



Manuals.plus /

› Pitco /

› Pitco 65C+S Propane Floor Model Fryer Instruction Manual

## Pitco 65C+S

# Pitco 65C+S Propane Floor Model Fryer Instruction Manual

Model: 65C+S | Brand: Pitco

## 1. INTRODUCTION

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This manual provides essential information for the safe and efficient operation, installation, and maintenance of your Pitco 65C+S Propane Floor Model Fryer. Please read this manual thoroughly before operating the appliance. Proper installation, operation, and maintenance are crucial for optimal performance and longevity of the unit.

The Pitco 65C+S is a robust commercial fryer designed for high-volume frying. It features a stainless steel cabinet, a mild steel tank, and efficient heat exchange tubes for consistent cooking results.

## 2. IMPORTANT SAFETY INFORMATION

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**WARNING:** Improper installation, adjustment, alteration, service, or maintenance can cause property damage, injury, or death. Read the installation, operating, and maintenance instructions thoroughly before installing or servicing this equipment.

**DANGER:** This appliance is for commercial use only. Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

- Always ensure adequate ventilation in the area where the fryer is installed.
- Never leave the fryer unattended during operation.
- Keep hands, hair, and clothing away from hot surfaces and hot oil.
- Use caution when adding food to hot oil to prevent splashing.
- Ensure the gas supply is turned off when the fryer is not in use or during maintenance.
- Only qualified personnel should perform installation and service.



Image of the Pitco 65C+S Propane Floor Model Fryer, showcasing its stainless steel construction and two fry baskets. The front panel displays caution labels.

## 3. SETUP AND INSTALLATION

### 3.1 Unpacking

Carefully remove the fryer from its packaging. Inspect the unit for any shipping damage. Report any damage immediately to the carrier and your dealer.

### 3.2 Location

Place the fryer on a level, non-combustible surface. Ensure adequate clearance from combustible walls and materials as per local fire codes. The unit requires proper ventilation.

### 3.3 Gas Connection

The fryer is designed for Propane gas. A 3/4 NPT rear gas connection is provided. All gas connections must be made by a qualified technician and comply with local codes. Ensure the gas supply pressure matches the appliance requirements.

### **3.4 Leveling**

Adjust the 6-inch adjustable legs to ensure the fryer is perfectly level. This is critical for even heating and proper drainage.

## **4. OPERATING INSTRUCTIONS**

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### **4.1 Filling the Fry Pot**

Before lighting, ensure the drain valve is closed. Fill the fry pot with cooking oil to the indicated