SOLOFILTER SOLSTICE SUPREME (SSH) SERIES SFSSH55(R), 55T(R). 60(R). 60W(R), 75(R) Gas Fryers

SFSSH55T W/Digital rear casters

SFSSH60W W/Digital, front/rear casters

SFSSH75 W/Computer and Basket Lift, front/rear casters

SFSSH55

![ENERGY STAR]

** ENERGYSTAR ® Models

STANDARD FRYER FEATURES & ACCESSORIES
- Tank - stainless steel construction
- Cabinet - stainless front, door and sides
- Patented Solstice Burner Technology, No blower or ceramics
- Patented Self Cleaning Burner & Down Draft Protection
- Solid State T-Stat with melt cycle and boil out mode
- Matchless Ignition with DVI drain valve interlock
- High Temperature safety limit switch
- Heavy duty 3/16" bottom door hinge
- 1 ¼" (3.2 cm) Full port drain valve for fast draining
- Separate Manual gas shutoffs, for front servicing
- Integrated flue deflector
- 10"(25.4cm) 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
- Fryer cleaner sample packet
- Choice of basket options :
  - ❑ 2 - Twin Baskets
  - ❑ 1 - Full Basket (not available on 55T or Basket Lifts)

STANDARD FILTER FEATURES & ACCESSORIES
- Easy Two Step Filtering
- Extra Large 3" (7.6cm) curved drain spout virtually eliminates splashing and swivels for oil disposal
- 8 gpm filter pump for fast refill times
- Self Aligning filter connection for effortless hookup
- Rear oil return for bottom cleaning
- Filter pan is stainless with rear wheels for easy handling
- Filter pan lid is self storing and out of the way
- Fryer cleaning brush
- Fryer crumb scoop
- Filter shovel scoop
- Filter paper envelope starter pack
- Filter powder sample

HIGH EFFICIENCY SERIES OF GAS FRYERS

For Space Saving Filtering and Energy Saving High Production Frying specify Pitco Model SFSSH55(R), SFSSH55T(R), SFSSH60(R), SFSSH60W(R), SFSSH75(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. 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. Simple two step filtering keeps oil filtering convenient and swift to keep oil clean to produce fresher products and to help maximize oil life and profits.

SOLOFILTER MODELS AVAILABLE
55 Series (40-50 lbs, 14" x 14" fry area)
- ❑ *SFSSH55**   (80 Kbtu/hr, 23.4 kW, 88 MJ)*
- ❑ *SFSSH55R (100 Kbtu/hr, 29.3 kW, 105 MJ)*

55T Twin Vat Series (20-25 lbs, 7" x 14" fry area/side)
- ❑ *SFSSH55T   (40K btu/hr, 11.7 kW, 44 MJ /side)*
- ❑ *SFSSH55TR (50K btu/hr, 14.6 kW, 53 MJ /side)*

60 Series (50-60 lbs, 14" x 18" fry area)
- ❑ *SFSSH60**   (80K btu/hr, 23.4 kW, 88 MJ)*
- ❑ *SFSSH60R (100K btu/hr, 29.3 kW, 105 MJ)*

60W Series (50-60 lbs, 18" x 14" fry area)
- ❑ *SFSSH60W**   (100K btu/hr, 29.3 kW, 110 MJ)*
- ❑ *SFSSH60WR (125K btu/hr, 36.6 kW, 132 MJ)*

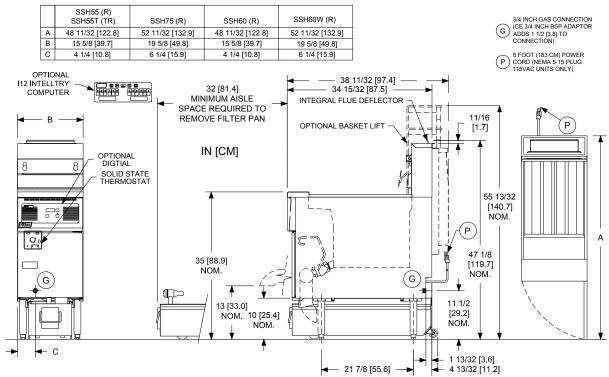**75 Series (75 lbs, 18" x 18" fry area)**
- ❑ *SFSSH75** (105K btu/hr, 30.8 kW, 116 MJ)*
- ❑ *SSH75R (125K btu/hr, 36.6 kW, 132 MJ)*

