



## INTRODUCING REDUCED OIL VOLUME FRYERS

ESTIMATED

50% OIL SAVINGS



PITCO FRIALATOR - ROUTE 3A BOW, NH 03304

TEL: 603-225-6684 FAX: 603-225-8472

[WWW.PITCO.COM](http://WWW.PITCO.COM)

L12-259 R0 (12/14)



FOR MORE INFO ON ROV FRYERS

## WHAT ARE REDUCED OIL VOLUME FRYERS?

- Traditional 14 size fryers have 50 lbs of oil capacity but ROV fryers only have 30 lbs of oil capacity

**Less Oil Usage = Less Oil Expense**



**GREATER  
ANNUAL OIL  
SAVINGS**

## OIL SAVINGS FOR THREE VAT FRYER SYSTEM

INITIAL FILLING		
AVERAGE OIL COST/LB	STD. SOYBEAN @ \$.70	ZERO-TRANSFAT @ \$1.20
STANDARD 3-50 LB	\$105	\$180
ROV 3-30 LB	\$63	\$108
	\$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-TRANSFAT	180 X 52 = \$9360	90 X 12 = \$1296	\$8064

*\*w/Adequate Filtration Frequency*

## WHY CHOOSE ROV?

- 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!
- Pitco's Auto Top Off** insures 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*

PITCO FRIALATOR - ROUTE 3A BOW, NH 0330

## COMPUTER PROGRAMS & FUNCTIONS

- Number of cooks, filter soon warning, number of overrides, deferrals to lockout
- Filter time cycles (draining, refilling), Oil Polish duration
- JIB Mechanism and Indicator
  - Jib sensors warn operator when oil is below 20%
- Filter Data Functions
  - Records data for the current batch of oil as well as the 2 previous batches
  - Number of polishes
  - Number of overrides
  - Oil hours in use
  - Number of auto-disposes

## KEYS TO MAKING ROVS WORK

- Frequent Filtering
  - Pitco offers Automated Filtration and Manual Filtration
- Top-off Feature
  - Pitco offers Automated Top Off and Manual Top Off

## BENEFITS

- Reduce Operating Costs
- Increases safety for operators who directly handle fresh/waste oil
- Reduces carbon footprint:
  - Less processed oil from first fill
  - Energy Star certified
  - Fewer deliveries and waste pickups
- No doors to open, knobs or levers to pull
- Large heat tubes and low watt density elements ensure lower heating surface temperatures reducing thermal breakdown of cooking oil
- Plus all the great features of our Solstice line:
  - Fully modular system
  - No blower required
  - Patented self-cleaning burner
  - Generous 3" drain manifold
  - Patented strainer cap for filter



**REDUCE  
OPERATING  
COST**





## PRODUCT SPECIFICATIONS

### REDUCED OIL VOLUME FRYERS - ELECTRIC

All models available in Manual or Automatic

MODEL NUMBER	OIL CAPACITY	COOK AREA	KW
SELV14-C/FD	30	13.5"w x 14.8"d	17
SELV14T-C/FD	2 x 15	6.3"w x 14.8"d	17 (COMBINED)
SELV14 (ADD ON FRYER)	30	13.5"w x 14.8"d	17
SELV14T (ADD ON FRYER)	2 x 15	6.3"w x 14.8"d	17 (COMBINED)

### REDUCED OIL VOLUME FRYERS - GAS

All models available in Manual or Automatic

MODEL NUMBER	OIL CAPACITY	COOK AREA	BTU/HR
SSHVL14-C/FD	32	13"w x 13.6"d	75,000
SSHVL14T-C/FD	2 x 17	6.9"w x 13.6"d	75,000 (COMBINED)
SSHVL14 (ADD ON FRYER)	32	13"w x 13.6"d	75,000
SSHVL14T (ADD ON FRYER)	2 x 17	6.9"w x 13.6"d	75,000 (COMBINED)

**OTHER ADD-ONS AVAILABLE FOR PURCHASE - CALL FOR PRICING!**



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