



## Model DD-24RUFM, Gas Fryer - With Filter



### STANDARD FEATURES

- Hinged, wire mesh submerger screen with safety grip handle.
- Front panel mounted cooking computer.
- Under cabinet filter module with filter pan heater.
- Filter flush hose.
- Cabinet - Stainless steel front and sides.
- Tank - Mild steel with stainless steel front and tubes.
- Stainless steel wire mesh tube screen.
- One drain extension.
- Drain line clean-out rod.
- Filter scoop.
- Drainboard (used as cover).
- Filter powder and fryer cleaner sample packets.
- Doughnut turner sticks.

### OPTIONS

- Stainless steel tank.

Project \_\_\_\_\_

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

Quantity \_\_\_\_\_

### STANDARD SPECIFICATIONS

#### CONSTRUCTION

- 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.
- 1/2 HP motor used to provide fast filtering operation. Pumps up to 5 gallons (18.93 liters) per minute.
- Filter pan heater

#### CONTROLS

- Computer control maintains selected temperature automatically between 250°F (122°C) and 380°F (193°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.
- On/off pump switch located behind door.

#### OPERATIONS

Standing pilot and computer control maintain temperature automatically at the selected temperature (between 250°F (122°C) and 380°F (193°C)).  
Bottom 1-1/4" NPT 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 filtering.

#### APPROVALS

- CSA Certified (AGA, CGA)
- NSF Listed



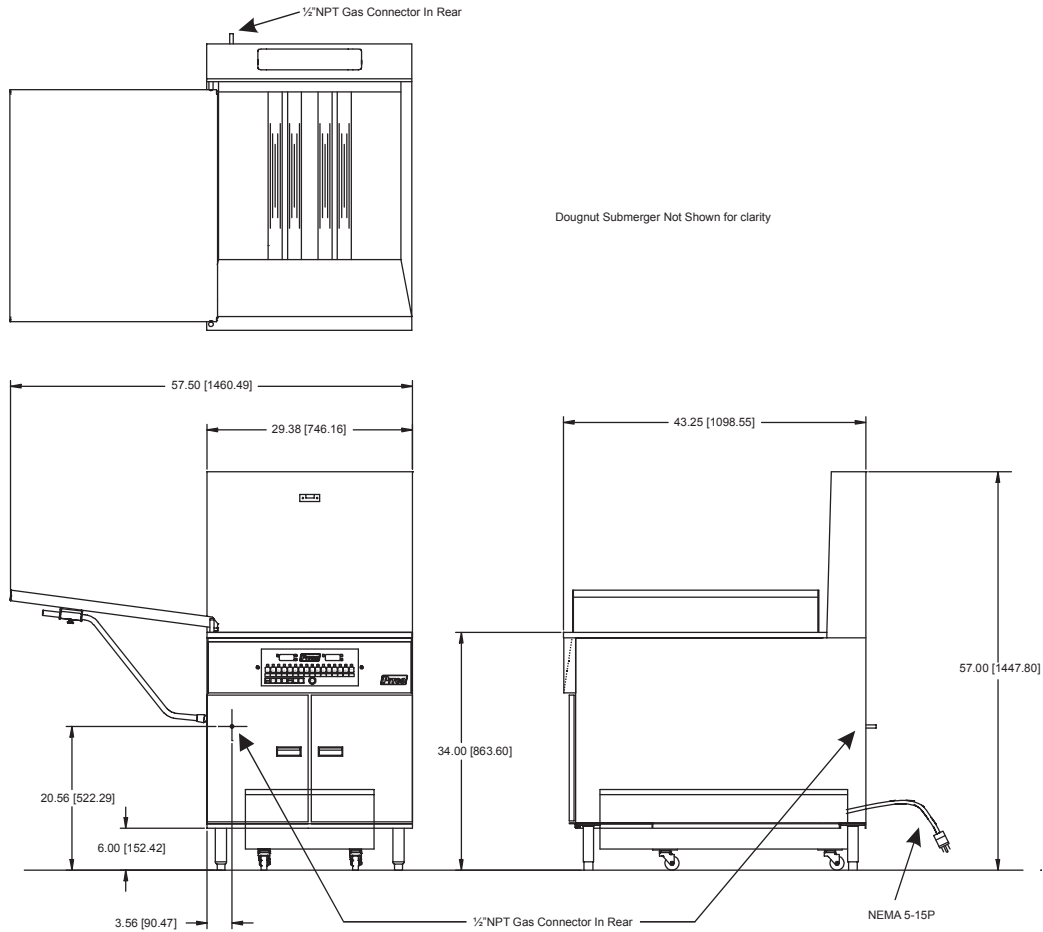
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(800) 258-3708 • (603) 225-6684 • FAX (603) 225-8472 • www.pitco.com



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ELECTRICAL		OIL CAPACITY
<b>Option</b>	<b>VOLTAGE/PHASE/HZ</b>	120 pounds (54.5 Kg)
	120 / 1 / 60	<b>GAS CONSUMPTION</b>
	AMPS/EA	72,000 BTU's/Hour (18,144 KCal/Hr) <b>Available in Natural or Propane gas. For other fuel types, contact your Dealer/Distributor.</b>
COMPUTER CONTROLLER FILTER PUMP	0.6 7.0	<b>SHIPPING INFORMATION</b>
NOTE: Add current ratings together for options selected, electrical options require cord.		510 pounds (231 KG) / 45 cubic feet (1.27 cubic meters)
		<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 DD-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 286 square inches (1,845 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.



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