



2026

EQUIPMENT CATALOG

Effective January 1, 2026





SMART SOLSTICE FEATURES

NOW AVAILABLE ON COLD ZONE FRYERS

AUTOMATIC FILTRATION

Filter at the press of a button! No doors to open or levers to pull. Increase safety and reduce labor time.

AUTOMATIC OIL TOP OFF

Keep your oil at optimal depth at all times! Auto top off replenishes oxidizing oil with fresh oil as needed.

SMART PUMP AND DRAIN

Increased width 3" drain and 10gpm pump reduces filter cycle time by up to 25%.

POWERED WASTE AND FRESH OIL MANAGEMENT

Effortless oil fills and dumps with automatic input and output connections to third party oil systems.

JUG IN BOX (JIB) MANAGEMENT

Sensors detect "JIB" oil levels and warn operators when oil dips below 20%.

SmartOIL SENSOR

The sensor reads the properties of the oil during a filter cycle. This data allows the user to know exactly when to re-use oil and when it's time for a change. SOS works smarter to increase your oil life!

CONTROL UPGRADE

10.1" Open Kitchen enabled OneTouch screen with automatic tracking and filter data functions.

**EXTEND
OIL LIFE**

**INCREASE
PRODUCTION**

**SAVE
TIME AND
LABOR**

Features available on all SSH55, SSH60, SSH60W and SSH75 models.

Oil absorption may vary depending upon oil type, product type and cooking temperature.

Thinking of Switching to **Solid Shortening?**

Pitco fryers are adaptable to many types of shortening, both liquid and solid.

CONTROL SYSTEM

It's important to bring solid shortening up to heat gradually through a Melt Cycle. Melt Cycles are programmable through solid state, digital, computer and [OneTouch controls](#). On a touch screen, choose the "Solid" option under Equipment Settings > General > [Melt Cycle](#).

HEAT TAPE

Pitco offers several options for waste oil handling. [Heat tape](#) is used internally for use with solid shortening. Additional heat tape charges apply in cases of solid shortening.

TOOLS AND ACCESSORIES

Solid shortening can harden when cooled. Use of a [clean out rod](#) is important in cases where cooled solid shortening may clog drain pipes.

STAY SAFE

As always, wear heat resistant gloves when working with any type of hot shortening. Adjust oil levels as needed.

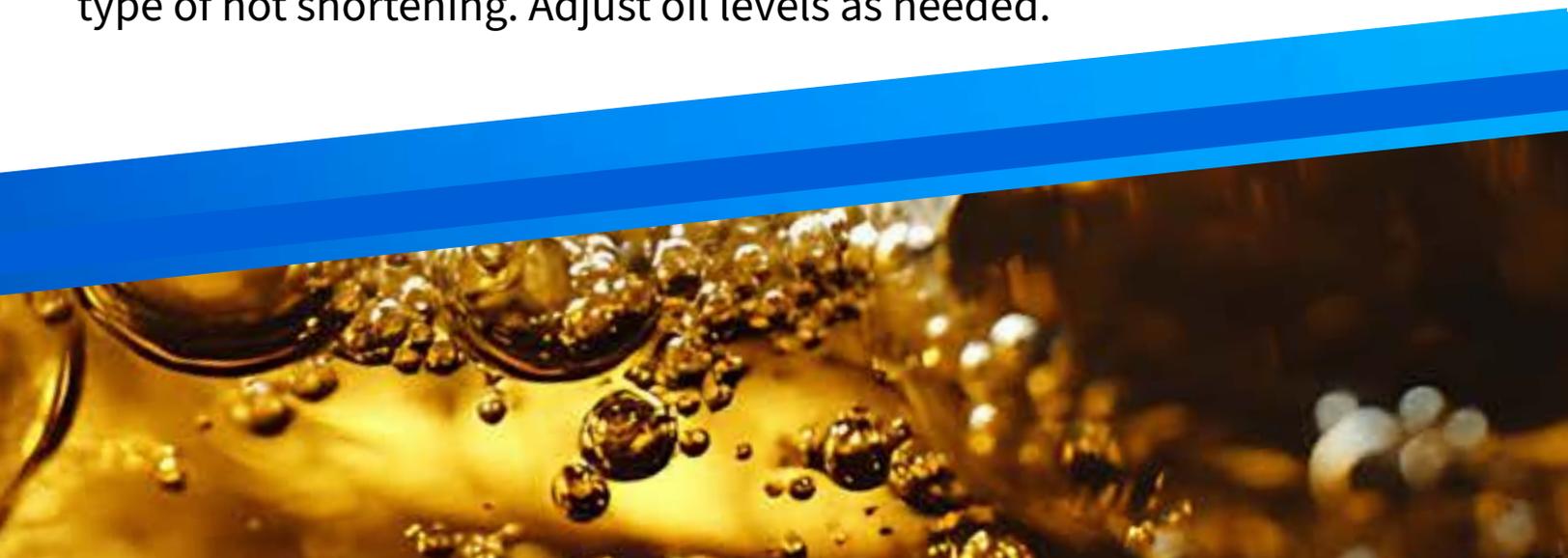


TABLE OF CONTENTS

Fryer Control Options _____ 1-2

ROV (REDUCED OIL VOLUME) FRYERS

SELVRF/SGLVRF _____ 4
SSHLV/SELV _____ 6

GAS FRYERS

(ROV) Reduced Oil Volume Fryers _____ 6-7
Solstice High Efficiency Supreme Series _____ 9
Solstice Gas Fryers _____ 14
Solstice Supreme Gas Fryer Systems _____ 15
Solstice Gas Fryer Systems _____ 17
Economy Gas Fryers _____ 19
Standard Solstice Gas Fryers _____ 19
Countertop Gas Fryer _____ 19
Energy Star Gas Fryers _____ 19
MEGAFRY - High Volume, High Efficiency _____ 20
Flat Bottom Fryers _____ 21
Solstice Filter Drawer Filtration System _____ 22
Crisp'N Hold _____ 23

ELECTRIC FRYERS

(ROV) Reduced Oil Volume Rack Fryers _____ 4
(ROV) Reduced Oil Volume Fryers _____ 6-7
Solstice Electric Fryers _____ 12
Solstice Electric Fryer Systems _____ 16
Energy Star Electric Fryer _____ 19
Solstice Filter Drawer Filtration System _____ 23
Holding & Merchandising _____ 24

PREPACKAGED FILTRATION SYSTEMS

Prepackaged SSH Fryer Systems with Filtration _____ 15
Prepackaged SE Fryer Systems with Filtration _____ 16
Prepackaged SG Fryer Systems with Filtration _____ 17

FILTRATION SYSTEMS & OIL HANDLING

Integrated Oil Management Systems _____ 22-23
Portable Filtration _____ 22
Fat Vat _____ 22
Solstice Filter Drawer Filtration System,
SG, SSH, SE, FBG, SGM _____ 23

WATER COOKERS

Solstice Rethermalizer - Gas, Electric and Counter Top _____ 26
Pasta Cookers - Solstice Supreme Gas _____ 27
Pasta Cookers - Solstice Supreme Electric _____ 27

OPTIONS & ACCESSORIES

Flexible Connectors, Cleaning Accessories,
Filter Accessories, Filter Paper _____ 28
Institutional Packages _____ 28
Tank Covers, Casters, Dump Stations _____ 29
Splash Guards & Work Shelves _____ 29
Basket and Wire Goods _____ 30-31

WARRANTY

Extended Warranty _____ 32
Original Economy Equipment Limited Warranty _____ 33-34

FIND A REP

Sales Reps _____ 35-36

ORDERING INFORMATION

Ordering Information _____ 37
Returns & International Orders _____ 37

CONTACT US

[P] +1 603.225.6684 | [F] +1 603.225.8472

www.pitco.com

Orders: orderpitco@pitco.com

Administrative Office: 553 Route 3A | Bow, NH 03304

Mail: P. O. Box 501 | Concord, NH 03302

Freight: 39 Sheep Davis Rd | Pembroke, NH 03275

** PRICES AND SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE **

 CE approvals for individual models may not be available with all options or in all areas. Consult the factory for more information.

[P] +1 603.225.6684 | www.pitco.com



FRYER CONTROL OPTIONS



MILLIVOLT CONTROL

- Manual pilot ignition
- No power required for operation



SOLID STATE CONTROL - Available with Matchless Ignition

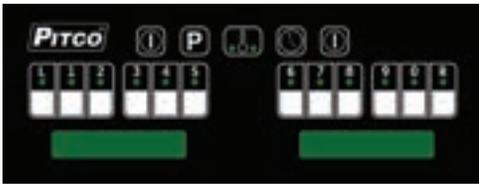
- Greater Temperature Control - plus or minus 1°F reactivity from set temperature
- Better recovery, increased production
- Melt Cycle
- Boil Out
- Back up option allows the Solid State control to function as a back up to the Digital Controller, 12 Button, MultiZone or Profile Computer Control



DIGITAL CONTROL - Available with Matchless Ignition

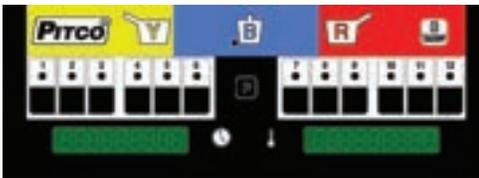
- Greater Temperature Control - plus or minus 1°F reactivity from set temperature
- Better recovery, increased production
- Melt Cycle
- Countdown timer with alarm
- Cook time and temperature setting
- Ease of use “touch on/touch off” - 2 product buttons
- Solid State Control (above) can be added as a backup control

12 BUTTON COMPUTER CONTROL - Available with Matchless Ignition



- Greater Temperature Control - plus or minus 1°F reactivity from set temperature
- Better recovery, increased production
- Melt Cycle
- Ease of Use: 12 product buttons
- Programmable temperature, cook, shake, and hold functions; volume levels
- Anti-boil over mode - prevents damage to controls during this procedure
- Consistent Product - elastic time
- “Lifeguard” system limits cycling of fryer controls to prolong fryer component life
- Instant On - Controller calls for heat as soon as a timer is activated instead of waiting for the temperature drop.
- Solid State Control (above) can be added as a backup control

MULTI-ZONE COMPUTER CONTROL



All the features of the 12 Button plus:

- Perfect for 3 basket configuration
- Simple two step process: Select product, then select zone
- Different color zone for each basket
- Eliminates confusion of which product started cooking first
- Solid State Control (above) can be added as a backup control

PROFILE COMPUTER CONTROL



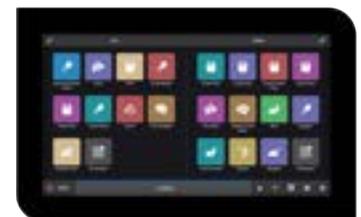
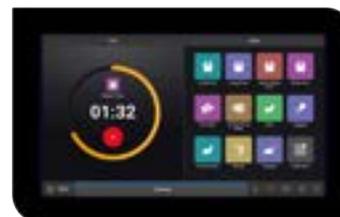
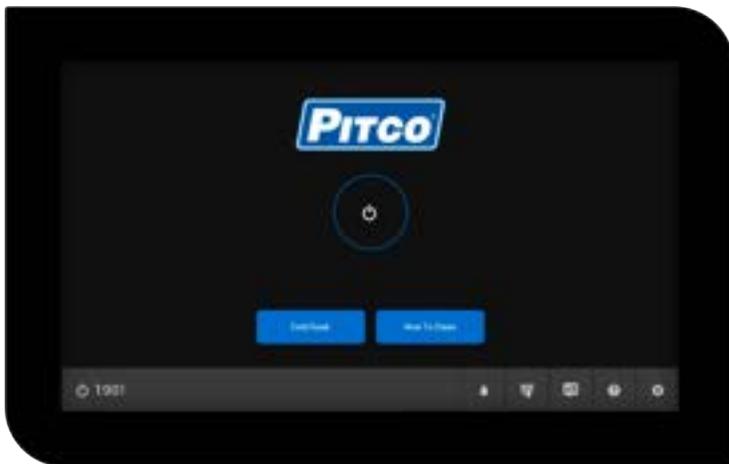
All the features of the 12 button control plus:

- The ability to set multiple temperature profiles
- Change temperatures automatically during the cook cycle for the perfect quality product
- Solid State Control (above) can be added as a backup control
- Menu strip windows for product button identification

OneTouch

THE EASY TO USE ADVANCED CONTROLLER FOR YOUR FRYER

Language support for your locations across the nation & around the globe, store your recipes & product cook times on your fryer for the right taste every time.



