



EQUIPMENT PRICE LIST
EFFECTIVE AUGUST 17, 2018
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INTEGRATED OIL MANAGEMENT.

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NEW FROM



**THE NEWEST ADDITION TO INTEGRATED OIL MANAGEMENT
REDUCED OIL VOLUME RACK FRYER**

-- LEARN MORE ON --

PAGE 7



BEST FRYER IN THE WORLD. PERIOD.

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** PRICES AND SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE **

ALL THE CONT



MILLIVOLT CONTROL

- Manual pilot ignition
- No power required for operation



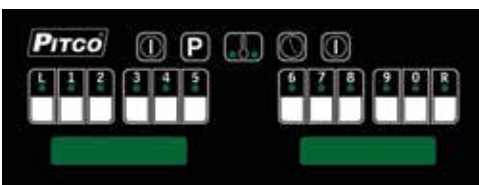
SOLID STATE CONTROL - Available with Matchless Ignition

- Greater Temperature Control - plus or minus 1°F reactivity from set temperature
- Better recovery, increased production
- Melt Cycle
- Boil Out
- Back up option allows the Solid State control to function as a back up to the Digital Controller, 12 Button, MultiZone or Profile Computer Control



DIGITAL CONTROL - Available with Matchless Ignition

- Greater Temperature Control - plus or minus 1°F reactivity from set temperature
- Better recovery, increased production
- Melt Cycle
- Boil Out
- Countdown timer with alarm
- Cook time and temperature setting
- Ease of use "touch on/touch off" - 2 product buttons
- Solid State Control (above) can be added as a backup control



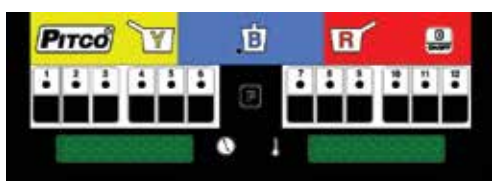
12 BUTTON COMPUTER CONTROL - Available with Matchless Ignition

- Greater Temperature Control - plus or minus 1°F reactivity from set temperature
- Better recovery, increased production
- Melt Cycle
- Ease of Use: 12 product buttons
- Programmable temperature, cook, shake, and hold functions; volume levels
- Anti-boil over mode - prevents damage to controls during this procedure
- Consistent Product - elastic time
- "Lifeguard" system limits cycling of fryer controls to prolong fryer component life
- Instant On - Controller calls for heat as soon as a timer is activated instead of waiting for the temperature drop.
- Solid State Control (above) can be added as a backup control

CONTROL YOU NEED

CONTROLLER OPTIONS

COMBINE THE CONTROLLER & FRYER YOU NEED FOR ANY APPLICATION



MULTI-ZONE COMPUTER CONTROL

All the features of the 12 Button plus:

- Perfect for 3 basket configuration
- Simple two step process: Select product, then select zone
- Different color zone for each basket
- Eliminates confusion of which product started cooking first
- Solid State Control (above) can be added as a backup control



PROFILE COMPUTER CONTROL

All the features of the 12 button control plus:

- The ability to set multiple temperature profiles
- Change temperatures automatically during the cook cycle for the perfect quality product
- Solid State Control (above) can be added as a backup control
- Menu strip windows for product button identification

THE EASY TO USE ADVANCED CONTROLLER FOR YOUR FRYER

Training videos to save you time with new employees, language support for your locations across the nation & around the globe, and store your recipes & product cook times on your fryer for the right taste every time.



7" TOUCHSCREEN

- On-screen brand logo
- Brightness adjustment
- Product key graphics
- USB port for data transfer

DATA TRACKING

- Hours of operation
- Digital data plate
- Cook cycles
- Filter cycles



INTEGRATED Oil Management



SOLSTICE SUPREME
ROV
REDUCED OIL VOLUME

SAVE UP TO 40% IN ANNUAL OIL COSTS

- Less Oil Usage = Less Oil Expense
- Reduce labor costs through automated built in filtration system
- Auto oil top off ensures oil levels stays at optimum frying depth and dilutes the oxidizing oil in the fry pot with fresh oil as required
- Extend oil life up to 6 weeks



infinity
touch

7" TOUCHSCREEN

- On-screen brand logo
- Brightness adjustment
- Product key graphics
- USB port for data transfer

DATA TRACKING

- Hours of operation
- Cook cycles
- Digital data plate
- Filter cycles



SmartOIL SENSOR

THE MOST ACCURATE OIL SENSING FRYER

- Know precisely when to re-use oil & when to change it to ensure top quality food & save on oil costs
- User friendly design alerts for proper oil disposal to ensure consistent high quality food
- Save oil costs by eliminating early changes
- Automatic accurate oil quality measurements are displayed & stored

REDUCED OIL VOLUME FRYER (ROV)



REDUCED OIL VOLUME FRYER GAS & ELECTRIC

FULLY AUTOMATED FILTRATION SYSTEM AVAILABLE

- Reduce Operating Costs
- Increase safety for operators who directly handle fresh/waste oil
- Reduces carbon footprint:
 - Less processed oil from first fill
 - ENERGY STAR® Certified
 - Fewer deliveries or waste pickups
 - Better for the workplace
- Maintain High Production
- Up To 50% reduction in oil
- Longer oil life
- Filter in as little as 3-4 minutes
- Top off oil with the push of a button

CONTROLLER OPTIONS:

Touchscreen Control

- On-screen brand logo
- Brightness adjustment
- Product key graphics
- USB port for data transfer
- On demand training
- Language support & recipe storage

12 Button Computer Control - Matchless Ignition

- Greater Temperature Control - plus or minus 1°F reactivity from set temperature
- Better recovery, increased production
- Melt Cycle
- Ease of Use: 12 product buttons
- Programmable temperature, cook, shake, and hold functions; volume levels
- Anti-boil over mode
- Consistent Product - elastic time
- Instant On - Controller calls for heat as soon as a timer is activated instead of waiting for the temperature drop

LESS OIL USAGE = LESS OIL EXPENSE



SSH1V14-2 shown with filter drawer, casters, and touch screen

Available with unique 18" wide tank

AVAILABLE WITH



Know precisely when to re-use oil & when to change it to ensure top quality food & save on oil costs

AVAILABLE WITH



Easy to use 7" Touch Screen Controller with onscreen logos and branding, product key graphics, and timers. On Demand videos for training.

REDUCED OIL VOLUME FRYERS - STANDARD WITH 12 BUTTON COMPUTER CONTROL - ELECTRIC ⚡

Model Number	Oil Capacity (Lbs.)	Cook Area (W x D)	KW/Hr	Fryer with FD	Add On Fryer	Touch Screen (VS7) UPGRADE
SELV14-C/FD	30	13.5" x 14.8"	17	\$22,687	\$12,227	\$1218/pot
SELV184-C/FD	40	17.5" x 14.8"	17	\$23,963	\$13,503	\$1218/pot
SELV14T-C/FD	15ea	6.3" x 14.8"	8.5ea	\$27,192	\$16,732	\$1218/pot
SELV14X-C/FD	30	13.5" x 14.8"	14	\$21,421	\$10,961	\$1218/pot
SELV184X-C/FD	40	17.5" x 14.8"	14	\$22,697	\$12,237	\$1218/pot
SELV14TX-C/FD	15ea	6.3" x 14.8"	7ea	\$25,926	\$15,466	\$1218/pot

REDUCED OIL VOLUME FRYERS - STANDARD WITH 12 BUTTON COMPUTER CONTROL - GAS 🔥

ENERGY STAR® Qualified Models are marked with an asterisk (*)

Model Number	Oil Capacity (Lbs.)	Cook Area (W x D)	BTUs/Hr	Fryer with FD	Add On Fryer	Touch Screen (VS7) UPGRADE
SSHLV14-C/FD*	32	13" x 13.6"	72,500	\$23,591	\$13,131	\$1218/pot
SSHLV184R-C/FD	42	17" x 13.6"	100,000	\$24,260	\$13,800	\$1218/pot
SSHLV14T-C/FD	17ea	6.9" x 13.6"	37,000ea	\$27,465	\$17,005	\$1218/pot

OPTIONS & ACCESSORIES

Description	List Price
SOS - Requires 12 Button or Touch Screen Controls. One Sensor per Battery	\$2,846
Auto Top-off - add per pot	\$872
Auto Filtration - per full pot	\$2,258
Auto Filtration - per split pot	\$3,397
Stainless Steel Back (SS) Per Unit	\$610
Basket Lifts (Add 100 lbs to fryer weight. Basket lifts add 4-1/2" to overall depth of fryer).	\$2,990
PFW-1 Built-in Foodwarmer, 750watt for BNB Solstice Bread and Batter Dump Station	\$964
SELVB14 or SSSLVB14	\$1,395
SSHLVB14 BASKET TOWER	\$3,012
Power Cord and Plug - 6 foot, 4 Gauge power cord, with NEMA 15-60P plug. Option available for Domestic SELV models, 14KW and 17KW, 3 phase, 208V or 240V fryers only	\$391

CASTERS (1/2 SET PER CABINET, MINIMUM 1 SET)

Number of Fryers	1	2	3	4	5	6
LIST PRICE	\$412	\$412	\$618	\$824	\$1,030	\$1,236

REDUCED OIL VOLUME FRYER SYSTEMS - ELECTRIC ⚡

Model Number	WITH PUSH-BUTTON TOP OFF	WITH AUTO TOP OFF
SELV14C-2/FD	\$34,916	\$36,658
SELV14TC-2/FD	\$43,924	\$47,412
SELV14C-3/FD	\$47,141	\$49,757
SELV14C-4/FD	\$59,368	\$62,856
SELV14C-2/14T/FD	\$51,646	\$55,134
SELV14C/14T-2/FD	\$56,151	\$60,511
SELV14C-2/14T-2/FD	\$68,378	\$73,610
SELV14C/184/FD	\$36,190	\$37,934

REDUCED OIL VOLUME FRYER SYSTEMS - GAS 🔥

Model Number	WITH PUSH-BUTTON TOP OFF	WITH AUTO TOP OFF
SSHLV14C-2/FD*	\$36,722	\$38,466
SSHLV14TC-2/FD	\$44,470	\$47,958
SSHLV14C-3/FD*	\$49,853	\$52,469
SSHLV14C-4/FD*	\$62,984	\$66,472
SSHLV14C-2/14T/FD	\$53,727	\$57,215
SSHLV14C/14T-2/FD	\$57,601	\$61,961
SSHLV14C-2/14T-2/FD	\$70,732	\$75,964
SSHLV14C/184/FD	\$37,391	\$39,135

SOLSTICE FILTER DRAWER

See Pages 21 & 22 for Solstice Filter Drawer and Oil Reclamation Options

REDUCED OIL VOLUME FRYER (ROV)



REDUCED OIL VOLUME FRYER ELECTRIC RACK FRYER

FULLY AUTOMATED FILTRATION SYSTEM AVAILABLE

- Reduce Operating Costs
- Increase safety for operators who directly handle fresh/waste oil
- Reduces carbon footprint:
 - Less processed oil from first fill
 - Fewer deliveries or waste pickups
 - Better for the workplace
- Maintain High Production
- 76lbs. of oil, 15lbs. oil reserve
- Longer oil life
- 10 Gallon/Minute Filter Pump
- 1.5" Oil drain opening
- Top off oil with the push of a button

CONTROLLER OPTIONS:

12 Button Computer Control - Matchless Ignition

- Greater Temperature Control - plus or minus 1°F reactivity from set temperature
- Better recovery, increased production
- Melt Cycle
- Ease of Use: 12 product buttons
- Programmable temperature, cook, shake, and hold functions; volume levels
- Anti-boil over mode - prevents damage to controls during this procedure
- Consistent Product - elastic time
- Instant On - Controller calls for heat as soon as a timer is activated instead of waiting for the temperature drop

LESS OIL USAGE = LESS OIL EXPENSE

AVAILABLE WITH



Know precisely when to re-use oil & when to change it to ensure top quality food & save on oil costs



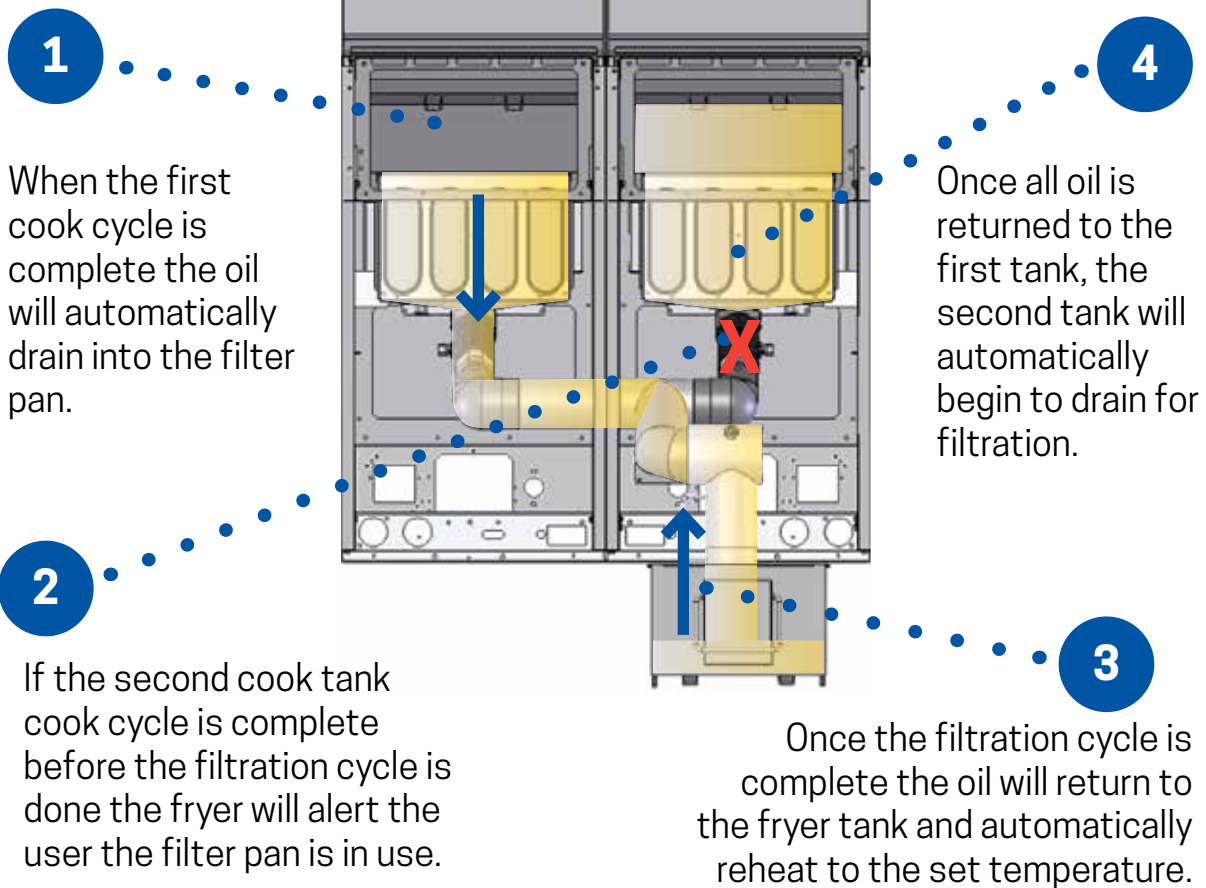
SELVRF-2/FD shown with filter drawer, casters, and 12 Button Computer

ROV RACK FRYER - GAS & ELECTRIC							
Model Number	Oil Capacity (Lbs.)	Power (kW)	Frying Area	Cook Depth	12 Button Computer ©	Approx Ship Wt. (lbs.)	Approx Cubic Feet
SFSELVRF	76	17	14"x 18"	10"	\$27,950	415	56
SELVRF-2/FD	76 each	17	14"x 18" each	10"	\$41,350	930	12
Model Number	Oil Capacity (Lbs.)	BTUs/Hr	Frying Area	Cook Depth	12 Button Computer ©	Approx Ship Wt. (lbs.)	Approx Cubic Feet
SFSGVRF	76	17	14"x 18"	10"	\$27,950	415	56
SGLVRF-2/FD	76 each	17	14"x 18" each	10"	\$41,350	930	112

Additional basket and wire goods available on pages 28.

