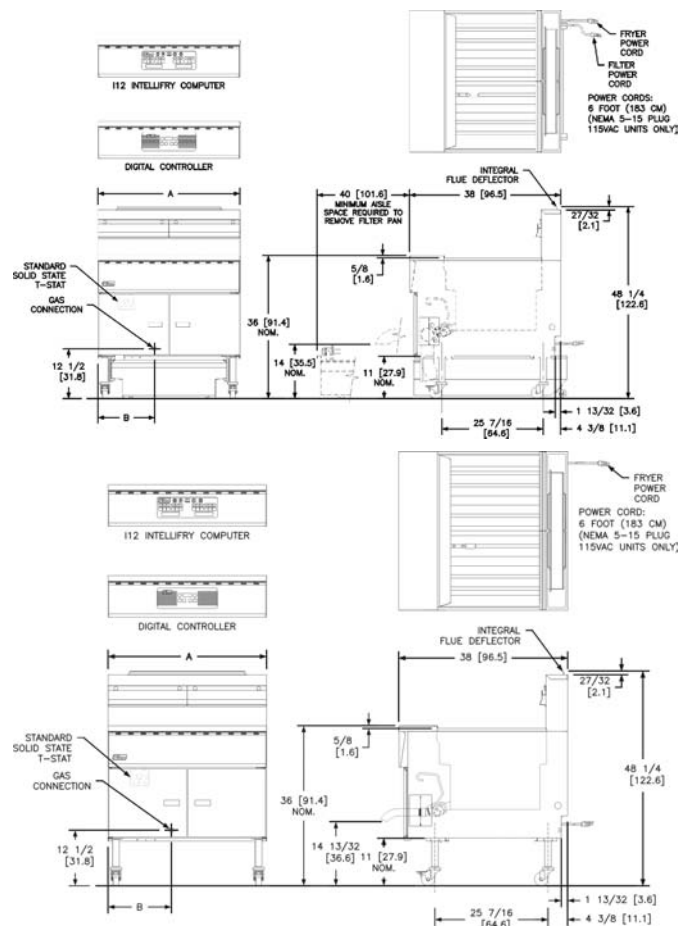| Model	SGM18	SGM24	SGM34
BTU's	210,000	165,000	120,000
Size	18"x24"	24"x24"	34"x24"
Oil Cap Lbs	100-110	140-150	200-210
Fries Lb/Hr	180	240	300
Pieces Chicken/Hr	283	377	471

PITCO® *Introduces*

Solstice MegaFry

20% More Production In 20% Less Space

A 62% efficient Solstice burner system, coupled with large capacity fry pot sizes, produce the highest volume output in the smallest footprint available. MegaFry produces the same amount of product as three high efficiency 45 lb fryers, and uses 38% less floor space.

MegaFry

Three High Efficiency, 45Lb Fryers

Same Production (240lbs/hr frozen fries)

28% smaller footprint (25" wide vs 34.5" wide)

31% less gas (165,000btu's vs 240,000btu's)

57% Less Cash (approx $9,000 vs $20,000)

(SGM24 with optional I12 computer and casters)

There's no job too big for MegaFry

34" x 24", 24" x 24", 18" x 24" and 18" x 18" sizes means that you can pick the size you need to do the job right.

♦ **Stainless tank and cabinet standard**

♦ **Expandable - add on to a MEGAFRY battery in the field**

24"   34"

Smart, simple 2 step filtration system with 8 gallon per minute oil pump for quick turnarounds.

Easy 2 step filtration system.

Eight gallon per minute oil pump.

Pull the BLUE handle to drain the fryer.

Pull the RED handle to open the return valve and activate the filter pump.
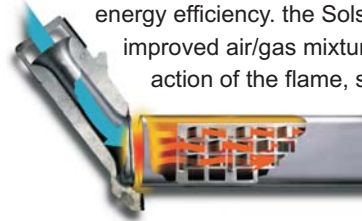
3" EXTRA LARGE drain line.

Pick up tube strainer to protect the pump from debris.

High Efficiency

Solstice burner system provides 62% efficiency for high volume and high energy efficiency. the Solstice burner draws more primary air for improved air/gas mixture. the baffle design causes a scrubbing action of the flame, squeezing more heat out. This new design causes the baffle to get into radiant mode quicker for improved temperature recovery and faster cooking.

Matchless Ignition Standard

Ignites a standing pilot once per day when the power is turned on. Less wear and tear on components and faster recovery when the controller calls for heat. Other electronic ignition systems spark at every call for heat, shortening the life of the components and delaying burner ignition.

Solid State Control Standard

All MegaFry models are standard with a Solid State Controller behind the front door. This compact controller provides a melt cycle and boil-out mode as well as the improved temperature accuracy of solid state technology. Optional controls include the Digital Controller with digital display as well as two cook timers, or the I12 Computer with 12 timers and elastic time compensation for consistent product in all load conditions.