



# Model SG14 Tube Fired Gas Fryer

Model SG14

Project \_\_\_\_\_

Item number \_\_\_\_\_

Quantity \_\_\_\_\_



### STANDARD SPECIFICATIONS

#### CONSTRUCTION

- Welded tank with an extra smooth peened finish ensures easy cleaning.
- Long-lasting, high-temperature alloy stainless steel heat baffles are mounted in the heat exchanger tubes to provide maximum heating and combustion efficiency.
- Standing pilot light design provides a ready flame when heat is required.
- Stainless steel front, door, side, and splashback.
- Heavy duty 3/16" (.48 cm) door hinge.

#### CONTROLS

- Millivolt thermostat maintains selected temperature automatically between 200°F (93°C) and 400°F (190°C-CE).
  - Integrated gas control valve acts as a manual and pilot valve, automatic pilot valve, gas filter, pressure regulator, and automatic main valve.
  - Gas control valve prevents gas flow to the main burner until pilot is established and shuts off all gas flow automatically if the pilot flame goes out.
  - Temperature limit switch safely shuts off all gas flow if the fryer temperature exceeds the upper limit.
  - New Solstice burner/baffle design.\*\*\*
    - Increases cooking production.
    - Lowers flue temperature.
    - Improves working environment.
    - Generates more production per BTU.
- \*\*\*Compared to previous models.

#### OPERATIONS

- Front 1 1/4" (3.2 cm) full port drain for quick draining.
- 9" (22.9 cm) clearance allows for ease of cleaning.

#### APPROVALS

- CSA Certified (AGA, CGA)
- NSF Listed
- MEA Approved
- CE Certified
- Australian Gas Assoc. Certified (AuGA)



Patent Pending

#### STANDARD ACCESSORIES

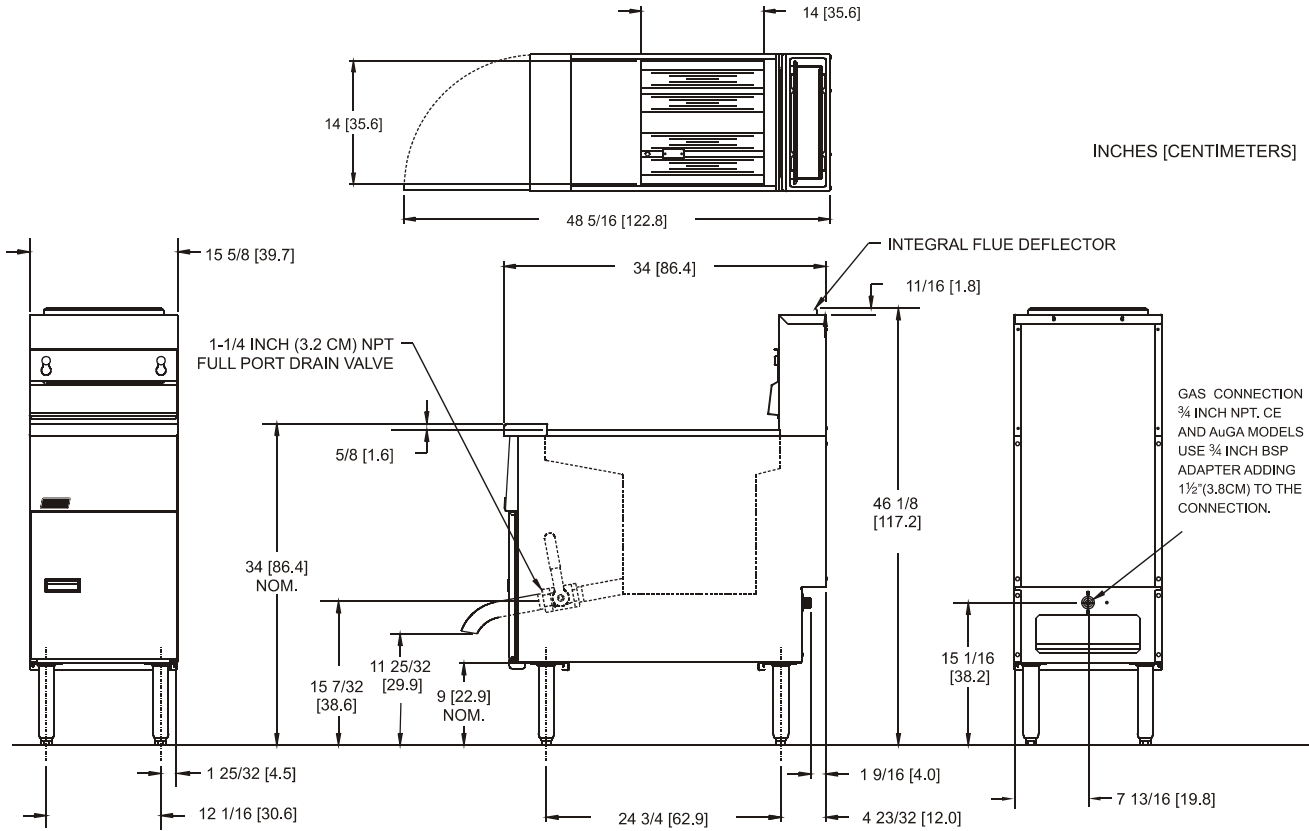
- Choice of basket options
  - Two nickel-plated, oblong, wire mesh baskets
  - One nickel-plated, square, wire mesh basket
- One nickel-plated tube rack
- One drain extension
- One drain line clean-out rod
- Fryer cleaner sample
- Rear gas connection
- Manual gas shutoff
- 1 1/4" (3.2 cm) full port drain valve
- Built-in integrated flue deflector
- Removable basket hanger for easy cleaning
- 9" (22.9 cm) adjustable legs
- Cabinet - stainless steel front, door, and sides
- Tank - mild steel

