



**Model KF-SFSG14R
Gas Open Fryer with Filtration**



Model KF-SFSG14R Gas Open Fryer with Filtration

APPLICATION

The KF-SFSG14R fryer design offers higher production with increased efficiency and a space saving under-the-fryer filter system. 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 with Filtration
KF-SFSG14R** (Gas type, voltage), Line up SG14R with filter below 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) crumb scoop, (1) filter scoop, (1) 10" x 20-1/2" (25.4 x 52.1 cm) filter paper envelope starter pack, (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
- 10" (25.4 cm) rigid casters rear and front legs
- Single gas connection -3/4" (1.9 cm) NPT

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.

ACCESSORY ITEMS SHIPPED WITH UNIT

- 1 - 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 52.1cm) filter paper envelope starter pack
- 1 - Removable basket hanger
- 2 - Twin size fry baskets
- 1 - Tank/Basket support (Select One)
 - Tube Rack
 - Tube Screen

OPTIONS AVAILABLE (At Additional Cost)

- Computer Type
 - VC210 FAST
 - Computer Ready
- Safety Interlock Type
 - Drain valve interlock
 - Float switch
 - Both types
- Waste Oil Handling
 - Waste Hose w/Nozzle
 - Remote Oil Disposal
- Filter Heat Tape
- Fry pot cover
- 48" x 3/4" (122 x 1.9 cm) NPT gas hose w/lanyard



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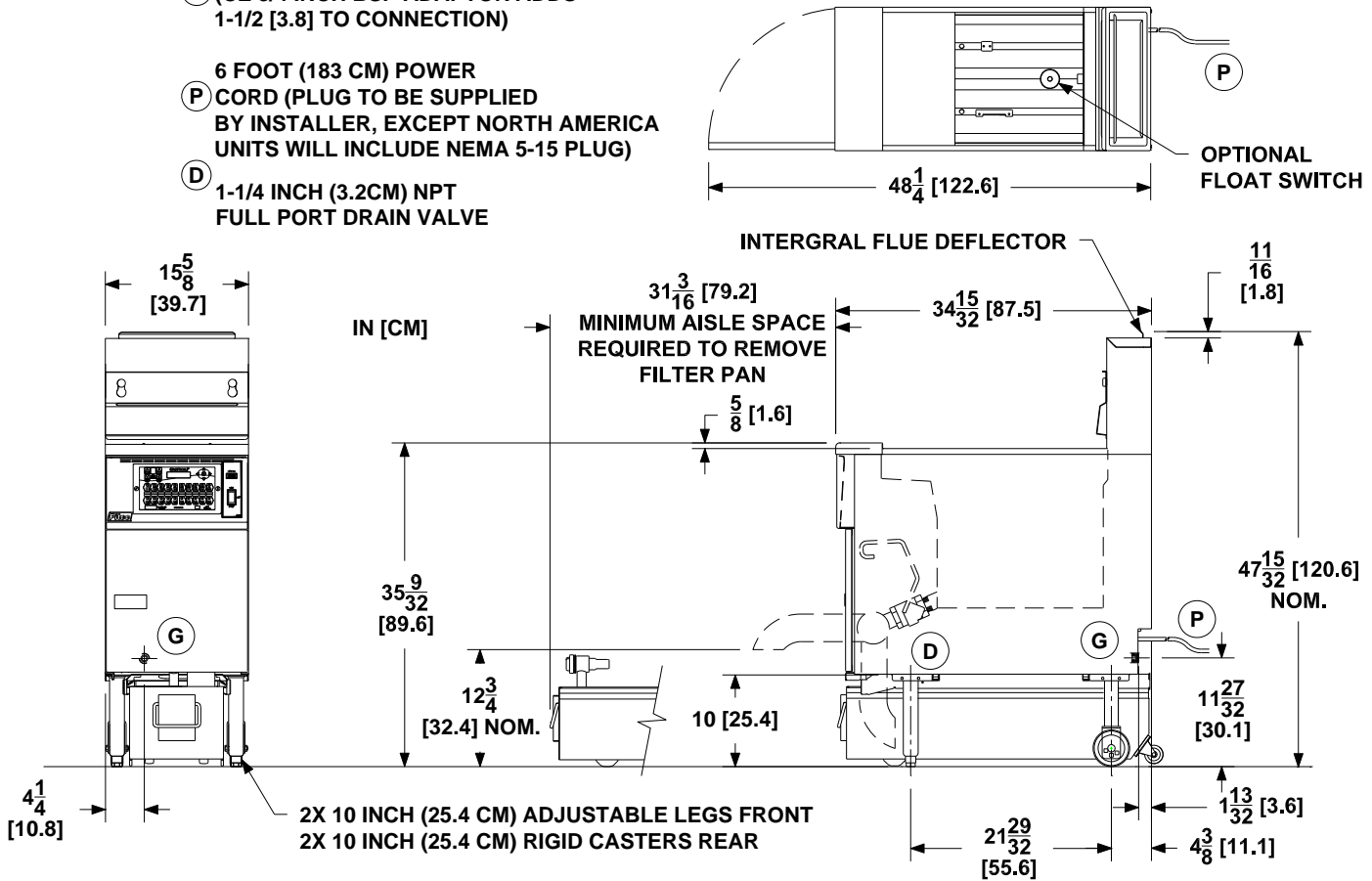
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- 3/4 INCH GAS CONNECTION
G (CE 3/4 INCH BSP ADAPTOR ADDS 1-1/2 [3.8] TO CONNECTION)
- 6 FOOT (183 CM) POWER
P CORD (PLUG TO BE SUPPLIED BY INSTALLER, EXCEPT NORTH AMERICA UNITS WILL INCLUDE NEMA 5-15 PLUG)
- D** 1-1/4 INCH (3.2CM) NPT FULL PORT DRAIN 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)	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
358 Lbs (162 kg)	59 x 23 x 44 in (149.8 x 58.4 x 111.6 cm)	34.6 ft ³ . (1.0m ³)

INSTALLATION INFORMATION

GAS SYSTEM REQUIREMENTS			ELECTRIC SYSTEM REQUIREMENTS		
	Natural Gas	LP Gas		115V 60 Hz	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 flow ing into hood or install vent hood drains over the flue.



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