



Model PH-SGF14R Gas Open Fryer with Filtration



APPLICATION

The PH-SGF14R fryer design offers higher production with increased efficiency and a space saving under the fryer filter system which is ideal for cooking Bone-in wings, Boneless wings, Traditional wings, Taters, Pies, Cheese sticks and other standard YUM freezer to fryer products.

STANDARD FRYER FEATURES

- Fry pot constructed of stainless steel
- SOLSTICE™ Burner Technology
- 1 ¼" (3.2 cm) Full port drain valve
- Cabinet-stainless steel sides, front, splash back
- Wingstreet 3 Color 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 tall basket hanger
- 3 - Triple size fry baskets

SHORT FORM DESCRIPTION

Fryer, Gas Open Fryer with Filtration PH-SGF14R (Gas type, voltage), Line up 14R, filter below with Wingstreet 3 Color cooking computer, matchless ignition, drain valve interlock, SS sides & front, casters. Accessories includes: (1) clean out rod, (1) brush, (1) 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) flexible gas hose, (1) tube rack, (1) removable tall basket hanger, (3) triple baskets. Startup performance check by a qualified service representative.

STANDARD FILTER FEATURES

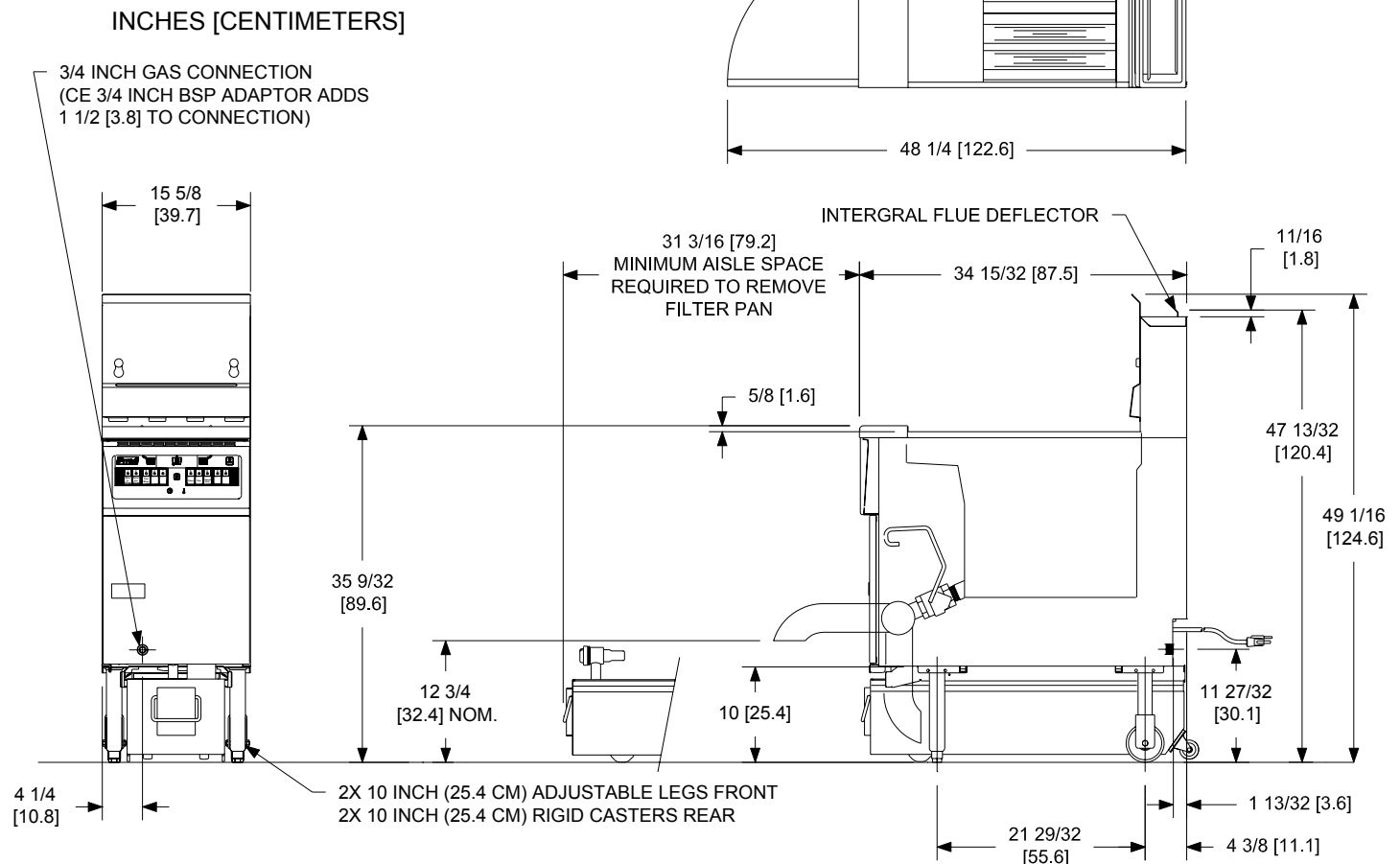
- Filter pump thermally and overload protected
- Rear oil return for bottom cleaning
- Extra Large 3" (7.6 cm) curved drain spout virtually eliminates splashing and swivels for oil disposal.
- Filter pan is stainless steel with rear wheels for easy movement during cleaning.
- Connection to fryer is self aligning for hands free operation. Easy two step filtering.
- Filter pan lid. Self storing, out of the way.



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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

Filter 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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