



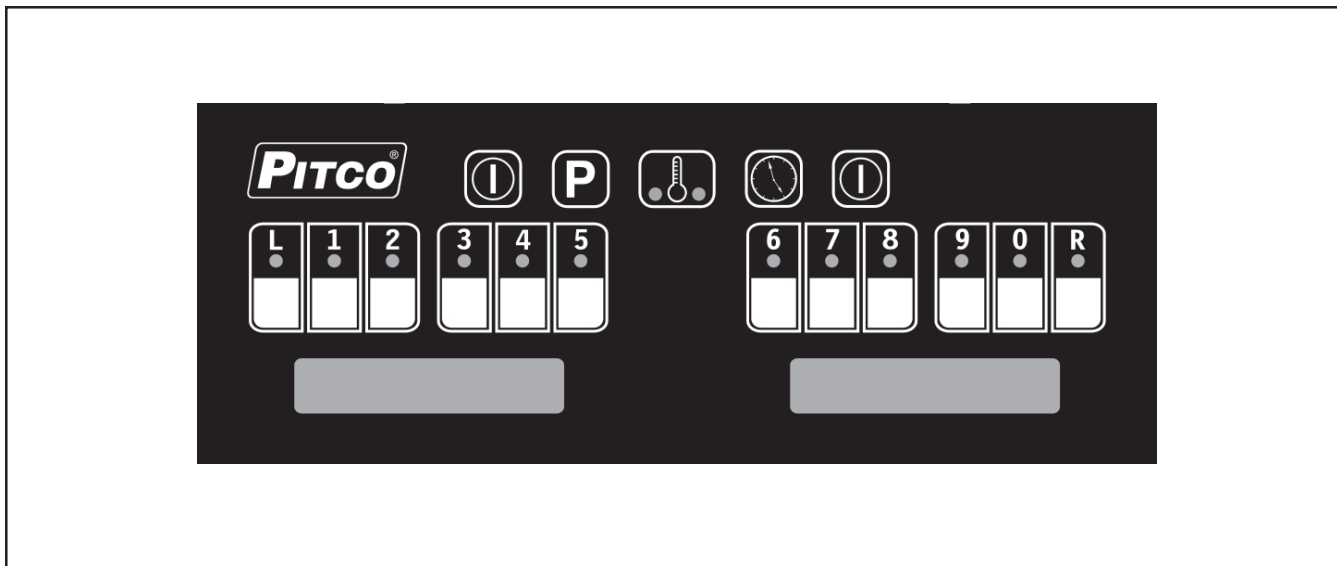
# Model I-12 Intellifry Computer Control

Project \_\_\_\_\_

Item No. \_\_\_\_\_

Quantity \_\_\_\_\_

Model I-12 Intellifry Computer Control



### AVAILABLE ACCESSORIES

- Replaceable menu labels with mylar overlay

### STANDARD SPECIFICATIONS

### CONSTRUCTION

- Available for all Solstice Electric models and all Solstice Gas models with Matchless Ignition
- Smooth acting, long life, touch pad.
- Twelve character displays for easy to read visuals.
- Solid-state integrated circuit design.
- Electronic thermostat built-in precise temperature control.
- Designed to fit into existing fryer front panels.
- “Lifeguard” system limits cycling of fryer controls to prolong fryer life.

### CONTROLS

- Independently programmable product keys.
- Three easy-to-understand function keys

### OPERATIONS

- Auto-boil mode, providing boil over protection.
- “Instant-On” feature provides faster fryer recovery time.
- Optional auxiliary thermostat built into fryer.
- Controls oil temperature between 250°F and 380°F (121°C to 193°C)
- Field programmable: selectable passwords for program protection.

- Provides digital display of shortening temperature.
- Digital display shows cook and hold time in minutes and seconds.
- Product keys can each be programmed in minutes and seconds.
- Three settings to control fryer melt cycle: full heat, melt liquid shortening, and melt solid shortening.
- Visible (digital display) and audible alarms for high oil temperature, temperature probe failure, shake time, hold time, and when product is finished cooking.
- Operates optional basket lifts.
- Programmable volume levels.
- Automatic fryer recover test.
- Front panel diagnostics.
- Programmable Celsius or Fahrenheit temperature unit selection.
- Multi-language display: English, Spanish, French, German and Dutch.

### UPGRADE COMPATIBILITY

- The I-12 Intellifry Computer can be added to any Pitco Solstice Electric fryer, or to any Pitco Solstice Gas fryer with Matchless Ignition, quickly and easily

