



Model SE Electric Fryer With SoloFilter



(SE14 SoloFilter with optional I12 computer and rear casters)

STANDARD ACCESSORIES

- Solid State Control
- Drain valve interlock switch
- Nickel-plated baskets (Twin Size)
- Built-in filtration system with 3" (7.6 cm) drain line
- One nickel-plated tank rack
- One drain line clean-out rod
- Fryer cleaner sample
- 1 1/4" (3.2 cm) full port drain valve
- Removable basket hanger for easy cleaning
- 10" (25.4 cm) adjustable legs front and rear.
- Cabinet - stainless steel front, door, and sides
- Tank - stainless steel

AVAILABLE OPTIONS

- 10" (25.4 cm) fixed casters rear.
- Stainless steel back
- Basket lift*
- Digital controller
- I12 Intellifry computer controller
- Triple baskets
- Tank cover
- Back-up thermostat (for use with digital or I12 control)

*Only available with digital or computer controls

Project _____

Item No. _____

Quantity _____

STANDARD SPECIFICATIONS

- Welded tank with an extra smooth peened finish ensures easy cleaning.
- Immersion type; sealed construction heating elements with high temperature alloy stainless steel sheath.
- Solstice Electric fryers are designed with a fixed heating element to eliminate oil migration through pivot components. This design creates a safer working environment by keeping the hot elements in the tank where they belong.
- Stainless steel front, door, side panels, and splashback.
- Heavy duty 3/16" (.48 cm) door hinge.

CONTROLS

- Solid State controller maintains the fryer temperature between 250°F (122°C) and 380°F (193°C). Solid State controller has built-in melt cycle and boil-out capability.
- Temperature limit switch safely shuts off the fryer if the oil temperature exceeds the upper limit.
- Drain valve interlock switch shuts disables the fryer if the drain is opened preventing accidental fires. The hermetically sealed proximity switch has no moving parts to get contaminated with grease.

OPTIONAL FILTER SYSTEM

- Filter drawer glides on self aligning roller-less guides
- 1-1/4" NPT drain valve for quick draining on both full and twin tanks.
- Easy to remove filter unit for fast cleaning and paper replacement.
- Filter piping integrated into the fryer for no-hassle filtering.
- Extra large 3" drain manifold to prevent clogging.

APPROVALS

- UL Certified
- CUL Certified
- NSF Listed
- CE Certified



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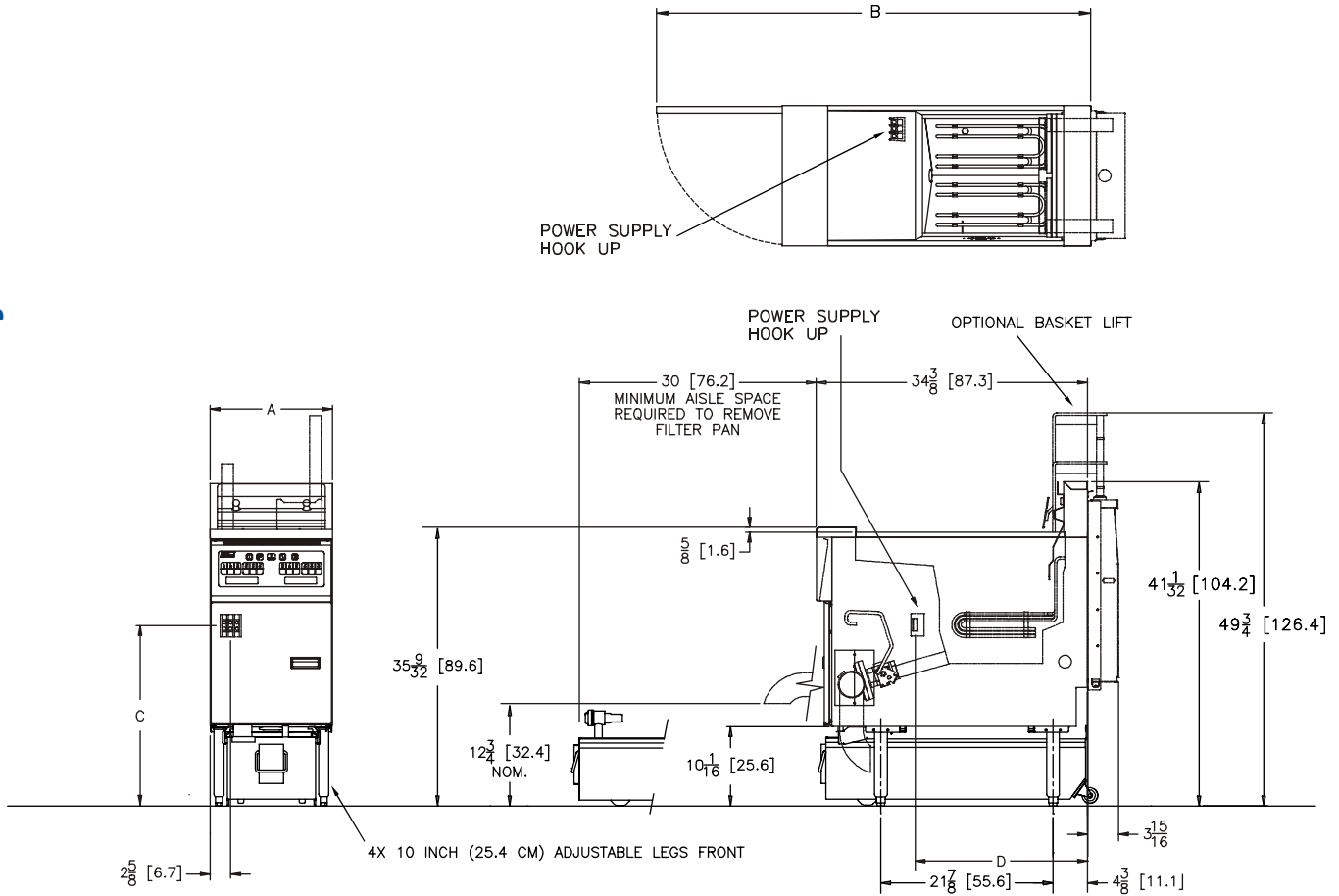
L10-172 Rev 1 (02/07)



KaTom Restaurant Supply, Inc.

