



PITCO *Solstice Fryer/Filtration Systems*

“11 Key Features” Exclusive to *Solstice*

1. **57% Thermal Efficiency**
 - Most other atmospheric burners are around 42%
 - Our burners burn from the “top down” - EFFICIENT & COOL !
2. **COOL front top ledge**
 - After 2 hours you can touch ours
 - Don't touch the other guy's
3. **“Matchless Ignition”**
 - Ignites a “standing pilot” once each day
 - No one else has it, so it is Truly “Matchless”
4. **“Drain Valve Interlock”**
 - Along with “Matchless” it is standard on all Solid State & Computer fryers
5. **Interchangeable controls on all Solid State & Computer fryers**
 - Every *Solstice Fryer* made for Solid State “behind the door” - Solid State Digital or Computer Control is made EXACTLY THE SAME. You can even easily change controls “in the field” !!!!!!!!!!!!!!!!!!!!!!!
 - Another “Matchless” feature
6. **“4” Basic *Solstice Fryer* Sizes**
 - SG14 - SG14R - SG14T - SG18
 - Add a “frymate” if you like !
7. **Any 2-6 *Solstice Fryers* in any configuration**
 - How about a SG18S-SSTC/SG14TS-C/SG14RS-D in one battery??
8. **Add a *Solstice Filter* in any location below 2-6 *Solstice Fryers***
 - “Filter where? We don't care!! (By George I think we got it !!)
9. **8 Gallon per minute Filter Pump for fast “Re-entry” of oil**
 - No one else uses anything better than 5 gallon per minute
 - No “quick disconnects”
 - Simple “slide in place” filter drawer
10. **Paper or Paperless filter ?**
 - If you have a lot of fresh “Chicken fat” you'll be glad to have paper available
 - Filter media “rests” on bottom of filter pan - NO SUMP to connect to
11. **It's all “Upfront” !!!**
 - Individual gas shut off on each fryer in the battery
 - All components easily accessible from the front of each fryer