ROV RACK FRYER OPTIONS & ACCESSORIES	
Description	List Price
Bulk Oil Option	\$832/pot
SSTC Back-up Controller - can be added to any fryer that uses a Digital or 12 Button Computerized Control	\$572
Optional casters in lieu of standard legs	\$412 each
Individual Baskets & Accessories	see page 28

Automatic Filtration Cycles



SOLSTICE SUPREME HIGH EFFICIENCY GAS FRYERS



SOLSTICE SUPREME - SSH GAS

ENERGY SAVING HIGH PRODUCTION FRYING

- Solid state control standard
- Matchless ignition
- Self cleaning burner & down draft protection
- Stainless steel tank, front, door and sides
- Drain valve interlock safety switch
- 9" legs

OPTIONAL FEATURES

- Solstice Filter Drawer
- Oil filtration in a fryer battery
- Solstice SoloFilter-Oil filtration in a single fryer
- 9" casters optional
- Fry Vat covers, optional
- Stainless Steel Back (SS) Per Unit
- Basket Lifts
- PFW-1 built-in foodwarmer, 750watt for BNB Solstice bread and batter dump station
- Multi-Zone computer control - not available on split tank fryers
- SSTC Back-up controller- can be added to any fryer that uses a digital or computerized control



10
YEAR
FRY POT
WARRANTY

SSH CONTROLLER OPTIONS:

All controller options include the patented self cleaning burner and downdraft protection system, matchless ignition and drain valve interlock switch.

Solid State Thermostat - standard with melt cycle and boil-out capability.

Digital Control - standard with two count down timers, melt cycle and boil-out capability.

12 Button Computerized Control - standard with twelve count down timers with elastic "flex time" for more product consistency, melt cycle and boil-out capability.

Multi-Zone Profile Computer - All the features of the Computerized Control plus:

- Perfect for 3 basket configuration
- Simple two step process: Select product, then select zone
- Different color zone for each basket
- Eliminates confusion of which product started cooking first

Touchscreen Control

- On-screen brand logo
- Brightness adjustment
- Product key graphics
- USB port for data transfer
- On demand training
- Language support & recipe storage



AVAILABLE WITH



Easy to use 7" Touch Screen Controller with onscreen logos and branding, product key graphics, and timers. On Demand videos for training.

SOLSTICE SUPREME HIGH EFFICIENCY, HIGH PRODUCTION FRYERS

All SSH Gas Fryer Systems standard with rear "T" manifold and 9" legs. Casters available below. ENERGY STAR® Qualified Models are marked with an asterisk (*)

				CONTROLLER OPTIONS					
Model Number	Oil Capacity (Lbs.)	Cook Area (W x D)	BTUs	Solid State (SSTC)	Digital (D)	12 Button Computer ©	7" (VS7) Touch Screen	Approx Ship Wt. (lbs.)	Approx Cubic Feet
SSH55*	40-50	14"x14"	80K	\$9,780	\$10,106	\$11,730	\$12,948	208	34.6
SSH55R	40-50	14"x14"	100K	\$10,983	\$11,309	\$12,933	\$14,151	208	34.6
SSH55T	20-25ea	7"x14"ea	40Kea	\$11,666	\$12,142	\$14,606	\$15,824	230	34.6
SSH55TR	20-25ea	7"x14"ea	50Kea	\$12,869	\$13,345	\$15,809	\$17,027	230	34.6
SSH75*	75	18"x18"	105K	\$10,922	\$11,248	\$12,872	\$14,090	275	34.6
SSH75R	75	18"x18"	125K	\$12,125	\$12,451	\$14,075	\$15,293	275	34.6
SSH60*	50-60	14"x18"	80K	\$10,293	\$10,619	\$12,243	\$13,461	226	34.6
SSH60R	50-60	14"x18"	100K	\$11,496	\$11,822	\$13,446	\$14,664	226	34.6
SSH60W*	50-60	18"x14"	100K	\$10,490	\$10,816	\$12,440	\$13,658	275	34.6
SSH60WR	50-60	18"x14"	125K	\$11,693	\$12,019	\$13,643	\$14,861	275	34.6

Note 1: To meet CSA specification, all gas fryers with basket lifts must be ordered with casters and installed with flexible gas connector with restraining device. Basket lifts add 4-1/2" to overall depth of fryer. Add 100 lbs to fryer weight. Not available with SSTC controller.

SOLSTICE FILTER DRAWER

See Pages 21 & 22 for Solstice Filter Drawer, Portable Filter and Oil Reclamation Options

SOLSTICE BREAD AND BATTER - BNB DUMP STATION

Standard with 4-5/8" recessed pan and screen. Scooped pan liner available at no additional cost in lieu of screen. Additional BNB accessories on page 26.

Model Number	List Price	Approx Ship Wt. (lbs.)	Approx Cubic Feet
SSHBNB14	\$1,395	150	17
SSHBNB18	\$1,421	150	23
PCF14 (Crisp'N Hold pg 17)	\$7,458	210	17
PCF18 (Crisp'N Hold pg 17)	\$7,662	217	23
SSH-BNB-55-BT Basket Tower - Baskets sold separately. 10 twin baskets required - see page 27	\$3,012	150	18

CASTERS (1/2 set per cabinet, minimum 1 set)

# of Fryers	1	2	3	4	5	6
LIST PRICE	\$412	\$412	\$618	\$824	\$1,030	\$1,236

OPTIONS & ACCESSORIES

Description	List Price
Stainless Steel Back (SS) Per Unit	\$610
Basket Lifts (see note 1 above)	\$2,990
PFW-1 Built-in Foodwarmer, 750watt for BNB Solstice Bread and Batter Dump Station	\$964
Multi-Zone Computer control - not available on split tank fryers	\$2,145
SSTC Back-up Controller- can be added to any fryer that uses a Digital, 12 Button Control or VS7.	Full Fryer Add \$572 Split Fryer Add \$853

See Solstice Supreme Prepackaged systems on Page 29

SOLSTICE FRYERS ELECTRIC

COOK MORE PRODUCT, MORE EFFICIENTLY &
PROVIDE AN IMPROVED OPERATING ENVIRONMENT

- Solid state control standard
- Universal control system mix and match controls to fit your needs
- Mix and match cabinets any Solstice electric models can be combined to create the perfect combination of Solstice electric model for your individual needs
- Mercury Free Relays - reliable and safe for the environment
- Front Serviceable - all components are accessible from the front to make service and maintenance faster and easier. Even the heating element can be removed without access to the back of the fryer
- 1-1/4" full port drain valve - clog free draining
- Safe Fixed Element Design - designed with a fixed element to eliminate oil migration through pivot components

CONTROLLER OPTIONS

Solid State Thermostat standard with melt cycle, boil-out capability and drain valve interlock switch.

Digital Control standard with two count down timers, melt cycle, boil-out capability and drain valve interlock switch.

12 Button Computerized Control standard with twelve count down timers with elastic "flex time" for more product consistency. Melt cycle, boil-out capability and drain valve interlock switch.

Multi-Zone Computer - All the features of the Computerized Control plus:

- Perfect for 3 basket configuration
- Simple two step process: Select product, then select zone
- Different color zone for each basket
- Eliminates confusion of which product started cooking first

Touchscreen Control

- On-screen brand logo
- Brightness adjustment
- Product key graphics
- USB port for data transfer
- On demand training
- Language support & recipe storage



**10
YEAR
FRY POT
WARRANTY**

SE14 shown
with optional
casters



AVAILABLE WITH

**infinity
touch**

Easy to use 7" Touch Screen Controller with onscreen logos and branding, product key graphics, and timers. On Demand videos for training.

SOLSTICE ELECTRIC FRYERS ⚡

For Use In A System Or Stand Alone | ENERGY STAR® Qualified Models are marked with an asterisk (*)

Model Number	Oil Capacity (Lbs.)	Power kW	Cook Area (W x D)	CONTROLLER OPTIONS				Approx Ship Wt. (lbs.)	Approx Cubic Feet
				Solid State (SSTC)	Digital (D)	12 Button Computer ©	7" (VS7) Touch Screen		
SE14X*	40-50	14	14"x14"	\$7,708	\$8,034	\$9,658	\$10,876	200	17.8
SE14	40-50	17	14"x14"	\$9,004	\$9,330	\$10,954	\$12,172	200	17.8
SE14R*	40-50	22	14"x14"	\$10,207	\$10,533	\$12,157	\$13,375	200	17.8
SE14T	20-25ea	8.5ea	7"x14"ea	\$11,251	\$11,749	\$14,332	\$15,550	230	17.8
SE18*	70-90	17	18"x18"	\$11,067	\$11,393	\$13,017	\$14,235	226	34.6
SE18R	70-90	22	18"x18"	\$12,270	\$12,596	\$14,220	\$15,438	226	34.6
SE184*	60	17	18"x14"	\$10,336	\$10,662	\$12,286	\$13,504	226	34.6
SE184R	60	22	18"x14"	\$11,539	\$11,865	\$13,489	\$14,707	226	34.6

Note 1: Add 100 lbs to fryer weight. Basket lifts add 4-1/2" to overall depth of fryer. Basket lifts are wired at the factory for fryer voltage on 208v, 240v models. All 440-480v models require an additional 115v supply to power the basket lifts and filter systems.

SOLSTICE FILTER DRAWER

See Pages 21 & 22 for Solstice Filter Drawer, Portable Filter and Oil Reclamation Options

SOLSTICE BREAD AND BATTER - BNB DUMP STATION

Standard with 4-5/8" recessed pan and screen. Scooped pan liner available at no additional cost in lieu of screen. Additional BNB accessories on page 26.

Model Number	List Price	Approx Ship Wt. (lbs.)	Approx Cubic Feet
SEBNB14	\$1,395	150	17
SEBNB18	\$1,421	150	23
PCF14 (Crisp'N Hold pg 17)	\$7,458	210	17
PCF18 (Crisp'N Hold pg 17)	\$7,662	217	23
SEBNB55-BT Basket Tower - Baskets sold separately. 10 twin baskets required - see pages 27	\$3,012	150	18

CASTERS (1/2 set per cabinet, minimum 1 set)

# of Fryers	1	2	3	4	5	6
List Price	\$412	\$412	\$618	\$824	\$1,030	\$1,236

OPTIONS & ACCESSORIES

Description	List Price
Stainless Steel Back (SS) Per Unit	\$610
Basket Lifts	\$2,990
PFW-1 Built-in Foodwarmer, 750watt for BNB Solstice Bread and Batter Dump Station	\$964
Multi-Zone Computer control - not available on split tank fryers	\$2,145
SSTC Back-up Controller- can be added to any fryer that uses a Digital, 12 Button Control or VS7.	Full Fryer Add \$572 Split Fryer Add \$853
480VAC	\$792
Power Cord and Plug - 6 foot, 4 Gauge power cord, with NEMA 15-60P plug. Option available for Domestic SE models, 14KW and 17KW, 3 phase, 208V or 240V fryers only	\$391

See Prepackaged Electric Fryer Systems on Page 30



FILTER-READY SOLSTICE GAS FRYERS GAS

HIGH PRODUCTION, 57% THERMAL EFFICIENT

Automatic Self Cleaning Burners Standard (Patented)

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!
(not available with millivolt control)

Matchless Ignition* Ignites a standing pilot once a each day when the power is turned on.

Universal Control System* Mix and match controls to fit your needs. 12 Button Computer Control, Digital Control, Solid State, or use the Solid State control as a back-up to the Computer or Digital.

Front Serviceable - All components are accessible from the front to make service and maintenance faster and easier.

*Only available with upgraded controls.

Millivolt thermostat standard on Solstice Gas Fryers

CONTROLLER OPTIONS

Millivolt Thermostat standing pilot control with mechanical thermostat. Standard on all Solstice gas fryers

Solid State Thermostat standard with melt cycle, boil-out capability and drain valve interlock switch.

Digital Control standard with two count down timers, melt cycle, boil-out capability and drain valve interlock switch.

12 Button Computerized Control standard with twelve count down timers with elastic "flex time" for more product consistency. Melt cycle, boil-out capability and drain valve interlock switch.

