

High-Efficiency Gas Twin Tank Fryer 2 × 25 lb - IntelliFry Computer Controller

PITCO | Model SGH50TC | 2 Frypots | 2 Baskets | 80,000 BTU/hr | Made in USA



PITCO

Model SGH50TC | Alt. Ref.: SGH50T S PRO | Country of Origin: USA

KEY SPECIFICATIONS

High-efficiency gas fryer | Twin tank

FRY BASKETS	2
FRYPOTS	2
OIL CAPACITY	25 lb each / 50 lb total
GAS OUTPUT	80,000 BTU/hr
CONTROLLER	IntelliFry Computer

APPLICATIONS

- Restaurants & hotel kitchens
- Fast-food & frying stations
- Catering operations
- High-volume commercial frying

Product Features & Technical Specifications

PITCO High-Efficiency Gas Twin Tank Fryer | Model SGH50TC | IntelliFry computer-controlled system

Key Features

- High-efficiency commercial gas frying system.
- Twin tank configuration with two independent frypots.
- 25 lb (11.3 kg) oil capacity per tank; total 50 lb (22.7 kg).
- IntelliFry computer controller with solid-state temperature control.
- Temperature range: 122°C to 193°C (250°F to 380°F).
- Total gas output: 80,000 BTU/hr; Natural Gas and LPG compatible.
- Welded tank with extra-smooth peened finish for easier cleaning.
- Stainless steel front, door, sides and splashback with 9" adjustable casters.

Technical Overview

PRODUCT TYPE	Commercial High-Efficiency Gas Fryer
BRAND	PITCO Frialator (Middleby)
MODEL NO.	SGH50TC
ALT. MODEL REF.	SGH50T S PRO
INSTALLATION	Floor Model
FRYPOT CONFIGURATION	Twin Tank
CONTROL TYPE	Digital Controller / IntelliFry Computer
NUMBER OF TANKS	2
OIL CAPACITY / TANK	25 lb (11.3 kg) / 3.2 gal (11 L)
TOTAL OIL CAPACITY	50 lb (22.7 kg) / approx. 6.1 gal (23 L)
TEMPERATURE RANGE	250°F to 380°F (122°C to 193°C)
TOTAL GAS OUTPUT	80,000 BTU/hr (20,160 kcal/hr)
NATURAL GAS PRESSURE	7" W.C. / 17.4 mbar / 1.75 kPa
LPG GAS PRESSURE	13" W.C. / 32.4 mbar / 3.25 kPa
TANK CONSTRUCTION	Welded tank with extra-smooth peened finish
EXTERIOR	Stainless steel front, door, sides & splashback
MOBILITY	9" adjustable casters
DIMENSIONS (W x D x H)	1191.2 x 762 x 1163.3 mm
COUNTRY OF ORIGIN	USA

Product Description

The PITCO SGH50TC is a high-efficiency twin tank gas fryer with two 25 lb oil tanks, IntelliFry computer control, and durable stainless steel construction for commercial frying.