



Project _____

Item No. _____

Quantity _____

Model SG/SE Solstice Bread & Batter Cabinet-Dump Station



SGBNB18 with optional food warmer, top shelf and casters

To be used with the Solstice Fryer line. Unit can be installed on either side or between fryer(s). Design to match existing or accompanying fryers. Pan area allows for holding and draining of finished product. Drain screen easily lifts out for cleaning. Bottom Shelf provides ample storage for breading, batter, food utensils, etc. **Bottom Shelf is not provided when a filter pump or flush hose is located inside the dump station.*

Cabinet: polished stainless steel front, sides, door and splash back. Aluminized steel back. Tank: stainless steel. Heavy Duty 3/16" (.48 cm) door hinge. Welded pan with an extra smooth peened finish ensures easy cleaning.

ACCESSORIES/OPTIONS (AT ADDITIONAL COST)

- Extra High Basket Hangers
- Cover and (or) Flush Top Work Surface
- Flat Top Work Surface (no splash back)
(not available with Food warmer/Heat Lamp)
- Foodwarmer/Heat Lamp
 - Single Food Warmer / Heat Lamp
 - Dual Food Warmer / Heat Lamp – SG/SE-BNB18 only.
- Polished Stainless Steel Back
- 9" (22.9 cm) adjustable, non-locking rear & front lock casters
- Scooped Pan Liner in lieu of drain screen (for scooping of French Fries, etc.) (not available with Flat Top)
- Work Shelf Top
- Center shelf inside cabinet

STANDARD FEATURES & ACCESSORIES

- Recess Pan 4-5/8" (11.75 cm)
- Removable drain screen
- Removable basket hanger, requires no tools
- 9" (22.9 cm) adjustable legs, easier access to clean
- Bottom Shelf

TYPICAL APPLICATIONS

High Volume restaurants or multi-store restaurant chains Providing a draining and holding area for finished products. Provide additional work area when used with optional flat or flush work surface.

Model SG/SE Solstice Bread & Batter Cabinet-Dump Station



Pitco Frialator, Inc • P.O. Box 501, Concord, NH 03302-0501 • 509 Route 3A, Bow, NH 03304

603-225-6684 • FAX: 603-225-8497 • www.pitco.com

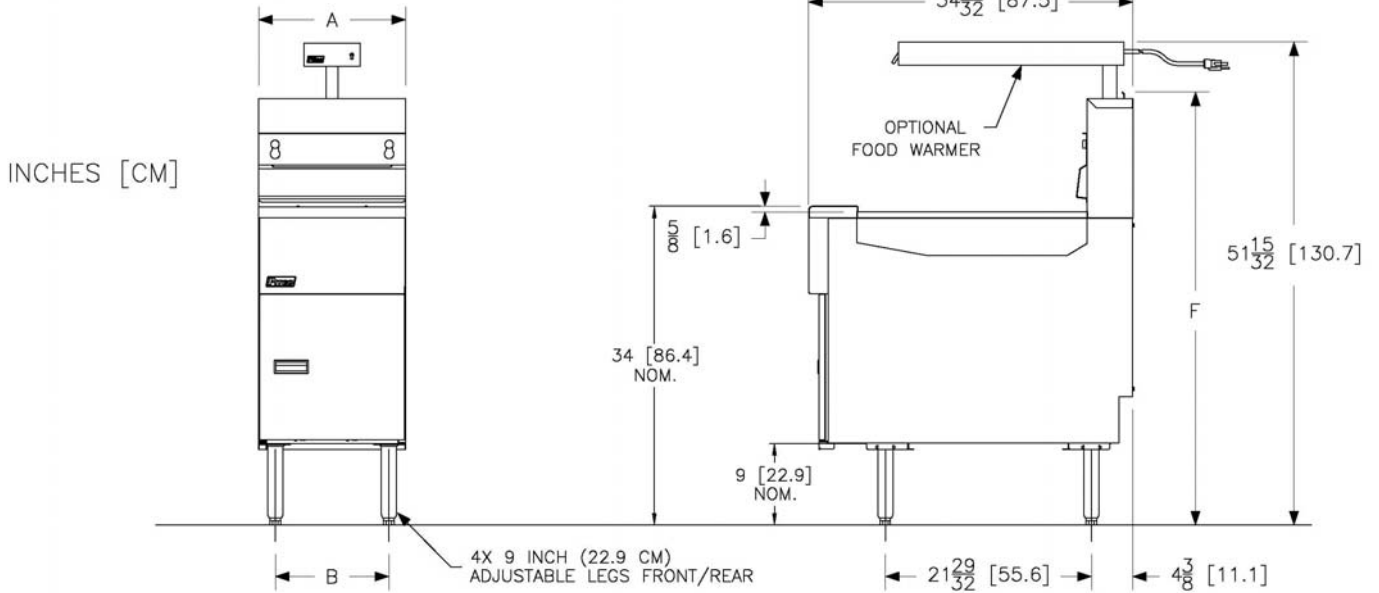
L10-199 Rev 4 05/13 Printed in the USA
Central Restaurant Products

