



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

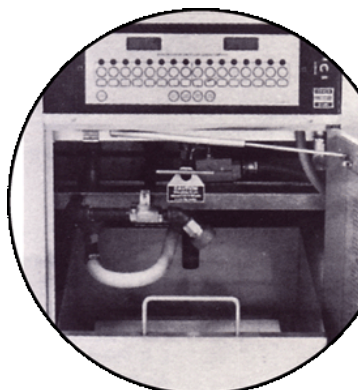


**SELF CONTAINING HOOD**

- 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

**Belshaw Donut Fryers** *Belshaw*

**Shown with Type "F" donut depositor and submerger options**

**Shown with Type 'B' donut depositor and submerger**



2600015



2600734



**2600015** 618L - Electric Donut Fryer w/ S/S tank, cabinet and drain tray w/ 18" x 26" frying area, w/ 2 fry screens, exterior drain valve, 208/240v 1 or 3 PH specify LH or RH drain tray

**2600734** 734CG - Gas Open Kettle Fryer w/ S/S tank, cabinet & drain tray (RH or LH), electronic ignition, 2 fry screens w/ bolt on handles 34" x 24" frying area. 40" x 75" x 64" (385 Lbs. / CL 85) 89,000 BTU /Hr - 120/240v

**Belshaw Filters** *Belshaw* 

- 2651024** EZ Melt 18 Shortening Filter for Models 618L, 718L, Mark I, II, V, & IX
- 2650524** EZ Melt 24 Shortening Filter for Models 624/724/634 Fryers 120v or 240v 50/60 hz 1PH 26"x25"x24" (150Lbs. / CL85)
- 2650305** EZ-MELT 34 Shortening Filter - For 734 & Mark VI Fryers - (Specify 120 or 240V 1 Phase)



## Belshaw Table Top Donut Fryers



2600616

616BT Belshaw Open Kettle Fryer w/ temperature gauge & 2 screens, w/ hinged drain tray 208-240v, 60hz 1PH, w/ 6' cord 36"x22"X10" w/ tray open (46 Lbs.)

**35 Doz per hour at 90 sec. cook time**

## Belshaw Automatic Fryers

*Belshaw*



**42 doz. cake donuts/hour at 95 second frying time, or 153 doz. mini donuts/hour at 60 second frying time (GP model only). Typical yeast-raised production 35 dozen/hour with accessory Feed Table.**

2601006 Mark II Belshaw Donut Robot Cake Donut Fryer 3 3/4" conveyor spacing for donuts. 208/240v 60hz 1PH w/ 1 9/16" plain Plunger 41"x21"x25" (136 Lbs./CL85)

**ALSO AVAILABLE IN GAS!!!**



2601006

## Automatic Fryer Accessories

*Belshaw*

2051502 Mini Donut Conversion Kit for Mark I II & V Donut Robots  
2651012 S/S Shortening Reserve tank for Mark II, V and IX