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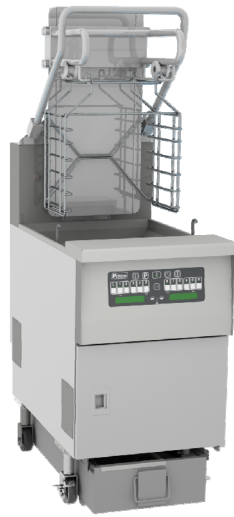
Item No. _____

Quantity _____

**MODEL SGLVRF
REDUCED OIL VOLUME / HIGH OUTPUT RACK
FRYING SYSTEM WITH FILTRATION**



SGLVRF DUAL
Shown with K12 computer,
9" front / rear casters



SFSGLVRF
Shown with K12 computer,
9" front / rear casters

APPLICATION

The SGLVRF Rack Fryer offers high production frying on racks and a space saving "Under the Fryer Filter System". Several automation options simplify operations. The fryer can cook up to 64 pieces of bone in chicken (8 piece cut), or sixty chicken strips on four racks. Automated frypot top off feature reduces the need for staff to carry heavy oil jugs through the kitchen. The top off feature integrates a fresh oil reserve with a "low oil" warning indicator.

FRYER RATING

- SGLVRF -**
76 lbs. (35 kg), 14" x 18" x 10" fry area

OPTIONS AVAILABLE (at additional cost)

- Fry pot cover
- Assorted basket configurations, consult factory
- Remote JIB
- Filter System Options**
 - Paperless filter
 - Oil Reclamation Piping (Waste Oil)*
 - Bulk Oil system prep for fresh oil*
 - Smart Oil Sensor (SOS)

STANDARD FRYER FEATURES

- Offers 13% reduction in oil volume
- Lift Assist system with 5 Slot Rack Holder
- Accommodates traditional fry baskets
- K12 Computer Fryer Control
- Tray Hooks Make Loading/ Unloading Racks Easier
- Auto Top Off and Push button frypot oil replenishment system with Built in 15 Lb. Reserve (Single Only) 17.5 Lb. Jib holder (Dual Only)
- Stainless Steel Construction (Tank and Cabinet)
- 1-1/2" (3.8 cm) full port drain for fast draining
- Drain Valve Interlock
- 9" (22.8 cm) adjustable rear and front casters for leveling fryer

ACCESSORY ITEMS SHIPPED WITH UNIT

- 1- 14" x 22" Filter Media Starter Pack
- 1- Fryer Cleaning Brush
- 1- Drain Clean Out Rod
- 1- Rack Holder, Bone-in Rack
- 5- 12" x 16" x 1" Product Racks
- 4- 12" x 16" x 2" Product Baskets
- 1- Rack Holding Tool

* **Contact Factory for further details**

APPROVALS:

STANDARD FILTER SYSTEM FEATURES

- Advanced Automatic Filtration process makes filtering quick and easy
- Extra-large 3" (7.6 cm) drain lines with unique curved design drain spout virtually eliminates splashing. Spout swivels for ease of oil disposal
- 10 GPM (34.0 LPM) filter pump
- Large, 14" x 22" filter envelope for fast filtering
- Multiple filter return jets for tank rinsing and cleaning
- Stainless Steel filter pan with rear wheels for ease of handling
- Filter pan lid is self-storing and out of the way
- Filter in place & filter empty system sensors
- Fine mesh crumb catch

