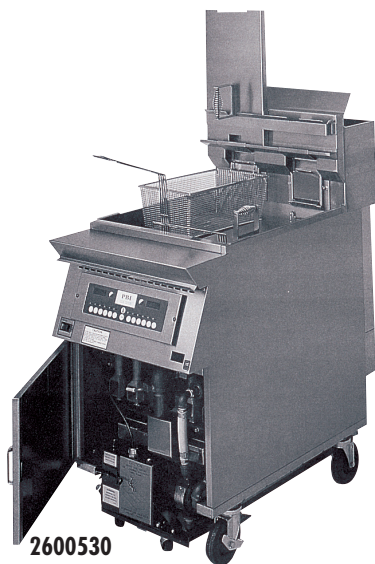


**PBI's Chicken Fryer - Gas or Electric**



2600530

**SINGLE COOKS UP TO 50 PIECES OF CHICKEN!!**



2600580

**DOUBLE COOKS UP TO 100 PIECES OF CHICKEN!!**

**Prolongs Oil Life Eliminates Odors**



**SMALL TO LARGE BASKETS WITH EASE**



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

Satisfy customers with consistently great-tasting foods. The fryers large capacity have a 80-lbs. (40 liter) frypot oil capacity, and a cooking depth of 4" (102mm). These fryers are specifically designed to fry bone-in chicken, other breaded products, and menu items requiring larger frying area.

Maximize your profits and make the most of your energy dollars with innovative design changes that have improved the efficiency of the Decathlon Fryers over 30%. PBI's exclusive Thermo-Tube design heating tubes have durable, stainless steel flow tube baffles, which efficiently transfer the fryer's 125,000 Btu/Hr (31,486 kcal/hr) (37 kW) energy input to the surrounding oil. The energy is channeled into the oil, with less going unused up the vent. Attainment of set cooking temperature is rapid, yet controlled. This controlled heat-up minimizes oil breakdown, reduces idle

costs and lowers gas consumption per pound of product cooked.

The wide cold zone catches crumbs and sediment from the frying area. These particles are trapped in the cold zone where they do not carbonize, contaminate shortening or cling to fried foods. The bottom of the frypot is sloped toward the front and is equipped with a 1-1/2" (3.81cm) full port drain valve and 3" (7.61cm) drain line, allowing quick oil and sediment draining.

Automatic basket lifts help assure product consistency and quality. The toggle switch makes it possible to use one large basket or two half-size baskets with the basket lifts. The special fry basket lids help keep the heat in the baskets where it belongs for faster cooking and consistent quality results. A handy lid holder and drip pan welded to the cover make lid storage simple and convenient.

<b>SINGLE CHAMBER GAS FRYER SPECIFICATIONS</b>	<b>125,000 B.T.U.</b>	<b>DOUBLE CHAMBER GAS FRYER SPECIFICATIONS</b>	<b>250,000 B.T.U.</b>
-80-lb. (40 liter) frypot oil capacity, 4" cooking depth		off stainless steel cover including lid holder and drip pan	
-125,000 Btu/hr input		-Cascade or super cascade built-in oil filtration systems with 4 GPM pump	
-High efficiency Thermo-Tube design		-Two full-size frybaskets with specially designed stainless steel lids.	
-Computer, including melt cycle and boil-out mode		-Washdown hose	
-Stainless steel frypot, front, door and sides		-Toggle switch allows basket lifts to work with two half-size baskets or one full basket	
-Single frypot fryer rear gas manifold is 3/4" and multiple frypot fryer rear gas manifold is 1"		-Casters	
-Wide cold zone			
-Automatic basket lifts with lift-			

- 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
- 265025** Filters 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** Filters 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



**Saves Oil**