



 $Pitco\ Frialator\ Inc.\ -\ P.O.\ Box\ 501\ -\ Concord, NH\ 03302-0501\ -\ (603)225-6684\ -\ (800)258-3708\ -\ Fax:\ (603)225-8472\ -\ www.pitco.com$ 



## Flat Bottom Fryer

Flexible - Pick your size, pick your lineup.

Easy To Use - Fast, simple two step oil filtration system.



Two FBG24x24 fryers with self contained oil filtration system.

## The

## FBG24x24 Fryer Flat Bottom Fryer

- √ Modular design allows for mix and match of 24" or 18" fryers
- √ Available in 24" or 18" widths
- $\checkmark$  Footprint fits most existing store layouts.
- ✓ Stainless steel front, door and sides no paint
- √ Large 9" casters for easy movement and cleanup.
- √ Matchless ignition, lights once a day for less wear an tear on ignition components
- $\checkmark$  Evenly dispersed heating of the tank eliminating the need for fins baffles or blowers



## The Filter System Smart, Simple and Easy to Use

- √ High capacity oil pump for fast shortening return (8 gallons per minute)
- ✓ Extra large 3" drain lines for dependable, clog free drainage.
- √ Drain valve interlock to ensure burner will not ignite while drain is open.
- ✓ Metal mesh filter screen to filter oil.







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