



Model SG14DI, SG14RDI, SG14TDI & SG18DI Drop-in Fryers



Project _____
Item No. _____
Quantity _____

Model SG14DI, SG14RDI, SG14TDI & SG18DI Drop-in Fryers

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.

CONTROLS

- 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.

STANDARD ACCESSORIES

- Choice of basket options
 - Two nickel-plated, oblong, wire mesh baskets
 - OR**
 - One nickel-plated, square, wire mesh basket
- One nickel-plated tube rack
- One drain extension
- One drain line clean-out rod
- Fryer cleaner sample
- Manual gas shutoff
- 1-1/4" (3.2 cm) full port drain valve
- Built-in integrated flue deflector
- Removable basket hanger for easy cleaning
- Tank - stainless steel

AVAILABLE OPTIONS & ACCESSORIES

- Covers

OPERATIONS

- Millivolt thermostat maintains selected temperature automatically between 200°F (93°C) and 400°F (190°C-CE).
- Front 1-1/4" (3.2 cm) full port drain for quick draining.

APPROVALS

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



Patent Pending

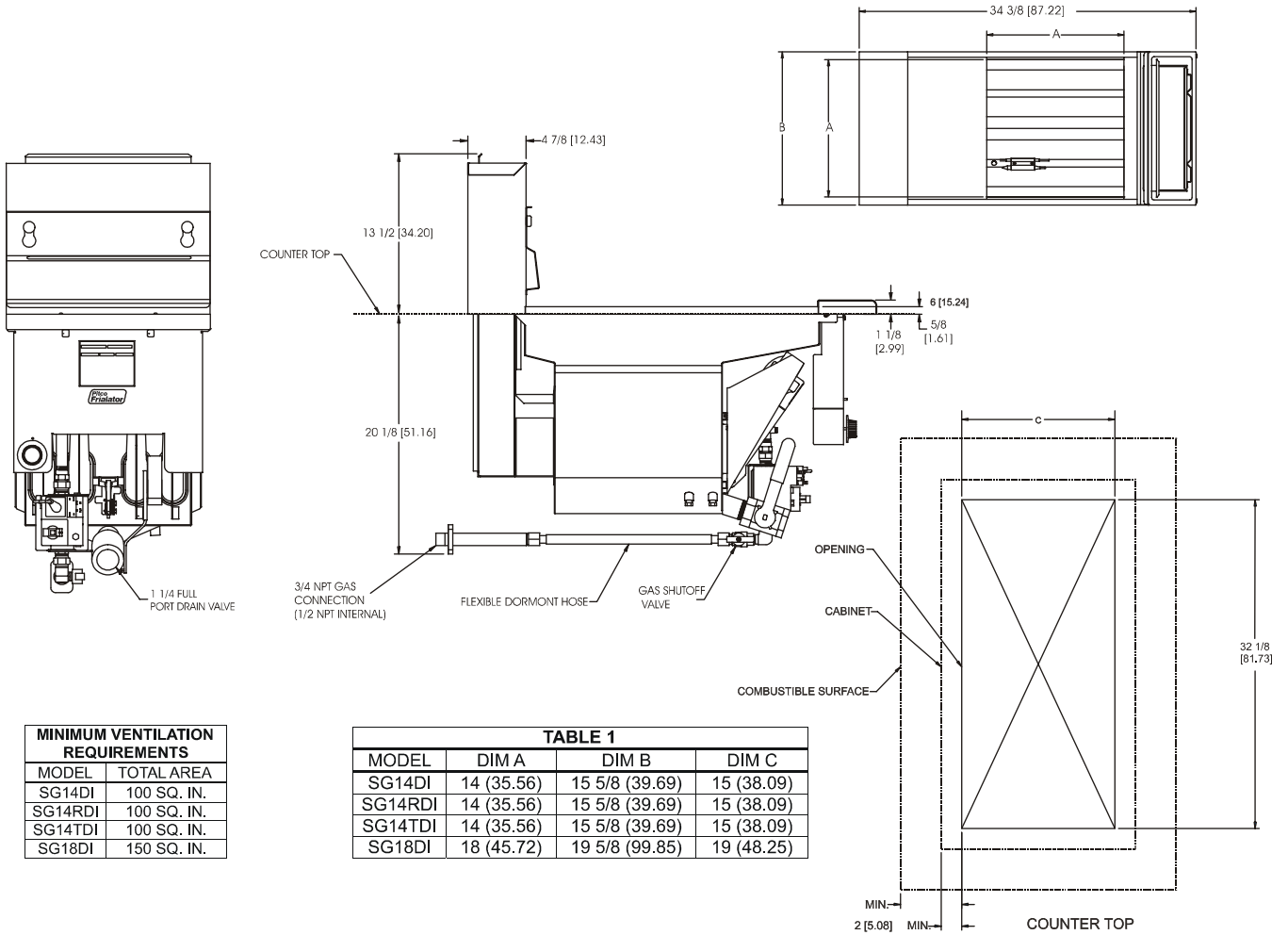
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Model SG14DI, SG14RDI, SG14TDI & SG18DI Drop-in Fryers



| MINIMUM VENTILATION REQUIREMENTS | |
|----------------------------------|-------------|
| MODEL | TOTAL AREA |
| SG14DI | 100 SQ. IN. |
| SG14RDI | 100 SQ. IN. |
| SG14TDI | 100 SQ. IN. |
| SG18DI | 150 SQ. IN. |

| TABLE 1 | | | |
|---------|------------|----------------|------------|
| MODEL | DIM A | DIM B | DIM C |
| SG14DI | 14 (35.56) | 15 5/8 (39.69) | 15 (38.09) |
| SG14RDI | 14 (35.56) | 15 5/8 (39.69) | 15 (38.09) |
| SG14TDI | 14 (35.56) | 15 5/8 (39.69) | 15 (38.09) |
| SG18DI | 18 (45.72) | 19 5/8 (99.85) | 19 (48.25) |

| GAS CONSUMPTION | | OIL CAPACITY & SHIPPING INFORMATION | | |
|-----------------|--|-------------------------------------|----------------------------|---|
| Model | BTU's/Hour (KCal) | Model | Oil Capacity | Shipping Information |
| Model SG14DI | 110,000 BTU's/Hour (27,720 KCal) | SG14DI | 40 - 50 lbs (18-23 kg.) | 140 lbs (66,2 kg.) 17 cu. ft. (.48 cu. meters) |
| Model SG14RDI | 122,000 BTU's/Hour (30,744 KCal) | SG14RDI | 42-50 lbs (19-23 kg.) | 155 lbs (75,3 kg.) 17 cu. ft. (.48 cu. meters) |
| Model SG14TDI | 50,000 BTU's/Hour (12,600 KCal) per tank | SG14TDI | 20-25 lbs (9 -11 kg.)/tank | 155 lbs (75,3 kg.) 17 cu. ft. (.48 cu. meters) |
| Model SG18DI | 150,000 BTU's/Hour (37,800 KCal) | SG18DI | 65-80 lbs (29-36 kg.) | 175 lbs (94,8 kg.) 23 cu. ft. (.65 cu. meters) |

| SHORT FORM SPECIFICATION |
|---|
| Provide Pitco Model SG14DI, SG14RDI or SG18DI tube fired gas fryer. Fryer shall have an atmospheric burner system combined with stainless steel heat tubes utilizing high temperature alloy stainless steel baffles. Fryer shall have a deep cool zone; minimum 20% of total oil capacity to trap burnt particles, crumbs and black specks. |
| TYPICAL APPLICATION |
| Frying a wide variety of foods. Built-in frying capabilities for a wide variety of foods and production rates. |

