



Commercial Kitchen Equipment Parts

PITCO SE14

Pitco SE14 document

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Model PH-SE14-3 Electric Open Fryer with Filtration



Model PH-SE14-3 Electric Open Fryer with Filtration



APPLICATION

The PH-SE14-3 fryer design offers higher production with increased efficiency and a space saving under the fryer filter system which is ideal for cooking Bone-in wings, Boneless wings, Traditional wings, Taters, Pies, Cheese sticks and other standard YUM freezer to fryer products.

STANDARD FRYER FEATURES

- Fry pot constructed of stainless steel
- Fixed heating elements
- 1 ¼" (3.2 cm) Full port drain valve
- Cabinet-stainless steel sides, front, splash back
- Wingstreet 3 color cooking computer
- Mercury free heating contactors
- High temperature limit switch
- Drain valve interlock
- Heavy duty 3/16" (.48 cm) door hinges
- 9" (22.9 cm) swivel adjustable casters, front locking

ACCESSORY ITEMS SHIPPED WITH UNIT

- 1 - Fry pot drain clean out rod
- 1 - Fry pot cleaning brush
- 1 - Fry pot crumb scoop
- 1 - Filter shovel scoop
- 1 - YUM 14" x 22" (5.6 x 55.9 cm) filter paper envelope starter pack
- 3 - Element racks
- 3 - Removable basket hangers
- 9 - Triple size fry baskets

SHORT FORM DESCRIPTION

Fryer, Electric Open Fryer with Filtration PH-SE14-3 (voltage, phase), Line up (L/R) SE14, filter, SE14, SE14 with Wingstreet 3 Color cooking computer, fixed heating elements, drain valve interlock, mercury free heating contactors, SS sides & front, casters. Accessories includes: (1) clean out rod, (1) brush, (1) crumb scoop, (1) filter shovel scoop, (1) YUM 14" x 22" (5.6 x 55.9 cm) filter paper envelope starter pack, (3) element racks, (3) removable basket hangers, (9) triple baskets. Startup performance check by a qualified service representative.

STANDARD FILTER FEATURES

- Filter pump thermally and overload protected
- Rear oil return for bottom cleaning
- 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 pan lid. Self storing, out of the way.



