SOLSTICE SUPREME GAS FRYERS
SSH55, SSH55C

Pitco SSH55 and SSH55C fryers with Solstice Supreme Burner Technology offer energy-saving, high-production frying. They fry as much food as +110MJ fryers while using less than 90MJ. They deliver up to 70% thermal efficiency and ENERGYSTAR® performance without the need for complex blowers. The self-cleaning burner runs a 30-second daily cycle for optimal efficiency. Patented Down Draft Protection optimises combustion efficiency, making these fryers low-maintenance and reliable – ideal for high-volume restaurants and multi-store chains.

STANDARD FRYER FEATURES & ACCESSORIES

- Tank - stainless steel construction
- Cabinet - stainless front, door and sides
- Solstice Burner Technology, No blower or ceramics
- High Efficiency design, EnergyStar performance
- Patented Self Cleaning Burner & Down Draft Protection
- Solid State T-Stat with melt cycle & boil out mode
- Matchless Ignition automatically lights the pilot when the power is turned on
- DVI drain valve interlock safety system turns the heat off preventing the oil from scorching / overheating.
- High Temperature safety limit switch
- Heavy duty 3/16" bottom door hinge
- 1 ¼" (32 mm) Full port drain valve for fast draining
- Separate Manual gas shutoffs, for front servicing
- Integrated flue deflector
- 9" (229 mm) adjustable legs, easier access to clean
- Tube rack, allows crumbs & debris into cool zone
- Removable basket hanger, requires no tools
- Drain Line Clean out rod
- Drain Extension
- Fryer cleaner sample packet
- 2 Baskets

CONTROL OPTIONS

Solid State Control – SSH55
Temperature Monitoring
Auto Lighting of Pilot
Melt Cycle
Boil Out

12-Button Computer Control – SSH55C
Turning On/Off
Temperature Monitoring
Auto Lighting of Pilot
Cooking Timer
Shake & Hold Timers
Load Compensation Mode
Boil Out Mode
Melt Cycle
Programming Mode
Adjustable Alarm & Alerts
Dual Vat Control
Password Option

Solid State Control option shown

Note: The controller style must be specified when ordering. Standard fryers come with one type only.

Please note, due to ongoing product development and improvement, we reserve the right to change product design and specification at any time without notice.

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PITCO®

SPECIFICATIONS

Dimensions (W x D x H)	397 x 875 x 1172mm
Cooking Area (W x D x H)	356 x 127 x 356mm
Oil Capacity	+/-23 Litres
Rating	88MJ
Weight	100Kg

INSTALLATION CLEARANCES

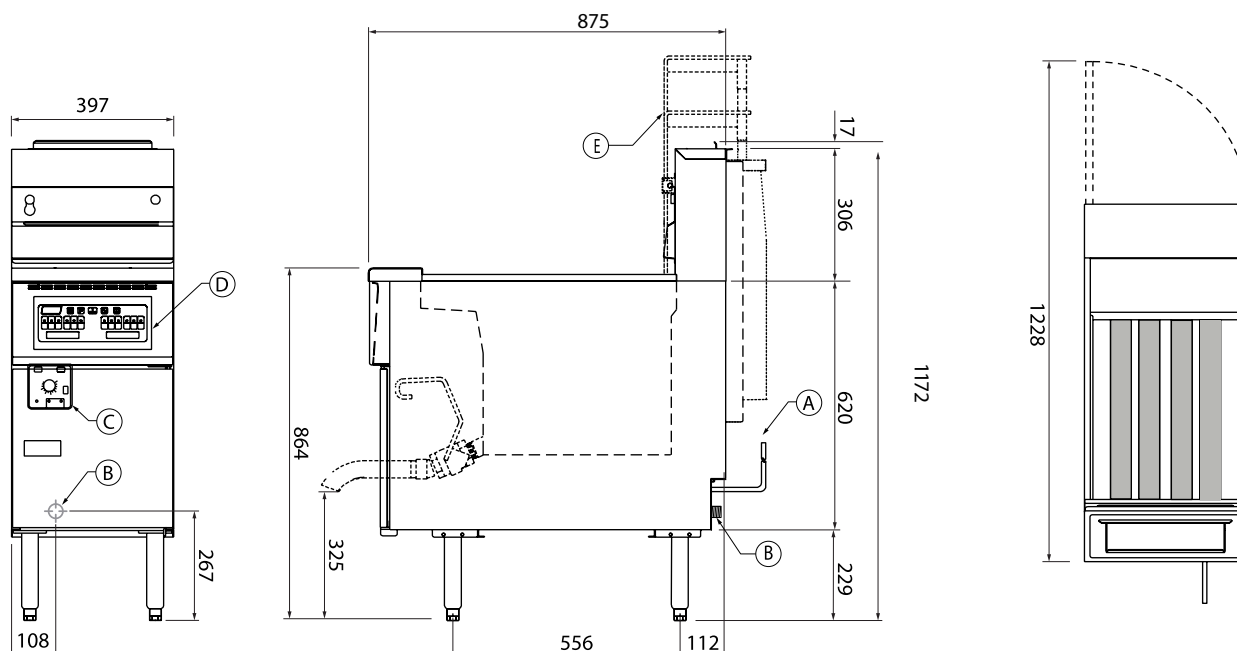|	
Front min.	762mm
Floor min.	153mm
Combustible material – Sides min.	152mm
Combustible material – Rear min.	152mm
Non-Combustible material – Sides min.	0
Non-Combustible material – Rear min.	0
Fryer Flue Area	Do not block / restrict flue gases from flowing into hood or install vent hood drains over the flue.

A Electrical Connection
B 3/4" BSP Gas Connection
C Solid State Controls
D Computer Control Panel
E Basket Lifter (Optional)

GAS SYSTEM REQUIREMENTS

	NG	LPG
Store Supply Pressure*	17.4 mbars/ 1.7 kPa	27.4 mbars/ 2.7 kPa
Burner Manifold Pressure	10 mbars / 1 kPa	25mbars/ 2.4 kPa

Minimum 10amp 240V supply, Plug not included.

* Check plumbing / gas codes for proper gas supply line sizing to sustain burner pressure when all gas appliances are full on.

MIDDLEBY GOLDSTEIN