



STANDARD ACCESSORIES

- Filter powder and fryer cleaner sample packets
- Filter paper envelope 18-1/2" x 20-1/2" (47 cm x 57 cm) sample packet - 25 sheets
- Cleaning brush
- Fryer scoop
- Filter scoop

STANDARD COMBINATIONS

Any combination of models SG14, SG14R, SG14T, SG18 and BNB are available. Refer to fryer specification sheets for options and other technical information. Additional filters may be needed for larger systems.

NOTE: Up to 6 models per filter. Standard filter location is on the left. Many other combinations are available. Call your dealer/distributor for more details.

OPTIONS & ACCESSORIES AT ADDITIONAL COST

- □ Flush hose
- □ Fryer brush
- □ Filter paper envelope 18-1/2" x 20-1/2" (47 cm x 57 cm); 100
 - sheets per package
- Paperless stainless steel mesh filter
- □ Filter heater for solid shortneing
- □ Filter scoop
- □ Filter powder

Project _			
Item No.			
Quantity			

STANDARD SPECIFICATIONS

CONSTRUCTION

 Filter pan guide assembly are construction of polished stainless steel. Model

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Solstice Filter Drawer

- Welded heavy-duty stainless steel filter pan mounted on two rigid casters for easy pan alignment and removal.
- 1/3 HP heavy duty motor and pump assembly.
- Large filter media area for filtering heavily breaded products.
- Special design pan stabilizer legs allow for ease of movement over rubber mats.

OPERATIONS

- Simple two-step operation:
 - 1. Blue handle valve is opened to drain oil into filter pan.
 - 2. Red handle valve is opened to return oil from filter to fryer.
- Self-aligning filter piping makes it easy to assemble and disassemble.
- Larger 3" (7.6 cm) drain line allows for faster draining without clogging.
- Light-weight, removable filter pickup assembly, with built-in handle, for fast media cleaning under busy conditions.
- High flow pump and large return lines produce faster oil refill times.
- Large filter media collects more debris, which extends time between changes.
- Filter pan lid attaches to cabinet for ease of use.
- Filter system can handle longer oil polishing duty cycles.
- All filter assembly parts are self-integrated. There are no loose parts to be misplaced.
- Large curved down spout drain virtually eliminates splashing and swivels for oil disposal.

APPROVALS

- CSA Certified
- (AGA, CGA) ■ NSF Listed

Patent Pending

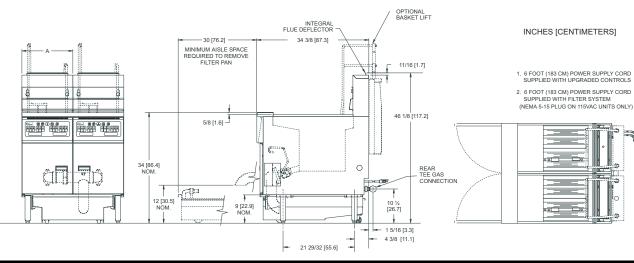
- NSF Listed
 MEA Approved
- CE Certified
- Australian Gas Assoc.
 Certified (AuGA)







