



Project _____

Item No. _____

Quantity _____

MODELS SELV14(X), SELV14T(X) REDUCED OIL VOLUME / HIGH OUTPUT FRYING SYSTEM



STANDARD FEATURES

- Cooks like a 50 lb fryer with just 30 lbs of oil. Uses standard baskets. Provides full 4" cook depth.
- Easy lift out immersion elements for easy clean up.
- Intellifry Computer, 12 products.
- FILTER SOON production monitor, tracks cooking activity per frypot, and indicates when filtration is needed.
- Push button frypot oil replenishment system. 35 Lb JIB holder¹ and low JIB indicator.
- Tank – Stainless Steel Construction.
- Cabinet – stainless steel front, door, & sides.
- 1-1/4" (3.2cm) full port drain valve for fast draining.
- Mercury-free heating contactors.
- 9" (22.9 cm) adjustable legs for leveling fryer.

SOLSTICE FILTER DRAWER OIL FILTRATION

- Simple two step filtration process makes filtering easy and fast. Under 5 minutes in most circumstances*.
- Extra large 3" (7.6 cm) drain lines with unique curved design drain spout virtually eliminates splashing. Spout swivels for ease of oil disposal.
- 4.5 gpm (17.0 LPM) filter pump.
- Large, 10.0" x 20.5" filter envelope for fast filtering all day.
- Filtered oil return fitting assists cleaning frypot bottom.
- Filter pan is stainless steel. Rear wheels ease handling.
- Filter pan lid is self-storing and out of the way.

ACCESSORY ITEMS SHIPPED WITH UNIT

- 1- Fryer crumb scoop
- 1- Filter shovel scoop
- 1- 10.0" x 20.5" Filter media starter pack
- 1- Fryer cleaning brush
- 1- Drain clean out rod
- X -Removable basket hangers (1 / frypot)
- X- twin size fry baskets (2 / frypot)

APPLICATION

Pitco reduced oil volume/high output frying systems are designed and engineered for operators who need to reduce operating costs and maintain high production. Operators benefit immediately with a 40% reduction in oil on the first fill up, and at every oil change after that. Time between oil changes is significantly extended due to the low initial fill volume.

As with all "low oil" fryers, oil filtration occasionally during operation is a key to maximizing oil life to the greatest degree possible. The FILTER SOON feature is production based and takes the guesswork out of when to filter, and it is easy to customize to your menu. Proven PITCO Solstice filter system is fast and simple to use. Whenever business levels permit, filtering and reheating can be accomplished in under 5 minutes*.

A fast and easy push button frypot top off feature reduces the need for staff to carry heavy jugs through the kitchen. The top off feature integrates a typical 35 lb. oil JIB (Jug In Box) as an on board fresh oil supply¹. A "jug low" warning indicator, and easy JIB changes are user friendly features. Add auto filtration option for additional operational benefits.

REDUCED OIL VOLUME FRYERS AVAILABLE

- SELV14X -14 KW** 30 lbs (14.7 liters), 13.5" x 14.8" fry area
- SELV14 -17 KW** 30 lbs (14.7 liters), 13.5" x 14.8" fry area
- SELV14TX -14 KW** 15 lbs (7.3 liters), 6.3 x 14.8" fry area per side for this split vat fryer
- SELV14T -17 KW** 15 lbs (7.3 liters), 6.3 x 14.8" fry area per side for this split vat fryer
- 2, 3 and 4 fryer lineups. Mix full or split pots as desired

OPTIONS AVAILABLE (at additional cost)

- Computer controlled auto filtration system
- Automatic frypot oil level control system
- 9" (22.8 cm) adjustable casters ease moving equipment for cleaning
- 6' (183 cm) NEMA 15-60P cordset (14 KW and 17K W 208V & 240V 3 phase only). 1 per fryer.
- Automatic Basket Lifts, P6072145 Baskets Only
- Tank covers
- Assorted basket configurations, consult factory
- Work shelves, Consult factory for availability
- BNB Dump Station, see BNB spec sheet for details
- Filter System Options
 - Frypot flush hose
 - Paperless filter
 - Waste Oil Management hook up

¹Requires 2 or more fryers in a system for internal JIB storage
*Assumes: Oil to be filtered is >180°F, that the filter media is not excessively covered with sediment, and is changed at recommended intervals.

