



**Model SGM34, SGM24 and SGM1824
MEGA Fry Gas Fryers**



STANDARD FEATURES

- Tank - stainless steel construction
- Cabinet - stainless steel front, door, sides & splash back.
- Solstice Burner Technology
- Solid State T-Stat with melt cycle and boil out mode
- Matchless Ignition with DVI drain valve interlock
- 1 1/4" (3.2 cm) Full port drain valve
- Manual gas shutoffs and Rear gas manifold connection
- Integrated flue deflector
- 11" (27.9 cm) adjustable legs
- Tube screen
- Removable basket hanger(s)
- Drain Line Clean out rod
- Drain Extension
- Fryer cleaner sample packet

OPTIONS & ACCESSORIES (AT ADDITIONAL COST)

- Digital Controller
- Intellifry I12 Computer
- Backup thermostat
- Stainless Steel back
- 11" (27.9 cm) adjustable rear and front casters
- Flexible gas hose with quick disconnect
- Tank cover
- Flush hose
- Institutional Prison security package
- Baskets see Configuration Table for options
- Filter System, see MegaFry with Filtration spec sheet

Project _____

Item No. _____

Quantity _____

**STANDARD SPECIFICATIONS
CONSTRUCTION**

- Solstice Burner Technology provides dependable heat transfer without the need for complex power blowers.
 - ✓ High Volume production with 62% thermal efficiency
- Tank constructed of durable stainless steel with an extra smooth peened finish for easy cleaning.
- Long-lasting, high-temperature alloy stainless steel heat baffles for maximum heating and combustion efficiency.
- Stainless steel cabinet front, door, side and splash back
- Heavy duty 3/16" (.48 cm) door hinges
- Front 1 1/4" (3.2 cm) full port drain for quick draining.

CONTROLS

- Matchless Ignition automatically lights the pilot when the power is turned on and saves you money during off times..
- Solid State Thermostat with melt cycle and boil out mode.
 - *Optional:* Digital Controller: Displaying 2 product timer.
 - *Optional:* I12 Intellifry Computer: Time compensating computer with 12 product timer keys
- DVI drain valve interlock safety system turns the heat off preventing the oil from scorching and overheating.
- Integrated gas control valve acts as a manual valve, safety pilot valve, main valve, gas filter, pressure and regulator.
- Temperature limit switch safely shuts off all gas flow if the fryer temperature exceeds the upper limit.

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Optional Basket Configuration Table			
Model	Option	Basket Size/Quantities	
		5-3/4 X 23-1/4 (14.6 X 59.1)	10 X 23-1/4 (25.4 X 59.1)
SGM34	A	5	0
SGM34	B	4	1
SGM34	C	2	2
SGM34	D	0	3
SGM24	A	4	0
SGM24	B	2	1
SGM24	C	0	2
SGM1824	A	3	0
SGM1824	B	1	1



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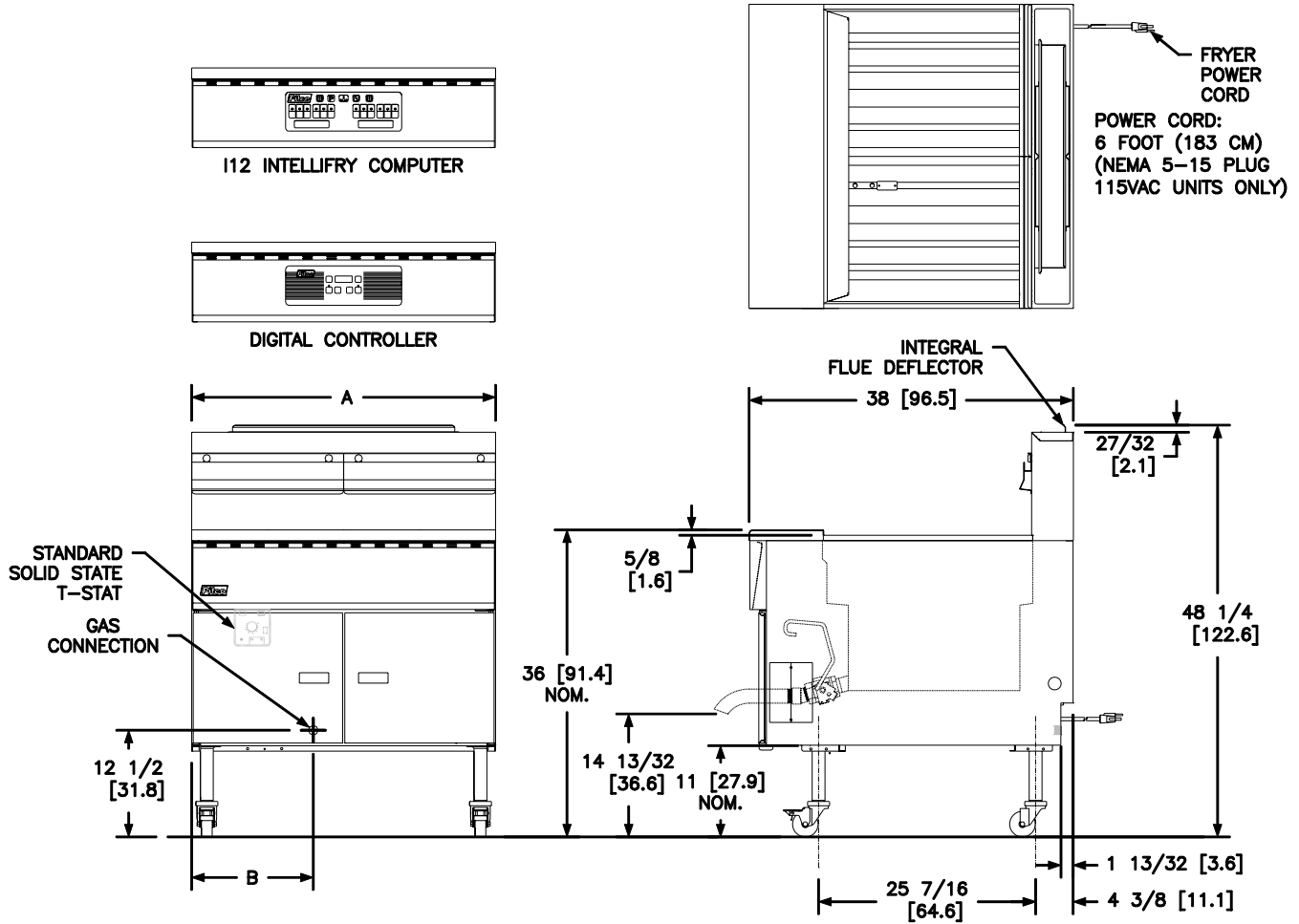
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L10-229 Rev 2 03/07

