



**Model AW-SGF14R
Gas Open Fryer with Filtration**



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APPLICATION

The AW-SGF14R 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-SGF14R (Gas type, voltage), Line up 14R, 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, (2) twin baskets. Startup performance check by a qualified service representative

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 - 10" x 20-1/2" (25.4 x 52.1 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
- 2 - Twin size fry baskets

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.



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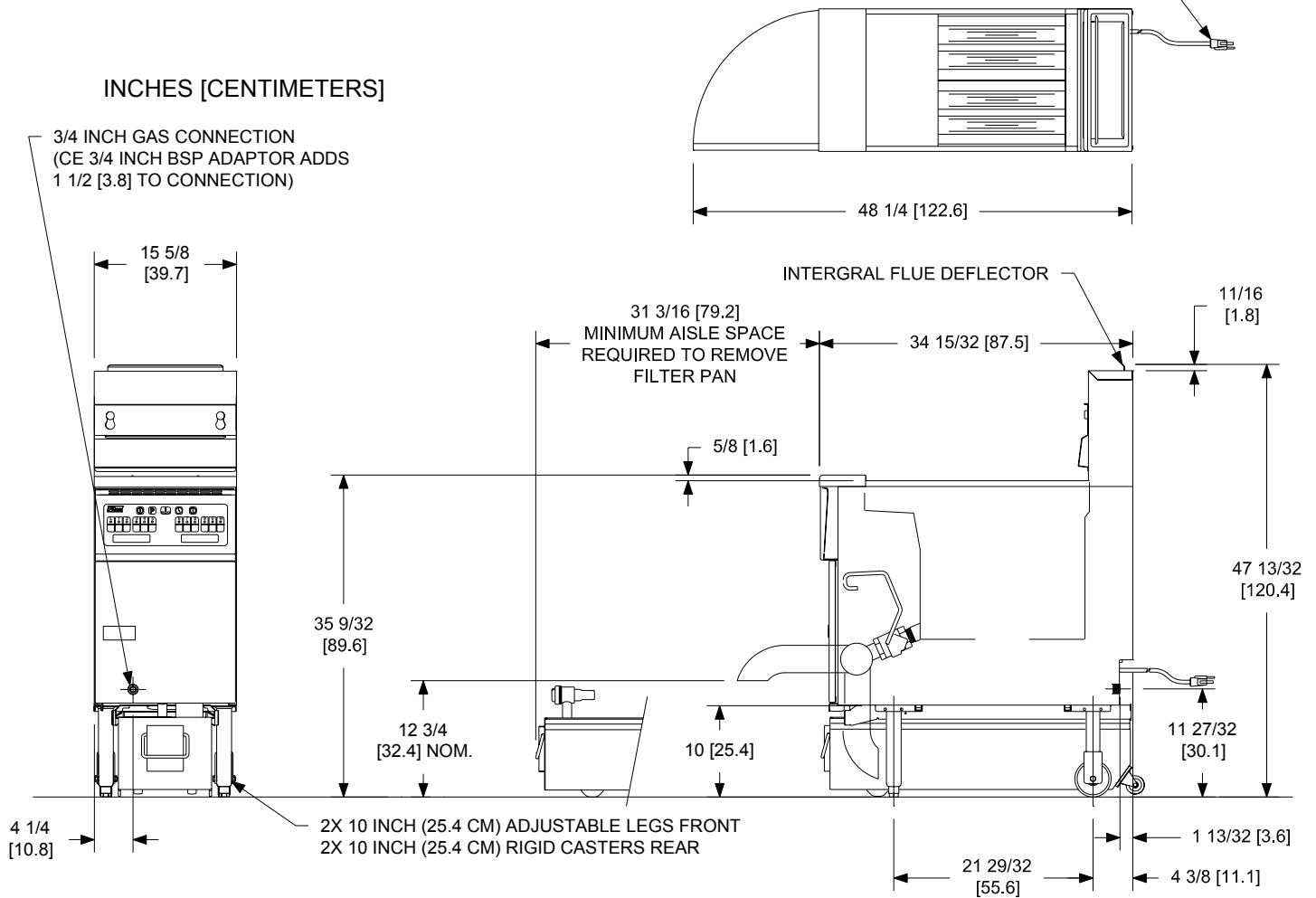
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6 FOOT (183 CM) POWER SUPPLY CORD (NEMA 5-15 PLUG ON 115VAC UNITS ONLY)

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INDIVIDUAL FRYER SPECIFICATIONS

Frying Area	Cook Depth	Oil Capacity	Gas Input Rate / Hr	Burner Pressure Nat	Burner Pressure LP
14 x 14 in (35.6 x 35.6 cm)	3-1/4 - 5 in (8.3 - 12.7cm)	40 - 50 Lbs (18-23 kg)	122,000 BTUs (36 kW) (129 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
66 Lbs (29.9 kg)	1/3 HP 50/60 Hz	8 GPM (30.3 LPM) @ 60 Hz 6.7 GPM (25.4 LPM) @ 50 Hz	10 x 20-1/2 in (25.4 x 52.1 cm) Paper Envelope

FRYER SYSTEM SHIPPING INFORMATION (Approximate)

Shipping Weight	Shipping Crate Size H x W x L	Shipping Cube
300 Lbs (136 kg)	58 x 22 x 44 in (147.3 x 55.9 x 111.8 cm)	52 ft ³ . (1.5m 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
Total Gas Load / Hr	122,000 Btu (36kw) (129 MJ)				

* 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
		Sides min.	Rear min.	Sides min.	Rear min.	
31 3/16" (79.2 cm)	6" (15.25 cm)	6" (15.2cm)	6" (15.2cm)	0"	0"	Do not block / restrict flue gases from flowing into hood or install vent hood drains over the flue.



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