



SMART SOLSTICE SERIES

GAS & ELECTRIC FRYERS

Maximize your operations with Pitco's
new automated features for Solstice Fryers



Filtering

**REDUCE
OPERATING
COST**

Filtering Couldn't Be Easier

Frequent filtering is key to maximizing oil life and quality. Pitco offers both Automated and Manual Filtration and Oil Top Off.

Automatic Filtration

Automatic filtration increases safety for operators and reduces labor time involved with the filtering process. With automation there are no doors to open, levers to pull, or guess work involved in filtering times.

*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.

Increase Production Capacity

Optional clog free 3" drain and 10 gpm pump reduces filter cycle time by 25%.

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



Automated Waste and Fresh Oil Management

Reduce risk and labor time by automating the input and output connections to third party remote oil systems. Fill and dump oil without the risk or effort!

JIB Management

JIB sensors warn operators when oil is below 20%.

Drive Compliance

Through simplicity, time savings and controller functionality, standard operating procedures are assured.

Same Great Solstice Features

- Fully modular systems
- No blower motor required
- Automatic self-cleaning burners
- Energy Star Rated
- Strainer cap for filter



Extend Oil Life

**GREATER
ANNUAL OIL
SAVINGS**

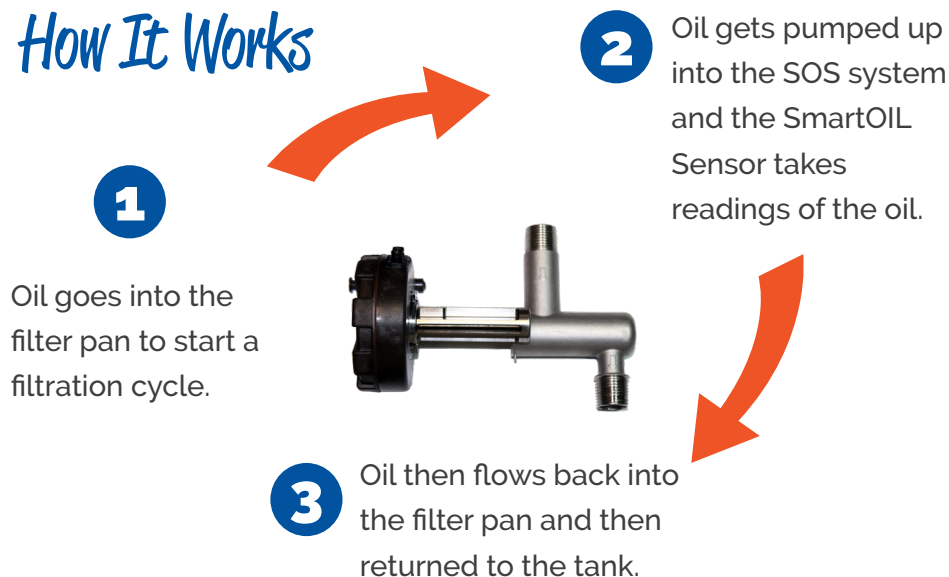
It's all about oil turnover!

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

SOS SmartOIL SENSOR

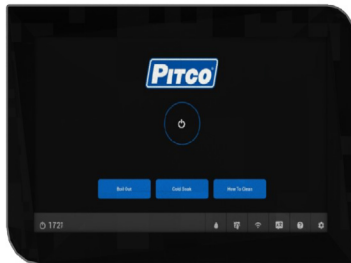
- The oil sensor measures electric properties of the oil when it flows through the SOS sensor
- These electrical characteristics are related to oil degradation and recorded in the controller
- All of the oil flows through the sensor for the most accurate reading - not just a small sample
- Only one sensor needed per battery

How It Works

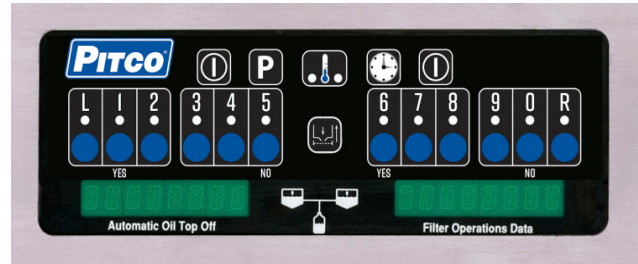


Controls

One Touch



12-Button Computer Control



Computer Programs & Functions

One Touch Controller

- 10.1" Display
- Middleby User Experience for Customizable Menu Management
- Open Kitchen Ready

Automatic Tracks

- 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 the two (2) previous batches
- Oil hours in use
- Number of auto-disposes

EXTENDED
OIL LIFE

INCREASED
PRODUCTION
CAPACITY

MODULAR
CONFIGURATIONS
AVAILABLE IN BOTH
GAS & ELECTRIC



Integrated Oil Management

Get the most out of your Solstice Fryer with:

SOS SmartOIL Sensor

- The most accurate oil sensor on the market
- Know precisely when to re-use oil and 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



SMART SOLSTICE SUPREME FRYERS - GAS

All models available in Manual or Automatic

MODEL	OIL CAPACITY (LBs)	COOKING DEPTH	Frying Area
SSH55	40-50	3-1/4 - 5 in (8.3-12.7 cm)	14" x 14"
SSH55R	40-50	3-1/4 - 5 in (8.3-12.7 cm)	14" x 14"
SSH60	50-60	3-1/4 - 5 in (8.3-12.7 cm)	14" x 18"
SSH60W	50-60	3-1/4 - 5 in (8.3-12.7 cm)	18" x 14"
SSH60WR	50-60	3-1/4 - 5 in (8.3-12.7 cm)	18" x 14"
SSH75	75	3-1/4 - 5 in (8.3-12.7 cm)	18" x 18"
SSH75R	75	3-1/4 - 5 in (8.3-12.7 cm)	18" x 18"

SMART SOLSTICE FRYERS- ELECTRIC

All models available in Manual or Automatic

MODEL	OIL CAPACITY (LBs)	COOKING AREA & DEPTH	kW
SE14	40-50	14" x 14" x 4"	17
SE14X	40-50	14" x 14" x 4"	14
SE14R	40-50	14" x 14" x 4"	22
SE18	70-90	18" x 18" x 4-3/4"	17
SE18R	70-90	18" x 18" x 4-3/4"	22
SE184	60	18" x 14" x 4-3/4"	17
SE184R	60	18" x 14" x 4-3/4"	22



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