



MODEL SGLVRF
REDUCED OIL VOLUME / HIGH OUTPUT RACK
FRYING SYSTEM WITH FILTRATION

Project _____

Item No. _____

Quantity _____

SGLVRF SOLSTICE GAS REDUCED OIL VOLUME RACK FRYER



SGLVRF DUAL
Shown with K12 computer, optional
9" front / rear rigid casters

SGLVRF
Shown with K12 computer,
optional 9" front / rear rigid
casters

STANDARD FRYER FEATURES

- Offers 13% reduction in oil volume
- Lift Assist system with 5 Slot Rack Holder
- Accommodates traditional fry baskets
- K12 Computer Fryer Control
- Tray Hooks Make Loading/ Unloading Racks Easier
- Auto Top Off and Push button frypot oil replenishment system with Built in 15 Lb. Reserve (Single Only) 17.5 Lb. Jib holder (Dual Only)
- Stainless Steel Construction (Tank and Cabinet)
- 1-1/2" (3.8 cm) full port drain for fast draining
- Drain Valve Interlock
- 9" (22.8 cm) adjustable rear and front rigid casters for leveling fryer

STANDARD FILTER SYSTEM FEATURES

- Advanced Automatic Filtration process makes filtering quick and easy
- Extra-large 3" (7.6 cm) drain lines with unique curved design drain spout virtually eliminates splashing. Spout swivels for ease of oil disposal
- 10 GPM (34.0 LPM) filter pump
- Large, 14" x 21" filter envelope for fast filtering
- Multiple filter return jets for tank rinsing and cleaning
- Stainless Steel filter pan with rear wheels for ease of handling
- Filter pan lid is self-storing and out of the way
- Filter in place & filter empty system sensors
- Fine mesh crumb catch

APPLICATION

The SGLVRF Rack Fryer offers high production frying on racks and a space saving "Under the Fryer Filter System". Several automation options simplify operations. The fryer can cook up to 64 pieces of bone in chicken (8 piece cut), or sixty chicken strips on four racks. Automated frypot top off feature reduces the need for staff to carry heavy oil jugs through the kitchen. The top off feature integrates a fresh oil reserve with a "low oil" warning indicator.

FRYER RATING

- ☐ **SGLVRF -**
76 lbs. (35 kg), 14" x 18" x 10" fry area

OPTIONS AVAILABLE (at additional cost)

- ☐ Fry pot cover
- ☐ Assorted basket configurations, consult factory
- ☒ Filter System Options
 - ☐ Paperless filter
 - ☐ Oil Reclamation Piping (Waste Oil)*
 - ☐ Bulk Oil system prep for fresh oil*
 - ☐ Smart Oil Sensor (SOS)
 - ☐ Add On Unit kit – Allows connection of up to 4 SGLVRF units to a single filter system*

