Project_____
Item No._____
Quantity_____

Model SG/SEBNB14 and SG/SEBNB18 Bread & Batter Cabinet - Dump Station For Solstice Units

STANDARD ACCESSORIES

- Recessed Pan 4-5/8 in (11.75cm)
- Removable drain screen
- Basket Hanger
- Adjustable Legs
- Bottom Shelf

AVAILABLE OPTIONS & ACCESSORIES

- ❑ Cover and (or) Flush Top Work Surface
- ❑ Flat Top Work Surface (no splash back)
- ❑ Single Food Warmer / Heat Lamp
- ❑ Dual Food warmer / Heat Lamp *Available on model BNB-SG/SE18 only.
- ❑ Polished Stainless Steel Back
- ❑ Casters
- ❑ Scooped Pan Liner in lieu of drain screen (for scooping of French Fries, etc.)
- ❑ Divided Scooped Pan Liner on BNBSG18 only

STANDARD SPECIFICATIONS

CONSTRUCTION

- Pan area allows for holding and draining of finished product.
- Drain screen easily lifts out for cleaning.
- Bottom Shelf provides ample storage for breading, batter, food utensils, etc. **Bottom Shelf is not provided when a filter pump or flush hose is located inside the dump station.*
- Cabinet: polished stainless steel front, sides, door and splash back. Aluminized steel back.
- Tank: stainless steel
- Heavy Duty 3/16" (.48 cm) door hinge
- Welded pan with an extra smooth peened finish ensures easy cleaning.
- Designed to match existing or accompanying fryer.
- Unit can be installed on either side or between fryer(s).

OPERATIONS

- Easily integrates into existing Solstice gas fryer combinations to provide a comfortable work area or food preparation station.
- Back mounted basket hanger for convenient basket storage.

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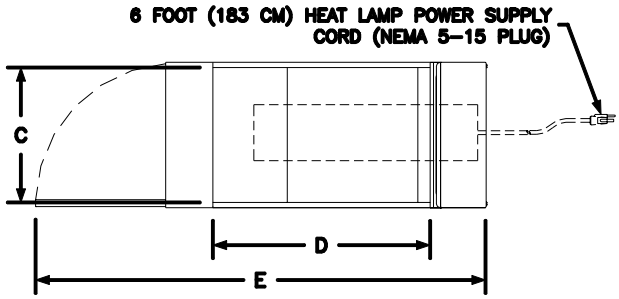
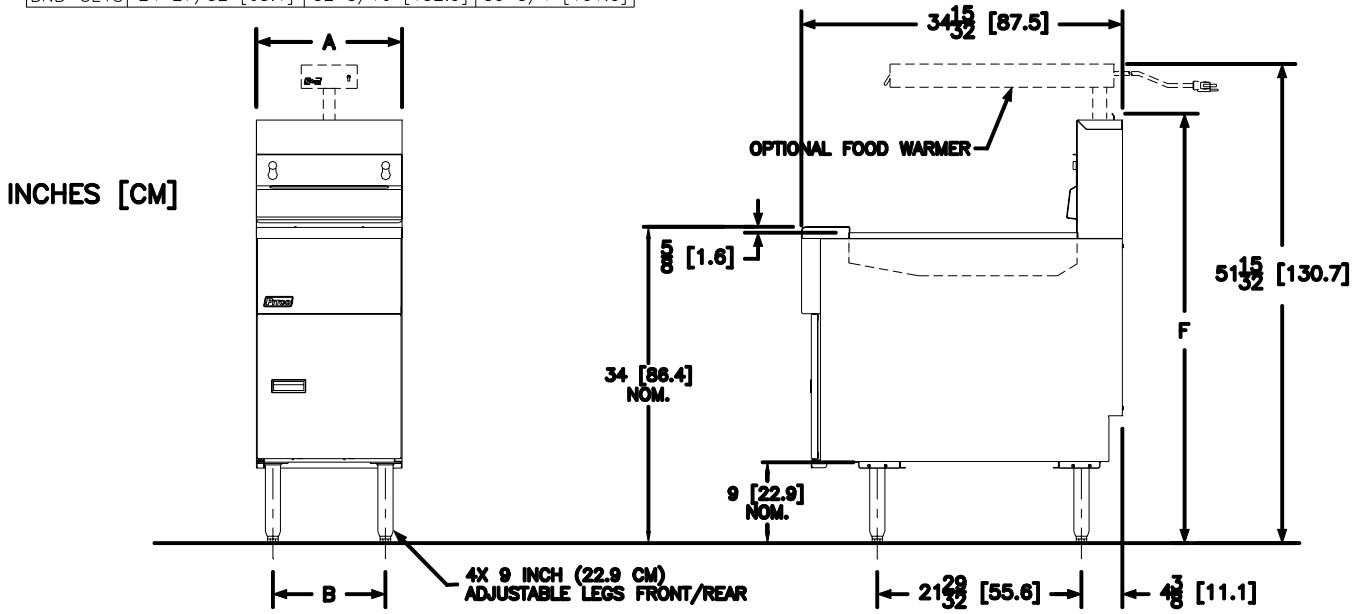
Model SG/SEBNB14 and SG/SEBNB18 Bread & Batter Cabinet -Dump Station

TABLE			
MODEL	DIM A	DIM B	DIM C
BNB-SG14	15 5/8 [39.7]	12 1/16 [30.7]	14 1/2 [36.8]
BNB-SG18	19 5/8 [49.8]	16 1/16 [40.8]	18 1/2 [47.0]
BNB-SE14	15 5/8 [39.7]	12 1/16 [30.7]	14 1/2 [36.8]
BNB-SE18	19 5/8 [49.8]	16 1/16 [40.8]	18 1/2 [47.0]

TABLE			
MODEL	DIM D	DIM E	DIM F
BNB-SG14	23 5/16 [29.2]	48 5/16 [122.8]	46 1/8 [117.2]
BNB-SG18	23 5/16 [29.2]	52 5/16 [132.9]	46 1/8 [117.2]
BNB-SE14	21 27/32 [55.5]	48 5/16 [122.8]	39 3/4 [101.0]
BNB-SE18	24 27/32 [63.1]	52 5/16 [132.9]	39 3/4 [101.0]





ORDERING INFORMATION

Specify model number of fryers desired and placement of dump station.
BNB-SG/SE model number indicates dump station for use with gas/electric cooking systems only.
For use with Solstice High Efficiency gas/electric fryers see spec sheet L10-201.

SHORT FORM SPECIFICATION

Provide Pitco Model BNB-SG/SE Bread & Batter Cabinet - Dump Station. Unit shall be a one piece cabinet to match the dimensions of existing or new SG/SE Gas/Electric equipment. Bread & Batter Cabinet - Dump Station shall be supplied with a removable drain screen, 4-5/8 in (11.5 cm) recessed pan and basket hanger.

ELECTRICAL

Per each Food warmer	115V 60HZ	220-230-240V 50HZ
	6.3 amps	3.1 amps

TYPICAL APPLICATION

Provide a draining and holding area for finished products. Provide additional work area when used with optional flat or flush work surface.

SHIPPING INFORMATION

Model	Shipping Weight	Shipping H x W x L	Shipping Cube
BNB-SG/SE14	150.0 lb (68.0 kg)	45.0 x 19.0 x 36.0 in (114.3 x 48.3 x 91.4 cm)	17.8 ft³ (0.5 m³)
BNB-SG/SE18	175.0 lb (79.4 kg)	45 x 23 x 38 in (88.9 x 58.4 x 96.5 cm)	23 ft³ (0.6 m³)

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