



Market Equipment Inc.

Call for PBI Service: (562) 595-4785 or (209) 839-9280 (Toll Free) 1-800-421-3753

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



**SMALL TO  
LARGE  
BASKETS  
WITH EASE**



2600530

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

**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) fry pot 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.



2600580

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

**Prolongs Oil Life  
Eliminates Odors**

**SINGLE CHAMBER  
GAS FRYER  
SPECIFICATIONS**

125,000  
B.T.U.

**DOUBLE CHAMBER  
GAS FRYER  
SPECIFICATIONS**

250,000  
B.T.U.

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

- 2600530 PBI Single Chamber Gas Fryer w/ 1 large fryer basket, Auto basket lift cascade filtration system conversion switch NSF/AGA approved. 120 V 60HZ 1PH 17.4 AMPS (270 LBS) 20" x 39" x 52" 125,000 B.T.U
- 2650525 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**



**Fat Boy - Oil Transfer System**

Stop handling waste cooking oil the old, unsafe, slow, messy way! The Oil Transfer System is a clean, convenient, safe way to transfer 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

**Safe Oil Change**

**Reduces Burns**



2650015

**Economy Gas Fryers**

**2600555** Economy Model gas fryer with two baskets 120,000 B.T.U. S/S fry pots, S/S durable double layer access door & Enamel Finish 15 1/2" x 30 1/2"x45 3/4"

**2602375** AF75 Gas fryer with 2 baskets. Oil Capacity 65-80 lbs, on legs. 160,000 B.T.U. 22.5" x 34.25" x 45.75"



2600555



2602375

**Multi Purpose Ventless Hood Fryer**

**2600208** Multi Purpose Electric Ventless Hood Fryer with Manual Controls 208V 3PH 57 AMPS 20.4KW  
 Dimensions: W: 24 1/8" D: 33 3/8" H: 84"  
 Fry Vat: 19" x 20" x 8"  
 W: 61cm D: 84cm H: 213cm  
 Fry Vat: 48.26 x 50.8 x 20.32 cm

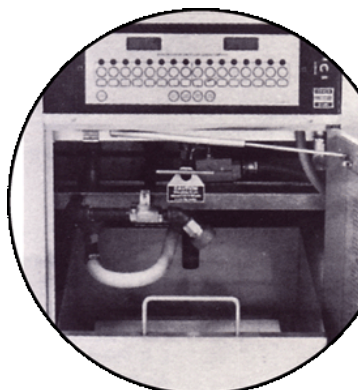


**SELF CONTAINING HOOD**

- The Multi-Purpose Fryer fulfills all your cooking demands, including chicken, seafood, potatoes and vegetables
- The most advanced frying cooker available today - the Multi-Purpose Fryer is equipped with casters for convenient mobility, and is small enough to roll through any standard door opening.

**AUTOMATIC OIL FILTRATION SYSTEM**

Designed to complete a filter cycle within five minutes, the Automatic Oil Filtration System allows the operator to wash, rinse, drain and filter the oil in one motion. Refill is automatic and will increase your shortening life.



2600208

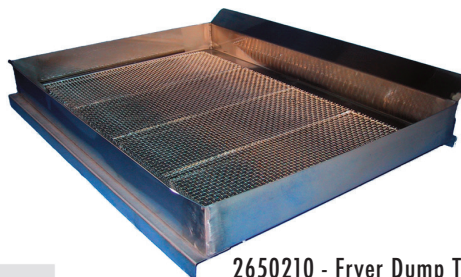


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## Fryer Dump Tray

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



2650210 - Fryer Dump Tray

## Fryer Landing Table And Dump Tray

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

1055130 3-shelf cart without handle, with 4" casters, wt. 30 lbs  
Overall size: 36" L x 20" W x 34 1/2" H



7155310

1055130

## 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

## Fryer Filter Papers

2650600 22" x 34" Fryer Paper Filter For Dual PBI Fryer

2650545 17 3/8" x 34 1/4" Paper Filter 100 Per Box Fits PBI Single Fryer

## Fold'n'Go Cart

1051521 Fold'n'Go Cart. 15" x 21" Black Shelves

- Cart folds and unfolds in a single, quick, and easy motion
- Ships fully assembled, no tools required
- Collapse to 9" width
- Durable construction; 3/4" solid aluminum legs and lock-tight bolts
- Cart holds up to 350 lbs (approximately 116 lbs per shelf)
- BPA free



1051521