



There's Always Something Cooking.

## MODELS

### P14, P18, P24, P34

## Pitco-Matic Mobile Filter System



P14, P18, P24, P34 Pitco-Matic Mobile Filter System

Project \_\_\_\_\_

Item No. \_\_\_\_\_

Quantity \_\_\_\_\_

### STANDARD SPECIFICATIONS

#### CONSTRUCTION

- Filter pan and pump assembly enclosure are constructed of polished stainless steel.
- All other surfaces are nickel plated finish.
- Welded steel frame mounted on four ball-bearing swivel casters for easy movement.
- 1/3 HP heavy duty motor and pump assembly.
- 5 foot (1.5 meter) flexible, sanitary, high temperature return hose equipped with nozzle.
- Return hose nozzle is nickel plated steel with a non-heat conducting handle.
- Large filter area for large fryer filtering.
- Heater to soften solid shortening for quicker filter start-up (Optional).

#### CONTROLS

- ON/OFF/HEATER ON switch for operating pump.

#### OPERATIONS

- Four swivel caster design allows for easy movement and storage of the filter.
- Quick disconnect hose connections make it easy to assemble and disassemble.
- Low profile allows for easy placement under the fryer drain.
- Easy to remove filter media assembly for quick and easy filter paper replacement.
- Lift out filter pan for easy cleaning.

#### STANDARD ACCESSORIES

- 10 Foot (3.05 meters) oil proof supply cord
- Filter pan
- Filter catch basket
- 25 sheets of heavy duty filter paper (flat)
- Sample filter powder packets
- 1 sediment clean out scoop
- 1 - 7 inch (17.8 cm.) drain nipple

#### AVAILABLE OPTIONS & ACCESSORIES

- Filter heater (for solid shortening use)
- Filter powder packets
- Filter Paper (flat)
- Cover

#### APPROVALS

- CE Approved
- CSA Listed (AGA and CGA)
- MEA Approved
- NSF Listed
- UL Listed

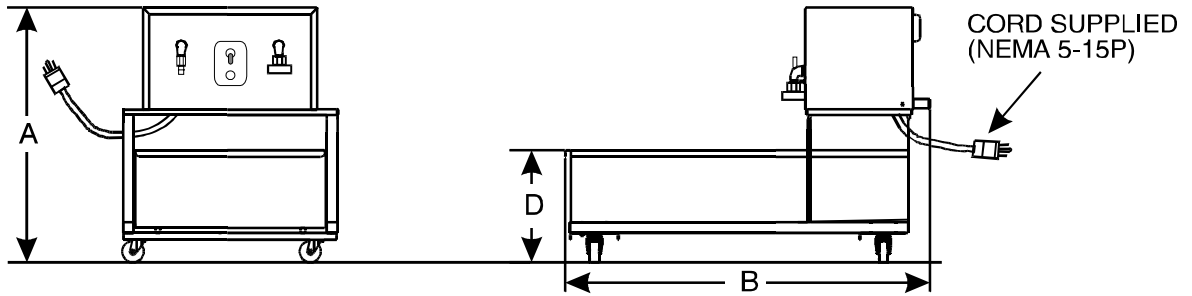
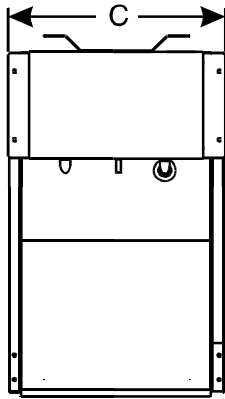


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# MODELS P14, P18, P24, P34 - Pitco-Matic Mobile Filter System



## FILTER SELECTION

If you have: (Fryer Model #)	You need: (Filter Model #)
7, 14, 14R, 35C+, 45C+,	P14
18	P18
E18B	P24
20F*, 26P, 26F*, 26FF*, 20P	P24
24P, 24F, 24FF	P24
34P, 34F*, 34FF*	P34

\* Models 20F, 26F(FF), & 34F(FF) must have 8 inch legs or casters.

NOTE: Model numbers above represent both gas and electric units unless otherwise indicated (i.e. both Model 7 and Model E7 use the P14 filter).

## DIMENSIONS

MODEL	LETTERED DIMENSIONS			
	A	B	C	D
P-14	24 in (61 cm)	30 in (76.2 cm)	16-1/4 in (41.3 cm)	10-1/2 in (28 cm)
P-18	24 in (61 cm)	34 in (86.4 cm)	20-1/4 in (51.4 cm)	10-1/2 in (28 cm)
P-24	26 in (66 cm)	42 in (106.7 cm)	20-1/4 in (51.4 cm)	12-1/2 in (33 cm)
P-34	29 in (73.7 cm)	42 in (106.7 cm)	20-1/4 in (51.4 cm)	15-1/2 in (40.6 cm)

## PAN CAPACITY & SHIPPING INFORMATION

MODEL	Pan Capacity	Shipping Information
P-14	55 lbs (24.9 Kg.)	131 lbs (59.4 Kg.) 10 cu. ft. (0.28 cu. meters)
P-18	75 lbs (34.0 Kg.)	150 lbs (68.0 Kg.) 14 cu. ft. (0.40 cu. meters)
P-24	160 lbs (72.6 Kg.)	181 lbs (82.1 Kg.) 18 cu. ft. (0.51 cu. meters)
P-34	210 lbs (95.3 Kg.)	206 lbs (93.4 Kg.) 20 cu. ft. (0.57 cu. meters)

## PERFORMANCE CHARACTERISTICS

Pumps up to 5.6 gallons (21.2 liters) per minute.

## ELECTRICAL

120 VAC / 60 Hz / 10 AMP  
220/240 VAC / 50 Hz / 4 AMP

## SHORT FORM SPECIFICATION

Provide Pitco Model P \_\_\_\_ (14, 18, 24, 34) Pitco-Matic Mobile Filter System. Unit shall have the ability to receive oil gravity drained from fryers. Model P-14 shall have 300 square inches (1,936 square cm) of filter area. Models P-18, 24 & 34 shall have 450 square inches (2,903 square cm) of filter area. Unit shall have a polished stainless steel filter pan and pump enclosure; all other surfaces to be nickel plated. Provide accessories as follows:

## TYPICAL APPLICATION

Mobile filtering of all of your frying appliances. Filter can be used with gravity drain fryers.