Printed in the USA



Model SGM34, SGM24 and SGM1824 MEGAFRY Gas Fryers



FRYER DIMENSIONS					SHIPPING INFORMATION			
Models	"A" Dim	"B" Dim	Cook Area \ Depth	Oil Capacity	Gas Input / Hour	Shipping Weight / Unit	Shipping Cube	Shipping Dimensions H x W x L
SGM34	35-5/8 in 90.5 cm	14-1/4 in 36.2 cm	34 x 24 x 4 in 86.4 x 61.0 x 10.2cm	200-210 lbs 91-95 Kg	210,000 BTU 61.6KW / 220 MJ	495 lbs 225 Kg	72 ft ³ 2.04 m ³	58 x 41 x 52 in 147.3 x 104.1 x 132 cm
SGM24	25-5/8 in 65.1 cm	9-1/4 in 23.5 cm	24 x 24 x 4 in 61.0 x 61.0 x 10.2cm	140-150 lbs 64-68 Kg	165,000 BTU 48.4KW / 174 MJ	375 lbs 170 Kg	56 ft ³ 1.56 m ³	57 x 36 x 47 in 144.8 x 91.4 x 119.4 cm
SGM1824	19-5/8 in 49.8 cm	6-1/4 in 15.9 cm	18 x 24 x 4 in 45.7 x 61.0 x 10.2cm	100-110 lbs 45-50 Kg	120,000 BTU 35.2KW / 128 MJ	250 lbs 113 Kg	33 ft ³ .93m ³	58 x 22½ x 43½ in 147.3 x 57.2 x 110.5 cm

GAS REQUIREMENTS			
Gas Rear Tee Manifold	Fryers Per Manifold	Rear Tee Gas Connection Location	Gas Connection Size
SGM34, SGM24, SGM1824	Maximum 560Kbtu / 164 KW / 591 MJ per manifold. See Gas Input / Hour above.	Default location is to the left. Connection is field reversible to the right.	1-½" NPT (1-½" BSP CE) for 367Kbtu / 108 KW / 387 MJ to 560 Kbtu / 164 KW / 591 MJ. 1" NPT (1" BSP CE) up to 366Kbtu / 107 KW / 386 MJ. ¾" NPT (¾" BSP CE) for single units.
Gas Type	Store Manifold Pressure	Burner Manifold	* Recommended Minimum
Natural Gas	7" W.C. / 17.4 mbars / 1.75 KPa	4" W.C. / 10 mbars / 1 kPa	Check plumbing/gas codes for proper gas supply line sizing to sustain burner pressure when all gas appliance are full on.
Propane Gas	13" W.C. / 32.4 mbars / 3.25 KPa	10" W.C. / 25 mbars / 2.5 kPa	
Clearance Information	Fryer Front	Fryer Sides, Rear, Bottom to any combustible materials	Fryer Flue Area
All models	30" (76.2cm) minimum	6" (15.2 cm) Do not Curb Mount	Do not block / restrict flue gases from into hood or install vent hood drains over the flue.

ELECTRICAL REQUIREMENTS				
Options	Voltage / Phase / Frequency	Amps	Number of Power Cords	Power Cord Locations
Solid State, Digital Controller, Computer	115 / 1 / 60	1.7	1 cord per 4 fryers	Default is left
	220-230-240 / 1 / 50	0.9		

SHORT FORM SPECIFICATIONS

Provide Pitco Model SGM 34, 24 or 1824 tube fired gas fryer. 304 SS tank, Fryer shall have a blower free Solstice atmospheric burner system, 62% thermal efficiency, thermostatic controls with melt cycle and boil mode. Indicator lights for power, heat and trouble. Matchless ignition system and drain valve interlock safety, separate manual gas shut off, 3/4" npt rear gas connection, recessed cabinet back, 1-1/4" Full port drain valve, 5/16" bottom hinge, manual reset high limit, easy to field upgraded controls. Provide accessories as follows.

TYPICAL APPLICATIONS

High volume production restaurants, stadiums, prisons, casinos, hotels frying a multitude of fried products fast and conveniently with limited hood space.

