



Project _____


Item No. _____

Quantity _____

MODELS SSHLV184 SOLSTICE SUPREME REDUCED OIL VOLUME GAS FRYING SYSTEM



STANDARD FEATURES

- Cooks like a 60 lb. fryer with 45 lbs. of oil. Uses standard baskets. Provides full 4" cook depth.
-  Burner Technology, No blowers or ceramics
- FILTER SOON production monitor, tracks cooking activity per frypot, and indicates when filtration is needed.
- On board, out of the way oil jug storage¹.
-System warns operator of low JIB level.
- Push button frypot oil replenishment system
- Automatic pilot lighting
- Intellifry Computer
- Tank – Stainless Steel Construction
- Cabinet – stainless steel front, door, & sides
- Lift off basket hangers; no tools required
- 1-1/4" (3.2cm) full port drain valve for fast draining
- 9" (22.9 cm) adjustable legs for leveling fryer
- Drain clean out rod
- Fryer cleaning brush

SOLSTICE FILTER DRAWER OIL FILTRATION

- Simple, two step filtration process makes filtering easy and fast. Under 6 minutes in most circumstances*.
- Extra large 3" (7.6 cm) drain lines with unique design drain spout virtually eliminates splashing. Drain spout swivels out for ease of oil disposal.
- 4.5 GPM (17.0 LPM) filter pump.
- Large, 14" x 22" filter envelope, for fast filtering all day.
- Up front filter pan connection for effortless hookup
- Filtered oil return assists in cleaning frypot bottom
- Filter pan is stainless steel. Rear wheels ease handling.
- Filter pan lid is self-storing and out of the way.
- Fryer crumb scoop, Filter pan scoop, starter pack filters.

APPLICATION

Pitco reduced oil volume/high output frying systems are designed and engineered for operators who need to reduce operating costs, and maintain high production. Operators benefit immediately with a 25% reduction in oil usage on the first fill up and at every oil change after that. Time between oil changes is significantly extended due to the low initial fill volume.

As with all "low oil" fryers, oil filtration occasionally during operation is a key to maximizing oil life to the greatest degree possible. The FILTER SOON feature is production based and takes the guesswork out of when to filter, and it is easy to customize to your menu. Proven PITCO Solstice filter system is fast and simple to use. Whenever business levels permit, filtering and reheating can be accomplished in under 6 minutes*.

An optional automatic frypot top off feature keeps the oil in the frypots at the optimum cooking level. The "user friendly" top off feature include storage for a typical 35 lb "Jug In Box"¹ as an on board fresh oil supply¹. This minimizes staff carrying oil jugs through a busy kitchen when top off is needed. "Low jug" indicator, and easy change JIB holder are included. Add auto filtration option for additional operational benefits.

REDUCED OIL VOLUME FRYERS

- SSHLV184** – 43 lbs (19.5 kg), 13 x 13.6" fry area
 - 80.0 Kbtu/hr, 24 Kw, 87 MJ
- SF-SSHLV184** Single fryer with filter¹.
- Systems available 1, 2, 3, 4 fryer line ups. Mix with full or split pots as desired.

CONTROLS

- Intellifry computer (up to 12 products) for operational flexibility, and consistent fried products
- DVI drain valve interlock safety system turns off the heat when the drain is opened
- Filter soon production monitoring system

AVAILABLE OPTIONS & ACCESSORIES

- Computer controlled auto filtration system.
- Hands free automatic frypot oil level control. Keeps fry pot oil depth at the optimum cooking level
- Paperless, and flat pad filter media available
- 9" adjustable casters for ease of moving equipment
- Flush hose piping
- Waste oil piping
- Stainless steel tank covers
- Basket lift (requires casters, flexible gas hose, and restraint cable)
- BNB Dump Station, see BNB spec sheet for details

¹ Requires 2 or more fryers in a system for internal JIB storage.

