



Project _____
 Item No. _____
 Quantity _____

**Model FBG18 and FBG24
 Flat Bottom Gas Fryer**

Model FBG18 and FBG24 Flat Bottom Gas Fryers



Unit shown is FBG24

STANDARD SPECIFICATIONS

CONSTRUCTION

- Fry tank constructed of heavy gauge mild steel for stickless wet batter frying.
- Welded tank with an extra smooth peened finish ensures easy cleaning.
- Stainless steel cabinet front, door, side and splash back
- Heavy duty 3/16" (.48 cm) door hinges
- Marine front edge to hold wet batter trays
- Front 1 1/4" (3.2 cm) full port drain for quick draining
- 9" (22.9 cm) bottom clearance allows for ease of cleaning

CONTROLS

- Blower Free Burner Technology provides dependable heat transfer without the need for complex power blowers.
- Integrated gas control valve acts as a manual valve, safety pilot valve, main valve, gas filter and pressure regulator
- 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.
- Solid State Thermostat mounted behind the front door. A temperature controller incorporating automatic melt cycle, system indicator lights and power switch.
- Matchless ignition ignites a standing pilot once a day when the power is turned on. Less wear and tear on components and faster recovery when the controller calls for heat.
- Drain valve interlock switch is hermetically sealed switch that automatically shuts down the heating system if the drain valve is opened.

STANDARD FEATURES & ACCESSORIES

- Tank - heavy duty gauge mild steel
- Cabinet-stainless steel front, door, sides & splash back.
- Blower Free Burner Technology
- Solid State Temperature Controller with matchless ignition, melt cycle, and drain valve interlock switch.
- 1 1/4" (3.2 cm) Full port drain valve
- Manual gas shutoff and Rear gas connection
- Built-in integrated flue deflector
- 9" (22.9 cm) Legs
- Drain plug
- Removable flue splash guard
- Drain Line Clean out rod
- Drain Extension
- Fryer cleaner sample

OPTIONS & ACCESSORIES AT ADDITIONAL COST

- Stainless Steel back
- 9" (22.9 cm) swivel adjustable rear and front casters
- Flexible gas hose with disconnect
- Tank cover
- Crumb Tray - rear mount
- Perforated pan divider
- Channel strip
- Filter System, please refer to Flat Bottom Fryer with Filtration specification sheet for additional details



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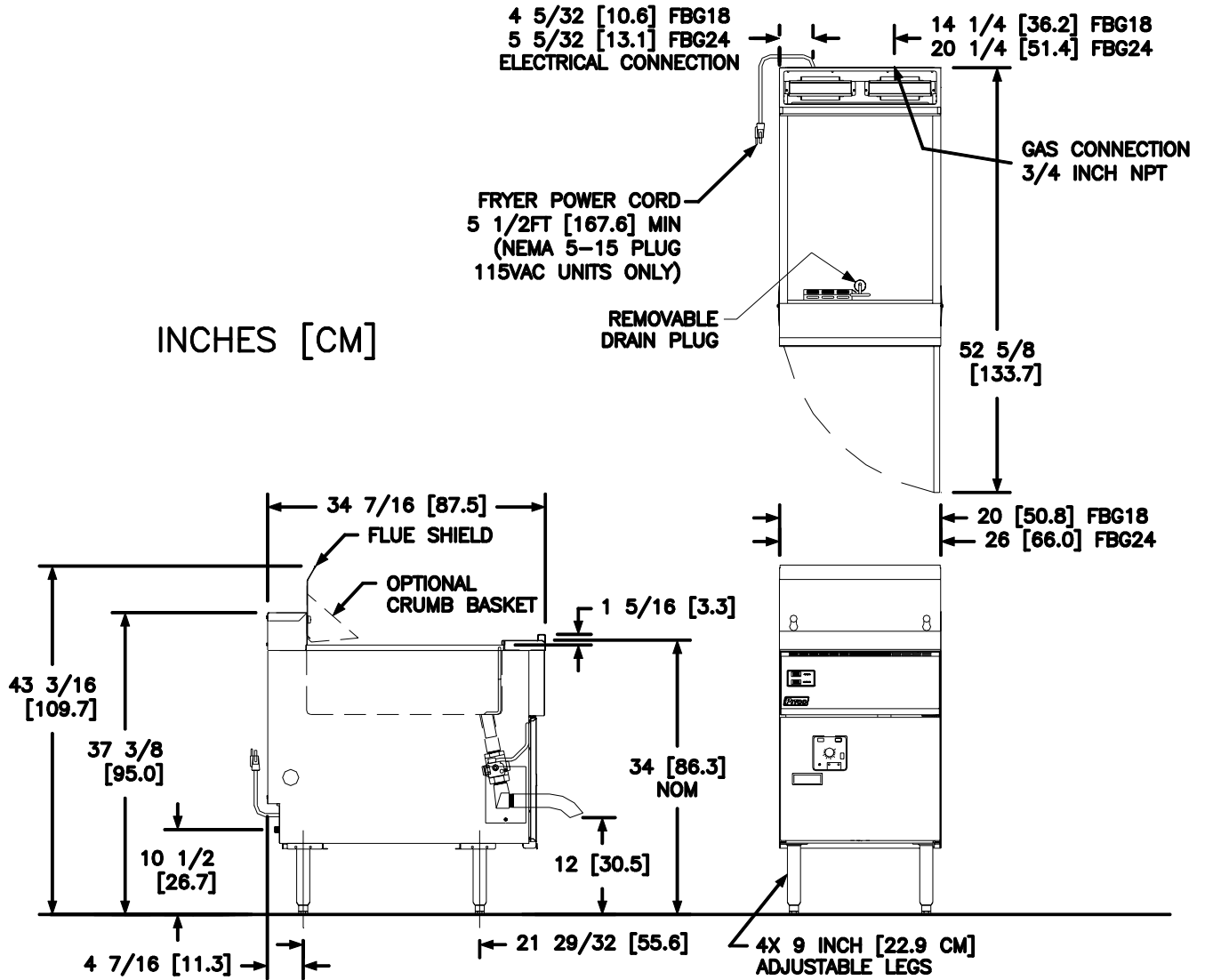
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INDIVIDUAL FRYER SPECIFICATIONS

