 1i | 75.0 | 240 / 60 / 1i | 100.0 | | | 150-170 lbs | 210-235 lbs | |
| 240 / 60 / 3i | 43.4 | 240 / 60 / 3i | 57.7 | | | (31-77 kg) | (95-107 kg) | |
| 380 / 220 / 60 / 3i | 22.9 | 380 / 220 / 60 / 3i | 30.5 | SHIPPING INFORMATION (Approximate) | | | | |
| 415 / 240 / 60 / 3i | 25.0 | 415 / 240 / 60 / 3i | 33.3 | Model | E24 | E34 | | |
| 480 / 60 / 3i | 21.7 | 480 / 60 / 3i | 28.9 | Approximate Shipping Information | 400 lbs (181 kg) H56" x W35" x L47" (142 x 89 x 119 cm) 53.3ft ³ (1.5m ³) | 450 lbs (204 kg) H56" x W42" x L51" (142 x 105 x 130 cm) 68.6ft ³ (1.9m ³) | | |
| ELECTRICAL INPUT | | | | SHORT FORM SPECIFICATION | | | | |
| E24- 18.0 KW E34- 24.0 KW | | | | Provide Pitco Model E24 or E34 Electric Doughnut Fryer. Fryer shall have immersion type heating elements with high temperature alloy stainless steel sheath. Fryer temperature control shall consist of an electric thermostat. Fryer shall have a deep cool zone; minimum 20% of total oil capacity to trap burnt particles, crumbs and black specks. Provide accessories as follows: | | | | |
| TYPICAL APPLICATION | | | | | | | | |
| Frying doughnuts and other fried pastries. Frying that requires large load capacity and high volume production rate. | | | | | | | | |

