



Project _____

Item No. _____

Quantity _____

SOLOFILTER Solstice Gas (SFSG) Series SFSG14, 14R, 14T, 18 Fryer

APPLICATION

For Space Saving filtering and high production frying in one single Solo cabinet, specify Pitco SoloFilter Solstice Gas Models SFSG14, 14R, 14T or SFSG18 tube fryers with the patented Solstice Burner Technology. The dependable atmospheric heating system provides fast recovery to cook a variety of food products. The Solstice gas fryer comes in various sizes with optional cooking controllers and a self contained space saving simple two step Solstice filter. Making filtering conveniently fast to keep the oil cleaner for producing better quality products and to maximize oil life & profits.

SOLOFILTER Solstice Gas (SFSG) Series SFSG14, 14R, 14T, 18 Fryer



SFSG14
w/ standard
Millivolt T-Stat

SFSG14R
w/ optional
SSTC

SFSG14T
w/ optional
Digital Control
& rear casters

SFSG18
w/ optional
I12 computer &
Basket Lifts,
front / rear casters

MODELS AVAILABLE

- SFSG14 (40-50 lbs, 14 x14" fry area, 110 Kbtu/hr)
- SFSG14R (40-50 lbs, 14 x14" fry area, 122 Kbtu/hr)
- SFSG14T (20-25 lbs, 7x 14", 50 Kbtu/hr per side for this twin tank fryer, 100 Kbtu/hr total)
- SFSG18 (70-90 lbs, 18 x 18" fry area, 140Kbtu/hr)

OPTIONS & ACCESSORIES (AT ADDITIONAL COST)

- Matchless Ignition with DVI drain valve interlock (included with Solid State T-Stat, Digital Control & Computer only)
- Solid State T-Stat (SSTC) (w/melt cycle & boil out mode)
- Digital Controller (2 timers w/melt cycle)
- Intellifry I-12 Computer (12 elastic timers w/melt cycle & boil out)
- Backup thermostat (only on Digital and I-12 computer)
- Basket Lift (must be ordered with Digital Control or Computer) (To meet AGA/CGA/CSA specification, must be ordered with casters & installed with flexible gas hose w/restraining cable)
- Stainless Steel back (not available with basket lift)
- 10"(25.4cm) adjustable, rear fixed rigid casters only
- 10"(25.4cm) adjustable, rear non locking & front locking rigid casters
- Flexible gas hose with disconnect and restraining cable
- Tank cover
- 3-Triple Baskets (not available on 14T or Basket Lifts)
- Splash Guard reversible (L/R) 6" 8" 12" 18"
- Work shelves call factory for specifications and availability.
- Fish Grids (not available on 14T)
- SoloFilter System Options
 - Filter flush hose
 - Filter pump heaters
 - Paperless Filter
 - Waste Oil Management
 - Filter Crumb Catch
- Institutional Prison security package
- BNB Dump Station, see BNB spec sheet L10-199 for details
- SPINFRESH See Spec Sheet L10-524 for details

STANDARD FRYER FEATURES & ACCESSORIES

- Tank - stainless steel construction
- Cabinet - stainless front, door and sides
- Solstice Burner Technology, No blower or ceramics
- Patented Self Cleaning Burner & Down Draft Protection (with upgraded controls, SSTC, Digital, Computer)
- Millivolt Thermostat (T-Stat)
- High Temperature safety limit switch
- Heavy duty 3/16" bottom door hinge
- 1 1/4" (3.2 cm) Full port drain valve for fast draining
- Separate Manual gas shutoffs, for front servicing
- Integrated flue deflector
- 10"(25.4cm) 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
- Fryer cleaner sample packet
- Choice of basket options :
 - 2-Twin Baskets
 - 1-Full Basket (not available on 14T or Basket Lifts)

