



# SOLSTICE SUPREME (SSH) SERIES

SSH55(R), 55T(R), 60(R), 60W(R), 75(R) Gas Fryers

Project \_\_\_\_\_

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

Quantity \_\_\_\_\_



SOLSTICE SUPREME (SSH) SERIES SSH55(R), 55T(R), 60(R), 60W(R), 75(R) Gas Fryers



SSH55  
w/standard  
Solid State

SSH55T  
w/optional  
Digital and  
rear casters

SSH60WR  
w/optional  
I12 Computer  
and casters

SSH75 w/optional  
Computer, Basket Lift  
and casters



\*\*ENERGYSTAR® Models

## STANDARD FEATURES & ACCESSORIES

- Tank - stainless steel construction
- Cabinet - stainless front, door and sides
- Solstice Burner Technology, No blower or ceramics
- High Efficiency design, EnergyStar performance
- Patented Self Cleaning Burner & Down Draft Protection
- Solid State T-Stat with melt cycle & boil out mode
- Matchless Ignition automatically lights the pilot when the power is turned on and saves you money during off times
- DVI drain valve interlock safety system turns the heat off preventing the oil from scorching / overheating.
- High Temperature safety limit switch
- Heavy duty 3/16" bottom door hinge
- 1 1/4" (3.2 cm) Full port drain valve for fast draining
- Separate Manual gas shutoffs, for front servicing
- Integrated flue deflector
- 9" (22.9 cm) adjustable legs, easier access to clean
- Tube rack, allows crumbs & debris into cool zone
- Removable basket hanger, requires no tools
- Drain Line Clean out rod
- Drain Extension
- Fryer cleaner sample packet
- Choice of basket options :
  - 2-Twin Baskets
  - 1-Full Basket (not available on SSH55T or Basket Lifts)

## HIGH EFFICIENCY SERIES OF GAS FRYERS

For Energy Saving High Production Frying specify Pitco Model SSH55(R),55T(R),60(R),60W(R),75(R) tube fired gas fryers with Solstice Supreme Burner Technology which provides very dependable atmospheric heat transfer and fuel saving ENERGYSTAR® performance without the need for complex power blowers. This patented atmospheric burner system with its long lasting alloy heat baffles reaches up to 70% thermal efficiency and delivers lower flue temperatures. New Patented Self Cleaning Burner goes through a daily 30 second cleaning cycle to keep your burners tuned to operate in the most energy efficient manner. Ventilation troubles are virtually eliminated with the Patented Down Draft Protection that safely monitors your fryer, making this a low maintenance, highly reliable fryer. High volume restaurants and multi-store chains can benefit from lower operational energy cost and lower annual maintenance and repair cost.

## MODELS AVAILABLE

### 55 Series (40-50 lbs, 14" x 14" fry area)

- SSH55\*\* (80 Kbtu/hr, 23.4 kW, 88 MJ)
- SSH55R (100 Kbtu/hr, 29.3 kW, 105 MJ)

### 55T Twin Vat Series (20-25 lbs, 7" x 14" fry area/side)

- SSH55T (40K btu/hr, 11.7 kW, 44 MJ /side)
- SSH55TR (50K btu/hr, 14.6 kW, 53 MJ /side)

### 60 Series (50-60 lbs, 14" x 18" fry area)

- SSH60\*\* (80K btu/hr, 23.4 kW, 88 MJ)
- SSH60R (100K btu/hr, 29.3 kW, 105 MJ)

### 60W Series (50-60 lbs, 18" x 14" fry area)

- SSH60W\*\* (100K btu/hr, 29.3 kW, 110 MJ)
- SSH60WR (125K btu/hr, 36.6 kW, 132 MJ)

### 75 Series (75 lbs, 18" x 18" fry area)

- SSH75\*\* (105K btu/hr, 30.8 kW, 116 MJ)
- SSH75R (125K btu/hr, 36.6 kW, 132 MJ)

## OPTIONS & ACCESSORIES (AT ADDITIONAL COST)

- Digital Controller (2 timers w/melt cycle)
- Intellifry I-12 Computer (12 elastic timers w/melt & boil out)
- Backup thermostat (only on Digital and I-12 computer)
- Basket Lift (must be ordered with Digital Control or Computer)
 

(To meet AGA/CGA/CSA specification, must be ordered with casters & installed with flexible gas hose w/restraining cable)
- Stainless Steel back (not available with basket lift)
- 9"(22.9 cm) adjustable, non-lock rear & front lock casters
- Flexible gas hose with disconnect and restraining cable
- Tank cover
- 3-Triple Baskets (not available on 55T or Basket Lifts)
- Consult Factory for other basket configurations
- Splash Guard reversible (L/R)  6"  8"  12"  18"
- Work Shelves call factory for specifications and availability
- Fish Grids (not available on 55T)
- Institutional Prison security package
- BNB Dump Station, see BNB spec sheet L10-269
- Filter System options (See Spec Sheet):
  - Filter drawer (L10-134)
  - SoloFilter (L10-267)



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