



**Model LJ-FBG24-4
Flat Bottom Gas Fryers With Filtration
For Canopy Vent Hoods***



APPLICATION

The LJ-FBG24-4 fryers offer a versatile wet batter style and basket frying design with a space saving under the fryer filter system which is ideal for Batter Dipped Fish and Shrimp, Hush Puppies, Crunchy Shrimp, Chicken Planks, French Fries and other standard YUM freezer to fryer products.

*Units available for other vent hood types, consult factory

STANDARD FRYER FEATURES

- Fry pot constructed of mild steel
- Blower Free Burner Technology
- 1 1/4" (3.2 cm) Full port drain valve
- Cabinet- stainless steel sides, front, splash back
- Solid State Thermostat with melt cycle
- 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
- 9" (22.9 cm) swivel adjustable rear and front casters
- Front top rail includes 1" lip for fish tubs

ACCESSORY ITEMS SHIPPED WITH UNIT

- 1 - Fry pot drain clean out rod
- 1 - Fry pot cleaning brush
- 1 - Filter shovel scoop
- 1 - Paperless metal mesh filter leaf
- 4 - Drain plugs
- 4 - Fry pot covers
- 2 - Flue splash guards
- 2 - Over the fryer style crumb dump-removable w/basket
- 2 - Fry pot dividers
- 1 - Crumb catch basket
- 2 - 48"x1" (122 x 2.54 cm) NPT gas hose with disconnect
- 2 - Flex gas hose piping kits to include:
 - 2 - 3/4" x 1" (1.9 x 2.54 cm) NPT bell nipple reducers
 - 4 - 3/4" (1.9 cm) NPT close nipples
 - 2 - 3/4" (1.9 cm) NPT caps
 - 2 - 1" (2.54 cm) close nipples

SHORT FORM DESCRIPTION

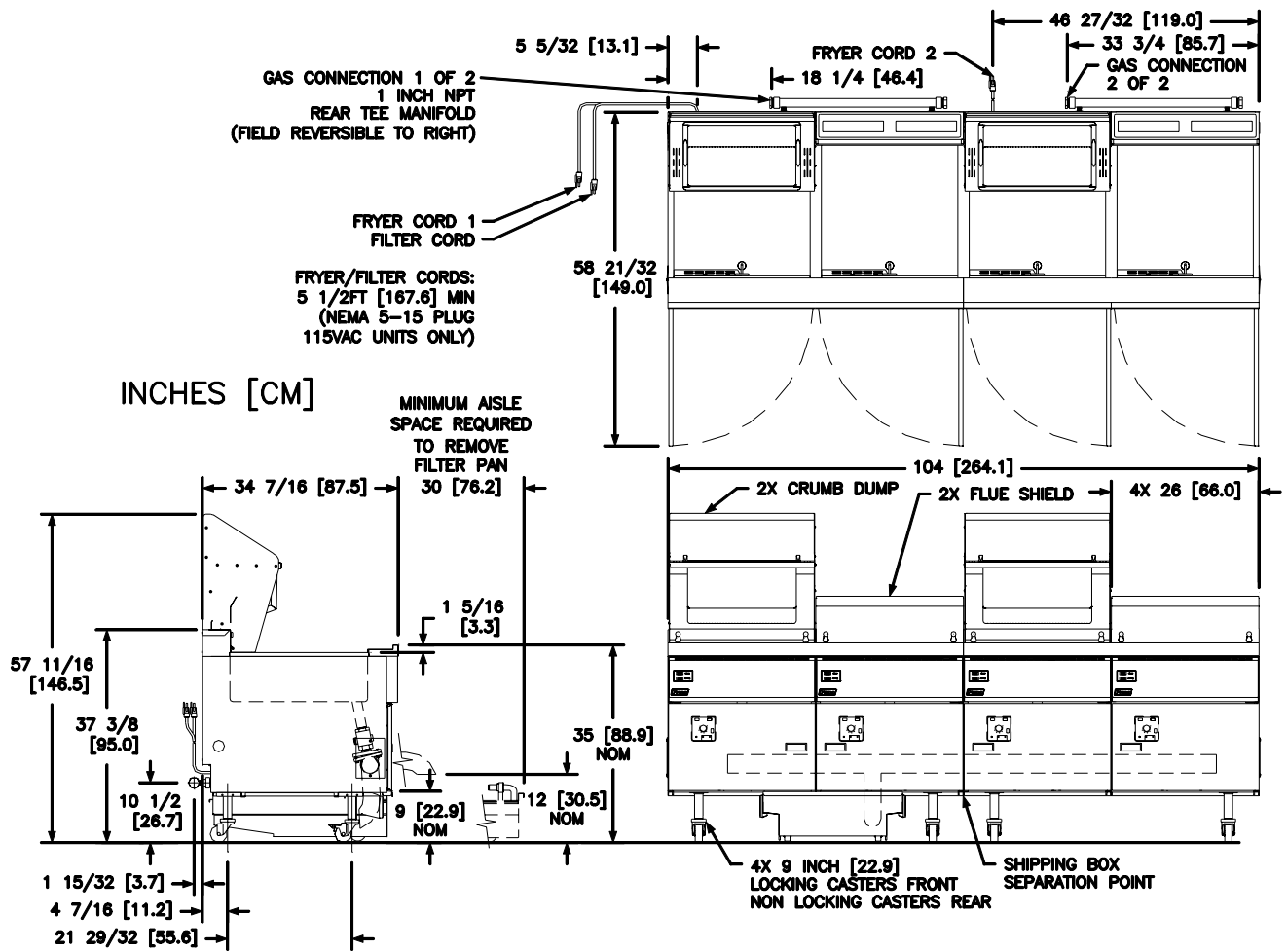
Fryer system, (gas type, voltage) LJ-FBG24-4 with Solstice filter system to include: 4-LJ-FBG24 flat bottom fryers. Line up: (L/R) 24,filter,24,24,24. Solid state thermostats with melt cycle-FBG, SS sides and front, Solstice filter drawer with filter heater-FBG, shortening polishing assembly-LJ, 9"casters. (No Boilout) Accessories includes: (1) clean out rod, (1) brush, (1) filter scoop, (1) paperless filter leaf-LJ, (4) drain plugs, (4) fry pot covers-FBG24, (2) splash guards-FBG24, (2) over fryer crumb dumps-LJ, (2) fry pot dividers-FBG, (1) crumb catch basket-LJ, (2) 48" x 1" (122 x 2.54 cm) NPT flexible gas hose with quick disconnect, (2) piping kit gas hose dual manifold-LJ. Startup performance check by a qualified service representative.

