



**Model SFFBG18 and SFFBG24
Flat Bottom Gas Fryers with Solo Filter**

Project _____
Item No. _____
Quantity _____

Model SFFBG18 and SFFBG24 Flat Bottom Gas Fryers with Solo Filter



Unit shown: SFFBG24 Solo Filter with legs

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 ¼" (3.2 cm) Full port drain valve
- Manual gas shutoffs and Rear gas manifold connection
- Built-in integrated flue deflector
- 10" (25.4 cm) fixed legs
- Drain plug
- Removable flue splash guard
- Drain Line Clean out rod
- Cleaning brush
- Filter scoop shovel
- Filter powder and fryer cleaner sample packets
- Filter paper envelope 14" x 22" (35.6 x 55.9 cm) sample starter packet

OPTIONS & ACCESSORIES AT ADDITIONAL COST

- Digital Thermostat with countdown timer
- Stainless Steel back
- 10" (25.4 cm) casters adjustable, locks in front
- Flexible gas hose with disconnect
- Tank cover
- Flush hose
- Paperless stainless steel mesh filter
- Perforated pan divider
- Filter heater for solid shortening

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 ¼" (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, pilot valve, main valve, gas filter and pressure regulator (MAX ½ PSI SUPPLY).
- 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 compact 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 component 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.

FILTER SYSTEM

- Extra Large 3" (7.6 cm) curved drain spout virtually eliminates splashing and swivels for oil disposal.
- Filter pan is stainless steel with rear wheels for easy movement during cleaning.
- Connection to fryer is self-aligning for ease of use.
- Easy two step filtering. 1) Red handle to drain tank
2) Yellow Handle to return oil.
- High flow pump and large return lines produce faster oil refill times.
- Filter pump thermally and overload protected
- Filter pan lid stows in the cabinet and out of the way.