10.1" hui OneTouch Screen

- On-screen brand logo
- Brightness adjustment
- Product key graphics
- USB port for data transfer

Data Tracking

- Hours of operation
- Cook cycles
- Filter cycles



REDUCED OIL VOLUME RACK FRYER GAS & ELECTRIC

AUTOMATIC RACK LIFTS AVAILABLE AS ADD-ON, MANUAL RACKS COME STANDARD

- Auto Top Off (ATO) is standard and included
- Reduce operating costs
- Increase safety for operators who directly handle fresh/waste oil
- Reduces carbon footprint:
 - Less processed oil from first fill
 - Fewer deliveries or waste pickups
 - Better for the workplace
- Maintain high production
- 76lbs. of oil, 15lbs. oil reserve
- Longer oil life
- 10 Gallon/minute filter pump
- 1.5" Oil drain opening
- Auto top-off oil options available or simply refill with the push of a button

CONTROLLER OPTIONS:

Touchscreen Control

- Brightness adjustment
- Product key graphics
- USB port for data transfer
- Language support & recipe storage

12 Button Computer Control - Matchless Ignition

- Greater Temperature Control - plus or minus 1°F reactivity from set temperature
- Better recovery, increased production
- Melt Cycle
- Ease of Use: 12 product buttons
- Programmable temperature, cook, shake, and hold functions; volume levels
- Anti-boil over mode
- Consistent Product - elastic time
- Instant On - Controller calls for heat as soon as a timer is activated instead of waiting for the temperature drop



SELVRF-2/FD shown with filter drawer, casters, and 12 Button Computer

AVAILABLE WITH

SOS
SmartOIL SENSOR

Know precisely when to re-use oil
& when to change it to ensure top
quality food & save on oil costs

REDUCED OIL VOLUME FRYER (ROV)

ROV RACK FRYER - ELECTRIC ⚡

Model Number	Oil Capacity (Lbs.)	Power (kW)	Frying Area	Cook Depth	12 Button Computer (C)	OneTouch Control (OT)	Approx Ship Wt. (lbs.)	Approx Cubic Feet
SFSELVRF	76	17	14"x 18"	10"	\$60,760	\$67,517	415	56
SELVRF-2/FD	76 each	34	14"x 18" each	10"	\$89,887	\$96,644	930	84

ROV RACK FRYER - GAS 🔥

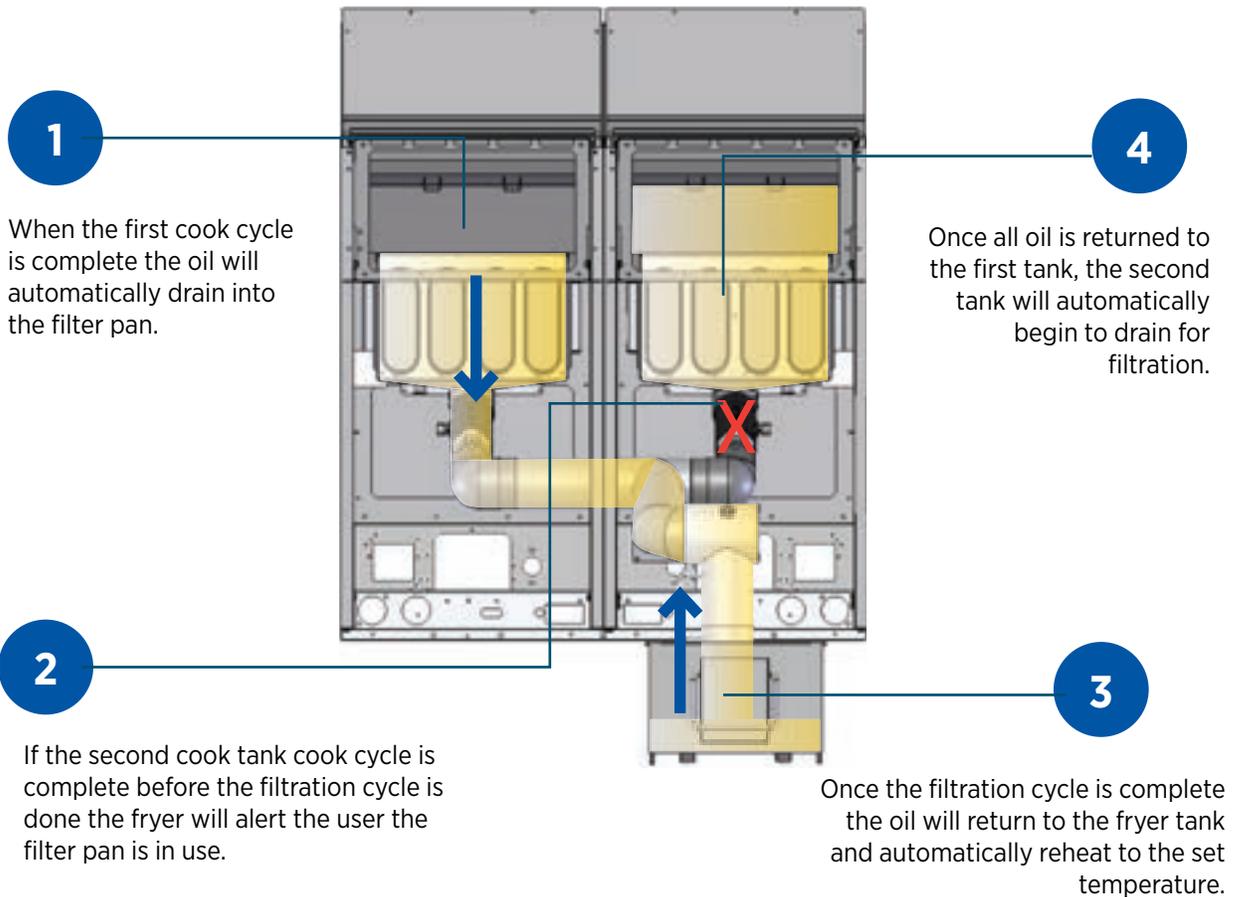
Model Number	Oil Capacity (Lbs.)	BTUs/Hr	Frying Area	Cook Depth	12 Button Computer (C)	OneTouch Control (OT)	Approx Ship Wt. (lbs.)	Approx Cubic Feet
SFSGLVRF	76	125,000	14"x 18"	10"	\$60,760	\$67,517	415	56
SGLVRF-2/FD	76 each	250,000	14"x 18" each	10"	\$89,887	\$96,644	930	112

Additional basket and wire goods available on pages 30-31

ROV RACK FRYER OPTIONS & ACCESSORIES

Description	List Price
Bulk Oil Option	\$1756/pot
Automatic Basket Lifts	\$10,932 per fryer
ROV Rack Fryers come standard with casters	

Automatic Filtration Cycles



CE CE approvals for individual models may not be available with all options or in all areas. Consult the factory for more information.

REDUCED OIL VOLUME FRYER (ROV)



REDUCED OIL VOLUME FRYER GAS & ELECTRIC

FULLY AUTOMATED FILTRATION SYSTEM AVAILABLE

- Reduce operating costs
- Increase safety for operators who directly handle fresh/waste oil
- Reduces carbon footprint:
 - Less processed oil from first fill
 - ENERGY STAR® Certified
 - Fewer deliveries or waste pickups
 - Better for the workplace
- Maintain high production
- Up To 50% reduction in oil
- Longer oil life
- Filter in as little as 3-4 minutes
- Auto top-off oil options available or simply refill with the push of a button

CONTROLLER OPTIONS:

Touchscreen Control

- Brightness adjustment
- Product key graphics
- USB port for data transfer
- Language support & recipe storage

12 Button Computer Control - Matchless Ignition

- Greater Temperature Control - plus or minus 1°F reactivity from set temperature
- Better recovery, increased production
- Melt Cycle
- Ease of Use: 12 product buttons
- Programmable temperature, cook, shake, and hold functions; volume levels
- Anti-boil over mode
- Consistent Product - elastic time
- Instant On - Controller calls for heat as soon as a timer is activated instead of waiting for the temperature drop



**10
YEAR
FRY POT
WARRANTY**

SSHVLV14-2 shown with filter drawer, casters, and touch screen

Available with unique 18" wide tank



*Some models available with Open Kitchen Technology

AVAILABLE WITH

SOS
SmartOIL SENSOR

Know precisely when to re-use oil & when to change it to ensure top quality food & save on oil costs

REDUCED OIL VOLUME FRYER (ROV)

REDUCED OIL VOLUME FRYERS - STANDARD WITH 12 BUTTON COMPUTER CONTROL - ELECTRIC ⚡

Model Number	Oil Capacity (Lbs.)	Cook Area (W x D)	KW/Hr	Fryer with FD	Add On Fryer
CE SELV14-C/FD	30	13.5" x 14.8"	17	\$50,721	\$26,544
CE SELV184-C/FD	40	17.5" x 14.8"	17	\$53,569	\$29,309
CE SELV14T-C/FD	15ea	6.3" x 14.8"	8.5ea	\$60,790	\$36,320
CE SELV14X-C/FD	30	13.5" x 14.8"	14	\$47,905	\$23,811
CE SELV184X-C/FD	40	17.5" x 14.8"	14	\$50,754	\$26,576
CE SELV14TX-C/FD	15ea	6.3" x 14.8"	7ea	\$57,975	\$33,586

REDUCED OIL VOLUME FRYERS - STANDARD WITH 12 BUTTON COMPUTER CONTROL - GAS 🔥

ENERGY STAR® Qualified Models are marked with an asterisk (*)

Model Number	Oil Capacity (Lbs.)	Cook Area (W x D)	BTUs/Hr	Fryer with FD	Add On Fryer
CE SSHLV14-C/FD*	32	13" x 13.6"	72,500	\$52,739	\$28,519
CE SSHLV184R-C/FD	42	17" x 13.6"	100,000	\$54,237	\$29,958
CE SSHLV14T-C/FD	17ea	6.9" x 13.6"	37,000ea	\$61,401	\$36,915

OPTIONS & ACCESSORIES

Description	List Price
Upgrade to OneTouch Control (OT) from Standard 12 Button - full pot	\$2,598
Upgrade to OneTouch Control (OT) from Standard 12 Button - split pot	\$2,807
SOS - One Sensor per Battery	\$6,067
Auto Top-off - add per full pot	\$1,752
Auto Top-off - add per split pot	\$1,892
Auto Filtration - per full pot	\$4,901
Auto Filtration - per split pot	\$5,293
Stainless Steel Back (SS) Per Unit	\$1,308
Basket Lifts (Add 100 lbs to fryer weight. Basket lifts add 4-1/2" to overall depth of fryer) *Only one needed for dual tank fryers	\$5,894
PFW-1 Built-in Foodwarmer, 750watt for BNB Solstice Bread and Batter Dump Station	\$2,059
SELVBNB14 or SSHLVBNB14	\$2,977
SSHLVBNB14 BASKET TOWER	\$6,425
SSHLVBNB184 BASKET TOWER	\$6,701
PCFLV14 Crisp-N-Hold	\$17,258
PCFLV18 Crisp-N-Hold	\$17,731
Power Cord and Plug - 6 foot, 4 Gauge power cord, with NEMA 15-60P plug Option available for Domestic SELV models, 14KW and 17KW, 3 phase, 208V or 240V fryers only	\$838

CASTERS (1/2 SET PER CABINET, MINIMUM 1 SET)

Number of Fryers	1 or 2	3	4	5	6
LIST PRICE	\$867	\$1,301	\$1,735	\$2,168	\$2,602

CE CE approvals for individual models may not be available with all options or in all areas. Consult the factory for more information.

REDUCED OIL VOLUME FRYER (ROV)

REDUCED OIL VOLUME FRYER SYSTEMS - ELECTRIC ⚡			
Model Number	WITH AUTO TOP OFF AND AUTO FILTRATION WITH 12 BUTTON COMPUTER CONTROL (C)	WITH AUTO TOP OFF AND AUTO FILTRATION WITH ONETOUCH CONTROL (OT)	
CE SELV14C-2/FD	\$91,366	\$96,562	
CE SELV14TC-2/FD	\$112,571	\$118,185	
CE SELV14C-3/FD	\$125,358	\$133,152	
CE SELV14C-4/FD	\$159,351	\$169,743	
CE SELV14C-2/14T/FD	\$135,961	\$143,964	
CE SELV14C/14T-2/FD	\$146,564	\$154,776	
CE SELV14C-2/14T-2/FD	\$180,556	\$191,366	
CE SELV14C/184/FD	\$94,216	\$99,412	
REDUCED OIL VOLUME FRYER SYSTEMS - GAS 🔥			
Model Number	WITH AUTO TOP OFF AND AUTO FILTRATION WITH 12 BUTTON COMPUTER CONTROL (C)	WITH AUTO TOP OFF AND AUTO FILTRATION WITH ONETOUCH CONTROL (OT)	
CE SSHLV14C-2/FD*	\$95,405	\$100,601	
CE SSHLV14TC-2/FD	\$113,794	\$113,794	
CE SSHLV14C-3/FD*	\$131,417	\$139,211	
CE SSHLV14C-4/FD*	\$165,676	\$176,068	
CE SSHLV14C-2/14T/FD	\$140,611	\$146,225	
CE SSHLV14C/14T-2/FD	\$149,508	\$152,615	
CE SSHLV14C-2/14T-2/FD	\$185,819	\$191,433	
CE SSHLV14C/184/FD	\$96,902	\$102,098	
SOLSTICE FILTER DRAWER			
See Pages 22 & 23 for Solstice Filter Drawer and Oil Reclamation Options			



SF-SELV184

CE CE approvals for individual models may not be available with all options or in all areas. Consult the factory for more information.



SOLSTICE SUPREME - SSH GAS

ENERGY SAVING HIGH PRODUCTION FRYING

- Solid state control standard
- Matchless ignition
- Self cleaning burner & down draft protection
- Stainless steel tank, front, door and sides
- Drain valve interlock safety switch
- 9" legs

OPTIONAL FEATURES

- Solstice Filter Drawer
- Oil filtration in a fryer battery
- Solstice SoloFilter-Oil filtration in a single fryer
- 9" casters optional
- Fry Vat covers, optional
- Stainless Steel Back (SS) Per Unit
- Basket Lifts
- PFW-1 built-in foodwarmer, 750watt for BNB Solstice bread and batter dump station
- Multi-Zone computer control - not available on split tank fryers
- SSTC Back-up controller- can be added to any fryer that uses a digital or computerized control

SSH CONTROLLER OPTIONS:

All controller options include the patented self cleaning burner and downdraft protection system, matchless ignition and drain valve interlock switch.

Touchscreen Control

- On-screen brand logo
- Brightness adjustment
- Product key graphics
- USB port for data transfer
- Language support & recipe storage

Multi-Zone Computer - All the features of the Computerized Control plus:

- Perfect for 3 basket configuration
- Simple two step process: Select product, then select zone
- Different color zone for each basket
- Eliminates confusion of which product started cooking first

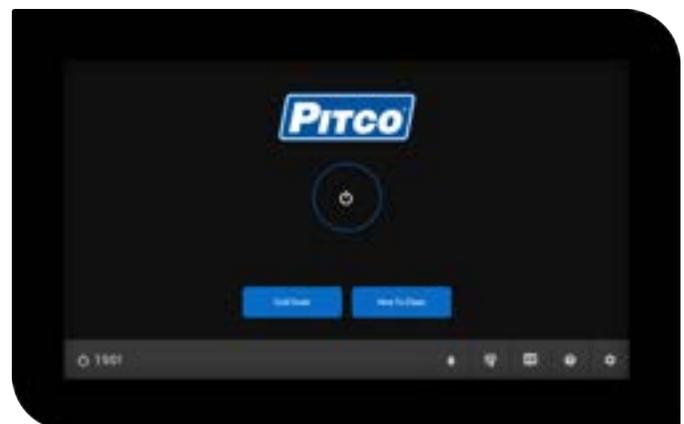
12 Button Computerized Control standard with twelve count down timers with elastic "flex time" for more product consistency. Melt cycle, boil-out capability and drain valve interlock switch.

