

ARAFURA CATERING EQUIPMENT

Design, Sales and Service to the Hospitality Industry



PITCO

CONTROLS

- Thermostat maintains selected temperature automatically between 200°F (93°C) and 400°F (190°C-CE).

OPERATIONS

- Front 1-1/4" (3.2 cm) NPT drain for quick draining.
- Standing pilot and thermostat maintain temperature automatically at the selected temperature (between 200°F (93°C) and 400°F (190°C-CE)).
- 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 efficiency.
- Standing pilot light design provides a ready flame when heat is required.
- Cabinet front and door are constructed of stainless steel with galvanized sides and back.

MODEL 35C+S TUBE FIRED GAS DEEP FRY



Stainless Steel Tank &
Night Lid Included

STANDARD ACCESSORIES

- Cabinet - stainless steel front, door
- Galvanized sides and back
- Built-in integrated flue deflector
- Two nickel plated oblong, wire mesh baskets
- One nickel-plated tube rack
- One drain extension
- One drain line clean-out rod
- Removable basket hanger for easy cleaning
- 6" (15.2 cm) adjustable legs

RRP \$ 3,100.00 +GST

NOW ONLY

\$2,250.00

Plus GST

Available only while stocks last

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