



## Filter Drawer (FD) and System Solstice Models



### STANDARD ACCESSORIES

- Filter powder and fryer cleaner sample packets
- Filter paper envelope 18-1/2" x 20-1/2" (47 cm x 57 cm) sample packet - 25 sheets
- Cleaning brush
- Fryer scoop
- Filter scoop

### STANDARD COMBINATIONS

Any combination of models SG14, SG14R, SG14T, SG18 and BNB are available. Refer to fryer specification sheets for options and other technical information. Additional filters may be needed for larger systems.

**NOTE:** Up to 6 models per filter. Standard filter location is on the left. Many other combinations are available. Call your dealer/distributor for more details.

### OPTIONS & ACCESSORIES AT ADDITIONAL COST

- ☐ Flush hose
- ☐ Fryer brush
- ☐ Filter paper envelope 18-1/2" x 20-1/2" (47 cm x 57 cm); 100 sheets per package
- ☐ Paperless stainless steel mesh filter
- ☐ Filter heater for solid shortneing
- ☐ Filter scoop
- ☐ Filter powder

Project \_\_\_\_\_

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

Quantity \_\_\_\_\_

### STANDARD SPECIFICATIONS

#### CONSTRUCTION

- Filter pan guide assembly are construction of polished stainless steel.
- Welded heavy-duty stainless steel filter pan mounted on two rigid casters for easy pan alignment and removal.
- 1/3 HP heavy duty motor and pump assembly.
- Large filter media area for filtering heavily breaded products.
- Special design pan stabilizer legs allow for ease of movement over rubber mats.

#### OPERATIONS

- Simple two-step operation:
  1. Blue handle valve is opened to drain oil into filter pan.
  2. Red handle valve is opened to return oil from filter to fryer.
- Self-aligning filter piping makes it easy to assemble and disassemble.
- Larger 3" (7.6 cm) drain line allows for faster draining without clogging.
- Light-weight, removable filter pickup assembly, with built-in handle, for fast media cleaning under busy conditions.
- High flow pump and large return lines produce faster oil refill times.
- Large filter media collects more debris, which extends time between changes.
- Filter pan lid attaches to cabinet for ease of use.
- Filter system can handle longer oil polishing duty cycles.
- All filter assembly parts are self-integrated. There are no loose parts to be misplaced.
- Large curved down spout drain virtually eliminates splashing and swivels for oil disposal.

### APPROVALS

- CSA Certified (AGA, CGA)
- NSF Listed
- MEA Approved
- CE Certified
- Australian Gas Assoc. Certified (AuGA)



Patent Pending



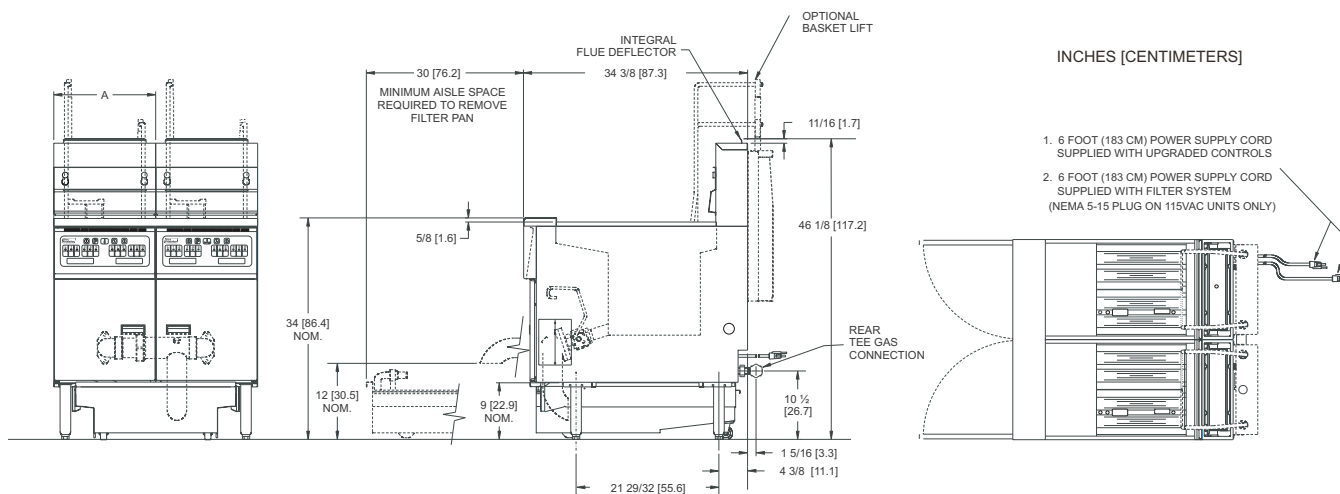
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Model FD Solstice Filter Drawer

