



Project \_\_\_\_\_  
 Item No. \_\_\_\_\_  
 Quantity \_\_\_\_\_

Model FBG18 and FBG24 Flat Bottom Gas Fryers with Filtration

**Model FBG18 and FBG24  
 Flat Bottom Gas Fryers with Filtration**



Unit shown is FBG18/FD/FBG24

**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 ¼" (3.2 cm) Full port drain valve
- Manual gas shutoffs and Rear gas manifold connection
- Built-in integrated flue deflector
- 9" (22.9 cm) 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 18-1/2" x 20-1/2" (47 x 57cm) sample starter packet

**OPTIONS & ACCESSORIES AT ADDITIONAL COST**

- Digital Thermostat with countdown timer
- Stainless Steel back
- 9" (22.9 cm) swivel adjustable rear and front casters
- Flexible gas hose with disconnect
- Tank cover
- Flush hose
- Paperless stainless steel mesh filter
- Crumb Tray - rear mount
- 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 ¼" (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 (MAX ½ PSI SUPPLY).
- 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.
- Battery up to 5 Flat Bottom fryers per filter.



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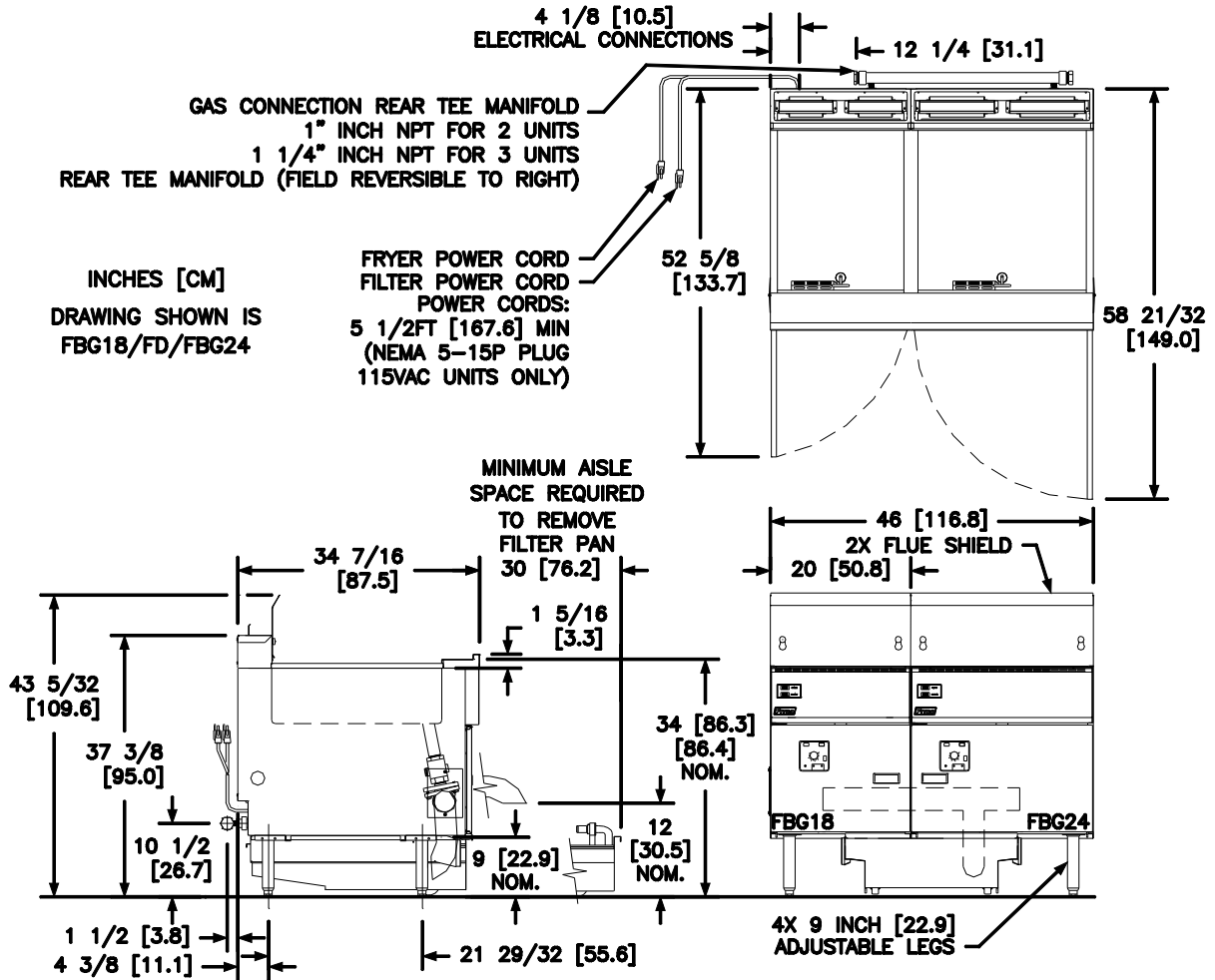
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| INDIVIDUAL FRYER SPECIFICATIONS  |  |  |   |                                     |  |  |
|--|--|--|---|-------------------------------------|--|--|
| Models   | Frying Area                            | Cook Depth                                 | Oil Capacity                                  | Gas Input Rate / Hr                 | Burner Pressure                            |  |
|  |  |  |   |                                     | Nat  | LP   |
| FBG18  | 18 x 24 in<br>(45.7 x 61 cm)           | 3-1/4 - 5 in<br>(8.3 - 12.7 cm)            | 42 - 65 Lbs<br>(19 - 29.5 kg)                 | 100,000 BTU/h<br>(29.2 kW) (105 MJ) | 4" W.C.<br>(10 mbars/1kPa)                 | 10" W.C.<br>(25 mbars/2.4kPa)  |
| FBG24  | 24 x 24 in<br>(61 x 61 cm)             | 3-1/4 - 5 in<br>(8.3 - 12.7 cm)            | 57 - 87 Lbs<br>(25.6 - 39.5 kg)               | 120,000 BTU/h<br>(35.1 kW) (127 MJ) |  |  |
| FRYER SYSTEM SHIPPING INFORMATION (Approximate)  |  |  |   |                                     |  |  |
| Models   | Shipping Weight                        | Shipping Crate Size H x W x L              |   |                                     | Shipping Cube                              |  |
