



Model KF-SG14T-2 Gas Open Fryer with Filtration



Restaurants
International



Model KF-SG14T-2 Gas Open Fryer with Filtration

APPLICATION

The KF-SG14T-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-SG14T-2 (Gas type, voltage),** Line up SG14T, filter, SG14T 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, (4) (*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
- 2 - Removable basket hangers
- 4 - Twin size fry baskets
- 4 - 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



Pitco Frialator, Inc • P.O. Box 501, Concord, NH 03302-0501 • 509 Route 3A, Bow, NH 03304

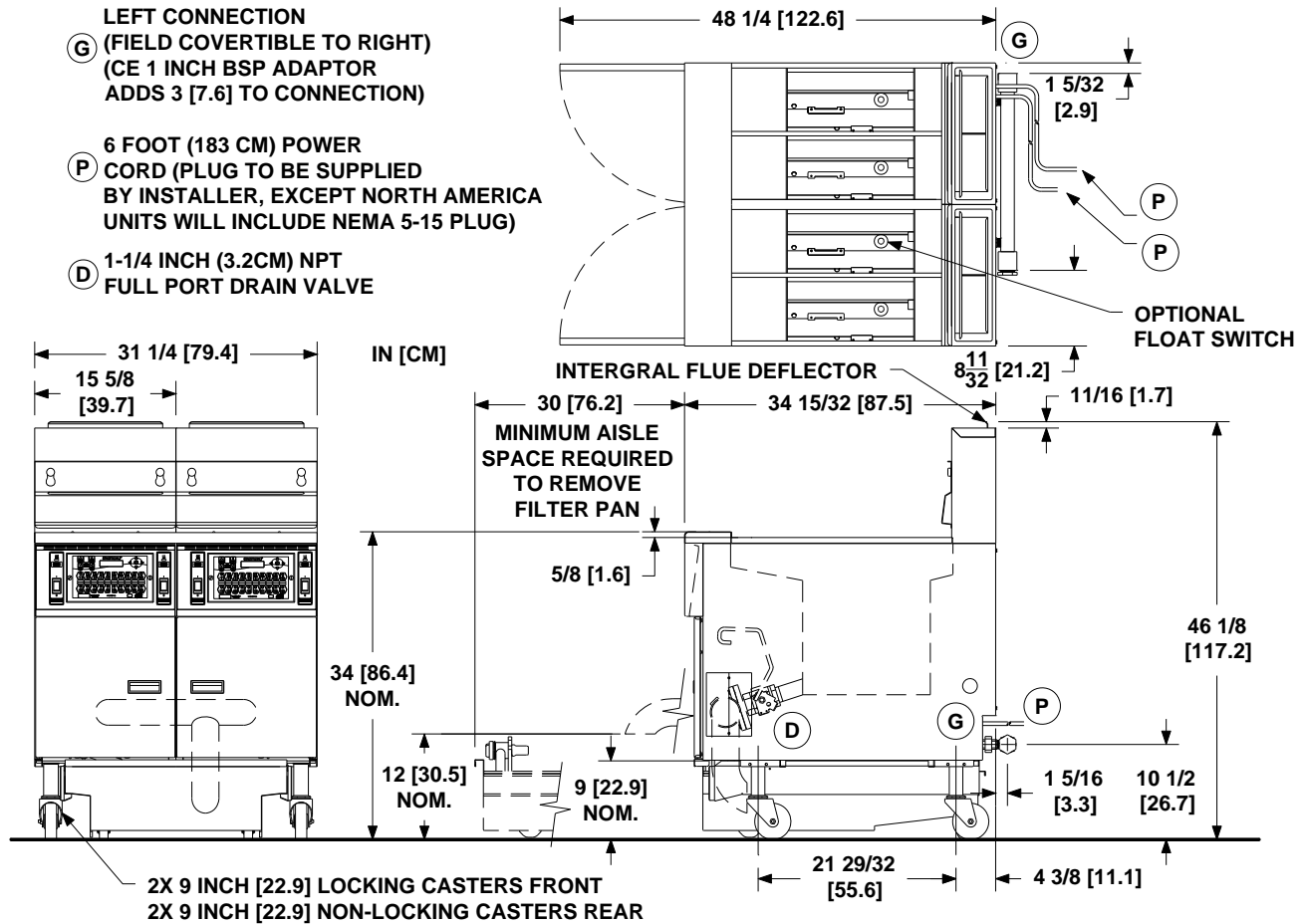
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- 1 INCH NPT REAR TEE LEFT CONNECTION
- (G) (FIELD CONVERTIBLE TO RIGHT) (CE 1 INCH BSP ADAPTOR ADDS 3 [7.6] TO CONNECTION)
- 6 FOOT (183 CM) POWER CORD (PLUG TO BE SUPPLIED BY INSTALLER, EXCEPT NORTH AMERICA UNITS WILL INCLUDE NEMA 5-15 PLUG)
- (P)
- 1-1/4 INCH (3.2CM) NPT FULL PORT DRAIN VALVE
- (D)



INDIVIDUAL FRYER SPECIFICATIONS

Frying Area	Cook Depth	Oil Capacity	Gas Input Rate / Hr	Burner Pressure Nat	Burner Pressure LP
7 x 14 9/32 in (17.8 x 36.3 cm) (per tank)	4 in (10.2 cm)	20 - 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)

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 Crate Size H x W x L	Shipping Cube
581 Lbs (264 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	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 Cord (Total Amps)	1.4	0.8
Total Gas Load / Hr	200,000 Btu (59kw) (211 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.	Combustible material		Non-Combustible material		Fryer Flue Area
		Sides min.	Rear min.	Sides min.	Rear min.	
30" (76.2 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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