Digital Control standard with two count down timers, melt cycle, boil-out capability and drain valve interlock switch.

Solid State Thermostat standard with melt cycle, boil-out capability and drain valve interlock switch.



SSH Mixed Battery with optional 12-Button Computer, Digital and Solid State controls, basket lifts, filter drawer and casters



SOLSTICE SUPREME HIGH EFFICIENCY GAS FRYERS

SOLSTICE SUPREME HIGH EFFICIENCY, HIGH PRODUCTION FRYERS

All SSH Gas Fryer Systems standard with rear "T" manifold and 9" legs. Casters available below. ENERGY STAR® Qualified Models are marked with an asterisk (*)

Model Number	Oil Capacity (Lbs.)	Cook Area (W x D)	BTUs	CONTROLLER OPTIONS				Approx Ship Wt. (lbs.)	Approx Cubic Feet
				Solid State (SSTC)	Digital (D)	12 Button Computer (C)	OneTouch Control (OT)		
SSH55*	40-50	14"x14"	80K	\$20,841	\$21,537	\$24,999	\$27,598	230	18.3
SSH55R	40-50	14"x14"	100K	\$23,410	\$24,106	\$27,568	\$30,167	240	18.3
SSH55T	20-25ea	7"x14"ea	40Kea	\$24,863	\$25,560	\$29,022	\$33,730	255	18.3
SSH55TR	20-25ea	7"x14"ea	50Kea	\$27,432	\$28,129	\$31,591	\$36,299	260	18.3
SSH75*	75	18"x18"	105K	\$23,275	\$23,972	\$27,433	\$30,032	275	22.2
SSH75R	75	18"x18"	125K	\$25,844	\$26,541	\$30,002	\$32,601	285	22.2
SSH60*	50-60	14"x18"	80K	\$21,937	\$22,634	\$26,096	\$28,694	230	18.3
SSH60R	50-60	14"x18"	100K	\$24,506	\$25,203	\$28,665	\$31,263	255	18.3
SSH60W*	50-60	18"x14"	100K	\$22,356	\$23,053	\$26,514	\$29,113	275	22.2
SSH60WR	50-60	18"x14"	125K	\$24,925	\$25,622	\$29,083	\$31,682	270	22.2

Note 1: To meet CSA specification, all gas fryers with basket lifts must be ordered with casters and installed with flexible gas connector with restraining device. Basket lifts add 4-1/2" to overall depth of fryer. Add 100 lbs to fryer weight. Not available with SSTC controller

SOLSTICE FILTER DRAWER

See Pages 22 & 23 for Solstice Filter Drawer, Portable Filter and Oil Reclamation Options

SOLSTICE BREAD AND BATTER - BNB DUMP STATION

Standard with 4-5/8" recessed pan and screen. Scooped pan liner available at no additional cost in lieu of screen. Additional BNB accessories on page 29

Model Number	List Price	Approx Ship Wt. (lbs.)	Approx Cubic Feet
SSHBNB55	\$2,977	150	18
SSHBNB75	\$3,032	150	23
PCF14 (Crisp'N Hold pg 24)	\$17,258	210	18
PCF18 (Crisp'N Hold pg 24)	\$17,731	217	23
SSH-BNB-55-BT Basket Tower - Baskets sold separately; 10 twin baskets required - see page 30	\$6,425	-	-
SSH-BNB-75-BT Basket Tower - Baskets sold separately; 10 twin baskets required - see page 30	\$6,701	-	-

CASTERS (1/2 set per cabinet, minimum 1 set)

# of Fryers	1	2	3	4	5	6
LIST PRICE	\$867	\$867	\$1,301	\$1,735	\$2,168	\$2,602

 CE approvals for individual models may not be available with all options or in all areas. Consult the factory for more information.

SOLSTICE SUPREME HIGH EFFICIENCY GAS FRYERS

OPTIONS & ACCESSORIES		
Description	List Price	
Bulk Fresh Oil Piping Connection Kit (per battery)	\$589	
Stainless Steel Back (SS) Per Unit	\$1,187	
Basket Lifts (see note 1 above) *Only one needed for dual tank fryers	\$5,786	
PFW-1 Built-in Foodwarmer, 750watt for BNB Solstice Bread and Batter Dump Station	\$1,868	
Multi-Zone Computer control or Profile Computer control not available on split tank fryers	\$4,150	
Signal IQ	\$1,146 per vat	
SSTC Back-up Controller (Full) can be added to any fryer that uses a Digital or 12 Button Control	Full Fryer Add On	\$1,209
SSTC Back-up Controller (Split) - can be added to any fryer that uses a Digital or 12 Button Control	Split Fryer Add On	\$1,803
Foam Zone Protector	\$399	

SMART SOLSTICE OPTIONS		
Description	List Price	
Autofiltration (AF) - can be added to any fryer that uses 12 Button Control or OneTouch (MUST include Smart Pump & Drain) \$ per pot	\$8,321	
Autotop off - can be added to any fryer that uses 12 Button Control or OneTouch (MUST include AF)	\$4,023	
SOS Smart Oil Sensor - can be added to any fryer that uses 12 Button Control or OneTouch	\$5,786	
Powered Waste and Fresh Oil Management (MUST include AF) Price per unit	\$4,519	
Smart Pump & Drain (MUST include AF)	for first vat	\$4,882
Smart Pump & Drain (MUST include AF)	for each additional vat	\$2,700
See Solstice Supreme Prepackaged systems on Page 15		



SSH55T with optional digital control and casters

SOLSTICE FRYERS

ELECTRIC

**COOK MORE PRODUCT, MORE EFFICIENTLY &
PROVIDE AN IMPROVED OPERATING ENVIRONMENT**

- Solid state control standard
- Universal control system mix and match controls to fit your needs
- Mix and match cabinets: any Solstice Electric models can be combined to create the perfect combination for your individual needs
- Mercury free relays - reliable and safe for the environment
- Front serviceable - all components are accessible from the front to make service and maintenance faster and easier
- The heating element can be removed without access to the back of the fryer
- 1-1/4" full port drain valve - clog free draining
- Safe fixed element design - designed to eliminate oil migration through pivot components

CONTROLLER OPTIONS

Touchscreen Control

- On-screen brand logo
- Brightness adjustment
- Product key graphics
- USB port for data transfer
- Language support & recipe storage

Multi-Zone Computer - All the features of the Computerized Control plus:

- Perfect for 3 basket configuration
- Simple two step process: Select product, then select zone
- Different color zone for each basket
- Eliminates confusion of which product started cooking first

12 Button Computerized Control standard with twelve count down timers with elastic "flex time" for more product consistency. Melt cycle, boil-out capability and drain valve interlock switch.

Digital Control standard with two count down timers, melt cycle, boil-out capability and drain valve interlock switch.

Solid State Thermostat standard with melt cycle, boil-out capability and drain valve interlock switch.



**10
YEAR
FRY POT
WARRANTY**

SE14 shown with optional digital control and casters



SOLSTICE ELECTRIC FRYERS

SOLSTICE ELECTRIC FRYERS ⚡

For Use In A System Or Stand Alone | ENERGY STAR® Qualified Models are marked with an asterisk (*)

				CONTROLLER OPTIONS					
Model Number	Oil Capacity (Lbs.)	Power kW	Cook Area (W x D)	Solid State (SSTC)	Digital (D)	12 Button Computer (C)	OneTouch Control (OT)	Approx Ship Wt. (lbs.)	Approx Cubic Feet
SE14X*	40-50	14	14"x14"	\$16,431	\$17,128	\$20,589	\$23,188	200	17.8
SE14**	40-50	17	14"x14"	\$19,193	\$19,890	\$23,351	\$25,950	200	17.8
SE14R*	40-50	22	14"x14"	\$21,762	\$22,459	\$25,920	\$28,519	200	17.8
SE14T	20-25ea	8.5ea	7"x14"ea	\$23,978	\$24,675	\$28,137	\$32,845	230	17.8
SE18* **	70-90	17	18"x18"	\$23,588	\$24,285	\$27,746	\$30,345	226	34.6
SE18R	70-90	22	18"x18"	\$26,157	\$26,854	\$30,315	\$32,914	226	34.6
SE184*	60	17	18"x14"	\$22,031	\$22,728	\$26,189	\$28,788	226	34.6
SE184R	60	22	18"x14"	\$24,601	\$25,298	\$28,759	\$31,358	226	34.6

Note 1: Add 100 lbs to fryer weight. Basket lifts add 4-1/2" to overall depth of fryer. Basket lifts are wired at the factory for fryer voltage on 208v, 240v models. All 440-480v models require an additional 115v supply to power the basket lifts and filter systems

SOLSTICE FILTER DRAWER

CE CE approvals for individual models may not be available with all options or in all areas. Consult the factory for more information.

See Pages 22 & 23 for Solstice Filter Drawer, Portable Filter and Oil Reclamation Options

SOLSTICE BREAD AND BATTER - BNB DUMP STATION

Standard with 4-5/8" recessed pan and screen. Scooped pan liner available at no additional cost in lieu of screen

Model Number	List Price	Approx Ship Wt. (lbs.)	Approx Cubic Feet
SEBNB14	\$2,977	145	17
SEBNB18	\$3,032	150	23
PCF14 (Crisp'N Hold 24)	\$17,258	155	17
PCF18 (Crisp'N Hold pg 24)	\$17,731	165	23
SEBNB55-BT Basket Tower - Baskets sold separately. 10 twin baskets required - see page 30	\$6,425	160	18

CASTERS (1/2 set per cabinet, minimum 1 set)

# of Fryers	1	2	3	4	5	6
List Price	\$867	\$867	\$1,301	\$1,735	\$2,168	\$2,602

OPTIONS & ACCESSORIES

Description	List Price
Stainless Steel Back (SS) Per Unit	\$1,308
Basket Lifts *Only one needed for dual tank fryers	\$5,894
PFW-1 Built-in Foodwarmer, 750watt for BNB Solstice Bread and Batter Dump Station	\$2,059
Multi-Zone Computer control or Profile Computer control not available on split tank fryers	\$4,574
SSTC Back-up Controller- can be added to any fryer that uses a Digital or 12 Button Control	Full Fryer Add \$1,209 Split Fryer Add \$1,803
480VAC	\$1,691
Power Cord and Plug - 6 foot, 4 Gauge power cord, with NEMA 15-60P plug Option available for Domestic SE models, 14KW and 17KW, 3 phase, 208V or 240V fryers only	\$838
Foam Zone Protector	\$399

SMART SOLSTICE OPTIONS

Description	List Price
Autofiltration (AF) - can be added to any fryer that uses 12 Button Control or OneTouch (MUST include Smart Pump & Drain) \$ per pot	\$8,321
Autotop off - can be added to any fryer that uses 12 Button Control or OneTouch (MUST include AF)	\$4,023
SOS Smart Oil Sensor - can be added to any fryer that uses 12 Button Control or OneTouch	\$7,843
Powered Waste and Fresh Oil Management. (MUST include AF) Price per unit	\$4,519
Smart Pump & Drain (MUST include AF)	for Solofilters per add on vat \$4,882 \$2,700

See Prepackaged Electric Fryer Systems on Page 16



** Model available with Open Kitchen Technology

[P] +1 603.225.6684 | www.pitco.com



FILTER-READY SOLSTICE GAS FRYERS

GAS

HIGH PRODUCTION, 57% THERMAL EFFICIENT

Automatic Self Cleaning Burners Standard (Patented)

With the push of a button, our matchless ignition system ignites the pilot. This begins a 30 second automatic self cleaning burner procedure, which ensures optimal burner efficiency. This procedure ensures that the burners stay clean and efficient all day, every day... PERIOD!

(not available with millivolt control)

Matchless Ignition* Ignites the pilot once a each day when the power is turned on.

Universal Control System* Mix and match controls to fit your needs. 12 Button Computer Control, Digital Control, Solid State, or use the Solid State control as a back-up to the Computer or Digital.

Front Serviceable - All components are accessible from the front to make service and maintenance faster and easier.

*Only available with upgraded controls.

Millivolt thermostat standard on Solstice Gas Fryers

CONTROLLER OPTIONS

12 Button Computerized Control standard with twelve count down timers with elastic "flex time" for more product consistency. Melt cycle, boil-out capability and drain valve interlock switch.

Digital Control standard with two count down timers, melt cycle, and drain valve interlock switch.

Solid State Thermostat standard with melt cycle, boil-out capability and drain valve interlock switch.

Millivolt Thermostat standing pilot control with mechanical thermostat. Standard on all Solstice gas fryers.



SG14R-2FD shown with optional filter drawer & casters

**10
YEAR
FRY POT
WARRANTY**

SOLSTICE BURNER DESIGN

The solstice burner draws more primary air for improved air gas mixture. The baffle design causes a scrubbing action of the flame, squeezing more heat out. This design causes the baffle to get into radiant mode quicker for improved temperature recovery and faster cooking.



