

Item: _____	Model #: _____
Quantity (Qty): _____	Project: _____

Prime Series Gas Fryers

PFR40G-CB | PFR50G-CB | PFR75G-CB



PFR50G-CB

100% vertically manufactured from raw materials. The Prime Series fryer offers controlled performance with low maintenance need providing the best cooking experience. For High Production frying specify this prime series tube fryers that comes with polished stainless steel tank, a millivolt thermostat and stainless steel structure. The Prime Series fryers from Venancio offers the best value in its class.

STANDARD FEATURES

FRYERS

- Tank - stainless steel providing durability for a high production output, 5-year limited warranty.
- 1 1/4 " Full port drain valve for fast draining.
- Cabinet - Stainless steel front, door and sides.
- Millivolt Thermostat, 200 ° F – 400 ° F (93.3 ° C – 204.4 ° C).
- 1 years limited warranty, parts and labor.
- High-Temperature safety limit switch.
- Thermo-Safety pilot with built-in regulator.
- Separate Manual gas shutoffs, for front servicing.
- Heavy-duty cast iron burners.
- Tubes constructed of heavy gauge metal.
- Heavy gauge deflector system providing a quicker recovery time.

STANDARD ACESSORIES

- 2 heavy nickel plated baskets.
- Unique stainless steel crumb screen with handles.
- Drain Line Cleanout rod.
- Drainpipe extension.
- Removable stainless steel basket hanger requires no tools.
- 6" Adjustable chrome-plated legs.

OPTIONS & ACCESSORIES

- (4) 6" swivel casters with front locking brakes.
- Quick disconnect (3/4 Flex hose quick disconnect 4' long with install kit).
- Fryer Basket 40/50.
- Fryer Basket 75.
- Crumb Catcher 40/50.
- Crumb Catcher 75.
- Tank Cover 40/50.
- Tank Cover 75 .

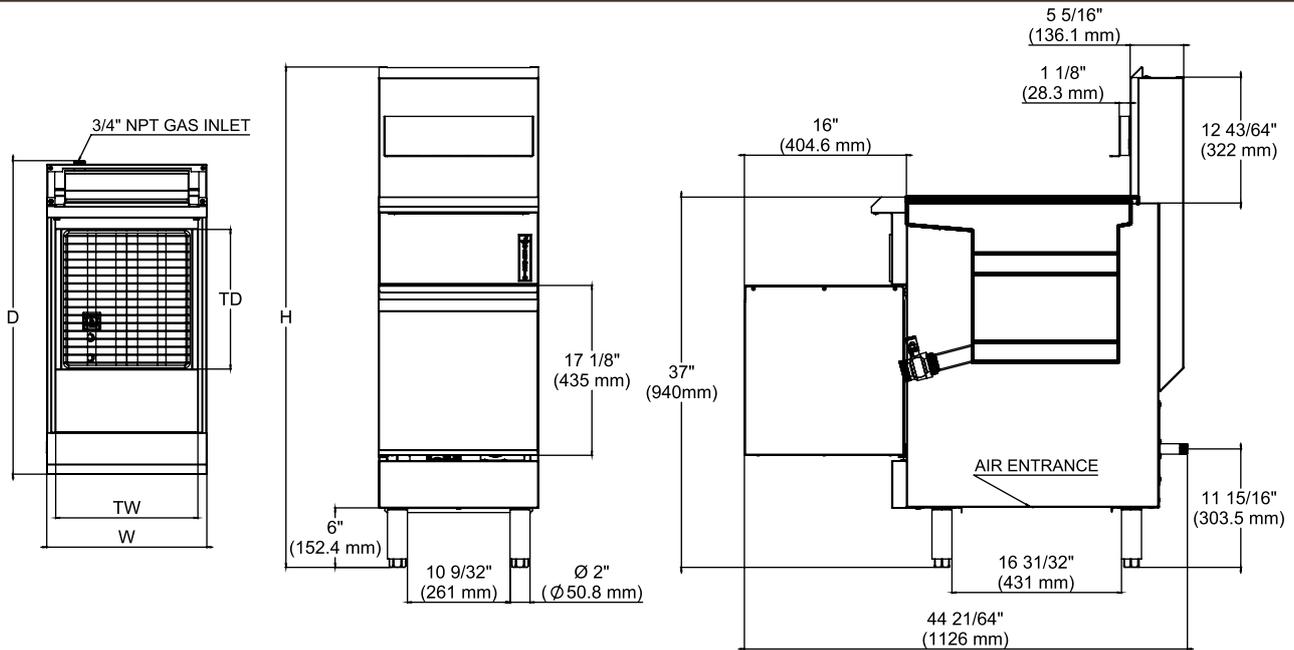
CERTIFICATION:



AREA FOR CONSULTANT / CONTRACTOR:

Prime Series Gas Fryers

PFR40G-CB | PFR50G-CB | PFR75G-CB



Models	Exterior Product Dimensions & Weight						Shipping Crate Dimensions & Weight			
	Width (W)	Depth (D)	Height (H)	Tank's Width (TW)	Tank's Depth (TD)	Weight	Width	Depth	Height	Weight
PFR40G-CB	16" (407 mm)	33" (793 mm)	48 27/64" (1230 mm)	14" (356 mm)	14" (356 mm)	110 lb (50 kg)	22 41/64" (575 mm)	35 7/16" (900 mm)	58 17/64" (1,480 mm)	150 lb (68 kg)
PFR50G-CB				14" (356 mm)	14" (356 mm)	143 lb (65 kg)				283 lb (83 kg)
PFR75G-CB	20" (508 mm)	33 45/64" (856 mm)		18" (460 mm)	18" (460 mm)	157 lb (71 kg)				209 lb (95 kg)

UTILITY INFORMATION

MODELS	OIL CAPACITY	COOK DEPTH	BURNERS	PROPANE GAS	NATURAL GAS	MANIFOLD PRESSURE	
				BTU/h	BTU/h	PROPANE GAS	NATURAL GAS
PFR40G-CB	40 lbs (16 L)	3 1/4" - 5" (83 - 120 mm)	3	90,000	90,000	10" W.C	4" W.C
PFR50G-CB	50 lbs (20 L)	3 1/4" - 5" (83 - 120 mm)	4	120,000	120,000		
PFR75G-CB	75 lbs (30 L)	3 1/4" - 5" (83 - 120 mm)	5	150,000	150,000		

SPECIFICATIONS

- Manifold pressure is 4" W.C (Natural Gas) or 10" W.C (Propane Gas).
- 3/4" NPT rear gas connection and pressure regulator for both natural gas and propane.
- Check the altitude specifications above 2,000 ft.

***NOTE:** In line with its policy to continually improve its product, Venancio USA reserves the right to change materials and specifications without notice.

- Specify the type of gas when ordering.

INSTALLATION INSTRUCTIONS

The gas line connecting to the fryer must be 3/4" or larger. If flexible connectors are used, the inside diameter must be 3/4" or larger. An adequate ventilation system is required for commercial cooking equipment. Intended for commercial use only, not for household use. Check local codes for fire, installation, and sanitary regulations. Information may be obtained by writing to the National Fire Protection Association, 1 Batterymarch Park, Quincy, MA 02269, www.NFPA.org. When writing, refer to NFPA No. 96.4. These units are manufactured for installation in accordance with ANSZ223.1A (latest edition), National Fuel Gas Code. Copies may be obtained from The American Gas Association, 400 N Capitol St. NW, Washington, DC 20001, www.AGA.org.

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