APPROVALS:

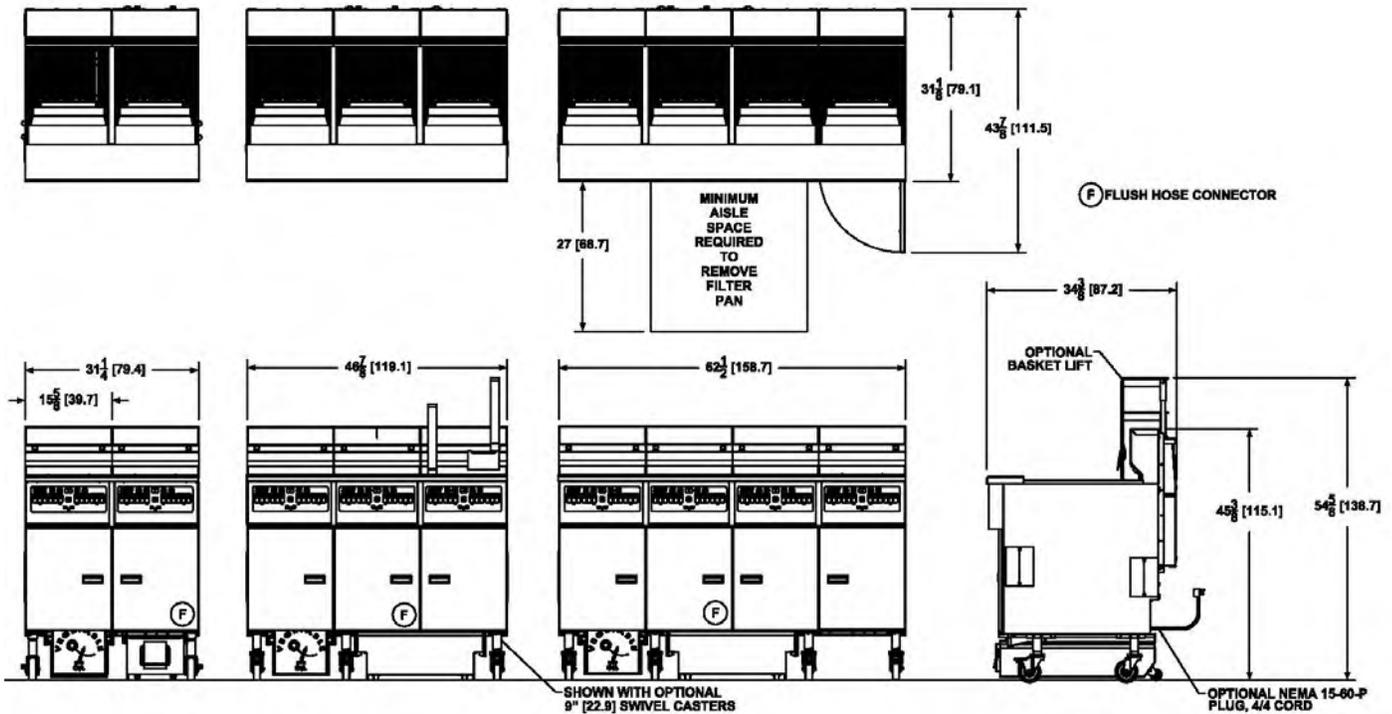


SELV14(X), SELV14T(X) SOLSTICE ELECTRIC REDUCED OIL VOLUME FRYERS



SELV14(X), SELV14T(X) SOLSTICE ELECTRIC REDUCED OIL VOLUME FRYERS

SELV14(X), SELV14T(X) SOLSTICE ELECTRIC REDUCED OIL VOLUME FRYERS



INDIVIDUAL FRYER SPECIFICATIONS		
Model	Cooking Area/Depth	Oil Capacity
SELV14,14X	13.5 x 14.8 x 4 in (34.3 x 37.6 x 10.2 cm)	30 Lbs (13.6 kg, 14.6L)
SELV14T,14TX	6.3 x 14.8 x 4 in (16.0 x 37.6 x 10.2 cm) per tank	15 Lbs (6.8 kg, 7.3 L)

FILTER SPECIFICATIONS				
For Models	Pan Oil Capacity	Filter Pump Motor	Filter Pump Rated Flow	Filter Media
SF-SELV14,14T/14-2	45 Lbs (20.4 kg)	1/3 HP 50/60 Hz	4.5 GPM (17.0 LPM) @ 60 Hz	Paper Envelope 20.5 x 10.0 in (52.1 x 25.4 cm)
SELV14(14T) -3/-4	70 Lbs (32.5 kg)		3.8 GPM (14.4 LPM) @ 50 Hz	Paper Flat Sheet 8.8 x 22.6 in(22.4 x 57.4 cm)

