



**Model SFFBG18 and SFFBG24
Flat Bottom Gas Fryers with Solo Filter**

Project _____
Item No. _____
Quantity _____

Model SFFBG18 and SFFBG24 Flat Bottom Gas Fryers with Solo Filter



Unit shown: SFFBG24 Solo Filter with legs

STANDARD FEATURES & ACCESSORIES

- Tank - heavy duty gauge mild steel
- Cabinet-stainless steel front, door, sides & splash back.
- Blower Free Burner Technology
- Solid State Temperature Controller with matchless ignition, melt cycle, and drain valve interlock switch.
- 1 1/4" (3.2 cm) Full port drain valve
- Manual gas shutoffs and Rear gas manifold connection
- Built-in integrated flue deflector
- 10" (25.4 cm) fixed legs
- Drain plug
- Removable flue splash guard
- Drain Line Clean out rod
- Cleaning brush
- Filter scoop shovel
- Filter powder and fryer cleaner sample packets
- Filter paper envelope 14" x 22" (35.6 x 55.9 cm) sample starter packet

OPTIONS & ACCESSORIES AT ADDITIONAL COST

- Digital Thermostat with countdown timer
- Stainless Steel back
- 10" (25.4 cm) casters adjustable, locks in front
- Flexible gas hose with disconnect
- Tank cover
- Flush hose
- Paperless stainless steel mesh filter
- Perforated pan divider
- Filter heater for solid shortening

STANDARD SPECIFICATIONS

CONSTRUCTION

- Fry tank constructed of heavy gauge mild steel for stickless wet batter frying.
- Welded tank with an extra smooth peened finish ensures easy cleaning.
- Stainless steel cabinet front, door, side and splash back
- Heavy duty 3/16" (.48 cm) door hinges
- Marine front edge to hold wet batter trays
- Front 1 1/4" (3.2 cm) full port drain for quick draining.
- 9" (22.9 cm) bottom clearance allows for ease of cleaning.

CONTROLS

- Blower Free Burner Technology provides dependable heat transfer without the need for complex power blowers.
- Integrated gas control valve acts as a manual valve, pilot valve, main valve, gas filter and pressure regulator.
- 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.
- Solid State Thermostat mounted behind the front door. A compact temperature controller incorporating automatic melt cycle, system indicator lights and power switch.
- Matchless ignition ignites a standing pilot once a day when the power is turned on. Less wear and tear on component and faster recovery when the controller calls for heat.
- Drain valve interlock switch is hermetically sealed switch that automatically shuts down the heating system if the drain valve is opened.

FILTER SYSTEM

- Extra Large 3" (7.6 cm) curved drain spout virtually eliminates splashing and swivels for oil disposal.
- Filter pan is stainless steel with rear wheels for easy movement during cleaning.
- Connection to fryer is self-aligning for ease of use.
- Easy two step filtering. 1) Red handle to drain tank
2) Yellow Handle to return oil.
- High flow pump and large return lines produce faster oil refill times.
- Filter pump thermally and overload protected
- Filter pan lid stows in the cabinet and out of the way.



Pitco Frialator, Inc • P.O. Box 501, Concord, NH 03302-0501 • 509 Route 3A, Bow, NH 03304

603-225-6684 • FAX: 603-225-8497 • www.pitco.com

L10-228 Rev 2 03/12

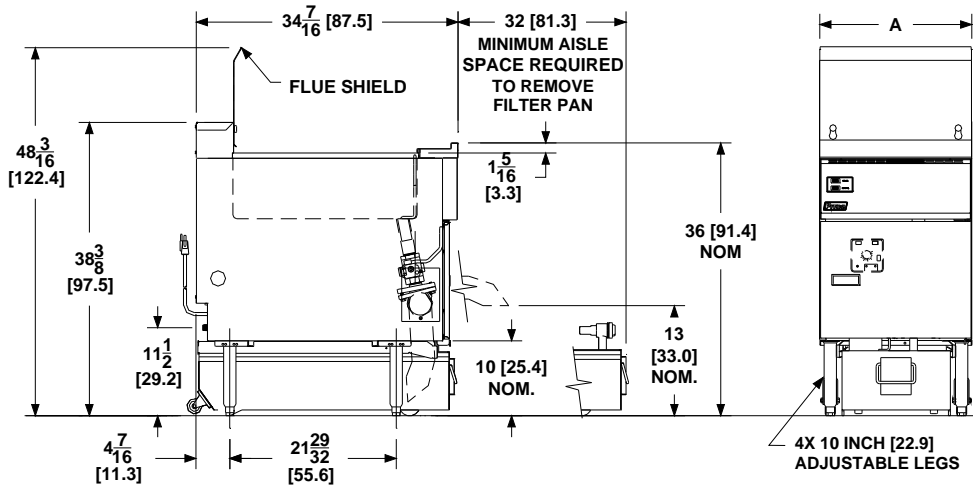
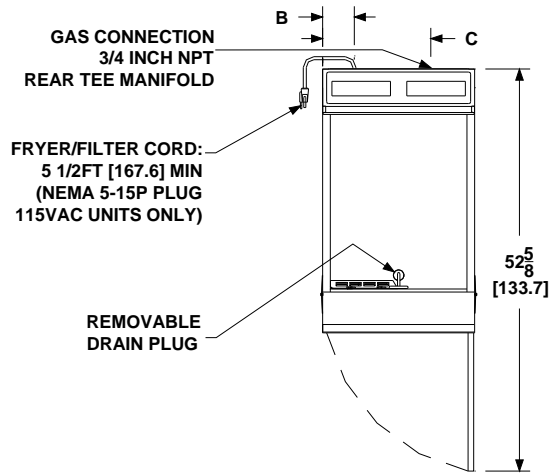
Printed in the USA

