Project_____

Item No._____

Quantity_____

SOLSTICE Gas (SG) Series Single Standalone SG14, 14R, 14T, 18 Fryer

SG14

SG14R with optional stainless tank

SG14T Twin Tank

SG18 with optional casters

APPLICATION

For High Production Gas single standalone frying specify Pitco Solstice Gas Models SG14, 14R, 14T or SG18 tube fryers with the patented Solstice Burner Technology. The dependable blower free atmospheric heating system provides fast recovery to cook a variety of food products. The Solstice gas fryer comes standard with a millivolt thermostat with a thermo-safety pilot, high temperature safety limit switch. The unique Solstice burner and baffle design increases cooking production, lowers flue temperature and improves working environment compared to previous models.

MODELS AVAILABLE

- ❑ **SG14 (40-50 lbs, 14 x14" fry area, 110 Kbtu/hr)**
- ❑ **SG14R (40-50 lbs, 14 x14" fry area, 122 Kbtu/hr)**
- ❑ **SG14T (20-25 lbs, 7x 14", 50 Kbtu/hr *per side for this twin tank fryer, 100 Kbtu/hr total)***
- ❑ **SG18 (70-90 lbs, 18 x 18" fry area, 140Kbtu/hr)**

STANDARD FRYER FEATURES & ACCESSORIES

- Tank - mild steel construction
- Cabinet - stainless front, door and sides
- Solstice Burner Technology, No blower or ceramics
- Millivolt Thermostat (T-Stat) 200ºF-400ºF (190ºC-93ºC CE)
- Themo-Safety pilot with built in regulator.
- High Temperature safety limit switch
- Heavy duty 3/16" bottom door hinge
- 1 ¼" (3.2 cm) Full port drain valve for fast draining
- Separate Manual gas shutoffs, for front servicing
- Integrated flue deflector
- 9"(22.9cm) adjustable legs, easier access to clean
- Tube rack, allows crumbs & debris into cool zone
- Removable basket hanger, requires no tools
- Drain Line Clean out rod
- Drain extension
- Fryer cleaner sample packet
- Choice of basket options :
  - ❑ 2-Twin Baskets
  - ❑ 1-Full Basket (not available on 14T)

ACCESSORIES (AT ADDITIONAL COST)

- ❑ Tank stainless steel
- ❑ Stainless Steel back
- ❑ 9" (22.9 cm) adjustable, non locking rear & front locking casters
- ❑ Flexible gas hose with disconnect and restraining cable
- ❑ Tank cover
- ❑ 3-Triple Baskets (not available on 14T)

