



Model SSH, SSH55T and SSH75 Solstice Supreme Gas Fryer

Project _____

Item No. _____

Quantity _____



Model SSH55, SSH55T and SSH75 Solstice Supreme Gas Fryer



SSH55

SSH75 with optional
Computer, Basket
Lift and casters



**on some

STANDARD FEATURES & ACCESSORIES

- Tank - stainless steel construction
- Cabinet - stainless front, door and sides
- Solstice Burner Technology, No blower or ceramics
- Self Cleaning Burner & Down Draft Protection
- Solid State T-Stat with melt cycle and boil out mode
- Matchless Ignition with DVI drain valve interlock
- 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 :
 - Twin Baskets
 - Full Basket

CONTROLS

- Matchless Ignition automatically lights the pilot when the power is turned on and saves you money during off times.
- Solid State Thermostat with melt cycle and boil out mode.
 - *Optional: Digital Controller with displaying 2 product timer*
 - *Optional: I-12 Computer with 12 product timer and flex time*
- DVI drain valve interlock safety system turns the heat off preventing the oil from scorching and overheating.
- Integrated gas control safety valve controls gas flow.
- Temperature limit switch safely shuts off all heat if the upper temperature limit is exceeded.

HIGH EFFICIENCY SERIES OF GAS FRYERS

For Energy Saving High Production frying specify Pitco Model SSH55, SSH55T, SSH75 tube fired gas fryers with Solstice Supreme Burner Technology which provides very dependable atmospheric heat transfer and fuel saving Energy Star™** 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 Self Clean Burner (patent pending) 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 Down Draft Protection (patent pending) that safely monitors your fryer, making this a low maintenance, highly reliable fryer.

MODELS AVAILABLE

- SSH55** (40-50 lbs, 80KBtu/hr, 14" x 14" fry area)
- SSH55T** (20-25 lbs, 40KBtu/hr, 7" x 14" fry area per side for this split vat fryer)
- SSH75** (75 lbs, 105KBtu/hr, 18" x 18" fry area)

OPTIONS & ACCESSORIES (AT ADDITIONAL COST)

- Digital Controller
- I-12 Computer
- 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
- Triple Baskets
- Institutional Prison security package
- BNB Dump Station
- Filter System, see Supreme Filter spec sheet for details

TYPICAL APPLICATIONS

High Volume restaurants or multi-store restaurant chains that require a Reliable, Highly Efficient EnergyStar™** rating, High Production Fryer with low operational energy cost and lower annual maintenance and repair cost