ELECTRICAL REQUIREMENTS		Nominal Amps Per Line (50/60 HZ)															
		Single Phase (2 wire + ground)						3 Phase (3 wire + ground)				3 Phase "Y" (4 wire + ground)					
Model	KW	200 ²	208	220	230	240	480	200 ²	208	220	230	240	480	346/200V	380/220V	400/230V	415/240V
SELV14X	14	65	67	65	61	58	29	37	39	37	35	34	17	21	21	20	20
SELV14TX (both tanks)	14	65	67	65	61	58	29	37	39	37	35	34	17	21	21	20	20
SELV14	17	79	82	78	74	71	36	46	48	45	43	41	21	27	26	25	24
SELV14T (both tanks)	17	79	82	78	74	71	36	46	48	45	43	41	21	27	26	25	24

1. Each fryer requires it's own separate power supply. 2. 200V Units will operate at 92% of rated power. 3. Other voltages may be available, consult factory . 4. Power supply for Basket Lifts and Filter motor is wired into the fryer's high voltage line terminal block, except for 480V which requires a separate single phase service for the basket lifts, and filter motor. (115V,8.0A for North America and 220-240V,4.0A for Export).

SHIPPING INFORMATION (Approximate)			
Model	Shipping Weight	Shipping Crate Size H x W x L (Approximate)	Shipping Cube
SELV14-2	502 Lbs (227.7 kg)	57 x 34 x 47 in (144.8 x 86.3 x 119.4 cm)	52.7 ft ³ . (1.49 m ³)
SELV14-3	684 Lbs (310.3 kg)	56 x 51 x 41 in (146.2 x 129.5 x 104.1 cm)	67.7 ft ³ . (1.92 m ³)
SELV14-4	866 Lbs (392.8 kg)	56 x 68 x 43 in (146.2 x 129.5 x 109.2 cm)	94.8 ft ³ . (2.80 m ³)

CONSULT FACTORY FOR SHIPPING INFORMATION ON OTHER CONFIGURATIONS

CLEARANCES			
Front min.	Floor min.	Sides min.	Combustible material Rear min.
30" (76.2 cm)	6" (15.25 cm)		6" (15.2cm)

SHIPPING FORM SPECIFICATIONS
Provide Pitco Solstice Electric Model (SELV xxx) electric fryer system with X (2 to 4) fryers. Fryer shall be 30 lbs oil capacity (15 Lbs SELV14T), xxx KW, "xx by xx" cook area, SS peened tank, stainless front, door,sides. Pivoting immersion type heating elements with high temp alloy sheath, mercury-free contactors, drain valve interlock, 1-1/4" full port drain, 3/16" bottom door hinge. Intellifry computer with melt cycle and boil out, filter soon function and push button frypot top off. Provide options and accessories as follows:



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Project _____

Item No. _____

Quantity _____

SOLSTICE ELECTRIC (SE) Series SE14, 14T, 148 (R,X), 18 (R), 184 (R) Fryer



SE14 (R,X)
w/ standard
SSTC

SE14T (R,X)
w/ optional
rear casters

SE148 (R,X)
w/ optional
Digital Control

SE18 (R)
w/ optional
I12 Computer &
Basket Lifts,
front / rear casters



** EnergyStar
Qualified Model

STANDARD FEATURES

- Tank - stainless steel construction
- Cabinet - stainless steel front, door and sides.
- Fixed heating elements for EnergyStar™ performance
- Solid State T-Stat (SSTC) w/melt cycle & boil out mode
- Mercury Free heating contactors
- High Temperature safety limit switch
- Drain valve interlock
- 1 1/4" (3.2 cm) Full port drain valve for fast draining
- 9" (22.9 cm) adjustable legs, easier access to clean
- Element rack
- Removable basket hanger, requires no tools
- Drain Line Clean out rod
- Fryer cleaning brush
- Fryer cleaner sample packet
- Choice of basket options:
 - 2 Twin baskets
 - 1-Full basket (not available on 14T or Basket Lifts)

APPLICATION

For High Production Electric frying specify Pitco Solstice Electric Models SE14, 14T, 148 (RX) or 18 (R), 184 (R) fryers with multiple heat input (kilowatt) options for that EnergyStar™ performance to meet your frying demands. The Solstice electric fryer comes in numerous sizes to match different product frying applications and uses highly reliable fixed heating elements and environmentally friendly mercury-free contactors. For precise temperature control the fryer comes standard with a behind the door solid state thermostat with melt cycle and boil out modes. For additional timer capability the optional digital control and the elastic time computer are available and can be used with our optional labor saving highly reliable basket lift system.