Model SG/SE Solstice Bread & Batter Cabinet-Dump Station

Model SG/SE Solstice Bread & Batter Cabinet-Dump Station

TABLE						
MODEL	DIM A		DIM B		DIM C	
BNB-SG14	15 5/8	[39.7]	12 1/16	[30.7]	14 1/2	[36.8]
BNB-SG18	19 5/8	[49.8]	16 1/16	[40.8]	18 1/2	[47.0]
BNB-SE14	15 5/8	[39.7]	12 1/16	[30.7]	14 1/2	[36.8]
BNB-SE18	19 5/8	[49.8]	16 1/16	[40.8]	18 1/2	[47.0]

TABLE						
MODEL	DIM D		DIM E		DIM F	
BNB-SG14	23 5/16	[59.2]	48 5/16	[122.8]	46 1/8	[117.2]
BNB-SG18	23 5/16	[59.2]	52 5/16	[132.9]	46 1/8	[117.2]
BNB-SE14	21 27/32	[55.5]	48 5/16	[122.8]	39 3/4	[101.0]
BNB-SE18	24 27/32	[63.1]	52 5/16	[132.9]	39 3/4	[101.0]



ORDERING INFORMATION

Specify model number of fryers desired and placement of dump station.

BNB-SG/SE model number indicates dump station for use with gas/electric cooking systems only.

SHORT FORM SPECIFICATION

Provide Pitco Model BNB-SG/SE Bread & Batter Cabinet - Dump Station. Unit shall be a one piece cabinet to match the dimensions of existing or new SG/SE Gas/Electric equipment. Bread & Batter Cabinet - Dump Station shall be supplied with a removable drain screen, 4-5/8 in (11.5 cm) recessed pan and basket hanger.

ELECTRICAL

Per each Food warmer	115V 60HZ	220-230-240V 50HZ
	6.3 amps	3.1 amps

TYPICAL APPLICATION

Provide a draining and holding area for finished products. Provide additional work area when used with optional flat or flush work surface.

SHIPPING INFORMATION (Approximate)

Model	Shipping Weight	Shipping H x W x L	Shipping Cube
BNB-SG/SE14	150.0 lb (68.0 kg)	59 x 23 x 44 in (149.8 x 58.4 x 111.8 cm)	34.6 ft ³ (0.5 m ³)
BNB-SG/SE18	175.0 lb (79.4 kg)		



Pitco Frialator, Inc • P.O. Box 501, Concord, NH 03302-0501 • 509 Route 3A, Bow, NH 03304

603-225-6684 • FAX: 603-225-8497 • www.pitco.com L10-199 Rev 4 05/13 Printed in the USA

We reserve the right to change specifications without notice and without incurring any obligation for equipment previously or subsequently sold.
Central Restaurant Products