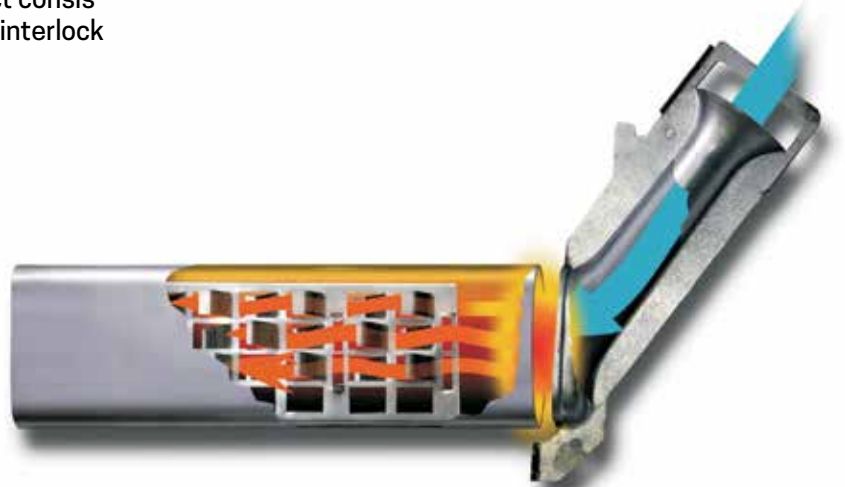
SOLSTICE BURNER DESIGN

The solstice burner draws more primary air for improved air gas mixture. The baffle design causes a scrubbing action of the flame, squeezing more heat out. This design causes the baffle to get into radiant mode quicker for improved temperature recovery and faster cooking.



SG14RS-2 shown with optional filter drawer & casters

**10
YEAR
FRY POT
WARRANTY**



SOLSTICE GAS FRYERS



Built in filter drawer filtration for use in multi-fryer systems or a standalone fryer | All Solstice Gas Systems standard with rear "T" gas manifold and 9" legs. For prepackaged systems see page 29.

Model Number	Oil Capacity (Lbs.)	BTUs	Cook Area (W x D)	Millivolt	SSTC	Digital (D)	12 Button Computer ©	Approx Ship Wt. (lbs.)	Approx Cubic Feet
SG14RS	40-50	122K	14"x14"	\$9,133	\$10,080	\$10,444	\$12,074	208	17

Note 1: Basket Lifts not available with Millivolt or SSTC controller. To meet CSA requirements, all fryers with basket lifts must be ordered with casters and installed with a FLEXIBLE GAS CONNECTOR with restraining device. Add 100 lbs to fryer weight. Basket lifts add 4-1/2" to overall depth of fryer.

SOLSTICE FILTER DRAWER

See Pages 21 & 22 for Solstice Filter Drawer, Portable Filter and Oil Reclamation Options

SOLSTICE BREAD AND BATTER - BNB DUMP STATION

Standard with 4-5/8" recessed pan and screen. Scooped pan liner available at no additional cost in lieu of screen. Additional BNB accessories on page 17.

Model Number	List Price	Approx Ship Wt. (lbs.)	Approx Cubic Feet
SGBNB14	\$1,395	150	17
SGBNB18	\$1,421	150	23
PCF14 (Crisp'N Hold pg 17)	\$7,458	210	17
PCF18 (Crisp'N Hold pg 17)	\$7,607	217	23
SGBNB 14 BT Basket Tower - Baskets sold separately. 10 twin baskets required - see page 27	\$3,012	150	18

CASTERS (1/2 set per cabinet, minimum 1 set)

# of Fryers	1	2	3	4	5	6
List Price	\$412	\$412	\$618	\$824	\$1,030	\$1,236

OPTIONS & ACCESSORIES

Description	List Price
Stainless Steel Back (SS) Per Unit	\$595
PFW-1 Built-in Foodwarmer, 750watt for BNB Solstice Bread and Batter Dump Station	\$965
Multizone Computer - not available on twin tanks	\$2,145
Backup T-Stat-Full Tank	\$572

See Prepackaged Gas Fryer Systems on Page 29



STANDARD & ECONOMY FRYERS

GAS

Model 35C+ - Tube Fired Gas Fryer

- 90,000 BTU
- Frying Area: 14" x 14" (35.6 cm x 35.6 cm)
- Two nickel-plated oblong, wire mesh baskets
- 1 nickel-plated tube rack
- 1 drain line clean-out rod
- 1 drain nipple
- Built-in heat deflector
- 6" (15.24 cm) adjustable legs
- Stainless steel tank, front and door

Model 45C+ - Tube Fired Gas Fryer

- 122,000 BTU
- Frying Area: 14" x 14" (35.6 cm x 35.6 cm)
- Two nickel-plated oblong, wire mesh baskets
- 1 nickel-plated tube rack
- 1 drain line clean-out rod
- 1 drain nipple
- 6" (15.24 cm) adjustable legs
- Stainless steel tank, front and door

Model 65C+ - Tube Fired Gas Fryer

- 150,000 BTU
- Frying Area: 18" x 18" (45.7 cm x 45.7 cm)
- Choice of 2 nickel-plated oblong, wire mesh baskets or 1 full basket
- 1 nickel-plated tube rack
- 1 drain line clean-out rod
- 1 drain nipple
- Built-in heat deflector
- 6" (15.24 cm) adjustable legs
- Stainless steel tank, front and door

Model SG14&18 - Standard Floor Fryer

- Stainless steel tank, front, door and sides
- Solstice burner technology with attached heat baffles
- Millivolt technology maintains accurate oil temperatures
- High temperature safety limit switch
- Heavy-duty, 3/16-in. bottom door
- Manual gas shutoff valve
- 9-in. adjustable legs

Model E35 - Electric Floor Fryer

- Stainless steel tank, front, door and sides
- Sealed construction heating elements with high temperature alloy stainless steel sheath

ENERGY STAR® QUALIFIED MODELS

Model VF35

- 35% Less Gas than a 35C+
- 35lb Oil Capacity
- 70,000 BTU

Model VF65

- 40% less gas with same production rate as a 65C+S
- 65lb Oil Capacity
- 95,000 BTU



VF65

THE FIRST EVER
ENERGY STAR QUALIFIED
VALUE PRICED FRYER



SGC



STANDARD & ECONOMY FRYERS- GAS 🔥

(Standalone fryers not available with filtration). See page 21 for portable filtration systems

Model Number	Oil Capacity (Lbs.)	BTUS	Cook Area W x D	Suffix S Stainless Steel Tank/Front/Door	Approx Ship Wt. (lbs.)	Approx Cubic Feet
35C+	35-40	90,000	14"x 14"	\$4,530	161	17
45C+	42-50	122,000	14"x 14"	\$5,914	181	17
65C+	65-80	150,000	18"x 18"	\$7,102	226	23

STANDARD SOLSTICE FLOOR FRYERS - GAS 🔥

Stand alone only. Millivolt control only. Not available with Filter Drawer filtration system or in a battery.

Model Number	Oil Capacity (Lbs.)	BTUS	Cook Area W x D	Suffix S Stainless Steel Tank/Front/Door	Approx Ship Wt. (lbs.)	Approx Cubic Feet
SG14	40-50	110,000	14"x 14"	\$7,042	200	17
SG14R	40-50	122,000	14"x 14"	\$8,871	208	17
SG14T	20-25 each	50000 each	14"x 14"	\$9,775	230	17
SG18	70-90	140,000	18"x 18"	\$9,448	226	23

Casters, covers and other accessories available on pages 26.

VALUE PRICED FRYER - GAS 🔥

Free Standing, stand alone fryer. Millivolt control only | Energy Star Qualified Models are marked with Asterisk*

Model Number	Oil Capacity (Lbs.)	BTUS	Cook Area W x D	Suffix S Stainless Steel Tank/Front/Door	Approx Ship Wt. (lbs.)	Approx Cubic Feet
VF35S*	35	70,000	14"x 13-5/8"	\$2,982	161	17
VF65S*	65	95,000	18x17 11/32"	\$4,465	180	23

SOLSTICE COUNTERTOP FRYER - GAS 🔥

Models not available with Filter Drawer filtration. See page 21 for portable filter systems | Energy Star Qualified Models are marked with Asterisk*

Model Number	Oil Capacity (Lbs.)	BTUs	Cook Area W x D	Stainless Steel Tank	Approx Ship Wt. (lbs.)	Approx Cubic Feet
SGC*	35	70,000	14"x 13-5/8"	\$7,064	150	17

A 70,000 BTU counter top version of our popular Solstice fryer. With a 13" wide cook surface, this fryer uses standard fry baskets. The unit can be flush mounted, or on 4" flange legs that are included.

STANDARD & ECONOMY FRYERS- ELECTRIC ⚡

Model Number	Oil Capacity (Lbs.)	Power (kW)	Cook Area W x D	Stainless Steel Tank	Approx Ship Wt. (lbs.)	Approx Cubic Feet	Cutout Dimensions
E35	35	15	14"x 14"	\$3,921	200	17	15"x 32-1/8"



SG14



CRISP N' HOLD - ELECTRIC ELECTRIC

DON'T HOLD YOUR FOOD, CRISP IT!

- Gentle hot air circulation to maintain warmth and crispness draws air across and through food product for optimal temperature and texture
- Heating elements and components located away from oils and vapors
- Large landing zone and adjustable and removable dividers for flexible product holding and easy cleaning
- All stainless steel construction with removable product tray and grease filters for easy cleaning
- Floor models can be used in a Solstice Fryer battery to keep food products crispy, hot, and ready to serve

CRISP N' HOLD PERFORMANCE

Food comes out of the fryer at 200° to 210°F. Active air circulation through the food, cools product to holding temperature quickly to reduce moisture loss and stop the cooking process. Excess moisture and oils are wicked away from the product and it remains crispy for an extended time.

HEAT LAMP PERFORMANCE

Food comes out of the fryer at 200° to 210°F. Under the heat lamp, heat is released slowly from the product as it continues to cook for as long as 45 minutes. Moisture and oil seep out and collect on the food. The result is overcooked and mushy product after 10-15 minutes.



PCC14



PCF18

CRISP N'HOLD CRISPY FOOD STATION - ELECTRIC ⚡				
Model Number	Sections	Capacity (Volume) cubic Inches	List Price	Approx Ship Wt.(lbs.)
COUNTER MODELS				
PCC14	2	837	\$6,063	60
PCC18	3	1050	\$6,241	70
PCC28	4	1780	\$7,973	98
FLOOR MODELS				
PCF14/PCFLV14	2	837/625	\$7,458	210
PCF18/PCFLV18	3	1050/821	\$7,662	217
* Countertop models (PCC) can not be used on existing BNB units.				
SOLSTICE BREAD AND BATTER - BNB DUMP STATION				
Model Number	List Price	Approx Ship Wt. (lbs.)	Approx Cubic Feet	
BNB (SSH55, SE14, SG14) SELV14, SSHLV14	\$1,395	150	17	
BNB (SSH60/75, SE18, SG18)	\$1,421	150	23	
OPTIONS & ACCESSORIES				
Description	List Price			
Stainless Steel Back (SS) Per Unit	\$610			
PFW-1 Built in Foodwarmer, 750watt for BNB Bread and Batter Dump Station	\$964			
Basket Tower ((SELV14, SSHLV14, SSH55, SE14, SG14)	\$3,012			

MEGAFRY FRYERS

GAS

HIGH EFFICIENCY & HIGH PRODUCTION

FEATURES

- High Efficiency & High Production
- Upgrade controls available
- Optional filtration system
- Standard with stainless steel tank, front, sides and splashback
- Standard with solid state control
- Upgrade controls available
- Standard with Large Baskets (A4514702)




SGM24 with 12 Button Computer & optional casters and 1 large/2 small basket configuration

MEGAFRY - GAS									
				CONTROLLER OPTIONS					
Model Number	Oil Capacity (Lbs.)	BTUs	Cook Area W x D	Solid State (SSTC)	Digital (D)	12 Button Computer ©	Touch Screen (VS7) UPGRADE	Approx Ship Wt. (lbs.)	Approx Cubic Feet
SGM24	140-150	165,000	24"x24"	\$15,780	\$16,106	\$17,730	\$1218/pot	375	56
MEGAFRY-BASKET OPTIONS - QUANTITY REQUIRED									
	SGM24								
Small A4514701	4			2				-	
Large A4514702	-			1				2	
FILTER DRAWER FILTRATION SYSTEM FOR MEGAFRY OR FLAT BOTTOM FRYER									
# of Fryers in System	1		2		3		4		
FD-MEGA	\$11,556		\$12,652		\$13,748		\$14,844		
MEGAFRY - Filter must be under largest fryer in the battery									
CASTERS FOR MEGAFRY OR FLAT BOTTOM FRYER									
Number of Fryers	1	2	3	4	5	6			
	1 set	1.5 sets	2 sets	2.5 sets	3 sets	3.5 sets			
MEGAFRY	\$412	\$618	\$824	\$1,030	\$1,236	\$1,442			

FLAT BOTTOM FRYER

GAS

- Perfect for free float frying, no tubes
- 24" x 24" and 18" x 24" sizes
- Standard mild steel tank
- Matchless Ignition
- Standard stainless steel front, sides and splashback
- No combustion blower
- Optional filter system

FLAT BOTTOM FRYER - GAS 								
Model Number	Oil Capacity (Lbs.)	BTUs	Cook Area W x D	Solid State (SSTC)	Digital (D)	Approx Ship Wt. (lbs.)	Approx Cubic Feet	
FBG24	57-87	120,000	24"x 24"	\$14,830	\$15,156	423	47	
FBG18	42-65	100,000	18"x 24"	\$13,754	\$14,080	355	39	
FILTER DRAWER FILTRATION SYSTEM FOR FLAT BOTTOM FRYERS								
Number of fryers in system				1	2	3	4	
FD-Flat Bottom				\$11,556	\$12,653	\$13,749	\$14,845	
CASTERS FOR FLAT BOTTOM FRYERS								
Number of fryers			1	2	3	4	5	6
Flat Bottom			\$412	\$412	\$618	\$824	\$1,030	\$1,236



FBG24X24, FB24X24,
FD-FLAT BOTTOM WITH OPTIONAL CASTERS

POTATO CUTTER

PROCESS UP TO 55 LBS. OF POTATOES IN JUST ONE MINUTE!



