

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!

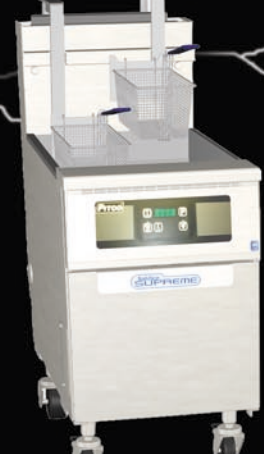
MIX & MATCH CABINET
COMBINATIONS

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

SSH Series



SSH75 with Optional
I-12 Computer, BL, Casters

KEY STANDARD FEATURES

- Solstice Supreme high efficiency technology
- Energy \$\$ savings - lower gas usage
- Lower flue temperatures
- Gas company rebate \$\$ program eligible
- High frying production capacity
- Lower maintenance and repair cost
- SCB Self Clean Burner (patent pending)
- DDP Downdraft 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 thermostat w/melt and boil out modes
- Flexible options: Add digital or computer controls, or basket lifts at factory or in the field.

Solo Filter



Solo Filter SFSH55
Features

- Space-saving design
- 3" swivel downspout
- Add a Solo Filter in the field

Standard Specifications	SSH55	SSH55T (*per side)	SSH75
BTU / Hr	80,000	40,000*	105,000
Oil Capacity (lbs)	40-50	20-25*	75
Frying Area	14 x 14"	7 x 14"*	18 x 18"
Frying Depth	3-1/4 - 5"	3-1/4 - 5"	3-1/4 - 5"
Model Width	15 - 5/8"	15 - 5/8"	19 - 5/8"
Model Height	46 - 1/8"	46 - 1/8"	46 - 1/8"
Model Depth	34 - 15/32"	34 - 15/32"	34 - 15/32"
Hourly Fries (Frozen)	80 Lbs.	80 Lbs.	105 Lbs.

Filter Drawer System



SSH55T / Filter / 75 / BNB / 55

FILTER DRAWER KEY FEATURE

- Easy two-step filtration
- Fast 8 gpm (gallons per minute) pump
- Built-in pickup strainer prevents clogs
- Mix and match any SSH fryer and BNB
- Up to six units in a battery
- Filter drawer in any location, default is left
- All fryer drains at the same height
- Filter pan on easy tow casters
- Optional : Paperless filter, flush hose, crumb basket, heater



PO Box 501, Concord, New Hampshire 03302-0501 • 509 Route 3A, Bow, New Hampshire, USA
800-258-3708 • www.pitco.com



FROM START TO CLEAN IN 30 SECONDS FLAT!



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THE BEST FRYER IN THE WORLD - PERIOD



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.



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.



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 TECHNOLOGY

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.