MODELS AVAILABLE

SE14 Series (40-50 lbs, 14 x 14" fry area)

- SE14** 17kW/hr
- SE14R** 22kW/hr
- SE14X** 14kW/hr

SE14T Series (20-25 lbs, 7 x 14-9/32" fry area per side for this twin vat fryer)

- SE14T 17kW/hr (8.5kW per tank side)
- SE14TR 22kW/hr (11kW per tank side)
- SE14TX 14kW/hr (7kW per tank side)

SE148 Series (60 lbs, 14 x 18" fry area)

- SE148 17kW/hr
- SE148R 22kW/hr
- SE148X 14kW/hr

SE184 Series (60 lbs, 18 x 14" fry area)

- SE184** 17kW/hr
- SE184R 22kW/hr

SE18 Series (70-90 lbs, 18 x 18" fry area)

- SE18 17kW/hr
- SE18R 22kW/hr

OPTIONS & ACCESSORIES (AT ADDITIONAL COST)

- Digital Controller (2 timers w/ melt cycle & boil out mode)
- Intellifry I12 Computer (12 elastic timers w/ melt cycle & boil out)
- Backup thermostat (only on Digital and I12 computer)
- Basket Lift (must be ordered with Digital control or Computer)
- Stainless steel back (not available with basket lift)
- 9" (22.9 cm) adjustable rear and front locking casters
- Tank cover
- 3-Triple Baskets (not available on 14T)
- Consult Factory for other basket configurations
- Splash Guard reversible 6" 8" 12" 18"
- Work shelves call factory for specifications and availability.
- Fish Grids only available on SE18 and SE18R
- Institutional Prison security package
- BNB Dump Station, see BNB spec sheet for details
- Filter System Options
 - Filter Drawer see spec sheet for details
 - SoloFilter see spec sheet for details
- 6' Power Cord (14KW and 17KW 3ph, 208V or 240V 3Phase only)
- SPINFRESH See Spec Sheet L10-524 for details



