



Project _____
 Item No. _____
 Quantity _____

Model FBG18 and FBG24 Flat Bottom Gas Fryers with Filtration

**Model FBG18 and FBG24
 Flat Bottom Gas Fryers with Filtration**



Unit shown is FBG18/FD/FBG24

STANDARD FEATURES & ACCESSORIES

- Tank - heavy duty gauge mild steel
- Cabinet-stainless steel front, door, sides & splash back.
- Blower Free Burner Technology
- Solid State Temperature Controller with matchless ignition, melt cycle, and drain valve interlock switch.
- 1 1/4" (3.2 cm) Full port drain valve
- Manual gas shutoffs and Rear gas manifold connection
- Built-in integrated flue deflector
- 9" (22.9 cm) Legs
- Drain plug
- Removable flue splash guard
- Drain Line Clean out rod
- Cleaning brush
- Filter scoop shovel
- Filter powder and fryer cleaner sample packets
- Filter paper envelope 18-1/2" x 20-1/2" (47 x 57cm) sample packet – 25 sheets

OPTIONS & ACCESSORIES AT ADDITIONAL COST

- Stainless Steel back
- 9" (22.9 cm) swivel adjustable rear and front casters
- Flexible gas hose with disconnect
- Tank cover
- Flush hose
- Paperless stainless steel mesh filter
- Crumb Tray - rear mount
- Perforated pan divider
- Filter heater for solid shortening

STANDARD SPECIFICATIONS

CONSTRUCTION

- Fry tank constructed of heavy gauge mild steel for stickless wet batter frying.
- Welded tank with an extra smooth peened finish ensures easy cleaning.
- Stainless steel cabinet front, door, side and splash back
- Heavy duty 3/16" (.48 cm) door hinges
- Marine front edge to hold wet batter trays
- Front 1 1/4" (3.2 cm) full port drain for quick draining.
- 9" (22.9 cm) bottom clearance allows for ease of cleaning.

CONTROLS

- Blower Free Burner Technology provides dependable heat transfer without the need for complex power blowers.
- Integrated gas control valve acts as a manual valve, pilot valve, main valve, gas filter and pressure regulator.
- Gas control valve prevents gas flow to the main burner until pilot is established and shuts off all gas flow automatically if the pilot flame goes out.
- Temperature limit switch safely shuts off all gas flow if the fryer temperature exceeds the upper limit.
- Solid State Thermostat mounted behind the front door. A compact temperature controller incorporating automatic melt cycle, system indicator lights and power switch.
- Matchless ignition ignites a standing pilot once a day when the power is turned on. Less wear and tear on component and faster recovery when the controller calls for heat.
- Drain valve interlock switch is hermetically sealed switch that automatically shuts down the heating system if the drain valve is opened.

FILTER SYSTEM

- 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 ease of use.
- Easy two step filtering. 1) Red handle to drain tank
 2) Yellow Handle to return oil.
- High flow pump and large return lines produce faster oil refill times.
- Filter pump thermally and overload protected
- Filter pan lid stows in the cabinet and out of the way.
- Battery up to 5 Flat Bottom fryers per filter.



