



**Model SGM24
MEGA Fry Gas Fryer**



SGM24 Shown with
Optional Splash back
Assembly w/Submerger

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
- ☐ Splash Back Assembly w/Submerger Screen
- ☐ 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 regulator (MAX 1/2 PSI SUPPLY).
- Temperature limit switch safely shuts off all gas flow if the fryer temperature exceeds the upper limit.

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)
SGM24	A	4	0
SGM24	B	2	1
SGM24	C	0	2



Pitco Frialator, Inc • P.O. Box 501, Concord, NH 03302-0501 • 553 Route 3A, Bow, NH 03304

603-225-6684 • FAX: 603-225-8497 • www.pitco.com

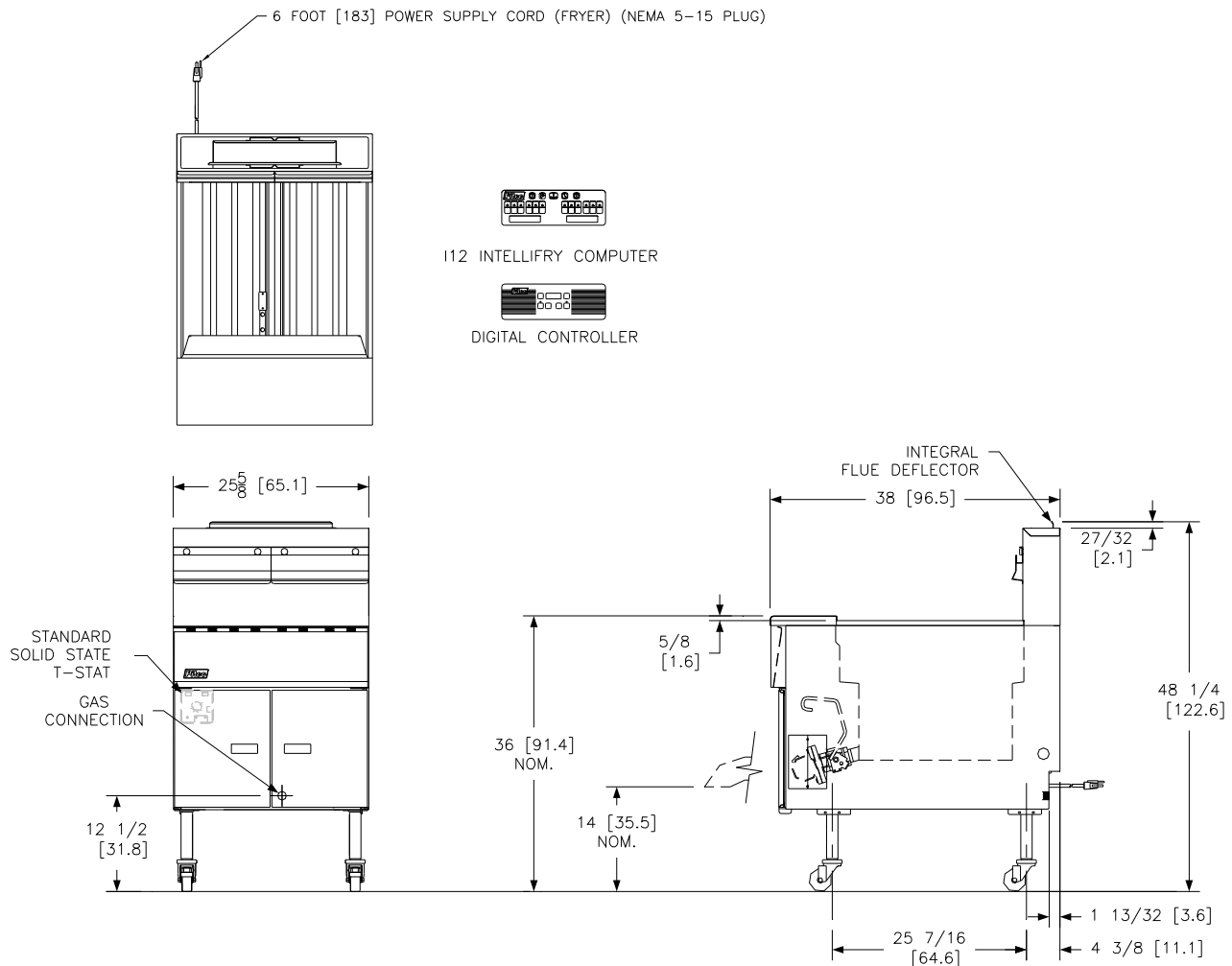
L10-229 Rev 4 09/19

Printed in the USA

Model SGM24 MEGA Fry Gas Fryer

Model SGM24 MEGAFRY Gas Fryer

Model SGM24 MEGAFRY Gas Fryer



FRYER DIMENSIONS				SHIPPING INFORMATION		
Models	Cook Area \ Depth	Oil Capacity	Gas Input / Hour	Shipping Weight / Unit	Shipping Cube	Shipping Dimensions H x W x L
SGM24	24 x 24 x 4 in 61.0 x 61.0 x 10.2 cm	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 1448 x 914 x 1194 mm
GAS REQUIREMENTS						
Gas Rear Tee Manifold	Fryers Per Manifold	Rear Tee Gas Connection Location		Gas Connection Size		
SGM24	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.		1-¼" 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 24 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.						



Pitco Frialator, Inc • P.O. Box 501, Concord, NH 03302-0501 • 553 Route 3A, Bow, NH 03304

603-225-6684 • FAX: 603-225-8497 • www.pitco.com L10-229 Rev 4 09/19 Printed in the USA

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