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Model SG14

Model SG14
Tube Fired Gas Fryer



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)



The Australian Gas Association



Patent Pending

STANDARD ACCESSORIES

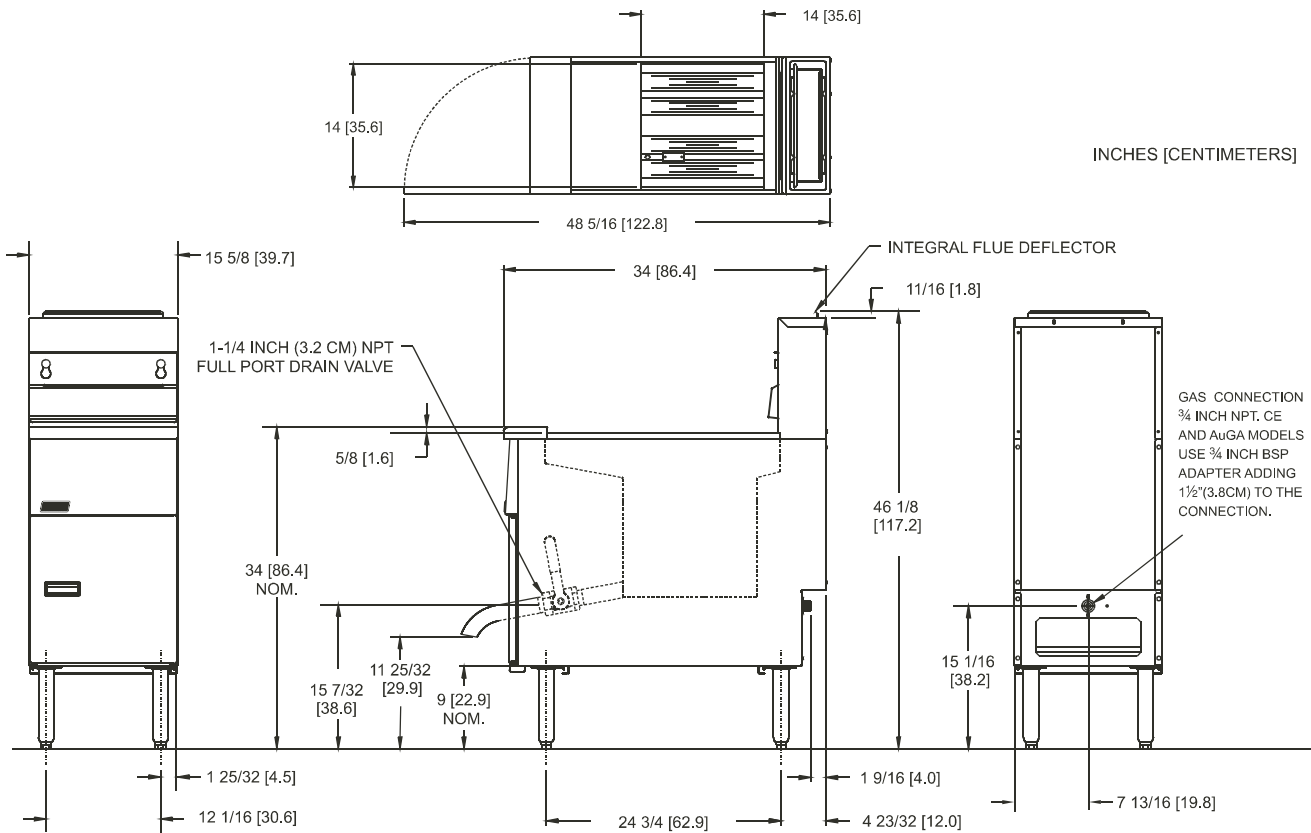
- Choice of basket options
 - Two nickel-plated, oblong, wire mesh baskets
 - One nickel-plated, square, wire mesh basket
- One nickel-plated tube rack
- One drain extension
- One drain line clean-out rod
- Fryer cleaner sample
- Rear gas connection
- Manual gas shutoff
- 1 1/4" (3.2 cm) full port drain 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

Gas Input Per Hour

110,000 BTUs / 33W (CE) / 119 megajoules (AuGA)

