



PBI's Chicken Fryer - Gas or Electric



PRESSURELESS FRYER MEANS YOUR PRODUCT IS LESS GREASY WITH IMPROVED TASTE!!!

Designed exclusively for PBI, this high efficiency fryer provides the precise temperature control, rapid recovery, economical operation, plus the added benefits of built-in filtration and frying computer.

Make the most of available energy dollars with the Thermo-Tube design. The heating tubes are surrounded by cooking oil and heat absorption is maximized with controlled flow tube diffusers. The energy is forced into the oil, with less going unused up the flue.

Automatic basket lifts help assure product consistency and quality.

Special fry basket lids help keep the heat in the baskets where it belongs for better and quicker cooking of product. A handy lid holder and drip pan, welded to the cover, make storage of lids when not in use simple and convenient.

The COMPU-FRY frying computer operates with the touch of a button and helps make operation of the fryer mistake-proof. With six buttons for each basket, a variety of products can be programmed to cook precisely to order. Cooking temperature, cook time, shake time, hold time, and sensitivity may also be programmed as needed. Boil out mode is standard.

Built-in filtration with the Super Cascade filter is a virtually hands-off, trouble free operation that cleans and polishes cooking oil to extend its life dramatically.



DOUBLE COOKS UP TO 100 PIECES OF CHICKEN!!

SINGLE CHAMBER GAS FRYER SPECIFICATIONS	DOUBLE CHAMBER GAS FRYER SPECIFICATIONS
Electrical: 120V, single phase, 60 amps	Electrical: 120V, single phase, 60 amps
Gas: 122,000 BTU's natural gas 3/4" NPT gas connection	Gas: 110,000 BTU's natural gas 1" NPT 1 point connection
Oil Capacity: 80-95 lbs.	Oil Capacity: 60-75 lbs. each fryer
Dimensions: 21"W x 37 7/8"D x 49 1/2" H	Dimensions: 40"W x 36 1/2"D x 54 1/4" H
Frying Area: 20" x 20"	Frying Area: 36" x 18"
Weight: 270 lbs.	Weight: 710 lbs.
<small>REQUIRES 1 GAS INLET HOSE SOLD SEPARATELY</small>	<small>REQUIRES 2 GAS INLET HOSES SOLD SEPARATELY</small>

- 2600525** PBI Single Chamber Gas Fryer w/ 2 small fryer basket
- 2600530** PBI Single Chamber Gas Fryer w/ 1 large fryer basket, equipped with specialized "key switch" which allows the use of any combination of small or large baskets
- 2650525** Filter for single chamber gas fryer, 100 per case
- 2600580** PBI Dual Chamber Gas Fryer w/ 2 large fryer baskets, equipped with specialized "key switch" which allows the use of any combination of small or large baskets
- 2650480** Filter for dual chamber gas fryer, 100 per case
- 2650795** PBI Oil Enhancement Powder, 60 packs per case, 300 ml per bag, UPC #378696507951
- 2759024** Heat & Grease Resistant Neoprene Glove per pair, size large, 18" length, 400 degrees

**Prolongs Oil Life
Eliminates Odors**

SINGLE COOKS UP TO 50 PIECES OF CHICKEN!!



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OFFICE ADDRESSES
www.pbimarketing.com

Tracy, CA.
(209) 839-9280
252 Larch Road Suite A, 95304



Hot Oil Transfer System

Stop handling waste cooking oil the old, unsafe, slow, messy way! The Hot Oil Transfer System is a clean, convenient, safe way to transfer hot fryer shortening. There is no lifting required, just turn the easy to operate hand pump.

2650015 Portable oil caddy, 15 gallon capacity (10-gpm pump), drum size: 15" diameter x 25" high, 65 lbs

2650015



Fryer Dump Tray

2650210 Fryer dump tray with 17" x 25" mesh fry screen.

7155310 2-shelf cart without handle, with 4" casters, wt. 30 lbs
Overall size: 36" L x 20" W x 34 1/2" H

7155130 3-shelf cart without handle, with 4" casters, wt. 30 lbs
Overall size: 36" L x 20" W x 34 1/2" H



7155310

7155130

Gas Hoses

2950040 36" x 3/4" gas inlet hose with S/S reinforced NSF hose, disconnect, and restraining cable

2950065 36" x 1" gas inlet hose with S/S reinforced NSF hose, disconnect, and restraining cable

Spit Holder

4703345 Rotisol 6 spit S/S holder on casters - 17 3/4" x 12"



4703345

Filters

2650450 Barbeque King (BKI) filters, 100/box, 9.25" x 18.25" for fkm40 with 1.5" hole

2650460 Barbeque King (BKI) filters, 100/box, 13.5" x 20.5" with 1.25" hole, one side

2650060 Baxter & Belshaw fryer filters, 100/box, 11" x 13"

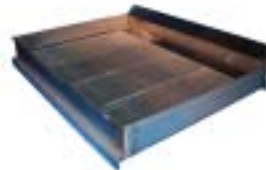
2650420 Henny Penny/BKI filter paper, 100/box 13.5" x 20.5" with 1.5" hole

2650480 Fryer filter paper for PBI D60 twin gas and Giles fryers 16.375" x 24.375", 100/box

2650525 PBI fryer replacement filters, 100/box, 13.25" x 28.75", fits 2600525/30, 2600640

2650530 Filter paper for PBI 60CF fryer, 12.25" x 23.675", 100/box (for 2600540)

2650515 Pitco fryer filters, 100/box, 13.5" x 24"



2650210

Neoprene Gloves

2759024 Heat & grease resistant neoprene glove, per pair, size large, 18" length, 400°F



2759024