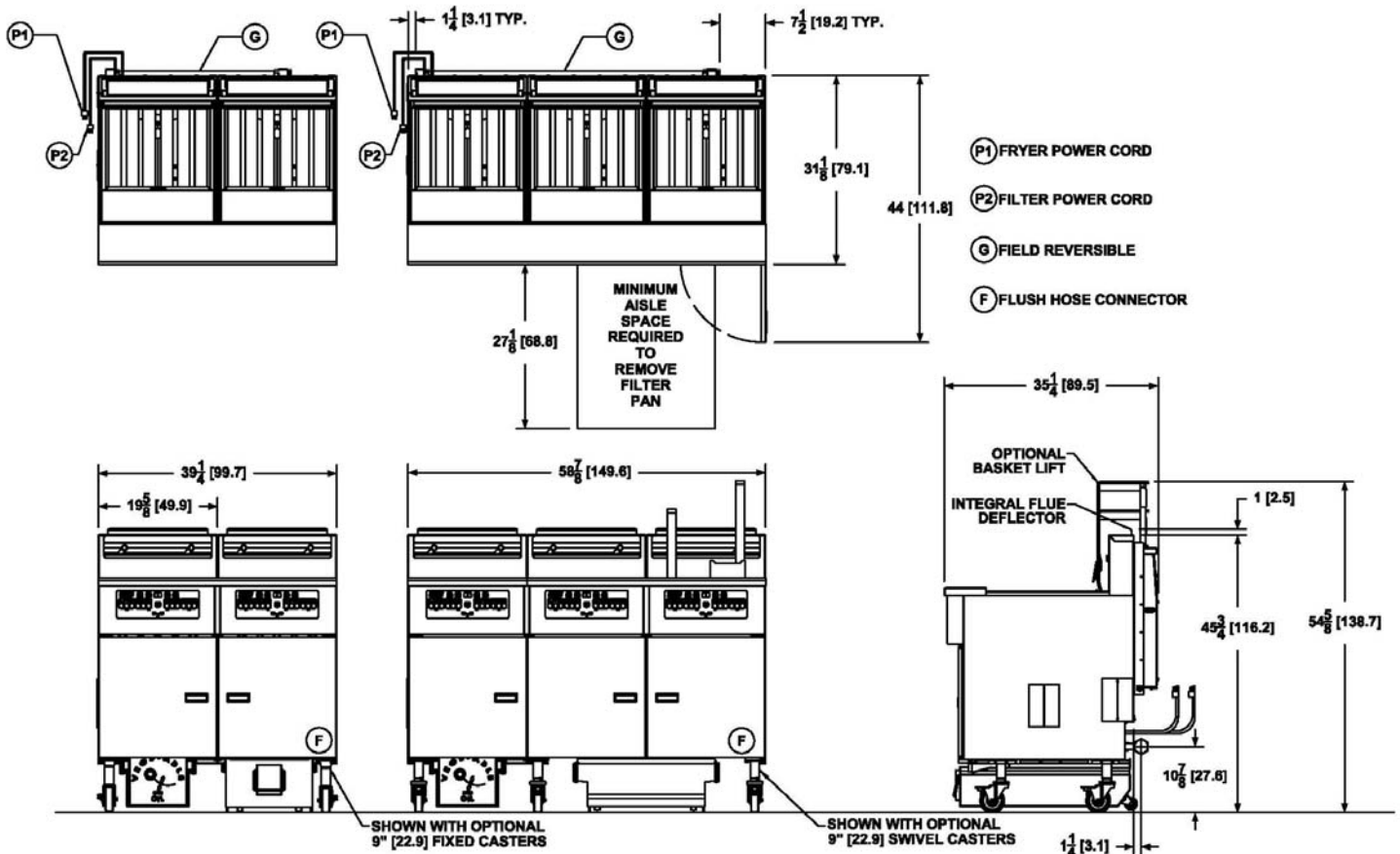
*Assumes: Oil to be filtered is >180°F that the filter media is not excessively covered with sediment, and is changed at recommended intervals.

SOLSTICE GAS FRYER SSHLV184



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INDIVIDUAL FRYER SPECIFICATIONS

Model	Frying Area	Gas Input Rate / Hr	Oil Capacity	Cook Depth
SSHVL184	18 x 13.7 in (45.7 x 34.9 cm)	80 Kbtu (23 KW)	43 Lb. (19.5kg) @ 4" (10cm)	3-1/4 - 5 in (8.3 -12.7 cm)

FILTER SPECIFICATIONS

For Models	Filter Pan Oil Capacity	Filter Pump Motor	Filter Pump Rated Flow	Filter Media
SSHVL184	70 Lbs (32.5 kg)	1/3 HP 50/60 Hz	4.5 GPM (17.0 LPM) @ 60 Hz 3.8 GPM (14.2 LPM) @ 50 Hz	14 x 22 in (35.6 x 55.9 cm) Paper Envelope

Not for use with solid shortening

FRYER SHIPPING INFORMATION

BASED ON SYSTEM CONFIGURATION, CONSULT FACTORY

GAS SYSTEM REQUIREMENTS PER FRYER

ELECTRIC SYSTEM REQUIREMENTS (50/60 hz)

Gas Type	Store Supply Pressure *	Burner Manifold Pressure	Fryer(s)	# 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(s)	1	0.7 A ea	0.4 A
Propane	11 - 13" w.c.(27.4 mbars/ 2.7 kPa)	10" w.c. (25mbars/2.4 kPa)	Filter	1	6.7 A	3.6 A

* Check plumbing / gas codes for proper gas supply line sizing to sustain specified supply pressure to all appliances when supply system is under maximum load (all appliances are full on.)

CLEARANCES

Front min.	Floor min.	Combustible material		Non-Combustible material		Fryer Flue Area
32" (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 Model SSHLV184 reduced oil volume, tube fired, high efficiency, high production gas fryer/filter. Fryer shall be 43 Lbs (19.5 kg) oil capacity, 82 Kbtu/hr gas input rate, "XX by XX" fry area, SS peened tank, stainless front, door, sides. Blower Free atmospheric burner system, matchless ignition, drain valve interlock, I12 computer control, FILTER SOON production monitor, separate gas shutoff for each fryer, rear gas manifold, recessed cabinet back, 1-1/4" Full port drain, 3/16" bottom hinge, 9" adjustable legs. 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.