



There's Always Something Cooking.

Model SG18F Tube Fired Gas Fryer

Model SG18F

Project _____

Item number _____

Quantity _____



Shown with optional back drain shelf and casters

STANDARD ACCESSORIES

- Choice of basket options
 - Two nickel-plated, oblong, wire mesh baskets
 - One nickel-plated, square, wire mesh basket
- Stainless steel tube rack for "flat bottom" frying
- One drain extension
- One drain line clean-out rod
- Fryer cleaner sample
- Rear gas connection
- Manual gas shutoff
- 1 1/4" (3.2 cm) full port drain valve
- 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 - stainless steel

AVAILABLE OPTIONS & ACCESSORIES

- Front and side shelf
- Back drain shelf
- Stainless steel back
- 9" (22.9 cm) adjustable casters
- Triple baskets
- Fry pot covers

STANDARD SPECIFICATIONS

CONSTRUCTION

- 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

- Front 1 1/4" (3.2 cm) full port drain for quick draining.
- 9" (22.9 cm) clearance allows for ease of cleaning.
- Oil level can be varied for cooking depths of 3-5in (7.6-12.7cm) depending on individual needs.

APPROVALS

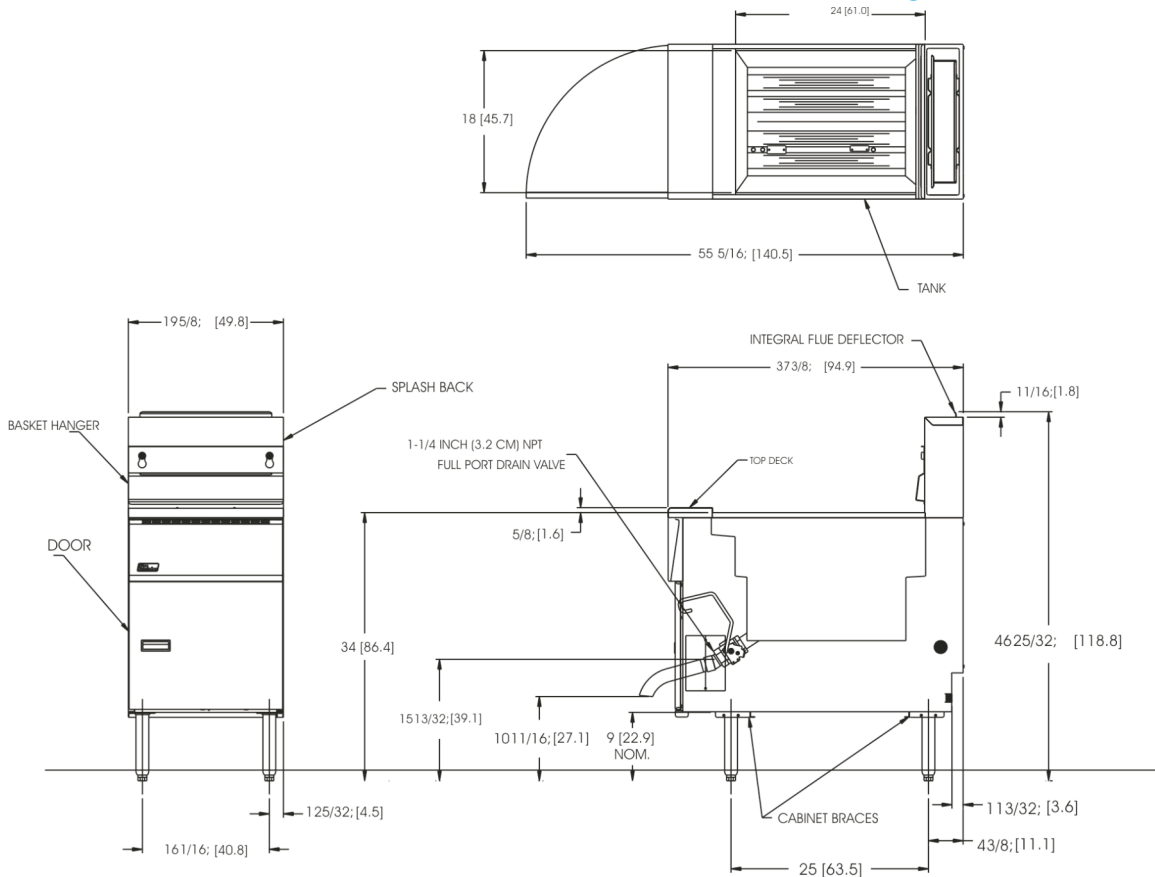
- CSA Certified (AGA, CGA)
- NSF Listed
- MEA Approved
- CE Certified



Patent Pending



Model SG18F - Tube Fired Gas Fryer



GAS REQUIREMENTS

Gas Input Per Hour			
110,000 BTUs / 33 kW (CE) / 119 megajoules (AuGA)			
Gas Type*	Recommended Minimum Store Manifold Pressure	Burner Manifold Pressure	*For other gas types, contact your Dealer/Distributor.
Natural Gas	7" W.C. / 17.4 mbars / 1.75 kPa	4" W.C. / 10 mbars / 1 kPa	Check plumbing/gas codes for proper gas supply line sizing.
L.P. Gas	13" W.C. / 32.4 mbars / 3.25 kPa	10" W.C. / 25 mbars / 2.5 kPa	
Clearance Information	Fryer Front	Fryer Sides, Rear, Bottom to any combustible material	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 gasses from flowing into the ventilation system.

ELECTRICAL OIL CAPACITY

Control Type	Voltage / Phase / Frequency	Amps	85 - 110 pounds (38.5 - 49.8 kg)
Millivolt	Not required	0	

SHIPPING INFORMATION PERFORMANCE CHARACTERISTICS

Shipping Weight	Shipping Cube	Shipping H x W x L	Frying area 24" x 18" x (3-5) in 60.9 x 45.7x (7.6-12.7) cm
226 lbs	33 ft ³	45.25 x 22.75 x 38.5 in	
103 kg	.93 m ³	114.9 x 57.8 x 97.8 cm	

SHORT FORM SPECIFICATION

Provide Pitco Model SG18F tube fired gas fryer. Fryer shall have an atmospheric burner system combined with four stainless steel heat tubes utilizing high temperature alloy stainless steel baffles. Fryer shall have a deep cool zone; minimum 16% of total oil capacity to trap burnt particles, crumbs and black specks. Fryer cooking area shall be 24" x 18" (60.9cm x 45.7cm) with a cooking depth between 3" (7.6cm) and 5"(12.7cm). Heat transfer area shall be a minimum of 948 sq. inches (6,116 sq. Cm). Provide accessories as follows.

TYPICAL APPLICATION

Frying a wide variety of foods in a limited amount of space. Frying that requires a high volume production rate.



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