STANDARD FILTER FEATURES

- Filter pump thermally and overload protected
- 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 pump and return line heaters
- Filter pan lid. Self storing, out of the way.



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INDIVIDUAL FRYER SPECIFICATIONS						
Models	Frying Area	Cook Depth	Oil Capacity	Gas Input Rate / Hr	Burner Pressure	
					Nat	LP
FBG24	24 x 24 in (61 x 61cm)	3-1/4 - 5 in (8.3 - 12.7cm)	57 - 87 Lbs (25.6 - 39.5 kg)	120,000 BTUs (35.1kW) (127MJ)	4" W.C. (10 mbars/1kPa)	10" W.C. (25 mbars/2.4kPa)
FILTER SPECIFICATIONS						
Pan Oil Capacity	Filter Pump Motor	Filter Pump Rated Flow ⁽¹⁾		Filter Media		
100 Lbs (45.4 kg)	1/3 HP 50/60 Hz	8 GPM (30.3 LPM) @ 60 Hz 6.7 GPM (25.4 LPM) @ 50 Hz		Metal Mesh Filter Leaf		
(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						
Box	Units in Shipping Box	Shipping Weight	Shipping Crate Size H x W x L		Shipping Cube	
1	24/24	665 Lbs (301.6 kg)	55 x 43 x 68 in (139.7 x 109.2 x 172.7 cm)		93.1 ft ³ (2.6 m ³)	
2	24/24	665 Lbs (301.6 kg)	55 x 43 x 68 in (139.7 x 109.2 x 172.7 cm)		93.1 ft ³ (2.6 m ³)	
3	Filter/Accessories	205 Lbs (92.9 kg)	42 x 45 x 51 in (106.68 x 114.3 x 129.54 cm)		55.8 ft ³ (1.6 m ³)	
INSTALLATION INFORMATION						
GAS SYSTEM REQUIREMENTS			ELECTRIC SYSTEM REQUIREMENTS			
Supply Pressure *	Natural Gas	LP Gas	Amps	115V 60Hz	208 / 220-240V 50-60 Hz	
	7 - 10" W.C. (17.4 mbars/ 1.74 kPa)	11 - 13" W.C. (27.4 mbars/ 2.74 kPa)	Fryer Cord 1	1.4	0.8	
			Fryer Cord 2	1.4	0.8	
Total Gas Load / Hr	480,000 BTUs (141kW) (506MJ)		Filter Cord	7.0	4.6	
*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" (76.2 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"	



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