



There's Always Something Cooking.

## Model SF14UFM or SF14RUFM Gas Fryer - With Solo Filter



Project \_\_\_\_\_

Item No. \_\_\_\_\_

Quantity \_\_\_\_\_

### STANDARD SPECIFICATIONS

#### CONSTRUCTION

- ◆ Welded fry tank with a super smooth machine 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.
- ◆ 1/3 HP motor used to provide fast filtering operation. Pumps up to 5 gallons (18.93 liters) per minute.
- ◆ Filter piping heat tape installed to keep the filter system ready to filter.

#### CONTROLS

- ◆ Thermostat maintains temperature between 200°F (93°C) and 400°F (204 °C).
- ◆ 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 automatically shuts off all gas flow if the fryer temperature exceeds 450°F (232°C) ±15°F (±10°C) / 410°F (210°C) for international units.
- ◆ On/Off Pump switch located behind the door.

#### OPERATIONS

- ◆ Standing pilot and thermostat maintain temperature automatically at the selected temperature (between 200°F (93°C) and 400°F (204°C)).
- ◆ 1 1/4" NPT Bottom drain tank for quick draining.
- ◆ Easy to remove under-fryer filter unit for fast cleaning and paper replacement.
- ◆ Filter piping integrated into the fryer for no-hassle filtering.

### STANDARD ACCESSORIES AT NO COST

- ◆ Choice of basket options
  - Two nickel plated oblong, wire mesh baskets OR
  - One nickel plated square, wire mesh basket
- ◆ One nickel plated tube rack
- ◆ One drain line clean-out rod
- ◆ Filter powder and fryer cleaner sample packets
- ◆ Under cabinet filter module
- ◆ One drain extension
- ◆ Cleaning Brush
- ◆ Fryer Crumb Scoop
- ◆ Heat Deflector
- ◆ Filter paper
- ◆ 8" (23.32cm) legs, adjustable
- ◆ Filter scoop
- ◆ Cabinet - Stainless steel front and door, galvanized sides and back
- ◆ Tank - Mild steel with stainless steel front and tubes

### OPTIONS & ACCESSORIES AT ADDITIONAL COST

- |  |  |
|--|--|
| <input type="checkbox"/> Stainless steel cabinet | <input type="checkbox"/> Flush hose    |
| <input type="checkbox"/> Stainless steel tank    | <input type="checkbox"/> Fryer cleaner |
| <input type="checkbox"/> Triple baskets          | <input type="checkbox"/> Filter paper  |
| <input type="checkbox"/> Covers                  | <input type="checkbox"/> Filter powder |
| <input type="checkbox"/> Casters (Rear Only)     |  |

