



STANDARD ACCESSORIES

- Filter powder and fryer cleaner sample packets
- Filter paper envelope 18-1/2" x 20-1/2" (47 cm x 57 cm) sample packet - 25 sheets
- Cleaning brush
- Fryer scoop
- Filter scoop

STANDARD COMBINATIONS

Any combination of models SG14, SG14R, SG14T, SG18 and BNB are available. Refer to fryer specification sheets for options and other technical information. Additional filters may be needed for larger systems.

NOTE: Up to 6 models per filter. Standard filter location is on the left. Many other combinations are available. Call your dealer/distributor for more details.

OPTIONS & ACCESSORIES AT ADDITIONAL COST

- Flush hose
- □ Fryer brush
- □ Filter paper envelope 18-1/2" x 20-1/2" (47 cm x 57 cm); 100
 - sheets per package
- Paperless stainless steel mesh filter
- □ Filter heater for solid shortneing
- □ Filter scoop
- □ Filter powder

Project _		
Item No		
Quantity _		

STANDARD SPECIFICATIONS

CONSTRUCTION

- Filter pan guide assembly are construction of polished stainless steel.
- Welded heavy-duty stainless steel filter pan mounted on two rigid casters for easy pan alignment and removal.
- 1/3 HP heavy duty motor and pump assembly.
- Large filter media area for filtering heavily breaded products.
- Special design pan stabilizer legs allow for ease of movement over rubber mats.

OPERATIONS

- Simple two-step operation:
 - 1. Blue handle valve is opened to drain oil into filter pan.
 - 2. Red handle valve is opened to return oil from filter to frver.
- Self-aligning filter piping makes it easy to assemble and disassemble.
- Larger 3" (7.6 cm) drain line allows for faster draining without clogging.
- Light-weight, removable filter pickup assembly, with built-in handle, for fast media cleaning under busy conditions.
- High flow pump and large return lines produce faster oil refill times.
- Large filter media collects more debris, which extends time between changes.
- Filter pan lid attaches to cabinet for ease of use.
- Filter system can handle longer oil polishing duty cycles.
- All filter assembly parts are self-integrated. There are no loose parts to be misplaced.
- Large curved down spout drain virtually eliminates splashing and swivels for oil disposal.

APPROVALS

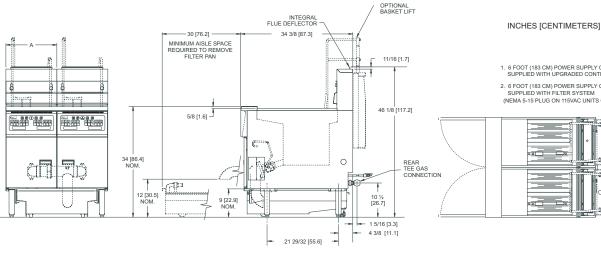
- CSA Certified (AGA, CGA)
- NSF Listed
- MEA Approved
- **CE** Certified
- Australian Gas Assoc. Certified (AuGA)