Gas Type*	Recommended Minimum Store Manifold Pressure	Burner Manifold Pressure	*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	
Clearance Information	Fryer Front	Fryer Sides, Rear, Bottom to any combustible material	Fryer Flue Area
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

Control Type	Voltage / Phase / Frequency	Amps
Millivolt	Not required	0

40 - 50 pounds (18 - 23 kg)

SHIPPING INFORMATION

PERFORMANCE CHARACTERISTICS

Shipping Weight	Shipping Cube	Shipping H x W x L
190 lb 86 kg	19 ft. ³ .54 m ³	45 1/4 x 18 3/4 x 38 1/2 in 114.9 x 47.6 x 97.8 cm

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)

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.



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Model SG14R

Model SG14R
Tube Fired Gas Fryer



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

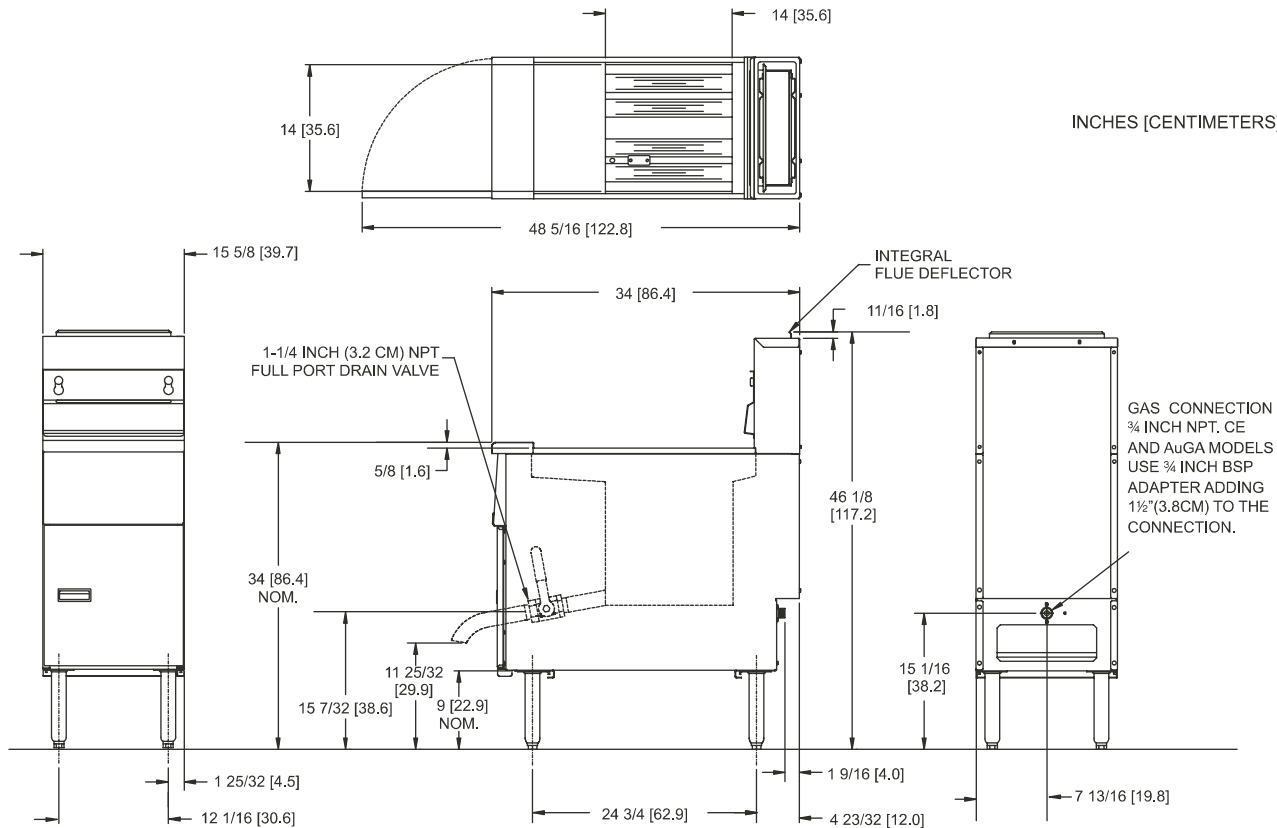
- Choice of basket options
 - Two nickel-plated, oblong, wire mesh baskets
 - One nickel-plated, square, wire mesh basket
- One nickel-plated tube rack
- One drain extension
- One drain line clean-out rod
- Fryer cleaner sample
- Rear gas connection
- Manual gas shutoff
- 1 1/4" (3.2 cm) full port drain 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 SG14R - Tube Fired Gas Fryer



