



Model AW-SGF18
Gas Open Fryer with Filtration



STANDARD FRYER FEATURES

- Fry pot constructed of stainless steel
- SOLSTICE™ Burner Technology
- 1 1/4" (3.2 cm) Full port drain valve
- Cabinet- stainless steel sides, front, splash back
- I-12 Intellifry menu cooking computer
- Matchless pilot ignition system with flame loss safety shut off, dedicated fryer gas shut-off valves
- High temperature limit switch
- Drain valve interlock
- Heavy duty 3/16" (.48 cm) door hinges
- 10" (25.4 cm) fixed casters rear and front legs
- Single gas connection -3/4" (1.9 cm) NPT

ACCESSORY ITEMS SHIPPED WITH UNIT

- 1 - Fry pot drain clean out rod
- 1 - Fry pot cleaning brush
- 1 - Fry pot crumb scoop
- 1 - Filter shovel scoop
- 1 - YUM 14" x 22" (35.6 x 55.9 cm) filter paper envelope starter pack
- 1 - 48" x 3/4" (122 x 1.9 cm) NPT flexible gas hose with disconnect
- 1 - Tube rack
- 1 - Removable basket hanger
- 3 - Triple size fry baskets



Model AW-SGF18 Gas Open Fryer with Filtration

APPLICATION

The AW-SGF18 fryer design offers higher production with increased efficiency and a space saving under the fryer filter system which is ideal for cooking fries, onion rings, chicken filets, chicken strips and other freezer to fryer products

SHORT FORM DESCRIPTION

Fryer, Gas Open Fryer with Filtration

AW-SGF18 (Gas type, voltage), Line up 18 with filter below with I-12 Intellifry computer, matchless ignition, drain valve interlock, SS sides & front, casters rear/legs front. Accessories includes: (1) clean out rod, (1) brush, (1) crumb scoop, (1) filter shovel scoop, (1) filter envelope starter pack, (1) 48" x 3/4" (122 x 1.9 cm) flexible gas hose with disconnect, (1) tube rack, (1) removable basket hanger, (3) triple size baskets. Startup performance check by a qualified service representative

STANDARD FILTER FEATURES

- Filter pump thermally and overload protected
- Rear oil return for bottom cleaning
- 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 hands free operation. Easy two step filtering.
- Filter pan lid. Self storing, out of the way.