SOLSTICE GAS FRYERS

SOLSTICE GAS FRYERS

Built in filter drawer filtration for use in multi-fryer systems or a standalone fryer | All Solstice Gas Systems standard with rear "T" gas manifold and 9" legs.
For prepackaged systems see page 29



Model Number	Oil Capacity (Lbs.)	BTUs	Cook Area (W x D)	Millivolt	SSTC	Digital (D)	12 Button Computer (C)	Approx Ship Wt. (lbs.)	Approx Cubic Feet
SG14RS	40-50	122K	14"x14"	\$19,104	\$21,489	\$22,266	\$25,736	208	17

Note 1: Basket Lifts not available with Millivolt or SSTC controller. To meet CSA requirements, all fryers with basket lifts must be ordered with casters and installed with a FLEXIBLE GAS CONNECTOR with restraining device. Add 100 lbs to fryer weight. Basket lifts add 4-1/2" to overall depth of fryer

SOLSTICE FILTER DRAWER

See Pages 22 & 23 for Solstice Filter Drawer, Portable Filter and Oil Reclamation Options

SOLSTICE BREAD AND BATTER - BNB DUMP STATION

Standard with 4-5/8" recessed pan and screen. Scooped pan liner available at no additional cost in lieu of screen
Additional BNB accessories on page 29

Model Number	List Price	Approx Ship Wt. (lbs.)	Approx Cubic Feet
SGBNB14	\$2,978	145	17
SGBNB18	\$3,031	150	23
PCF14 (Crisp'N Hold pg 24)	\$17,258	155	17
PCF18 (Crisp'N Hold pg 24)	\$17,731	165	23

CASTERS (1/2 set per cabinet, minimum 1 set)

# of Fryers	1	2	3	4	5	6
List Price	\$867	\$867	\$1,301	\$1,735	\$2,168	\$2,602

OPTIONS & ACCESSORIES

Description	List Price
Bulk Fresh Oil Piping Connection Kit (per battery)	\$589
Stainless Steel Back (SS) Per Unit	\$1,308
PFW-1 Built-in Foodwarmer, 750watt for BNB Solstice Bread and Batter Dump Station	\$2,059
Multi-Zone Computer control or Profile Computer control	\$4,574
Backup T-Stat-Full Tank	\$1,209

See Prepackaged Gas Fryer Systems on Page 17



* Some models available with Open Kitchen Technology



CE approvals for individual models may not be available with all options or in all areas. Consult the factory for more information.

SOLSTICE SUPREME - PACKAGED SYSTEMS

SSH FRYING SYSTEMS WITH FILTER - Select From These Fryer Systems Or Build Your Own On Page 9

Number of Fryers	Model SSH55*	Model SSH55R	Model SSH60*	Model SSH60W	Model SSH75*	Suffix SS Stainless Back	Back-up T-stat	Basket Lifts (See Note 1)				
Solid State Thermostat - standard with melt cycle, boil-out capability, and drain valve interlock switch												
1	\$45,472	\$48,041	\$46,568	\$46,987	\$47,905	\$1,308	N/A	N/A				
2	\$68,651	\$73,789	\$70,845	\$71,683	\$73,520	\$2,616	N/A	N/A				
3	\$91,831	\$99,538	\$95,122	\$96,379	\$99,134	\$3,925	N/A	N/A				
4	\$115,012	\$125,288	\$119,399	\$121,076	\$124,749	\$5,233	N/A	N/A				
Digital Control - standard with two count down timers, melt cycle, boil-out capability, and drain valve interlock switch												
1	\$46,168	\$48,737	\$47,265	\$47,683	\$48,602	\$1,308	\$1,209	\$6,377				
2	\$70,044	\$75,182	\$72,238	\$73,076	\$74,913	\$2,616	\$2,418	\$12,754				
3	\$93,921	\$101,628	\$97,212	\$98,468	\$101,223	\$3,925	\$3,627	\$19,130				
4	\$117,798	\$128,074	\$122,185	\$123,862	\$127,535	\$5,233	\$4,836	\$25,507				
12 Button Computerized Control - standard with twelve count down timers with elastic "flex time" for more product consistency. Melt cycle, boil-out capability, and drain valve interlock switch												
1	\$49,630	\$52,199	\$50,726	\$51,145	\$52,063	\$1,308	\$1,209	\$6,377				
2	\$76,967	\$82,105	\$79,162	\$79,999	\$81,836	\$2,616	\$2,418	\$12,754				
3	\$104,306	\$112,013	\$107,597	\$108,853	\$111,609	\$3,925	\$3,627	\$19,130				
4	\$131,645	\$141,921	\$136,032	\$137,708	\$141,382	\$5,233	\$4,836	\$25,507				
OneTouch Control - 10.1" display												
1	\$52,229	\$54,798	\$53,325	\$53,744	\$54,662	\$1,308	N/A	\$6,377				
2	\$82,165	\$87,303	\$84,359	\$85,197	\$87,034	\$2,616	N/A	\$12,754				
3	\$112,102	\$119,809	\$115,393	\$116,650	\$119,405	\$3,925	N/A	\$19,130				
4	\$142,040	\$152,316	\$146,427	\$148,104	\$151,777	\$5,233	N/A	\$25,507				
Note 1: To meet AGA/CGA/CSA specification, all gas fryers with basket lifts must be ordered with casters and installed with flexible gas connector with restraining device. Basket lifts add 4-1/2" to overall depth of fryer. Add 100 lbs to fryer weight. Not available with SSTC controller												
CASTERS (1/2 set per cabinet, minimum 1 set)												
# of Fryers	1		2		3		4		5		6	
Price	\$867		\$867		\$1,301		\$1,735		\$2,168		\$2,602	
SOLSTICE BREAD & BATTER - BNB DUMP STATION												
Standard with 4-5/8" recessed pan and screen. Scooped pan liner available at no additional cost in lieu of screen												
		Stainless Steel Back (SS) Add On			Approx Ship Wt. (lbs.)		Approx Cubic Feet					
BNB-SSH55		\$2,783	\$1,223			150		17				
BNB-SSH75		\$2,834	\$1,223			150		23				
PCF14 (Crisp'N Hold pg 24)		\$15,203	\$1,223			210		17				
PCF18 (Crisp'N Hold pg 24)		\$15,619	\$1,223			217		23				
If BNB or PCF is added between two fryers, an additional \$ 1,284 piping charge will apply												
Flush Hose - to assist in rinsing the tank during oil filtration								\$1,141				
Filter Heater - for use with solid shortening (charged once per filter PLUS an additional charge of \$1186 per vat)								\$1,221				
Filter Heater - for use with liquid shortening (one-time charge)								\$1,221				
PFW-1 Built-in Foodwarmer, 750watt								\$2,059				
Paperless Filter Option								\$987				
OPTIONS & ACCESSORIES												
Autofiltration (AF) - can be added to any fryer that uses 12 Button Control or OneTouch (MUST include Smart Pump & Drain) \$ per pot								\$8,321				
SOS Smart Oil Sensor - can be added to any fryer that uses 12 Button Control or OneTouch								\$7,843				
Basket Lifts *Only one needed for dual tank fryers								\$5,894				
Oil Handling - Waste oil piping option (for liquid shortening)								\$2,340				
Oil Handling - Solid shortening upgrade (for solid shortening)								\$3,561				
Fresh Bulk Oil Connection								\$589				

*For BNB dump station, add 150 lbs to above weight
 *For basket lifts, add 100 lbs per fryer to above weight

SOLSTICE ELECTRIC - PACKAGED SYSTEMS

SOLSTICE ELECTRIC FRYER SYSTEMS WITH FILTER - ELECTRIC

Select From These Fryer Systems Or Build Your Own On Page 12. All Solstice Electric Fryer Systems standard with 9" legs. Casters available below

Number of Fryers	Model SE14X* (14kW)	Model SE14S (17kW)	Model SE14RS* (22kW)	Model SE18S (17kW)	Model SE18RS (22kW)	Suffix SS Stainless Back	Back-up T-stat	Basket Lifts (See Note 1)
Solid State Thermostat - standard with melt cycle, boil-out capability, and drain valve interlock switch								
1	\$41,062	\$43,824	\$46,393	\$48,219	\$50,788	\$1,308	N/A	N/A
2	\$59,833	\$65,357	\$70,495	\$74,146	\$79,285	\$2,616	N/A	N/A
3	\$78,603	\$86,890	\$94,598	\$100,074	\$107,782	\$3,925	N/A	N/A
4	\$97,374	\$108,422	\$118,699	\$126,002	\$136,279	\$5,233	N/A	N/A
Digital Control - standard with two count down timers, melt cycle, boil-out capability, and drain valve interlock switch								
1	\$41,759	\$44,520	\$47,089	\$48,916	\$51,485	\$1,308	\$1,209	\$6,377
2	\$61,226	\$66,750	\$71,888	\$75,539	\$80,678	\$2,616	\$2,418	\$12,754
3	\$80,692	\$88,979	\$96,687	\$102,164	\$109,872	\$3,925	\$3,627	\$19,130
4	\$100,160	\$111,209	\$121,486	\$128,789	\$139,065	\$5,233	\$4,836	\$25,507
12 Button Computerized Control - standard with twelve count down timers with elastic "flex time" for more product consistency. Melt cycle, boil-out capability, and drain valve interlock switch								
1	\$45,220	\$47,982	\$50,551	\$52,377	\$54,946	\$1,308	\$1,209	\$6,377
2	\$68,149	\$73,673	\$78,811	\$82,462	\$87,602	\$2,616	\$2,418	\$12,754
3	\$91,078	\$99,364	\$107,072	\$112,549	\$120,257	\$3,925	\$3,627	\$19,130
4	\$114,007	\$125,055	\$135,332	\$142,635	\$152,912	\$5,233	\$4,836	\$25,507
OneTouch Control - 10.1" display								
1	\$47,819	\$50,581	\$53,150	\$54,976	\$57,545	\$1,308	N/A	\$6,377
2	\$73,347	\$78,871	\$84,009	\$87,660	\$92,799	\$2,616	N/A	\$12,754
3	\$98,874	\$107,160	\$114,869	\$120,345	\$128,053	\$3,925	N/A	\$19,130
4	\$124,402	\$135,450	\$145,727	\$153,030	\$163,307	\$5,233	N/A	\$25,507
Note 1: Basket Lifts not available with SSTC controller. Add 100 lbs to fryer weight. Basket lifts add 4-1/2" to overall depth of fryer. Basket lifts are wired at the factory for fryer voltage on 208v, 240v models. All 440-480v models require an additional 115v supply to power the basket lifts								
CASTERS (1/2 set per cabinet, minimum 1 set)								
Number of Fryers		1	2	3	4	5	6	
Price		\$867	\$867	\$1,301	\$1,735	\$2,168	\$2,602	
SOLSTICE BREAD & BATTER - BNB DUMP STATION								
Standard with 4-5/8" recessed pan and screen. Scooped pan liner available at no additional cost in lieu of screen								
		Stainless Steel Back (SS) Add \$		Approx Ship Wt. (lbs.)		Approx Cubic Feet		
BNB-SE14		\$2,977	\$1,223	150		17		
BNB-SE18		\$3,031	\$1,223	150		23		
PCF-14 (Crisp'N Hold pg 24)		\$17,258	\$1,223	210		17		
PCF-18 (Crisp'N Hold pg 24)		\$17,731	\$1,223	217		23		
If BNB or PCF is added between two fryers, an additional piping charge will apply								
Flush Hose - to assist in rinsing the tank during oil filtration								\$1,141
Filter Heater - for use with solid shortening								\$1,221
PFW-1 Built-in Foodwarmer, 750watt								\$2,059
Paperless Filter Option								\$987
480 VAC								\$1690 per fryer
Power Cord and Plug-6 foot, 4 gauge power cord with NEMA 15-60P Plug, Option available for Domestic SE models, 14KW and 17KW 3 phase, 208V or 240V fryers only								\$837 per fryer
Oil Handling - Waste oil piping option (for liquid shortening)								\$2,340
Oil Handling - Solid shortening upgrade (for solid shortening)								\$3,561
Fresh Bulk Oil Connection								\$589

*For BNB dump station, add 150 lbs to above weight

*For basket lifts, add 100 lbs per fryer to above weight. For systems with SE14TS, SE14TRS Twin Tank fryers or mix and match configurations, please contact your Pitco representative or call the factory for pricing assistance

SOLSTICE GAS - PACKAGED SYSTEMS

SOLSTICE GAS SYSTEMS WITH FILTER - GAS

Select From These Systems Or Build Your Own On Page 14
All Solstice Gas Fryer Systems standard with rear "T" manifold and 9" legs. Casters available below

Number of Fryers	Model SG14RS	Suffix SS Stainless Back	Back-up T-stat	Basket Lifts (See Note 1)
Millivolt Thermostat				
1	\$44,096	\$1,308	N/A	N/A
2	\$65,903	\$2,616	N/A	N/A
3	\$87,711	\$3,925	N/A	N/A
4	\$109,515	\$5,233	N/A	N/A
Solid State Thermostat - standard with melt cycle, boil-out capability, matchless ignition and drain valve interlock switch				
1	\$46,119	\$1,308	N/A	N/A
2	\$69,950	\$2,616	N/A	N/A
3	\$93,781	\$3,925	N/A	N/A
4	\$117,608	\$5,233	N/A	N/A
Digital Control - standard with two count down timers, melt cycle, boil-out capability, matchless ignition and drain valve interlock switch				
1	\$46,895	\$1,308	\$1,209	\$6,377
2	\$71,502	\$2,616	\$2,418	\$12,754
3	\$96,109	\$3,925	\$3,627	\$19,130
4	\$120,712	\$5,233	\$4,836	\$25,507
12 Button Computerized Control - standard with twelve count down timers with elastic "flex time" for more product consistency. Melt cycle, boil-out capability, and drain valve interlock switch				
1	\$50,364	\$1,308	\$1,209	\$6,377
2	\$78,441	\$2,616	\$2,418	\$12,754
3	\$106,517	\$3,925	\$3,627	\$19,130
4	\$134,590	\$5,233	\$4,836	\$25,507

Note 1: To meet CSA specification, all gas fryers with basket lifts must be ordered with casters and installed with flexible gas connector with restraining device. Basket lifts add 3-7/8" to overall depth of fryer. Not available with Millivolt or Solid State

CASTERS (1/2 set per cabinet, minimum 1 set)

