



Model SG18 Tube Fired Gas Fryer



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.
- Standing pilot light design provides a ready flame when heat is required.
- Stainless steel front, door, sides, and splashback.

CONTROLS

- Millivolt thermostat maintains selected temperature automatically between 200°F (93°C) and 400°F (204°C).
 - 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 automatically shuts off all gas flow if the fryer temperature exceeds 450°F (232°C) ±15°F (±10°C).
 - 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
 - One nickel plated square, wire mesh basket
- One nickel plated tube rack
- One drain line clean-out rod
- One drain extension
- Rear gas connection
- Manual gas shutoff
- 1-1/4" Full port drain valve
- Built-in integrated flue deflector
- Removable basket hanger for easy cleaning
- 9" (22.86 cm) legs, adjustable
- Cabinet - Stainless steel front, door, and sides
- Tank - Mild steel

AVAILABLE OPTIONS & ACCESSORIES

- Stainless steel tank
- Stainless steel back
- 9" (22.86 cm) Casters
- Triple baskets
- Covers

OPERATIONS

- Reversible tube rack converts fry depth from basket operation to cooking free floating products.
- Front 1-1/4" Full port drain, for quick draining.
- 9" (22.86 cm) clearance allows for ease of cleaning.

APPROVALS

- AGA Certified
- CGA Certified
- CSA Certified
- NSF Listed
- MEA Approved



Patent Pending

Pitco Frialator, Inc., P.O. Box 501, Concord, NH 03302-0501 • 509 Route 3A, Bow, NH 03304, USA

(800) 258-3708 • (603) 225-6684 • FAX (603) 225-8472

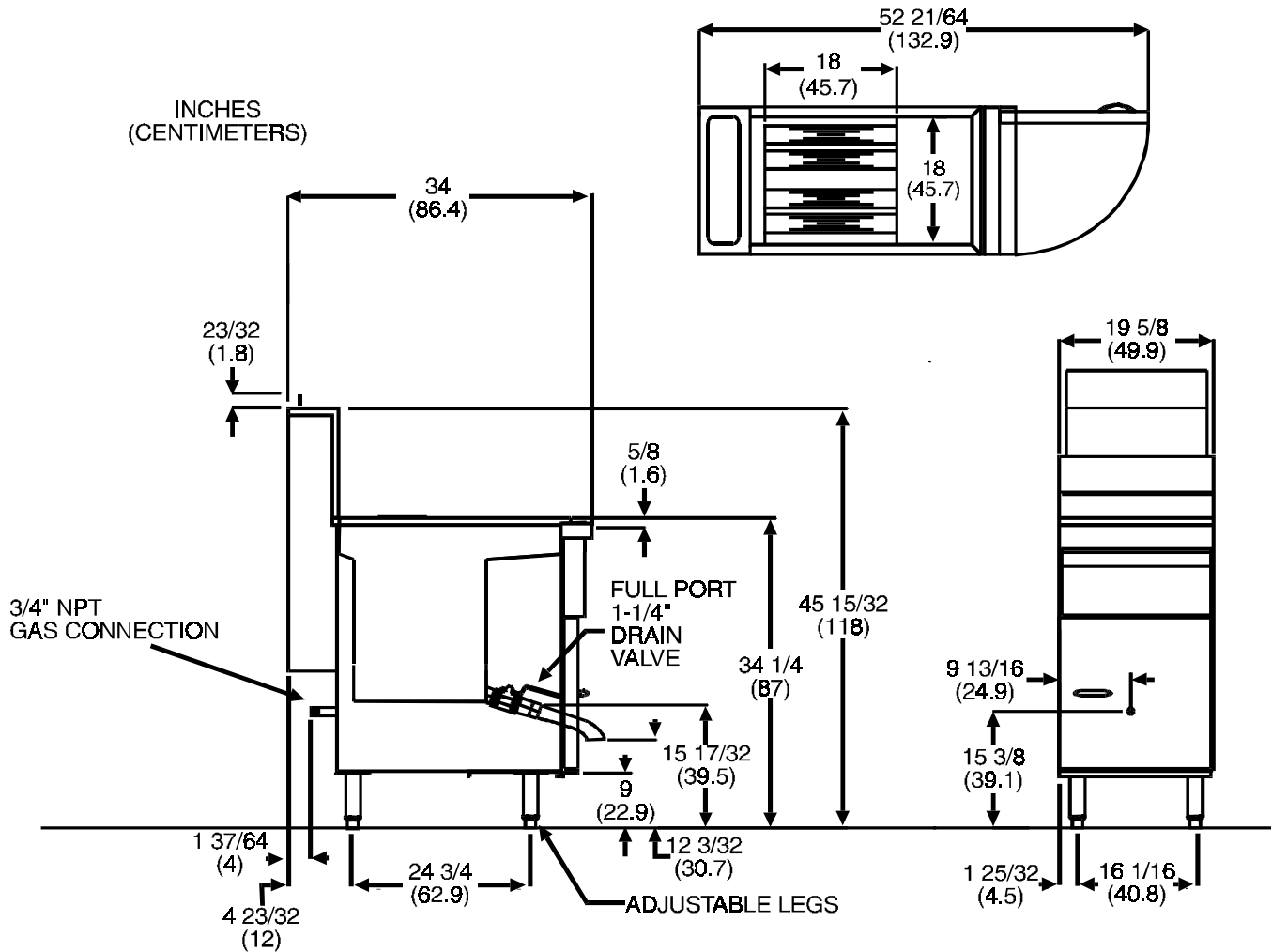


MAYTAG

COMMERCIAL SOLUTIONS



Model SG18 - Tube Fired Gas Fryer



OIL CAPACITY	PERFORMANCE CHARACTERISTICS
70 - 90 pounds (32 - 41 KG)	Cooks 120 lbs (54.43 KG) of fries per hour Frying Area 18" x 18" x 4" (45.7 cm x 45.7 cm x 10.16 cm)
SHIPPING INFORMATION	GAS CONSUMPTION
216 pounds (98 KG) / 23.0 cubic feet (0.65 cubic meters)	140,000 BTU's/Hour / 35,279 KCal / 41.0 KW (CE) Available in Natural or Propane gas. For other fuel types, contact your Dealer/Distributor.
SHORT FORM SPECIFICATION	
Provide Pitco Model SG18S tube fired gas fryer. Fryer shall have an atmospheric burner system combined with five stainless steel heat tubes utilizing high temperature alloy stainless steel baffles. Fryer shall have a deep cool zone; minimum 16% of total oil capacity to trap burnt particles, crumbs and black specks. Fryer cooking area shall be 18" x 18" (45.7 cm x 45.7 cm) with a cooking depth of between 4" (10.16 cm) and 4 3/4" (12.1 cm). Heat transfer area shall be a minimum of 948 square inches (6,116 sq cm). Provide accessories as follows:	
TYPICAL APPLICATION	
Frying a wide variety of foods in a limited amount of space. Frying that requires a high volume production rate.	