OPTIONS & ACCESSORIES (AT ADDITIONAL COST)
- ❑ Digital Controller (2 times w/melt cycle)
- ❑ Intellifry I-12 Computer (12 elastic timers w/melt cycle & 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)
- ❑ 10"(25.4cm) adjustable rear fixed rigid casters only.
- ❑ 10" (25.4cm) adjustable rear non locking and front locking rigid 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 availabilty.
- ❑ Fish Grids (not available on 55T)
- ■ SoloFilter System Options
  - ❑ Filter flush hose
  - ❑ Filter pump heaters
  - ❑ Paperless Filter
  - ❑ Waste Oil Management
  - ❑ Filter Crumb Catch
- ❑ Institutional Prison security package
- ❑ BNB Dump Station, see BNB spec sheet L10-269 for details

![Design Certified] ![AGA Certified] ![NSF] ![CE 0063]

SOLOFILTER SOLSTICE SUPREME SFSSH55(R), 55T(R), 60(R), 60W(R), 75(R)

	SSH55 (R) SSH55T (TR)	SSH75 (R)	SSH60 (R)	SSH60W (R)
A	48 11/32 [122.8]	52 11/32 [132.9]	48 11/32 [122.8]	52 11/32 [132.9]
B	15 5/8 [39.7]	19 5/8 [49.8]	15 5/8 [39.7]	19 5/8 [49.8]
C	4 1/4 [10.8]	6 1/4 [15.9]	4 1/4 [10.8]	6 1/4 [15.9]

G — 3/4 INCH GAS CONNECTION (CE 3/4 INCH BSP ADAPTOR ADDS 1 1/2 [3.8] TO CONNECTION)

P — 6 FOOT (183 CM) POWER CORD (NEMA 5-15 PLUG 115VAC UNITS ONLY)

OPTIONAL I12 INTELLTRY COMPUTER

OPTIONAL DIGTIAL SOLID STATE THERMOSTAT

32 [81.4] MINIMUM AISLE SPACE REQUIRED TO REMOVE FILTER PAN

IN [CM]

38 11/32 [97.4]
34 15/32 [87.5]
INTEGRAL FLUE DEFLECTOR
OPTIONAL BASKET LIFT
11/16 [1.7]
55 13/32 [140.7] NOM.
47 1/8 [119.7] NOM.
35 [88.9] NOM.
13 [33.0] NOM. 10 [25.4] NOM.
11 1/2 [29.2] NOM.
21 7/8 [55.6]
1 13/32 [3.6]
4 13/32 [11.2]

INDIVIDUAL FRYER SPECIFICATIONS

Model	Frying Area	Cook Depth	Oil Capacity
SSH55, 55R	14 x 14 in (35.6 x 35.6 cm)	3-1/4 - 5 in (8.3 -12.7 cm)	40 - 50 Lbs (18 - 23 kg)
SSH55T, 55TR per side	7 x 14 in (35.6 x35.6cm)	3-1/4 - 5 in (8.3 -12.7 cm)	20 - 25 Lbs (9 -11 kg)
SSH60, 60R	14 x 18 in (35.6 x 45.7 cm)	3-1/4 - 5 in (8.3 -12.7 cm)	50 - 60 Lbs (23 - 27 kg)
SSH60W, 60WR	18 x 14 in (45.7 x 35.6 cm)	3-1/4 - 5 in (8.3 -12.7 cm)	50 - 60 Lbs (23 - 27 kg)
SSH75, 75R	18 x 18 in (45.7 x 45.7 cm)	3-1/4 - 5 in (8.3 -12.7 cm)	75 Lbs (34 kg)