Number of Fryers	1	2	3	4	5	6
Price	\$867	\$867	\$1,301	\$1,735	\$2,168	\$2,602

SOLSTICE BREAD & BATTER - BNB DUMP STATION

Standard with 4-5/8" recessed pan and screen. Scooped pan liner available at no additional cost in lieu of screen. Additional BNB accessories on page 29

		Stainless Steel Back (SS) Add \$	Approx Ship Wt. (lbs.)	Approx Cubic Feet
SGBNB14	\$2,977	\$1,223	150	17
SGBNB18	\$3,031	\$1,223	150	23
PCF14 (Crisp'N Hold pg 24)	\$17,258	\$1,223	210	17
PCF18 (Crisp'N Hold pg 24)	\$17,731	\$1,223	217	23

If BNB or PCF is added between two fryers, an additional \$ 2,340 piping charge will apply

Flush Hose - to assist in rinsing the tank during oil filtration	\$1,141
Filter Heater - solid shortening (per filter X1 PLUS additional \$1186 per vat)	\$1,221
Filter Heater - for use with liquid shortening	\$1,221
PFW-1 Built-in Foodwarmer, 750watt	\$2,059
Paperless Filter Option	\$987

APPROXIMATE SHIPPING WEIGHT CHART (LBS)

Fryers	1	2	3	4	5	6
SG14	350	550	785	980	1195	1410

*For BNB dump station, add 150 lbs to above weight | *For basket lifts, add 100 lbs per fryer to above weight



SG14R-2 shown with optional filter drawer & casters

Bulk Waste Oil Handling Options	List Price
Waste oil piping option (for liquid shortening)	\$2,340
Solid shortening upgrade (for solid shortening)	\$3,561



**DON'T FORGET
ACCESSORIES**
See pages 28-31 for all
available accessories

Baskets

Twin,
Triple, or Full
Options Available



Tank Screen



Tank Cover



Splash Guard

Covers & Guards

Racks and Mesh Screens For Gas and Electric Fryers

Check out some other
product specific accessories
on the designated
product pages

For Fryers and
Pasta Cookers

STANDARD FRYERS

GAS AND ELECTRIC

Model E35 - Electric Floor Fryer

- Stainless steel tank, front, door and sides
- Sealed construction heating elements with high temperature alloy stainless steel sheath

ENERGY STAR® QUALIFIED MODELS

Model VF65

- 40% less gas with same production rate as a 65C+S
- 65lb Oil Capacity
- 95,000 BTU

Model VF35-ES

- 35lb Oil Capacity
- 70,000 BTU

ECONOMY - GAS 🔥

(Standalone fryers not available with filtration). See page 23 for portable filtration systems

Model Number	Oil Capacity (Lbs.)	BTUS	Cook Area W x D	Suffix S Stainless Steel Tank/Front/Door	Approx Ship Wt. (lbs.)	Approx Cubic Feet
CE 35C+	35-40	90,000	14" x 14"	\$5,619	161	17
40D	40-45	107,000	14" x 14"	\$8,430	181	17
45C+	42-50	122,000	14" x 14"	\$11,005	181	17
CE 65C+	65-80	150,000	18" x 18"	\$13,214	226	23

STANDARD SOLSTICE - GAS 🔥

Stand alone only. Millivolt control only. Not available with Filter Drawer filtration system or in a battery

Model Number	Oil Capacity (Lbs.)	BTUS	Cook Area W x D	Suffix S Stainless Steel Tank/Front/Door	Approx Ship Wt. (lbs.)	Approx Cubic Feet
CE SG14	40-50	110,000	14"x 14"	\$14,301	200	17
CE SG14R	40-50	122,000	14"x 14"	\$19,103	208	17
CE SG14T	20-25 each	50000 each	14"x 14"	\$20,228	230	17
CE SG18	70-90	140,000	18"x 18"	\$19,181	226	23

Casters, covers and other accessories available on page 30

ENERGY STAR FRYER - GAS 🔥

Free Standing, stand alone fryer | Millivolt control only | Energy Star Qualified Models are marked with Asterisk*

Model Number	Oil Capacity (Lbs.)	BTUS	Cook Area W x D	Suffix S Stainless Steel Tank/ Front/Door	Approx Ship Wt. (lbs.)	Approx Cubic Feet
CE *VF35-ES	35	70,000	14"x 13-5/8"	\$6,227	161	17
CE *VF65	65	95,000	18"x17 11/32"	\$9,328	180	23

ENERGY STAR FRYER - ELECTRIC ⚡

Model Number	Oil Capacity (Lbs.)	Power (kW)	Cook Area W x D	Stainless Steel Tank	Approx Ship Wt. (lbs.)	Approx Cubic Feet	Cutout Dimensions
*E35	35	15	14"x 14"	\$8,440	200	17	15"x 32-1/8"

COUNTERTOP FRYER - GAS 🔥

Models not available with Filter Drawer filtration | See page 22 for portable filter systems | Energy Star Qualified Models are marked with Asterisk*

Model Number	Oil Capacity (Lbs.)	BTUs	Cook Area W x D	Stainless Steel Tank	Approx Ship Wt. (lbs.)	Approx Cubic Feet
CE SGC	35	70,000	14"x 13-5/8"	\$15,199	150	17

A 70,000 BTU counter top version of our popular Solstice fryer. With a 13" wide cook surface, this fryer uses standard fry baskets. The unit can be flush mounted, or on 4" flange legs that are included

*Energy Star Model

CE CE approvals for individual models may not be available with all options or in all areas. Consult the factory for more information.

MEGAFRY FRYERS

GAS

HIGH EFFICIENCY & HIGH PRODUCTION

FEATURES

- High Efficiency & High Production
- Upgrade controls available
- Optional filtration system
- Standard with stainless steel tank, front, sides and splashback
- Standard with solid state control
- Upgrade controls available
- Standard with Large Baskets (A4514702)

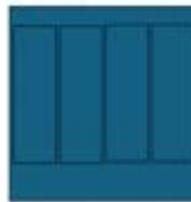
**145.6
lbs/hour**
36% more than
SSH75R!

SGM24 with 12 Button
Computer & optional casters
and 1 large/2 small
basket configuration



Submerger Option

Basket Options



Option 1
4 "small" A4514701
baskets



Option 2
2 "small" A4514701
baskets, 1 "large"
A4514702 basket



Option 3
2 "large" A4514702
baskets

MEGAFRY - GAS										
				CONTROLLER OPTIONS						
Model Number	Oil Capacity (Lbs.)	BTUs	Cook Area W x D	Solid State (SSTC)	Digital (D)	12 Button Computer (C)	OneTouch	Approx Ship Wt. (lbs.)	Approx Cubic Feet	
SGM24	140-150	165,000	24"x24"	\$34,491	\$35,188	\$38,650	\$2358/pot	375	56	
MEGAFRY-BASKET OPTIONS - QUANTITY REQUIRED										
	SGM24									
Small A4514701	4			2			-			
Large A4514702	-			1			2			
FILTER DRAWER FILTRATION SYSTEM FOR MEGAFRY OR FLAT BOTTOM FRYER										
# of Fryers in System	1		2		3		4			
FD-MEGA	\$26,481		\$28,290		\$28,735		\$33,199			
CASTERS FOR MEGAFRY OR FLAT BOTTOM FRYER										
Number of Fryers	1		2		3		4		5	
MEGAFRY	\$867		\$867		\$1,301		\$1,735		\$2,168	

OPTIONS & ACCESSORIES	
Description	List Price
Submerger Option	\$587

FLAT BOTTOM FRYER

FLAT BOTTOM FRYER

GAS

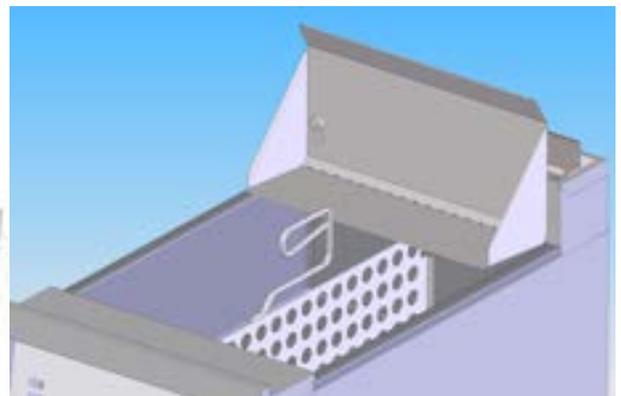
- Perfect for free float frying, no tubes
- 24" x 24" and 18" x 24" sizes
- Standard mild steel tank
- Matchless Ignition
- Standard stainless steel front, sides and splashback
- No combustion blower
- Optional filter system

FLAT BOTTOM FRYER - GAS 🔥							
Model Number	Oil Capacity (Lbs.)	BTUs	Cook Area W x D	Solid State (SSTC)	Digital (D)	Approx Ship Wt. (lbs.)	Approx Cubic Feet
FBG18	42-65	100,000	18" x 24"	\$30,330	\$31,026	355	39
FBG24	57-87	120,000	24" x 24"	\$32,706	\$33,402	423	47
FILTER DRAWER FILTRATION SYSTEM FOR FLAT BOTTOM FRYERS							
Number of fryers in system				1	2	3	4
FD-Flat Bottom				\$26,481	\$28,290	\$30,746	\$33,199
CASTERS FOR FLAT BOTTOM FRYERS							
Number of fryers		1	2	3	4	5	6
Flat Bottom		\$867	\$1,301	\$1,736	\$2,168	\$2,602	\$3,035

OPTIONS & ACCESSORIES	
Description	List Price
Tank Divider FBG	\$418
Crumb Tray FBG	\$185



FBG24X24, FB24X24,
FD-FLAT BOTTOM WITH OPTIONAL CASTERS



TANK DIVIDER OPTION AND
CRUMB TRAY ACCESSORY

FILTRATION

OIL HANDLING

OIL FILTRATION AND RECLAMATION SYSTEMS



P14



FAT VAT

FAT VAT						
Description						List Price
Convenient, safe oil transport system holds 40 pounds (5.3 gallons)						\$2,453
PORTABLE FILTRATION						
Filter requires separate power connection. For use with gas or electric fryers						
Filter Model Number	Oil Capacity (Lbs.)	Filter mounted on 2" casters For use with:	List Price	Filter Heater (add-on)	Paperless Filter (add-on)	Approx Ship Wt. (lbs.)
P14	55	All 14 size fryers	\$10,496	\$1,221	\$987	131
P18	75	All 18 size fryers	\$12,383	\$1,221	\$987	156
RP14	55	All 14 size fryers (Reversible Pump)	\$11,282	\$1,221	\$987	131
RP18	75	All 18 size fryers (Reversible Pump)	\$13,227	\$1,221	\$987	156

CE
CE
CE
CE

OIL RECLAMATION



With Pitco's internal oil reclamation system, a third party oil company can install their holding system and connect it directly to a Pitco fryer system. This means an operator has no spilling and no burning hazards when it comes to the disposal of used oil. Pitco's filter pump will deliver used oil to a third party holding tank. Just another way Pitco is saving its customers money. Tie into a third party remote oil system with waste oil piping option, for use with Solstice Filter.

Description	List Price
Waste oil piping option (for liquid shortening)	\$2,340
Solid shortening upgrade (for solid shortening)	\$3,561
Fresh Bulk Oil Connection	\$589

CE CE approvals for individual models may not be available with all options or in all areas. Consult the factory for more information.

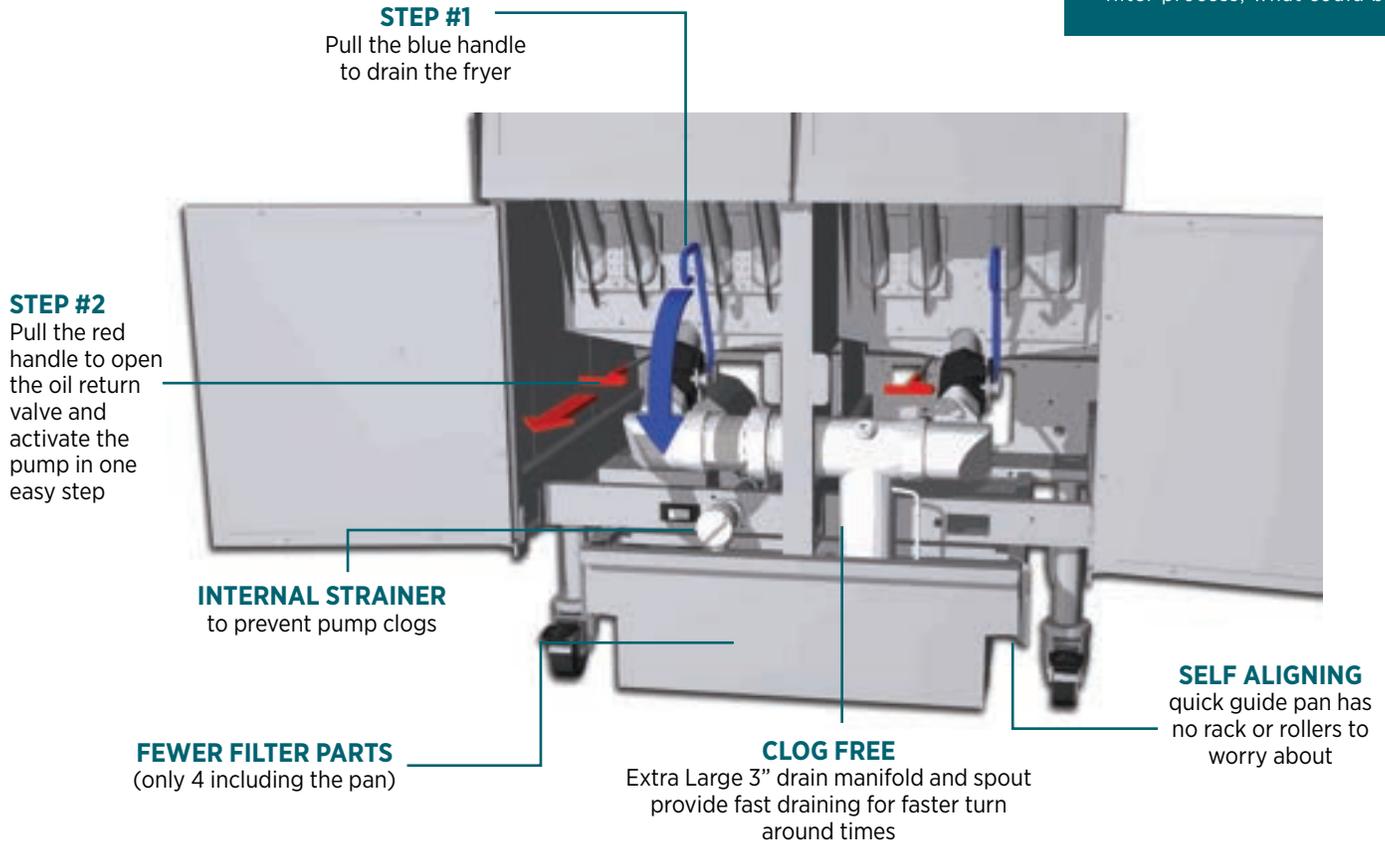
[P] +1 603.225.6684 | www.pitco.com



SOLSTICE FILTER DRAWER

SMART, SIMPLE AND EASY TO USE

With a 3" drain line, 8 gallon per minute oil pump, & simple two step filter process, what could be easier?