Filter Drawer (FD) and System Solstice Models



			GA	S REQU	JIREME	NIS					
Maximum Number of Gas Rear Tee Manifold Fryer Positions Per Manifold		old Rear Te	Rear Tee Gas Connection Location				Gas Connection Size				
SC145_SC14DS 4 favor positions allowed		Default	Default location is to the left. Connection				1-¼" NPT (1-¼" BSP CE AuGA) for 367 KBTU / 108 kW / 387 n				
SG14TS, SG18S, include BNB unit in position							1 " NPT (1" BSP CE, AuGA) up to 366 kBTU / 107 kW / 386 m.				
as Type	Store Manif	old Pressure	* Bi	Burner Manifold Pressure			*Recommended Minimum				
tural Gas	Gas 7" W.C. / 17.4 mbars / 1.75 kPa						Check plumbing/gas codes for proper gas supply line sizing.				
P. Gas	13" W.C. / 32.4	mbars / 3.25									
o Information	Envo	r Front						Ervor Eluo /	lroa		
					eriai	Do not block or restrict the flue gasses from flowing into					
			Do not Curb Mount				ventilation system.				
			ELECTR		REQUIR	EMENTS	3				
Options Volta		Voltage	ge / Phase / Frequency		Amps			Number of Power Co	Number of Power Cords		
		115 / 1 / 60			7		3			At filter location	
								0	ioro	No power cord Default is left	
Digital, Computer, Basket Lift		220	220-230-240 / 1 / 50		0.9		N/A N/A	i colu pel 4 liy		Delauit is left	
			GAS		IIREME	NTS					
"A" Dim	Cook Ar		Oil		Gas		Shipping Weight / Un	Shipping	Shi	pping Dimensions H x W x L	
15-5/8 in 39.7 cm	14 x 14 x 4	1 in	40 - 50 lbs 18 – 23 kg	33 kV	110,000 BTU 33 kW (CE) / 119 mJ (AuGA)		200 lbs	33 ft. ³ .93 m ³	33 ft. ³ 58 x 22 ½ x 43 ½ i		
15-5/8 in 39.7 cm			40 - 50 lbs 18 - 23 kg	122,000 BTU 36 kW (CE) / 129 mJ (AuGA)		208 lbs 94 kg	33 ft. ³ .93 m ³	58 x 22 ½ x 43 ½ in 147.3 x 57.2 x 110.5 cm			
			0	9		-	.9		58 x 22 ½ x 43 ½ in		
39.7 cm			9-11.5 kg/tank				.93 m ³	147.3 x 57.2 x 110.5 cm			
19-5/8 in 49.8 cm			70-90 lbs 32–41 kg	140,000 BTU 40 kW (CE) / 145 mJ ((AuGA)			226 lbs 103 kg	33 ft. ³ .93 m ³			
15-5/8 in 39.7 cm	14 ½ x 24 ½ x				N/A		130 lbs 59 kg			3 x 22 ½ x 43 ½ in 3 x 57.2 x 110.5 cr	
19-5/8 in 3 49.8 cm			N/A	N/A		150 lbs 68 kg	33 ft. ³ .93 m ³				
N/A			95 lbs 43 kg					9 Ships with		N/A	
	S, SG14RS, IS, SG18S, I4, SGBNB18 is Type ural Gas P. Gas e Information Models 6 .7 GPM (30.3 6.7 GPM (35.4 Millivolt Upgrade contrr Digital, Compu "A" Dim 15-5/8 in 39.7 cm 15-5/8 in 39.7 cm 19-5/8 in 39.7 cm 19-5/8 in 39.7 cm 19-5/8 in 39.7 cm	Tee Manifold Fryer Position S, SG14RS, IS, SG18S, S, SG18S, IS, SG18S, Include BNB uni 4 fryer posi include BNB uni Is Type Store Manifi Val Gas 7" W.C. / 17.4 I P. Gas 13" W.C. / 32.4 e Information Frye Models 30" (76.2 c B.0 GPM (30.3 LPM) 1/3 HP 6.7 GPM (25.4 LPM) 1/3 HP Models 30" (76.2 c Willivolt controls Upgrade controls: Solid state, Digital, Computer, Basket Lift "A" Dim Cook Arr 39.7 cm 15-5/8 in 14 x 14 x 4 39.7 cm 39.7 cm 35.6 x 35.6 x 1 15-5/8 in 15-5/8 in 14 x 14 x 4 39.7 cm 39.7 cm 35.6 x 35.6 x 1 39.7 cm 19-5/8 in 18 x 18 x 4 ~ 49.8 cm 49.8 cm 45.7 x 45.7 x 10 cm 19-5/8 in 18 ½ x 24 ½ x x 39.7 cm 30.6 x 25.6 in 18 ½ x 24 ½ z x 49.8 cm	Tee ManifoldFryer Positions Per ManifolS, SG14RS, (S, SG18S, (A, SGBNB18)4 fryer positions allowed; include BNB unit in position collaboration of Store Manifold Pressure TW.C. / 17.4 mbars / 1.75 k P. GasIs TypeStore Manifold Pressure (T.4.4 mbars) / 1.75 k P. GasInformationFryer FrontModels30" (76.2 cm) minimum0 ptionsVoltage8.0 GPM (30.3 LPM) 1/3 HP 6.7 GPM (25.4 LPM) 1/3 HP 0.7 GPM (25.4 LPM) 1/3 HP0.7 GPM (25.4 LPM) 1/3 HP 10jital, Computer, Basket Lift15-5/8 in 39.7 cm14 x 14 x 4 in 35.6 x 35.6 x 10.2 cm15-5/8 in 39.7 cm14 x 14 x 4 in 39.7 cm15-5/8 in 39.7 cm14 x 14 x 4 in/tank 39.7 cm15-5/8 in 39.7 cm14 x 12 x 4 in/tank 39.7 cm15-5/8 in 39.7 cm14 x 12 x 4 in/tank 39.7 cm15-5/8 in 39.7 cm18 x 18 x 4 ~ 4 $\frac{3}{10}$ 49.8 cm19-5/8 in 49.8 cm14 $\frac{1}{2} x 