PITCO®

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

SSH55T
w/optional
Digital and
rear casters

SSH60WR
w/optional
I12 Computer
and casters

SSH75 w/optional
Computer, Basket Lift
and casters

SSH55
w/standard
Solid State

ENERGY STAR

**ENERGYSTAR ® Models

Solstice SUPREME

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, 84 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, 42 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, 84 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, 105 MJ)*
- ❑ *SSH60WR (125K btu/hr, 36.6 kW, 132 MJ)*
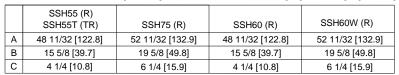
75 Series (75 lbs, 18" x 18" fry area)
- ❑ *SSH75***   *(105K btu/hr, 30.8 kW, 111 MJ)*
- ❑ *SSH75R (125K btu/hr, 36.6 kW, 132 MJ)*

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 ¼" (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)

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 availabilty
- ❑ 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)
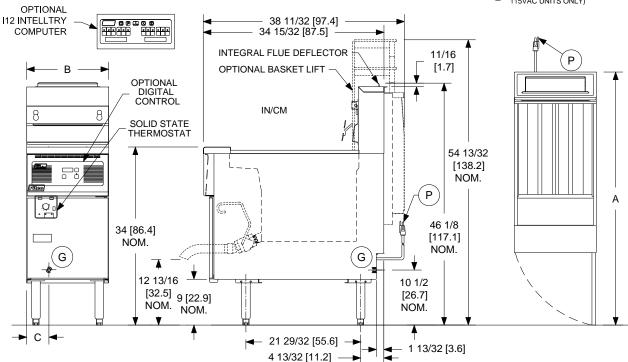
  NSF. **C €**

	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)

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)

FRYER SHIPPING INFORMATION (Approximate)

Model	Shipping Weight	Add for Each Bsk/Lifts	Shipping Crate Size H x W x L	Shipping Cube
SSH55, SSH55R	208 Lbs (94.5 kg)	308 Lbs (140 kg)		
SSH55T, SSH55TR	230 Lbs (104 kg)	330 Lbs (150 kg)		
SSH60, SSH60R	226 Lbs (102.5 kg)	326 Lbs (149 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	275 Lbs (124.5 kg)	376 Lbs (171 kg)		
SSH75, SSH75R	275 Lbs (124.5 kg)	376 Lbs (171 kg)		

INSTALLATION INFORMATION

GAS SYSTEM REQUIREMENTS			ELECTRIC SYSTEM REQUIREMENTS (50/60 hz)			
Gas Type	Store Supply Pressure *	Burner Manifold Pressure	Amps	# of Cord	115V	208 / 220-240V
Natural	7 - 10" w.c.(17.4 mbars/ 1.7 kPa)	4" w.c. (10 mbars / 1 kPa)	Fryer	1	0.7	0.4
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
30" (76.2 cm)	6" (15.25 cm)	Sides min.	Rear min.	Sides min.	Rear min.	Do not block / restrict flue gases from flowing into hood or install vent hood drains over the flue.
		6" (15.2cm)	6" (15.2cm)	0"	0"	

SHORT FORM SPECIFICATIONS

Provide Pitco Solstice Supreme Model (SSH xxx) tube fired high efficiency / high production gas floor fryer 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. Patented Blower Free atmospheric burner system with up to 70% thermal efficiency, Patented 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, 9" adjustable legs, manual reset high limit. If supplied with casters: Casters with 1" min. adjustment and front toe locks. Provide options and accessories as follows: