



IMPORTANT FOR FUTURE REFERENCE

Please complete this information and retain this manual for the life of the equipment:

Model #: _____

Serial #: _____

Date Purchased: _____

ENGLISH

**Installation and Operation Manual
Covering Model
35C+, 45C+
with Millivolt Gas Valve**



Pitco Frialator, PO Box 501 Concord, NH 03302-0501 603-225-6684

THIS MANUAL MUST BE RETAINED FOR FUTURE REFERENCE

TO THE PURCHASER, OWNER AND STORE MANAGER

Please review these warnings prior to posting them in a prominent location for reference.

TO THE PURCHASER

Post in a prominent location the instructions to be followed in the event that an operator smells gas. Obtain this information from your local gas supplier.

FOR YOUR PROTECTION

DO NOT store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

Do not spray aerosols in the vicinity of this appliance when it is in operation.

WARNING

Improper installation, operation, alteration, adjustments, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing, operating, servicing this appliance.

WARNING

Installation, maintenance and repairs should be performed by a Pitco Authorized Service and Parts (ASAP) company technician or other qualified personnel. Installation, maintenance or repairs by an unauthorized and unqualified personnel will void the warranty.

WARNING

Installation and all connections must be made according to local codes in force. In the absence of local codes in North America, the installation must conform with the National Fuel Gas Code, ANSI Z223.1/NFPA 54 or the Natural Gas and Propane Installation Code CSA B149.1 as applicable. In Australia, the appliance must be installed in compliance with AS/NZS 5601.

WARNING

During the warranty period if a customer elects to use a non-original part or modifies an original part purchased from Pitco and/or its Authorized Service and Parts (ASAP) companies, this warranty will be void. In addition, Pitco and its affiliates will not be liable for any claims, damages or expenses incurred by the customer which arises directly or indirectly, in whole or in part, due to the installation of any modified part and/or received from an unauthorized service center.

WARNING

Adequate means must be provided to LIMIT the movement or this appliance without depending on the gas or electrical cord connection. Single appliances equipped with legs must be stabilized by installing anchor straps. All appliances equipped with casters must be stabilized by installing restraining chains.

WARNING

DO NOT alter or remove structural material on the appliance to accommodate placement under a ventilation hood.

WARNING

If the appliance is equipped with a power cord and it is damaged, it must be replaced by a Pitco Authorized Service and Parts (ASAP) company technician, or a similarly qualified person in order to avoid a hazard.

WARNING

The power supply must be disconnected before servicing, maintaining or cleaning this appliance.

WARNING

The appliance is NOT jet stream approved. DO NOT clean the appliance with a water jet.

WARNING

DO NOT attempt to move this appliance or transfer hot liquids from one container to another when the unit is at operating temperature or filled with hot liquids. Serious personal injury could result if skin comes in contact with the hot surfaces or liquids.

WARNING

DO NOT use an open flame to check for gas leaks!

WARNING

DO NOT sit or stand on this appliance. The appliance's front panel, tank, splash back, tank cover, work shelf, drain board is not a step. Serious injury could result from slipping, falling or contact with hot liquids.

WARNING

NEVER use the appliance as a step for cleaning or accessing the ventilation hood. Serious injury could result from slips, trips or from contacting hot liquids.

WARNING

The oil/shortening level should NOT fall below the minimum indicated level line at any time. The use of old shortening can be dangerous as it will have a reduced flash point and be more prone to surge boiling.

WARNING

Completely shut the appliance down when shortening/oil is being drained from the appliance. This will prevent the appliance from heating up during the draining and filling process. Serious injury can occur.

WARNING

This appliance is intended for indoor use only.

WARNING

DO NOT operate appliance unless all panels and access covers are attached correctly.

WARNING

It is recommended that this appliance be inspected by a qualified service technician for proper performance and operation on a yearly basis.

WARNING

There is an open flame inside this appliance. The unit may get hot enough to set nearby materials on fire. Keep the area around the appliance free from combustibles.

WARNING

DO NOT supply the appliance with a gas that is not indicated on the data plate. If you need to convert the appliance to another type of fuel, contact your dealer.

WARNING

If gas flow to appliance is interrupted, or pilots extinguish, wait 5 minutes before attempting to relight the pilot to allow any residual gas in appliance to dissipate.

WARNING

Ensure that the appliance can get enough air to keep the flame burning correctly. If the flame is starved for air, it can give off a dangerous carbon monoxide gas. Carbon monoxide is a clear odorless gas that can cause suffocation.

WARNING

Never add oil to the appliance when it is at operating temperature. Splashing hot oil can cause severe injuries.

WARNING

Never add water to hot oil. Violent boiling can occur causing severe injury.

WARNING

This appliance is intended for professional use only and should be operated by fully trained and qualified personnel.

WARNING

To avoid splashing of hot liquid when installed, this fryer must be restrained either by the manner of installation, or with adequate ties to prevent tipping.

WARNING

An appliance equipped with casters and a flexible gas line must be connected to the gas supply with a quick disconnect device. In North America, gas appliances equipped with casters must be installed with connectors that comply with the Standard for Connectors for Movable Gas Appliances, ANSI Z21.69.CSA 6.16 Latest Edition. This connection should include a quick disconnect device that complies with the Standard for Quick Disconnect Devices for Use With Gas Fuel ANSI Z221.41.CSA 6.9 Latest Edition. In Australia, an appliance equipped with casters and a flexible gas line must be connected to the gas supply with a quick disconnect device that complies with AS 4627. The hose must comply with AS/NZS 1869 and be class B or D and have a restraining cable. The restraining cable must not exceed 80% of the length of the flexible gas line.

INSTALLATION/OPERATION

WARNING

During operation there is an open flame inside this appliance. The unit may get hot enough to set near by materials on fire. Keep the area around the appliance free from combustibles.

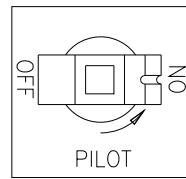
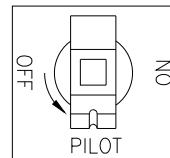
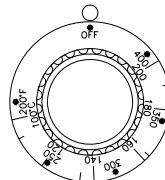
Lighting Instructions

For manual pilots, refer to the following instructions.

WARNING

If pilot extinguishes, wait 5 minutes before attempting to relight the pilot to allow any built up gas to dissipate.

- a. Open gas supply valves to the appliance.
- b. Turn the thermostat control knob counterclockwise to the OFF position.
- c. Turn the gas valve knob counterclockwise to the PILOT position. Push knob in and hold a flame to the pilot until the pilot ignites; this may take a little while the first time you light the pilot because of the air in the lines. Once lit, hold the knob in for approximately one minute and then release.
- d. If the pilot goes out, wait 5 minutes and repeat step C. If after three tries the pilot will not remain lit, refer to the operator troubleshooting section of this manual.
- e. Once a pilot flame has been established, turn the gas valve knob counterclockwise to the ON position.
- f. Set the thermostat control knob to the desired temperature setting. The main burners will ignite and be controlled by the thermostat.



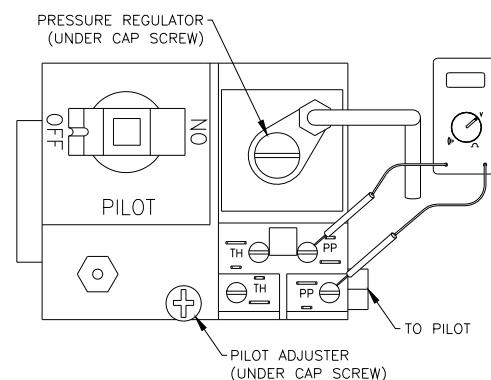
Pilot Flame Adjustment

For manual pilots, refer to the following instructions. Perform this procedure once the pilot is lit and ensure that the thermostat is turned to the OFF position.

NOTE: This procedure requires a DC millivolt meter set to a scale of 0-1000 mV.

Using test leads with sharp probes will help in taking the required readings.

- a. Locate the thermopile wires coming from the pilot to the gas valve.
- b. Using the positive (+) test probe, connect the probe to the top PP terminal with the red wire.
- c. Connect the negative (-) test probe to the bottom PP terminal with the white wire.
- d. The output level should be $550\text{mV} \pm 50\text{mV}$. If this level is not correct, remove the cap screw and adjust the screw in and out to achieve the proper millivolt level. Replace cap screw.



Note: Allow 3 to 5 minutes between flame adjustments to allow the reading to stabilize.

OPERATION

INSTALLATION/OPERATION

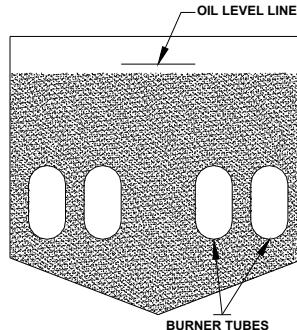
Filling the Tank

Both liquid and solid shortening/oil can be used in this appliance, but liquid is preferred. If solid shortening/oil is used it is recommended that you melt the shortening/oil before adding it to the appliance. You can melt solid shortening/oil in the appliance, but you must be very careful not to scorch the shortening/oil.

Filling the tank with liquid shortening/oil

To fill the tank with liquid shortening/oil refer to the following procedure.

- a. Ensure that the drain valve is completely closed and that there is no residual moisture in the tank.
- b. Fill the tank with shortening/oil. You may fill the tank to the "OIL LEVEL" mark or slightly below this nominal level mark: the shortening/oil will expand slightly when it heats up, raising the level slightly.



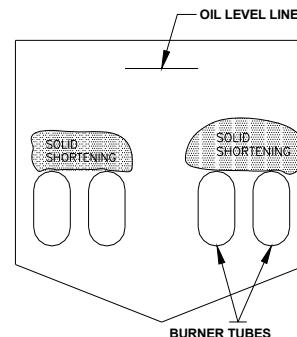
Filling the tank with solid shortening/oil

To fill the tank with solid shortening/oil refers to the following procedure.

WARNING

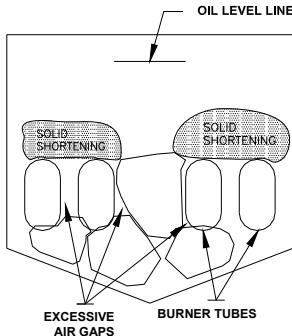
NEVER melt blocks of solid shortening/oil on top of the burner tubes. This will cause a fire and could result in personal injury.

- a. Remove the rack covering the tubes (tube rack).
- b. Cut the solid shortening/oil into cubes no larger than one inch. ALWAYS pack the shortening/oil below, between, and on top of the burner tubes. **DO NOT** leave any large air gaps. Use care when packing the solid shortening/oil into the tank. **DO NOT** bend or break the temperature or high limit sensor probes. If these are damaged the appliance will not function properly.
- c. Once the appliance tank is firmly packed with shortening/oil to the level mark, the shortening/oil must be melted. Melt the shortening/oil by cycling the main burners on for 4 seconds and off for 30 seconds repeatedly, using the thermostat knob. If your appliance has a Melt Cycle option, use this to melt the shortening/oil automatically.



Operating Instructions

To ensure the quality of the food you cook in this appliance, follow the preparation instructions from the food manufacturer. Using the best shortening/oil makes the best fried foods. The best shortening/oil will last longer than lower grade shortening/oil and save you money. When not in use, the shortening/oil should be cooled and covered to prevent contamination.



WARNING

This appliance has been installed using restraining devices to prevent accidental tipping or movement. DO NOT attempt to move the appliance when it is in use or has hot liquid in it. Splashing hot liquids can cause severe burns.

INSTALLATION/OPERATION

WARNING

**Water and shortening/oil DO NOT mix. Keep liquids away from hot shortening/oil.
Dropping liquid frozen foods into the hot shortening/oil will cause violent boiling.**

Appliance Start-Up

WARNING

DO NOT start the appliance without filling the tank with shortening/oil first!

To start up the appliance refer to the following instructions.

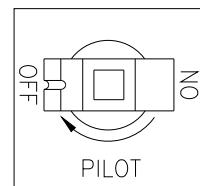
- a. Light the pilot as previously described in this manual
- b. Turn the temperature control knob (thermostat) to the desired temperature setting. This knob is located behind the front doors or on the front control panel.
- c. The main burners will light and raise the shortening/oil temperature to the desired setting.

Appliance Shutdown

There are two shutdown modes of appliance operation: STANDBY and COMPLETE. The standby mode removes the ability of the appliances main burners to operate. Complete shutdown turns off the gas supply to the appliance.

STANDBY Turn the thermostat to the OFF position. Turn the gas valve knob clockwise to the PILOT position. The cooker is now in Standby and can remain this way for only brief periods of time. NEVER leave the appliance in standby mode for prolonged periods or overnight.

COMPLETE Turn the thermostat to the OFF position. To return the gas valve knob to the OFF position, the knob must be depressed slightly to disengage its stop tab, then rotated clockwise. The appliance is now completely shut down and can be cleaned and filtered if desired.



Power Failure

CAUTION

DO NOT attempt to operate this appliance during a power outage.

Wait five minutes after the power is restored before attempting to restart the appliance. This will allow time for any gas that may have accumulated in the burner or tubes to dissipate. To restart the appliance, follow the appliance start up procedure in this manual.