



Model SGH50 High Efficiency Gas Frying System



(shown with optional casters and filtration system)

STANDARD ACCESSORIES

- Solid State Control
- Baskets (Twin Size)
- Lift off basket hangers
- 9" adjustable legs
- Matchless ignition
- Stainless steel tank, front, door and sides.
- Drain Valve Interlock
- Tube racks
- Clean out rod
- Rear gas connection
- Fryer cleaning brush

AVAILABLE OPTIONS & ACCESSORIES

- ☐ Digital controller
- ☐ Intellifry computer
- ☐ Filter drawer system with heat tape (for 2 or more fryers)
- ☐ Filter system heat tape (for use with solid shortening)
- ☐ 9" adjustable casters
- ☐ Basket lifts
- ☐ Stainless steel back
- ☐ Stainless steel tank covers
- ☐ Bread and Batter cabinet
- ☐ Flush hose
- ☐ Filter powder
- ☐ Filter paper

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.
- High production/fast recovery fryer assembly available in combinations of Full tank and Twin tank fryers.
- When used with a filtration system, fryers are available in combinations of two or more units.
- Stainless steel front, door, side panels, and splashback.
- Heavy duty 3/16" (.48 cm) door hinge.

CONTROLS

- Solid State controller maintains the fryer temperature between 250°F (122°C) and 380°F (193°C). Solid State controller has built-in melt cycle and boil-out capability.
 - 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.

OPTIONAL FILTER SYSTEM

(Available on 2 or more units)

- Filter drawer glides on self aligning roller-less guides
- 1-1/4" NPT drain valve for quick draining on both full and twin tanks.
- Easy to remove filter unit for fast cleaning and paper replacement.
- Filter piping integrated into the fryer for no-hassle filtering.
- Extra large 3" drain manifold to prevent clogging.

APPROVALS

- CSA Certified (AGA, CGA)
- NSF Listed
- CE Certified
- ENERGY STAR Qualified



Patent Pending



Pitco Frialator, Inc., P.O. Box 501, Concord, NH 03302-0501 • 509 Route 3A, Bow NH 03304, USA
(603) 225-6684 • Fax (603) 225-8472 • www.pitco.com

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