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

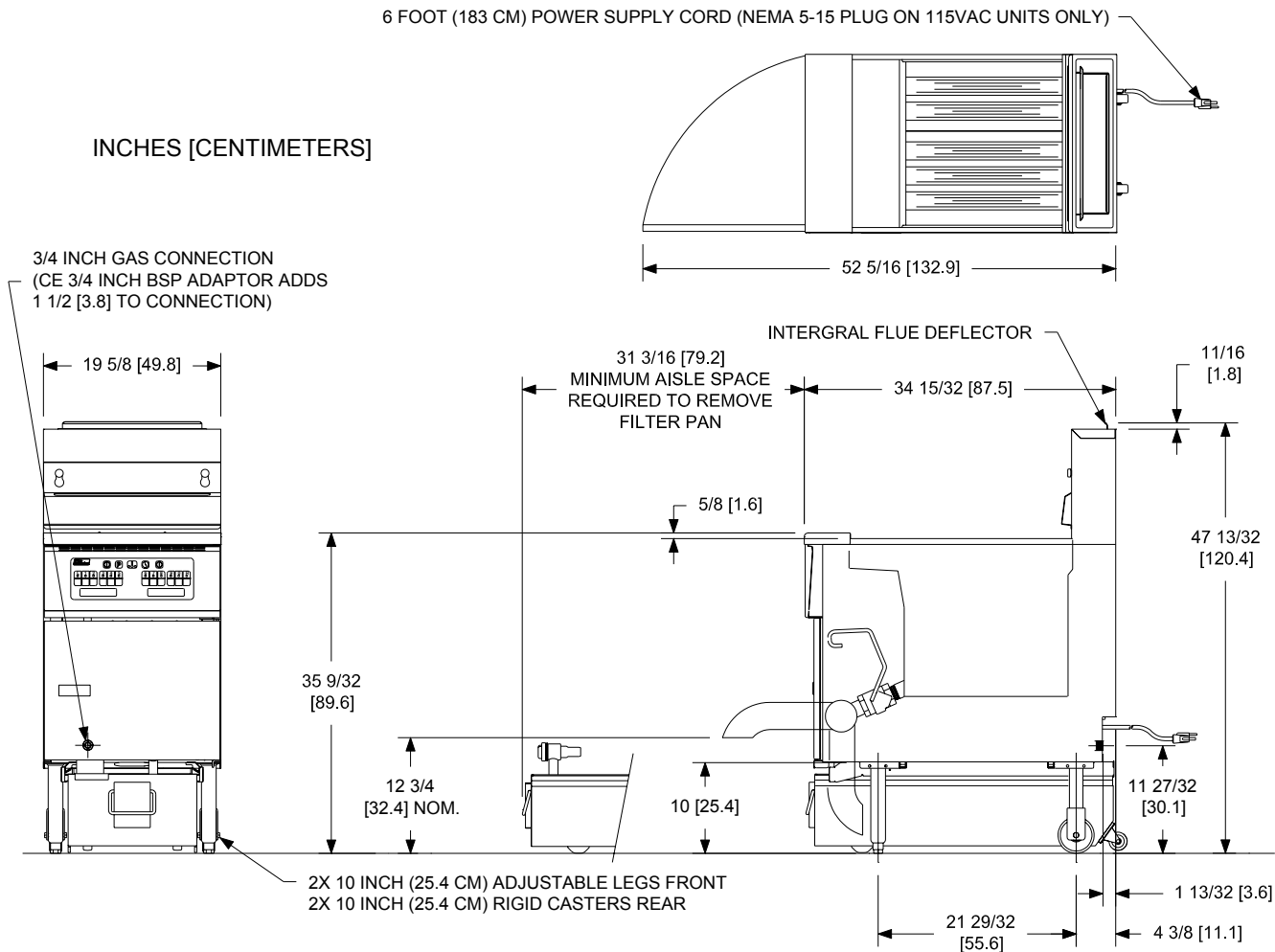
603-225-6684 • FAX: 603-225-8497 • www.pitco.com

L10-263 Rev 0 03/06

Printed in the USA

Model AW-SGF18 Gas Open Fryer with Filtration

Model AW-SGF18 Gas Open Fryer with Filtration



INDIVIDUAL FRYER SPECIFICATIONS

Frying Area	Cook Depth	Oil Capacity	Gas Input Rate / Hr	Burner Pressure Nat	Burner Pressure LP
18 x 18 in (45.7 x 45.7 cm)	3-1/4 - 5 in (8.3 - 12.7cm)	65 - 85 Lbs (29-38 kg)	140,000 BTUs (41 kW) (147.7 MJ)	4" W.C. (10 mbars / 1 kPa)	10" W.C. (25 mbars / 2.4 kPa)

FILTER SPECIFICATIONS

Pan Oil Capacity	Filter Pump Motor	Filter Pump Rated Flow	Filter Media
90 Lbs (41 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 in (35.6 x 55.9 cm) YUM Paper Envelope

(1) Energy Management System stores will need to power the fryer system for 1 hour to allow heaters to melt solid shortening in return lines and pump prior to filtering.

FRYER SYSTEM SHIPPING INFORMATION (Approximate)

Shipping Weight	Shipping Crate Size H x W x L	Shipping Cube
376 Lbs (171 kg)	58 x 22 x 44 in (147.3 x 55.9 x 111.8 cm)	52 ft3. (1.5 m ³)

INSTALLATION INFORMATION

GAS SYSTEM 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	6.1	4.1

* 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
31 3/16" (79.2 cm)	6" (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"	



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

L10-263 Rev 0 03/06

Printed in the USA