STANDARD FILTER FEATURES & ACCESSORIES

- Easy Two Step Filtering
- Extra Large 3" (7.6cm) curved drain spout virtually eliminates splashing and swivels for oil disposal
- 8 gpm filter pump for fast refill times
- Self Aligning filter connection for effortless hookup
- Rear oil return for bottom cleaning
- Filter pan is stainless with rear wheels for easy handling
- Filter pan lid is self storing and out of the way
- Fryer crumb scoop
- Filter shovel scoop
- Filter paper envelope starter pack
- Filter powder sample
- Fryer cleaning brush



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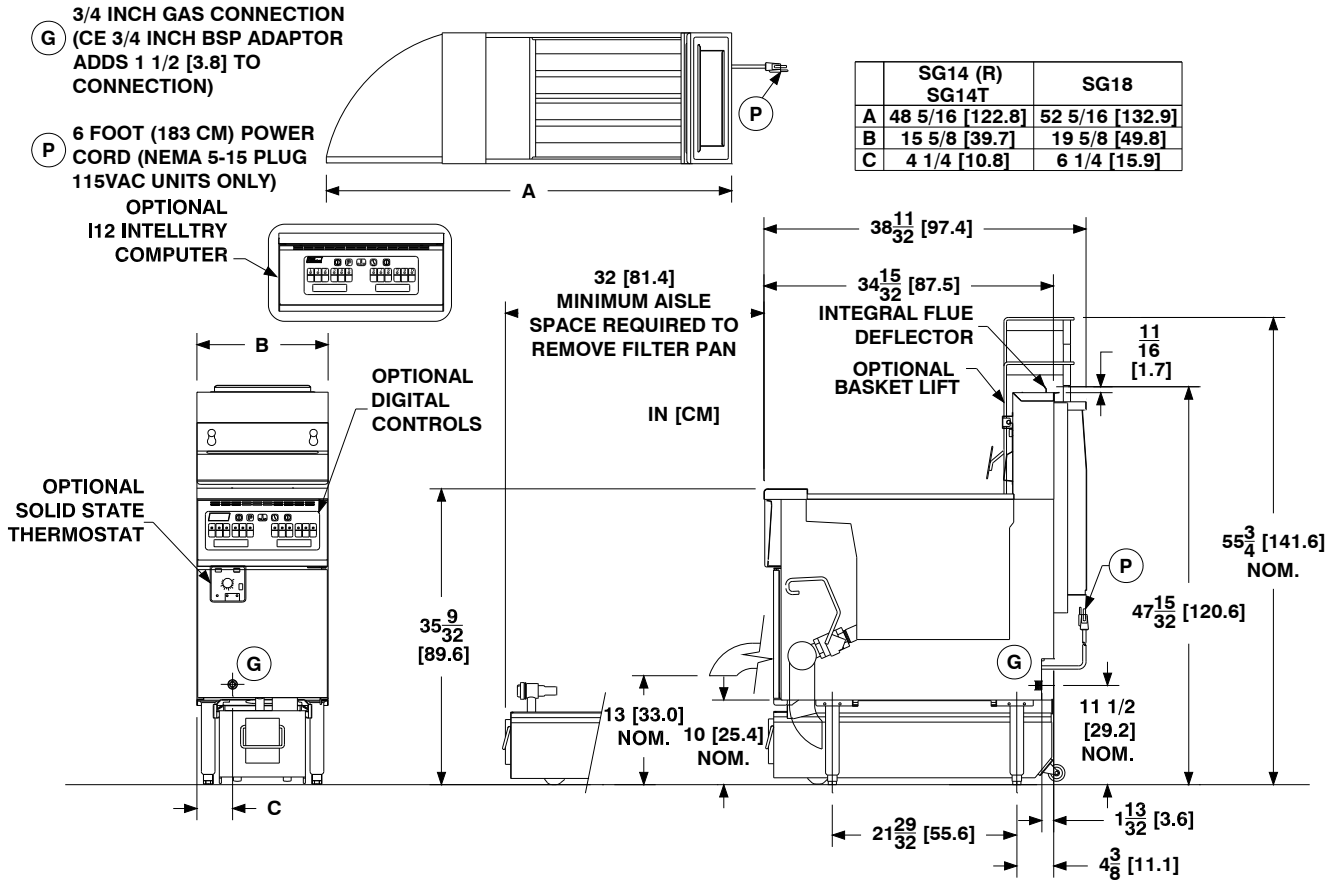
L10-152 Rev 5 04/12