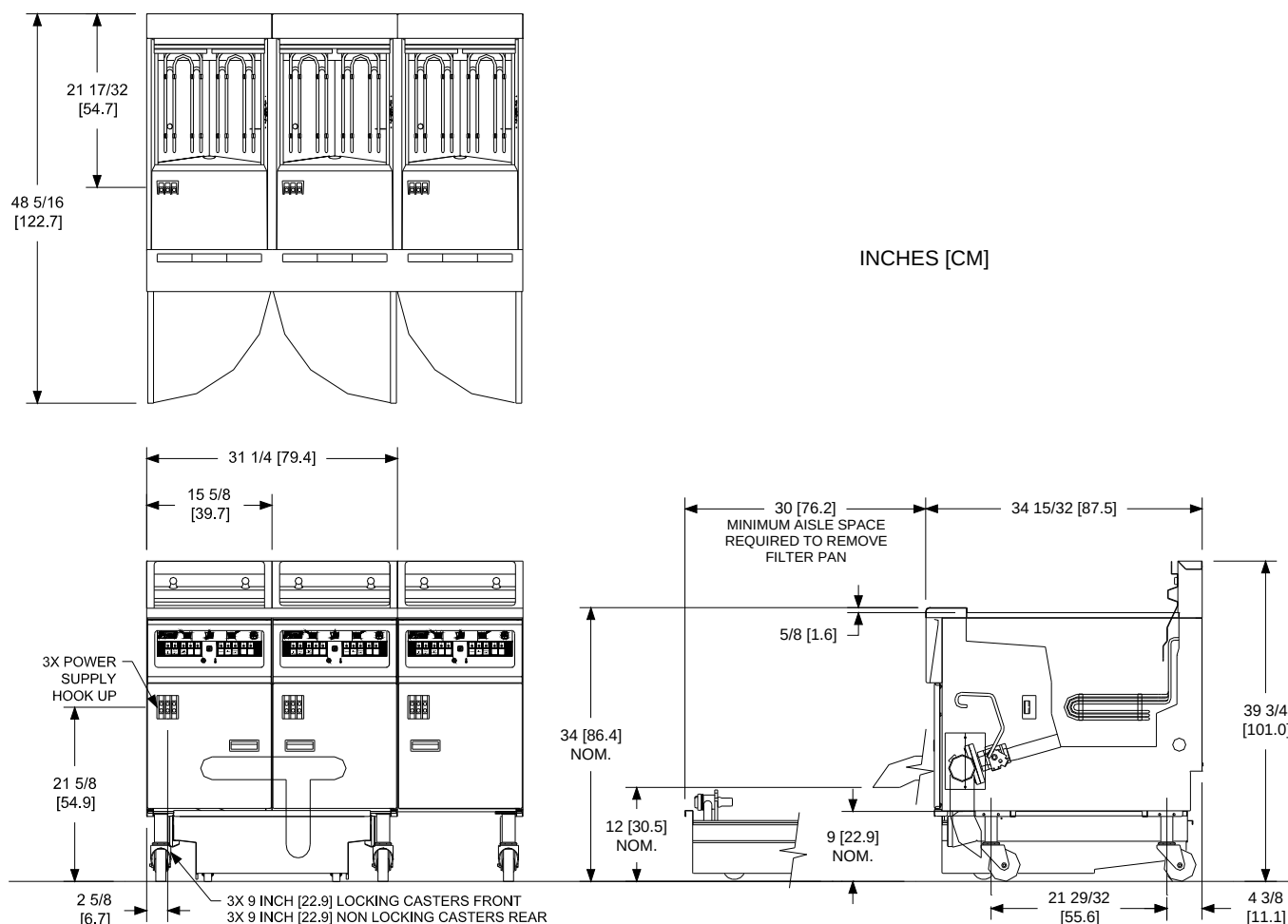
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603-225-6684 • FAX: 603-225-8497 • www.pitco.com

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Model PH-SE14-3 Electric Open Fryer with Filtration



INDIVIDUAL FRYER SPECIFICATIONS														
Frying Area				Cook Depth						Oil Capacity				
14 x 14 in (35.6 x 35.6 cm)				3-1/4 - 5 in (8.3 - 12.7cm)						40 - 50 Lbs (18 - 23 kg)				
FILTER SPECIFICATIONS														
Pan Oil Capacity		Filter Pump Motor					Filter Pump Rated Flow				Filter Media			
93 Lbs (42.2 kg)		1/3 HP 50/60 Hz					8 GPM (30.3 LPM) @ 60 Hz 6.7 GPM (25.4 LPM) @ 50 Hz				YUM 14 x 22 in (35.6 x 55.9 cm) Paper Envelope			
ELECTRICAL REQUIREMENTS		Nominal Amps Per Line (50/60 HZ)												
		Single Phase (2 wire + ground)					3 Phase (3 wire + ground)				3 Phase "Y" (4 wire + ground)			
		Model	KW/Hr	208	220	230	240	480*	208	220	240	480*	380/220	400/230
SE14 (each)		17	82	78	74	71	36	48	45	41	21	26	25	24
* Each fryer requires it's own separate power cord. Supply Power for Filter is wired into the fryer's high voltage line terminal block, except for 480V, which requires a separate supply cord hook up to the unit. Domestic models will require a separate single phase 115V (6.8 amp service and export models will require a single phase 220/230/240V (3.5 amp) service.														
FRYER SYSTEM SHIPPING INFORMATION														
Shipping Weight		Shipping Crate Size H x W x L								Shipping Cube				
765 Lbs (347 kg)		56 x 50-1/2 x 51 in (142.2 x 128.3 x 129.5 cm)								83.5 ft ³ . (2.4 m ³)				



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