24 \frac{1}{2} x 4-5/8$ in 39.7 cm36.8 x 62.2 x 11.9 cm19-5/8 in 39.7 cm18 $\frac{1}{2} x 24 \frac{1}{2} x 4-5/8$ in 39.7 cm36.8 x 62.2 x 11.9 cm19-5/8 in 39.7 cm36.8 x 62.2 x 11.9 cm19-5/8 in 39.7 cm36.8 x 62.2 x 11.9 cm49.8 cm 47 x 62.2 x 11.9 cm	Tee ManifoldMaximum Number of Fryer Positions Per ManifoldRear TeS, SG14RS, (4, SGBNB18)4 fryer positions allowed; include BNB unit in position count.Default lo is f(4, SGBNB18)Store Manifold Pressure*BL ural GasT" W.C. / 17.4 mbars / 1.75 kPa4"P. Gas13" W.C. / 32.4 mbars / 3.25 kPa10"e InformationFryer Frontto aModels30" (76.2 cm) minimumFre InformationFryer Frontto aModels30" (76.2 cm) minimumELECTR0ptionsVoltage / Phase / Freque8.0 GPM (30.3 LPM) 1/3 HP115 / 1 / 606.7 GPM (25.4 LPM) 1/3 HP220-230-240 / 1 / 50Upgrade controls:Solid state, 115 / 1 / 60Digital, Computer, Basket Lift220-230-240 / 1 / 50CAROil Capacity15-5/8 in14 x 14 x 4 in 39.7 cm40 - 50 lbs39.7 cm35.6 x 35.6 x 10.2 cm18 - 23 kg15-5/8 in7 x 14 x 4 in/tank 39.7 cm20-25 lbs/tank 9-11.5 kg/tank39.7 cm35.6 x 35.6 x 10.2 cm18 - 23 kg15-5/8 in7 x 14 x 4 in/tank 39.7 cm20-25 lbs/tank 31.5 x 35.6 x 10.2 cm/tank39.7 cm35.6 x 22 x 11.9 cm32-41 kg19-5/8 in18 $\sqrt{2}$ 24 $\sqrt{2}$ x 4-5/8 in 49.8 cm 49.8 cmN/A49.8 cm47 x 62.2 x 11.9 cmN/A	Maximum Number of Fryer Positions Per ManifoldRear Tee Gas CoS, SG14RS, (4, SGBNB18)4 fryer positions allowed; include BNB unit in position count.Default location is t is field revers(4, SGBNB18)Store Manifold Pressure* Include BNB unit in position count.Default location is t is field revers(5, SG18S, (4, SGBNB18)Store Manifold Pressure* Include BNB unit in position count.Default location is t is field revers(5, SGBNB18)Store Manifold Pressure* Include BNB unit in position count.Burner Man Include BNB unit in position count.(7, W.C. / 17.4 mbars / 1.75 kPa4" W.C. / 10 W.C. / 25 kPa(7, W.C. / 17.4 mbars / 1.75 kPa10" W.C. / 25 Fryer Sides, to any comb(9, Gas13" W.C. / 32.4 mbars / 3.25 kPa(10, W.C. / 25.4 LPM)30" (76.2 cm) minimum(11, Models)30" (76.2 cm) minimum(11, Marcel BNB unit in position count is to any comb(11, Models)30" (76.2 cm) minimum(11, Marcel BNB unit in position count is to any comb(11, Marcel BNB unit in position count is to any comb(11, Marcel BNB unit in position count is to any comb(11, Marcel BNB unit in position count is to any comb(11, Marcel BNB unit in position count is to any comb(11, Marcel BNB unit in position count is to any comb(11, Marcel BNB unit in position count is to any comb(11, Marcel BNB unit in position count is to any comb(11, Marcel BNB unit in position count is to any comb(12, Marcel BNB unit in position count is to any comb(13, Marcel BNB unit in position count is to any comb<	Maximum Number of Fryer Positions Per ManifoldRear Tee Gas Connection LS, SG14RS, (s, SGB18S)4 fryer positions allowed; include BNB unit in position count.Default location is to the left. 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Gas13" W.C. / 32.4 mbars / 3.25 kPa10" W.C. / 10 mbars / 1.kInformationFryer Frontto any combustible matModels30" (76.2 cm) minimum6" (15.2 cm) Do not Curb MountELECTRICAL REQUIR8.0 GPM (30.3 LPM) 1/3 HP115 / 1 / 6076.7 GPM (25.4 LPM) 1/3 HP115 / 1 / 601.7Digital, Computer, Basket Lift220-230-240 / 1 / 503.6"A" Dim 39.7 cmCook AreaCapacity Input / H15-5/8 in14 x 14 x 4 in40 - 50 lbs110,000 I 39.7 cm35.6 x 35.6 x 10.2 cm18 - 23 kg33 kW (CE) / 11915-5/8 in14 x 14 x 4 in40 - 50 lbs122,000 I 39.7 cm35.6 x 35.6 x 10.2 cm18 - 23 kg36 kW (CE) / 50 mJ39.7 cm35.6 x 35.6 x 10.2 cm18 - 23 kg36 kW (CE) / 50 mJ39.7 cm15.6 x 35.6 x 10.2 cm18 - 23 kg36 kW (CE) / 50 mJ39.7 cm17.8 x 35.6 x 10.2 cm/tank20-25 lbs/tank50,000 BT19.56/8 in14 x 14 x 4 in70-90 lbs140,000 I 40 kW (CE) / 50 mJ <t< td=""><td>Tee Manifold Fryer Positions Per Manifold Rear Tee Gas Connection Location S, SG14RS, IS, SG18S, IA, SGBNB18 4 fryer positions allowed; include BNB unit in position count. Default location is to the left. 