



# Model SG14RS with Options Tube Fired Gas Fryer



### STANDARD ACCESSORIES

- Choice of basket options
  - Two nickel-plated, oblong, wire mesh baskets
  - One nickel-plated, square, wire mesh basket
- One nickel-plated tube rack
- 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

- Stainless steel back
- Basket Lift\*
- Solid State Thermostat\*\*
- Digital controller\*\*
- Triple baskets
- Covers
- Intellifry computer control\*\*
- Computer back-up thermostat
- 9" (22.9 cm) adjustable casters

\*Only available with digital or computer controls.

\*\*Includes matchless ignition, melt cycle, and drain valve interlock switch.

Project \_\_\_\_\_

Item number \_\_\_\_\_

Quantity \_\_\_\_\_

Model SG14RS w/Options

### 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.

#### APPROVALS

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



Patent Pending

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