

FROM START TO CLEAN IN 30 SECONDS FLAT!







Pitco's newest series of
fryers, the "Solstice Supreme",
are a major breakthrough in
fryer design and efficiency.

Our engineers have designed a
system that has the highest
gas efficiency rating,
combined with the lowest

cost of ownership in the industry.



THE BEST FRYER IN THE



HI GHEST EFFI CI ENCY RATING

Pitco's Solstice Supreme fryer category has more gas models than any manufacturer (25 lb., 50 lb., etc.) that achieve the Energy Star Rating.



WORLD - PERIOD



NON-BLOWER SYSTEM

TECHNOLOG

The smart simple design eliminates all of the failure prone moving parts found in old technology high efficiency fryers.

Pitco's new burner and baffle squeeze more heat out of your dollar by causing a "scrubbing action" of the flame.

This new baffle becomes radiant

much faster, leading to quicker recovery times and higher cooking efficiency, while still maintaining it's

high efficient combustion.



LOWEST COST OF OWNERSHIP

Less moving parts and no fragile

ceramic burners to crack or blowers to clean means greater reliability, less required maintenance and longer life.



START TO CLEAN IN 30 SECONDS FLAT!

AUTOMATIC SELF CLEANING BURNERS (PATENT PENDING)

With the push of a button, once a day, our matchless ignition system ignites a standing pilot. This begins a 30 second automatic self cleaning burner procedure, which ensures optimal burner efficiency.



This procedure ensures that the burners stay clean and efficient all day, every day... PERIOD!

MIX & MATCH CABINET COMBINATIONS

You now have the flexibility to mix and match any

Supreme Fryer and create your own custom design. Combine any

SSH55, SSH55T, or SSH75 to create the perfect combination for your

individual needs. (Combine up to (6) six combinations)



SSH SERIES - Technical Outline

100 000

40-50

14 x 14"

3-1/4 - 5"

34"

75 LBS

80 000

40-50

14 x 14"

3-1/4 - 5"

34"

74 LBS

BTU/Hr

Oil Capacity (Ibs)

Cook Area

Frying Depth

Unit Size Depth

Hourly Fries (Frozen)

KEY STANDARD FEATURES ■ Solstice Supreme High Efficient Technology

- Energy \$\$ Savings. Lower gas usage
 Lower Flue Temperatures
- Gas Company Rebate \$\$ Program Eligible
- High Frying Production capacity
- Lower Maintenance & Repair Cost
- SCB Self Clean Burners (patent pending)
- DDP Down Draft Protection (patent pending)
- No Complex Power Blower
- No Fragile Ceramics to Break
- Common parts and front accessible
- Simple , Safe, Flexible Controls
- Matchless Ignition for simple easy lighting
- DVI Drain Valve Interlock for safe operation
- Solid State T-Stat w/ Melt and boil modes

80 000

50-60

14 x 18"

3-1/4 - 5"

34"

76 LBS

100 000

50-60

14 x 18"

3-1/4 - 5"

34"

74 LBS

100 000

50-60

18 x 14"

3-1/4 - 5'

34"

99 LBS

34"

N/A

■ Flexible Options: Add Digital or Computer controls, Basketlifts at factory or in the field.



SoloFilter

- Space Saving Design
- 3" Swivel Down Spout
- Add a SoloFilter in the Field

* Not Energy Star

SSH55T* SSH55TR*

40 000

20-25

7 x 14"

3-1/4 - 5"

34"

N/Α

40 000

20-25

7 x 14"

3-1/4 - 5"

34"

N/A

105 000

75

18 x 18'

3-1/4 - 5"

34"

105 LBS

125 000

75

18 x 18'

3-1/4 - 5'

34"

107 LBS



- Fast 8 GPM (Gallons Per Minute) pump
- Built in Pickup Strainer prevents clogs
- Mix and Match any SSH fryer & BNB
- Up to Six Units in a Battery
- Filter drawer in any location, default left
- All Fryer Drains at the same height
- Filter Pan on easy tow casters
- Optional: Paperless Filter, Flush Hose Crumb baskets, heaters