SOLSTICE ELECTRIC (SE) Series SE14, 14T, 148 (R,X), 18 (R), 184 (R) Fryer

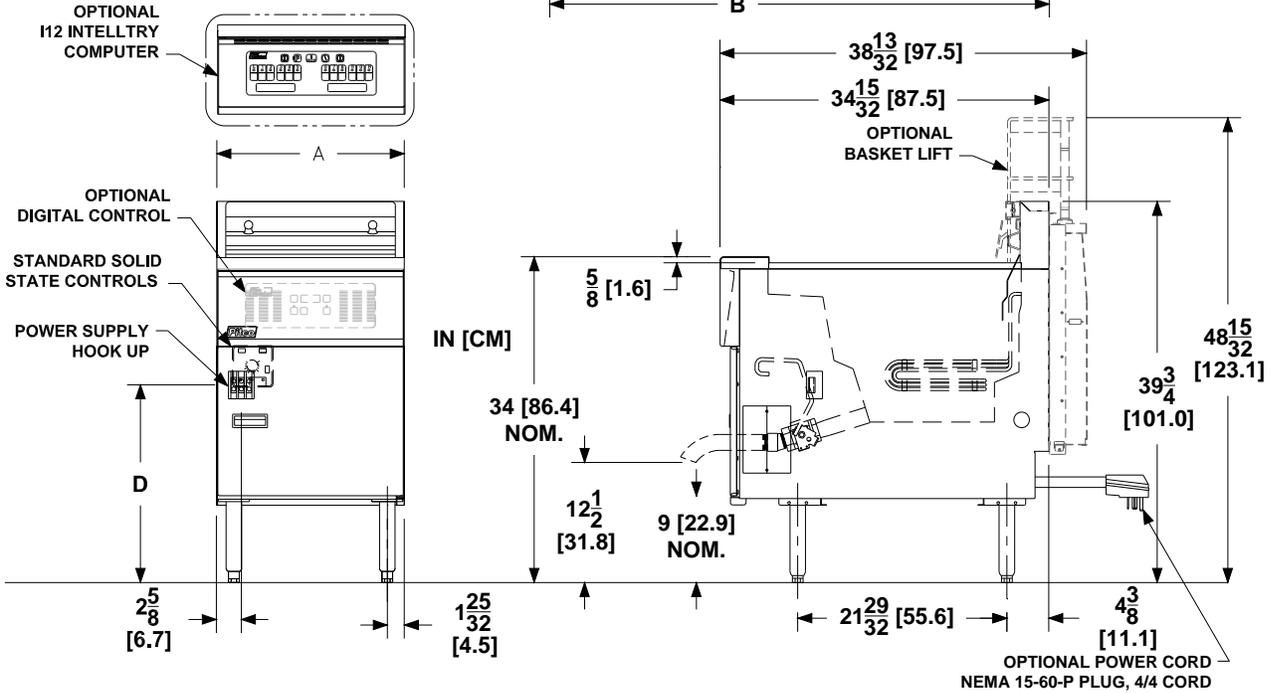


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SOLSTICE ELECTRIC (SE) Series SE14, 14T, 148 (R,X), 18 (R), 184 (R) Fryer

SOLSTICE ELECTRIC (SE) Series SE14, 14T, 148 (R,X), 18 (R), 184 (R) Fryer

TABLE				
MODEL	DIM A	DIM B	DIM C	DIM D
SE14,14T (R,X)	15 5/8 [39.7]	48 5/16 [122.8]	21 27/32 [39.7]	21 5/8 [39.7]
SE148 (R,X)	15 5/8 [39.7]	48 5/16 [122.8]	24 27/32 [63.1]	20 5/8 [52.4]
SE18 (R)	19 5/8 [49.8]	52 5/16 [132.9]	24 27/32 [63.1]	20 5/8 [52.4]
SE184 (R)	19 5/8 [49.8]	52 5/16 [132.9]	21 27/32 [39.7]	21 5/8 [39.7]



INDIVIDUAL FRYER SPECIFICATIONS			SHIPPING INFORMATION (Approximate)			
Model	Cooking Area & Depth	Oil Capacity	Shipping Weight	Shipping Weight w B/L	Shipping Crate Size H x W x L	Shipping Cube
SE (14, 14R, 14X)	14 x 14 x 4 in (35.6 x 35.6 x 10.2 cm)	40-50 lbs (18-23 kg)	200 lbs (91 kg)	250 lbs (113 kg)	45 x 19 x 36 in 114.3 x 48.3 x 91.4 cm	17.8 ft ³ 0.5 m ³
SE (14T,14TR,14TX) * per Tank side	7 x 14 9/32 x 4 in * (17.8 x 36.3 x 10.2 cm)	20-25Lbs * (9-11.5 kg)	230 lbs (104 kg)	280 lbs (127 kg)	45 x 19 x 36 in 114.3 x 48.3 x 91.4 cm	17.8 ft ³ 0.5 m ³
SE (148, 148R,148X)	14 x 18 x 4 in (35.6 x 45.7 x 10.2 cm)	60 lbs (27 kg)	215 lbs (97.5 kg)	265 lbs (120 kg)	45 x 19 x 36 in 114.3 x 48.3 x 91.4 cm	17.8 ft ³ 0.5 m ³
SE (18, 18R)	18 x 18 x 4-3/4 in (45.7 x 45.7 x 12.1cm)	70-90 lbs (32-41 kg)	226 lbs (103 kg)	276 lbs (125 kg)	59 x 23 x 44 in 149.8 x 58.4 x 111.7 cm	34.6 ft ³ 1.0 m ³
SE (184, 184R)	18 x 14 x 4-3/4 in (45.7 x 35.6 x 12.1cm)	60 lbs (27 kg)	226 lbs (103 kg)	276 lbs (125 kg)	59 x 23 x 44 in 149.8 x 58.4 x 111.7 cm	34.6 ft ³ 1.0 m ³

ELECTRICAL REQUIREMENTS		Nominal Amps Per Line (50/60 HZ)											
		Single Phase (2 wire + ground)					3 Phase (3 wire + ground)				3 Phase "Y" (4 wire + ground)		
Model	KW/hr	208V	220V	230V	240V	480V	208V	220V	240V	480V	380/220V	400/230V	415/240V
SE (14, 14T, 148, 18, 184)	17	82	78	74	71	36	48	45	41	21	26	25	24
SE (14R, 14TR, 148R, 18R, 184R)	22	106	100	96	92	46	62	58	53	27	34	32	31
SE (14X, 14TX, 148X)	14	67.3	64.7	60.9	58.3	29.2	38.9	36.7	33.7	16.8	21.3	20.2	19.5

Note: 1. Each fryer requires it's own separate power cord. 2. Power supply for Basket Lifts is wired into the fryer's high voltage line terminal block, except for 480V which requires another separate 115V (6.8 amp) power cord connection to the unit.

