



Model TB-SG14S Tube Fired Gas Fryer



STANDARD ACCESSORIES

- Digital Controller
Incorporates matchless ignition, melt cycle, boil out control and drain valve interlock switch.
- Drain line clean out rod
- Rear gas connection
- Manual gas cutoff
- 1¼" (3.2 cm) full port drain valve
- Built-in integrated flue deflector
- Removable basket hanger for easy cleaning
- 10" (25.4 cm) adjustable legs front, 10" (25.4 cm) fixed casters rear
- Cabinet - stainless steel front, door, sides and splashback.
- Tank - stainless steel
- Rear casters

Project _____

Item No. _____

Quantity _____

Model TB-SG14S

STANDARD SPECIFICATIONS

FRYER CONSTRUCTION

- Welded tank with an extra smooth peened finish ensures easy cleaning.
- Long-lasting, high-temperature alloy stainless steel heat baffles are mounted in the heat exchanger tubes to provide maximum heating and combustion efficiency.
- Stainless steel front, door, side, and splashback.
- Heavy duty 3/16" (.48 cm) door hinge.
- Integrated gas control valve acts as a manual and pilot valve, automatic pilot valve, gas filter, pressure regulator, and automatic main valve.
- 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.
- Front 1¼" (3.2 cm) full port drain for quick draining.
- 10" (25.4 cm) clearance allows for ease of cleaning.

FRYER CONTROLS

- Digital temperature controller mounted in the front panel. A compact temperature controller incorporating melt cycle, boil out control, digital display and two programmable cook timers.
- Drain valve interlock switch is a hermetically sealed switch that automatically shuts down the heating system if the drain valve is opened. Upon closure of the drain valve, the controller must be cycled off to restart heating system.
- Matchless Ignition ignites a standing pilot once a day when the power is turned on. Less wear and tear on components and faster recovery when the controller calls for heat.

APPROVALS

- CSA Certified (AGA, CGA)
 - NSF Listed
 - MEA Approved
- Patent Pending

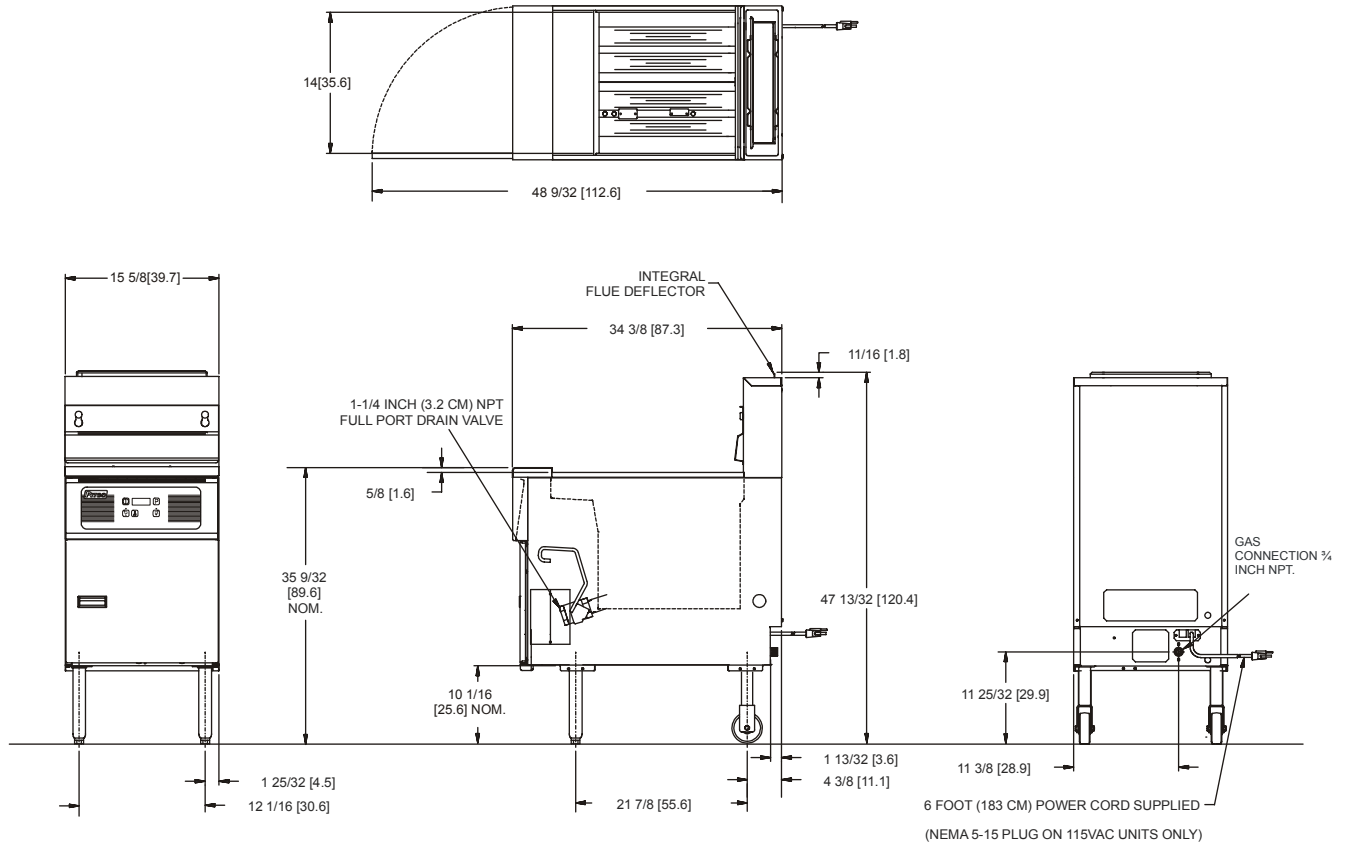


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L10-169 Rev 1 (09/04)



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INCHES [CENTIMETERS]

GAS REQUIREMENTS			
Gas Input Per Hour			
110,000 BTUs / 33 kW (CE) / 119 megajoules (AuGA)			
Gas Type	Recommended Minimum Store Manifold Pressure	Burner Manifold Pressure	Check plumbing/gas codes for proper gas supply line sizing.
Natural Gas	7" W.C. / 17.4 mbars / 1.75 kPa	4" W.C. / 10 mbars / 1 kPa	
L.P. 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 material	Fryer Flue Area
TB-SG14S	30" (76.2 cm) min.	6" (15.2 cm) Do not Curb Mount	Do not block or restrict the flue gasses from flowing into the ventilation system.
ELECTRICAL		OIL CAPACITY	
Control Type	Voltage / Phase / Frequency	Amps	Fryer 40-50 pounds (18-23 kg)
Digital Controller	115 / 1 / 60	1.0	PERFORMANCE CHARACTERISTICS
Includes matchless ignition and drain valve interlock switch.			Frying Area 14 x 14 x 4 in (35.6 x 35.6 x 10.2 cm)
SHIPPING INFORMATION			
Model	Shipping Weight		
TB-SG14S	208 Lbs (94.6 KG)		

