

Model KF-SG14R-2 Gas Open Fryer with Filtration





- Stainless Steel Fry Pot
- SOLSTICE TM Burner Technology
- 1 ¼" (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 valves
- High temperature limit switch
- Heavy duty 3/16" (.48 cm) door hinges
- 9" (22.9 cm) swivel adjustable casters, front locking
- Single gas connection –1" (2.54 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.





APPLICATION

The KF-SG14R-2 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-SG14R-2 (Gas type, voltage), Line up SG14R, filter, SG14R with (select computer type), matchless ignition, (select safety interlock type), SS sides & front, adjustable casters, front locking. Accessories include: (1) clean out rod, (1) brush, (1) crumb scoop, (1) filter scoop, (1) 14" x 22" (35.6 x 55.9 cm) filter paper envelope starter pack, (2) removable basket hangers, (4) twin size baskets, (2) (select tank / basket support). Specify additional options.

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 YUM 14" x 22" (35.6 x 55.9 cm) filter paper envelope starter pack
- 2 Removable basket hangers
- 4 Twin size fry baskets
- 2 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 1" (122 x 2.5 cm) NPT gas hose w/lanyard











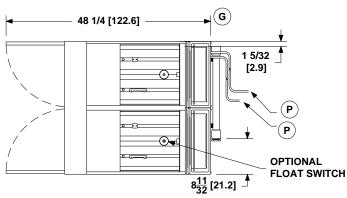


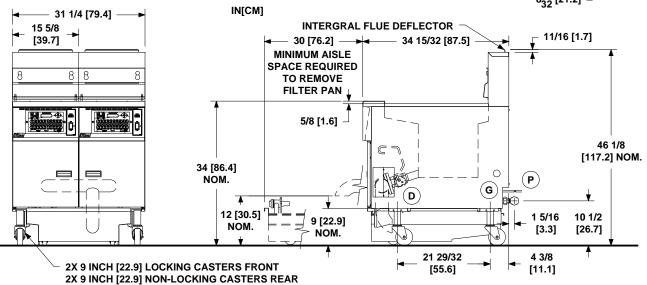


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1 INCH NPT REAR TEE

- G LEFT CONNECTION
 (FIELD COVERTIBLE TO RIGHT)
 (CE 1 INCH BSP ADAPTOR
 ADDS 3 [7.6] TO CONNECTION)
- 6 FOOT [183] POWER SUPPLY CORD (FRYER)
 (PLUG TO BE SUPPLIED BY INSTALLER, EXCEPT
 NORTH AMERICAN UNITS WILL INCLUDE NEMA 5-15 PLUG)
- ① 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					
93 Lbs (42.2 kg)	1/3 HP 50/60 Hz	8 GPM (30.3 LPM) @ 60 Hz 6.7 GPM (25.4 LPM) @ 50 Hz	YUM! 14 x 22 in (35.6 x 55.9 cm) Paper Envelope					

	FRYER SYSTEM SHIPPING INFORMATION (Approximate)					
Shipping Weight Shipping Cr		Shipping Crate Size H x W x L	Shipping Cube			
	545 Lbs (247 kg)	56 x 36 x 47 in (142.2 x 90.2 x 118.1 cm)	53.5 ft ³ . (1.5m ³)			

INSTALLATION INFORMATION						
GAS SYSTEM REQUIREMENTS			ELECTRIC SYSTEM REQUIREMENTS			
	Natural Gas	LP Gas		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)	Fryer Cord (Total Amps)	1.4	0.8	
Total Gas Load / Hr	244,000 Btu (72kw) (258 MJ)		Filter Cord (Total Amps)	5.4	3.7	

* 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.	Combustib	stible material Non-Combust		tible material	Fryer Flue Area
30"	6"	Sides min.	Rear min.	Sides min.	Rear min.	Do not block / restrict flue gases from flow ing into
(76.2 cm)	(15.25 cm)	6" (15.2cm)	6" (15.2cm)	0"	0"	hood or install vent hood drains over the flue.