ACCESSORY ITEMS SHIPPED WITH UNIT

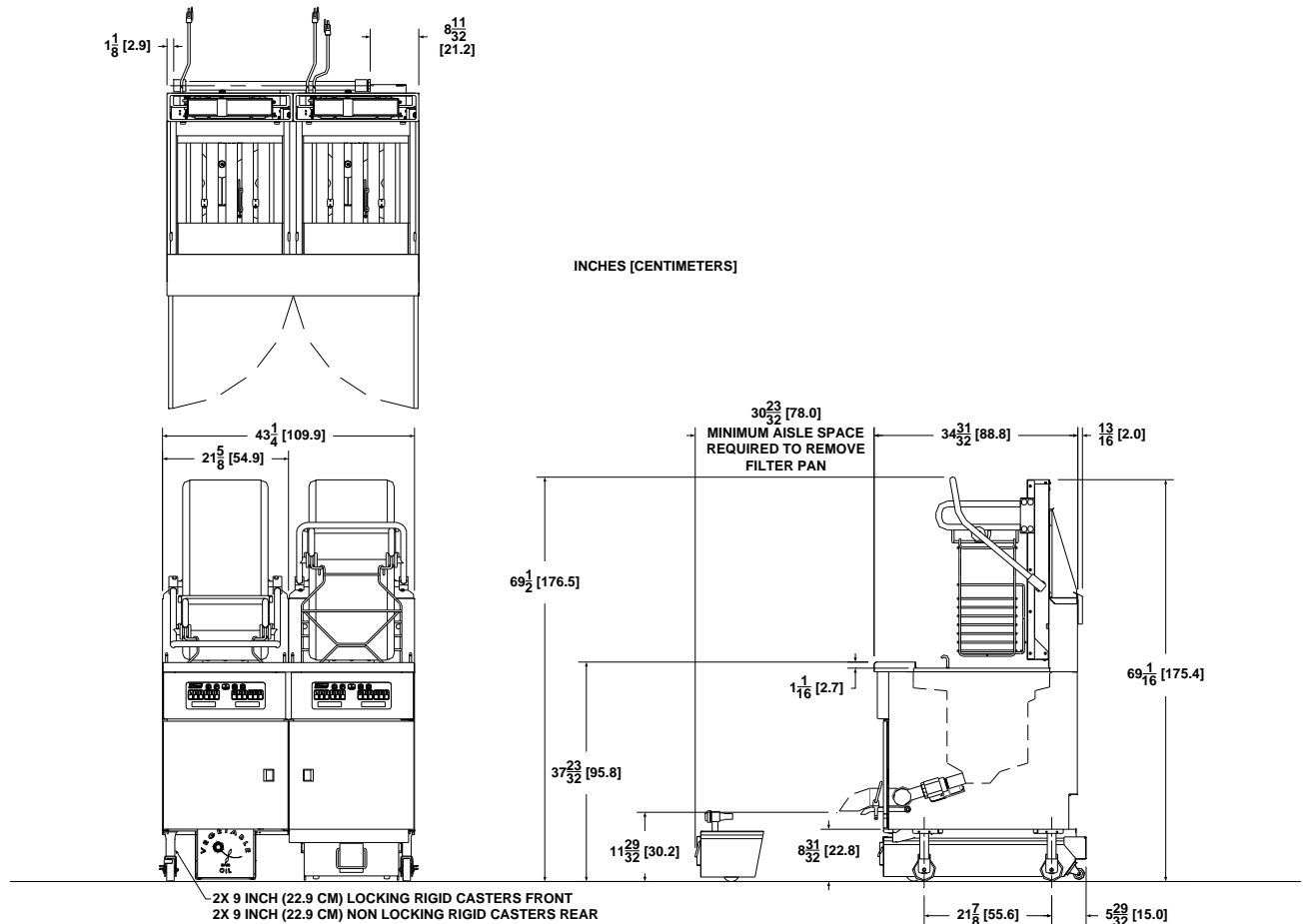
- 1- 14" x 21" Filter Media Starter Pack
- 1- Fryer Cleaning Brush
- 1- Drain Clean Out Rod
- 1- Rack Holder, Bone-in Rack
- 5- 12" x 16" x 1" Product Racks
- 4- 12" x 16" x 2" Product Baskets
- 1- Rack Holding Tool

* **Contact Factory for further details**

APPROVALS:



SGVRF SOLSTICE GAS REDUCED OIL VOLUME RACK FRYER



INDIVIDUAL FRYER SPECIFICATIONS

Model	Frying Area	Gas Input Rate / Hr	Oil Capacity	Cook Depth
SGLVRF	14 x 18 in (35.6 x 47.7 cm)	125,000 BTU 36.6 KW / 132 MJ	76 Lb. (35 kg) (15.6 L) @ 4" (10cm)	10 in (25.4 cm)

Filter Pan Oil Capacity	Filter Pump Motor	Filter Pump Rated Flow	Filter Media
85 Lbs (38 kg)	1/3 HP 50/60 Hz	10 GPM (37.9 LPM) @ 60 Hz	14 x 21 in (35.6 x 55.9 cm) Paper Envelope

FRYER SHIPPING INFORMATION

VARIES BY SYSTEM CONFIGURATION, CONSULT FACTORY

GAS SYSTEM REQUIREMENTS PER FRYER

Gas Type	Store Supply Pressure *	Burner Manifold Pressure
Natural	7 - 10" w.c.(17.4 mbars/ 1.7 kPa)	4" w.c. (10 mbars / 1 kPa)
Propane	11 - 13" w.c.(27.4 mbars/ 2.7 kPa)	10" w.c. (25mbars/2.5 kPa)

* Check plumbing / gas codes for proper gas supply line sizing to sustain specified supply pressure to all appliances when supply system is under maximum load (all appliances are full on.)

ELECTRIC SYSTEM REQUIREMENTS (50/60 hz)

	# of Cord	115V	208 / 220-240V
Fryer(s)	1/Each	0.7 A ea	0.4 A
w/Filter	+1	7.5A	3.5A

CLEARANCES

Front min.	Floor min.	Combustible material	Non-Combustible material	Fryer Flue Area
32" (76.2 cm)	6" (15.25 cm)	Sides min. 6" (15.2cm)	Sides min. 0"	Do not block / restrict flue gases from flowing into hood or install vent hood drains over the flue.
		Rear min. 6" (15.2cm)	Rear min. 0"	

SHORT FORM SPECIFICATIONS

Prove Pitco Model SGLVRF reduced oil volume, tube fired, high efficiency, high production gas fryer/filter. Fryer shall be 76 lbs oil capacity, 72.5kbtu/hr gas input rate, 14" x 18" fry area, SS peened tank, stainless front, door, sides. Blower free, atmospheric burner system, matchless ignition, automatic drain valves, K12 computer control, FILTER SOON production monition, SOS oil quality system, separate gas shutoff for each fryer, rear gas manifold, recessed cabinet back, 1-1/2" full port drain, 9" adjustable rigid casters. Provide options and accessories as follow:



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