SHORT FORM SPECIFICATIONS

Provide Pitco Solstice Electric Model (SE xxx) electric fryer. Fryer shall be xx-xx lbs oil capacity, xxx kW/hr, "xx by xx" cook area, SS peened tank, stainless front, door,sides. Fixed immersion type heating elements with high temp alloy sheath, mercury-free contactors, drain valve interlock, 1-1/4" full port drain, 3/16" bottom hinge with standard behind the door solid state thermostat with melt cycle and boil out (or specify optional digital or computer controls). Provide options and accessories as follows.



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SOLSTICE SUPREME (SSH) SERIES
SSH55(R), 55T(R), 60(R), 60W(R), 75(R) Gas Fryers

Project _____

Item No. _____

Quantity _____



SOLSTICE SUPREME (SSH) SERIES SSH55(R), 55T(R), 60(R), 60W(R), 75(R) Gas Fryers



**ENERGYSTAR® Models

STANDARD FEATURES & ACCESSORIES

- Tank - stainless steel construction
- Cabinet - stainless front, door and sides
- Solstice Burner Technology, No blower or ceramics
- High Efficiency design, EnergyStar performance
- Patented Self Cleaning Burner & Down Draft Protection
- Solid State T-Stat with melt cycle & boil out mode
- Matchless Ignition automatically lights the pilot when the power is turned on and saves you money during off times
- DVI drain valve interlock safety system turns the heat off preventing the oil from scorching / overheating.
- High Temperature safety limit switch
- Heavy duty 3/16" bottom door hinge
- 1 1/4" (3.2 cm) Full port drain valve for fast 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
- Choice of basket options :
 - 2-Twin Baskets
 - 1-Full Basket (not available on SSH55T or Basket Lifts)

HIGH EFFICIENCY SERIES OF GAS FRYERS

For Energy Saving High Production Frying specify Pitco Model SSH55(R),55T(R),60(R),60W(R),75(R) tube fired gas fryers with Solstice Supreme Burner Technology which provides very dependable atmospheric heat transfer and fuel saving ENERGYSTAR® performance without the need for complex power blowers. This patented atmospheric burner system with its long lasting alloy heat baffles reaches up to 70% thermal efficiency and delivers lower flue temperatures. New Patented Self Cleaning Burner goes through a daily 30 second cleaning cycle to keep your burners tuned to operate in the most energy efficient manner. Ventilation troubles are virtually eliminated with the Patented Down Draft Protection that safely monitors your fryer, making this a low maintenance, highly reliable fryer. High volume restaurants and multi-store chains can benefit from lower operational energy cost and lower annual maintenance and repair cost.

MODELS AVAILABLE

55 Series (40-50 lbs, 14" x 14" fry area)

- SSH55** (80 Kbtu/hr, 23.4 kW, 88 MJ)
- SSH55R (100 Kbtu/hr, 29.3 kW, 105 MJ)

55T Twin Vat Series (20-25 lbs, 7" x 14" fry area/side)

- SSH55T (40K btu/hr, 11.7 kW, 44 MJ /side)
- SSH55TR (50K btu/hr, 14.6 kW, 53 MJ /side)

60 Series (50-60 lbs, 14" x 18" fry area)

- SSH60** (80K btu/hr, 23.4 kW, 88 MJ)
- SSH60R (100K btu/hr, 29.3 kW, 105 MJ)

60W Series (50-60 lbs, 18" x 14" fry area)

- SSH60W** (100K btu/hr, 29.3 kW, 110 MJ)
- SSH60WR (125K btu/hr, 36.6 kW, 132 MJ)

75 Series (75 lbs, 18" x 18" fry area)

- SSH75** (105K btu/hr, 30.8 kW, 116 MJ)
- SSH75R (125K btu/hr, 36.6 kW, 132 MJ)

OPTIONS & ACCESSORIES (AT ADDITIONAL COST)

