

Gas Floor Fryer Split Frypot - 20-25 lb x 2 100,000 BTU/hr

PITCO | Model SG14T | Solstice Series | Split Frypot | LP Gas | Floor Model



PITCO

Model SG14T | USA made (as supplied)

KEY SPECIFICATIONS

Commercial gas floor fryer | split frypot
Millivolt controls | stainless construction

FRYPOT	Split frypot
OIL CAPACITY	20-25 lb each
TOTAL CAPACITY	40-50 lb
GAS INPUT	50,000 BTU/hr each
TOTAL GAS	100,000 BTU/hr
COOK AREA	14 in. x 14 in.
CONTROL	Millivolt
GAS TYPE	LP Gas
LEG HEIGHT	9 in.
DIMENSIONS	165 x 146 x 336.5 mm*

APPLICATIONS

- Restaurants & fast food kitchens
- Hotels & catering
- High-volume frying stations
- Commercial foodservice

Product Features & Technical Specifications

PITCO Solstice Gas Floor Fryer | Model SG14T | Split frypot system

Key Features

- Split frypot configuration for independent frying zones.
- 20-25 lb oil capacity in each split tank; 40-50 lb total capacity.
- 50,000 BTU/hr gas input per tank; 100,000 BTU/hr total.
- 14 in. x 14 in. cooking area for commercial frying applications.
- Millivolt control system for straightforward fryer operation.
- Stainless steel fry tank, front door and side panels.
- Includes drain-line cleanout rod and drain extension.
- 9 in. legs for floor-model installation.
- Heavy-duty construction designed for professional foodservice kitchens.

Technical Overview

PRODUCT TYPE	Commercial Gas Floor Fryer
BRAND	PITCO
SERIES	Solstice
MODEL NO.	SG14T
INSTALLATION	Floor Model
FRYPOT TYPE	Split Frypot
NUMBER OF TANKS	2 Split Tanks
OIL CAPACITY	20-25 lb each
TOTAL OIL CAPACITY	40-50 lb
GAS INPUT	50,000 BTU/hr each
TOTAL GAS INPUT	100,000 BTU/hr
COOKING AREA	14 in. x 14 in. (W x D)
CONTROL TYPE	Millivolt Control
DRAIN ACCESSORIES	Cleanout Rod + Drain Extension
FRYPOT / TANK	Stainless Steel
FRONT DOOR	Stainless Steel
SIDE PANELS	Stainless Steel
GAS TYPE	LP Gas
LEG HEIGHT	9 in.
DIMENSIONS	165 x 146 x 336.5 mm*
MANUFACTURER	Middleby XME, S.L.U. / PITCO
COUNTRY / ORIGIN NOTE	USA made (as supplied)

Product Description

The PITCO SG14T is a split-frypot commercial gas fryer designed for independent frying zones and high-volume foodservice operation with a total gas input of 100,000 BTU/hr.

* Dimensions are shown exactly as supplied in the provided product information.