- Robust Construction
- Easy Loading
- Screw-In Baffles
- Compact Knife Block - Multiple Sizes Available
- One Piece Chute Assembly
- Easy Cleaning
- Grab Handle
- Operator Button Cover
- Long Life Belt & Pulley Drive
- Relocated Hopper Trunnions



POTATO CUTTER ⚡		
Model Number	Dimensions (W x D)	List Price
PC55	15.75" x 27"	\$11,528
NOTE: Must specify knife block size from options below.		
OPTIONS & ACCESSORIES		
Model Number	Description	List Price
PCB	Potato Bucket	\$472
PC-ST	Stainless Steel Stand	\$812
PKB37	3/8" stainless steel knife block	\$524
PKB50	1/2" stainless steel knife block	\$524

FILTRATION

OIL HANDLING

OIL FILTRATION AND RECLAMATION SYSTEMS



P14



FAT VAT

FAT VAT						
Description						List Price
Convenient, safe oil transport system holds 40 pounds (5.3 gallons)						\$1,171
PORTABLE FILTRATION						
Filter requires separate power connection. For use with gas or electric fryers.						
Filter Model Number	Oil Capacity (Lbs.)	Filter mounted on 2" casters For use with:	List Price	Filter Heater (add-on)	Paperless Filter (add-on)	Approx Ship Wt. (lbs.)
P14	55	All 14 size fryers	\$4,926	\$577	\$458	131
P18	75	All 18 size fryers	\$5,812	\$577	\$458	156
RP14	55	All 14 size fryers (Reversible Pump)	\$5,196	\$577	\$458	131
RP18	75	All 18 size fryers (Reversible Pump)	\$6,092	\$577	\$458	156

OIL RECLAMATION



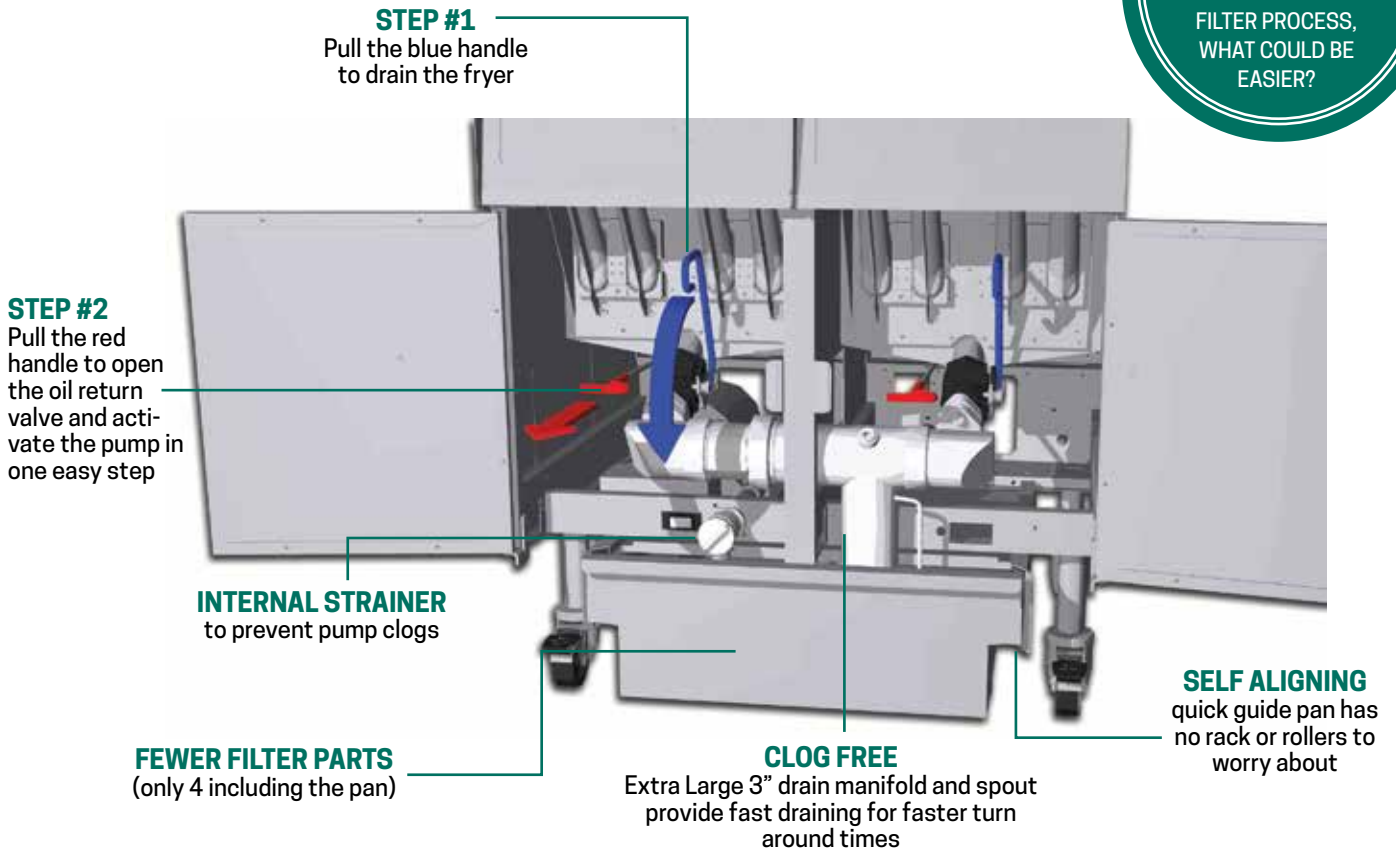
With Pitco's internal oil reclamation system, a third party oil company can install their holding system and connect it directly to a Pitco fryer system. This means an operator has no spilling and no burning hazards when it comes to the disposal of used oil. Pitco's filter pump will deliver used oil to a third party holding tank. Just another way Pitco is saving it's customers money. Tie into a third party remote oil system with waste oil piping option, for use with Solstice Filter.

Description	List Price
Waste oil piping option (for liquid shortening)	\$1,096
Solid shortening upgrade (for solid shortening)	\$1,673

SOLSTICE FILTER DRAWER

SMART, SIMPLE AND EASY TO USE

WITH A 3" DRAIN LINE, 8 GALLON PER MINUTE OIL PUMP, & SIMPLE TWO STEP FILTER PROCESS, WHAT COULD BE EASIER?



The Solstice Filter System is available on two or more fryers, or the Solstice SoloFilter can be paired with a single gas or electric fryer.

SOLSTICE FILTER DRAWER OIL FILTRATION SYSTEM

Number of Full and/or Twin Tanks in System - Note: Twin Tank = 2 Tanks
Solstice filter requires separate power connection on all gas fryers and electric fryers of 400 or 440 volt

FD-Solstice	SoloFilter	2	3	4	5	6	Approx Ship Wt. (lbs.)
	\$11,556	\$12,652	\$13,748	\$14,844	\$15,940	\$17,036	150

Filter Drawer Guidelines:

1. All filters for gas fryers are available in 115vac -60hz. All single phase. For other voltages, please contact factory.
2. All filters for electric fryers are wired at the factory for the fryer voltage on models from 208-240v. All 440-480v units require an additional 115v supply to power the filter system.
3. Tie into a remote oil system with waste oil piping option, for use with Solstice Filter Drawer in a battery of two or more fryers see page 21 for more details

OPTIONS & ACCESSORIES

Description	List Price
Flush Hose - to assist in rinsing the tank during oil filtration	\$540
Filter Heater - for use with solid shortening	\$577
Special Piping Charges For All Filter Systems - Piping charge for fryer to add to existing Solstice Battery Filter Drawer or SoloFilter, and piping through a BNB Dump Station	\$1,096
Paperless Filter Option	\$458

SOLSTICE SUPREME PASTA COOKER

GAS & ELECTRIC

- Gas Solstice Burner Technology, No Blower or Ceramics
- Gas Self Cleaning Burner System & Down Draft Protection (patented)
- High Efficiency Design
- Standard with 4 Button Digital Controller
- Rinse Faucet Standard on Rinse Station
- Now Includes Standard Water Fill
- Drain "T" Manifold Standard on Pasta Cookers Combined with Rinse Station



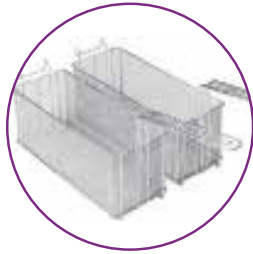
SSPE14/ SSRE14



Individual Portion Cups and Rack - (9) 4"x4" cups for use in gas or electric. For cooking or reconstituting of single portions.



Bulk Baskets
Small 13-1/4" x 13-1/4" x 9" for use with gas or electric. Small bulk loads up to 5 lbs of dry pasta. Can also be used with single basket lift.



Oblong Baskets - 15-3/4" x 6" x 7" for use with any pasta cooker. Can also be used with dual basket lift. For cooking of smaller portions. Can be used as holding rack for small round baskets, 2 ea.



Round Baskets - 4-5/8" or 6-1/4" for use with gas or electric. Standard or fine mesh available. For cooking of various types of pasta or reconstituting of small portions.




SOLSTICE SUPREME PASTA COOKER - GAS					
Model Number	BTUs	Water Capacity (Gallons)	All Stainless Steel	Approx Ship Wt. (lbs.)	Approx Cubic Feet
SSPG14	60K	12	\$12,652	250	55
SSRS14 Rinse Station	n/a	10	\$5,751	136	17
SOLSTICE SUPREME PASTA COOKER - ELECTRIC					
Model Number	BTUs	Water Capacity (Gallons)	All Stainless Steel	Approx Ship Wt. (lbs.)	Approx Cubic Feet
SSPE14	12.5	12	\$10,132	177	17
SSRE14 Rinse Station	n/a	10	\$5,751	136	17
SOLSTICE SUPREME PASTA COOKER OPTIONS & ACCESSORIES					
Description					List Price
Quick Set Timer (can not be used with basket lifts)					\$256
Single Basket Lift* (adds 4-1/2" to overall depth)					\$1,495
Dual Basket Lift* (adds 4-1/2" to overall depth)					\$2,990
Rinse Tank Insulation					\$1,182
Drain "T" Manifold (specify when ordering)					N/C
Water Quick Disconnect					\$460
Casters					\$412/Set
Water Saving Flow Regulator (In addition to standard manual fill) - Available on Gas Units Only					\$610
*Gas units with basket lifts must include casters					

SOLSTICE RETHERMALIZER GAS & ELECTRIC

- Solstice combustion system for **improved gas efficiency**
- Reduces kitchen labor and training
- Improves kitchen safety
- Gas Self Cleaning Burner system and down draft protection (patented)
- Convenience over range top application
- Exceptional product quality
- Reduces energy usage



CRTE Counter Top Electric Rethermalizer

WATER RETHERMALIZER - GAS 					
Model Number	BTUs	Water Capacity (Gallons)	Suffix S Stainless Tank, Front and Door Digital Control	Stainless Back & Sides (SS) Add \$	Approx Ship Wt. (lbs.)
SRTG14-GM (Single)	55,000	17.5	\$11,900	\$709	220 lbs.
SRTG14-2-GM (Dual)	110,000	17.5 ea	\$20,900	\$1,415	477 lbs.
Standard with Digital Thermostat, matchless ignition, automatic water fill, auxiliary manual fill, common drain/ overflow, stainless steel hinged tank cover(s), tube rack, 6" legs. Supplied with cord and plug.					
SOLSTICE RETHERMALIZER - ELECTRIC 					
Model Number	kW	Water Capacity (Gallons)	Suffix S Stainless Tank, Front and Door Digital Control	Stainless Back & Sides (SS) Add \$	Approx Ship Wt. (lbs.)
SRTE14-GM (Single)	10.5 kW *	16.5	\$11,250	\$709	220 lbs.
SRTE14-2-GM (Dual)	10.5 kW ea*	16.5 ea	\$18,750	\$1,415	477 lbs.
Standard with Digital Thermostat, automatic water fill, auxiliary water fill, common drain/over flow, stainless steel hinged tank cover(s), element rack, 6" legs. No power cord supplied for single phase models, available at additional charge 3 phase. Electric service must be hard wired by a licensed electrician.					
Power Cord and Plug - 6 foot, 4 Gauge power cord, with NEMA 15-60P plug. Option available for Domestic SE models, 14KW and 17KW, 3 phase, 208V or 240V fryers only					\$391
COUNTER TOP RETHERMALIZER - ELECTRIC 					
Model Number	KW	Water Capacity (Gallons)	Stainless Back & Sides (SS) Add \$	Approx Ship Wt. (lbs.)	
CRTE	6 kW	6	\$4,522	60	
FLOOR MODELS OPTIONS & ACCESSORIES					
Description					List Price
Casters - 1/2 Set per tank, minimum 1 set					\$412/set
Water Quick Disconnect- Self closing single hand operation water supply hose					\$460
1/3 Pan Rails -Holds various sizes of hotel pans to keep foods warm.			Set of 2 for single tank		\$314
			Set of 3 for dual tank		\$471
RACKS					
Description			Part Number	List Price	
8 product/Tall Vertical Food Rack			B4511001	\$272	
8 product/Vertical Food Rack			B4509402	\$312	
12 Product Horizontal Food Rack			B4513001	\$204	
SUITCASES					
Food Product Suitcase/Narrow			B4511101	\$118	
Food Product Suitcase/Wide			B4511102	\$118	
Food Product Suitcase/Tall Narrow			B4513302	\$184	
Food Product Suitcase/Tall Wide			B4513301	\$292	
BASKETS					
B4511601					\$481
B4511501					\$196

OPTIONS & ACCESSORIES

FLEXIBLE CONNECTORS (GAS QUICK DISCONNECT) Gas quick disconnect couplings with flexible hose, restraining device and thermal shut-off				
		Disconnect BTU Capacity		
Gas Connector Size	Single Units	Multiple Units	Part Number	List Price
3/4" x 36"	240,000	---	B8003102	\$728
3/4" x 48"	240,000	---	B8003103	\$825
1" x 36"	---	390,000	B8003105	\$900
1" x 48"	---	390,000	B8003106	\$1,027
1-1/4" x 36"	---	575,000	B8003108	\$1,220
1-1/4" x 48"	---	575,000	B8003109	\$1,369

FRYERS CLEANING ACCESSORIES

Description	Use	Part Number	List Price
Clean Out Rod	Used to clean fryer drain line	STD-A3301001, SELVA3881001 SSHVLV-A3381003, SELV-A3381003	\$47
Cleaner - 25 Lbs.	Extends the life of the fryer and shortening	P6071397	\$296
Cleaning Brush	High temperature, Teflon cleaning brush	PP10056	\$92
Crumb Scoop	Designed to fit between tubes and elements for removal of heavy sediment	Std-B7490701 Twin, SE-B5008101, SSHVLV-B500812	\$82
Fat Vat	Convenient, safe oil transport system holds 40 pounds (5.3 gallons)	D9109105	\$1,171
Skimmer	Used for removing food particles from the oil surface	PP10725	\$56

