



Project _____
 Item No. _____
 Quantity _____

**Model SFSG6H Rack Fryer
 With Solofilter**



SFSG6H
 w/ profile computer, optional 10" rear
 rigid casters

STANDARD FRYER FEATURES

- Tank - stainless steel construction
- Cabinet - stainless front, door and sides
- Solstice Burner Technology, No blower or ceramics
- Self Cleaning Burner & Down Draft Protection
- Solid State T-Stat with melt cycle and boil out mode
- Matchless pilot ignition system with flame loss safety shut off, dedicated fryer gas shut-off valves
- High temperature limit switch
- DVI drain valve interlock safety system turns the heat off preventing the oil from scorching / overheating.
- 1 1/4" (3.2 cm) Full port drain valve
- Heavy duty 3/16" (.48 cm) door hinges
- Separate Manual gas shutoffs, for front servicing
- 10" (25.4 cm) legs
- Single gas connection -3/4" (1.9 cm) NPT
- Lift Assist with 4 Slot Rack Holder, racks (5) and rack handle
- Tube rack, allows crumbs & debris into cool zone
- Drain Line Clean out rod
- Fryer cleaner sample packet
- Removable basket hanger for easy cleaning
- 14" x 22" (35.6 x 55.9 cm) filter paper envelope starter pack

APPLICATION

The SFSG6H Rack Fryer design offers higher production with the increase in burner efficiency and a space saving with an "Under the Fryer Filter System". The fryer can cook up to 48 pieces of bone in chicken (8 piece cut), or sixty chicken strips on four racks.

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.
- Self storing filter pan lid

OPTIONS & ACCESSORIES (AT ADDITIONAL COST)

- Digital Controller (2 timers w/melt cycle & boil out mode)
- Intellifry I-12 Computer (12 elastic timers w/melt & boil out)
- Profile I-12 Computer (12 Stage timers w/melt & boil out)
- Backup thermostat (only on Digital and I-12 computer)
- 10"(22.9 cm) Rigid, adjustable, rear non-lock casters
- 10"(22.9 cm) Rigid, adjustable, front lock casters
- Flexible gas hose with disconnect and restraining cable
- Tank cover
- 6 Slot Rack Holder with two additional racks in lieu of 4 slot rack holder
- SoloFilter System Options
 - Filter flush hose
 - Filter pump heaters
 - Paperless Filter
 - Waste Oil Management
 - Filter Crumb Catch

