



Model SGH50 High Efficiency Gas Frying System



(shown with optional casters and filtration system)

STANDARD ACCESSORIES

- Solid State Control
- Baskets (Twin Size)
- Lift off basket hangers
- 9" adjustable legs
- Matchless ignition
- Stainless steel tank, front, door and sides.
- Drain Valve Interlock
- Tube racks
- Clean out rod
- Rear gas connection
- Fryer cleaning brush

AVAILABLE OPTIONS & ACCESSORIES

- Digital controller
- Intellifry computer
- Filter drawer system with heat tape (for 2 or more fryers)
- Filter system heat tape (for use with solid shortening)
- 9" adjustable casters
- Basket lifts
- Stainless steel back
- Stainless steel tank covers
- Bread and Batter cabinet
- Flush hose
- Filter powder
- Filter paper

Project _____

Item No. _____

Quantity _____

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.
- High production/fast recovery fryer assembly available in combinations of Full tank and Twin tank fryers.
- When used with a filtration system, fryers are available in combinations of two or more units.
- Stainless steel front, door, side panels, and splashback.
- Heavy duty 3/16" (.48 cm) door hinge.

CONTROLS

- Solid State controller maintains the fryer temperature between 250°F (122°C) and 380°F (193°C). Solid State controller has built-in melt cycle and boil-out capability.
 - 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.

OPTIONAL FILTER SYSTEM

(Available on 2 or more units)

- Filter drawer glides on self aligning roller-less guides
- 1-1/4" NPT drain valve for quick draining on both full and twin tanks.
- Easy to remove filter unit for fast cleaning and paper replacement.
- Filter piping integrated into the fryer for no-hassle filtering.
- Extra large 3" drain manifold to prevent clogging.

APPROVALS

- CSA Certified (AGA, CGA)
- NSF Listed
- CE Certified
- ENERGY STAR Qualified

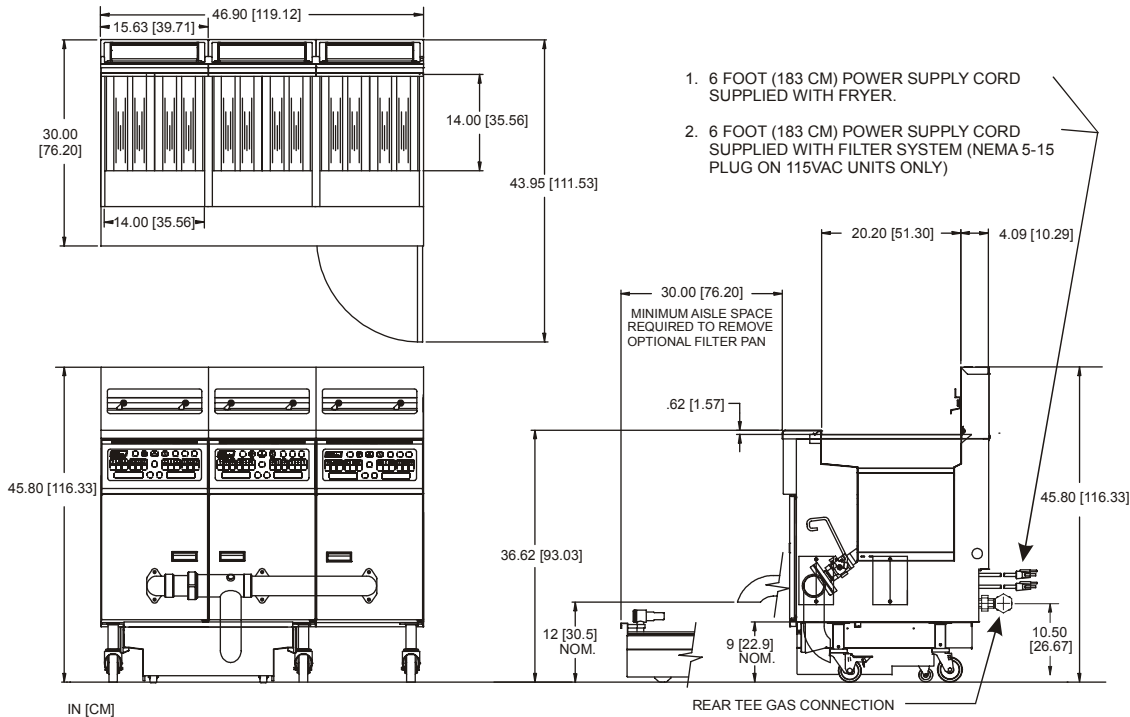


Patent Pending

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1. 6 FOOT (183 CM) POWER SUPPLY CORD SUPPLIED WITH FRYER.
2. 6 FOOT (183 CM) POWER SUPPLY CORD SUPPLIED WITH FILTER SYSTEM (NEMA 5-15 PLUG ON 115VAC UNITS ONLY)



GAS REQUIREMENTS			
Gas Rear Tee Manifold	Maximum Number of Fryer Positions Per Manifold	Rear Tee Gas Connection Location	Gas Connection Size
SGH50	4 fryer positions allowed; include BNB unit in position count.	Default location is to the left. Connection is field reversible to the right.	1-1/4" NPT (1-1/4" BSP CE, AuGA) for 367 KBTU / 108 kW / 387 mJ to 560 KBTU / 164 kW / 591 mJ. 1" NPT (1" BSP CE, AuGA) up to 366 KBTU / 107 kW / 386 mJ. 3/4" NPT (3/4" BSP CE, AuGA) for single units.
Gas Type	Store Manifold Pressure*	Burner Manifold	*Recommended Minimum
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) minimum	6" (15.2 cm) Do not Curb Mount

ELECTRICAL		OIL CAPACITY	
Option	Voltage/Phase/HZ		25 pounds (11.3KG) / 3.2 gallons (11liters) per Twin Tank 50 pounds (22.7KG) / 6.1 gallons (23 liters) per Full Tank
	120/1/60	240/1/50	
	AMPS/EA	AMPS/EA	
Fryer Controls (per tank)	.7	.4	Based on system configuration Please consult factory.
Filter Pump*	6.8	3.4	
Heat Tape	.4	.2	
*All pump motors are single phase			

PERFORMANCE CHARACTERISTICS	GAS CONSUMPTION
Twin Tank Frying Area Per Tank 7" x 14" (17.8 cm x 35.6 cm) Full Tank Frying Area 14" x 14" (35.6 cm x 35.6 cm)	40,000 BTU's/Hour (10,080 Kcal) – per Twin Tank 80,000 BTU's/Hour (20,160 Kcal) – per Full Tank Available in Natural or Propane gas.

LIMITED WARRANTY		
All Pitco Frialators will be warranted from the date of manufacture against defects in manufacturing or materials as follows:		
GAS	Tank 10 years parts 1 year labor	Computers 2 years parts 1 year labor
		Other 1 year parts 1 year labor

RETURN POLICY
No return shipments accepted without prior written approval.

CANCELLATION FEE
Orders cancelled or changed after construction has begun, are subject to a 25% charge.