FILTER ACCESSORIES

Description	Use	Part Number	List Price
Filter Shovel Scoop	Used to remove debris from filter pan	B6681201	\$64
Powder	Filter powder - 120, 8 oz. packets	PP10733	\$165
Paperless Filter Assembly	(Priced as substitute for standard assembly in new filter system.)		\$458

FILTER PAPER

Part Number	Model Number	Type	Paper Quantity	Gauge	Size	List Price
PP10613	Solstice Filter Drawer	Envelope	100	Heavy Duty	18-1/2" x 20-1/2"	\$292
A6667104	SFSSH55/T/R, SFSG14R, SFSE14/T/R/TR, ROV Solo & Dual	Envelope	100	Heavy Duty	10" x 20-1/2"	\$176
A7025301	SFSSH75/R, SFSE18/R, SFSGM1824, SFSGM24, ROV Triple and up	Envelope	45	Heavy Duty	14" x 22"	\$247
A6667105	ROV Triple and up	Envelope	100	Heavy Duty	14" x 22"	\$288
P6071371	P14	Flat	100	Standard	13-1/2" x 24"	\$185
PP10612	P14	Flat	100	Heavy Duty	13-1/2" x 24"	\$230
P6071373	P18	Flat	100	Standard	17-1/2" x 28"	\$236
PP10606	P18	Flat	100	Heavy Duty	17-1/2" x 28"	\$303

INSTITUTIONAL PACKAGES

Description	SG14R, SSH55/55R/55T, SSH60/60R, SE14/14R/14T	SSH75/75R, SSH60W/60WR, SE18/18R	MEGAFRY	FD Filter Drawer	BNB
Door Latch Assembly	Required	Required	Required		Required
16ga. Tank/Front panel cover assembly	Required	Required	Required		Required
Flanged legs	Required	Required	Required		Required
Stainless back	Required	Required	Required		Required
Gas - Total Add-on	\$1,672	\$1,770	\$2,034	See Note 1	\$1,401
Electric - Total Add-on	\$1,860	\$1,966	n/a	See Note 1	\$1,594

- Locks and keys to be supplied by end user
 - Not available with institutional package: Basket Lifts, Filter Flush Hose, Quick Disconnects, Casters, Fat Vat
- NOTE 1: No modifications required for institutional packages on this product
- All exposed fasteners meet or exceed requirements set forth by the American Correctional Food Service association (Std. No. 1, section 1401)

TANK COVER CHART			
Model Number	18 Gauge Cover		List Price (Each)
Without Basket Lifts			
SSHLV14, SSHLV14T, SELV14, SELV14T	B2101519		\$299
SELV184, SSHLV184	B2101521		\$391
SG14/14R, SGBNB14, SSH55/55T/55R/55TR, SSH60/60R	B2101501		\$299
SGBNB18, SSH75/75R, SSH60W/60WR, VF65	B2101502		\$391
SE14/14X/14R/14T	B2101505		\$299
SE18/18R/184/184R	B2101506		\$391
FBG18	B2101510		\$391
FBG24	B2101511		\$576
SGM24	B2101512		\$576
35C+	B3307401		\$299
45C+	B3307501		\$299
65C+	B2100108		\$391
With Basket Lifts			
SSHLV14, SSHLV14T, SELV14, SELV14T	B2101519		\$299
SELV184, SSHLV184	B2101521		\$391
SG14/14R, SSH55/55T/55R/55TR, SSH60/60R	B2101603		\$299
SG18, SSH75/75R, SSH60W/60WR	B2101604		\$391
SE14/14X/14R/14T	B2101605		\$299
SE18/18R/184/184R	B2101606		\$391
SSPE14	B2100422		\$299
SSPG14	B2102502		\$299

CASTERS

Description	Fryer	Part Number	List Price
6" Swivel	Economy, Food/Fish, Donut Fryers	B3901501	\$412 set
9" Swivel	Solstice Supreme, SG, SE, VF35, VF65 & Flatbottom Fryers, Pasta Cookers, Rethermalizers, BNB, ROV Triple and up	B3901504	\$412 set
9" Locking	Reduced Oil Volume Fryers, Solo and Dual	B3902304	\$412 set
10" Rigid Non-locking	Solstice SoloFilters	B3902301	\$103 each
10" Rigid Locking	Solstice SoloFilters	B3902303	\$103 each
11" Swivel	MegaFry	B3901505	\$412 set

SGBNB DUMP STATION

Standard with 4-5/8" recessed top/screen. Matches dimensions of fryer. Approximate shipping weight 150 pounds.

Description	Notes	List Price
Bread and Batter Dump Station 14"		\$1,395
Bread and Batter Dump Station 18"		\$1,421
PFW-1 Built-in Foodwarmer, 750watt		\$964
PFW-2 Free Standing Foodwarmer, 500watt		\$964
Scooped Pan Liner (in lieu of screen)	No Additional Cost - Specify at Point of Order	N/C
Flat Worktop	Call factory for availability n/c	N/C
Flush Worktop	Call factory for availability n/c	N/C

SPLASHGUARDS

Mounts on tank side to prevent splashing of oil from one unit to another. Consult factory for other height requirements

Description	List Price
6"	\$194
8"	\$215
10" (Economy Fryers Only)	\$225
12"	\$258
18"	\$372

WORKSHELVES

Description	List Price
Call factory for specifications and availability	\$831

BASKETS & WIRE GOODS

BASKET & WIRE GOODS						
Description	Part Number	Size	Type of Handle(s)	Quantity Per Tank	List Price (Each)	
Pasta Wire Goods						
Small Bulk Basket	B4510202	12 1/4" X 13 1/4" X 9"	Sides	1	\$387	
Large Bulk Basket	B4512702	16" X 13 1/4" X 10"	Sides	1	\$400	
Round Basket 4 5/8" Fine Mesh	B4510002	4 1/5 ID	Front	6	\$241	
Round Basket 4 5/8"	B4510001	4 1/5 ID	Front	6	\$157	
Round Basket 6 1/4"	B4509901	6 1/4 ID	Front	4	\$168	
Oblong Basket Stainless	B4509801	15 3/4" X 6" X 7"	Front	2	\$266	
Individual Serving Baskets w/ rack	B9010006	9 Indiv. Baskets w/rack		1	\$275	
Individual Serving Basket Only	P6071998	Single 4" X 4" Basket		6	\$39	
Element Rack - Electric	B7611202			1	\$157	
Tube Rack - Gas	B4510101			1	\$157	
Twin Baskets Regular Mesh (Shipped standard with equipment)						
35/45C+S, SG14/14R, SSH55/55R, SE14/R	P6072145	13 1/4" X 6 1/2" X 5 3/4"D	Front	2	\$112	
SE14T, SSH55T, 55TR, VF35, ROV	P6072145	13 1/4" X 6 1/2" X 5 3/4"D	Front	1	\$112	
65C+, SG18, SE18/18R, SSH75/75R, VF65	P6072184	17 1/4" X 8 1/2" X 5 3/4"D	Front	2	\$112	
SSH60/60R	A4500306	17 1/4" X 6 1/2" X 5 3/4"D	Front	2	\$112	
SSH60W/60WR, SE184/184R	A4500305	13 1/4" X 8 1/2" X 5 3/4"D	Front	2	\$112	
Twin Baskets-Fine Mesh						
35/45C+S, SG14/14R, SSH55/55R, ROV	P6072146	13 1/4" X 6 1/2" X 5 3/4"D	Front	2	\$226	
SG14T, SE14T/14TR, SSH55T, 55TR, VF35, ROV	P6072146	13 1/4" X 6 1/2" X 5 3/4"D	Front	1	\$226	
65C+, SG18, SE18/18R, SSH75/75R, VF65	P6072188	17 1/4" X 8 1/2" X 5 3/4"D	Front	2	\$273	
Square/Full Size Basket - Regular Mesh (optional in lieu of twin baskets with standard fryers)						
35/45C+S, SG14/14R, SSH55/55R, SE14/R	P6072143	13 1/4" X 13 1/2" X 5 3/4"D	Front	1	\$226	
65C+, SG18, SE18/18R, SSH75/75R, VF65	P6072181	17 1/2" X 16 3/4" X 5 3/4"D	Front/Back	1	\$286	
65C+, SG18, SE18/18R, SSH75/75R, VF65	P6072180	17 1/2" X 16 3/4" X 5 3/4"D	Sides	1	\$286	
Square/Full Size Basket - Fine Mesh						
35/45C+S, SG14/14R, SSH55/55R, ROV	P6072144	13 1/4" X 13 1/2" X 5 3/4"D	Front	1	\$333	
Triple Size Baskets						
35/45C+S, SG14/14R, SSH55/55R, SE14/R	P6072147	13 1/4" X 4 1/2" X 5 3/4"D	Front	3	\$114	\$342 per set
65C+, SG18, SE18/18R, SSH75/75R	P6072185	17 1/4" X 5 1/2" X 5 3/4"D	Front	3	\$131	\$393 per set
SSH60W/60WR, SELV184, SSHLV184, SE184/184R	A4514901	13 1/4" X 5 5/8" X 5 3/8"D	Front	3	\$114	\$342 per set
Quadruple Size Baskets						
SSH60W/60WR, SELV184, SSHLV184, SE184/184R	P6072147	13 1/4" X 4 1/2" X 5 3/4"D	Front	4	\$114	\$456 per set
Tank Racks						
35C+, SGC, VF35	PP10434	13 1/2" X 11 1/2"	---	1	\$88	
65C+, SE18/18R, SSH75/75R	P6073186	17 1/2" X 17 1/2"	---	1	\$88	
SG14/14R, 45C+, SSH55/55R, SE14/14R, 45C+	A4500601	13 1/2" X 13 1/2"	---	1	\$88	
SSH55T/55TR	B4511801	13 1/2" X 6"	---	1	\$88	
SSH60/60R, VF65	A4500604	13 1/2" X 17 1/2"	---	1	\$88	
SSH60W/60WR	A4500602	17 1/2" X 13 1/2"	---	1	\$88	
SG18	B4511901	17 1/2" X 17 1/2" Reversible		1	\$88	
SE14T	B4512401	13 1/2" X 6 3/4"	---	1	\$88	
SSHLV14	A4500605	12-1/2" x 11-3/4"	---	1	\$88	
SSHLV14T	B4511802	12-1/2" x 5-3/4"	---	1	\$88	
SSHLV184	A4500606	12-1/2" x 15-3/4"	---	1	\$88	

BASKET & WIRE GOODS					
Description	Part Number	Size	Type of Handle(s)	Quantity- Per Tank	List Price
Tank Screen - Mesh					
SG18, SE18/18R, SSH75/75R	P6072186	17-1/2" x 17-1/2"	---	1	\$103
SG14/14R, SSH55/55R, SE14/14R	A4500201	13-1/2" x 13-1/2"	---	1	\$103
SE14T	B4512501	13-1/2" x 6"	---	1	\$103
SGM24	P6072402	23-1/2" x 23-1/2"	---	1	\$185
SSH60/60R, VF65, SE184/184R	A4500203	12-1/2" x 8-3/4"	---	1	\$103
Drain Screen for Bread and Batter Cabinet (Dump Station)					
SGHLVBNB, SEHLVBNB	B4508109	---	---	---	\$185
SGBNB14, SSHBNB14	B4508108	---	---	---	\$185
SGBNB18, SSHBNB18	B4508107	---	---	---	\$232
SEBNB14	B4508111	---	---	---	\$185
SEBNB18	B4508110	---	---	---	\$232
Fish Grids					
SG14/14R, SE14/14R, SSH55/55R	B7425301	13-1/2" x 13-1/2"	---	---	\$492
SG18, SE18/18R, SSH75/75R	B7425401	17-1/2" x 17-1/2"	---	---	\$548
SSH60	A5073001	13-1/2" x 17-1/2"	---	---	\$509
SSH60W	A5073101	17-1/2" x 13-1/2"	---	---	\$509
Mega Fry Baskets					
Large Mega Fry Basket	A4514702	23-1/4" x 10" x 5-3/4"	Front/Back	---	\$417
Small Mega Fry Basket	A4514701	23-1/4" x 5-3/4" x 5-3/4"	Front/Back	---	\$363
MEGAFRY OPTIONAL BASKET CONFIGURATION TABLE					
	Basket Size/Quantities				
Model Number	23-1/4" x 5-3/4" x 5-3/4"		23-1/4" x 10" x 5-3/4"		
SGM24	4		0		
SGM24	2		1		
SGM24	0		2		
ROV RACK FRYER ACCESSORIES - (see page 7 for accessories included with fryer)					
Model Number	Part Number		List Price		
Rack Holder	B5055702		\$72		
Product Rack - 12" x 16" x 1"	B5009201		\$84		
Product Basket - 12" x 16" x 2"	B5055201		\$84		



P6072145

B4510001



P6072147

SOLSTICE SUPREME - PACKAGED SYSTEMS

SSH FRYING SYSTEMS WITH FILTER - Select From These Fryer Systems Or Build Your Own On Page 10

Number of Fryers	Model SSH55*	Model SSH55R	Model SSH60*	Model SSH60W	Model SSH75*	Suffix SS Stainless Back	Back-up T-stat	Basket Lifts (See Note 1)
Solid State Thermostat - standard with melt cycle, boil-out capability, and drain valve interlock switch.								
1	\$21,336	\$22,539	\$21,849	\$22,046	\$22,478	\$610		
2	\$32,212	\$34,618	\$33,238	\$33,632	\$34,496	\$1,220		
3	\$43,088	\$46,697	\$44,627	\$45,218	\$46,514	\$1,830		
4	\$53,964	\$58,776	\$56,016	\$56,804	\$58,532	\$2,440		
Digital Control - standard with two count down timers, melt cycle, boil-out capability, and drain valve interlock switch.								
1	\$21,662	\$22,865	\$22,175	\$22,372	\$22,804	\$610	\$572	\$2,990
2	\$32,864	\$35,270	\$33,890	\$34,284	\$35,148	\$1,220	\$1,144	\$5,980
3	\$44,066	\$47,675	\$45,605	\$46,196	\$47,592	\$1,830	\$1,716	\$8,970
4	\$55,268	\$60,080	\$57,320	\$58,108	\$59,836	\$2,440	\$2,288	\$11,960
12 Button Computerized Control - standard with twelve count down timers with elastic "flex time" for more product consistency. Melt cycle, boil-out capability, and drain valve interlock switch.								
1	\$23,286	\$24,489	\$23,799	\$23,996	\$24,428	\$610	\$572	\$2,990
2	\$36,112	\$38,518	\$37,138	\$37,532	\$38,396	\$1,220	\$1,144	\$5,980
3	\$48,938	\$52,547	\$50,477	\$51,068	\$52,364	\$1,830	\$1,716	\$8,970
4	\$61,764	\$66,576	\$63,816	\$64,604	\$66,332	\$2,440	\$2,288	\$11,960
Touch Control - 7" display, stores over 30 recipes, transfers recipes via USB.								
1	\$24,504	\$25,707	\$25,017	\$25,214	\$25,646	\$610	N/A	\$2,990
2	\$38,548	\$40,954	\$39,574	\$39,968	\$40,832	\$1,220	N/A	\$5,980
3	\$52,592	\$56,201	\$54,131	\$54,722	\$56,018	\$1,830	N/A	\$8,970
4	\$66,636	\$71,448	\$68,688	\$69,476	\$71,204	\$2,440	N/A	\$11,960

Note 1: To meet AGA/CGA/CSA specification, all gas fryers with basket lifts must be ordered with casters and installed with flexible gas connector with restraining device. Basket lifts add 4-1/2" to overall depth of fryer. Add 100 lbs to fryer weight. Not available with SSTC controller.

