



Commercial Kitchen Equipment Parts

PITCO FBG24

Pitco FBG24 document

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Model LJ-SG14R-2/FBG24-4 Flat Bottom and Cold Zone Gas Fryers with Filtration



APPLICATION

The LJ-SG14R-2/FBG24-4 fryers offer a versatile wet batter style and basket cooking design with a space saving under the fryer filter system which is ideal for Batter Dipped Fish and Shrimp, Hush Puppies, Crunchy Shrimp, Chicken Planks, French Fries and other standard YUM freezer to fryer products.

STANDARD FRYER FEATURES

- Fry pot constructed of mild steel
- Blower Free Burner Technology
- 1 1/4" (3.2 cm) Full port drain valve
- Cabinet-stainless steel sides, front, splash back
- Solid State Thermostat with melt cycle on FBG24
- I12 Intellifry Computers on SG14R
- Matchless pilot ignition system with flame loss safety shut off, dedicated fryer gas shut-off valves
- High temperature limit switch
- Drain valve interlock
- Heavy duty 3/16" (.48 cm) door hinges
- 9" (22.9 cm) swivel adjustable rear and front casters
- Front top rail includes 1" lip for fish tubs

ACCESSORY ITEMS SHIPPED WITH UNIT

- 1 - Fry pot drain clean out rod
- 1 - Fry pot cleaning brush
- 1 - Filter shovel scoop
- 1 - Metal mesh filter leaf
- 4 - Drain plugs
- 6 - Fry pot covers
- 2 - Flue splash guards
- 2 - Removable crumb dumps
- 2 - Fry pot dividers
- 3 - 48" x 1" (122 x 2.54 cm) NPT flexible gas hose with disconnect and (2) 1" (2.54 cm) close nipple
- 2 - 3/4" x 1" (1.9 x 2.54 cm) NPT bell nipple reducer
- 6 - 3/4" (1.9 cm) NPT close nipple
- 4 - 3/4" (1.9 cm) NPT cap

SHORT FORM DESCRIPTION

Fryer, Flat Bottom System

LJ-SG14R-2/FBG24-4 with filtration (Gas type, voltage), Line up (L/R) 14R,14R,24,24,24,filter,24 with solid state thermostat & melt cycle on 24 units, I12 computers on cold zone SG14R units, matchless ignition, drain valve interlock, SS sides & front, casters, filter heaters. Accessories includes: (1) clean out rod, (1) brush, (1) filter scoop, (1) metal mesh filter leaf, (4) drain plugs, (6) fry pot covers, (2) flue splash guards, (2) crumb dumps, (2) fry pot dividers, (3) 48" x 1" (122 x 2.54 cm) NPT flexible gas hose with disconnect and (2) 1" (2.54 cm) close nipple, (2) 3/4" x 1" (1.9 x 2.54 cm) NPT bell nipple reducer, (6) 3/4" (1.9 cm) NPT close nipple, (4) 3/4" (1.9 cm) NPT cap. Startup performance check by a qualified service representative.

STANDARD FILTER FEATURES

- Filter pump thermally and overload protected
- Extra Large 3" (7.6 cm) curved drain spout virtually eliminates splashing and swivels for oil disposal.
- Filter pan is stainless steel with rear wheels for easy movement during cleaning.
- Connection to fryer is self aligning for hands free operation. Easy two step filtering.
- Filter pump and return line heaters
- Filter pan lid. Self storing, out of the way.



