



# 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

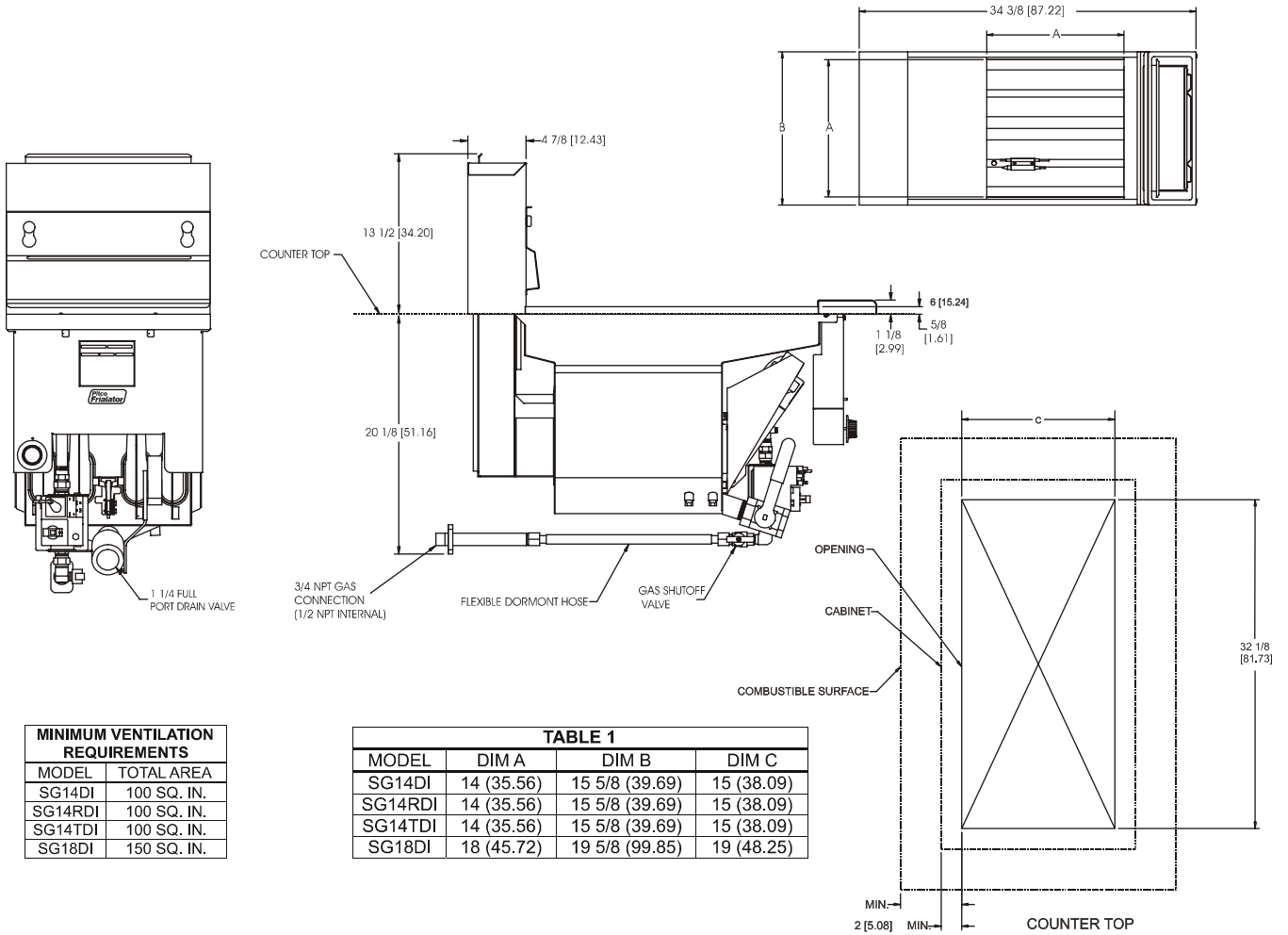
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L10-011 Rev 5 (08/03)



## 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.