Printed in the USA

Central Restaurant Products

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INDIVIDUAL FRYER SPECIFICATIONS

Model	Frying Area	Cook Depth	Oil Capacity
SFSG14 & 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)
SFSG14T 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) per side
SFSG18	18 x 18 in (45.7 x 45.7 cm)	3-1/4 - 5 in (8.3 -12.7 cm)	70 - 90 Lbs (34 kg)

FILTER SPECIFICATIONS

For Models	Pan Oil Capacity	Filter Media Paper Envelope	Filter Pump Rated Flow	Filter Pump Motor
SFSG14,14R SFSG14T	66 Lbs (29.9 kg)	10 x 20-1/2 in (25.4 x 52.1 cm)	8 GPM (30.3 LPM) @ 60 Hz 6.7 GPM (25.4 LPM) @ 50 Hz	1/3 HP 50/60 Hz
SFSG18	90 Lbs (41 kg)	14 x 22 in (35.6 x 55.9 cm)		

FRYER SYSTEM SHIPPING INFORMATION (Approximate)

Model	Shipping Weight	Shipping Weight w B/L	Shipping Crate Size H x W x L	Shipping Cube
SFSG14 & 14R	358 Lbs (162 kg)	458 Lbs (208 kg)	59 x 23 x 44 in (149.8 x 58.4 x 111.7 cm)	34.6 ft ³ . (1.0m ³)
SFSG14T	380 Lbs (172 kg)	480 Lbs (218 kg)		
SFSG18	376 Lbs (170 kg)	467 Lbs (212 kg)		

INSTALLATION INFORMATION

GAS SYSTEM REQUIREMENTS			ELECTRIC SYSTEM REQUIREMENTS (50/60 hz)			
Gas Type	Store Supply Pressure *	Burner Manifold Pressure	Amps	# of Cord	115V	208 / 220-240V
Natural	7 - 10" w.c.(17.4 mbars/ 1.7 kPa)	4" w.c. (10 mbars / 1 kPa)	Fryer/Filter	1	6.1	6.1
Propane	11 - 13" w.c.(27.4 mbars/ 2.7 kPa)	10" w.c. (25mbars/2.4 kPa)	For heaters add 0.43A to 115V or .24A to 208/230-240V			

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

CLEARANCES (Do Not Curb Mount)

Front min.	Floor min.	Combustible material		Non-Combustible material		Fryer Flue Area
32" (81.4 cm)	6" (15.25 cm)	Sides min.	Rear min.	Sides min.	Rear min.	Do not block / restrict flue gases from flowing into hood or install vent hood drains over the flue.
		6" (15.2cm)	6" (15.2cm)	0"	0"	

SHORT FORM SPECIFICATIONS

Provide Pitco SoloFilter Solstice Gas Model (SFSG xxx) tube fired high production gas floor filter/fryer. Fryer shall be xx-xx lbs oil capacity, xxx Kbtu/hr, xx" by xx" fry area, SS peened tank, stainless front, door, sides. Blower Free atmospheric burner system, with millivolt thermostat (or specify optional upgraded controls: behind the door solid state t-stat w/ melt & boil mode or digital controller or computer controls: with matchless ignition, drain valve interlock and patented self clean burner and down draft protection), separate gas shut off, 3/4" npt rear gas connect, recessed cabinet back, 1-1/4" Full port drain, 3/16" bottom hinge. Drain Line shall be 3" (7.6 cm) diameter with a swivel drain spout for oil disposal. Filter pickup assembly use envelope filter paper. 8 GPM, 60 hz (25.4 LPM 50 hz) filter pump. Filter piping to be self aligning, filter lid integral to cabinet, filter pan to have rear casters for portability, two step filter process. 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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