



SOLSTICE SUPREME
ROV
REDUCED OIL VOLUME

REDUCED OIL VOLUME

GAS & ELECTRIC FRYERS

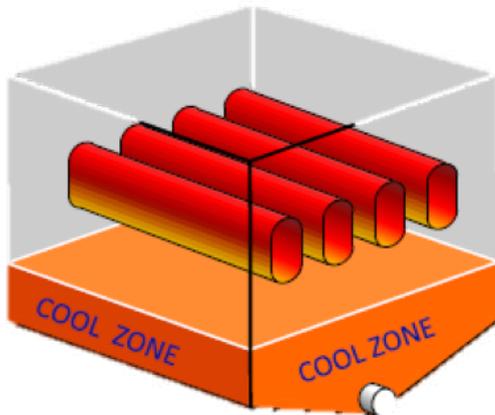
Greater Annual Oil Savings

How it Works

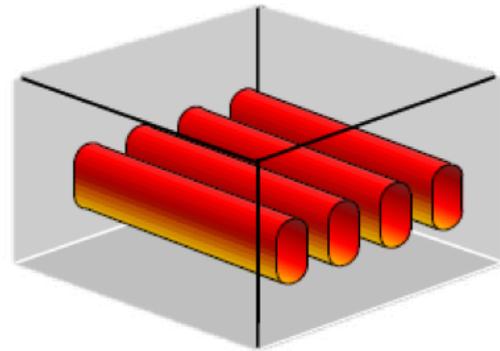
What does ROV stand for?

REDUCED OIL VOLUME

Less Oil Usage = Less Oil Expense



Standard Tank



ROV Tank

By eliminating the Cold Zone of the standard tank we're able to achieve an approximate 30% reduction in volume.



GREATER

ANNUAL OIL

SAVINGS

It's all about oil turnover!

When the amount of oil dragged out with the food reaches an optimum level, the oil is replenished faster than it can deteriorate leading to longer oil life. Oil is never given a chance to fully oxidize.



SSHLV14-2 w/ optional OneTouch Controls

**REDUCE
OPERATING
COST**

Keys to Making ROV's Work

Frequent filtering is key to the growth of your savings. Pitco offers both Automated and Manual Filtration and Oil Top Off

Automatic Filtration

Automatic Filtration increases safety for operators who directly handle fresh/waste oil. With automation there are no doors to open, knobs or levers to pull.

Automatic Oil Top Off

Auto Top Off ensures your fryer stays at optimum frying depth and dilutes the oxidizing oil in the fry pot with fresh oil as required.

**Oil absorption may vary by oil type, product type and cooking temperature.*

JIB Management

Jib sensors warn operators when oil is below 20%

Same Great Solstice Features

- Fully modular systems
- No blower required
- Patented self-cleaning burners
- Generous 3" drain manifold
- Patented strainer cap for filter

OIL SAVINGS FOR THREE VAT FRYER SYSTEM		
INITIAL FILLING		
AVERAGE OIL COST/LB	STD. SOYBEAN @ \$0.70	ZERO-TRANSFAT @ \$1.20
STANDARD 3-50LB	\$105	\$180
ROV 3-30LB	\$63	\$108
SAVINGS	\$42 LESS	\$72 LESS

FOUR WEEK OIL LIFE ROV*			
MODEL	STANDARD 3-50 LB	ROV 3-30 LB	ANNUAL SAVINGS
FILLS/YEAR	52	12	
SOYBEAN	105 X 52 = \$5460	63 X 12 = \$756	\$4704
ZERO-TRANS-FAT	180 X 52 = \$9360	90 X 12 = \$1296	\$8064

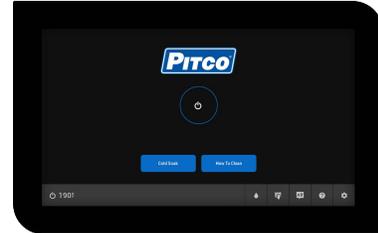
*With Adequate Filtration Frequency

Controls

12-Button Computer Control



OneTouch Control



Programs & Functions

Automatically Keep Track

- Number of cooks
- Filtration cycle warnings
- Deferrals to lockout
- Filter time cycles (draining, refilling)
- Oil Polish duration

Filter Data Functions

- Records data for the current batch of oil as well as previous batches
- Oil hours in use
- Number of auto-disposes

REDUCED
OIL
VOLUME

SAVE UP TO 50%
ON OIL COSTS
WITH ROV

MODULAR
CONFIGURATIONS
AVAILABLE IN BOTH
GAS & ELECTRIC



Integrated Oil Management

Make the Most of Your ROV Fryer with:

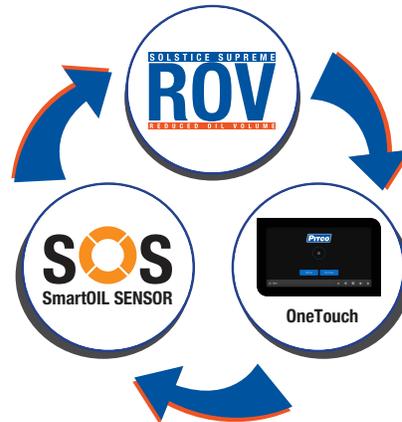
OneTouch Controls

- 10" Touchscreen
- Product key graphics
- Intuitive user interface
- Data records

SmartOIL Sensor (SOS)

- The most accurate oil sensor on the market
- Know precisely when to re-use oil & when to change it to ensure top quality food and save on oil costs
- Automatic accurate oil quality measurements are displayed and the data is stored

INTEGRATED Oil Management



REDUCED OIL VOLUME FRYERS - ELECTRIC

All models available in Manual or Automatic

MODEL	OIL CAPACITY (LBs)	COOKING AREA (IN WxD)	KW
SELV14-C/FD	30	13.5" x 14.8"	17
SELV184-C/FD	40	17.5" x 14.8"	17
SELV14T-C/FD	2 x 15	6.3" x 14.8"	17 (COMBINED)
SELV14X-C/FD	30	13.5" x 14.8"	14
SELV184X-C/FD	40	17.5" x 14.8"	14
SELV14TX-C/FD	2 x 15	6.3" X 14.8"	14 (COMBINED)
SELV14 (ADD ON FRYER)	30	13.5" x 14.8"	17
SELV14T (ADD ON FRYER)	2 x 15	6.3" x 14.8"	17 (COMBINED)

REDUCED OIL VOLUME FRYERS - GAS

All models available in Manual or Automatic

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

MODEL	OIL CAPACITY (LBs)	COOKING AREA (IN WxD)	KW
SSEHLV14-C/FD*	32	13" x 13.6"	17
SSEHLV184-C/FD	42	17" x 13.6"	17
SSEHLV14T-C/FD	2 x 17	6.9" x 13.6"	17 (COMBINED)
SSEHLV14 (ADD ON FRYER)*	32	13" x 13.6"	17
SSEHLV14T (ADD ON FRYER)	2 x 17	6.9" x 13.6"	17 (COMBINED)

SOLSTICE SUPREME
ROV
REDUCED OIL VOLUME

REDUCED OIL VOLUME
GAS & ELECTRIC FRYERS

Greater Annual Oil Savings

[P] +1.603.225.6684 [F] +1.603.225.8472

553 Route 3A Bow, NH 03304

www.pitco.com



PITCO[®]