GAS REQUIREMENTS

Gas Input Per Hour

122,000 BTUs / 36 kW (CE) / 129 megajoules (AuGA)

Gas Type*	Recommended Minimum Store Manifold Pressure	Burner Manifold Pressure	*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	
Clearance Information	Fryer Front	Fryer Sides, Rear, Bottom to any combustible material	Fryer Flue Area
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

Control Type	Voltage / Phase / Frequency	Amps	40 - 50 pounds (18 - 23 kg)
Millivolt	Not required	0	

SHIPPING INFORMATION

PERFORMANCE CHARACTERISTICS

Shipping Weight	Shipping Cube	Shipping H x W x L	Cooks 110 lbs (50kg) of fries per hour Frying Area 14 x 14 x 4 in (35.6 x 35.6 x 10.2 cm)
198 lb	19 ft. ³	45 1/4 x 18 3/4 x 38 1/2 in	
90 kg	.54 m ³	114.9 x 47.6 x 97.8 cm	

SHORT FORM SPECIFICATION

Provide Pitco Model SG14R 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 16% 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 838 sq. inches (5,406 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.



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Model SG14T

Model SG14T
Tube Fired Gas Fryer



STANDARD SPECIFICATIONS

CONSTRUCTION

- Separate welded tank design.
- 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

- Two front 1 1/4" (3.2 cm) full port drains 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)



The Australian Gas Association



Patent Pending

STANDARD ACCESSORIES

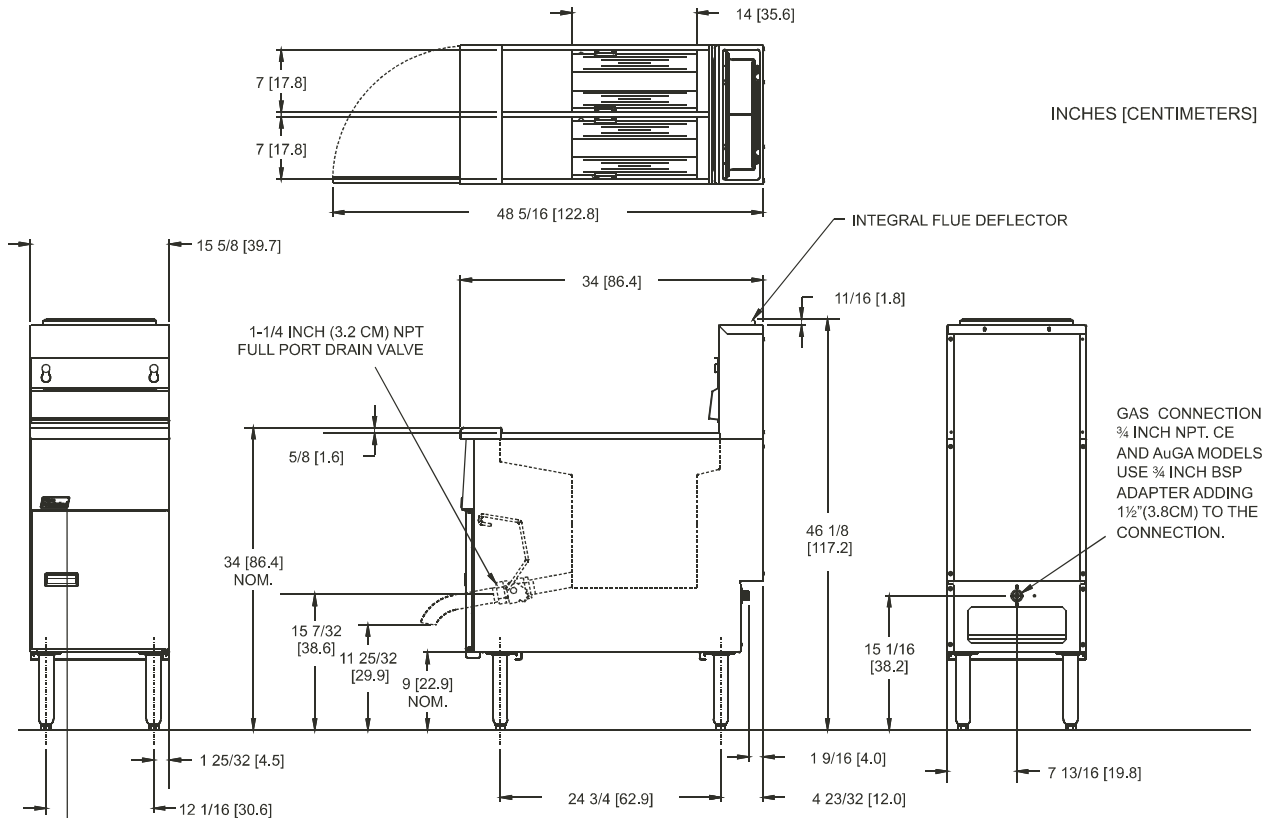
- Two nickel-plated, oblong, wire mesh baskets
- Two nickel-plated tube racks
- One drain extension
- One drain line clean-out rod
- Fryer cleaner sample
- Rear gas connection
- Manual gas shutoff
- Two 1 1/4" (3.2 cm) full port drain valves
- Built-in integrated flue deflector
- Removable basket hanger 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
- Covers