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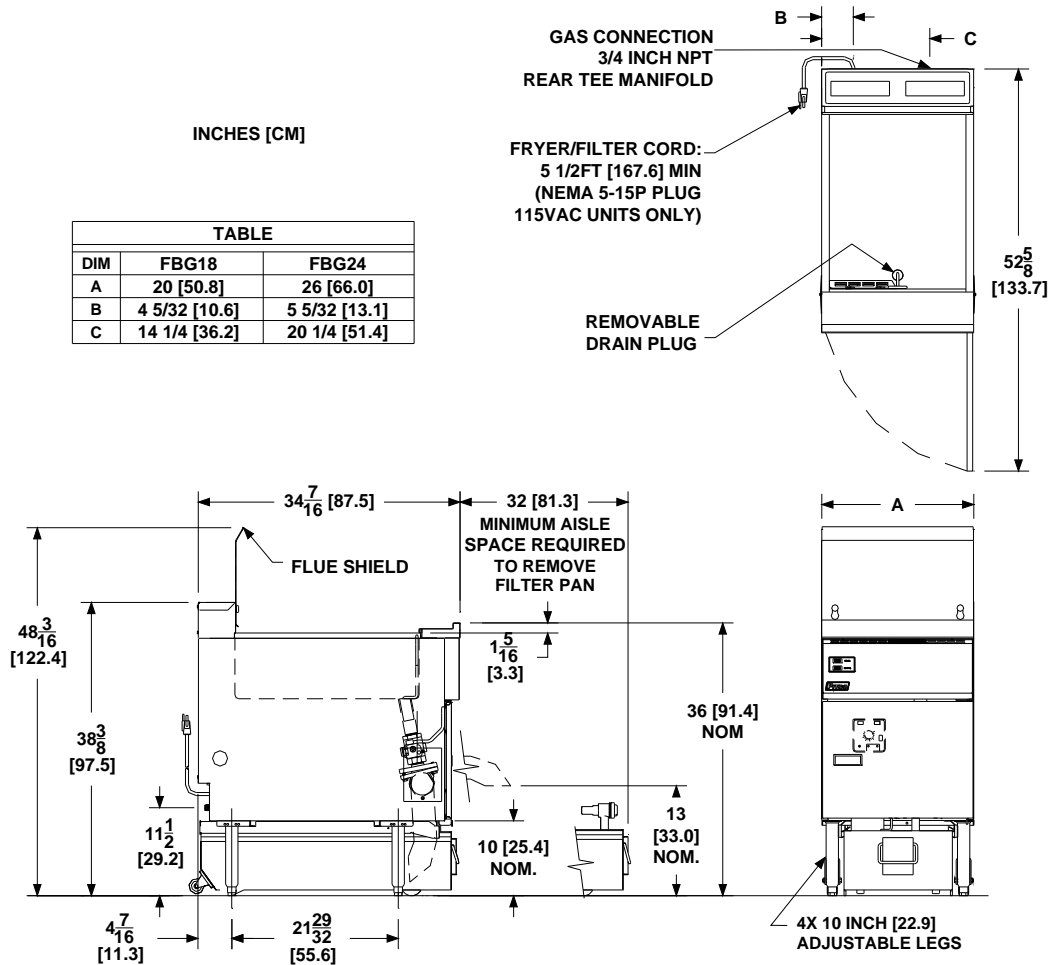
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| INDIVIDUAL FRYER SPECIFICATIONS | | | | | | |
|---|--|--|---|--|----------------------------|-------------------------------|
| Models | Frying Area | Cook Depth | Oil Capacity | Gas Input Rate / Hr | Burner Pressure | |
| | | | | | Nat | LP |
| SFFBG18 | 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 BTU/h (29.2kW) (105MJ) | 4" W.C. (10 mbars/1kPa) | 10" W.C. (25 mbars/2.4kPa) |
| SFFBG24 | 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 BTU/h (35.1kW) (127MJ) | | |
| FILTER SPECIFICATIONS | | | | | | |
| Pan Oil Capacity | Filter Pump Motor | Filter Pump Rated Flow ⁽¹⁾ | Filter Media | | | |
| 85 Lbs (38 kg) | 1/3 HP 50/60 Hz | 8 GPM (30.3 LPM) @ 60 Hz 6.7 GPM (25.4 LPM) @ 50 Hz | 14" x 22" Filter Paper Envelope (35.6 x 55.9 cm) | | | |
| <small>(1) Energy Management System stores will need to power the fryer system for 1 hour to allow heaters to melt solid shortening return lines prior to filtering.</small> | | | | | | |
| FRYER SHIPPING INFORMATION (Approximate) | | | | | | |
| Models | Shipping Weight | Shipping Crate Size H x W x L | | Shipping Cube | | |
| SFFBG18 | 376 Lbs (171 kg) | 58 x 22 x 44 in (144.7 x 104.1 x 132.0 cm) | | 32.5 ft ³ (0.9 m ³) | | |
| SFFBG24 | 365 Lbs (165.5 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 | Fryer Cord (Total Amps) | 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) | 0.7 | 0.7 | 0.4 | |
| <small>* Check plumbing / gas codes for proper gas supply line sizing to sustain burner pressure when all gas appliances are full on.</small> | | | | | | |
| CLEARANCES | | | | | | |
| Front min. | Floor min. | Combustible material | | Non-Combustible material | | |
| 30" (76.2 cm) | 6" (15.25 cm) | Sides min. | Rear min. | Sides min. | Rear min. | |
| | | 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 SFFBG18 and SFFBG24 Flat Bottom Gas Fryer with Filtration. 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 SFFBG18 or 24 x 24 (61 x 61 cm) for a SFFBG24. Heat transfer area shall be a minimum of 864 sq. inches (5574 sq. cm) for the SFFBG18 and 1152 sq. inches (7432 sq. cm) for the SFFBG24 filter system. Drain line shall have a round 3" (7.6 cm) diameter with a swivel drain spout for oil disposal. High flow filter pump with self aligning filter pan connection and easy 2 step filtering for faster oil refill times. | | | | | | |
| TYPICAL APPLICATION | | | | | | |
| Offers versatile cooking of wet batter products like fish & chips, tempura, funnel cakes, and other conventional fried products. | | | | | | |



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