



**Model AW-SSH55-2  
Solstice Supreme Gas Open Fryer  
With Filtration**



**APPLICATION**

The AW-SSH55-2 is for Energy Saving High Production frying. It utilizes Solstice Supreme Burner Technology which provides very dependable atmospheric heat transfer and fuel saving Energy Star™\* performance without the need for complex power blowers. It is equipped with a space saving under the fryer filter System. This frying system is ideal for cooking Fries, Onion Rings, Chicken filets, Chicken Strips and other standard YUM freezer to fryer products.

**STANDARD FRYER FEATURES**

- Fry pot constructed of stainless steel
- Cabinet-stainless steel sides, front, splash back
- **SUPREME** Burner Technology, No blower or ceramics
- Self Cleaning Burner & Down Draft Protection
- I12 Intellifry menu cooking computer
- Matchless pilot ignition system with flame loss safety shut off, dedicated fryer gas shut-off valves
- High temperature limit switch
- Drain valve interlock
- 1 ¼" (3.2 cm) Full port drain valve
- Heavy duty 3/16" (.48 cm) door hinges
- 9" (22.9 cm) swivel adjustable casters, front locking
- Single gas connection -1" (2.54 cm) NPT

**ACCESSORY ITEMS SHIPPED WITH UNIT**

- 1 - Fry pot drain clean out rod
- 1 - Fry pot cleaning brush
- 1 - Fry pot crumb scoop
- 1 - Filter shovel scoop
- 1 - YUM 14" x 22" (35.6 x 55.9 cm) filter paper envelope starter pack
- 2 - Tube racks
- 2 - Removable tall basket hangers
- 4 - Twin size fry baskets
- 1 - 48" x 1" (122 x 2.54 cm) NPT flexible gas hose with disconnect with 1" (2.54 cm) close nipple

**AW-SSH55-2 (Gas Open Fryer w/Filtration)  
SHORT FORM DESCRIPTION**

**Solstice Gas Open Fryer AW-SSH55-2 (L10305-Ax, Gas type, Voltage, kBTU/hr, Gas Hose)**, Line up (L/R) SSH55,filter,SSH55 with I12 Intellifry menu computer, matchless ignition, Self Cleaning Burner & Down Draft Protection, drain valve interlock, SS sides & front, casters. Accessories includes: (1) clean out rod, (1) brush, (1) crumb scoop, (1) filter shovel scoop, (1) YUM filter envelope starter pack, (2) tube racks, (2) removable tall basket hangers, (4) twin baskets, (1) 48" x 1" (122 x 2.54 cm) flexible gas hose with 1" (2.54 cm) close nipple. Performance and installation check by a qualified service representative.

**Pitco Ref. #:**  
**L10305-A1- NATURAL, 115V, 80kBTu, w/Gas Hose**  
**L10305-A2 -PROPANE, 115V, 80kBTu, w/Gas Hose**

**STANDARD FILTER FEATURES**

- Filter pump thermally and overload protected
- Rear oil return for bottom cleaning
- Extra Large 3" (7.6 cm) curved drain spout virtually eliminates splashing and swivels for oil disposal.
- Filter pan is stainless steel with rear wheels for easy movement during cleaning.
- Connection to fryer is self aligning for hands free operation. Easy two step filtering.
- Filter pan lid. Self storing, out of the way.