FILTER SPECIFICATIONS

For Models	Pan Oil Capacity	Filter Pump Motor	Filter Pump Rated Flow	Filter Media Paper Envelope
SSH55,55T,60 (R)	66 Lbs (29.9 kg)	1/3 HP 50/60 Hz	8 GPM (30.3 LPM) @ 60 Hz	10 x 20-1/2 in (25.4 x 52.1 cm)
SSH60W,75 (R)	90 Lbs (41 kg)		6.7 GPM (25.4 LPM) @ 50 Hz	14 x 22 in (35.6 x 55.9 cm)

Filter Table (Amps) (V/Hz)	115/60	115/50	208/50-60	220-230/60	220-230/50	240/60	240/50	
	5.6 A	6.8 A	3.8 A	3.8 A	N/A	3.5 A	N/A	Heat Tape add 0.9 Amps for 115/50/60
	N/A	N/A	N/A	N/A	4.2 A	N/A	3.5 A	All else add 0.5 Amps

One power cord supplied for up to 4 cabinets in a modular battery. Optional Basket Lifts are powered from this same cord. Optional Filter pump requires one additional cord per battery. Cords for Export models supplied without plug.

FRYER SHIPPING INFORMATION (Approximate)

Model -Solo Filter	Shipping Weight	Add for Each Bsk/Lifts	Shipping Crate Size H x W x L	Shipping Cube
SSH55, SSH55R	358 Lbs (162 kg)	458 Lbs (208 kg)		
SSH55T, SSH55TR	380 Lbs (172 kg)	480 Lbs (218 kg)		
SSH60, SSH60R	376 Lbs (170 kg	467 Lbs (212 kg)	59 x 23 x 44 in (149.8 x 58.4 x 111.7 cm)	34.6 ft^3. (1.0m^3)
SSH60W,SSH60WR	425 Lbs (193 kg)	525 Lbs (238 kg)		
SSH75, SSH75R	425 Lbs (193 kg)	525 Lbs (238 kg)		

GAS SYSTEM REQUIREMENTS

Gas Type	Store Supply Pressure *	Burner Manifold Pressure
Natural	7 - 10" w.c.(17.4 mbars/ 1.7 kPa)	4" w.c. (10 mbars / 1 kPa)
Propane	11 - 13" w.c.(27.4 mbars/ 2.7 kPa)	10" w.c. (25mbars/2.4 kPa)

* Check plumbing / gas codes for proper gas supply line sizing to sustain burner pressure when all gas appliances are full on.

CLEARANCES

Front min.	Floor min.	Combustible material		Non-Combustible material		Fryer Flue Area
		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.
32" (76.2 cm)	6" (15.25 cm)	6" (15.2cm)	6" (15.2cm)	0"	0"	

SHORT FORM SPECIFICATIONS

Provide Pitco SoloFilter Solstice Supreme Model (SSH xxx) tube fired high efficiency, high production gas floor fryer/filter with EnergyStar™ performance. Fryer shall be xx-xx lbs oil capacity, xxx Kbtu/hr, xx" by xx" fry area, stainless peened tank, stainless front, door, sides. Blower Free atmospheric burner system with up to 70% thermal efficiency, self cleaning burners, down draft protection, matchless ignition, drain valve interlock, behind the door solid state t-stat with melt and boil mode (or specify optional digital controller or computer controls), separate gas shut off, 3/4" npt rear gas connect, recessed cabinet back, 1-1/4" Full port drain, 3/16" bottom hinge, 10" adjustable legs, manual reset high limit. Drain Line shall be 3" (7.6 cm) diameter with a swivel drain spout for oil disposal. Filter pickup assembly use envelope filter paper. 8 GPM, 60 hz (25.4 LPM 50 hz) filter pump. Filter piping to be self aligning, filter lid integral to cabinet, filter pan to have rear casters for portability, two step filter process. Provide options and accessories as follows: