



Project _____

Item No. _____

Quantity _____

MODEL SELVRF
REDUCED OIL VOLUME / HIGH OUTPUT RACK
FRYING SYSTEM WITH FILTRATION



SELVRF DUAL
 Shown with K12 computer,
 9" front / rear casters



SFSELVRF
 Shown with K12 computer,
 9" front / rear casters

STANDARD FRYER FEATURES

- Offers 13% reduction in oil volume
- Lift Assist system with 5 Slot Rack Holder
- Accommodates traditional fry baskets
- K12 Computer Fryer Control
- Tray Hooks Make Loading/ Unloading Racks Easier
- Auto Top Off and Push button frypot oil replenishment system with Built in 15 Lb. Reserve (Single Only) 17.5 Lb. Jib holder (Dual Only)
- Stainless Steel Construction (Tank and Cabinet)
- 1-1/2" (3.8 cm) full port drain for fast draining
- Drain Valve Interlock
- Mercury-free heating contactors
- 9" (22.8 cm) adjustable rear and front casters for leveling fryer

STANDARD FILTER SYSTEM FEATURES

- Advanced Automatic Filtration process makes filtering quick and easy
- Extra-large 3" (7.6 cm) drain lines with unique curved design drain spout virtually eliminates splashing. Spout swivels for ease of oil disposal
- 10 GPM (34.0 LPM) filter pump
- Large, 14" x 22" filter envelope for fast filtering
- Multiple filter return jets for tank rinsing and cleaning
- Stainless Steel filter pan with rear wheels for ease of handling
- Filter pan lid is self-storing and out of the way
- Filter in place & filter empty system sensors
- Filter pump powered from fryer main power supply
- Fine mesh crumb catch

APPLICATION

The SELVRF Rack Fryer offers high production frying on racks and a space saving "Under the Fryer Filter System". Several automation options simplify operations.

The fryer can cook up to 64 pieces of bone in chicken (8 piece cut), or sixty chicken strips on four racks.

Automated frypot top off feature reduces the need for staff to carry heavy oil jugs through the kitchen. The top off feature integrates a fresh oil reserve with a "low oil" warning indicator.

FRYER RATING

- ☐ **SELVRF -17 KW**
 76 lbs. (35 kg) (37 L), 14" x 18"x10" fry area

OPTIONS AVAILABLE (at additional cost)

- ☐ Fry pot cover
- ☐ Remote JIB
- ☒ Filter System Options
 - ☐ Paperless filter
 - ☐ Oil Reclamation Piping (Waste Oil)*
 - ☐ Bulk Oil system prep for fresh oil*
 - ☐ Smart Oil Sensor (SOS)
- ☐ Assorted basket configurations, consult factory
 - ☐ Basket, Chicken Tender Rack set of 4
 - ☐ Basket, Chicken Tender Rack set of 4 (in Lieu of Bone-in Rack)
 - ☐ 6' (183 cm) NEMA 15-60P cord set for 3 phase only (17kW, 208V, 240V) 1 per fryer.

ACCESSORY ITEMS SHIPPED WITH UNIT

- 1- 14" x 22" Filter Media Starter Pack
- 1- Fryer Cleaning Brush
- 1- Drain Clean Out Rod
- 1- Rack Holder, Bone-in Rack
- 5- 12" x 16" x 1" Product Racks
- 4- 12" x 16" x 2" Product Baskets
- 1- Rack Holding Tool

ONE TOUCH FILTRATION (at additional cost)

- ☐ One Touch Control with HLUI Touchscreen Computer Fryer Control
 - ☒ **Computer controlled auto filtration system**
- ☐ Wifi Connectivity
- ☐ SOS (Smart Oil Sensing)
- ☐ Auto Top Off Function

CONNECTIVITY PART NUMBERS

(Requires One Touch Control and Wifi Connectivity)

- ☐ MDD-1001 – Initial Equipment
- ☐ MDD-1002 – Additional Equipment
- ☐ MDD-1003 – Additional Year (PhD SAAS)

* Contact Factory for further details
 APPROVALS:

