



SB MID-TIER GAS FRYER



SB14R

- SB14R - 40-50lb Fryer, 122K BTU
- SB18 - 70-90lb Fryer, 140K BTU

Standard Features

- Welded stainless steel tank with an extra smooth peened finish to ensure easy cleaning
- Stainless steel cabinet door, sides, front and rear panels
- Solstice Burner Technology (no blower or ceramics)
- Millivolt Thermostat (T-Stat) 200°F-400°F (93°C-190°C)
- Thermo-Safety pilot with built in regulator
- High Temperature safety limit switch
- Heavy duty 3/16" bottom door hinge
- 1-1/4" (3.2 cm) full port, front drain valve - for quick draining
- Separate manual gas shutoffs, for front servicing
- Integrated flue deflector
- 9" (22.9 cm) adjustable legs, easier access to clean
- Tube rack, allows crumbs & debris into cool zone
- Removable basket hanger, requires no tools
- Drain line clean out rod
- Drain extension
- Fryer cleaner sample packet
- Includes two twin plated wire mesh fry baskets with plastic-coated handles

OPTIONS & ACCESSORIES AT ADDITIONAL COST

- 9" Casters

STANDARD CONSTRUCTION SPECIFICATIONS

Construction:

Welded stainless steel tank with an extra smooth peened finish ensures easy cleaning.

Blower free atmospheric burner system with millivolt thermostat and thermo-safety pilot.

Cabinet front, sides and door are constructed of stainless steel.

The Solstice burner and baffle design increases cooking production, lowers flue temperature and improves working environment.

Operations:

Front 1-1/4" (3.2 cm) NPT drain for quick draining.

3/4" NPT rear gas connection.

Thermo-safety pilot and thermostat maintain temperature automatically at the selected temperature [200°F - 400°F (93°C -190°C)].

Controls:

Thermostat maintains selected temperature automatically between 200°F - 400°F (93°C -190°C).

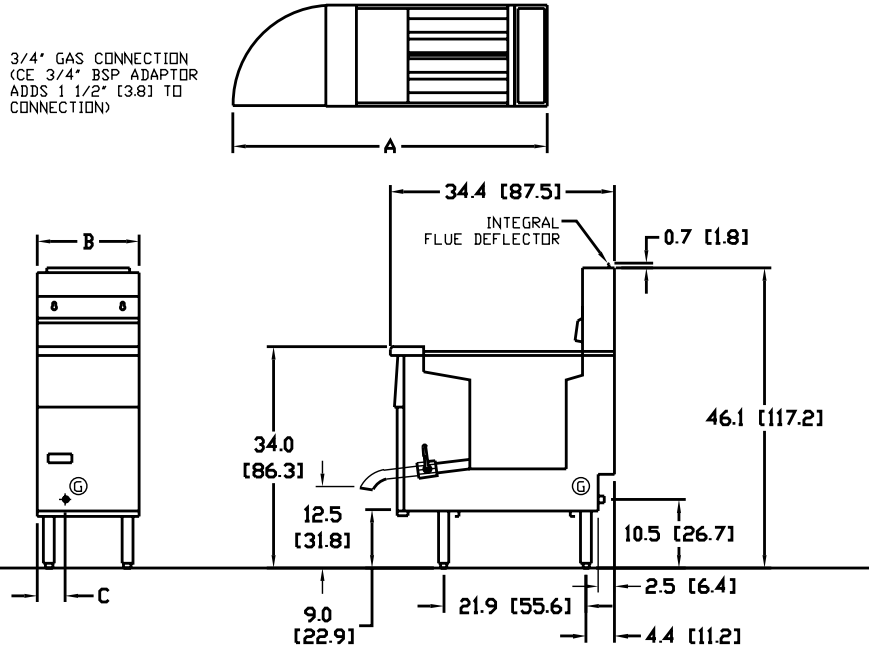
Separate manual gas shutoffs for front servicing.

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.



Approval Notes: _____



Dimensions shown in inches and (centimeters)

DIMENSIONS & WEIGHT

MODEL	A	B	C	SHIPPING WEIGHT [LBS(KG)]	SHIPPING CRATE SIZE H x W x L [IN(CM)]	SHIPPING CUBE [FT ³ (M ³)]
SB14R	48.3 (122.7)	15.6 (39.6)	4.3 (10.9)	208 (94.3)	45 x 19 x 36 [114.3 x 48.2 x 91.4]	17.8 (0.5)
SB18	52.3 (132.8)	19.6 (49.8)	6.3 (16.0)	275 (124.7)	45 x 23 x 38 [114.3 x 58.4 x 96.5]	22.8 (0.6)

Dimensions shown in inches and (centimeters)

UTILITY INFORMATION

MODEL	BTU	OIL CAPACITY (LBS)	COOKING AREA W x D	COOKING DEPTH	ELECTRICAL
SB14R	122,000	40-50	14" x 14"	3.25" - 5"	n/a
SB18	140,000	70-90	18" x 18"	3.25" - 5"	n/a

MISCELLANEOUS

- If using Flex-Hose, the I.D. should not be smaller than 3/4" and must comply with ANSI Z 21.69
- If casters are used with flex hose, a restraining device should be used to eliminate undue strain on the flex hose
- For installation on combustible floors (with 6" high legs) and adjacent to combustible walls, allow 6" clearance.
- Install under vented hood
- Check local codes for fire, installation and sanitary regulations.

NOTICE:

Southbend has a policy of continuous product research and improvement. We reserve the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment.

**INTENDED FOR COMMERCIAL USE ONLY.
NOT FOR HOUSEHOLD USE.**

