



Model SG14T Tube Fired Gas Fryer

Model SG14T

Project _____

Item number _____

Quantity _____



STANDARD SPECIFICATIONS

CONSTRUCTION

- Separate welded tank design.
- Welded tank with an extra smooth peened finish ensures easy cleaning.
- Long-lasting, high-temperature alloy stainless steel heat baffles are mounted in the heat exchanger tubes to provide maximum heating and combustion efficiency.
- Standing pilot light design provides a ready flame when heat is required.
- Stainless steel front, door, side, and splashback.
- Heavy duty 3/16" (.48 cm) door hinge.

CONTROLS

- Millivolt thermostat maintains selected temperature automatically between 200°F (93°C) and 400°F (190°C-CE).
 - Integrated gas control valve acts as a manual and pilot valve, automatic pilot valve, gas filter, pressure regulator, and automatic main valve.
 - Gas control valve prevents gas flow to the main burner until pilot is established and shuts off all gas flow automatically if the pilot flame goes out.
 - Temperature limit switch safely shuts off all gas flow if the fryer temperature exceeds the upper limit.
 - New Solstice burner/baffle design.***
 - Increases cooking production.
 - Lowers flue temperature.
 - Improves working environment.
 - Generates more production per BTU.
- ***Compared to previous models.

OPERATIONS

- Two front 1 1/4" (3.2 cm) full port drains for quick draining.
- 9" (22.9 cm) clearance allows for ease of cleaning.

APPROVALS

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



Patent Pending

Financing Available-Maytag Commercial Lease Program
Call 1-800-666-6812 for Details

STANDARD ACCESSORIES

- Two nickel-plated, oblong, wire mesh baskets
- Two nickel-plated tube racks
- One drain extension
- One drain line clean-out rod
- Fryer cleaner sample
- Rear gas connection
- Manual gas shutoff
- Two 1 1/4" (3.2 cm) full port drain valves
- Built-in integrated flue deflector
- Removable basket hanger for easy cleaning
- 9" (22.9 cm) adjustable legs
- Cabinet - stainless steel front, door, and sides
- Tank - mild steel

AVAILABLE OPTIONS & ACCESSORIES

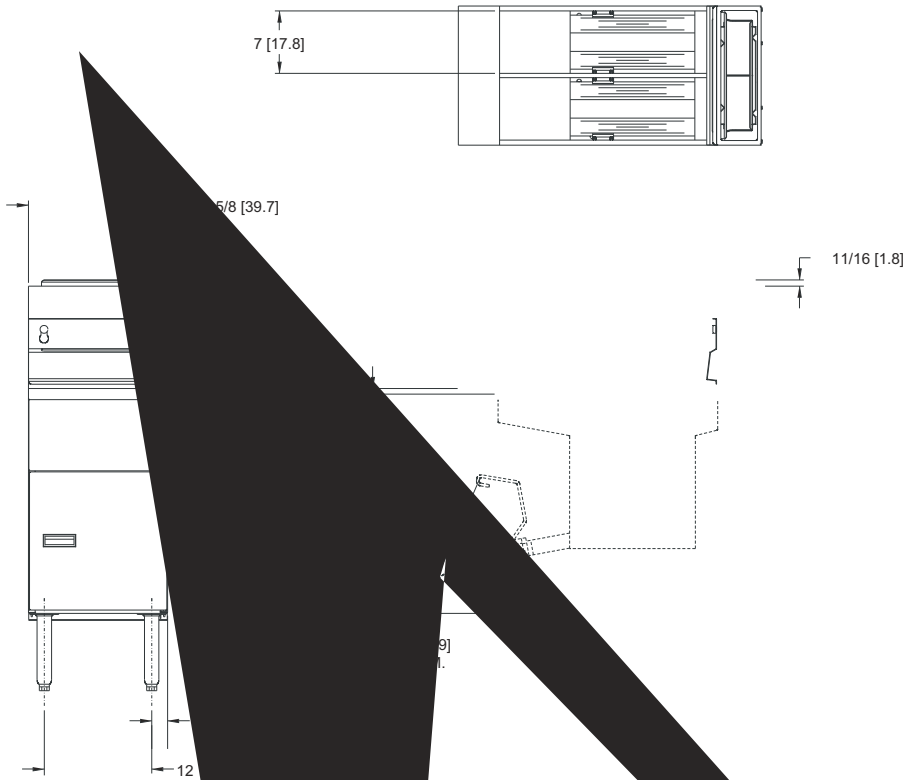
- Stainless steel tank
- Stainless steel back
- 9" (22.9 cm) adjustable casters
- Covers



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Model SG14T - Tube Fired Gas Fryer



| GAS REQUIREMENTS | | | |
|--|--|---|--|
| Gas Input Per Tank | 50,000 BTUs / 17,000 Joules (AuGA) Per Tank | | |
| Gas Type* | Recommended Minimum Manifold Pressure | Burner Manifold Pressure | *For other gas types, contact your Dealer/Distributor. |
| Natural Gas | 17.4 mbars / 1.75 kPa | 4" W.C. / 10 mbars / 1.0 kPa | Check plumbing/gas codes for proper gas supply line sizing. |
| L.P. Gas | 32.4 mbars / 3.25 kPa | 10" W.C. / 25 mbars / 2.5 kPa | |
| Clearance Information | Fryer Front | Fryer Sides, Rear, Bottom | Fryer Flue Area |
| All Models | 30" (76.2 cm) min. | 6" (15.2 cm) Do not Curb Mount | Do not block or restrict the flue passages from flowing into the ventilation system. |
| ELECTRICAL | | OIL CAPACITY | |
| Control Type | Voltage / Phase / Frequency | Amps | 20 - 25 pounds per tank (9 - 11 kg) per tank |
| Millivolt | Not required | 0 | |
| SHIPPING INFORMATION | | PERFORMANCE CHARACTERISTICS | |
| Shipping Weight | Shipping Cube | Shipping H x W x L | Cooks 41 lbs (18.6 kg) of fries per hour per tank |
| 220 lbs 100 kg | 9 ft ³ 4 m ³ | 45 1/4 x 18 3/4 x 38 1/2 in 114.9 x 47.6 x 97.8 cm | Frying area 7 x 14 x 4 in per tank 17.8 x 35.6 x 10.2 cm per tank |
| SHORT FORM SPECIFICATION | | | |
| Provide Pitco Model SG14T tube fired gas fryer. Fryer shall have an atmospheric burner system combined with two stainless steel heat tubes per tank and high temperature alloy stainless steel baffles. Fryer shall have a deep cool zone; minimum 28% of total oil capacity per tank to trap burnt particles, crumbs and black specks. Fryer cooking area shall be 7" x 14" (35.6 cm x 35.6 cm) with a cooking depth of 4" (10.2 cm) per tank. Heat transfer area shall be a minimum of 300 sq. inches (1,936 sq. cm) per tank. Provide accessories as follows. | | | |
| TYPICAL APPLICATION | | | |
| Frying a wide variety of food in a limited amount of space. Frying that requires a high volume production rate. | | | |