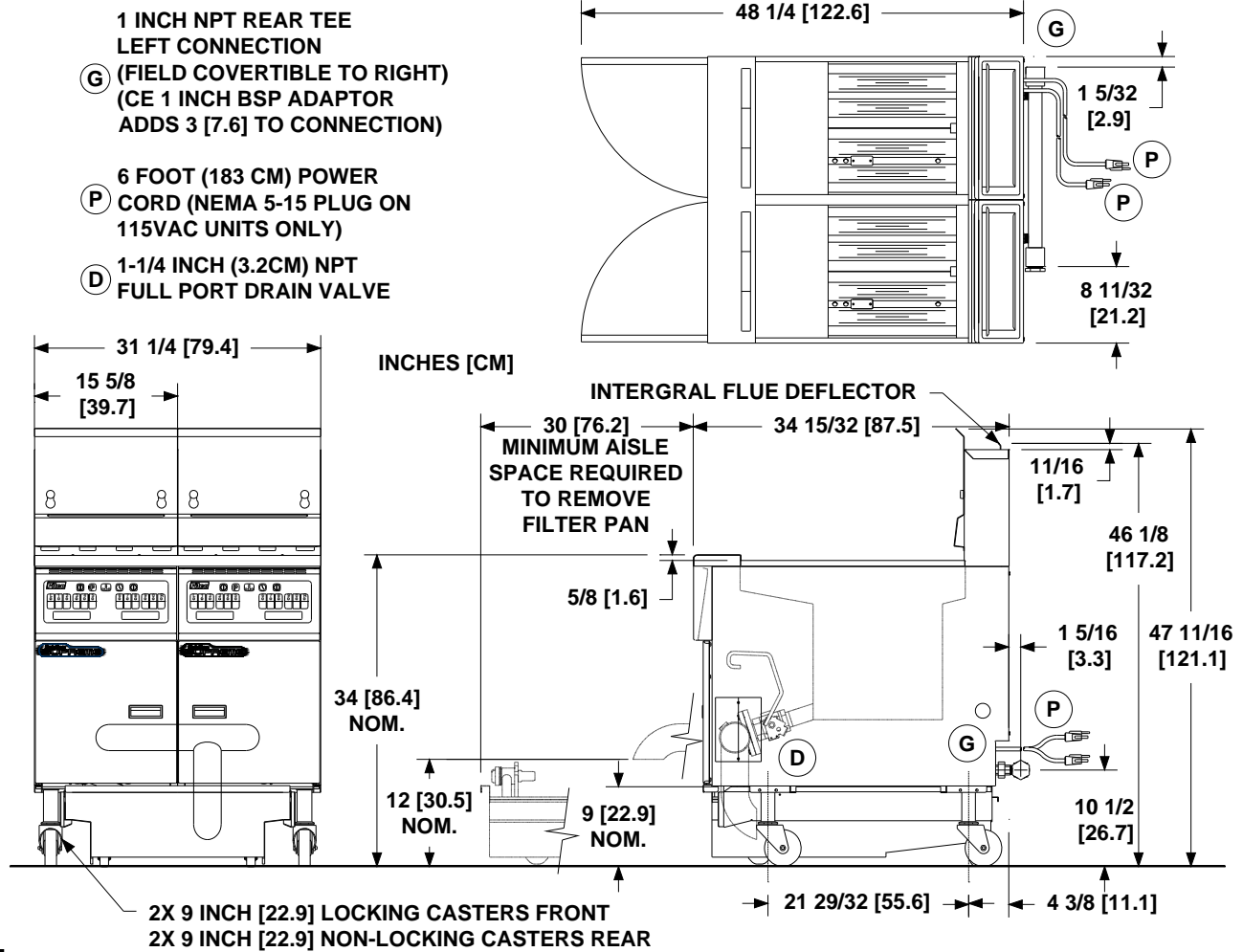


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Model AW-SSH55-2 Solstice Supreme Gas Open Fryer with Filtration



Frying Area	Cook Depth	Oil Capacity	Gas Input Rate / Hr	Burner Pressure Nat	Burner Pressure LP
14 x 14 in (35.6 x 35.6 cm)	3-1/4 - 5 in (8.3 - 12.7cm)	40 - 50 Lbs (18-23 kg)	80,000 BTUs (23 kW) (84 MJ)	4" W.C. (10 mbars / 1 kPa)	10" W.C. (25 mbars / 2.4 kPa)

### FILTER SPECIFICATIONS

Filter Pan Oil Capacity	Filter Pump Motor	Filter Pump Rated Flow	Filter Media
93 Lbs (42.2 kg)	1/3 HP 50/60 Hz	8 GPM (30.3 LPM) @ 60 Hz 6.7 GPM (25.4 LPM) @ 50 Hz	YUM! 14 x 22 in (35.6 x 55.9 cm) Paper Envelope

### FRYER SYSTEM SHIPPING INFORMATION (Approximate)

Shipping Weight	Shipping Crate Size H x W x L	Shipping Cube
560 Lbs ( 254 kg)	55 x 35 x 48 in (139.7 x 88.9 x 121.9 cm)	53.5 ft <sup>3</sup> . (1.5m <sup>3</sup> )

### INSTALLATION INFORMATION

GAS SYSTEM REQUIREMENTS			ELECTRIC SYSTEM REQUIREMENTS		
	Natural Gas	LP Gas		115V 60Hz	208 / 220-240V 50-60 hz
Supply Pressure *	7 - 10" W.C. (17.4 mbars/ 1.74 kPa)	11 - 13" W.C. (27.4 mbars/ 2.74 kPa)	Fryer Cord (Total Amps)	1.4	0.8
Total Gas Load / Hr	160,000 Btu (47 kw) (169 MJ)		Filter Cord (Total Amps)	5.4	3.7

\* 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.	
30" (76.2 cm)	6" (15.25 cm)	6" (15.2cm)	6" (15.2cm)	0"	0"	Do not block / restrict flue gases from flowing into hood or install vent hood drains over the flue.



Pitco Frialator, Inc • P.O. Box 501, Concord, NH 03302-0501 • 509 Route 3A, Bow, NH 03304

603-225-6684 • FAX: 603-225-8497 • [www.pitco.com](http://www.pitco.com)

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