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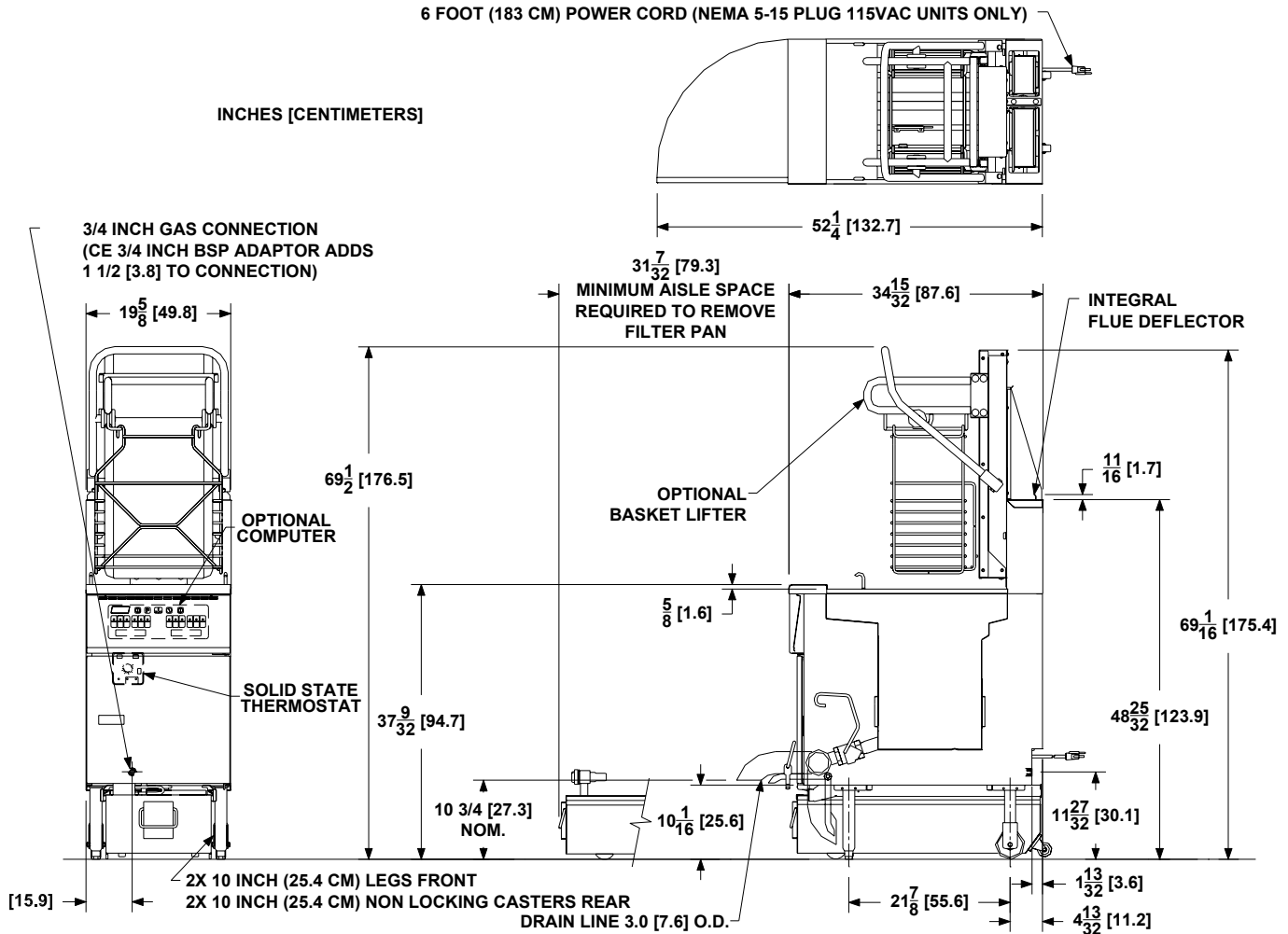
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Central Restaurant Products

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INDIVIDUAL FRYER SPECIFICATIONS

| Frying Area | Cook Depth | Oil Capacity | Gas Input Rate / Hr | Burner Pressure Nat | Burner Pressure LP |
|-----------------------------|--------------------|-----------------------------|------------------------------------|-------------------------------|----------------------------------|
| 14 x 18 (35.6 x 47.7 cm) | 10 in (25.4 cm) | 80 - 90 Lbs (36 - 40 kg) | 140,000 BTUs (41 kW) (147.7 MJ) | 4" W.C. (10 mbars / 1 kPa) | 10" W.C. (25 mbars / 2.4 kPa) |

FILTER SPECIFICATIONS

| Pan Oil Capacity | Filter Pump Motor | Filter Pump Rated Flow | Filter Media |
|------------------|-------------------|--|---|
| 85Lbs (38 kg) | 1/3 HP 50/60 Hz | 8 GPM (30.3 LPM) @ 60 Hz 6.7 GPM (25.4 LPM) @ 50 Hz | 14 x 22 in (35.6 x 55.9 cm) Paper Envelope |

FRYER SYSTEM SHIPPING INFORMATION (Approximate)

| Shipping Weight | Shipping Crate Size H x W x L | Shipping Cube |
|-------------------|---|--|
| 480 Lbs (218 kg) | 75 x 29-1/2 x 43-1/2 in (190.5 x 75.0 x 110.5 cm) | 56 ft ³ . (1.6 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 / Filter Cord (Total Amps) | 5.8 | 4.3 |
| Total Gas Load / Hr | 140,000 BTUs (41 kW) (147.7 MJ) | | Heat Tape (Total Amps) | 0.43 | 0.24 |
| * Check plumbing / gas codes for proper gas supply line sizing to sustain burner pressure when all gas appliances are full on. | | | Controller | 1.0 | N/A |

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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We reserve the right to change specifications without notice and without incurring any obligation for equipment previously or subsequently sold.

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