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Gas 13' W.C. / 32.4 mbars / 3.25 kPa 10' W.C. / 25 mbars / 3.25 kPa Check plumbing/c Information Fryer Front Fryer Sides, Rear, Bottom to any combustible material Do not block or re ventilation system ELECTRICAL REQUIREMENTS ELECTRICAL REQUIREMENTS Do not block or re ventilation system Options Voltage / Phase / Frequency Amps Additional Amps for Filter Heater 8.0 GPM (30.3 LPM) 1/3 HP 115 / 1 / 60 7 3 6 1.5 Millivoit controls Not required 0 N/A 10 10 Upgrade controls: Solid state, Digital, Computer, Basket Lift 220-230-240 / 1/ 50 0.9 N/A</td><td>Maximum Number of Fryer Positions Per Manifold Rear Tee Gas Connection Location Gas Connection Gas Connection Intervention Intervention Intervention Intervention Intervention Intervention Intervention Intervention Intervention Intervention Intervention Intervention Intervention Intervention Intervention Intervention Intervention Intervention Intervention Intervention Intervention Intervention Intervention Intervention Intervention Intervention Intervention Intervention Intervention Intervention Intervention Intervention Intervention Intervention Intervention Intervention Intervention Intervention Intervention Intervention Intervention Intervention Intervention Intervention Intervention Intervention Intervention Intervention Intervention Intervention Intervention Intervention Intervention Intervention Intervention Intervention Intervention Intervention Intervention Intervention Intervention Intervention Intervention Intervention Intervention Intervention Intervention Intervention Intervention Intervention Intervention Intervention Intervention Intervention Intervention Intervention Intervention Intervention Intervention Intervention Intervention Intervention Intervention Intervention Intervention Intervention Intervention Intervention Intervention Intervention Intervention Intervention Intervention Intervention Intervention Intervention Intervention Intervention Intervention Intervention Intervention Intervention Intervention Intervention Intervention Intervention Intervention Intervention Intervention Intervention Intervention Intervention Intervention Intervention Intervention Intervention Intervention Intervention Intervention Intervention Intervention Interventerventintericon Intervention Intervention Intervention Interven</td><td>Maximum Number of Fryer Positions Per Manifold Rear Tee Gas Connection Location Gas Connection Size (N NPT (1-4)) Sec E AuGA) for 367 KBT (N NPT (1-4)) 3, SG14RS, (S SG18S, (A SGBN81A) 4 fryer positions allowed; include BNB unit in position count. 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Provide Pitco FD (Filter Drawer) Solstice filter system. Drain line shall be 3" (7.6 cm) diameter with a swivel drain spout for oil disposal. Filter pickup assembly shall have handles and utilize envelope type filter paper with 500 sq. inches (3,226 sq. cm) of filter area. Filter pump shall pump 8 GPM, 60 Hz (25.4 LPM, 50 Hz). Filter piping to be self-aligning for easy assembly. Filter lid shall be attached to the cabinet for ease of use. Filter pan shall have front stabilizer legs and rear rigid casters for portability. Provide accessories as follows:

TYPICAL APPLICATIONS

Space saving filter capable of filtering heavy to light breaded products fast and conveniently.



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 L10-134 Rev 4 (02/07) Printed in the USA We reserve the right to change specifications without notice and without incurring any obligation for equipment previously or subsequently sold.