#### AVAILABLE OPTIONS & ACCESSORIES

- Stainless steel tank
- Stainless steel back
- 9" (22.9 cm) adjustable casters
- Triple baskets
- Covers



# Model SG14 - Tube Fired Gas Fryer



GAS REQUIREMENTS			
<b>Gas Input Per Hour</b>			
110,000 BTUs / 33W (CE) / 119 megajoules (AuGA)			
<b>Gas Type*</b>	<b>Recommended Minimum Store Manifold Pressure</b>	<b>Burner Manifold Pressure</b>	*For other gas types, contact your Dealer/Distributor.
Natural Gas	7" W.C. / 17.4 mbars / 1.75 kPa	4" W.C. / 10 mbars / 1 kPa	Check plumbing/gas codes for proper gas supply line sizing.
L.P. Gas	13" W.C. / 32.4 mbars / 3.25 kPa	10" W.C. / 25 mbars / 2.5 kPa	
<b>Clearance Information</b>	<b>Fryer Front</b>	<b>Fryer Sides, Rear, Bottom to any combustible material</b>	<b>Fryer Flue Area</b>
All Models	30" (76.2 cm) min.	6" (15.2 cm) Do not Curb Mount	Do not block or restrict the flue gasses from flowing into the ventilation system.
ELECTRICAL		OIL CAPACITY	
<b>Control Type</b>	<b>Voltage / Phase / Frequency</b>	<b>Amps</b>	40 - 50 pounds (18 - 23 kg)
Millivolt	Not required	0	
SHIPPING INFORMATION		PERFORMANCE CHARACTERISTICS	
<b>Shipping Weight</b>	<b>Shipping Cube</b>	<b>Shipping H x W x L</b>	Cooks 88 lbs (40 kg) of fries per hour Frying Area 14 x 14 x 4 in (35.6 x 35.6 x 10.2 cm)
190 lb	19 ft. <sup>3</sup>	45 1/4 x 18 3/4 x 38 1/2 in	
86 kg	.54 m <sup>3</sup>	114.9 x 47.6 x 97.8 cm	
SHORT FORM SPECIFICATION			
Provide Pitco Model SG14 tube fired gas fryer. Fryer shall have an atmospheric burner system combined with four stainless steel heat tubes utilizing high temperature alloy stainless steel baffles. Fryer shall have a deep cool zone; minimum 23% of total oil capacity to trap burnt particles, crumbs and black specks. Fryer cooking area shall be 14" x 14" (35.6 cm x 35.6 cm) with a cooking depth of 4" (10.2 cm). Heat transfer area shall be a minimum of 600 sq. inches (3,871 sq. cm). Provide accessories as follows:			
TYPICAL APPLICATION			
Frying a wide variety of foods in a limited amount of space. Frying that requires a high volume production rate.			