The Australian Gas Association

SOLSTICE GAS (SG) Series Single Standalone SG14, 14R, 14T, 18 Fryer

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Suburban Bowery

SOLSTICE GAS (SG) Series Single Standalone SG14, 14R, 14T, 18 Fryer

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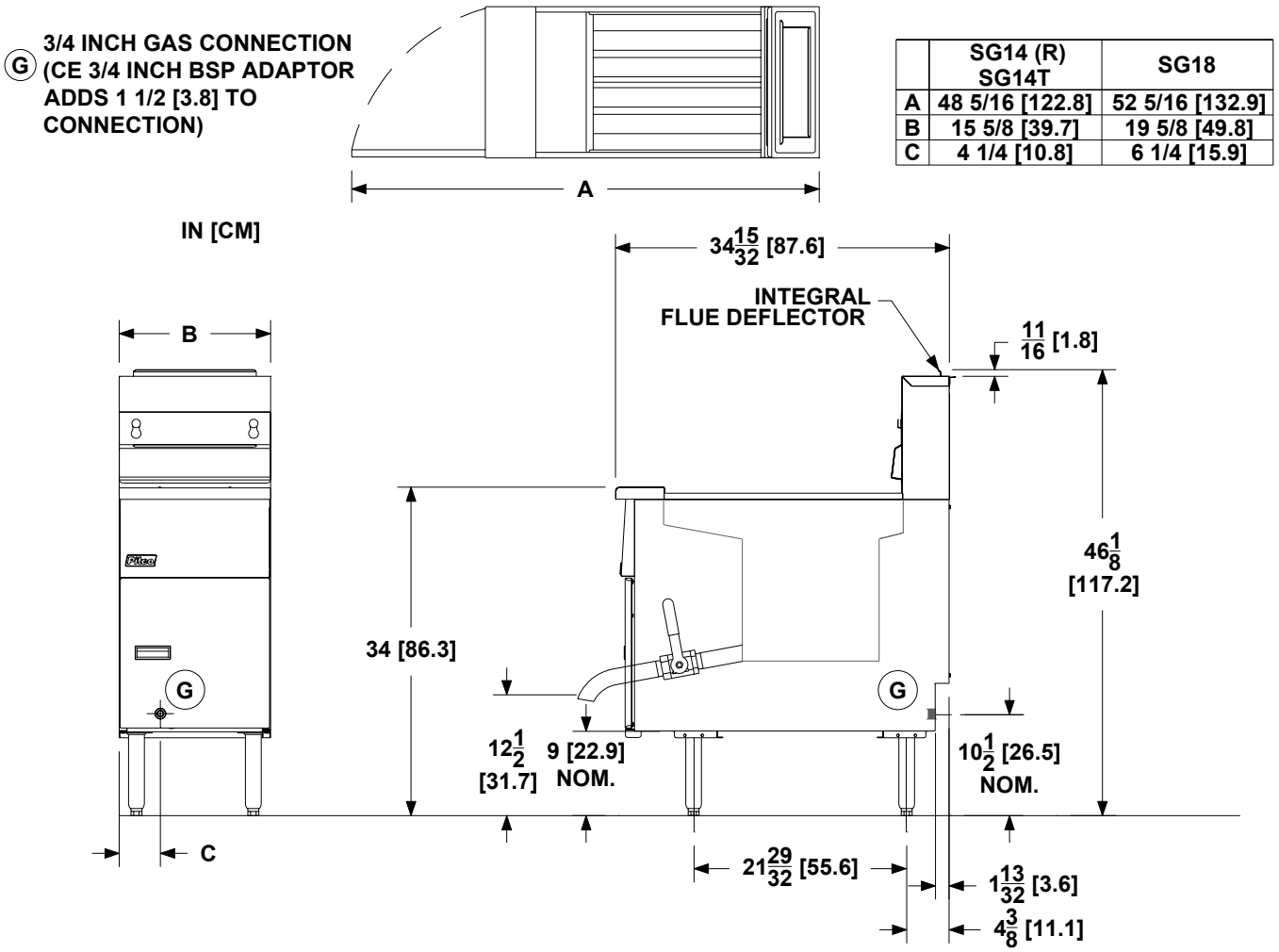

	SG14 (R) SG14T	SG18
A	48 5/16 [122.8]	52 5/16 [132.9]
B	15 5/8 [39.7]	19 5/8 [49.8]
C	4 1/4 [10.8]	6 1/4 [15.9]

INDIVIDUAL FRYER SPECIFICATIONS

Model	Frying Area	Cook Depth	Oil Capacity
SG14 & 14R	14 x 14 in (35.6 x 35.6 cm)	3-1/4 - 5 in (8.3 -12.7 cm)	40 - 50 Lbs (18 - 23 kg)
SG14T per side	7 x 14 in (17.7 x 35.6 cm)	3-1/4 - 5 in (8.3 -12.7 cm)	20 - 25 Lbs (9 -11 kg)
SG18	18 x 18 in (45.7 x 45.7 cm)	3-1/4 - 5 in (8.3 -12.7 cm)	70 - 90 Lbs (31-40 kg)

FRYER SHIPPING INFORMATION (Approximate)

Model	Shipping Weight	Shipping Crate Size H x W x L	Shipping Cube
SG14 & 14R	208 Lbs (95 kg)	45 x 19 x 36 in (114.3 x 48.2 x 91.4 cm)	17.8 ft^3. (0.5m^3)
SG14T per side	230 Lbs (104 kg)	45 x 19 x 36 in (114.3 x 48.2 x 91.4 cm)	17.8 ft^3. (0.5m^3)
SG18	275 Lbs (124.5 kg)	45 x 23 x 38 in (114.3 x 58.4 x 96.5 cm)	22.8 ft^3. (0.6m^3)

INSTALLATION INFORMATION

GAS SYSTEM REQUIREMENTS

Gas Type	Store Supply Pressure *	Burner Manifold Pressure	* Check plumbing / gas codes for proper gas supply line sizing to sustain burner pressure when all gas appliances are full on.
Natural	7 - 10" w.c.(17.4 mbars/ 1.7 kPa)	4" w.c. (10 mbars / 1 kPa)	
Propane	11 - 13" w.c.(27.4 mbars/ 2.7 kPa)	10" w.c. (25mbars/2.4 kPa)	

CLEARANCES (Do Not Curb Mount)

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 Solstice Gas Model (SG xxx) tube fired high production gas floor fryer. Fryer shall be xx-xx lbs oil capacity, xxx Kbtu/hr, xx" by xx" fry area, mild steel (or optional stainless) peened tank, stainless front, door, sides. Blower Free atmospheric burner system, with millivolt thermostat and thermo-safety pilot, separate gas shut off, 3/4" npt rear gas connect, recessed cabinet back, 1-1/4" Full port drain, 3/16" bottom hinge. Provide options and accessories as follows:

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We reserve the right to change specifications without notice and without incurring any obligation for equipment previously or subsequently sold.

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