



Model KF-SG14 Gas Open Fryer



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APPLICATION

The KF-SG14 fryer design offers high production with increased efficiency. It is ideal for cooking French Fries, Zingers, Crispy Strips, Popcorn Chicken (frozen & fresh), Chicken Nuggets, Hot & Crispy Chicken and other International YUM freezer to fryer products

SHORT FORM DESCRIPTION

Fryer, Gas Open Fryer

KF-SG14 (Gas type, voltage), Line up SG14 with (select computer type), matchless ignition, (select safety interlock type), SS sides & front, casters rear and front legs. Accessories include: (1) clean out rod, (1) brush, (1) removable basket hanger, (2) twin size baskets, (1) (select tank / basket support). Specify additional options.

STANDARD FRYER FEATURES

- Stainless Steel Fry Pot
- SOLSTICE™ Burner Technology
- 1 1/4" (3.2 cm) Full port drain valve
- Cabinet- stainless steel sides, front, splash back
- Matchless pilot ignition system with flame loss safety shut off, dedicated fryer gas shut-off valve
- High temperature limit switch
- Heavy duty 3/16" (.48 cm) door hinges
- 9" (22.9 cm) rigid casters rear and front legs
- Single gas connection -3/4" (1.9 cm) NPT

OPTIONS AVAILABLE (At Additional Cost)

- Computer Type
 - VC210 FAST Computer Ready
- Safety Interlock Type
 - Drain valve interlock Float switch Both types
- Fry pot cover
- 48" x 3/4" (122 x 1.9 cm) NPT gas hose w/lanyard

ACCESSORY ITEMS SHIPPED WITH UNIT

- 1 - Fry pot drain clean out rod
- 1 - Fry pot cleaning brush
- 1 - Removable basket hanger
- 2 - Twin size fry baskets
- 1 - Tank / Basket support (Select One)
 - Tube Rack Tube Screen



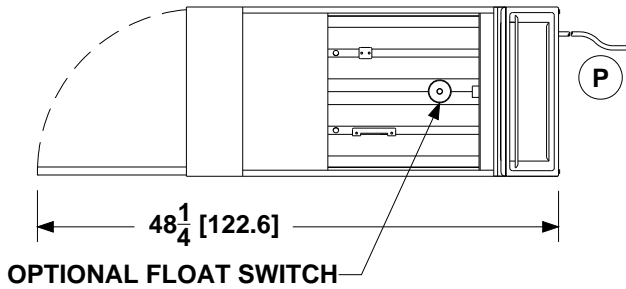
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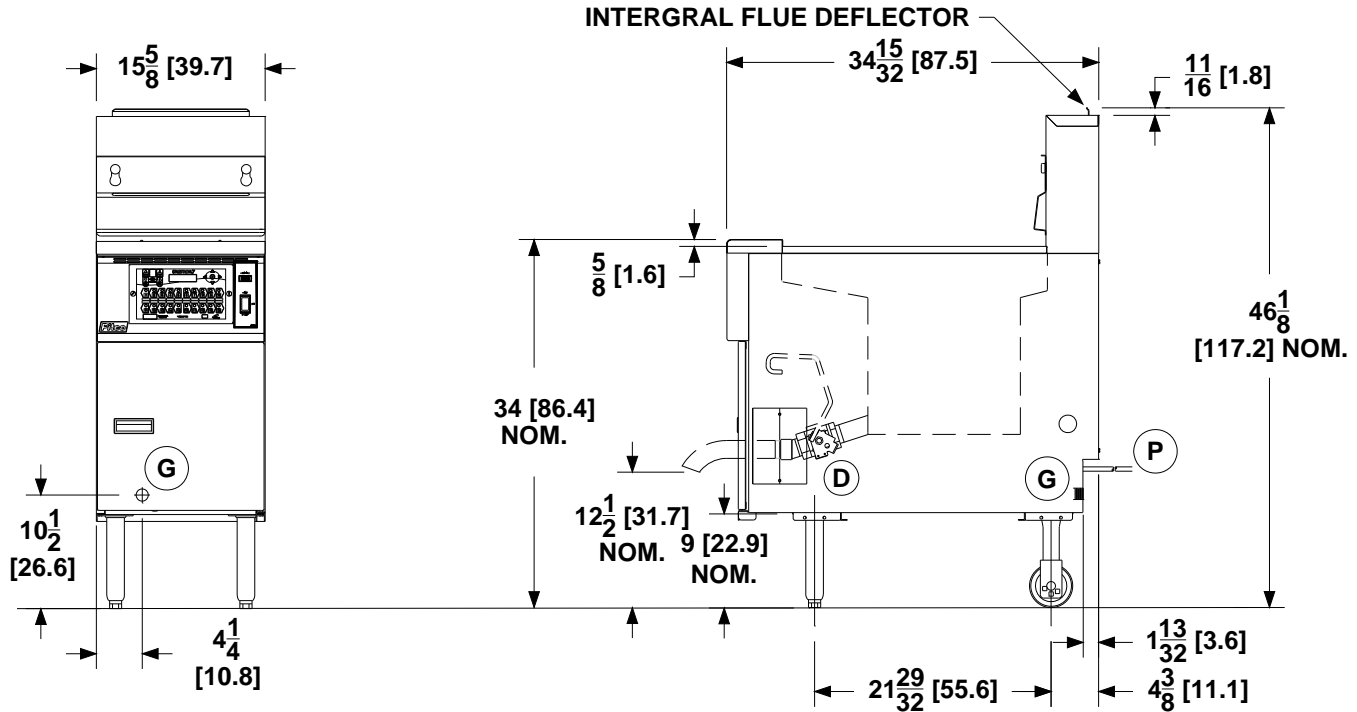
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- G 3/4 INCH NPT REAR TEE LEFT CONNECTION (FIELD CONVERTIBLE TO RIGHT) (CE 3/4 INCH BSP ADAPTOR ADDS 1-1/2 [3.8] TO CONNECTION)
- P 6 FOOT [183] POWER SUPPLY CORD (FRYER) (PLUG TO BE SUPPLIED BY INSTALLER, EXCEPT NORTH AMERICAN UNITS WILL INCLUDE NEMA 5-15 PLUG)
- D 1-1/4 INCH (3.2CM) NPT FULL PORT DRAIN VALVE



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)	110,000 BTUs (33 kW) (119 MJ)	4" W.C. (10 mbars / 1 kPa)	10" W.C. (25 mbars / 2.4 kPa)

FRYER SYSTEM SHIPPING INFORMATION (Approximate)

Shipping Weight	Shipping Crate Size H x W x L	Shipping Cube
208 Lbs (94.3 kg)	59 x 23 x 44 in (149.8 x 58.4 x 111.7 cm)	34.6 ft ³ . (1.0m ³)

INSTALLATION INFORMATION

GAS SYSTEM REQUIREMENTS			ELECTRIC SYSTEM REQUIREMENTS		
	Natural Gas	LP Gas	Fryer Cord Total Amps	115V 60Hz	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)		0.7	0.4
Total Gas Load / Hr	110,000 Btu (33kw) (119 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.	
30" (76.2 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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