



SGC Counter Top Tube Fired GAS FRYER

Item No	:	Qty	:
Electrical	:	Volt	:
Options	:		
Price	:		



Model : SGC – Counter Top Fryer

Features:

- ▶ Welded 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.
- ▶ Heavy duty 3/16" (.48 cm) door hinge

STANDARD ACCESSORIES

- Standard #14 baskets
- One nickel plated tube rack
- One drain line clean-out rod
- One drain extension
- Fryer cleaner sample
- Rear gas connection
- Manual gas shut off
- 1 1/4" (3.2 cm) full port drain valve
- Built-in integrated flue deflector
- Removable basket hanger for easy cleaning
- Cabinet - Stainless steel front, door, and sides
- Tank - stainless steel
- 4" Removable legs

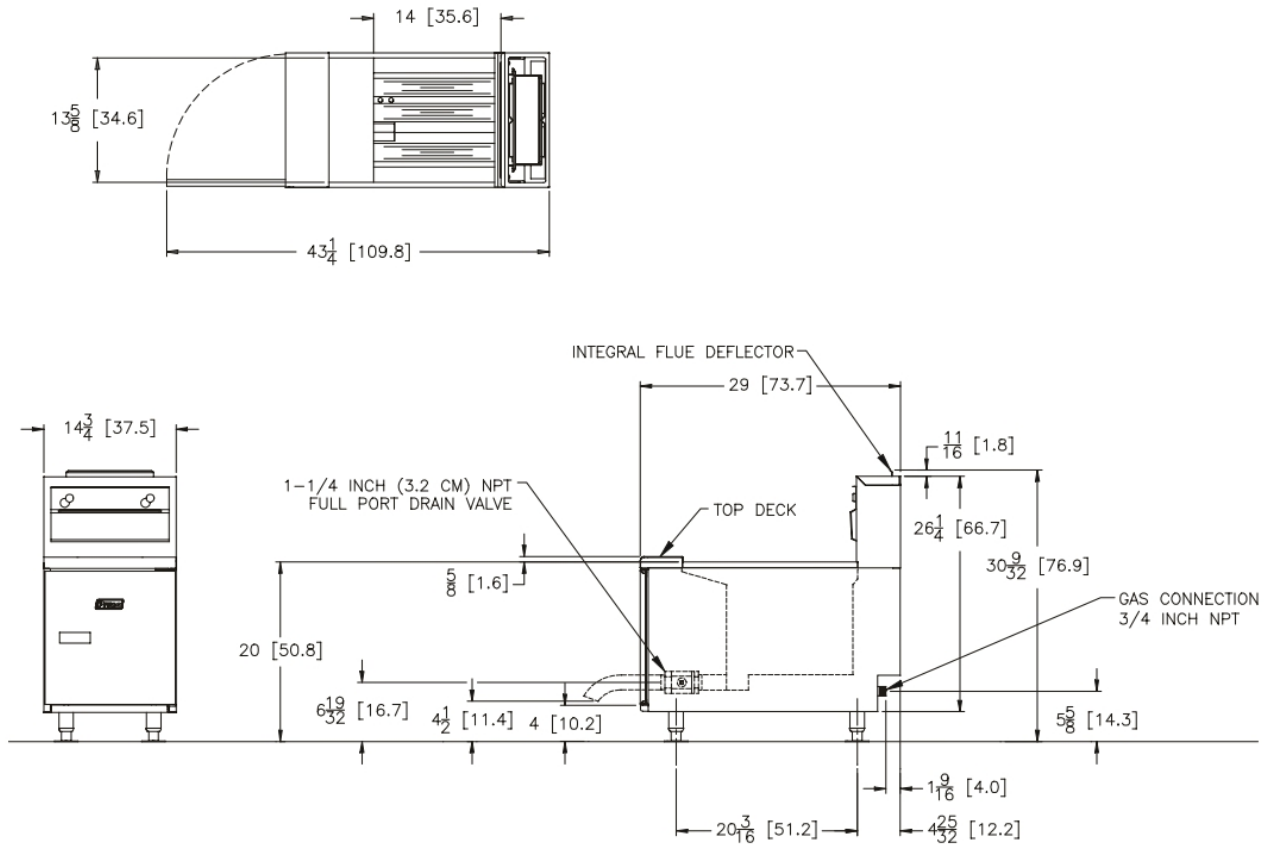
Specifications :

Oil Capacity	:	35 pounds (15.9 KG)
Voltage	:	240/1/50 AMPS/EA
Dimension (H x W x L)	:	35 x 22.5 x 37.5(89 x 57.2 x 95.3)
Cube	:	17.1 ft3 (.48 m3)
Weight	:	150 Lbs (60KG)
Gas Consumption	:	75,000 BTU's/Hour (32.2KWH/ 79.1megajoules)
Performace characteristics	:	Cooks 62 lbs (28.1 KG) of fries per hour Frying Area is 14" x 13-5/8" (35.6 cm x 34.6 cm)



SGC Counter Top Tube Fired GAS FRYER

Model SGC - Counter Top Fryer



SHORT FORM SPECIFICATION

Provide Pitco Model SGC Counter tube fired gas fryer. Fryer shall have an atmospheric burner system combined with three stainless steel heat tubes utilizing high temperature alloy stainless steel baffles. Fryer shall have deep a cool zone; minimum 20% of total oil capacity. Fryer cooking area shall be 14" x 13-5/8" (35.6 cm x 34.6 cm) with a cooking depth of 4" (10.2 cm). Heat transfer area shall be a minimum of 450 square inches (2,903 sq cm). Provide accessories as follows:

TYPICAL APPLICATION

Frying a wide variety of foods in a limited amount of space. Counter top frying that uses less than 14-3/4" (37.5 cm) of counter space. Frying that requires a medium volume production rate.

* Continuing research results in steady improvements; therefore, these specifications are subject to change without prior notice.



PT MULTI FLASHINDO KARISMA

Jakarta

Jl. Hayam wuruk 114 Blok A No. 4
Jakarta - Indonesia 11160
Telp. (021) 626 8758,
Fax. (021) 625 8473

Surabaya :

Jl. Saronu Jiwo No.4
Surabaya - Indonesia 60299
Telp. (031) 847 1460,
Fax. (031) 847 1474

Service Center :

Jl. Kamal Raya No.9 RT01/06, Tegal Alur - Cengkareng
Telp. (021) 5595 2523/ 2952 8135
Fax. (021) 5595 7271
Email: service.center@mfk.co.id