



Project _____
Item No. _____
Quantity _____

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



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).

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

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.



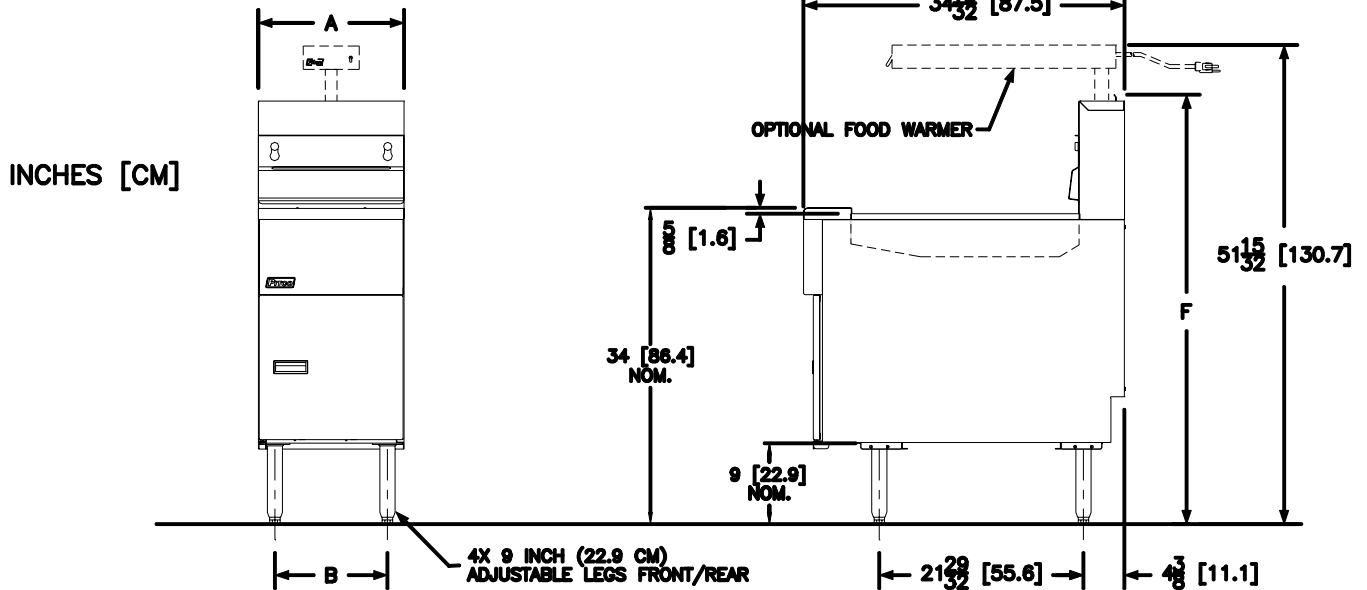
Model SG/SEBNB14 and SG/SEBNB18 Bread & Batter Cabinet -Dump Station



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 ft ³ (0.5 m ³)
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 ft ³ (0.6 m ³)