Models	Frying Area	Cook Depth	Oil Capacity	Gas Input Rate / Hr	Burner Pressure	
					Nat	LP
FBG18	18 x 24 in (45.7 x 61cm)	3-1/4 - 5 in (8.3 - 12.7cm)	42 - 65 Lbs (19 - 29.5 kg)	100,000 BTUs (28.3kW) (105MJ)	4" W.C. (10 mbars/1kPa)	10" W.C. (25 mbars/2.4kPa)
FBG24	24 x 24 in (61 x 61cm)	3-1/4 - 5 in (8.3 - 12.7cm)	57 - 87 Lbs (25.6 - 39.5 kg)	120,000 BTUs (35.1kW) (127MJ)	4" W.C. (10 mbars/1kPa)	10" W.C. (25 mbars/2.4kPa)

FRYER SHIPPING INFORMATION (Approximate)

Models	Shipping Weight	Shipping Crate Size H x W x L	Shipping Cube
FBG18	270 Lbs (122.5 kg)	58 x 22 x 44 in (144.7 x 104.1 x 132.0 cm)	32.5 ft ³ (0.9 m ³)
FBG24	315 Lbs (142.9 kg)	56 x 35 x 47 in (142.2 x 88.9 x 119.3 cm)	53.3 ft ³ (1.5 m ³)

INSTALLATION INFORMATION

GAS FRYER REQUIREMENTS			ELECTRIC SYSTEM REQUIREMENTS		
	Natural Gas	LP Gas		115V 60Hz	208 / 220-240V 50-60 hz
Supply Pressure *	7 - 10" W.C. (17.4 mbars/ 1.74 kPa)	11 - 13" W.C. (27.4 mbars/ 2.74 kPa)	Fryer Cord (Total Amps per Fryer)	0.7	0.4

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

CLEARANCES

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 model FBG18 and FBG24 Flat Bottom Gas Fryer. Fryer shall have a blower free burner technology system. Unit shall have a deep flat bottom cook depth up to 5" (12.7 cm). Fryer cooking area shall be 18 x 24 (45.7 x 61 cm) for a FBG18 or 24 x 24 (61 x 61 cm) for a FBG24. Heat transfer area shall be a minimum of 864 sq. inches (5574 sq. cm) for the FBG18 and 1152 sq. inches (7432 sq. cm) for the FBG24.

TYPICAL APPLICATION

Offers versatile cooking of wet batter products like fish & chips, tempura, funnel cakes, and other conventional fried products.

