

Filtering Couldn't Be Easier

With a 3" drain line, 5 gallon per minute oil pump, and simple two step filter process, what could be easier?

Step #1
Pull the blue handle to drain the fryer.

Step #2
Pull the red handle to open the oil return valve and activate the pump in one easy step.



Internal strainer to prevent pump clogs.

Fewer filter parts (only 4 including the pan)

Clog free **Extra Large 3" drain** manifold and spout provide fast draining for faster turn around times.

Our self aligning *Quick Guide* pan has no rack or rollers to worry about.



For More Information Contact:

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Solstice High Efficiency Gas and Electric Fryers

- * *Lowest Cost Of Ownership*
- * *No Blower!**
- * *Full Size or Split*



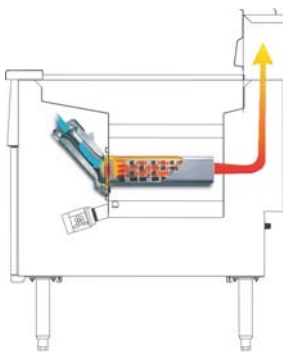
SGH50 Gas High Efficiency or SEH50 Electric High Efficiency



*Air induction blowers are typically used on high efficiency gas fryers, but not on the SGH50!

PITCO SGH50 Gas Fryer

- * *Lowest Cost Of Ownership* - Less moving in the burner system, and no fragile ceramic burners, means greater reliability, less required maintenance and longer life.
- * *Solid State Control Standard*
Every Solstice Gas fryer comes standard with Solid State control behind the front door.
- * *No Blower!* - The smart simple design of the SGH50 eliminates all of the failure prone moving part found in a typical high efficiency fryer. Even without the blower and other moving parts, our fryer still maintains it's high efficient combustion. Our new burner and baffle squeeze more heat out of your dollar by causing a "scrubbing action" of the flame. This new baffle becomes radiant much faster, leading to **quicker recovery times** and **higher cooking efficiency**.



Smart, simple heat track of the SGH50 fryer

SEH50 Electric Fryer **PITCO**

- * *Lowest Cost Of Ownership* - Less moving parts in the element head, means greater reliability, less required maintenance and longer life.
- * *Solid State Control Standard*
Every Solstice Electric fryer comes standard with Solid State control behind the front door.
- * *Safe Fixed Element Design*
Solstice Electric fryers are designed with a fixed element design to eliminate oil migration through pivot components, and create a safer working environment by keeping the hot elements in the tank where they belong.
- * *Mercury Free Relays*
Reliable and safe for the environment