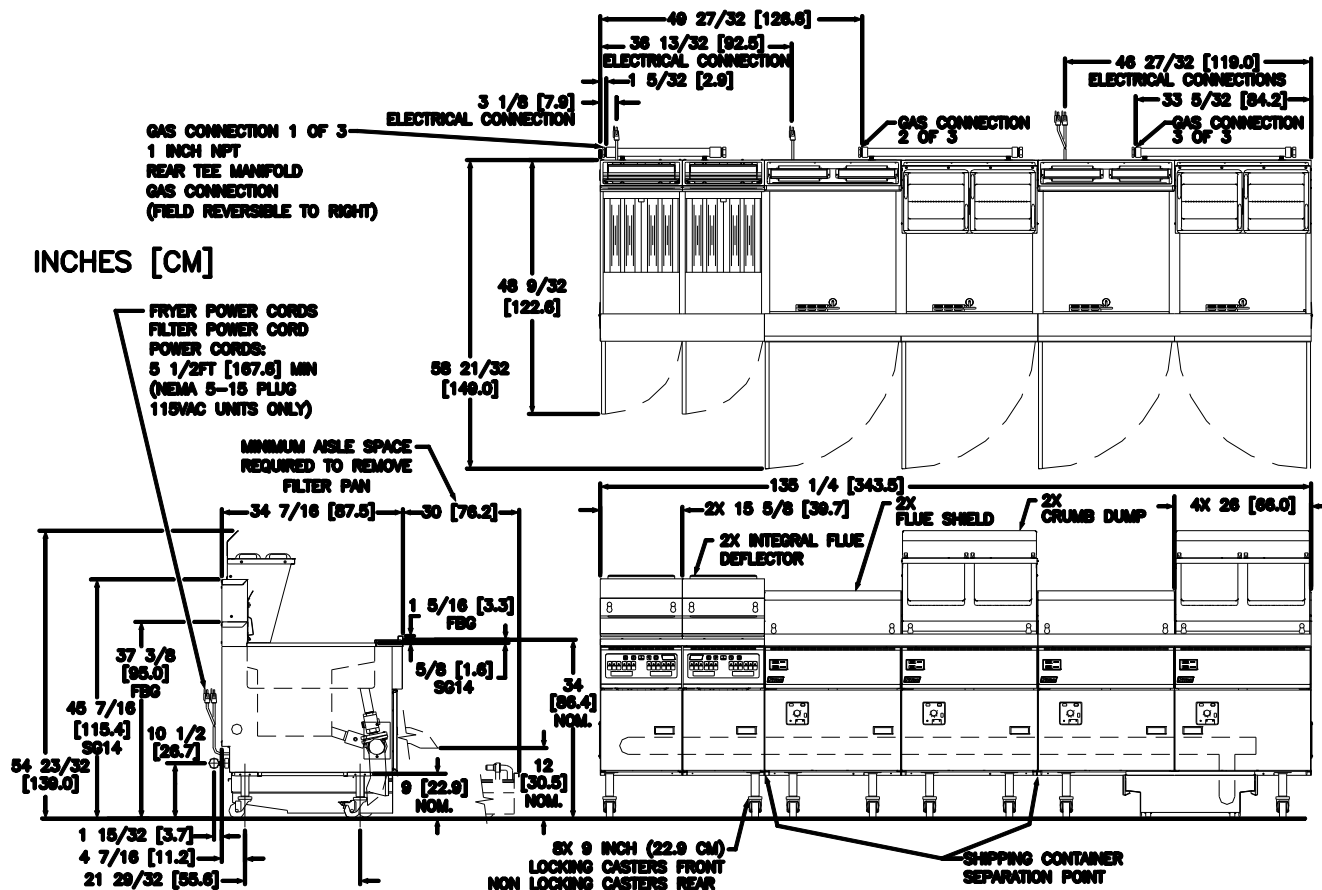
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L10-197 Rev 0 02/05

Printed in the USA

Model LJ-SG14R-2/FBG24-4 Flat Bottom and Cold Zone Gas Fryers with Filtration



INDIVIDUAL FRYER SPECIFICATIONS						
Models	Frying Area	Cook Depth	Oil Capacity	Gas Input Rate / Hr	Burner Pressure	
FBG24	24 x 24 in (61 x 61cm)	3-1/4 - 5 in (8.3 - 12.7cm)	57 - 87 Lbs (25.6 - 39.5 kg)	120,000 BTUs (35.1kW) (127MJ)	Nat	LP
					4" W.C. (10 mbars/1kPa)	10" W.C. (25 mbars/2.4kPa)
SG14R	14 x 14 in (35.6 x 35.6cm)	3-1/4 - 5 in (8.3 - 12.7cm)	40 - 50 Lbs (18 - 23 kg)	122,000 BTUs (36kW) (129MJ)	Nat	LP
					4" W.C. (10 mbars/1kPa)	10" W.C. (25 mbars/2.4kPa)
FILTER SPECIFICATIONS						
Pan Oil Capacity		Filter Pump Motor		Filter Pump Rated Flow ⁽¹⁾		Filter Media
100 Lbs (45.4 kg)		1/3 HP 50/60 Hz		8 GPM (30.3 LPM) @ 60 Hz 6.7 GPM (25.4 LPM) @ 50 Hz		Metal Mesh Filter Leaf
(1) Energy Management System stores will need to power the fryer system for 1 hour to allow heaters to melt solid shortening in return lines and pump prior to filtering.						
FRYER SYSTEM SHIPPING INFORMATION						
Box	Units in Box	Shipping Weights		Shipping Crate Size H x W x L		Shipping Cube
1	24/Filter/24	780 Lbs (353.8 kg)		54 x 43 x 68 in (137.1 x 109.2 x 172.7 cm)		91.4 ft ³ (2.6 m ³)
2	24/24	630 Lbs (285.8 kg)		54 x 43 x 68 in (137.1 x 109.2 x 172.7 cm)		91.4 ft ³ (2.6 m ³)
3	14R/14R	396 Lbs (179.6 kg)		57 x 41 x 52 in (144.78 x 104.14 x 132.08 cm)		70.3 ft ³ (2.0 m ³)
INSTALLATION INFORMATION						
GAS SYSTEM REQUIREMENTS				ELECTRIC SYSTEM REQUIREMENTS		
	Natural Gas	LP Gas			115V 60Hz	208 / 220-240V 50-60 hz
Supply Pressure *	7 - 10" W.C. (17.4 mbars/ 1.74 kPa)	11 - 13" W.C. (27.4 mbars/ 2.74 kPa)		Fryer Cord (Total Amps)	2.8	1.5
Total Gas Load / Hr	724,000 BTUs (212kW) (764MJ)			Filter Cord (Total Amps)	7.0	6.1
Check plumbing / gas codes for proper gas supply line sizing to sustain burner pressure when all gas appliances are full on.						
CLEARANCES						
Front min.	Floor min.	Combustible material		Non-Combustible material		Fryer Flue Area
30" (76.2 cm)	6" (15.25 cm)	Sides min.	Rear min.	Sides min.	Rear min.	Do not block / restrict flue gases from flowing into hood or install vent hood drains over the flue.
		6" (15.2cm)	6" (15.2cm)	0"	0"	



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