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## GAS REQUIREMENTS

| Gas Rear Tee Manifold                          | Maximum Number of Fryer Positions Per Manifold                 | Rear Tee Gas Connection Location                                              | Gas Connection Size                                                                                                                                                                                           |
|------------------------------------------------|----------------------------------------------------------------|-------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| SG14S, SG14RS, SG14TS, SG18S, SGBNB14, SGBNB18 | 4 fryer positions allowed; include BNB unit in position count. | Default location is to the left. Connection is field reversible to the right. | 1-1/4" NPT (1-1/4" BSP CE AuGA) for 367 KBTU / 108 kW / 387 MJ to 560 KBTU / 164 kW / 591 MJ.<br>1" NPT (1" BSP CE, AuGA) up to 366 KBTU / 107 kW / 386 MJ.<br>3/4" NPT (3/4" BSP CE, AuGA) for single units. |
| Gas Type                                       | Store Manifold Pressure*                                       | Burner Manifold Pressure                                                      | *Recommended Minimum                                                                                                                                                                                          |
| Natural Gas                                    | 7" W.C. / 17.4 mbars / 1.75 kPa                                | 4" W.C. / 10 mbars / 1 kPa                                                    | Check plumbing/gas codes for proper gas supply line sizing.                                                                                                                                                   |
| L.P. Gas                                       | 13" W.C. / 32.4 mbars / 3.25 kPa                               | 10" W.C. / 25 mbars / 2.5 kPa                                                 |                                                                                                                                                                                                               |
| Clearance Information                          | Fryer Front                                                    | Fryer Sides, Rear, Bottom to any combustible material                         | Fryer Flue Area                                                                                                                                                                                               |
| All Models                                     | 30" (76.2 cm) minimum                                          | 6" (15.2 cm)<br>Do not Curb Mount                                             | Do not block or restrict the flue gasses from flowing into ventilation system.                                                                                                                                |

## ELECTRICAL REQUIREMENTS

| Options | Voltage / Phase / Frequency                                   | Amps                 | Additional Amps for Filter Heater | Number of Power Cords | Power Cord Locations                   |
|---------|---------------------------------------------------------------|----------------------|-----------------------------------|-----------------------|----------------------------------------|
| Filter  | 8.0 GPM (30.3 LPM) 1/3 HP                                     | 115 / 1 / 60         | 7                                 | 3                     | At filter location                     |
|         | 6.7 GPM (25.4 LPM) 1/3 HP                                     | 220-230-240 / 1 / 50 | 3.6                               | 1.5                   |                                        |
| Fryer   | Millivolt controls                                            | Not required         | 0                                 | N/A                   | No power cord                          |
|         | Upgrade controls: Solid state, Digital, Computer, Basket Lift | 115 / 1 / 60         | 1.7                               | N/A                   | 1 cord per 4 fryers<br>Default is left |
|         |                                                               | 220-230-240 / 1 / 50 | 0.9                               | N/A                   |                                        |

