



Model SG Tube Fired, Gas Fryer With SoloFilter



(SG18 SoloFilter with optional I12 computer)

STANDARD ACCESSORIES

- Choice of basket options
 - Two nickel-plated, oblong, wire mesh baskets
 - One nickel-plated, square, wire mesh basket
- Built-in filtration system with 3" (7.6 cm) drain line
- One nickel-plated tube rack
- 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
- 10" (25.4 cm) adjustable legs front, 10" (25.4 cm) fixed casters rear.
- Cabinet - stainless steel front, door, and sides
- Tank - stainless steel

AVAILABLE OPTIONS

- Stainless steel back
- Basket lift
- Solid state thermostat**
- Digital controller**
- I12 Intellifry computer controller**
- Triple baskets
- Tank cover
- Back-up thermostat (for use with digital or I12 control)

*Only available with digital or computer controls

**Includes matchless ignition, melt cycle, and drain valve interlock switch.

Project _____

Item No. _____

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. 10" (25.4 cm) clearance allows for ease of cleaning.

APPROVALS

- CSA Certified (AGA, CGA)
- NSF Listed
- MEA Approved

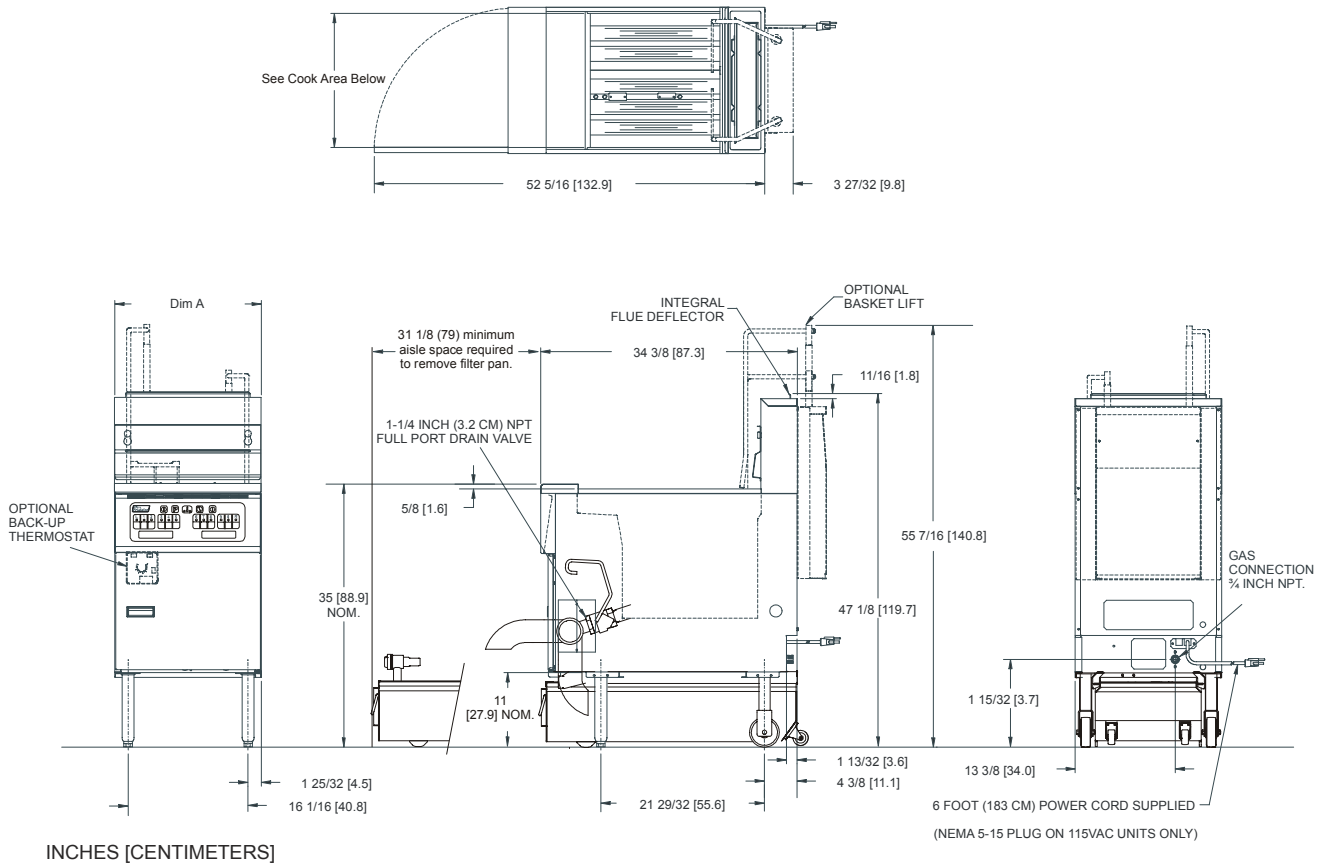


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INCHES [CENTIMETERS]