Patent Pending



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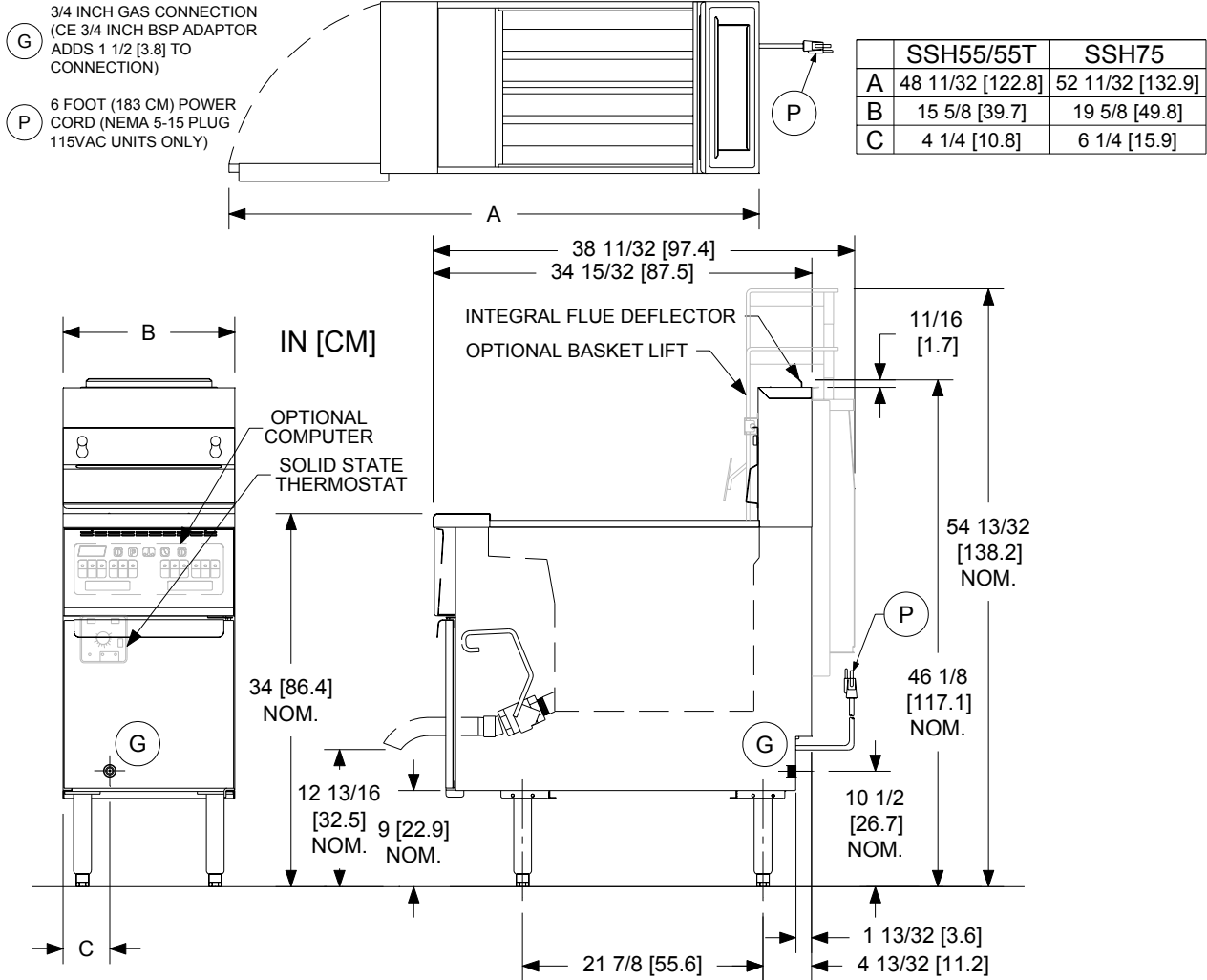
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INDIVIDUAL FRYER SPECIFICATIONS

Model	Frying Area	Cook Depth	Oil Capacity	Gas Input Rate / Hr
SSH55	14 x 14 in (35.6 x 35.6cm)	3-1/4 - 5 in (8.3 -12.7cm)	40 - 50 Lbs (18 - 23 kg)	80,000 BTUs (23 kW) (84 MJ)
SSH55T per side	7 x 14 in (35.6 x 35.6cm)	3-1/4 - 5 in (8.3 -12.7cm)	20 - 25 Lbs (9 -11 kg)	40,000 BTUs (18 kW) (42 MJ)
SSH75	18 x 18 in (45.7 x 45.7 cm)	3-1/4 - 5 in (8.3 -12.7cm)	75 Lbs (34 kg)	105,000 BTUs (31 kW) (110 MJ)

FRYER SHIPPING INFORMATION (Approximate)

Model	Shipping Weight	Shipping Weight w B/L	Shipping Crate Size H x W x L	Shipping Cube
SSH55	208 Lbs (95 kg)	258 Lbs (117 kg)	58 x 22 x 44 in (147.3 x 55.8 x 111.7 cm)	32.5 ft ³ . (0.9m ³)
SSH55T	230 Lbs (104 kg)	280 Lbs (127 kg)	58 x 22 x 44 in (147.3 x 55.8 x 111.7 cm)	32.5 ft ³ . (0.9m ³)
SSH75	226 Lbs (103 kg)	276 Lbs (125 kg)	58 x 22 x 44 in (147.3 x 55.8 x 111.7 cm)	32.5 ft ³ . (0.9m ³)

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 (Do Not Curb Mount)

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

SHORT FORM SPECIFICATION

Provide Pitco Model (SSH55,55T,75) tube fired high efficiency gas floor fryer with EnergyStar TM**rating. Fryer shall be xx-xx lbs oil capacity, xxx Kbtu/hr, xx" by xx" fry area, 304 SS peened tank, stainless front, door, sides. Blower Free atmospheric burner system with up to 70% thermal efficiency, self cleaning burners, down draft protection, matchless ignition, drain valve interlock, behind the door solid state t-stat with melt and boil mode, 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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We reserve the right to change specifications without notice and without incurring any obligation for equipment previously or subsequently sold.