CASTERS (1/2 set per cabinet, minimum 1 set)

# of Fryers	1	2	3	4	5	6
Price	\$412	\$412	\$618	\$824	\$1,030	\$1,236

SOLSTICE BREAD & BATTER - BNB DUMP STATION

Standard with 4-5/8" recessed pan and screen. Scooped pan liner available at no additional cost in lieu of screen. Additional BNB accessories on page 26.

	Stainless Steel Back (SS) Add \$	Approx Ship Wt. (lbs.)	Approx Cubic Feet	
BNB-SSH55	\$1,395	\$610	150	17
BNB-SSH60/75	\$1,421	\$610	150	23
PCF14 (Crisp'N Hold pg 17)	\$7,458	\$610	210	17
PCF18 (Crisp'N Hold pg 17)	\$7,662	\$610	217	23

If BNB or PCF is added between two fryers, an additional \$ 1,096 piping charge will apply.

Flush Hose - to assist in rinsing the tank during oil filtration	\$540
Filter Heater - for use with solid shortening	\$577
PFW-1 Built-in Foodwarmer, 750watt	\$964
Paperless Filter Option	\$458

APPROXIMATE SHIPPING WEIGHT CHART (LBS)(With Filter)

Fryers	1	2	3	4	5	6
SSH55/55R	350	550	785	980	1195	1410
SSH60/60W/75	380	602	843	1084	1325	1566

*For BNB dump station, add 150 lbs to above weight | *For basket lifts, add 100 lbs per fryer to above weight.

SOLSTICE ELECTRIC - PACKAGED SYSTEMS

SOLSTICE ELECTRIC FRYER SYSTEMS WITH FILTER - ELECTRIC

Select From These Fryer Systems Or Build Your Own On Page 12. All Solstice Electric Fryer Systems standard with 9" legs. Casters available below.

Number of Fryers	Model SE14X* (14kW)	Model SE14S (17kW)	Model SE14RS* (22kW)	Model SE18S (17kW)	Model SE18RS (22kW)	Suffix SS Stainless Back	Back-up T-stat	Basket Lifts (See Note 1)
Solid State Thermostat - standard with melt cycle, boil-out capability, and drain valve interlock switch.								
1	\$19,264	\$20,560	\$21,763	\$22,623	\$23,826	\$610	N/A	N/A
2	\$28,068	\$30,660	\$33,066	\$34,786	\$37,192	\$1,220	N/A	N/A
3	\$36,872	\$40,760	\$44,369	\$46,949	\$50,558	\$1,830	N/A	N/A
4	\$45,676	\$50,860	\$55,672	\$59,112	\$63,924	\$2,440	N/A	N/A
Digital Control - standard with two count down timers, melt cycle, boil-out capability, and drain valve interlock switch.								
1	\$19,590	\$20,886	\$22,089	\$22,949	\$24,152	\$610	\$572	\$2,990
2	\$28,720	\$31,312	\$33,718	\$35,438	\$37,844	\$1,220	\$1,144	\$5,980
3	\$37,850	\$41,738	\$45,347	\$47,927	\$51,536	\$1,830	\$1,716	\$8,970
4	\$46,980	\$52,164	\$56,976	\$60,416	\$65,228	\$2,440	\$2,288	\$11,960
12 Button Computerized Control - standard with twelve count down timers with elastic "flex time" for more product consistency. Melt cycle, boil-out capability, and drain valve interlock switch.								
1	\$21,214	\$22,510	\$23,713	\$24,573	\$25,776	\$610	\$572	\$2,990
2	\$31,968	\$34,560	\$36,966	\$38,686	\$41,092	\$1,220	\$1,144	\$5,980
3	\$42,722	\$46,610	\$50,219	\$52,799	\$56,408	\$1,830	\$1,716	\$8,970
4	\$53,476	\$58,660	\$63,472	\$66,912	\$71,724	\$2,440	\$2,288	\$11,960
Touch Control - 7" display, stores over 30 recipes, transfers recipes via USB.								
1	\$22,432	\$23,728	\$24,931	\$25,791	\$26,994	\$610	N/A	\$2,990
2	\$34,404	\$36,996	\$39,402	\$41,122	\$43,528	\$1,220	N/A	\$5,980
3	\$46,376	\$50,264	\$53,873	\$56,453	\$60,062	\$1,830	N/A	\$8,970
4	\$58,348	\$63,532	\$68,344	\$71,784	\$76,596	\$2,440	N/A	\$11,960

Note 1: Basket Lifts not available with SSTC controller. Add 100 lbs to fryer weight. Basket lifts add 4-1/2" to overall depth of fryer. Basket lifts are wired at the factory for fryer voltage on 208v, 240v models. All 440-480v models require an additional 115v supply to power the basket lifts.

CASTERS (1/2 set per cabinet, minimum 1 set)

Number of Fryers	1	2	3	4	5	6
Price	\$412	\$412	\$618	\$824	\$1,030	\$1,236

SOLSTICE BREAD & BATTER - BNB DUMP STATION

Standard with 4-5/8" recessed pan and screen. Scooped pan liner available at no additional cost in lieu of screen. Additional BNB accessories on page 26.

		Stainless Steel Back (SS) Add \$	Approx Ship Wt. (lbs.)	Approx Cubic Feet
BNB-SE14	\$1,395	\$610	150	17
BNB-SE18	\$1,421	\$610	150	23
PCF-14 (Crisp'N Hold pg 14)	\$7,458	\$610	210	17
PCF-18 (Crisp'N Hold pg 14)	\$7,662	\$610	217	23

If BNB or PCF is added between two fryers, an additional \$ 1,096 piping charge will apply.

Flush Hose - to assist in rinsing the tank during oil filtration	\$540
Filter Heater - for use with solid shortening	\$577
PFW-1 Built-in Foodwarmer, 750watt	\$964
Paperless Filter Option	\$458

APPROXIMATE SHIPPING WEIGHT CHART (LBS) (With Filter)

Fryers	1	2	3	4	5	6
SE14X/SE14/SE14R	350	550	785	980	1195	1410
SE18S/SE18R	380	602	843	1084	1325	1566

*For BNB dump station, add 150 lbs to above weight | *For basket lifts, add 100 lbs per fryer to above weight.

For systems with SE14TS, SE14TRS Twin Tank fryers or mix and match configurations, please contact your Pitco representative or call the factory for pricing assistance.

SOLSTICE GAS - PACKAGED SYSTEMS

SOLSTICE GAS SYSTEMS WITH FILTER - GAS

Select From These Systems Or Build Your Own On Page 14.
All Solstice Gas Fryer Systems standard with rear "T" manifold and 9" legs. Casters available below.

Number of Fryers	Model SG14RS
Millivolt Thermostat	
1	\$20,689
2	\$30,918
3	\$41,147
4	\$51,376
Solid State Thermostat - standard with melt cycle, boil-out capability, matchless ignition and drain valve interlock switch.	
1	\$21,636
2	\$32,812
3	\$43,988
4	\$55,164
Digital Control - standard with two count down timers, melt cycle, boil-out capability, matchless ignition and drain valve interlock switch	
1	\$22,000
2	\$33,540
3	\$45,080
4	\$56,620
12 Button Computerized Control - standard with twelve count down timers with elastic "flex time" for more product consistency. Melt cycle, boil-out capability, and drain valve interlock switch.	
1	\$23,630
2	\$36,800
3	\$49,970
4	\$63,140

Note 1: To meet CSA specification, all gas fryers with basket lifts must be ordered with casters and installed with flexible gas connector with restraining device. Basket lifts add 3-7/8" to overall depth of fryer. Not available with Millivolt or Solid State.

CASTERS (1/2 set per cabinet, minimum 1 set)

Number of Fryers	1	2	3	4	5	6
Price	\$412	\$412	\$618	\$824	\$1,030	\$1,236

SOLSTICE BREAD & BATTER - BNB DUMP STATION

Standard with 4-5/8" recessed pan and screen. Scooped pan liner available at no additional cost in lieu of screen. Additional BNB accessories on page 26.

		Stainless Steel Back (SS) Add \$	Approx Ship Wt. (lbs.)	Approx Cubic Feet
SGBNB14	\$1,395	\$610	150	17
SGBNB18	\$1,421	\$610	150	23
PCF14 (Crisp'N Hold pg 17)	\$7,458	\$610	210	17
PCF18 (Crisp'N Hold pg 17)	\$7,662	\$610	217	23

If BNB or PCF is added between two fryers, an additional \$ 1,096 piping charge will apply.

Flush Hose - to assist in rinsing the tank during oil filtration	\$540
Filter Heater - for use with solid shortening	\$577
PFW-1 Built-in Foodwarmer, 750watt	\$964
Paperless Filter Option	\$458

APPROXIMATE SHIPPING WEIGHT CHART (LBS)

Fryers	1	2	3	4	5	6
SG14	350	550	785	980	1195	1410

*For BNB dump station, add 150 lbs to above weight | *For basket lifts, add 100 lbs per fryer to above weight.



SG14R



SG14RS-2 shown with optional filter drawer & casters

START-UP:

We now offer prepaid start-ups!

- Just \$220 for the first serial number and \$70 for each additional serial number at the same location!
- Purchase on your original equipment order and our ASAPD will:

Complete a performance check

- ✓ Boil out the fryer(s)
- ✓ Fill the unit with oil
- ✓ Calibrate as needed
- ✓ Check for proper installation
- ✓ Check for proper performance

* A Start-up must be emailed to Pitco Service at least 5 business days prior to requiring the service.
Techservice@pitco.com

* The Start-up is to be completed prior to the customer using the equipment.

* All required utilities and associated supporting equipment such as hoods, drains and fire protection equipment must be in place and operational prior to starting up the equipment.

* Start-ups are to be performed during normal business hours. 8AM - 5PM.

*Extended Travel fee may apply outside of major metro areas.

*Additional fees may be charged for time during security clearance or after hours if needed.

EXTENDED WARRANTY:

We now offer extended warranties!

- Extend your Pitco Factory warranty for a full year! Call your Pitco customer service rep for pricing!



ORIGINAL STANDARD EQUIPMENT LIMITED WARRANTY

GENERAL WARRANTY

Pitco Frialator, Inc. warrants to the original user of its commercial cooking appliances and related equipment that said appliances and related equipment will be free from defects in material and workmanship under normal use for a period of one (1) year from the date of installation, with appropriate documentation, to a maximum of fifteen (15) months from the date of manufacture, subject to the following additions, exceptions, exclusions and limitations.

WHAT IS COVERED

This warranty is limited to the repair or replacement at the Company's option, without charge, of any part found to be defective within the warranty period and reasonable expenses incurred for freight and material for the installation of such part; in addition, the Company's obligation shall be limited to reimbursement for normal labor on such parts. Pitco Frialator, Inc. agrees to pay the Authorized Service and Parts Distributor, for any labor and material required to repair or replace, at the Company's option, any part which may fail due to defects in material or workmanship during the above general warranty period.

STANDARD FRYERS AND COOKERS

In addition to the above general warranty, for its standard fryers and cookers, the Company warrants to the original user any non-economy stainless steel fry tank or cooking vessel to be free from defects for a period of ten (10) years from the date of manufacture and any non-economy mild steel fry tank to be free from defects for a period of five (5) years from the date of manufacture. Labor and freight shall be the responsibility of the user.

FLAT BOTTOM GAS FRYER

In exception to the above general warranty, for its flat bottom gas fryer model FBG, the Company warrants to the original user any FBG fry tank to be free from defects for a period of four (4) years, pro-rated from the date of manufacture. Labor and freight shall be the responsibility of the user.

PG14D AL6XN PASTA COOKER

In exception to the above general warranty, for its gas pasta model PG14D AL6XN, the Company warrants to the original user any AL6XN cooking vessel to be free from defects for a period of five (5) years from the date of manufacture. Labor and freight shall be the responsibility of the user.

VF35

In exception to the above general warranty, for its gas fryer model VF35, the Company warrants to the original user any VF35 cooking stainless steel fry tank or cooking vessel to be free from defects for a period of five (5) years from the date of manufacture. Labor and freight shall be the responsibility of the user.

LIMITATIONS TO FRY TANK AND COOKING VESSEL WARRANTY

After the expiration of the general warranty period, any additional warranty on fry tanks or cooking vessels shall only obligate the Company to repair or replace, at its option, any fry tank or cooking vessel which it determines to be defective. Claims under this item shall be supported by a statement detailing the defect, and the Company may require the return of the fry tank or cooking vessel claimed to be defective.

HOW TO KEEP YOUR WARRANTY IN FORCE

- Make sure any shipping damages are reported immediately. Damages of this nature are the responsibility of the carrier and must be reported by the receiver.
- Install the unit properly. This is the responsibility of the installer and the procedures are outlined in the manual.
- Do not install it in a home or residence.
- Maintain it properly. This is the responsibility of the user of the appliance and the procedures are outlined in the manual.
- Adjustments, such as calibration, leveling, tightening of fasteners or plumbing or electrical connections normally associated with initial installation. These procedures are outlined in the manual and are not covered under warranty.
- If it is damaged due to flood, fire or other acts of God, this is not covered under this warranty.
- Use it for what it is intended. If it is used for a purpose other than for which it was intended or designed, resulting damages are not covered under the warranty.
- Make sure that it has the correct voltage, gas supply and/or good quality water. If a failure is due to poor water quality, harsh chemical action, erratic voltage or gas supplies, these damages are not covered under the warranty.
- Do not materially alter or modify from the condition in which it left the factory.
- Do not obliterate, remove or alter the serial number rating plate.
- Use only Genuine OEM parts from Pitco Frialator, Inc. or its Authorized Parts and Service Distributors. Repairs are not covered by the warranty.
- If any other failure occurs which is not attributable to a defect in materials or workmanship, it is not covered.

