

# Model SGH50 High Efficiency Gas Frying System



#### STANDARD ACCESSORIES

- Solid State Control
- Baskets (Twin Size)
  Lift off basket hangers
- Drain Valve InterlockTube racks

Rear gas connection

Fryer cleaning brush

- Clean out rod
- 9" adjustable legs
- Matchless ignition
- Stainless steel tank, front, door and sides.

# sides.

## **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). Soild 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

Patent Pending

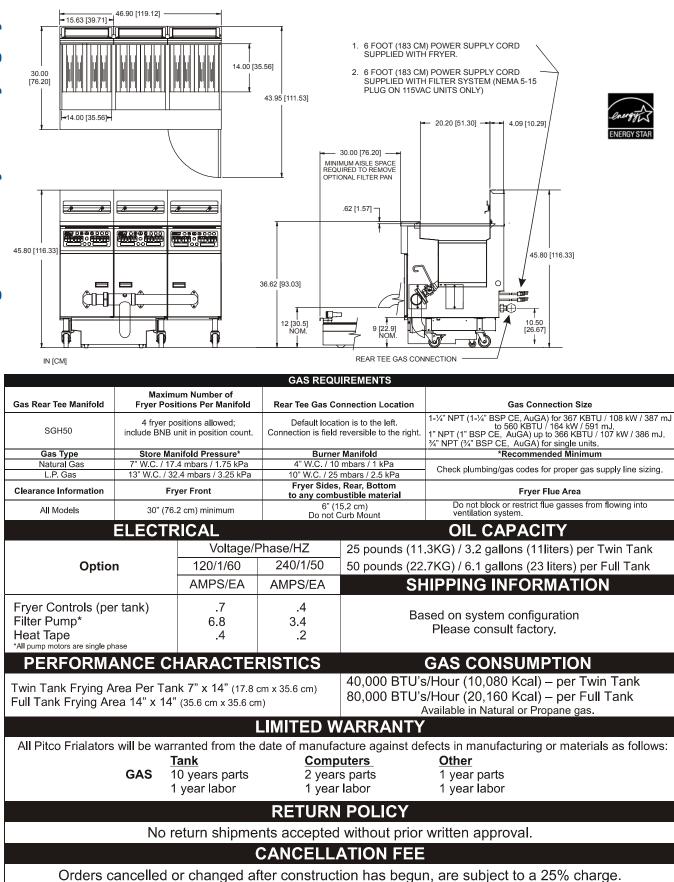
ENERGY STAR Qualified





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