



**Model AW-SSHF55
Gas Open Fryer with Filtration**




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APPLICATION

The AW-SSHF55 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 freezer to fryer products.

STANDARD FRYER FEATURES

- Fry pot constructed of stainless steel
- Cabinet- stainless steel sides, front, splash back
-  Burner Technology, No blower or ceramics
- Self Cleaning Burner & Down Draft Protection
- I-12 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
- 10" (25.4 cm) fixed casters rear and front legs
- Single gas connection -3/4" (1.9 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 - 10" x 20-1/2" (25.4 x 52.1 cm) filter paper envelope starter pack
- 1 - Tube rack
- 1 - Removable tall basket hanger
- 2 - Twin size fry baskets
- 1 - 48" x 3/4" (122 x 1.9 cm) NPT flexible gas hose with disconnect

**AW-SSHF55 (Gas Open Fryer w/Filtration)
SHORT FORM DESCRIPTION**

Solstice Gas Open Fryer AW-SSHF55

(L10320-Ax, Gas type, Voltage, kBTU/hr, Gas Hose)

Line up SSH55, filter below with I-12 Intellifry menu computer, matchless ignition, drain valve interlock, SS sides & front, casters rear/legs front. Accessories includes: (1) clean out rod, (1) brush, (1) crumb scoop, (1) filter shovel scoop, (1) filter envelope starter pack, (1) tube rack, (1) removable tall basket hanger, (2) twin baskets, (1) 48" x 3/4" (122 x 1.9 cm) flexible gas hose with disconnect. Performance and installation check by a qualified service representative.

Pitco Ref. #:

L10320-A1- NATURAL, 115V, 80kBTU, w/Gas Hose

L10320-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.



Pitco Frialator, Inc • P.O. Box 501, Concord, NH 03302-0501 • 553 Route 3A, Bow, NH 03304

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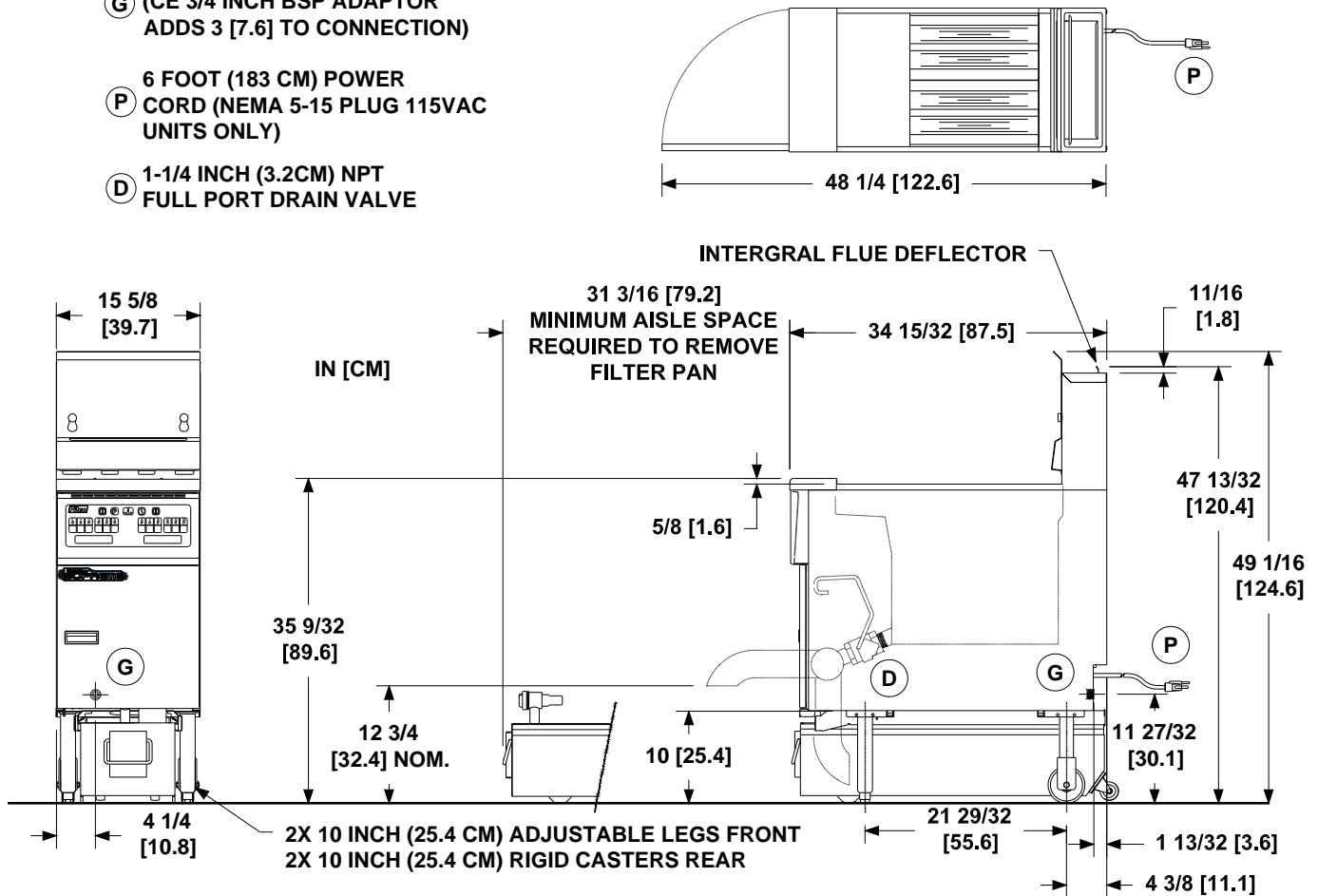
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- (G) 3/4 INCH NPT REAR TEE
(CE 3/4 INCH BSP ADAPTOR
ADDS 3 [7.6] TO CONNECTION)
- (P) 6 FOOT (183 CM) POWER
CORD (NEMA 5-15 PLUG 115VAC
UNITS ONLY)
- (D) 1-1/4 INCH (3.2CM) NPT
FULL PORT DRAIN VALVE



INDIVIDUAL FRYER SPECIFICATIONS						
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		
66 Lbs (29.9 kg)	1/3 HP 50/60 Hz	8 GPM (30.3 LPM) @ 60 Hz 6.7 GPM (25.4 LPM) @ 50 Hz		10 x 20-1/2 in (25.4 x 52.1 cm) Paper Envelope		
FRYER SYSTEM SHIPPING INFORMATION (Approximate)						
Shipping Weight	Shipping Crate Size H x W x L			Shipping Cube		
325 Lbs (147.4 kg)	59 x 23 x 44 in (149.9 x 58.4 x 111.8 cm)			34.6 ft ³ . (1.0m ³)		
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 / Filter Cord Total Amps	6.1	4.1	
Total Gas Load / Hr	80,000 BTUs (23 kW) (84 MJ)					
* 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
31 3/16" (79.2 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"	



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