



SPINFRESH FOR SOLSTICE FRYERS

- Option for SSH, SG & SE series fryers*
- Field Upgrade Kit for existing SSH, SG & SE series fryers*



MODEL SSH55 WITH SPINFRESH

STANDARD FEATURES & ACCESSORIES

- Automatic Basket Lift System to raise and lower basket from the oil.
- Mechanism to spin the basket after it is raised out of the oil.
- Programmable spin speed and spin time for each product key.
- Stainless Steel Tank Enclosure with lid
- Lid safety system prevents access while the basket is spinning.
- 1-Full Size Round Basket with integral handle
- Field Upgrade Kit Includes one of the following:
 - I-12+ Computer
 - Touch screen Computer

Project _____

Item No. _____

Quantity _____



SPINFRESH FOR SOLSTICE FRYERS

Patented **SPINFRESH** technology spins off excess oil from fried products after cooking. The lack of excess oil produces a fried food that is less greasy and lower in fat (As well as calories from fat) without sacrificing taste. Built in acceleration and deceleration of the spin speed allows for food to be spun without damage. The excess oil from the spin process is returned to the fry tank reducing oil loss. Tank enclosure saves energy while the fryer is idle.

For more information on SPINFRESH visit:
WWW.SPINFRESH.COM

MODELS CURRENTLY IN TEST

- SSH55
- SSH55R
- SG14S
- SG14RS
- SE14X
- SE14
- SE14R

**To meet AGA/CGA/CSA specification, must be ordered with casters & installed with flexible gas hose and restraining cable*

**SPINFRESH Option must be ordered with I-12+ or Touch Screen Computer controls*

**Field Upgrade kit is not compatible with gas fryers equipped with Millivolt controls.*

SPINFRESH is a trademark of SpinFry, Inc.

SPINFRESH FOR SOLSTICE SSH, SG & SE SERIES FRYERS



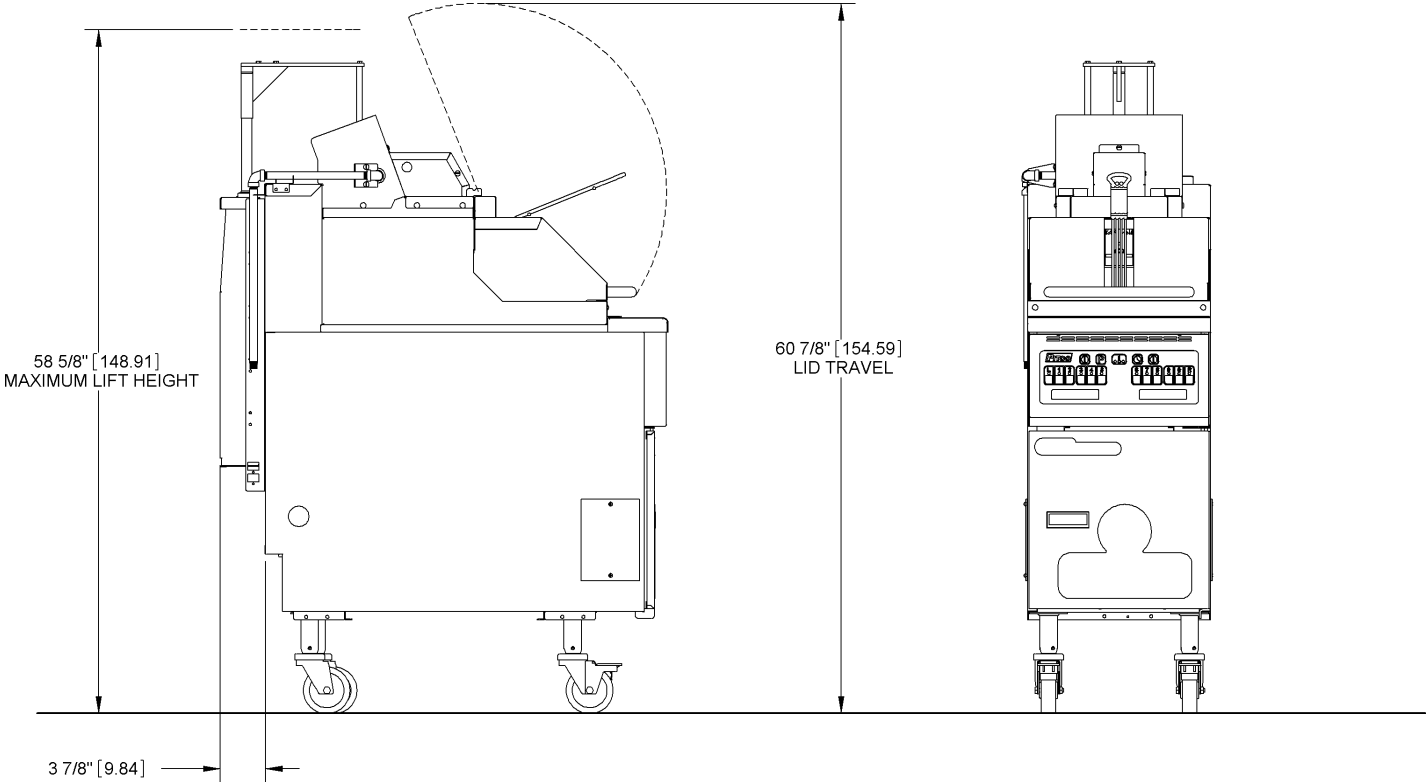
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INDIVIDUAL FRYER SPECIFICATIONS

See Specification Sheet for Fryer at:
www.pitco.com

FRYER SHIPPING INFORMATION

See Fryer's Specification Sheet shipping information at:
www.pitco.com

INSTALLATION INFORMATION

GAS SYSTEM REQUIREMENTS

See Fryer's Specification Sheet for gas system requirements at:
www.pitco.com

ELECTRIC SYSTEM REQUIREMENTS (50/60 hz)

Amps	# of Cord	115V	208 / 220-240V
SPINFRESH	Use Fryer	3.7	3.4
Electric Fryers: See specification sheet for additional electrical requirements.			

CLEARANCES

See Fryer's Specification Sheet for clearances at:
www.pitco.com

SHORT FORM SPECIFICATIONS

Provide Pitco Solstice Model floor fryer. Fryer shall be xx-xx lbs oil capacity, xxx Kbtu/hr, xx" by xx" fry area, Provide options and accessories as follow s: **SPINFRESH**: Option shall have basket lift, basket spinning mechanism and stainless steel enclosure.