Model SG14T - Tube Fired Gas Fryer



GAS REQUIREMENTS

Gas Input Per Hour 50,000 BTUs / 15 kW (CE) / 50 megajoules (AuGA) Per Tank			
Gas Type*	Recommended Minimum Store Manifold Pressure	Burner Manifold Pressure	*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	
Clearance Information	Fryer Front	Fryer Sides, Rear, Bottom to any combustible material	Fryer Flue Area
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

Control Type	Voltage / Phase / Frequency	Amps
Millivolt	Not required	0

OIL CAPACITY

20 - 25 pounds per tank (9 - 11 kg) per tank

SHIPPING INFORMATION

Shipping Weight	Shipping Cube	Shipping H x W x L
220 lb 100 kg	19 ft. ³ .54 m ³	45 1/4 x 18 3/4 x 38 1/2 in 114.9 x 47.6 x 97.8 cm

PERFORMANCE CHARACTERISTICS

Cooks 41 lbs (18.6 kg) of fries per hour per tank Frying Area 7 x 14 x 4 in per tank (17.8 x 35.6 x 10.2 cm) per tank

SHORT FORM SPECIFICATION

Provide Pitco Model SG14T tube fired gas fryer. Fryer shall have an atmospheric burner system combined with two stainless steel heat tubes utilizing high temperature alloy stainless steel baffles. Fryer shall have a deep cool zone; minimum 28% of total oil capacity to trap burnt particles, crumbs and black specks. Fryer cooking area shall be 7" x 14" (35.6 cm x 35.6 cm) with a cooking depth of 4" (10.2 cm) per tank. Heat transfer area shall be a minimum of 300 sq. inches (1,936 sq. cm) per tank. 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.



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Model SG18

Model SG18
Tube Fired Gas Fryer



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)



