

# MILLIVOLT GAS FRYERS

## SG14TS (split tank)



For high production gas economy frying, specify Pitco Solstice gas tube fryers with the patented Solstice Burner Technology. These dependable millivolt fryers feature a blower-free atmospheric heating system that 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 and high temperature safety limit switch. The unique Solstice burner and baffle design increases cooking production, lowers flue temperature, and improves the working environment compared to previous models.

### STANDARD FRYER FEATURES & ACCESSORIES

- Split Tank - stainless steel construction
- Cabinet - stainless front, door and sides
- Solstice Burner Technology, No blower or ceramics
- Millivolt Thermostat (T-Stat) 95°C-200°C CE
- Thermo-Safety pilot with built in regulator
- High Temperature safety limit switch
- Heavy duty 3/16" bottom door hinge
- 1 1/4" (32 mm) Full port drain valve for fast draining
- Separate Manual gas shutoffs, for front servicing
- Integrated flue deflector
- 9" (229 mm) 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
- Lid
- Fryer cleaner sample packet
- 2 Baskets



Millivolt Thermostat



Please note, due to ongoing product development and improvement, we reserve the right to change product design and specification at any time without notice.



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### SPECIFICATIONS

Dimensions (W x D x H)	397 x 875 x 1172mm
Cooking Area (W x D x H)	177 x 127 x 356mm per side
Oil Capacity	2 x 11 Litres
Rating	105MJ
Weight	104Kg

### GAS SYSTEM REQUIREMENTS

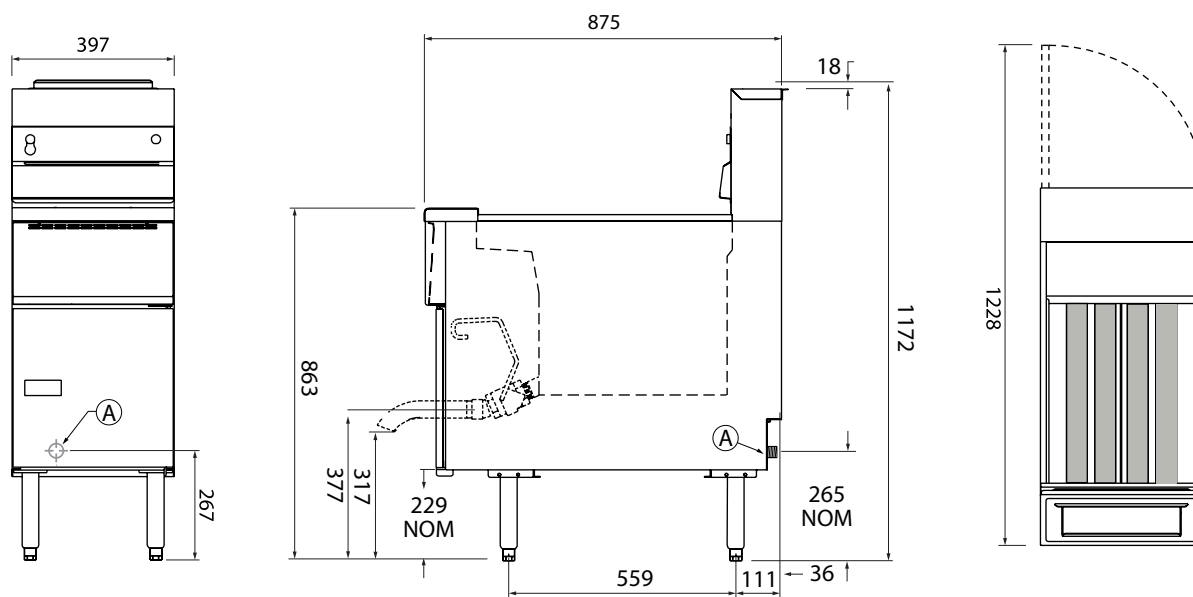
	NG	LPG
Store Supply Pressure*	17.4 mbars/ 1.7 kPa	27.4 mbars/ 2.7 kPa
Burner Manifold Pressure	10 mbars / 1 kPa	25mbars/ 2.4 kPa

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

### INSTALLATION CLEARANCES

Front min.	762mm
Floor min.	152mm
Combustible material – Sides min.	152mm
Combustible material – Rear min.	152mm
Non-Combustible material – Sides min.	0
Non-Combustible material – Rear min.	0
Fryer Flue Area	Do not block / restrict flue gases from flowing into hood or install vent hood drains over the flue.

**A** 3/4" BSP Gas Connection



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