## GAS REQUIREMENTS

| Models  | "A" Dim              | Cook Area                                              | Oil Capacity                     | Gas Input / Hour                                   | Shipping Weight / Unit                                  | Shipping Cube                             | Shipping Dimensions H x W x L                      |
|---------|----------------------|--------------------------------------------------------|----------------------------------|----------------------------------------------------|---------------------------------------------------------|-------------------------------------------|----------------------------------------------------|
| SG14    | 15-5/8 in<br>39.7 cm | 14 x 14 x 4 in<br>35.6 x 35.6 x 10.2 cm                | 40 - 50 lbs<br>18 - 23 kg        | 110,000 BTU<br>33 kW (CE) / 119 mJ (AuGA)          | 200 lbs<br>91 kg                                        | 33 ft. <sup>3</sup><br>.93 m <sup>3</sup> | 58 x 22 1/2 x 43 1/2 in<br>147.3 x 57.2 x 110.5 cm |
| SG14R   | 15-5/8 in<br>39.7 cm | 14 x 14 x 4 in<br>35.6 x 35.6 x 10.2 cm                | 40 - 50 lbs<br>18 - 23 kg        | 122,000 BTU<br>36 kW (CE) / 129 mJ (AuGA)          | 208 lbs<br>94 kg                                        | 33 ft. <sup>3</sup><br>.93 m <sup>3</sup> | 58 x 22 1/2 x 43 1/2 in<br>147.3 x 57.2 x 110.5 cm |
| SG14T   | 15-5/8 in<br>39.7 cm | 7 x 14 x 4 in/tank<br>17.8 x 35.6 x 10.2 cm/tank       | 20-25 lbs/tank<br>9-11.5 kg/tank | 50,000 BTU/tank<br>15 kW (CE) / 50 mJ (AuGA)/ tank | 230 lbs<br>104 kg                                       | 33 ft. <sup>3</sup><br>.93 m <sup>3</sup> | 58 x 22 1/2 x 43 1/2 in<br>147.3 x 57.2 x 110.5 cm |
| SG18    | 19-5/8 in<br>49.8 cm | 18 x 18 x 4 ~ 4 3/4 in<br>45.7 x 45.7 x 10.2 ~ 12.1 cm | 70-90 lbs<br>32-41 kg            | 140,000 BTU<br>40 kW (CE) / 145 mJ ((AuGA)         | 226 lbs<br>103 kg                                       | 33 ft. <sup>3</sup><br>.93 m <sup>3</sup> | 58 x 22 1/2 x 43 1/2 in<br>147.3 x 57.2 x 110.5 cm |
| SGBNB14 | 15-5/8 in<br>39.7 cm | 14 1/2 x 24 1/2 x 4-5/8 in<br>36.8 x 62.2 x 11.9 cm    | N/A                              | N/A                                                | 130 lbs<br>59 kg                                        | 33 ft. <sup>3</sup><br>.93 m <sup>3</sup> | 58 x 22 1/2 x 43 1/2 in<br>147.3 x 57.2 x 110.5 cm |
| SGBNB18 | 19-5/8 in<br>49.8 cm | 18 1/2 x 24 1/2 x 4-5/8 in<br>47 x 62.2 x 11.9 cm      | N/A                              | N/A                                                | 150 lbs<br>68 kg                                        | 33 ft. <sup>3</sup><br>.93 m <sup>3</sup> | 58 x 22 1/2 x 43 1/2 in<br>147.3 x 57.2 x 110.5 cm |
| Filter  | N/A                  | N/A                                                    | 95 lbs<br>43 kg                  | N/A                                                | 125 lbs / 57 kg<br>Add 20 lbs (9 kg) per fryer position | N/A<br>Ships with fryer                   | N/A                                                |

## SHORT FORM SPECIFICATION

Provide Pitco FD (Filter Drawer) Solstice filter system. Drain line shall be 3" (7.6 cm) diameter with a swivel drain spout for oil disposal. Filter pickup assembly shall have handles and utilize envelope type filter paper with 500 sq. inches (3,226 sq. cm) of filter area. Filter pump shall pump 8 GPM, 60 Hz (25.4 LPM, 50 Hz). Filter piping to be self-aligning for easy assembly. Filter lid shall be attached to the cabinet for ease of use. Filter pan shall have front stabilizer legs and rear rigid casters for portability. Provide accessories as follows:

## TYPICAL APPLICATIONS

Space saving filter capable of filtering heavy to light breaded products fast and conveniently.



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