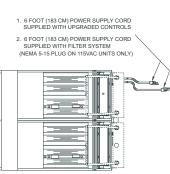




Patent Pending

Filter Drawer (FD) and System Solstice Models





				GAS	6 REQ	UIREME	NTS					
Maximum Number Gas Rear Tee Manifold Fryer Positions Per Ma			d Rear Te	Rear Tee Gas Connection Location			Gas Connection Size					
SG14TS, SG18S, include BNE		4 fryer posi include BNB uni	tions allowed; t in position cou		Default location is to the left. Connection is field reversible to the right.			1-\", NPT (1-\", BSP CE AuGA) for 367 KBTU / 108 kW / 387 n to 560 KBTU / 164 kW / 591 mJ. 1 " NPT (1" BSP CE, AuGA) up to 366 KBTU / 107 kW / 386 m				
SGBNB14, SGBNB18 Gas Type Store Manifol			Bi	rnor Ma	r Manifold Pressure		¾" NPT (¾" BSP CE, AuGA) for single units. *Recommended Minimum					
		mbars / 1.75 kF					Check plumbing/gas codes for proper gas supply line sizing.					
L	.P. Gas	13" W.C. / 32.4	mbars / 3.25 kl	Pa 10"	W.C. / 25	5 mbars / 2.5	kPa		5	J	5	
Clearance Information All Models 3			Fryer Front		Do not Curb Mount ve			Fryer Flue Area Do not block or restrict the flue gasses from flowing into ventilation system.				
		30" (76.2 cm) minimum										
				ELECTR		REQUIR	EMENTS					
Options		Voltage / Phase / Frequen		ncy	Amps		nal Amps for er Heater	Numbe of Power C		Power Cord Location		
Filter		.3 LPM) 1/3 HP		115 / 1 / 60		7		3			At filter location	
				220-230-240 / 1 / 50		3.6		1.5 N/A	1		No power core	
Fryer		olt controls htrols: Solid state,		Not required 115 / 1 / 60		0		N/A N/A	-	0 1 cord per 4 fryers		
i i yei		Computer, Basket Lift		220-230-240 / 1 / 50		0.9		N/A		liyeis	Default is left	
				GAS	S REQ	UIREME	NTS					
Models	"A" Dim	Cook Area		Oil Capacity	•		Gas Input / Hour		l Shipping nit Cube	be HxWxL		
SG14	15-5/8 in 39.7 cm	14 x 14 x 4 in 35.6 x 35.6 x 10.2 cm		40 - 50 lbs 18 – 23 kg			110,000 BTU 33 kW (CE) / 119 mJ (AuGA)		33 ft. ³ .93 m ³			
SG14R	15-5/8 in 39.7 cm	14 x 14 x 4 in 35.6 x 35.6 x 10.2 cm		40 - 50 lbs 18 – 23 kg 36		122,000 BTU 36 kW (CE) / 129 mJ (AuGA)		208 lbs 94 kg	33 ft. ³ .93 m ³	.93 m ³ 147.3		
SG14T	15-5/8 in 39.7 cm	7 x 14 x 4 in/tank 17.8 x 35.6 x 10.2 cm/tank		20-25 lbs/tank 9-11.5 kg/tank 15		50,000 BTU/tank 15 kW (CE) / 50 mJ (AuGA)/ tank		230 lbs nk 104 kg	33 ft. ³ .93 m ³		58 x 22 ½ x 43 ½ in 147.3 x 57.2 x 110.5 cm	
SG18	19-5/8 in 49.8 cm	18 x 18 x 4 ~ 4 ¾ in 45.7 x 45.7 x 10.2 ~12.1 cm		70-90 lbs 32–41 kg			140,000 BTU 0 kW (CE) / 145 mJ ((AuGA)		33 ft. ³ .93 m ³		58 x 22 ½ x 43 ½ in 147.3 x 57.2 x 110.5 cm	
SGBNB1	15-5/8 in 4 39.7 cm	14 ½ x 24 ½ x 4-5/8 in 36.8 x 62.2 x 11.9 cm		N/A		N/A		130 lbs 59 kg	33 ft. ³ .93 m ³		58 x 22 ½ x 43 ½ in 147.3 x 57.2 x 110.5 cm	
SGBNB1	19-5/8 in 8 49.8 cm	18 ½ x 24 ½ x 4-5/8 in 47 x 62.2 x 11.9 cm		N/A	N/A		N/A		33 ft. ³ .93 m ³		58 x 22 ½ x 43 ½ in 147.3 x 57.2 x 110.5 cm	
Filter	Filter N/A N/A			95 lbs 43 kg		N/A		125 lbs / 57 kg N/A Add 20 lbs (9 Ships with kg) per fryer fryer position			N/A	

Provide Pitco FD (Filter Drawer) Solstice filter system. Drain line shall be 3" (7.6 cm) diameter with a swivel drain spout for oil disposal. Filter pickup assembly shall have handles and utilize envelope type filter paper with 500 sq. inches (3,226 sq. cm) of filter area. Filter pump shall pump 8 GPM, 60 Hz (25.4 LPM, 50 Hz). Filter piping to be self-aligning for easy assembly. Filter lid shall be attached to the cabinet for ease of use. Filter pan shall have front stabilizer legs and rear rigid casters for portability. Provide accessories as follows:

TYPICAL APPLICATIONS

Space saving filter capable of filtering heavy to light breaded products fast and conveniently.



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