### APPROVALS

- CSA Certified (AGA, CGA)
- UL Listed
- MEA Approved
- CE Certified



Patent Pending

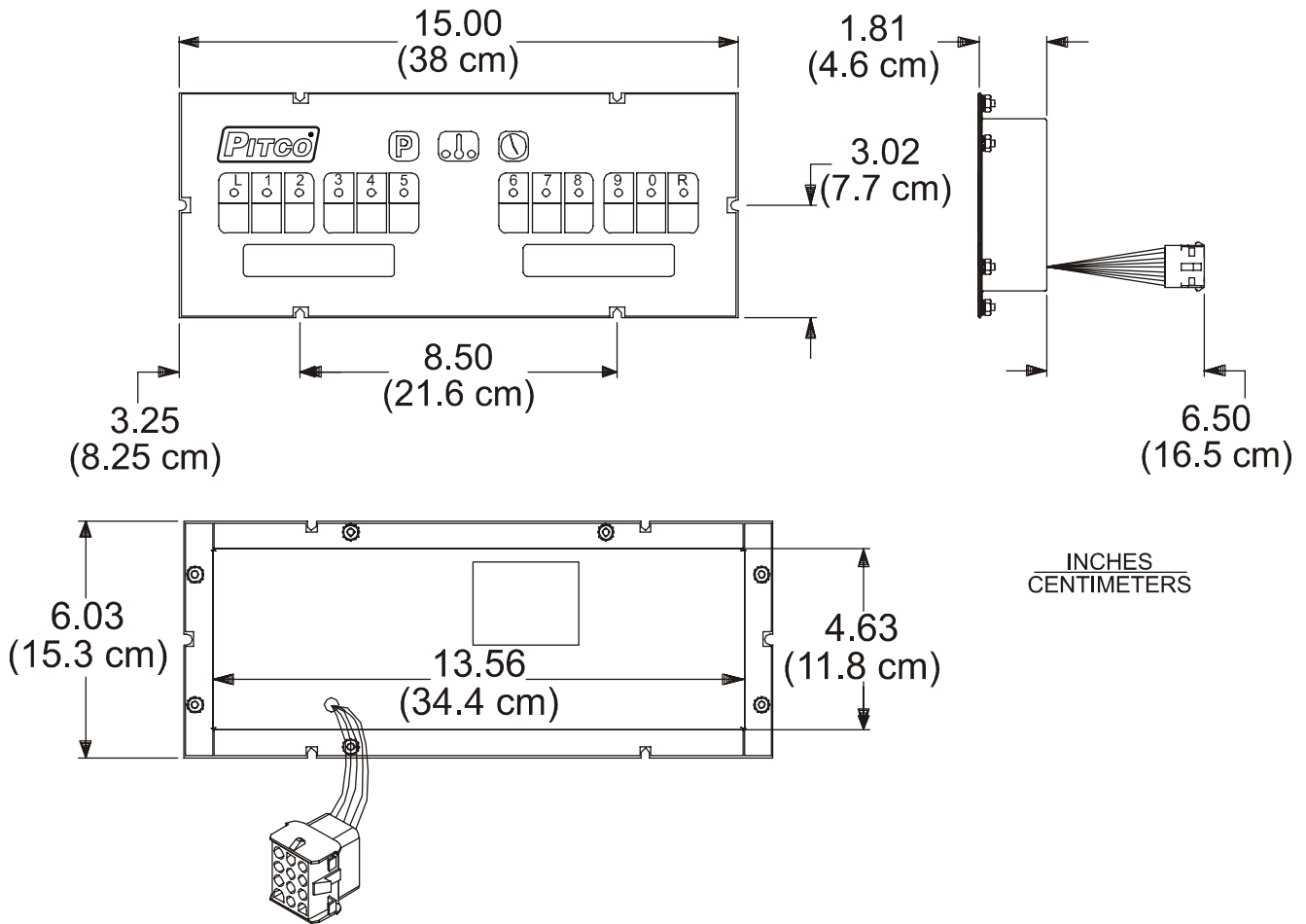
Pitco Frialator, Inc., P.O. Box 501, Concord, NH 03302-0501 • 509 Route 3A, Bow NH 03304, USA  
(603) 225-6684 • Fax (603) 225-8472 • www.pitco.com



L10-072 Rev 5 (08/02)



## Model I-12 Intellifry Computer Control



ELECTRICAL		PERFORMANCE CHARACTERISTICS	
<b>Option</b>	Voltage/Phase/HZ		<ul style="list-style-type: none"> <li>Temperature and time compensation for consistently cooked products.</li> <li>Programmable temperature, cook, shake, and hold time.</li> <li>Selectable melt cycles, beeper volume, and password.</li> <li>Adaptive "Lifeguard" system to prolong fryer life.</li> </ul>
	120/1/60	24/1/50	
	AMPS/EA	AMPS/EA	
COMPUTER	0.5	0.5	
SHORT FORM SPECIFICATION			
<p>Provide Pitco Intellifry Model I-12- (Fryer series SG14, SG14R, SG14T, SG18) computer control. Shall have multilevel password programming levels. To have integral adaptive "Lifeguard" features to facilitate component durability. Shall have selectable melt cycles for either liquid, solid, or no melt. Shall have automatic boil detection features to eliminate boil over. To have front panel diagnostics and be field service programmable. Shall incorporate "Instant On" cook start feature. Shall be covered by a 2-year warranty. Fryers shall be equipped with an auxiliary thermostat. Provide accessories as follows:</p>			
TYPICAL APPLICATION			
<p>Computerized control for consistently cooked products.</p>			

