



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



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 Clean 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, 84 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, 42 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, 84 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, 105 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, 111 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)



**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)



Pitco Frialator, Inc • P.O. Box 501, Concord, NH 03302-0501 • 509 Route 3A, Bow, NH 03304

603-225-6684 • FAX: 603-225-8497 • www.pitco.com

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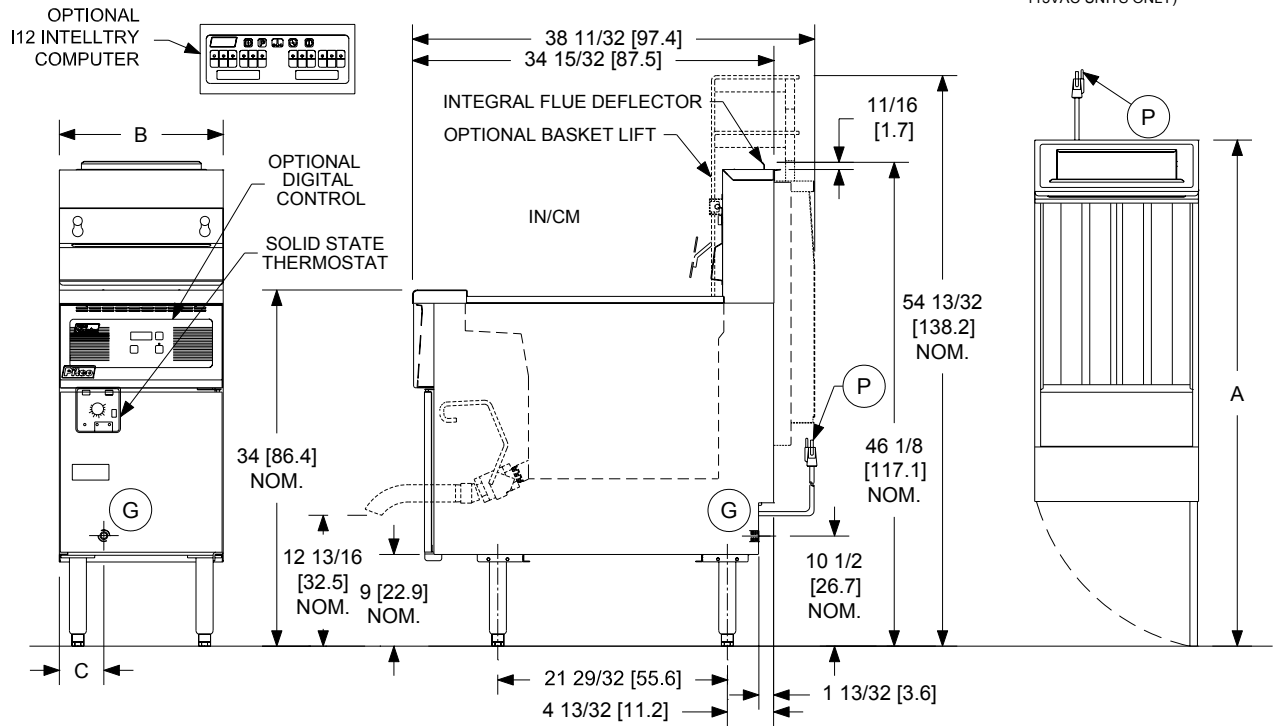
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KaTom Restaurant Supply, Inc.

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
(SEE 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 thermostat 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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We reserve the right to change specifications without notice and without incurring any obligation for equipment previously or subsequently sold.