

FROM START TO CLEAN IN 30 SECONDS FLAT!





PO Box 501, Concord, New Hampshire 03302-0501 • 509 Route 3A, Bow, New Hampshire, USA 603-225-6684 • www.pitco.com



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



HIGHEST EFFICIENCY 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



NEW TECHNOLOGY Pitco's non-Blower System

NON-BLOWER SYSTEM

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.





OLD

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

high efficient combustion.

Fragile Ceramic Burner

This new baffle becomes radiant

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

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

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

SSH60

80.000

50-60

14 x 18"

3-1/4 - 5"

34'

76 LBS

SSH60R

100.000

50-60

14 x 18"

3-1/4 - 5'

34"

74 I BS

SSH60W

100.000

50-60

18 x 14"

3-1/4 - 5

34"

99 I BS

SHOWE

125 000

50-60

18 x 14"

3-1/4 - 5

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

Drav

SSH55T* SSH55TR*

(per side

40 000

20-25

7 x 14"

3-1/4 - 5"

34"

N/A

(per side)

40 000

20-25

7 x 14"

3-1/4 - 5"

34"

N/A

SSH55

80.000

40-50

14 x 14"

3-1/4 - 5"

34"

74 I BS

BTU/Hr

Cook Area

Frying Depth

Unit Size Depth

Hourly Fries (Frozen)

Oil Capacity (Ibs)

SSH55R

100 000

40-50

14 x 14"

3-1/4 - 5"

34"

75 I BS

SSH75

105.000

75

18 x 18"

3-1/4 - 5"

34"

105 I BS

* Not Energy Star

SSH75R

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





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