The Australian Gas Association



Patent Pending

STANDARD ACCESSORIES

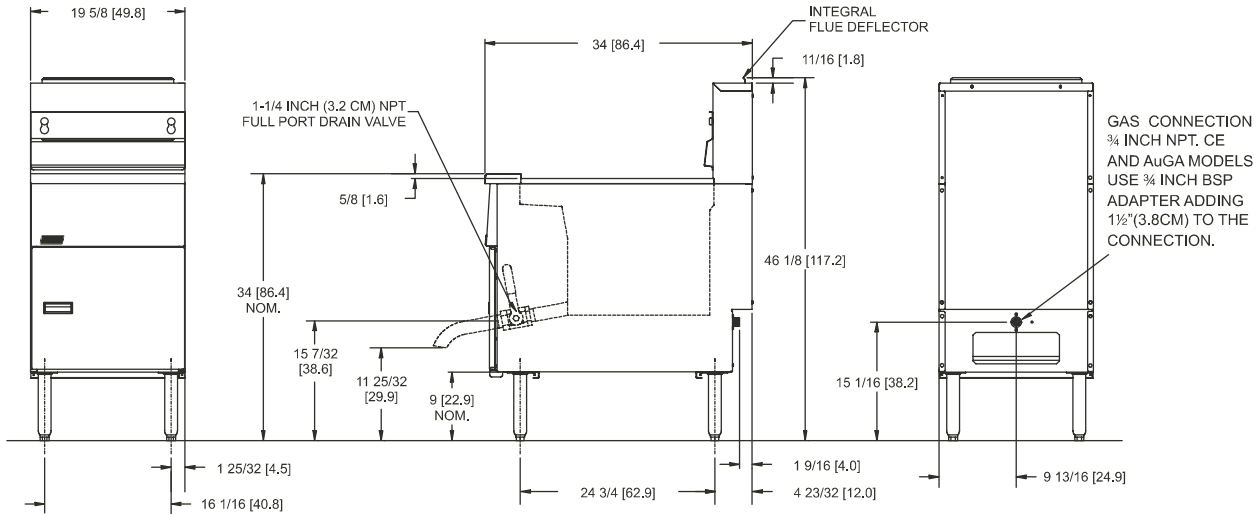
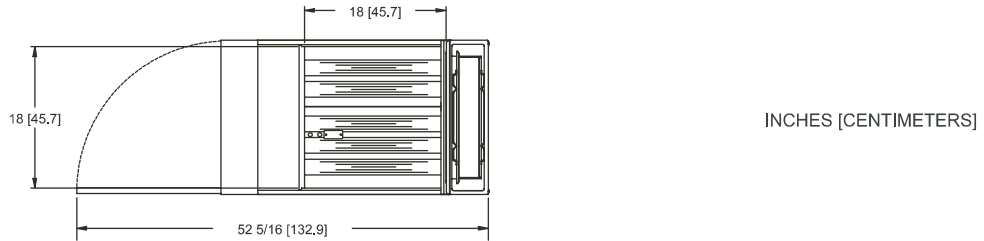
- Choice of basket options
 - Two nickel-plated, oblong, wire mesh baskets
 - One nickel-plated, square, wire mesh basket
- One nickel-plated tube rack
- One drain extension
- One drain line clean-out rod
- Fryer cleaner sample
- Rear gas connection
- Manual gas shutoff
- 1 1/4" (3.2 cm) full port drain 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 SG18 - Tube Fired Gas Fryer



GAS REQUIREMENTS

Gas Input Per Hour 140,000 BTUs / 40 kW (CE) / 145 megajoules (AuGA)			
Gas Type*	Recommended Minimum Store Manifold Pressure	Burner Manifold Pressure	*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	
Clearance Information	Fryer Front	Fryer Sides, Rear, Bottom to any combustible material	Fryer Flue Area
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

Control Type	Voltage / Phase / Frequency	Amps	70 - 90 pounds (32 - 41 kg)
Millivolt	Not required		0

SHIPPING INFORMATION

PERFORMANCE CHARACTERISTICS

Shipping Weight	Shipping Cube	Shipping H x W x L	Cooks 120 lbs (54kg) of fries per hour Frying Area 18 x 18 x 4 ~ 4 3/4 in (47.7 x 45.7 x 10.2 ~ 12.1 cm)
216 lb 98 kg	23 ft. ³ .65 m ³	45 1/4 x 22 3/4 x 38 1/2 in 114.9 x 57.8 x 97.8 cm	

SHORT FORM SPECIFICATION

Provide Pitco Model SG18 tube fired gas fryer. Fryer shall have an atmospheric burner system combined with five stainless steel heat tubes utilizing high temperature alloy stainless steel baffles. Fryer shall have a deep cool zone; minimum 16% of total oil capacity to trap burnt particles, crumbs and black specks. Fryer cooking area shall be 18" x 18" (45.7 cm x 45.7 cm) with a cooking depth of 4" (10.2 cm) and 4 3/4" (12.1 cm). Heat transfer area shall be a minimum of 948 sq. inches (6116 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.