### APPROVALS

- ◆ AGA Certified
- ◆ CGA Certified
- ◆ NSF Listed
- ◆ MEA Approved

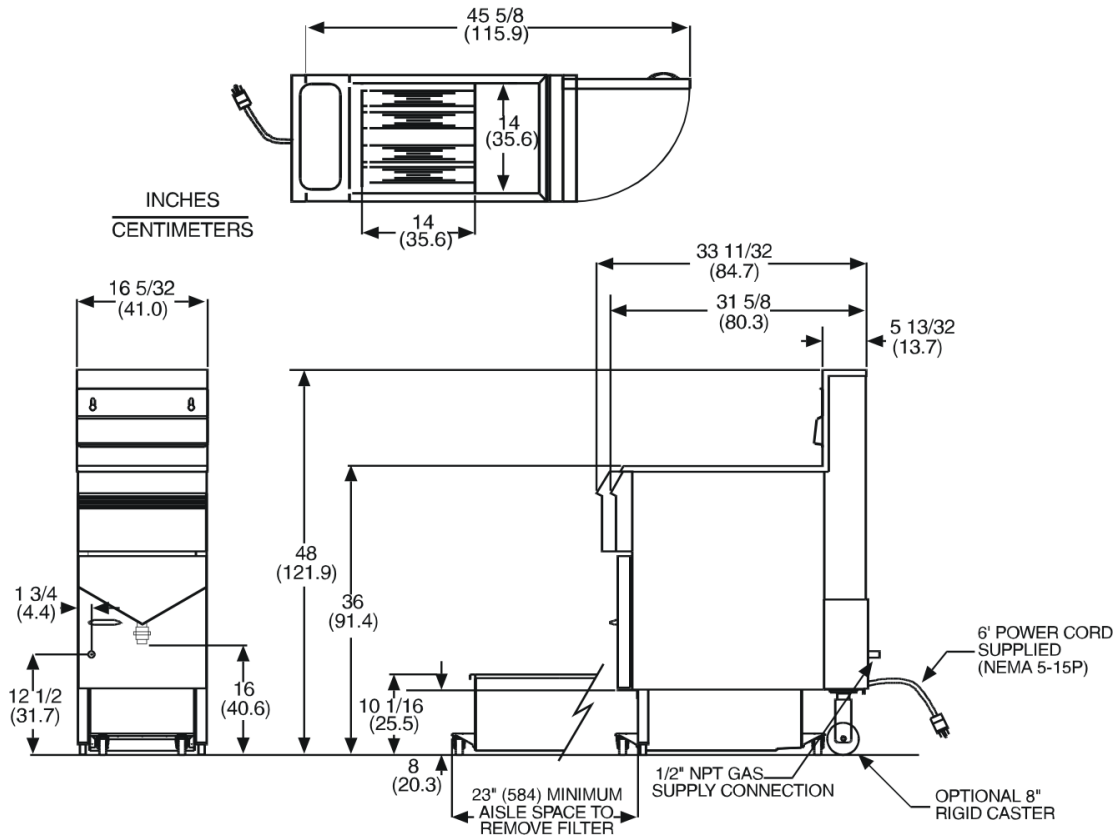


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(800) 258-3708 • (603) 225-6684 • FAX (603) 225-8472



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ELECTRICAL		OIL CAPACITY	
<b>Description</b>	VOLTAGE/PHASE/HZ		SF14UFM 40 - 50 pounds (18 - 23 KG)
	120/1/60	220 or 240/1/50	SF14RUFM 42 - 50 pounds (19 - 23 KG)
	AMPS/EA	AMPS/EA	<b>SHIPPING INFORMATION</b>
WITH 1/3 HP MOTOR	7.0	3.5 *	SF14UFM 250 pounds (113.4 KG) / 17.0 Ft <sup>3</sup> (0.48 M <sup>3</sup> )
* Same current rating for 50 or 60 HZ unit.			SF14RUFM 275 pounds (124.7 KG) / 17.0 Ft <sup>3</sup> (0.48 M <sup>3</sup> )
GAS CONSUMPTION		PERFORMANCE CHARACTERISTICS	
SF14UFM 110,000 BTU's/Hour (27,720 KCal) SF14RUFM 122,000 BTU's/Hour (30,744 KCal)		SF14UFM - Cooks 75 lbs (34.0 KG) of fries per hour SF14RUFM - Cooks 102 lbs (46.3 KG) of fries per hour	
<b>Available in Natural or Propane gas. For other fuel types, contact your Dealer/Distributor.</b>		Frying Area 14" x 14" (35.6 cm x 35.6 cm)	
SHORT FORM SPECIFICATION			
Provide Pitco Model _____ (SF14UFM or SF14RUFM) single fryer/filter system. Unit shall have an integrated piped filtration system located underneath the fryer. Filter assembly shall utilize envelope type filter paper with 500 square inches (3,226 cm) of filter area. Filter shall be provided with stainless steel lid and mounted on casters for easy removal. Fryer shall have an atmospheric burner system combined with four stainless steel heat tubes utilizing high temperature alloy stainless steel baffles. Fryer shall have a deep cool zone; minimum of 25% of the oil capacity. Fryer heat transfer surface shall be a minimum of 560 square inches (3,613 sq cm) for model 14 and 784 square inches (5058 sq. cm) for model 14R. Provide accessories as follows:			
TYPICAL APPLICATION			
Frying a wide variety of foods in a limited amount of space with the added advantage of compact under fryer filtration.			

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