Project_____

Item No._____

Quantity_____

SOLSTICE Gas (SG) Series w/Options SG14, 14R, 14T, 18 Fryer

SG14 w/ standard Millivolt T-Stat

SG14R w/ optional SSTC

SG14T w/ optional Digital Control

SG18 w/ optional I12 computer & front / rear casters

APPLICATION

For High Production Gas frying specify Pitco Solstice Gas Models SG14, 14R, 14T or SG18 tube fryers with the patented Solstice Burner Technology. The dependable blower free atmospheric heating system provides fast recovery to cook a variety of food products. The Solstice gas fryer comes standard with a millivolt thermostat, for melt cycle and boil mode choose the optional quick responding solid state thermostat with the matchless ignition system. The optional digital control and the elastic time computer are available and can be used with our optional labor saving highly reliable basket lift system. The patented self cleaning burner and down draft protection keeps your fryer tuned up for peak daily performance.

MODELS AVAILABLE

- ❑ **SG14 (40-50 lbs, 14 x14" fry area, 110 Kbtu/hr)**
- ❑ **SG14R (40-50 lbs, 14 x14" fry area, 122 Kbtu/hr)**
- ❑ **SG14T (20-25 lbs, 7x 14", 50 Kbtu/hr *per side for this twin tank fryer, 100 Kbtu/hr total)***
- ❑ **SG18 (70-90 lbs, 18 x 18" fry area, 140Kbtu/hr)**

STANDARD FRYER FEATURES & ACCESSORIES

- Tank - stainless steel construction
- Cabinet - stainless front, door and sides
- Solstice Burner Technology,No blower or ceramics
- Patented Self Cleaning Burner & Down Draft Protection (with upgraded controls, SSTC, Digital, Computer)
- Millivolt Thermostat (T-Stat)
- High Temperature safety limit switch
- Heavy duty 3/16" bottom door hinge
- 1 ¼" (3.2 cm) Full port drain valve for fast draining
- Separate Manual gas shutoffs, for front servicing
- Integrated flue deflector
- 9"(22.9cm) adjustable legs, easier access to clean
- Tube rack, allows crumbs & debris into cool zone
- Removable basket hanger, requires no tools
- Drain Line Clean out rod
- Drain extension
- Fryer cleaner sample packet
- Choice of basket options :
  - ❑ 2-Twin Baskets
  - ❑ 1-Full Basket (not available on 14T or Basket Lifts)

OPTIONS & ACCESSORIES (AT ADDITIONAL COST)

- ❑ Matchless Ignition with DVI drain valve interlock *(included with Solid State T-Stat, Digital Control & Computer only)*
- ❑ Solid State T-Stat (SSTC) (w/melt cycle & boil out mode)
- ❑ Digital Controller (2 timers w/melt cycle)
- ❑ Intellifry I-12 Computer (12 elastic timers w/melt cycle & boil out)
- ❑ Backup thermostat (only on Digital and I-12 computer)
- ❑ Basket Lift (must be ordered with Digital Control or Computer) (To meet AGA/CGA/CSA specification, must be ordered with casters & installed with flexible gas hose w/ restraining cable)
- ❑ Stainless Steel back (not available with basket lift)
- ❑ 9" (22.9 cm) adjustable, non-locking rear & front locking casters
- ❑ Flexible gas hose with disconnect and restraining cable
- ❑ Tank cover
- ❑ 3-Triple Baskets (not available on 14T or Basket Lifts)
- Splash Guard reversible (L/R) ❑ 6" ❑ 8" ❑ 12" ❑ 18"
- ❑ Work shelves call factory for specifications and availabilty.
- ❑ Fish Grids (not available on 14T)
- ❑ Institutional Prison security package
- ❑ BNB Dump Station, see BNB spec sheet for details L10-199
- Filter Options
  - ❑ Filter Drawer system see spec sheet L10-134
  - ❑ SoloFilter system see spec sheet L10-152

The Australian Gas Association

SOLSTICE GAS (SG) Series w/Options SG14, 14R, 14T, 18 Fryer

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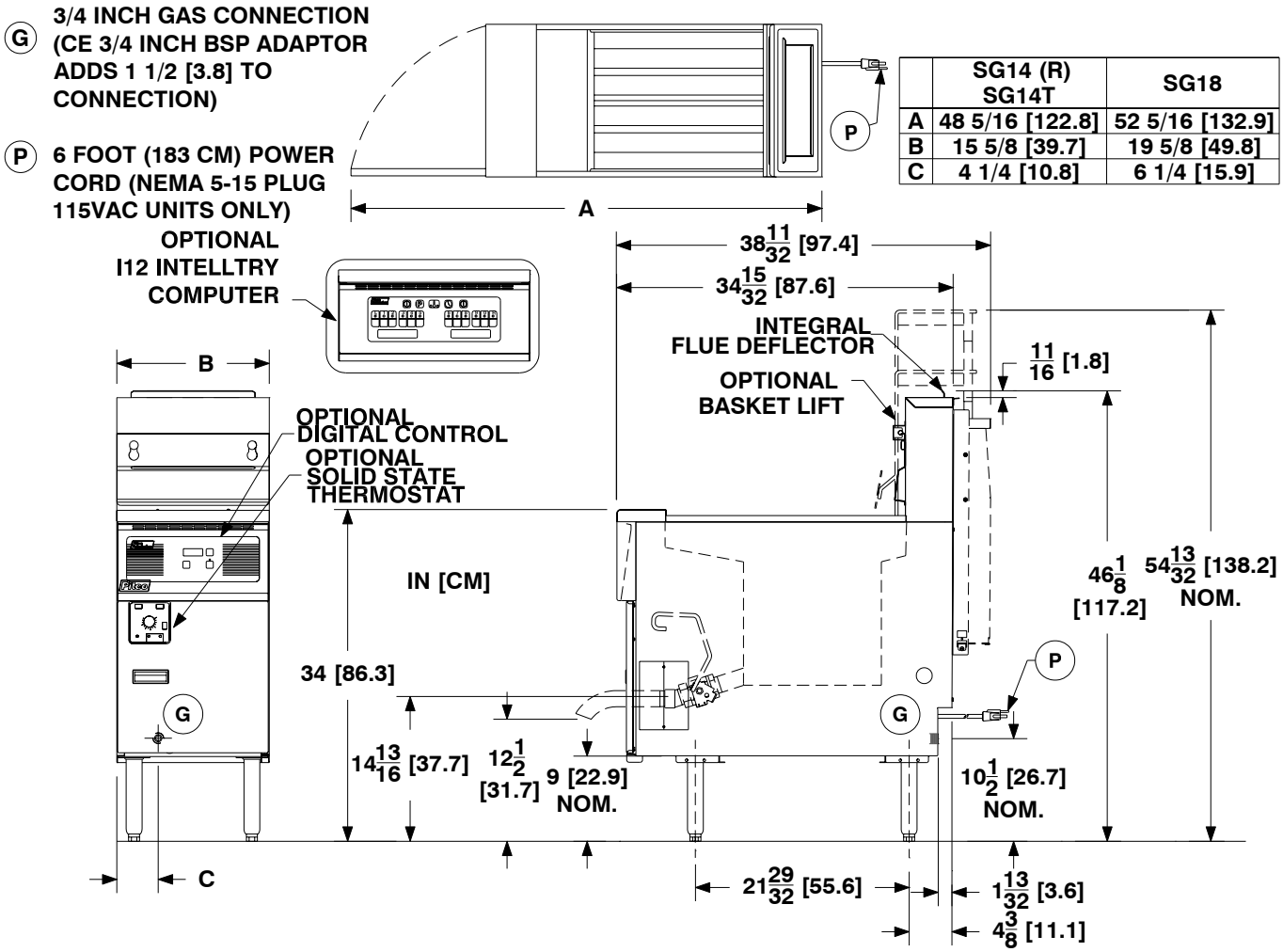

	SG14 (R) SG14T	SG18
A	48 5/16 [122.8]	52 5/16 [132.9]
B	15 5/8 [39.7]	19 5/8 [49.8]
C	4 1/4 [10.8]	6 1/4 [15.9]

INDIVIDUAL FRYER SPECIFICATIONS

Model	Frying Area	Cook Depth	Oil Capacity
SG14 & 14R	14 x 14 in (35.6 x 35.6 cm)	3-1/4 - 5 in (8.3 -12.7 cm)	40 - 50 Lbs (18 - 23 kg)
SG14T per side	7 x 14 in (17.7 x 35.6 cm)	3-1/4 - 5 in (8.3 -12.7 cm)	20 - 25 Lbs (9 -11 kg)
SG18	18 x 18 in (45.7 x 45.7 cm)	3-1/4 - 5 in (8.3 -12.7 cm)	75 Lbs (34 kg)

FRYER SHIPPING INFORMATION (Approximate)

Model	Shipping Weight	Shipping Weight w B/L	Shipping Crate Size H x W x L	Shipping Cube
SG14 & 14R	208 Lbs (95 kg)	308 Lbs (140 kg)	59 x 23 x 44 in (149.8 x 58.4 x 111.7 cm)	34.6 ft^3. (1.0m^3)
SG14T per side	230 Lbs (104 kg)	330 Lbs (150 kg)		
SG18	226 Lbs (103 kg)	326 Lbs (149 kg)		

INSTALLATION INFORMATION

GAS SYSTEM REQUIREMENTS			ELECTRIC SYSTEM REQUIREMENTS (50/60 hz)			
Gas Type	Store Supply Pressure *	Burner Manifold Pressure	Amps	# of Cord	115V	208 / 220-240V
Natural	7 - 10" w.c.(17.4 mbars/ 1.7 kPa)	4" w.c. (10 mbars / 1 kPa)	Fryer	1	0.7	0.4
Propane	11 - 13" w.c.(27.4 mbars/ 2.7 kPa)	10" w.c. (25mbars/2.4 kPa)				

* Check plumbing / gas codes for proper gas supply line sizing to sustain burner pressure when all gas appliances are full on.

CLEARANCES (Do Not Curb Mount)

Front min.	Floor min.	Combustible material		Non-Combustible material		Fryer Flue Area
		Sides min.	Rear min.	Sides min.	Rear min.	
30" (76.2 cm)	6" (15.25 cm)	6" (15.2cm)	6" (15.2cm)	0"	0"	Do not block / restrict flue gases from flowing into hood or install vent hood drains over the flue.

SHORT FORM SPECIFICATION

Provide Pitco Solstice Gas Model (SG xxx) tube fired high production gas floor fryer. Fryer shall be xx-xx lbs oil capacity, xxx Kbtu/hr, xx" by xx" fry area, SS peened tank, stainless front, door, sides. Blower Free atmospheric burner system, with millivolt thermostat (or specify optional upgraded controls: behind the door solid state t-stat w/ melt & boil mode or digital controller or computer controls: with matchless ignition, drain valve interlock or patented self clean burner and down draft protection), separate gas shut off, 3/4" npt rear gas connect, recessed cabinet back, 1-1/4" Full port drain, 3/16" bottom hinge. Provide options and accessories as follows:

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