



Model KF-SG6H

Gas Open Fryer with Filtration



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APPLICATION

The KF-SG6H 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 6 heads of Crispy or Hot & Spicy chicken, or sixty Crispy strips on four standard half size racks. Standard KFC freezer to fryer products can also be cooked using standard fryer baskets.

SHORT FORM DESCRIPTION

Fryer, Gas Open Fryer with Filtration KF-SG6H (Gas type, voltage), Line up-SG6H with filter below, KFC/FAST EM99 SG6H computer, matchless ignition, float switch, SS sides & front, casters rear/legs front crackling basket, lift assist with 1/2 rack holder. Accessories includes: (1) clean out rod, (1) brush, (1) filter shovel scoop, (1) fry pot crumb scoop, (1) YUM 14 x 22 (35.6 x 55.9 cm) filter paper envelope starter pack, (1) 48" x 3/4" (122 x 1.9 cm) NPT flexible gas hose with disconnect, (1) tray holder bone-in rack, (4) crispy strip covers for 1/2 rack, (1) rack handle. Startup performance check by a qualified service representative.

STANDARD FRYER FEATURES

- Fry pot constructed of stainless steel
- SOLSTICE™ Burner Technology
- 1 1/4" (3.2 cm) Full port drain valve
- Cabinet- stainless steel sides, front, splash back
- KFC/FAST EM99 SG6H cooking computer
- Matchless pilot ignition system with flame loss safety shut off, dedicated fryer gas shut-off valves
- High temperature limit switch
- Float Switch
- Heavy duty 3/16" (.48 cm) door hinges
- 10" (25.4 cm) fixed casters rear and front legs
- Single gas connection -3/4" (1.9 cm) NPT
- Crackling Basket
- Lift Assist with 1/2 Rack Holder

ACCESSORY ITEMS SHIPPED WITH UNIT

- 1 - Fry pot drain clean out rod
- 1 - Fry pot cleaning brush
- 1 - Filter shovel scoop
- 1 - Fry pot crumb scoop
- 1 - YUM 14" x 22" (35.6 x 55.9 cm) filter paper envelope starter pack
- 1 - 48" x 3/4" (122 x 1.9 cm) NPT flexible gas hose with disconnect
- 1 - Tray Holder Bone-in Rack
- 4 - Crispy strip covers for 1/2 rack
- 1 - Rack Handle

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



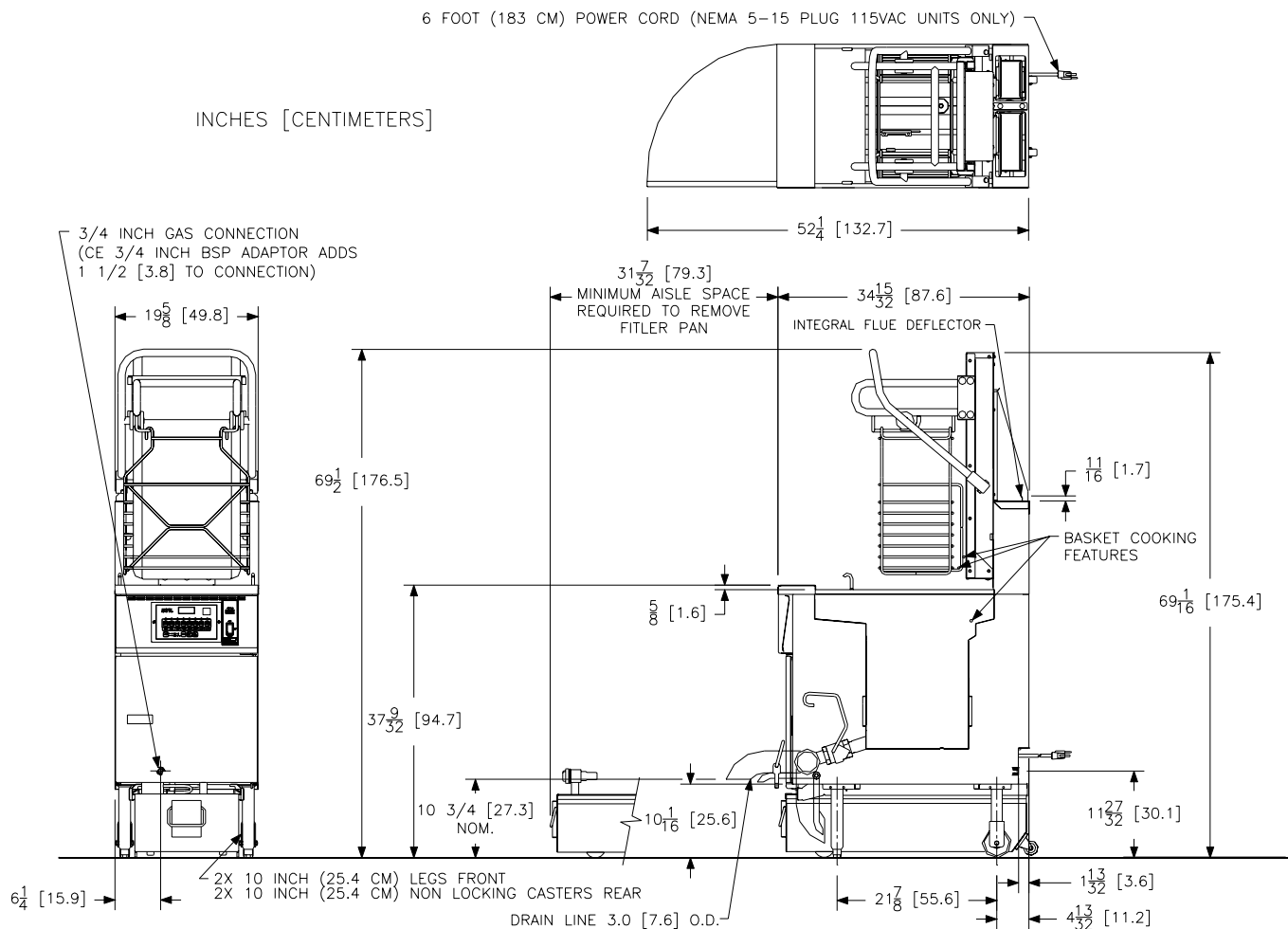
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INDIVIDUAL FRYER SPECIFICATIONS						
Frying Area	Cook Depth	Oil Capacity	Gas Input Rate / Hr	Burner Pressure Nat	Burner Pressure LP	
14 x 18 (35.6 x 47.7 cm)	10 in (25.4 cm)	40 - 50 Lbs (18 - 23 kg)	140,000 BTUs (41 kW) (147.7 MJ)	4" W.C. (10 mbars / 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) YUM Paper Envelope		
(1) Energy Management System stores will need to power the fryer system for 1 hour to allow heaters to melt solid shortening in return lines and pump prior to filtering.						
FRYER SYSTEM SHIPPING INFORMATION						
Shipping Weight	Shipping Crate Size H x W x L				Shipping Cube	
300 Lbs (136 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.			Fast EM (99) 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.	
		6" (15.2cm)	6" (15.2cm)	0"	0"	
Do not block / restrict flue gases from flowing into hood or install vent hood drains over the flue.						



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