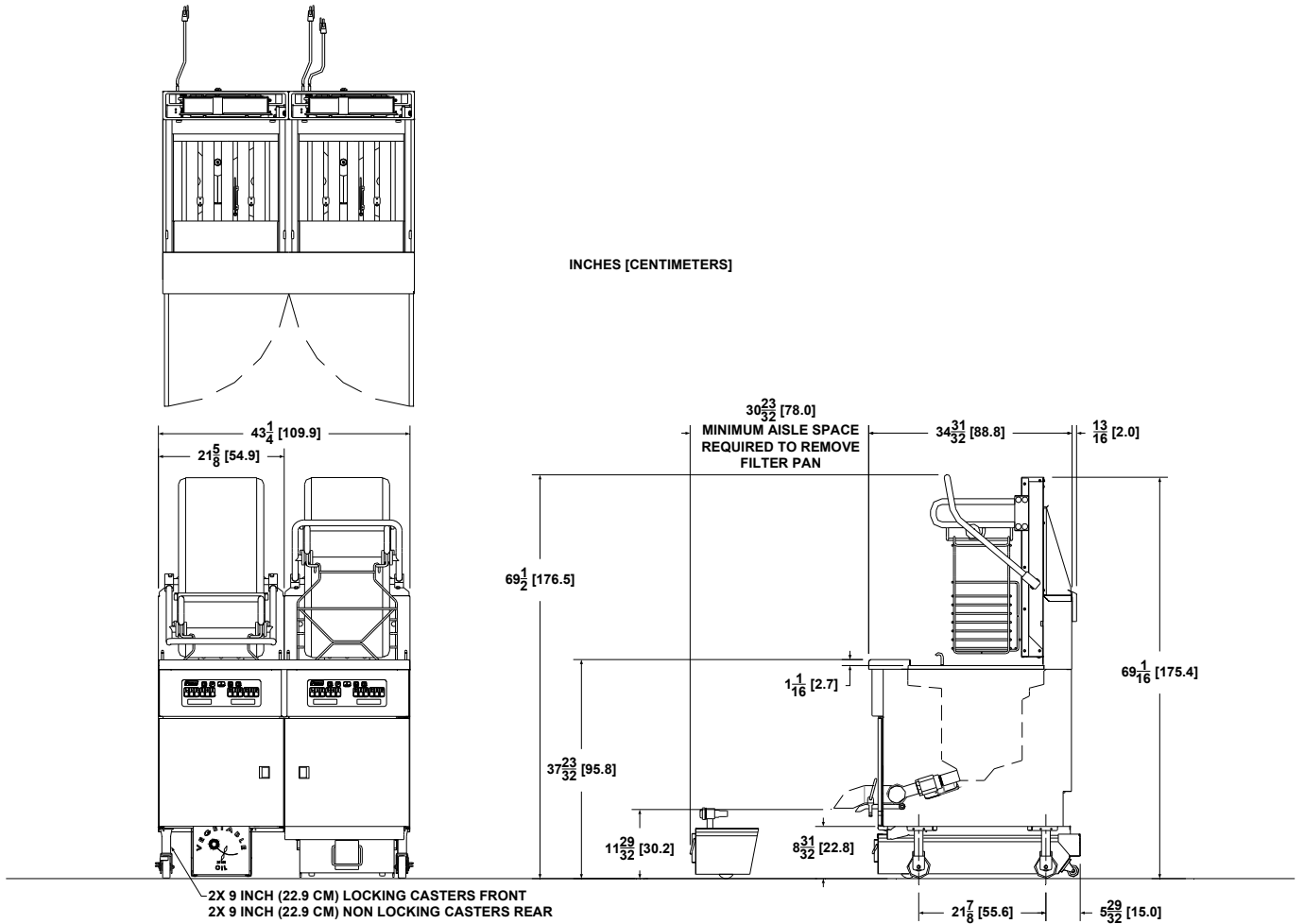


SGLVRF SOLSTICE GAS REDUCED OIL VOLUME RACK FRYER



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INDIVIDUAL FRYER SPECIFICATIONS						
Model	Frying Area	Gas Input Rate / Hr	Oil Capacity	Cook Depth		
SGLVRF	14 x 18 in (35.6 x 47.7 cm)	125,000 BTU 36.6 KW / 132 MJ	76 Lb. (35 kg) (15.6 L) @ 4" (10cm)	10 in (25.4 cm)		
Filter Pan Oil Capacity		Filter Pump Motor	Filter Pump Rated Flow	Filter Media		
85 Lbs (38 kg)		1/3 HP 50/60 Hz	10 GPM (37.9 LPM) @ 60 Hz	14 x 21 in (35.6 x 55.9 cm) Paper Envelope		
FRYER SHIPPING INFORMATION						
VARIES BY SYSTEM CONFIGURATION, CONSULT FACTORY						
GAS SYSTEM REQUIREMENTS PER FRYER			ELECTRIC SYSTEM REQUIREMENTS (50/60 hz)			
Gas Type	Store Supply Pressure *	Burner Manifold Pressure	# of Cord	115V	208 / 220-240V	
Natural	7 - 10" w.c.(17.4 mbars/ 1.7 kPa)	4" w.c. (10 mbars / 1 kPa)				Fryer(s)
Propane	11 - 13" w.c.(27.4 mbars/ 2.7 kPa)	10" w.c. (25mbars/2.5 kPa)	w/Filter	+1	7.5A	
* Check plumbing / gas codes for proper gas supply line sizing to sustain specified supply pressure to all appliances when supply system is under maximum load (all 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.	
32" (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.
SHORT FORM SPECIFICATIONS						
Prove Pitco Model SGLVRF reduced oil volume, tube fired, high efficiency , high production gas fryer/filter. Fryer shall be 76 lbs oil capacity, 72.5kbtu/hr gas input rate, 14" x 18" fry area, SS peened tank, stainless front, door, sides. Blower free, atmospheric burner system, matchless ignition, automatic drain valves, K12 computer control, FILTER SOON production monition, SOS oil quality system, separate gas shutoff for each fryer, recessed cabinet back, 1-1/2" full port drain, 9" adjustable casters. Provide options and accessories as follow:						



Pitco Frialator, Inc • P.O. Box 501, Concord, NH 03302-0501 • 553 Route 3A, Bow, NH 03304

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We reserve the right to change specifications without notice, and without incurring any obligation for equipment previously, or subsequently sold.