This warranty specifically excludes parts which wear or would be replaced under normal usage, including, but not limited to, electric lamps, fuses, interior or exterior finishes and gaskets.

- Food truck & mobile installations may void warranty. Combustion related issues will not be covered.

LIMITS TO THE WARRANTY

Outside the United States of America and Canada, this warranty is limited to the replacement of parts and Pitco Frialator, Inc. will not bear any other expense be it labor, mileage, freight or travel. If any oral statements have been made regarding the appliance, these statements do not constitute warranties and are not part of the contract of sale. This limited warranty constitutes the complete, final and exclusive statement with regard to warranties.

THIS LIMITED WARRANTY IS EXCLUSIVE AND IS IN LIEU OF ALL OTHER WARRANTIES WHETHER WRITTEN, OR ALL OR IMPLIED, INCLUDING, BUT NOT LIMITED TO ANY WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE OR WARRANTY AGAINST LATENT DEFECTS.

LIMITATIONS OF LIABILITY

In the event of a warranty or other claim, the sole obligation of Pitco Frialator, Inc. will be the repair or replacement, at the Company's option, of the appliance or the component part. This repair or replacement will be at the expense of Pitco Frialator, Inc. except as limited by this warranty statement. Any repair or replacement under this warranty does not constitute an extension in time to the original warranty. Parts covered under this warranty will be repaired or replaced, at the Company's option, with new or functionally operative parts. The liability of Pitco Frialator, Inc. on any claim of any kind, including claims based on warranty, express or implied contract, negligence, strict liability or any other legal theories will be exclusively the repair or replacement of the appliance. This liability will not include, and the purchaser specifically renounces any right to recover special, incidental, consequential or other damages of any kind, including, but not limited to, injuries to persons, damage to property, loss of profits or anticipated loss of the use of this appliance.

If any provision of this warranty is unenforceable under the law of any jurisdiction, that provision only will be inapplicable there, and the remainder of the warranty will remain unaffected. The maximum exclusion or limitation allowed by law will be substituted for the unenforceable provision.

HOW TO OBTAIN WARRANTY SERVICE

First direct your claim to the Pitco Frialator, Inc. Authorized Service and Parts Distributor, <http://www.pitco.com/serv.asp> closest to you giving complete model, serial and code numbers, voltage, gas type, and description of the problem. Proof of the date of installation and/or the sales slip may also be required. If this procedure fails to be satisfactory, write the National Service Manager, Pitco Frialator, Inc., P. O. Box 501, Concord, NH. 03302-0501. USA

This warranty gives you certain specific legal rights; you may have other rights which vary from state to state.

ORIGINAL ECONOMY EQUIPMENT LIMITED WARRANTY

GENERAL WARRANTY COVERING MODELS

35C+, 40C+, 40D, 40S, 45C+, 65C+, 65S

Pitco Frialator, Inc. warrants to the original user of its commercial cooking appliances and related equipment that said appliances and related equipment will be free from defects in material and workmanship under normal use for a period of one (1) year from the date of installation, with appropriate documentation, to a maximum of fifteen (15) months from the date of manufacture, subject to the following additions, exceptions, exclusions and limitations.

WHAT IS COVERED

This warranty is limited to the repair or replacement at the Company's option, without charge, of any part found to be defective within the warranty period and reasonable expenses incurred for freight and material for the installation of such part; in addition, the Company's obligation shall be limited to reimbursement for normal labor on such parts. Pitco Frialator, Inc. agrees to pay the Authorized Service and Parts Distributor, for any labor and material required to repair or replace, at the Company's option, any part which may fail due to defects in material or workmanship during the above general warranty period.

HOW TO KEEP YOUR WARRANTY IN FORCE

- Make sure any shipping damages are reported immediately. Damages of this nature are the responsibility of the carrier and must be reported by the receiver.
- Install the unit properly. This is the responsibility of the installer and the procedures are outlined in the manual.
- Do not install it in a home or residence.
- Maintain it properly. This is the responsibility of the user of the appliance and the procedures are outlined in the manual.
- Adjustments, such as calibration, leveling, tightening of fasteners or plumbing or electrical connections normally associated with initial installation. These procedures are outlined in the manual and are NOT covered by warranty.
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- Use it for what it is intended. If it is used for a purpose other than for which it was intended or designed, resulting damages are not covered under the warranty.
- Make sure that it has the correct voltage, gas supply and/or good quality water. If a failure is due to poor water quality, harsh chemical action, erratic voltage or gas supplies, these damages are not covered under the warranty.
- Do not materially alter or modify from the condition in which it left the factory.
- Do not obliterate, remove or alter the serial number rating plate.
- Use only Genuine OEM parts from Pitco Frialator, Inc. or its Authorized Parts and Service Distributors. Repairs are not covered by the warranty.
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THIS LIMITED WARRANTY IS EXCLUSIVE AND IS IN LIEU OF ALL OTHER WARRANTIES WHETHER WRITTEN, ORAL OR IMPLIED, INCLUDING, BUT NOT LIMITED TO ANY WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE OR WARRANTY AGAINST LATENT DEFECTS.

LIMITATIONS OF LIABILITY

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This warranty gives you certain specific legal rights; you may have other rights which vary from state to state.

SALES REPRESENTATIVES

STATE	ZIP CODE	REP
Alabama	15
Alaska	17
Arizona	04
Arkansas	15
California	
	900-908.....	06
	910-928.....	06
	930-935.....	06
	936-937.....	19
	939-961.....	19
Colorado	04
Connecticut	
	060-063.....	01
	0641-0642.....	01
	0643.....	13
	0644-0648.....	01
	0649.....	13
	065, 067.....	01
	066, 068-069.....	13
Delaware	16
District of Columbia	16
Florida	
	324-325.....	15
All other zip codes	03
Georgia	15
Hawaii	17
Idaho	17
Illinois	
	600-606.....	09
	609-619.....	09
	620, 622.....	14
	623-628.....	09
	629.....	14
Indiana	
	463-464.....	09
All other zip codes	14
Iowa	08
Kansas	08
Kentucky	02
Louisiana	15
Maine	01
Maryland	16
Massachusetts	01
Michigan	14
Minnesota	11
Mississippi	15
Missouri	08
Montana	17
Nebraska	08
Nevada	
	890-891.....	06
	893-898.....	19
New Hampshire	01

1 C.R. Peterson Associates, Inc.
 355 Bodwell Street
 Avon, MA 02322
 Tel: (800) 257-4040
 Fax: (508) 238-3647
 www.crpeterson.com
 info@crpeterson.com

2 DRC Marketing Group, Inc.
 10376 Lake Meadows Drive
 Strongsville, OH 44136
 Tel: (440) 878-1901
 Fax: (614) 367-1450
 www.drcmktg.com
 info@drcmktg.com

3 Eaton Marketing & Associates
 63 Way North
 Clearwater, FL 33760
 Tel: (800)741-4970
 Fax: (727) 531-2906
 www.eaton-marketing.com

4 Elevation Reps
 7334 South Alton Way
 Building 14 Suite G
 Centennial, CO 80112
 Tel: (303) 750-3727
 www.elevationfs.com

5 Ettinger Rosini & Associates
 11060 Grader Street
 Dallas, TX 75238
 Tel: (214) 343-2548
 Fax: (214) 343-2727
 www.ettros.com

6 Fischer Group
 1636 North Brian Street
 Orange, CA 92867
 Tel: (714) 921-2660
 Fax: (714) 921-2544
 www.fischergroup.com
 info@fischergroup.com

7 Griffin Marketing Group
 1935 S Main St, Suite 102
 Salisbury, NC 28144
 Tel: (704) 603-4556
 Fax: (704) 603-4561
 www.griffinreps.com

8 Heartland Reps
 1053 W. Couchman Drive
 Kearney, MO 64060
 Tel: (888) 486-1253
 Fax: (888) 486-1253
 www.heartlandreps.com
 info@heartlandreps.com

9 The Jay Mark Group
 175 Lively Blvd.
 Elk Grove Village, IL 60007
 Tel: (847) 545-1918
 Fax: (847) 545-1932
 www.jaymark.net
 dheffernan@jaymark.net

10 Link2 Hospitality Solutions
 287 Andrews Street
 Rochester, NY 14604
 Tel: (518) 399-6040
 Fax: (585) 254-2154
 www.link2hs.com

11 North Star Agency, LLC
 7348 Ohms Lane
 Edina, MN 55439
 Tel: (763) 545-1400
 Fax: (763) 545-7158
 www.northstaragency.com
 sales@northstaragency.com

12 One Source
 102 W. Front Street
 Media, PA 19063
 Tel: (610) 565-5200
 Fax: (610) 565-0725
 www.osreps.com

13 Pecinka Ferri Associates
 3 Spielman Road
 Fairfield, NJ 07004
 Tel: (973) 812-4277
 Fax: (973) 812-4284
 www.pecinkaferri.com
 sales@pecinkaferri.com

14 Phoenix Marketing
 8162 Zionsville Road
 Indianapolis, IN 46268
 Tel: (317) 986-4167
 www.phoenix-reps.com

- 15 PMR Inc.**
1305 Lakes Parkway, Suite 106
Lawrenceville, GA 30043
Tel: (770) 441-3100
Fax: (770) 449-6834
www.pmrreps.com
- 16 The Schmid Wilson Group, Inc.**
2545 Lord Baltimore Drive, Suite E
Windsor Mill, MD 21244
Tel: (410) 998-9191
Fax: (410) 265-1053
www.theswg.com
swg@theswg.com
- 17 Schulz Associates**
711 Kirkland Avenue
Kirkland, WA 98033
Tel: (425) 828-4557
Fax: (425) 828-6762
www.schulzassociates.com
- 18 Specialized Marketing**
W226 N887 Eastmound Dr, Ste D
Waukesha, WI 53186
Tel: (262) 798-1533
Fax: (262) 798-1536
www.specializedwi.com
- 19 Walter Zebrowski Associates**
32A Pamaron Way
Novato, CA 94949
Tel: (415) 883-3222
Fax: (415) 883-9322
www.walterzebrowskiassoc.com
sales@walterzebrowskiassoc.com

- 20 W.D. Colledge**
3220 Orlando Drive, Unit 3
Mississauga, Ontario L4V 1R5
Tel: (905) 677-4428
Fax: (905) 677-5357
www.wdcolledge.com
- 21 W.D. Colledge**
312 Beringer Crescent
Edmonton, Alberta T5T 6B6
Tel: (780) 444-8928
www.wdcolledge.com
- 22 W.D. Colledge**
1144 Douglas Terrace
Port Coquitlam, BC V3C 5X2
Tel: (778) 216-1221
Fax: (778) 216-0351
www.wdcolledge.com
- 23 W.D. Colledge**
3522 Sefton St
Port Coquitlam, BC V3B 3R2
Tel: (604) 999-8579
www.wdcolledge.com
- 24 W.D. Colledge**
122 Purcells Cove Road
Halifax, Nova Scotia B3P 1B5
Tel: (902) 477-4562
Fax: (902) 477-0243
www.wdcolledge.com
- 25 W.D. Colledge**
8586A Lemieux St
LaSalle, Quebec H8N 2B6
Tel: (514) 365-3753
Fax: (514) 365-0761
www.wdcolledge.com

STATE	ZIP CODE.....	REP
New Jersey		
	070-079.....	13
	080-086.....	12
	087-089.....	13
New Mexico.....		04
New York		
	100-119.....	13
All other zip codes.....		10
North Carolina.....		07
North Dakota.....		11
Ohio.....		02
Oklahoma.....		05
Oregon.....		17
Pennsylvania		
	150-165.....	02
All other zip codes.....		12
Rhode Island.....		01
South Carolina.....		07
South Dakota.....		11
Tennessee.....		15
Texas		
	798-799.....	04
All other zip codes.....		05
Utah.....		04
Vermont.....		01
Virginia.....		16
Washington.....		17
West Virginia.....		02
Wisconsin		
	530-539.....	18
	540.....	11
	541-546.....	18
	547-548.....	11
	549.....	18
Wyoming.....		04

CANADA		
Alberta.....		21
British Columbia.....		22
Manitoba.....		23
Newfoundland.....		24
New Brunswick.....		24
Nova Scotia.....		24
Prince Edward Island.....		24
Saskatchewan.....		23
Ontario.....		20
Quebec.....		25



ORDERING INFORMATION

ORDERING INFORMATION

PLEASE PROVIDE THE FOLLOWING INFORMATION:

- Complete Bill To/Ship To address
- Ultimate destination of equipment
- Purchase order number
- Requested ship dates and carrier
- Any special instructions
- Indicate Mark For
- CE approval required

INFORMATION FOR EQUIPMENT:

- Gas Type (natural or propane)
- Voltage/Phase
- Altitude requirements
- Model number
- Fryer/Filter line-up

NOTE: FRYERS NOT AVAILABLE FOR CURB MOUNT

TERMS AND CONDITIONS

- Prices are LIST PRICES F.O.B factory, Concord, NH and do not include freight charges or installation
- Subject to a 25% if cancelled within 48 hours of ship date
- Special Orders: Require 20% non-refundable deposit at time of order
- Freight Classification: Class 85
- Prices and specifications are subject to change without notice

RETURNS

- Returns will not be accepted without prior approval. Please contact Customer Service
- Returned Goods Authorization (RGA) must accompany all returns. All returns must be shipped prepaid within
- 30 days of authorization and must be in proper crating
- Restocking Charge: 25% on standard items, 30% on special order items

INTERNATIONAL ORDERS

In an ever expanding international marketplace it is necessary for a domestic dealer in limited situations to become involved in an export opportunity that will result in a contractual sale. In this instance Pitco Frialator must respond to its domestic dealer and, while recognizing the importance of our international distributor, ultimately ensure proper service to the customer after the sale.

Any orders shipping outside the continental U.S. or Canada will be subject to a 12% EIAP (Export Infringement Administration Fee), and could be subject to other charges including special electrical or gas configuration charges and CE approval fees.