| FBG18/FBG24 (shown above)  | 590 Lbs (267.6 kg)                     | 57 x 43 x 55 in (144.7 x 104.1 x 132.0 cm) |   |                                     | 78.0 ft <sup>3</sup> (2.2 m <sup>3</sup> ) |  |
| FBG18/FBG18  | 530 Lbs (240.4 kg)                     | 57 x 43 x 55 in (144.7 x 104.1 x 132.0 cm) |   |                                     | 78.0 ft <sup>3</sup> (2.2 m <sup>3</sup> ) |  |
| FBG24/FBG24  | 665 Lbs (301.6 kg)                     | 55 x 43 x 68 in (139.7 x 109.2 x 172.7 cm) |   |                                     | 93.1 ft <sup>3</sup> (2.6 m <sup>3</sup> ) |  |
| Filter drawer<br>(shipped separately)  | 90 Lbs (40.8 kg)                       | 30 x 35 x 47 in (76.2 x 88.9 x 119.3 cm)   |   |                                     | 28.6 ft <sup>3</sup> (0.8 m <sup>3</sup> ) |  |
| Fryers can be battered up to five (5) units, please consult factory for shipping information.  |  |  |   |                                     |  |  |
| 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.<br>(17.4 mbars/ 1.74 kPa) | 11 - 13" W.C.<br>(27.4 mbars/ 2.74 kPa)    | Fryer Cord (1 of 2)<br>(Total Amps per Fryer) | 0.7                                 | 0.4  |  |
|  |  |  | Filter Cord (2 of 2)<br>(Total Amps)          | 6.1                                 | 4.5  |  |
| * 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  |
| 30"<br>(76.2 cm)   | 6"<br>(15.25 cm)                       | Sides min.                                 | Rear min.                                     | Sides min.                          | Rear min.                                  | Do not block / restrict flue gases from flowing into hood or install vent hood drains over the flue. |
|  |  | 6" (15.2cm)                                | 6" (15.2cm)                                   | 0"                                  | 0"   |  |
| SHORT FORM SPECIFICATION   |  |  |   |                                     |  |  |
| Provide Pitco model FBG18 and FBG24 Flat Bottom Gas Fryer with Filtration. Fryer shall have an 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 FBG18 or 24 x 24 (61 x 61 cm) for a FBG24. Heat transfer area shall be a minimum of 864 sq. inches (5574 sq. cm) for the FBG18 and 1152 sq. inches (7432 sq. cm) for the FBG24 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 a versatile cooking of wet batter products like fish & chips, tempura, funnel cakes, and other conventional fried products.   |  |  |   |                                     |  |  |