The Solstice Filter System is available on two or more fryers, or the Solstice SoloFilter can be paired with a single gas or electric fryer.

SOLSTICE FILTER DRAWER OIL FILTRATION SYSTEM							
Number of Full and/or Twin Tanks in System - Note: Twin Tank = 2 Tanks Solstice filter requires separate power connection on all gas fryers and electric fryers of 400 or 440 volt							
FD-Solstice	SoloFilter	2	3	4	5	6	Approx Ship Wt. (lbs.)
	\$24,630	\$26,969	\$29,309	\$31,649	\$33,989	\$36,329	150
Filter Drawer Guidelines: 1. All filters for gas fryers are available in 115vac -60hz. All single phase. For other voltages, please contact factory 2. All filters for electric fryers are wired at the factory for the fryer voltage on models from 208-240v. All 440-480v units require an additional 115v supply to power the filter system 3. Tie into a remote oil system with waste oil piping option, for use with Solstice Filter Drawer in a battery of two or more fryers see above for more details							
OPTIONS & ACCESSORIES							
Description							List Price
Flush Hose - to assist in rinsing the tank during oil filtration							\$1,141
Filter Heater - for use with solid shortening							\$1,221
Special Piping Charges For All Filter Systems - Piping charge for fryer to add to existing Solstice Battery Filter Drawer or SoloFilter, and piping through a BNB Dump Station							\$2,340
Paperless Filter Option							\$987

HOLDING & MERCHANDISING

ELECTRIC

DON'T HOLD YOUR FOOD, CRISP IT!

- Gentle hot air circulation draws air across and through food product for optimal temperature and texture to maintain warmth and crispness
- Heating elements and components located away from oils and vapors
- Large landing zone and adjustable and removable dividers for flexible product holding and easy cleaning
- All stainless steel construction with removable product tray and grease filters for easy cleaning
- Floor models can be used in a Solstice Fryer battery to keep food products crispy, hot, and ready to serve
- Large product landing zone

PCC/PCF PERFORMANCE

Food comes out of the fryer at 200° to 210°F. Active air circulation through the food, cools product to holding temperature quickly to reduce moisture loss and stop the cooking process. Excess moisture and oils are wicked away from the product and it remains crispy for an extended time.

HEAT LAMP PERFORMANCE

Food comes out of the fryer at 200° to 210°F. Under the heat lamp, heat is released slowly from the product as it continues to cook for as long as 45 minutes. Moisture and oil seep out and collect on the food. The result is overcooked and mushy product after 10-15 minutes.



PCC14



PCF18

CRISP N'HOLD CRISPY FOOD STATION - ELECTRIC ⚡

CE
CE
CE
CE
CE

Model Number	Sections	Capacity (Volume) cubic Inches	List Price	Approx Ship Wt. (lbs.)
COUNTER MODELS				
PCC14	2	837	\$14,100	60
PCC18	3	1050	\$14,514	70
PCC28	4	1780	\$18,545	98
FLOOR MODELS				
PCF14/PCFLV14	2	837/625	\$17,258	155
PCF18/PCFLV18	3	1050/821	\$17,731	165

* Countertop models (PCC) can not be used on existing BNB units

SOLSTICE BREAD AND BATTER - BNB DUMP STATION

Model Number	List Price	Approx Ship Wt. (lbs.)	Approx Cubic Feet
BNB (SSH55, SE14, SG14) SELV14, SSHLV14	\$2,977	150	17
BNB (SSH75, SE18, SG18)	\$3,031	150	23

OPTIONS & ACCESSORIES

Description	List Price
Stainless Steel Back (SS) Per Unit	\$1,308
PFW-1 Built in Foodwarmer, 750watt for BNB Bread and Batter Dump Station	\$2,059
Basket Tower (SELV14, SSHLV14, SSH55, SE14, SG14R)	\$6,425
Basket Tower (SELV184, SSHLV184, SSH75, SE18)	\$6,701

CE CE approvals for individual models may not be available with all options or in all areas. Consult the factory for more information.

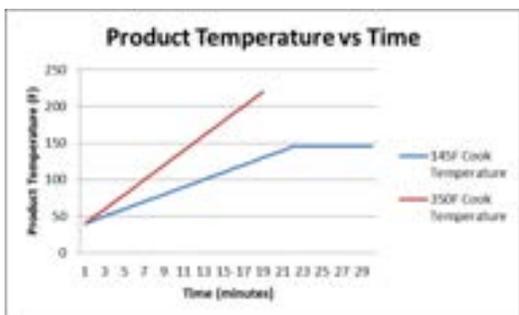


DISCOVER HOW A RETHERMALIZER ADDS VERSATILITY & MORE



SOLSTICE BURNER DESIGN

The solstice burner draws more primary air for improved air gas mixture. The baffle design causes a scrubbing action of the flame, squeezing more heat out. This design causes the baffle to get into radiant mode quicker for improved temperature recovery and faster cooking.



Check out our blog for more details on how a rethermalizer can change both your menu and your kitchen operations at www.pitco.com/blog

Add Menu Versatility

Experience the benefits of re-heating high quality food products previously prepared and frozen in bulk. Reduce kitchen labor and training as well as store-site equipment requirements. Pitco Solstice Rethermalizers with marine grade stainless steel hold foods at a precise set temperature.



Basket Options

Rethermalizers have many options including racks, suitcases and baskets. Racks and suitcases come in 8 or 12 product capacities.

Sous Vide = cooking under vacuum
Water Retherm = reheating under vacuum

MORE **BENEFITS** OF RETHERM

REDUCES FOOD WASTE & INCREASES FOOD SAFETY

FOOD REMAINS AT SAFE SERVING TEMPS ALL DAY

HOLDS FOOD AT EXACT SERVING TEMPERATURE

MINIMIZED KITCHEN LABOR AND TRAINING

SOLSTICE RETHERMALIZER

GAS & ELECTRIC

- Solstice combustion system for **improved gas efficiency**
- Reduces kitchen labor and training
- Improves kitchen safety
- Gas Self Cleaning Burner system and down draft protection (patented)
- Convenience over range top application
- Exceptional product quality
- Reduces energy usage



CRTE Counter Top Electric Rethermalizer

WATER RETHERMALIZER - GAS

Model Number	BTUs	Water Capacity (Gallons)	Suffix S Stainless Tank, Front and Door Digital Control	Stainless Back & Sides (SS) Add \$	Approx Ship Wt. (lbs.)
SRTG-X (Single)	55,000	17.5	\$25,561	\$1,458	220 lbs.
SRTG-X2 (Dual)	110,000	17.5 ea	\$47,481	\$2,916	477 lbs.

Standard with Digital Thermostat, matchless ignition, automatic water fill, auxiliary manual fill, common drain/ overflow, stainless steel hinged tank cover(s), tube rack, 6" legs. Supplied with cord and plug

SOLSTICE RETHERMALIZER - ELECTRIC

Model Number	kW	Water Capacity (Gallons)	Suffix S Stainless Tank, Front and Door Digital Control	Stainless Back & Sides (SS) Add \$	Approx Ship Wt. (lbs.)
SRTE14-GM (Single)	10.5 kW *	16.5	\$25,561	\$1,458	220 lbs.
SRTE14-2-GM (Dual)	10.5 kW ea*	16.5 ea	\$42,590	\$2,916	477 lbs.

Standard with Digital Thermostat, automatic water fill, auxiliary water fill, common drain/over flow, stainless steel hinged tank cover(s), element rack, 6" legs. No power cord supplied for single phase models, available at additional charge 3 phase. Electric service must be hard wired by a licensed electrician
*Power Rating is 8kW at 208V and 10.5kW at 240V

Power Cord and Plug - 6 foot, 4 Gauge power cord, with NEMA 15-60P plug. Option available for SRTE models 3 phase, 208V or 240V appliances only

\$838

COUNTER TOP RETHERMALIZER - ELECTRIC

Model Number	KW	Water Capacity (Gallons)	Stainless Back & Sides (SS) Add \$	Approx Ship Wt. (lbs.)
CRTE	6 kW	6	\$10,272	60

FLOOR MODELS OPTIONS & ACCESSORIES

Description	List Price
Casters - 1/2 Set per tank, minimum 1 set	\$867/set
Water Quick Disconnect- Self closing single hand operation water supply hose	\$1,053
1/3 Pan Rails -Holds various sizes of hotel pans to keep foods warm	Set of 2 for single tank
	Set of 3 for dual tank

RACKS

Description	Part Number	List Price
8 product/Tall Vertical Food Rack	B4511001	\$607
8 product/Vertical Food Rack	B4509402	\$709
12 Product Horizontal Food Rack	B4513001	\$441

SUITCASES

Description	Part Number	List Price
Food Product Suitcase/Narrow	B4511101	\$607
Food Product Suitcase/Wide	B4511102	\$607
Food Product Suitcase/Tall Narrow	B4513302	\$409
Food Product Suitcase/Tall Wide	B4513301	\$630
Suitcase, 2.50" Wide	B4516101	\$516

BASKETS

B4511601	\$1,065
B4511501	\$433

SOLSTICE SUPREME PASTA COOKER

GAS & ELECTRIC

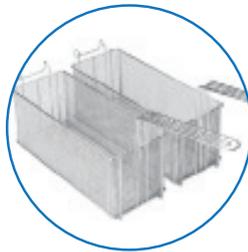
- Gas Solstice Burner Technology, No Blower or Ceramics
- Gas Self Cleaning Burner System & Down Draft Protection (patented)
- High Efficiency Design
- Standard with 4 Button Digital Controller
- Rinse Faucet Standard on Rinse Station
- Now Includes Standard Water Fill
- Drain "T" Manifold Standard on Pasta Cookers Combined with Rinse Station



SSPE14/ SSRE14



Individual Portion Cups and Rack - (9) 4"x4" cups for use in gas or electric. For cooking or reconstituting of single portions.



Oblong Baskets - 15-3/4" x 6" x 7" for use with any pasta cooker. Can also be used with dual basket lift. For cooking of smaller portions. Can be used as holding rack for small round baskets, 2 ea.



Bulk Baskets
Small 13-1/4" x 13-1/4" x 9" for use with gas or electric. Small bulk loads up to 5 lbs of dry pasta. Can also be used with single basket lift.



Round Baskets - 4-5/8" or 6-1/4" for use with gas or electric. Standard or fine mesh available. For cooking of various types of pasta or reconstituting of small portions.

SOLSTICE SUPREME PASTA COOKER - GAS

Model Number	BTUs	Water Capacity (Gallons)	All Stainless Steel	Approx Ship Wt. (lbs.)	Approx Cubic Feet
SSPG14	60K	12	\$28,741	250	55
SSRS14 Rinse Station	n/a	10	\$13,065	136	17

SOLSTICE SUPREME PASTA COOKER - ELECTRIC

Model Number	BTUs	Water Capacity (Gallons)	All Stainless Steel	Approx Ship Wt. (lbs.)	Approx Cubic Feet
SSPE14	12.5	12	\$23,014	177	17
SSRE14 Rinse Station	n/a	10	\$13,065	136	17

SOLSTICE SUPREME PASTA COOKER OPTIONS & ACCESSORIES

Description	List Price
Quick Set Timer (can not be used with basket lifts)	\$427
Single Basket Lift* (adds 4-1/2" to overall depth)	\$3,189
Dual Basket Lift* (adds 4-1/2" to overall depth)	\$6,377
Rinse Tank Insulation	\$2,547
Drain "T" Manifold (specify when ordering)	N/A
Water Quick Disconnect	\$1,053
Casters	\$867
Water Saving Flow Regulated Mixing Valve (In addition to standard manual fill) - Available on Gas Units Only	\$1,316

*Gas units with basket lifts must include casters

OPTIONS & ACCESSORIES

FLEXIBLE CONNECTORS (GAS QUICK DISCONNECT) Gas quick disconnect couplings with flexible hose, restraining device and thermal shut-off						
Gas Connector Size	Disconnect BTU Capacity		Part Number	List Price		
	Single Units	Multiple Units				
3/4" x 36"	240,000	---	B8003102	\$1,553		
3/4" x 48"	240,000	---	B8003103	\$1,727		
1" x 36"	---	390,000	B8003105	\$1,882		
1" x 48"	---	390,000	B8003106	\$2,146		
1-1/4" x 36"	---	575,000	B8003108	\$2,555		
1-1/4" x 48"	---	575,000	B8003109	\$2,864		