Please also note that unless specifically confirmed in writing by Pitco factory personal, the international warranty of "One (1) Year Parts-Only" applies.

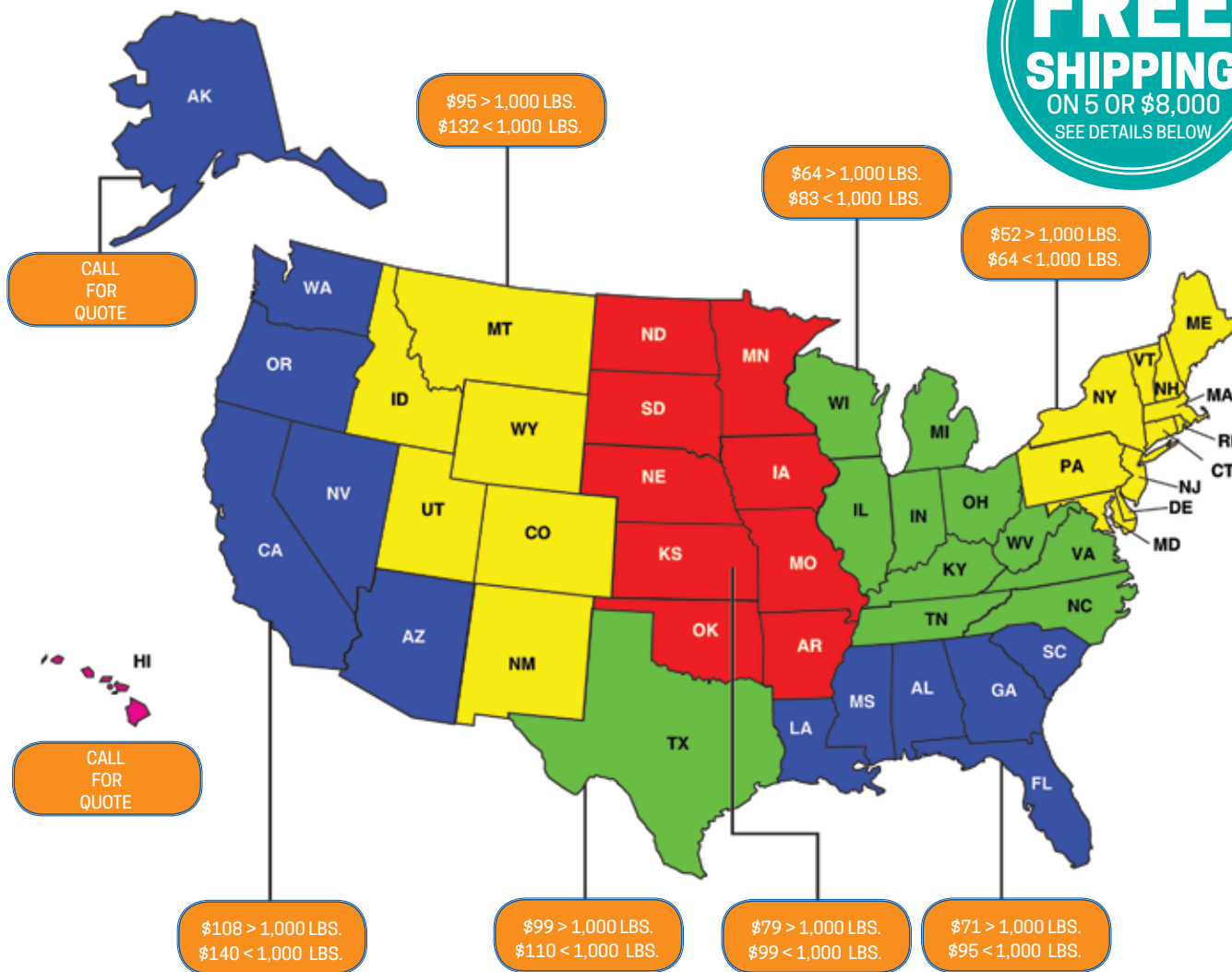
Please contact your Pitco Customer Service Representative for specific details

CHECK YOUR ORDER STATUS ONLINE

To speak to a Customer Service Representative call: **603.225.6684**

Email orders: orderpitco@pitco.com

Order literature: Email: literature@pitco.com



HOW TO ESTIMATE FREIGHT/HANDLING COST

- FREIGHT RATE:** Locate state/rate on map you are shipping to (NOTE: Separate rates for less or more than 1,000 lbs.)
- MULTIPLIER:** Total weight of shipment ÷ 100
- FREIGHT COST:** FREIGHT RATE X MULTIPLIER
(MINIMUM CHARGE - \$180.00)

EXAMPLE:

RATE = \$83.00

WEIGHT = 345 lbs.

MULTIPLIER = $345 \div 100 = 3.45$

COST = $\$83.00 \times 3.45 = \286.35

NOTES: RATES ONLY APPLY IF:

- Freight ships from Pitco/ MagiKitch'n/Anets ware house location
- Pitco/MagiKitch'n/Anets chooses freight carrier
- Pitco/MagiKitch'n/Anets must prepay and add freight to invoice
- Minimum freight charge = \$180.00
- Includes Standard delivery to all points (additional charges for "Call Before Delivery", "Lift Gate", "Inside Delivery" and "Construction Site Delivery")

*FREE SHIPPING:

Receive free shipping if your order is 5 or more pieces or totals at least \$8,000 net within the continental US

ADDITIONAL CHARGES:

Call Before Delivery = \$58.00

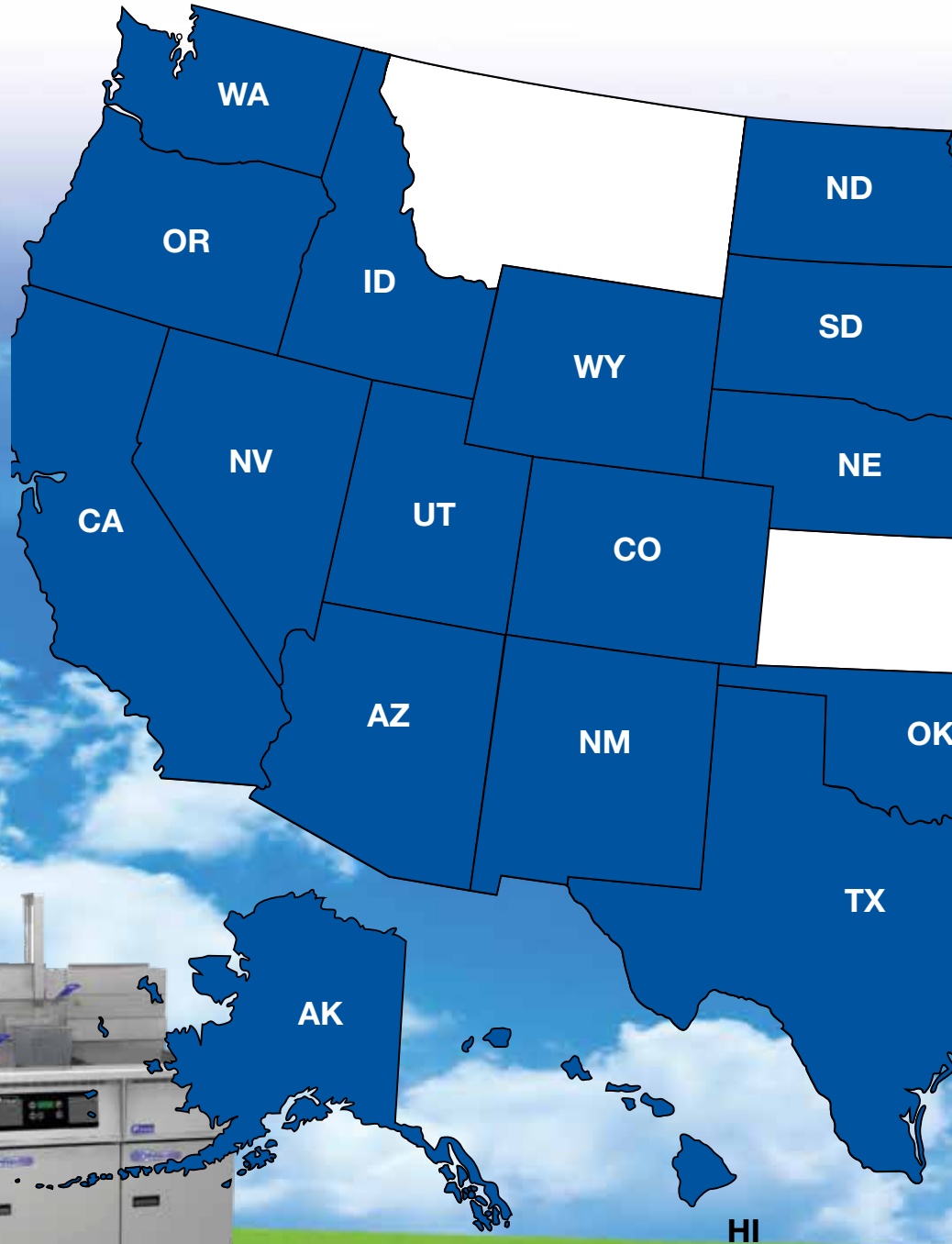
Inside Delivery = \$85.00

Lift Gate Delivery = \$145.00

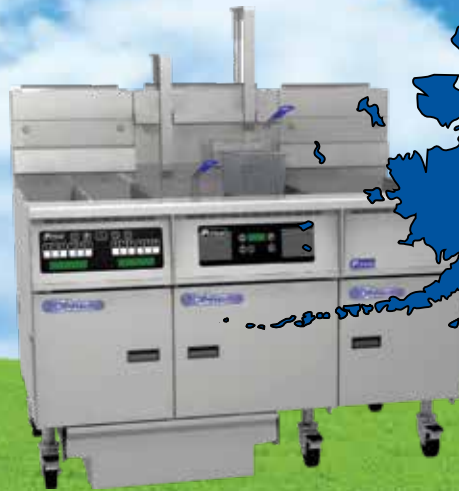
Construction Site Delivery = \$130.00

All other requests, call for pricing

ENERGY STAR®

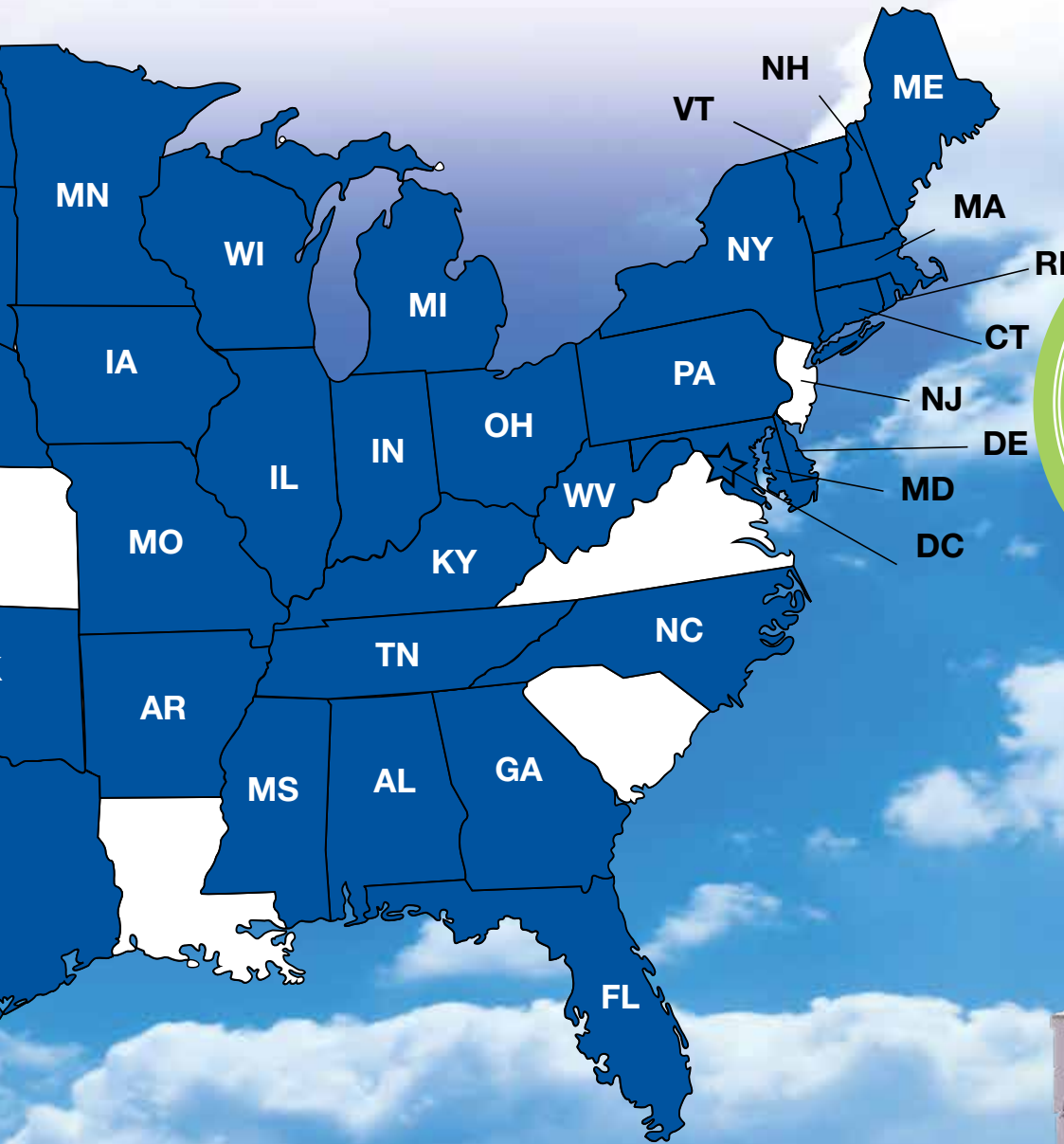


VF35



SSH55

FRYER REBATES



VF65



FRYERS



WATER COOKERS



POTATO PREP



[P] 1.603.225.6684 | [F] 1.603.225.8472

Literature: literature@pitco.com | Orders: orderpitco@pitco.com

Administrative Office: 553 Route 3A Bow | NH 03304

Mail: P. O. Box 501 | Concord, NH 03302

Freight: 39 Sheep Davis Rd | Pembroke, NH 03275

www.pitco.com