

Pitco SG14S Twin Basket Single Tank Solstice 4 Burner Gas Fryer

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Code : SG14S



50% OFF Sale

£5,985.00

£2,992.99 / exc vat

£3,591.59 / inc vat

Please select Gas Type

- LPG
- Natural Gas

Notes :

- Please check door entry sizes before ordering.
- Delivery is made to kerbside only.
- Drivers do not unpack or position goods.
- A 25% restocking charge will apply for all returned goods.

Solstice burner technology makes this Pitco fryer one of the most efficient in its class.

Inside the fryer's heat exchange tubes are stainless steel baffles that maximize the transfer of heat from the burner to the oil.

- Stainless steel tank, front, door, side & flue
- Supplied with 2 baskets
- Large drain for easy cleaning
- Oil Capacity: 17-21 litres
- Production Per Hour: 40kg
- Solstice burner technology with attached heat baffles make for efficient use of heat without blowers
- Millivolt technology maintains accurate oil temperatures, which can be set by the operator between 200 and 400 degrees F
- Flow of gas is shut off if pilot goes out
- High temperature safety limit switch monitors for unsafe temperatures
- Manual gas shutoff valve
- Integrated flue deflector
- 9-in. adjustable legs lift fryer off the floor for easily cleaning underneath
- Basket hanger is removable without tools so the fryer cabinet can be thoroughly cleaned
- Power Type : 3449
- Capacity : 50-59 lbs oil