FRYERS CLEANING ACCESSORIES			
Description	Use	Part Number	List Price
Clean Out Rod	Used to clean fryer drain line	STD-A3301001, SELVA3881001 SSHLV-A3381003, SELV-A3381003	\$101
Cleaner - 25 Lbs.	Extends the life of the fryer and shortening	P6071397	\$627
Cleaning Brush	High temperature, Teflon cleaning brush	PP10056	\$201
Crumb Scoop	Designed to fit between tubes and elements for removal of heavy sediment	Std-B7490701 Twin, SE-B5008101, SSHLV-B500812	\$176
Fat Vat	Convenient, safe oil transport system holds 40 pounds (5.3 gallons)	D9109105	\$2,453
Skimmer	Used for removing food particles from the oil surface	PP10725	\$120

FILTER ACCESSORIES			
Description	Use	Part Number	List Price
Filter Shovel Scoop	Used to remove debris from filter pan	B6681201	\$134
Powder	Filter powder - 120, 8 oz. packets	PP10733	\$317
Paperless Filter Assembly	(Priced as substitute for standard assembly in new filter system)		\$987

FILTER PAPER						
Part Number	Model Number	Type	Paper Quantity	Gauge	Size	List Price
PP10613	Solstice Filter Drawer	Envelope	100	Heavy Duty	18-1/2" x 20-1/2"	\$563
A6667104	SFSSH55/T/R, SFSG14R, SFSE14/T/R/TR, ROV Solo & Dual	Envelope	100	Heavy Duty	10" x 20-1/2"	\$341
A6667105	ROV Triple and up	Envelope	100	Heavy Duty	14" x 22"	\$384
P6071371	P14	Flat	100	Standard	13-1/2" x 24"	\$354
PP10612	P14	Flat	100	Heavy Duty	13-1/2" x 24"	\$444
P6071373	P18	Flat	100	Standard	17-1/2" x 28"	\$453
PP10606	P18	Flat	100	Heavy Duty	17-1/2" x 28"	\$565
A6667103	RP14 and RP18	Envelope	100	Heavy Duty	20-1/2 x 14-1/4"	\$537

INSTITUTIONAL PACKAGES						
Description	SG14R, SSH55/55R/55T, SSH60/60R, SE14/14R/14T	SSH75/75R, SSH60W/60WR, SE18/18R	MEGAFRY	FD Filter Drawer	BNB	
Door Latch Assembly	Required	Required	Required			Required
16ga. Tank/Front panel cover assembly	Required	Required	Required			Required
Flanged legs	Required	Required	Required			Required
Stainless back	Required	Required	Required			Required
Gas - Total Add-on	\$3,567	\$3,771	\$4,344	See Note 1		\$2,988
Electric - Total Add-on	\$3,968	\$4,198	N/A	See Note 1		\$3,400

■ Locks and keys to be supplied by end user
 ■ Not available with institutional package: Basket Lifts, Filter Flush Hose, Quick Disconnects, Casters, Fat Vat
 NOTE 1: No modifications required for institutional packages on this product
 ■ All exposed fasteners meet or exceed requirements set forth by the American Correctional Food Service association (Std. No. 1, section 1401)

OPTIONS & ACCESSORIES

TANK COVER CHART			
Model Number	18 Gauge Cover		List Price (Each)
Without Basket Lifts			
SSHLV14, SSHLV14T, SELV14, SELV14T	B2101519		\$628
SELV184, SSHLV184	B2101521		\$823
SG14/14R, SGBNB14, SSH55/55T/55R/55TR, SSH60/60R	B2101501		\$586
SGBNB18, SSH75/75R, SSH60W/60WR, VF65	B2101502		\$823
SE14/14X/14R/14T	B2101505		\$628
SE18/18R/184/184R	B2101506		\$823
FBG18	B2101510		\$823
FBG24	B2101511		\$1,240
SGM24	B2101512		\$1,240
35C+	B3307401		\$628
45C+	B3307501		\$628
65C+	B2100108		\$823
E35	B2101508		\$628
VF35	B2101518		\$628
SGC	B2010504		\$628
SSPG14	B2103001		\$628
With Basket Lifts			
SSHLV14, SSHLV14T, SELV14, SELV14T	B2101519		\$628
SELV184, SSHLV184	B2101521		\$823
SG14/14R, SSH55/55T/55R/55TR, SSH60/60R	B2101603		\$586
SG18, SSH75/75R, SSH60W/60WR	B2101604		\$823
SE14/14X/14R/14T	B2101605		\$628
SE18/18R/184/184R	B2101606		\$823
SSPE14	B2100422		\$586
SSPG14	B2103002		\$586
CASTERS			
Description	Fryer	Part Number	List Price
6" Swivel	Economy	B3901501	\$867 set
9" Swivel	Solstice Supreme, SG, SE, VF35, VF65 & Flatbottom Fryers, Pasta Cookers, Rethermalizers, BNB, ROV Triple and up	B3901504	\$867 set
9" Locking	Reduced Oil Volume Fryers, Solo and Dual	B3902304	\$217 each
10" Rigid Non-locking	Solstice SoloFilters	B3902301	\$217 each
10" Rigid Locking	Solstice SoloFilters	B3902303	\$217 each
11" Swivel	MegaFry	B3901505	\$867 set
SGBNB DUMP STATION			
Standard with 4-5/8" recessed top/screen. Matches dimensions of fryer. Approximate shipping weight 150 pounds.			
Description	Notes	List Price	
Bread and Batter Dump Station 14"		\$2,978	
Bread and Batter Dump Station 18"		\$3,033	
PFW-1 Built-in Foodwarmer, 750watt		\$2,059	
PFW-2 Free Standing Foodwarmer, 500watt		\$2,059	
Scooped Pan Liner (in lieu of screen)	No Additional Cost - Specify at Point of Order	N/A	
Flat Worktop	Call factory for availability n/c	N/A	
Flush Worktop	Call factory for availability n/c	N/A	
SPLASHGUARDS			
Mounts on tank side to prevent splashing of oil from one unit to another. Consult factory for other height requirements			
Description	List Price		
6"	\$409		
8"	\$455		
10" (Economy Fryers Only)	\$474		
12"	\$544		
18"	\$781		
WORKSHELVES			
Description	List Price		
Call factory for specifications and availability	\$1,743		

BASKETS & WIRE GOODS

BASKET & WIRE GOODS						
Description	Part Number	Size	Type of Handle(s)	Quantity Per Tank	List Price (Each)	
Pasta Wire Goods						
Small Bulk Basket	B4510202	12 1/4" X 13 1/4" X 9"	Sides	1	\$857	
Large Bulk Basket	B4512702	16" X 13 1/4" X 10"	Sides	1	\$1,122	
Round Basket 4 5/8" Fine Mesh	B4510002	4 1/5 ID	Front	6	\$536	
Round Basket 4 5/8"	B4510001	4 1/5 ID	Front	6	\$354	
Round Basket 6 1/4"	B4509901	6 1/4 ID	Front	4	\$374	
Oblong Basket Stainless	B4509801	15 3/4" X 6" X 7"	Front	2	\$593	
Individual Serving Baskets w/ rack	B9010006	9 Indiv. Baskets w/rack		1	\$597	
Individual Serving Basket Only	P6071998	Single 4" X 4" Basket		9	\$91	
Element Rack - Electric	B7611202			1	\$354	
Tube Rack - Gas	B4510101			1	\$344	
Twin Baskets Regular Mesh (Shipped standard with equipment)						
35/45C+S, SG14/14R, SSH55/55R, SE14/R VF35, ROV	P6072145	13 1/4" X 6 1/2" X 5 3/4"D	Front	2	\$231	
SE14T, SSH55T, 55TR	P6072145	13 1/4" X 6 1/2" X 5 3/4"D	Front	1	\$231	
65C+, SG18, SE18/18R, SSH75/75R, VF65	P6072184	17 1/4" X 8 1/2" X 5 3/4"D	Front	2	\$231	
SSH60/60R	A4500306	17 1/4" X 6 1/2" X 5 3/4"D	Front	2	\$231	
SSH60W/60WR, SE184/184R	A4500305	13 1/4" X 8 1/2" X 5 3/4"D	Front	2	\$231	
Twin Baskets-Fine Mesh						
35/45C+S, SG14/14R, SSH55/55R, VF35, ROV	P6072146	13 1/4" X 6 1/2" X 5 3/4"D	Front	2	\$466	
SG14T, SE14T/14TR, SSH55T, 55TR	P6072146	13 1/4" X 6 1/2" X 5 3/4"D	Front	1	\$466	
65C+, SG18, SE18/18R, SSH75/75R, VF65	P6072188	17 1/4" X 8 1/2" X 5 3/4"D	Front	2	\$580	
Square/Full Size Basket - Regular Mesh (optional in lieu of twin baskets with standard fryers)						
35/45C+S, SG14/14R, SSH55/55R, SE14/R, VF35	P6072143	13 1/4" X 13 1/2" X 5 3/4"D	Front	1	\$592	
65C+, SG18, SE18/18R, SSH75/75R, VF65	P6072180	17 1/2" X 16 3/4" X 5 3/4"D	Sides	1	\$601	
Square/Full Size Basket - Fine Mesh						
35/45C+S, SG14/14R, SSH55/55R, ROV, VF35	P6072144	13 1/4" X 13 1/2" X 5 3/4"D	Front	1	\$553	
Triple Size Baskets						
45C+S, SG14/14R, SSH55/55R, SE14/R	P6072147	13 1/4" X 4 1/2" X 5 3/4"D	Front	3	\$220	\$661 per set
65C+, SG18, SE18/18R, SSH75/75R	P6072185	17 1/4" X 5 1/2" X 5 3/4"D	Front	3	\$253	\$760 per set
SSH60W/60WR, SELV184, SSSLV184, SE184/184R	A4514901	13 1/4" X 5 5/8" X 5 3/8"D	Front	3	\$219	\$658 per set
Quadruple Size Baskets						
SSH60W/60WR, SELV184, SSSLV184, SE184/184R	P6072147	13 1/4" X 4 1/2" X 5 3/4"D	Front	4	\$220	\$661 per set
Tank Racks						
35C+, SGC, VF35	PP10434	13 1/2" X 11 1/2"	---	1	\$190	
65C+, SE18/18R, SSH75/75R	P6073186	17 1/2" X 17 1/2"	---	1	\$190	
SG14/14R, 45C+, SSH55/55R, SE14/14R, 45C+	A4500601	13 1/2" X 13 1/2"	---	1	\$190	
SSH55T/55TR	B4511801	13 1/2" X 6"	---	1	\$190	
SSH60/60R, VF65	A4500604	13 1/2" X 17 1/2"	---	1	\$190	
SSH60W/60WR	A4500602	17 1/2" X 13 1/2"	---	1	\$190	
SG18	B4511901	17 1/2" X 17 1/2" Reversible		1	\$190	
SE14T	B4512401	13 1/2" X 6 3/4"	---	1	\$190	
SSHLV14	A4500605	12-1/2" x 11-3/4"	---	1	\$190	
SSHLV14T	B4511802	12-1/2" x 5-3/4"	---	1	\$190	
SSHLV184	A4500606	12-1/2" x 15-3/4"	---	1	\$190	

BASKETS & WIRE GOODS

BASKET & WIRE GOODS					
Description	Part Number	Size	Type of Handle(s)	Quantity- Per Tank	List Price
Tank Screen - Mesh					
SG18, SE18/18R, SSH75/75R	P6072186	17-1/2" x 17-1/2"	---	1	\$218
SG14/14R, SSH55/55R, SE14/14R	A4500201	13-1/2" x 13-1/2"	---	1	\$218
SE14T	B4512501	13-1/2" x 6"	---	1	\$218
SGM24	P6072402	23-1/2" x 23-1/2"	---	1	\$386
SSH60/60R, VF65, SE184/184R	A4500203	17-1/2" x 13-1/2"	---	1	\$218
Drain Screen for Bread and Batter Cabinet (Dump Station)					
SGHLVBNB, SEHLVBNB	B4508109	---	---	---	\$386
SGBNB14, SSHBNB14	B4508108	---	---	---	\$386
SGBNB18, SSHBNB18	B4508107	---	---	---	\$488
SEBNB14	B4508111	---	---	---	\$386
SEBNB18	B4508110	---	---	---	\$488
Fish Grids					
SG14/14R, SE14/14R, SSH55/55R	B7425301	13-1/2" x 13-1/2"	---	---	\$1,035
SG18, SE18/18R, SSH75/75R	B7425401	17-1/2" x 17-1/2"	---	---	\$1,545
SSH60	A5073001	13-1/2" x 17-1/2"	---	---	\$1,068
SSH60W	A5073101	17-1/2" x 13-1/2"	---	---	\$1,068
Mega Fry Baskets					
Large Mega Fry Basket	A4514702	23-1/4" x 10" x 5-3/4"	Front/Back	---	\$874
Small Mega Fry Basket	A4514701	23-1/4" x 5-3/4" x 5-3/4"	Front/Back	---	\$762
MEGAFRY OPTIONAL BASKET CONFIGURATION TABLE					
	Basket Size/Quantities				
Model Number	23-1/4" x 5-3/4" x 5-3/4"		23-1/4" x 10" x 5-3/4"		
SGM24	4		0		
SGM24	2		1		
SGM24	0		2		
ROV RACK FRYER ACCESSORIES - (see page 6 for accessories included with fryer)					
Model Number	Part Number		List Price		
Rack Holder	B5055702		\$196		
Product Rack - 12" x 16" x 1"	B5009201		\$196		
Product Basket - 12" x 16" x 2"	B5055201		\$196		



P6072145



B4510001



P6072147

START -UP • EXTENDED WARRANTY

START-UP:

We now offer prepaid start-ups!