- Digital Controller (2 timers w/melt cycle)
- Intellifry I-12 Computer (12 elastic timers w/melt & boil out)
- Backup thermostat (only on Digital and I-12 computer)
- Basket Lift (must be ordered with Digital Control or Computer)

(To meet AGA/CGA/CSA specification, must be ordered with casters & installed with flexible gas hose w/restraining cable)
- Stainless Steel back (not available with basket lift)
- 9"(22.9 cm) adjustable,non-lock rear & front lock casters
- Flexible gas hose with disconnect and restraining cable
- Tank cover
- 3-Triple Baskets (not available on 55T or Basket Lifts)
- Consult Factory for other basket configurations
- Splash Guard reversible (L/R) 6" 8" 12" 18"
- Work Shelves call factory for specifications and availability
- Fish Grids (not available on 55T)
- Institutional Prison security package
- BNB Dump Station, see BNB spec sheet L10-269
- Filter System options (See Spec Sheet):
 - Filter drawer (L10-134) SoloFilter (L10-267)
- SPINFRESH, see spec sheet L10-524 for details



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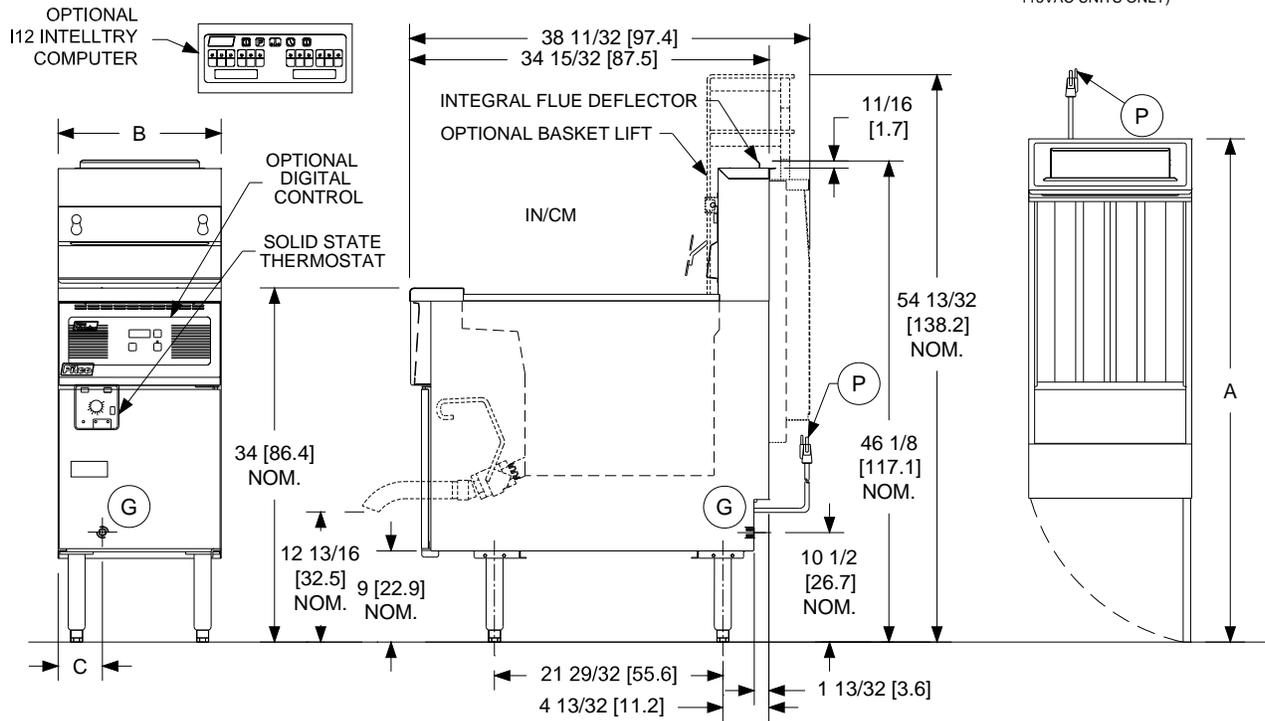
L10-266 Rev 4 04/12

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SOLSTICE SUPREME (SSH) SERIES SSH55(R), 55T(R), 60(R), 60W(R), 75(R) Gas Fryers

	SSH55 (R) SSH55T (TR)	SSH75 (R)	SSH60 (R)	SSH60W (R)
A	48 11/32 [122.8]	52 11/32 [132.9]	48 11/32 [122.8]	52 11/32 [132.9]
B	15 5/8 [39.7]	19 5/8 [49.8]	15 5/8 [39.7]	19 5/8 [49.8]
C	4 1/4 [10.8]	6 1/4 [15.9]	4 1/4 [10.8]	6 1/4 [15.9]