| Gas Type | Store Manifold Pressure* | Burner Manifold | *Recommended Minimum |
|-----------------------|----------------------------------|---|--|
| 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) minimum | 6" (15.2 cm) Do not Curb Mount | Do not block or restrict flue gasses from flowing into ventilation system. |

ELECTRICAL REQUIREMENTS

| Options | | Voltage / Phase / Frequency | Amps | Additional Amps for Filter Heater | Number of Power cords | Power Cord Locations |
|---------|---|--------------------------------------|------------|-----------------------------------|-----------------------|----------------------|
| Filter | 8.0 GPM (30.3 LPM) 1/3 HP | 115 / 1 / 60 | 7 | 3 | 1 | Back Left |
| | 6.7 GPM (25.4 LPM) 1/3 HP | 220-230-240 / 1 / 50 | 3.6 | 1.5 | | |
| Fryer | Millivolt controls | Not Required | 0 | N/A | | |
| | Upgrade Controls: Solid state, Digital, Computer, Basket Lift | 115 / 1 / 60 220-230-240 / 1 / 50 | 1.7 0.9 | N/A N/A | | |

GAS REQUIREMENTS

| Models | "A" Dim | Cook Area | Oil Capacity | Gas Input / Hour | Shipping Weight / Unit | Shipping Cube | Shipping Dimensions H x W x L |
|------------|----------------------|-----------------------------|---|----------------------------|------------------------|-------------------------|-------------------------------|
| SG14 | 15-5/8 in 39.7 cm | 14 x 14 x 4 in | 40-50 lbs | 110,000 BTU | 200 lbs | 33 ft ³ | 58 x 22½ x 43½ in |
| | | 35.6 x 35.6 x 10.2 cm | 18-23 kg | 33 kW (CE) / 119 mJ (AuGA) | 91kg | .93 m ³ | 147.3 x 57.2 x 110.5 cm |
| SG14R | 15-5/8 in 39.7 cm | 14 x 14 x 4 in | 40-50 lbs | 122,000 BTU | 208 lbs | 33 ft ³ | 58 x 22½ x 43½ in |
| | | 35.6 x 35.6 x 10.2 cm | 18-23 kg | 36 kW (CE) / 129 mJ (AuGA) | 94kg | .93 m ³ | 147.3 x 57.2 x 110.5 cm |
| SG18 | 19-5/8 in 49.8 cm | 18 x 18 x 4 ~ 4 ¼ in | 70-90 lbs | 140,000 BTU | 226 lbs | 33 ft ³ | 58 x 22½ x 43½ in |
| | | 45.7 x 45.7 x 10.2 ~12.1 cm | 32-41 kg | 40 kW (CE) / 145 mJ (AuGA) | 103 kg | .93 m ³ | 147.3 x 57.2 x 110.5 cm |
| SoloFilter | N/A | N/A | SG18 -55 lbs(25 kg) SG14,R,T-95 lbs(43 kg) | N/A | 100 lbs / 46 kg | N/A Ships with fryer | N/A |

SHORT FORM SPECIFICATION

Provide Pitco FD (Filter Drawer) Solstice filter system. Drain line shall be 3" (7.6 cm) diameter with a swivel drain spout for oil disposal. Filter pickup assembly shall have handles and utilize envelope type filter paper with 475 sq in (3,065 sq. cm.) of filter area for model SG18 and 310 sq in (2,000 sq cm) of filter area for model SG14, SG14R and SG14T. Filter pump shall pump 8 GPM, 60 Hz (25.4 LPM, 50 Hz). Filter piping to be self-aligning for easy assembly. Filter lid shall be attached to the cabinet for ease of use. Filter pan shall have front stabilizer legs and rear rigid casters for portability. Provide accessories as follows.

TYPICAL APPLICATIONS

Space saving filter capable of filtering heavy to light breaded products fast and conveniently.



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