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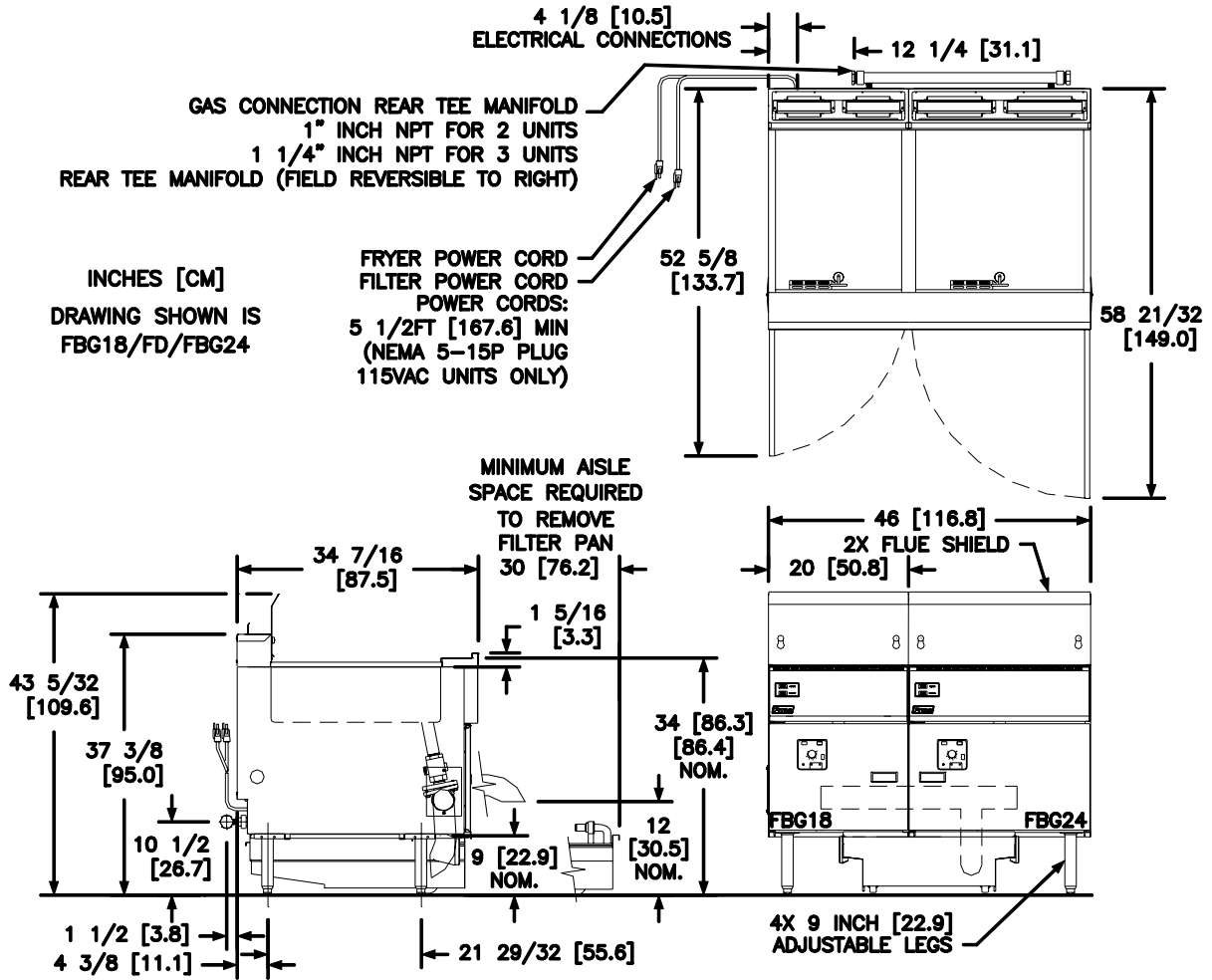
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INDIVIDUAL FRYER SPECIFICATIONS						
Models	Frying Area	Cook Depth	Oil Capacity	Gas Input Rate / Hr	Burner Pressure	
					Nat	LP
FBG18	18 x 24 in (45.7 x 61cm)	3-1/4 - 5 in (8.3 - 12.7cm)	42 - 65 Lbs (19 - 29.5 kg)	100,000 BTUs (28.3kW) (105MJ)	4" W.C. (10 mbars/1kPa)	10" W.C. (25 mbars/2.4kPa)
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)		
FRYER SHIPPING INFORMATION						
Models	Shipping Weight	Shipping Crate Size H x W x L			Shipping Cube	
FBG18/FBG24 (shown above)	590 Lbs (267.6 kg)	57 x 43 x 55 in (144.7 x 104.1 x 132.0 cm)			78.0 ft ³ (2.2 m ³)	
FBG18/FBG18	530 Lbs (240.4 kg)	57 x 43 x 55 in (144.7 x 104.1 x 132.0 cm)			78.0 ft ³ (2.2 m ³)	
FBG24/FBG24	665 Lbs (301.6 kg)	55 x 43 x 68 in (139.7 x 109.2 x 172.7 cm)			93.1 ft ³ (2.6 m ³)	
Filter drawer (shipped separately)	90 Lbs (40.8 kg)	30 x 35 x 47 in (76.2 x 88.9 x 119.3 cm)			28.6 ft ³ (0.8 m ³)	
Fryers can be battered up to five (5) units, please consult factory for shipping information.						
INSTALLATION INFORMATION						
GAS FRYER REQUIREMENTS			ELECTRIC SYSTEM REQUIREMENTS			
Supply Pressure *	Natural Gas	LP Gas	Fryer Cord (1 of 2) (Total Amps Max.)	115V 60Hz	208 / 220-240V 50-60 Hz	
	7 - 10" W.C. (17.4 mbars/ 1.74 kPa)	11 - 13" W.C. (27.4 mbars/ 2.74 kPa)		Filter Cord (2 of 2) (Total Amps Max.)	3.5	1.9
				7.3	4.7	
* 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"	
SHORT FORM SPECIFICATION						
Provide Pitco model FBG18 and FBG24 Flat Bottom Gas Fryer with Filtration. Fryer shall have a blower free burner technology system. Unit shall have a deep flat bottom cook depth up to 5" (12.7 cm). Fryer cooking area shall be 18 x 24 (45.7 x 61 cm) for a FBG18 or 24 x 24 (61 x 61 cm) for a FBG24. Heat transfer area shall be a minimum of 864 sq. inches (5574 sq. cm) for the FBG18 and 1152 sq. inches (7432 sq. cm) for the FBG24. Drain line shall have a round 3" (7.6 cm) diameter with a swivel drain spout for oil disposal. High flow filter pump with self aligning filter pan connection and easy 2 step filtering for faster oil refill times.						
TYPICAL APPLICATION						
Offers versatile cooking of wet batter products like fish & chips, tempura, funnel cakes, and other conventional fried products.						

