

BATTERY OF TWO 40-50 lb. GAS FRYERS WITH FILTER DRAWER & DUMP STATION SPECIFICATIONS

Deep Fat Fryer Battery- Shall be Pitco Model 2-SG14S-SSTC-FD-BNB tube fired type. Fryers shall have all standard Pitco features and the following:

CONSTRUCTION

2 ea. 40 - 50 lb gas fryers

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.

Standing pilot light design provides a ready flame when heat is required.

Stainless steel front, door, side, and splashback.

Heavy duty 3/16" (.48 cm) door hinge.

CONTROLS

Millivolt thermostat maintains selected temperature automatically between 200°F (93°C) and 400°F (190°CCE).

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.

OPERATIONS

Front 1 1/4" (3.2 cm) full port drain for quick draining.

9" (22.9 cm) clearance allows for ease of cleaning.

Rated at 110,000 BTU each

STANDARD ACCESSORIES

Two nickel-plated, oblong, wire mesh baskets

One drain extension

One drain line clean-out rod

Fryer cleaner sample

Rear gas connection & Manual gas shutoff

1 1/4" (3.2 cm) full port drain valve

Built-in integrated flue deflector

Removable basket hanger for easy cleaning

9" (22.9 cm) adjustable legs

Cabinet - stainless steel front, door, and sides

Tank - stainless steel

Solid State Thermostat**Includes matchless ignition, melt cycle, and drain valve interlock switch.

Filter Drawer, Dump Station with Heat Lamp

Specify gas type_____

Performance check to be done by authorized service agent

AVAILABLE OPTIONS & ACCESSORIES

Stainless steel back

Basket Lift* Only available with digital or computer controls

Digital controls

Stainless Steel Covers

9" (22.9 cm) adjustable casters

1 case Filter Powder & 1 case Filter Paper

Fat Vat Safe oil transportation system

- ELIGIBLE BIDDER MUST VISIT JOB SITE.
- ALTERNATES NEED TO BE SUBMITTED FOR APPROVAL 10 DAYS PRIOR TO BID OPENING.
- SUCCESSFUL BIDDER TO DELIVER, UNCRATE, SET IN PLACE, LEVEL, AND REMOVE CRATING.

- FINAL CONNECTIONS BY OTHERS
- BIDDER WILL HONOR PRICES FOR A PERIOD OF ONE YEAR FROM THE BID DATE_____yes_____no.
- BIDDER WILL HONOR PRICING FOR COOPERATIVE PRICING_____yes_____no.
(Additional travel/mileage charges may apply to systems that are located outside the bidding system's area)