



SOLSTICE Gas (SG14 & SG18) With Filter Drawer



STANDARD FRYER FEATURES & ACCESSORIES

- Tank - stainless steel construction
- Cabinet - stainless front, door and sides
- Solstice Burner Technology, No blower or ceramics
- Millivolt Thermostat (T-Stat)
200°F-400°F (190°C-93°C CE)
- Thermo-Safety pilot with built in regulator.
- High Temperature safety limit switch
- Heavy duty 3/16" bottom door hinge
- 1 1/4" (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

STANDARD FILTER FEATURES & ACCESSORIES

- Filter Pan – Welded heavy-duty stainless steel.
- 1/3 HP heavy duty motor and pump assembly.
- Large Filter Media area for filtering heavily breaded products
- Special design pan stabilizer legs allow for ease of movement over rubber mats.

Project _____

Item No. _____

Quantity _____

APPLICATION

For High Production Gas Economy frying specify Pitco Solstice Gas Models SG14 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 with a thermo-safety pilot, high temperature safety limit switch. The unique Solstice burner and baffle design increases cooking production, lowers flue temperature and improves working environment compared to previous models.

MODELS and COMBINATIONS AVAILABLE

- ☐ SG14 (40-50 lbs, 14 x 14" fry area, 110 Kbtu/hr)
 - ☐ SG18 (70-90 lbs, 18 x 18" fry area, 140Kbtu/hr)
- Any combination of SG14, SG18 and BNB are available. Refer to fryer specification sheets for options and other technical information. Additional filters may be needed for larger systems.

STANDARD FILTER FEATURES & ACCESSORIES CONT.

- Filter powder
- Filter paper envelope 18-1/2" x 20-1/2" (47cm x 57cm)
- Cleaning Brush
- Fryer Scoop
- Filter Scoop

ACCESSORIES (AT ADDITIONAL COST)

- ☐ Stainless Steel back
- ☐ 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)
- ☐ Flush hose
- ☐ Filter paper envelope 18-1/2" x 20-1/2" (47 cm x 57 cm); 100 sheets per package
- ☐ Paperless stainless steel mesh filter
- ☐ Filter heater for solid shortening

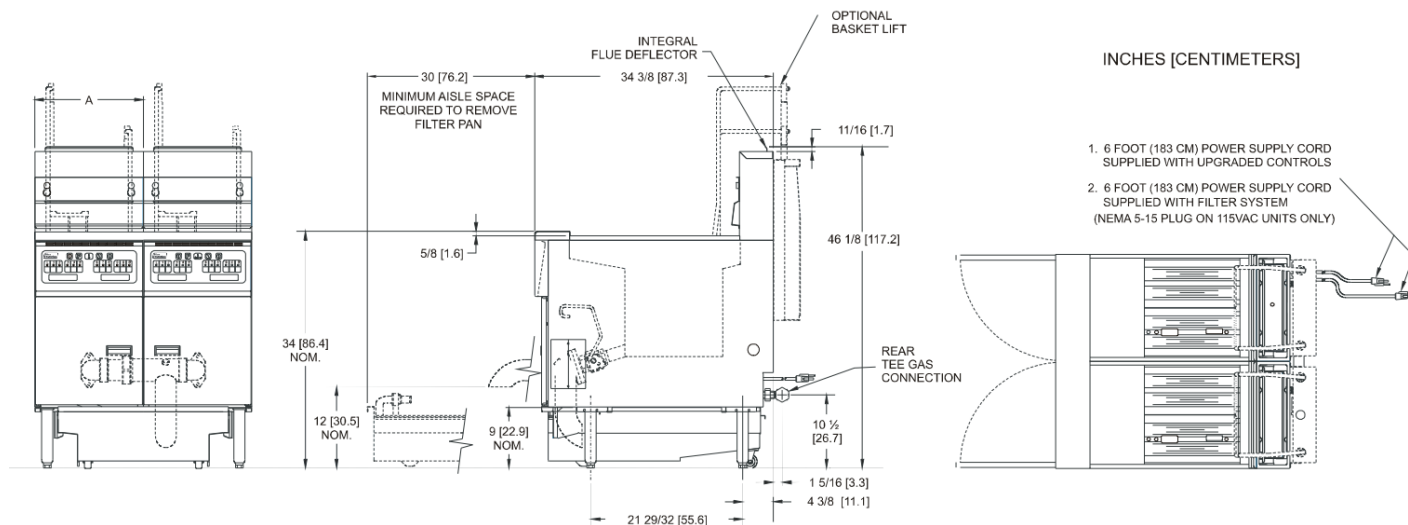
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INDIVIDUAL FRYER SPECIFICATIONS

Model	"A" Dim	Frying Area	Cook Depth	Oil Capacity
SG14	15-5/8in (39.7cm)	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)
SG18	19-5/8in (49.8cm)	18 x 18 in (45.7 x 45.7 cm)	3-1/4 - 5 in (8.3 - 12.7 cm)	75 Lbs (34 kg)

Filter Specifications

Options	Voltage/Phase/Frequency	Amps	Additional Amps for Filter Heater	Number of Power Cords	Power Cord Locations
Filter	8.0 GPM (30.3 LPM) 1/3 HP	115 / 1 / 60	7	3	At Filter Location
	6.7 GPM (25.4LPM) 1/3 HP	220-230-240 / 1 / 50	3.6	1.5	
Fryer	Millivolt Controls	Not Required	0 N/A	0	No Power Cord

FRYER SHIPPING INFORMATION (Approximate)

Model	Shipping Weight	Shipping Crate Size H x W x L	Shipping Cube
SG14	208 Lbs (95 kg)	59 x 23 x 44 in (149.8 x 58.4 x 111.7 cm)	34.6 ft ³ (1.0m ³)
SG18	226 Lbs (103 kg)	59 x 23 x 44 in (149.8 x 58.4 x 111.7 cm)	34.6 ft ³ (1.0m ³)

INSTALLATION INFORMATION

GAS SYSTEM REQUIREMENTS

Gas Type	Store Supply Pressure *	Burner Manifold Pressure	* Check plumbing / gas codes for proper gas supply line sizing to sustain burner pressure when all gas appliances are full on.
Natural	7 - 10" w.c.(17.4 mbars/ 1.7 kPa)	4" w.c. (10 mbars / 1 kPa)	
Propane	11 - 13" w.c.(27.4 mbars/ 2.7 kPa)	10" w.c. (25mbars/2.4 kPa)	

REAR GAS TEE MANIFOLD

Maximim # of Fryers per Manifold	Rear Gas Tee Connection Location	Gas Connection Size
4 fryer positions allowed: include BNB unit in 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 / 107kW / 386mJ 3/4" NPT (3/4" BSP CE, AuGA) for single units

CLEARANCES (Do Not Curb Mount)

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

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, stainless steel peened tank, stainless front, door, sides. Blower Free atmospheric burner system, with millivolt thermostat and thermo-safety pilot, separate gas shut off, 3/4" npt rear gas connect, recessed cabinet back, 1-1/4" Full port drain valve, 3" diameter drain line with a swivel down spout. 3/16" bottom hinge. Provide options and accessories as follows:



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We reserve the right to change specifications without notice and without incurring any obligation for equipment previously or subsequently sold.