Model SE Electric Fryer - With SoloFilter

Model SE Electric Fryer - With SoloFilter



ELECTRICAL REQUIREMENTS

| FILTER PUMP | VOLTS/FREQ | AMPS | HEAT TAPE | CONTROL TYPE | AMPS | | | | | | | | | | | | | |
|------------------------|----------------------|-------------------|-----------|---------------|-----------------|---------------------|-------------------------|---------------------|------------------|----------|-------|-------|------------------|-------|------------------|------------|------------|------------|
| | | | | | 115V 50/60HZ | 200,208V 50/60HZ | 220,230,240V 50/60HZ | 440-480V 50/60HZ | | | | | | | | | | |
| 8.0GPM (30.3LPM) 1/3HP | 115/60 | 6.8 | 0.9 | SOLID STATE | 0.2 | 0.1 | 0.1 | 0.1 | STANDARD | | | | | | | | | |
| 8.0GPM (30.3LPM) 1/3HP | 200-208/60 | 3.1 | 0.5 | | DIGITAL | 0.2 | 0.1 | 0.1 | 0.1 | OPTIONAL | | | | | | | | |
| 6.7GPM (25.4LPM) 1/3HP | 200-208/50 | 3.8 | 0.5 | I-12 COMPUTER | 0.2 | 0.1 | 0.1 | 0.1 | OPTIONAL | | | | | | | | | |
| 8.0GPM (30.3LPM) 1/3HP | 220-230/60 | 2.8 | 0.5 | | BASKET LIFT | 0.7 | 0.4 | 0.4 | N/A | OPTIONAL | | | | | | | | |
| 6.7GPM (25.4LPM) 1/3HP | 220-230/50 | 3.4 | 0.5 | | | | | | | | | | | | | | | |
| 8.0GPM (30.3LPM) 1/3HP | 240/60 | 3.5 | 0.5 | | | | | | | | | | | | | | | |
| 6.7GPM (25.4LPM) 1/3HP | 240/50 | 3.5 | 0.5 | | | | | | | | | | | | | | | |
| | VOLTS/PHASE | 200/1 | 208/1 | 220/1 | 230/1 | 240/1 | 440/1 | 480/1 | 200/3 | 208/3 | 220/3 | 240/3 | 440/3 | 480/3 | 346Y/200/3 | 380Y/220/3 | 400Y/230/3 | 415Y/240/3 |
| 17kW SE14/SE18 | AMPS PER PHASE | 78.6 (15.7kw) | 81.7 | 77.3 | 73.9 | 70.8 | 32.5 (14.3kw) | 35.4 | 45.4 (15.7kw) | 47.2 | 44.6 | 40.9 | 18.7 (14.3kw) | 20.4 | 26.2 (12.9kw) | 25.8 | 24.5 | 23.7 |
| 22kW SE14R/SE18R | | 101.7 (20.3kw) | 105.8 | 100.0 | 95.7 | 91.7 | 42.0 (18.5kw) | 45.8 | 58.7 (20.3kw) | 61.1 | 57.7 | 52.9 | 24.3 (18.5kw) | 26.5 | 33.9 (20.3kw) | 33.4 | 31.8 | 30.6 |

DIMENSIONS AND CAPACITIES

| MODEL | DIM A | DIM B | DIM C | DIM D | OIL CAPACITY | COOK AREA |
|------------|---------------|----------------|---------------|---------------|----------------------|---|
| SE14/SE14R | 15 5/8 [39.7] | 48 5/8 [122.7] | 22 5/8 [54.9] | 21 7/8 [55.4] | 40-50 LBS [18-23 KG] | 14 x 14 3/32 x 4 [35.6 x 36.3 x 10.2] |
| SE18/SE18R | 19 5/8 [49.9] | 52 5/8 [132.9] | 21 5/8 [52.4] | 24 3/8 [63.1] | 70-90 LBS [32-41 KG] | 18 x 18 5/16 x 4 3/4 [45.7 x 46.5 x 12.1] |

SHORT FORM SPECIFICATIONS

Provide Pitco SF (SoloFilter) Solstice filter system. Drain line shall be 3" (7.6 cm) diameter with a swivel drain spout for oil disposal. Filter pickup assembly shall have handles and utilize envelope type filter paper with 475 sq in (3,065 sq. cm.) of filter area for model SE18 - SE18R and 310 sq in (2,000 sq cm) of filter area for model SE14 - SE14R. Filter pump shall pump 8 GPM, 60 Hz (25.4 LPM, 50 Hz). Filter piping to be self-aligning for easy assembly. Filter lid shall be attached to the cabinet for ease of use. Filter pan shall have front stabilizer legs and rear rigid casters for portability. Provide accessories as follows.

TYPICAL APPLICATION

Frying a wide variety of foods in a limited amount of space. Frying that requires a high volume production rate.



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