Model SFFBG18 and SFFBG24 Flat Bottom Gas Fryers with Solo Filtration

Model SFFBG18 and SFFBG24 Flat Bottom Gas Fryers with Solo Filtration

INCHES [CM]

TABLE		
DIM	FBG18	FBG24
A	20 [50.8]	26 [66.0]
B	4 5/32 [10.6]	5 5/32 [13.1]
C	14 1/4 [36.2]	20 1/4 [51.4]



INDIVIDUAL FRYER SPECIFICATIONS						
Models	Frying Area	Cook Depth	Oil Capacity	Gas Input Rate / Hr	Burner Pressure	
					Nat	LP
SFFBG18	18 x 24 in (45.7 x 61cm)	3-1/4 - 5 in (8.3 - 12.7cm)	42 - 65 Lbs (19 - 29.5 kg)	100,000 BTUs (28.3kW) (105MJ)	4" W.C. (10 mbars/1kPa)	10" W.C. (25 mbars/2.4kPa)
SFFBG24	24 x 24 in (61 x 61cm)	3-1/4 - 5 in (8.3 - 12.7cm)	57 - 87 Lbs (25.6 - 39.5 kg)	120,000 BTUs (35.1kW) (127MJ)		
FILTER SPECIFICATIONS						
Pan Oil Capacity	Filter Pump Motor	Filter Pump Rated Flow ⁽¹⁾	Filter Media			
85 Lbs (38 kg)	1/3 HP 50/60 Hz	8 GPM (30.3 LPM) @ 60 Hz 6.7 GPM (25.4 LPM) @ 50 Hz	14" x 22" Filter Paper Envelope (35.6 x 55.9 cm)			
(1) Energy Management System stores will need to power the fryer system for 1 hour to allow heaters to melt solid shortening return lines prior to filtering.						
FRYER SHIPPING INFORMATION (Approximate)						
Models	Shipping Weight	Shipping Crate Size H x W x L			Shipping Cube	
SFFBG18	376 Lbs (171 kg)	58 x 22 x 44 in (144.7 x 104.1 x 132.0 cm)			32.5 ft ³ (0.9 m ³)	
SFFBG24	365 Lbs (165.5 kg)	56 x 35 x 47 in (142.2 x 88.9 x 119.3 cm)			53.3 ft ³ (1.5 m ³)	
INSTALLATION INFORMATION						
GAS FRYER REQUIREMENTS				ELECTRIC SYSTEM REQUIREMENTS		
	Natural Gas	LP Gas		115V 60Hz	208 / 220-240V 50-60 hz	
Supply Pressure *	7 - 10" W.C. (17.4 mbars/ 1.74 kPa)	11 - 13" W.C. (27.4 mbars/ 2.74 kPa)	Fryer/Filter Cord (Total Amps)	0.7	0.4	
* Check plumbing / gas codes for proper gas supply line sizing to sustain burner pressure when all gas appliances are full on.						
CLEARANCES						
Front min.	Floor min.	Combustible material		Non-Combustible material		Fryer Flue Area Do not block / restrict flue gases from flowing into hood or install vent hood drains over the flue.
30" (76.2 cm)	6" (15.25 cm)	Sides min.	Rear min.	Sides min.	Rear min.	
		6" (15.2cm)	6" (15.2cm)	0"	0"	
SHORT FORM SPECIFICATION						
Provide Pitco model SFFBG18 and SFFBG24 Flat Bottom Gas Fryer with Filtration. Fryer shall have a blower free burner technology system. Unit shall have a deep flat bottom cook depth up to 5" (12.7 cm). Fryer cooking area shall be 18 x 24 (45.7 x 61 cm) for a SFFBG18 or 24 x 24 (61 x 61 cm) for a SFFBG24. Heat transfer area shall be a minimum of 864 sq. inches (5574 sq. cm) for the SFFBG18 and 1152 sq. inches (7432 sq. cm) for the SFFBG24 filter system. Drain line shall have a round 3" (7.6 cm) diameter with a swivel drain spout for oil disposal. High flow filter pump with self aligning filter pan connection and easy 2 step filtering for faster oil refill times.						
TYPICAL APPLICATION						
Offers versatile cooking of wet batter products like fish & chips, tempura, funnel cakes, and other conventional fried products.						