- Just \$325 for the first serial number and \$100 for each additional serial number at the same location!
- Purchase on your original equipment order and our ASAPD will:

Complete a performance check

- ✓ Boil out the fryer(s)
- ✓ Fill the unit with oil
- ✓ Calibrate as needed
- ✓ Check for proper installation
- ✓ Check for proper performance

- A Start-up must be emailed to Pitco Service at least 5 business days prior to requiring the service at techservice@pitco.com or fill out a form online at www.pitco.com/startup_request
- The Start-up is to be completed prior to the customer using the equipment
- All required utilities and associated supporting equipment such as hoods, drains and fire protection equipment must be in place and operational prior to starting up the equipment
- Start-ups are to be performed during normal business hours. 8AM - 5PM.
- Extended Travel fee may apply outside of major metro areas
- Additional fees may be charged for time during security clearance or after hours if needed

EXTENDED WARRANTY:

We now offer extended warranties!

- Extend your Pitco Factory warranty for a full year! Call your Pitco customer service rep for pricing! United States only



WARRANTY

ORIGINAL ECONOMY EQUIPMENT LIMITED WARRANTY

GENERAL WARRANTY

Pitco Frialator, LLC warrants to the original user of its commercial cooking appliances and related equipment that said appliances and related equipment will be free from defects in material and workmanship under normal use for a period of one (1) year from the date of installation, with appropriate documentation, to a maximum of fifteen (15) months from the date of manufacture, subject to the following additions, exceptions, exclusions and limitations.

What is covered

This warranty is limited to the repair or replacement at the Company's option, without charge, of any part found to be defective within the warranty period and reasonable expenses incurred for freight and material for the installation of such part; in addition, the Company's obligation shall be limited to reimbursement for normal labor on such parts. Pitco Frialator, LLC agrees to pay the Authorized Service and Parts Distributor, for any labor and material required to repair or replace, at the Company's option, any part which may fail due to defects in material or workmanship during the above general warranty period.

How to Keep Your Warranty in Force

- Make sure any shipping damages are reported immediately. Damages of this nature are the responsibility of the carrier and must be reported by the receiver.
- Install the unit properly. This is the responsibility of the installer and the procedures are outlined in the manual.
- Do not install it in a home or residence.
- Maintain it properly. This is the responsibility of the user of the appliance and the procedures are outlined in the manual.
- Adjustments, such as calibration, leveling, tightening of fasteners or plumbing or electrical connections normally associated with initial installation. These procedures are outlined in the manual and are NOT covered by warranty.
- If it is damaged due to flood, fire or other acts of God, this is not covered under this warranty.
- Use it for what it is intended. If it is used for a purpose other than for which it was intended or designed, resulting damages are not covered under the warranty.
- Make sure that it has the correct voltage, gas supply and/or good quality water. If a failure is due to poor water quality, harsh chemical action, erratic voltage or gas supplies, these damages are not covered under the warranty.
- Do not materially alter or modify from the condition in which it left the factory.
- Do not obliterate, remove or alter the serial number rating plate.
- Use only Genuine OEM parts from Pitco Frialator, LLC or its Authorized Parts and Service Distributors. Non-OEM parts or repairs made by Non-Authorized Service and Parts Distributors are not covered by the warranty.
- If any other failure occurs which is not attributable to a defect in materials or workmanship, it is not covered.
- Food truck & mobile installations may void warranty. Combustion related issues will not be covered.

This warranty specifically excludes parts which wear or would be replaced under normal usage, including, but not limited to, lamps, fuses, interior or exterior finishes, o-rings, gaskets, wire goods. Filter hoses and wash wands are

WARRANTY

warrantied for 90 days from installation.

Limits to the Warranty

Outside the United States of America and Canada, this warranty is limited to the replacement of parts and Pitco Frialator, LLC will not bear any other expense be it labor, mileage, freight or travel.

In the United States of America and Canada, this warranty will cover up to 100 miles and two hours of round trip travel charges. Any excess travel is billable to the location.

If any oral statements have been made regarding the appliance, these statements do not constitute warranties and are not part of the contract of sale. This limited warranty constitutes the complete, final and exclusive statement with regard to warranties.

THIS LIMITED WARRANTY IS EXCLUSIVE AND IS IN LIEU OF ALL OTHER WARRANTIES WHETHER WRITTEN, ORAL OR IMPLIED, INCLUDING, BUT NOT LIMITED TO ANY WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE OR WARRANTY AGAINST LATENT DEFECTS.

Limitations of Liability

In the event of a warranty or other claim, the sole obligation of Pitco Frialator, LLC will be the repair or replacement, at the Company's option, of the appliance or the component part. This repair or replacement will be at the expense of Pitco Frialator, LLC except as limited by this warranty statement. Any repair or replacement under this warranty does not constitute an extension in time to the original warranty. Parts covered under this warranty will be repaired or replaced, at the Company's option, with new or functionally operative parts. The liability of Pitco Frialator, Inc. on any claim of any kind, including claims based on warranty, express or implied contract, negligence, strict liability or any other legal theories will be exclusively the repair or replacement of the appliance. This liability will not include, and the purchaser specifically renounces any right to recover special, incidental, consequential or other damages of any kind, including, but not limited to, injuries to persons, damage to property, loss of profits or anticipated loss of the use of this appliance.

If any provision of this warranty is unenforceable under the law of any jurisdiction, that provision only will be inapplicable there, and the remainder of the warranty will remain unaffected. The maximum exclusion or limitation allowed by law will be substituted for the unenforceable provision.

How to Obtain Warranty Service

First direct your claim to the Pitco Frialator, LLC Authorized Service and Parts Distributor, www.pitco.com/serv.asp closest to you giving complete model, serial and code numbers, voltage, gas type, and description of the problem. Proof of the date of installation and/or the sales slip may also be required. If this procedure fails to be satisfactory, write the National Service Manager, Pitco Frialator, LLC, P. O. Box 501, Concord, NH. 03302-0501. USA

This warranty gives you certain specific legal rights; you may have other rights which vary from state to state.

SALES REPRESENTATIVES

STATE	ZIP CODE	REP
Alabama	7
Alaska	15
Arizona	04
Arkansas	7
California	13
Colorado	04
Connecticut		
	060-063.....	01
	0641-0642.....	01
	0643.....	12
	0644-0648	01
	0649	12
	065, 067.....	01
	066, 068-069.....	12
Delaware	11
District of Columbia	14
Florida		
	324-325.....	7
	All other zip codes..	03
Georgia	7
Hawaii	15
Idaho	15
Illinois		
	600-619.....	09
	620, 622.....	02
	623-628.....	09
	629	02
Indiana		
	463-464.....	09
	All other zip codes..	02
Iowa	08
Kansas	08
Kentucky	02
Louisiana	07
Maine	01
Maryland	14
Massachusetts	01
Michigan	02
Minnesota	23
Mississippi	07
Missouri	08
Montana	15
Nebraska	08
Nevada	13

- 1 C.R. Peterson Associates**
 355 Bodwell Street Suite A
 Avon, MA 02322
 Tel: (508) 238-8821
 Tel: (800) 257-4040
 Fax: (508) 238-3647
 www.crpeterson.com
- 2 Gabriel East Group**
 601 5th St. NW #400
 Grand Rapids, MI 49504
 Tel: (616) 583-9720
 www.gabrielgrp.com
- 3 Eaton Marketing & Associates**
 5325 115th Avenue North
 Clearwater, FL 33760
 Tel: (727) 531-0899
 Fax: (727) 531-2906
 www.eaton-marketing.com
- 4 Hansen Group Rockies**
 4925 E. 38th Avenue
 Denver, CO 80207
 Tel: (303) 750-3727
 Fax: (303) 750-0052
 www.thehansengroup.net
- 5 Chrane Foodservice**
 9155 Sterling St Ste. 140
 Irving, TX 75063
 Tel: (844) 925-1239
 www.chranefs.com
- 6 Griffin Marketing Group**
 1935 S Main St, Suite 102
 Salisbury, NC 28144
 Tel: (704) 603-4556
 Fax: (704) 603-4561
 www.griffinreps.com
- 7 Hansen Group**
 1770 Breckinridge Pkwy
 Suite 500
 Duluth, GA 30096
 Tel: (770) 667-1544
 www.thehansengroup.net
- 8 Heartland Reps**
 1053 W. Couchman Drive
 Kearney, MO 64060
 Tel: (888) 486-1253
 www.heartlandreps.com
- 9 The Jay Mark Group**
 175 Lively Blvd.
 Elk Grove Village, IL 60007
 Tel: (847) 545-1918
 Fax: (847) 545-1932
 www.jaymark.net
- 10 Link2 Hospitality Solutions**
 108 Lincoln Parkway
 East Rochester, NY 14445
 Tel: (585) 254-1780
 Fax: (585) 254-2154
 www.link2hs.com
- 11 One Source**
 800 Calcon Hook Rd.
 Sharon Hill, PA 19079
 Tel: (610) 565-5200
 Fax: (610) 565-0725
 www.osreps.com
- 12 CR Peterson South**
 355 Bodwell St Suite A
 Avon, MA 02322
 Tel: (508) 238-8821
 Tel: (800) 257-4040
 Fax: (508) 238-3647
 www.crpeterson.com
- 13 Preferred Foodservice Specialists**
 20715 Dearborn Street
 Chatsworth, CA 91311
 Tel: (818) 998-9292 (South)
 Tel: (415) 854-6428 (North)
 www.preferredfs.com
- 14 Schmid Wilson Group**
 2545 Lord Baltimore Drive, Suite E
 Windsor Mill, MD 21244
 Tel: (410) 998-9191
 www.theswg.com

SALES REPRESENTATIVES

- 15 RHI Solutions**
5628 Airport Way S, Ste 250
Seattle, WA 98108
Tel: (425) 251-0531
www.rhi-solutions.com
- 16 Anderson Foodservice Solutions**
N8W22520 Johnson Dr. Suite K
Waukesha, WI 53186
Tel: (262) 436-0102
www.asfreps.com
- 17 W.D. Colledge**
3220 Orlando Drive, Unit 3
Mississauga, Ontario L4V 1R5
Tel: (905) 677-4428
Fax: (905) 677-5357
www.wdcolledge.com
- 18 W.D. Colledge**
134 Bainbridge Cr
Edmonton, Alberta T5T 6B4
Tel: (780) 444-8928
www.wdcolledge.com
- 19 W.D. Colledge**
1004 - 151 West 2nd St.
North Vancouver, BC V7M 3P1
Tel: (604) 787-0335
www.wdcolledge.com
- 20 W.D. Colledge**
23 Bisset Cr
Winnipeg, MB, R2Y 1B7
Tel: (604) 999-8579
www.wdcolledge.com

- 21 W.D. Colledge**
1422 Purcells Cove Road
Halifax, Nova Scotia B3P 1B5
Tel: (902) 456-5175
www.wdcolledge.com
- 22 W.D. Colledge**
8586A Lemieux St
LaSalle, Quebec H8N 2B6
Tel: (514) 365-3753
Fax: (514) 365-0761
www.wdcolledge.com
- 23 Gabriel West Group**
601 5th St. NW #400
Grand Rapids, MI 49504
Tel: (616) 583-9720
www.gabrielgrp.com

STATE	ZIP CODE	REP
New Hampshire.....		01
New Jersey		
	070-079	12
	080-086	11
	087-089	12
New Mexico.....		04
New York		
	063	1
	100-119	12
	All other zip codes..	10
North Carolina.....		06
North Dakota.....		23
Ohio		02
Oklahoma		05
Oregon		15
Pennsylvania		
	150-165	02
	All other zip codes..	11
Rhode Island.....		01
South Carolina.....		06
South Dakota.....		23
Tennessee.....		07
Texas		
	798-799.....	04
	All other zip codes..	05
Utah		04
Vermont		01
Virginia		14
Washington.....		15
West Virginia.....		02
Wisconsin		16
Wyoming		
	834	15
	All other zip codes..	04
CANADA		
Alberta		18
British Columbia		19
Manitoba.....		20
Newfoundland.....		21
New Brunswick		21
Nova Scotia.....		21
Prince Edward Island.....		21
Saskatchewan.....		20
Ontario		17
Quebec		22

ORDERING INFORMATION

ORDERING INFORMATION

PLEASE PROVIDE THE FOLLOWING INFORMATION:

- Complete Bill To/Ship To address
- Ultimate destination of equipment
- Purchase order number
- Requested ship dates and carrier
- Any special instructions
- Indicate Mark For
- CE approval required

INFORMATION FOR EQUIPMENT:

- Gas Type (natural or propane)
 - Voltage/Phase
 - Altitude requirements
 - Model number
 - Fryer/Filter line-up
- NOTE: FRYERS NOT AVAILABLE FOR CURB MOUNT

TERMS AND CONDITIONS

- Prices are LIST PRICES F.O.B factory, Concord, NH and do not include freight charges or installation
- Subject to a 35% fee if cancelled within 48 hours of ship date
- Freight Classification: Class 85
- Prices and specifications are subject to change

CHANGES

Additional costs incurred due to changes requested within two weeks of scheduled shipping date will be chargeable.

RETURNS

Prior authorization must be received in order to return merchandise. Please contact Customer Service. Credit will be issued for returned product less initial delivery freight cost. All authorized returns must be freight prepaid and are subject to a 35% restocking charge. All authorized returns will be paid by credit memo. Refurbishing, if necessary, will be an additional charge and will be deducted from any credit that may be allowed. Items not stocked, specially configured or built to order do not qualify for return. Any specials that are authorized for return may be subject for a fee beyond the standard restocking fee. Returns must be received at the assigned return address within sixty (60) days from authorization date. Pitco reserves the right to refuse or charge a 45% restocking fee on equipment returned without prior authorization.

Returned Goods Authorization (RGA) must accompany all returns. All returns must be shipped prepaid within 30 days of authorization and must be in proper crating.

Custom options are non-refundable, non returnable items.

Title passes to the consignee when merchandise is accepted by the carrier and therefore travels at the risk of the purchaser. FOB factory.

INTERNATIONAL ORDERS

Please contact your Pitco Customer Service Representative for specific details.

CHECK YOUR ORDER STATUS ONLINE

To speak to a Customer Service Representative call: +1 603.225.6684

<https://www.pitco.com/order-lookup/>

Email orders: orderpitco@pitco.com