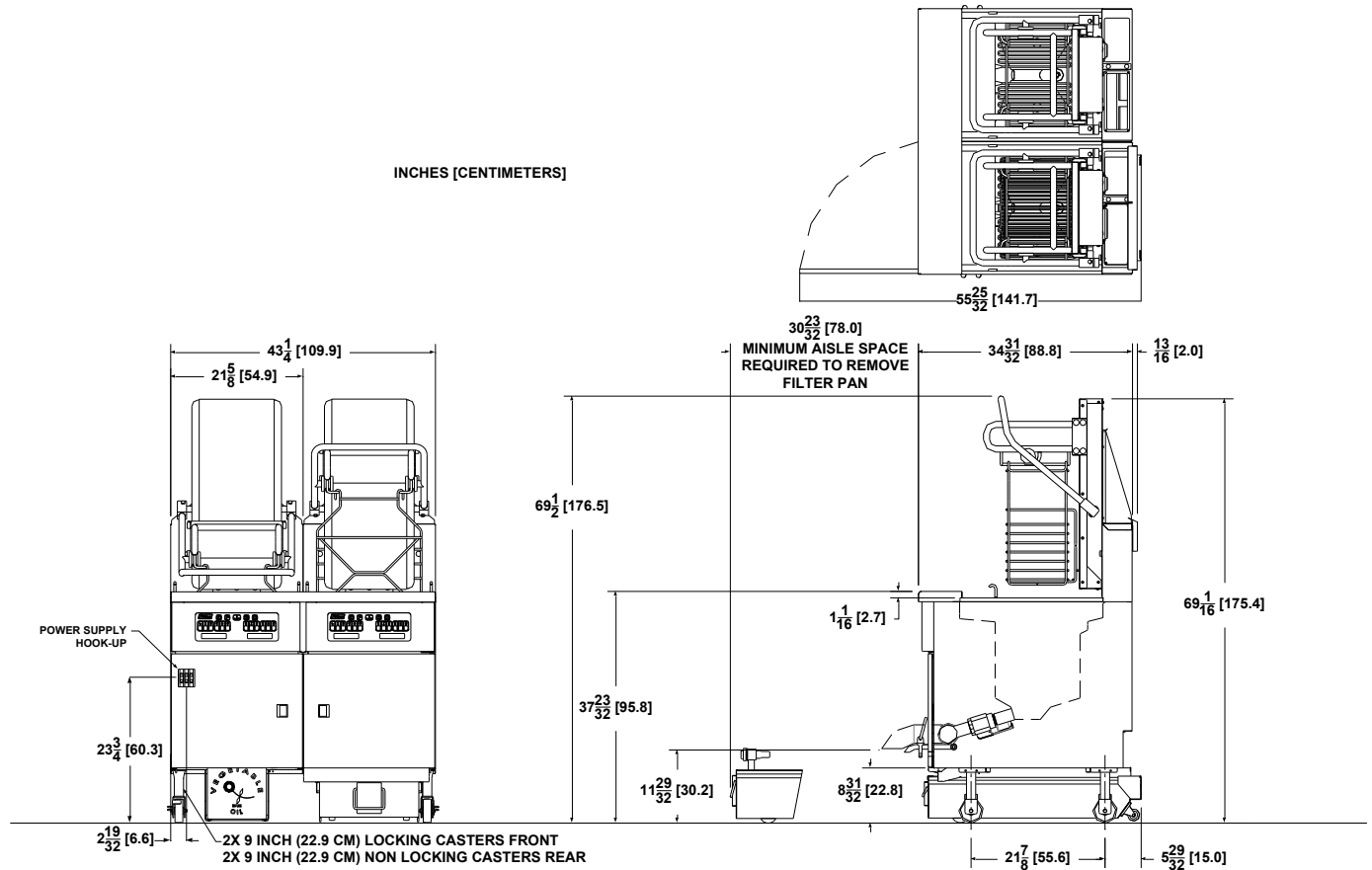


SELVRF SOLSTICE ELECTRIC REDUCED OIL VOLUME RACK FRYER



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INDIVIDUAL FRYER SPECIFICATIONS

Model	KW	Frying Area	Cook Depth	Oil Capacity
SELVRF	17	14 x 18 in (35.6 x 47.7 cm)	10 in (25.4 cm)	76 Lbs (35 kg) (37 L)

FILTER SPECIFICATIONS

Pan Oil Capacity	Filter Pump Motor	Filter Pump Rated Flow	Filter Media
85 Lbs (38 kg)	1/3 HP 50/60 Hz	10 GPM (37.9 LPM) @ 60 Hz	14 x 21 in (35.6 x 55.9 cm) Paper Envelope

SHIPPING WEIGHT (Approximate)

BASED ON SYSTEM CONFIGURATION, CONSULT FACTORY

ELECTRICAL REQUIREMENTS

Nominal Amps Per Line (50/60 HZ)

REQUIREMENTS		Single Phase (2 wire + ground)								3 Phase (3 wire + ground)						3 Phase "Y" (4 wire + ground)			
Model	KW	200	208	220	230	240	440	480	200	208	220	230	240	440	480	346/200	380/220	400/230	415/240
SELVRF	17	79	82	78	74	71	33	36	46	48	45	43	41	19	21	27	26	25	24

Notes: 1. 200V Units will operate at 92% of rated power. 2. 440V Units will operate at 84% of rated power. 3. Supply Power for Filter is wired into the fryer's high voltage line terminal block, except for 440-480V which requires a separate single phase service. (115V,8.0A for North America and 220-240V,4.0A for Export).

CLEARANCES

Front min.	Floor min.	Sides min.	Combustible material	Rear min.
31 7/32" (79.3 cm)	9" (22.86 cm)	6" (15.2 cm)	6" (15.2 cm)	6" (15.2 cm)



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

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