



Model KF-SG14T-2/FD/14R Gas Open Fryer with Filtration



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APPLICATION

The KF-SG14T-2/FD/14R 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-SG14T-2/FD/14R (Gas type, voltage), Line up SG14T, SG14T, 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, (3) removable basket hangers, (6) twin size baskets, (5) (*select tank / basket support*). *Specify additional options.*

STANDARD FRYER FEATURES

- Stainless Steel Fry Pot
- SOLSTICE™ 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.

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
- 3 - Removable basket hangers
- 6 - Twin size fry baskets
- 5 - 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 12.5 cm) NPT gas hose w/lanyard



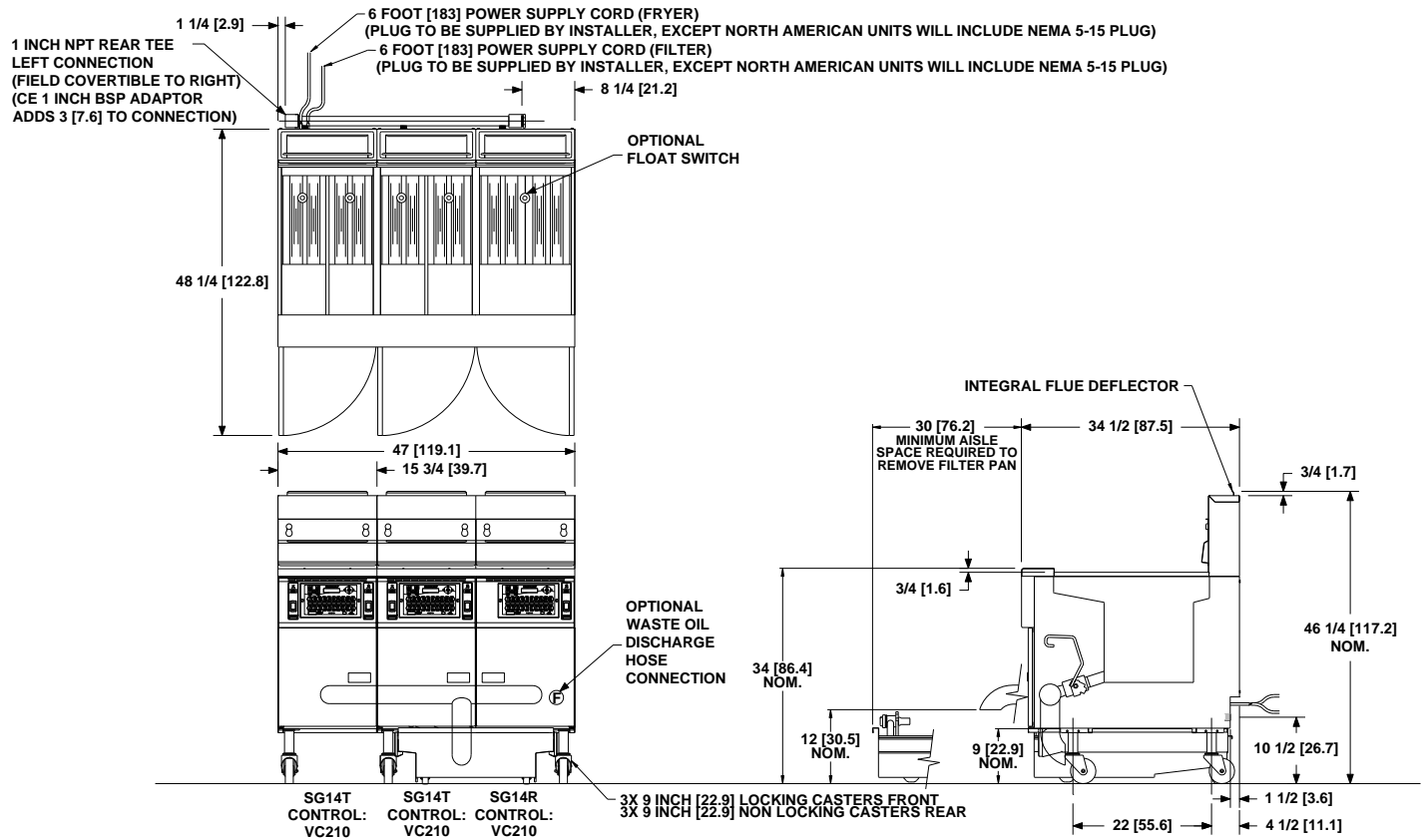
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INDIVIDUAL FRYER SPECIFICATIONS						
Model	Frying Area	Cook Depth	Oil Capacity	Gas Input Rate / Hr	Burner Pressure Nat	Burner Pressure LP
KF-SG14T (per tank)	7 x 14 in (17.8 x 35.6 cm) (per tank)	4 in (10.2 cm)	25 - 25 Lbs (9-11.5 kg) (per tank)	50,000 BTUs (15 kW) (50 MJ) (per tank)	4" W.C. (10 mbars / 1 kPa)	10" W.C. (25 mbars / 2.4 kPa)
KF-SG14R	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)		

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)			
Model	Shipping Weight	Shipping Crate Size H x W x L	Shipping Cube
KF-SG14T-2/FD-14R	850 Lbs (385.5 kg)	55 x 42 x 52 in (139.7 x 106.6 x 132.1 cm)	69.5ft ³ . (2.0 m 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	11 - 13" W.C. (27.4 mbars/ 2.74	Fryer Cord (Total Amps)	2.1	1.2
Total Gas Load / Hr	222,000 Btu (234kw) (65 MJ)		Filter Cord (Total Amps)	5.7	3.9

* Check plumbing / gas codes for proper gas supply line sizing to sustain burner pressure when all gas appliances are full on.

CLEARANCES					
Front min.	Combustible material		Non-Combustible material		Fryer Flue Area
	Sides min.	Rear min.	Sides min.	Rear min.	
30" (76.2 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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