- (G) 3/4 INCH GAS CONNECTION (CE 3/4 INCH BSP ADAPTOR ADDS 1 1/2 [3.8] TO CONNECTION)
- (P) 6 FOOT (183 CM) POWER CORD (NEMA 5-15 PLUG 115VAC UNITS ONLY)



INDIVIDUAL FRYER SPECIFICATIONS

Model	Frying Area	Cook Depth	Oil Capacity
SSH55, 55R	14 x 14 in (35.6 x 35.6 cm)	3-1/4 - 5 in (8.3 -12.7 cm)	40 - 50 Lbs (18 - 23 kg)
SSH55T, 55TR per side	7 x 14 in (35.6 x35.6cm)	3-1/4 - 5 in (8.3 -12.7 cm)	20 - 25 Lbs (9 -11 kg)
SSH60, 60R	14 x 18 in (35.6 x 45.7 cm)	3-1/4 - 5 in (8.3 -12.7 cm)	50 - 60 Lbs (23 - 27 kg)
SSH60W, 60WR	18 x 14 in (45.7 x 35.6 cm)	3-1/4 - 5 in (8.3 -12.7 cm)	50 - 60 Lbs (23 - 27 kg)
SSH75, 75R	18 x 18 in (45.7 x 45.7 cm)	3-1/4 - 5 in (8.3 -12.7 cm)	75 Lbs (34 kg)

FRYER SHIPPING INFORMATION (Approximate)

Model	Shipping Weight	Add for Each Bsk/Lifts	Shipping Crate Size H x W x L	Shipping Cube
SSH55, SSH55R	208 Lbs (94.5 kg)	308 Lbs (140 kg)	59 x 23 x 44 in (149.8 x 58.4 x 111.7 cm)	34.6 ft ³ . (1.0m ³)
SSH55T, SSH55TR	230 Lbs (104 kg)	330 Lbs (150 kg)		
SSH60, SSH60R	226 Lbs (102.5 kg)	326 Lbs (149 kg)		
SSH60W, SSH60WR	275 Lbs (124.5 kg)	376 Lbs (171 kg)		
SSH75, SSH75R	275 Lbs (124.5 kg)	376 Lbs (171 kg)		

INSTALLATION INFORMATION

GAS SYSTEM REQUIREMENTS			ELECTRIC SYSTEM REQUIREMENTS (50/60 hz)			
Gas Type	Store Supply Pressure *	Burner Manifold Pressure	Amps	# of Cord	115V	208 / 220-240V
Natural	7 - 10" w.c.(17.4 mbars/ 1.7 kPa)	4" w.c. (10 mbars / 1 kPa)	Fryer	1	0.7	0.4
Propane	11 - 13" w.c.(27.4 mbars/ 2.7 kPa)	10" w.c. (25mbars/2.4 kPa)				

* Check plumbing / gas codes for proper gas supply line sizing to sustain burner pressure when all gas appliances are full on.

CLEARANCES

Front min.	Floor min.	Combustible material		Non-Combustible material		Fryer Flue Area
30" (76.2 cm)	6" (15.25 cm)	Sides min.	Rear min.	Sides min.	Rear min.	Do not block / restrict flue gases from flowing into hood or install vent hood drains over the flue.
		6" (15.2cm)	6" (15.2cm)	0"	0"	

SHORT FORM SPECIFICATIONS

Provide Pitco Solstice Supreme Model (SSH xxx) tube fired high efficiency / high production gas floor fryer with ENERGYSTAR[®] performance. Fryer shall be xx-xx lbs oil capacity, xxx Kbtu/hr, xx" by xx" fry area, stainless peened tank, stainless front, door, sides. Patented Blower Free atmospheric burner system with up to 70% thermal efficiency, Patented self cleaning burners, down draft protection, matchless ignition, drain valve interlock, behind the door solid state t-stat with melt and boil mode (or specify optional digital controller or computer controls), separate gas shut off, 3/4" npt rear gas connect, recessed cabinet back, 1-1/4" Full port drain, 3/16" bottom hinge, 9" adjustable legs, manual reset high limit. If supplied with casters: Casters with 1" min. adjustment and front toe locks. Provide options and accessories as follows:



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