

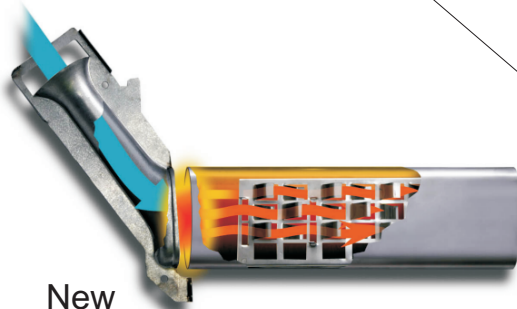


Solstice Series Fryers

Performance, Efficiency, Easy to Own

Faster Cooking - Up to 14.7% more cooking power from previous design. Faster cooking means less oily taste in many products.

High Efficiency- Unique new **EconoThrust** burner design is 57% thermal efficient. Added burner efficiency cooks more product with less energy.



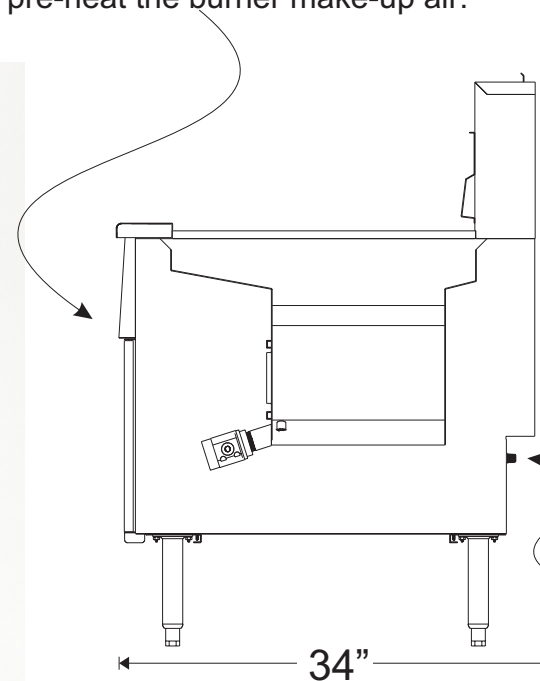
New **Solstice** Burner

Stainless Steel Cabinet: Heavy gauge stainless steel front and sides are designed for long life and easy cleaning. Even the fryer back can be ordered with a stainless steel panel.



Self-Cooling Front Deck -Unique burner design draws cool air from the top deck of cabinet for a cooler work environment and helps pre-heat the burner make-up air.*

Easy to Own - Designed with insights from service tech's. Smart design lowers cost of ownership.*



Lower exhaust temperatures -Lower flue temperatures helps reduce HVAC cost.*

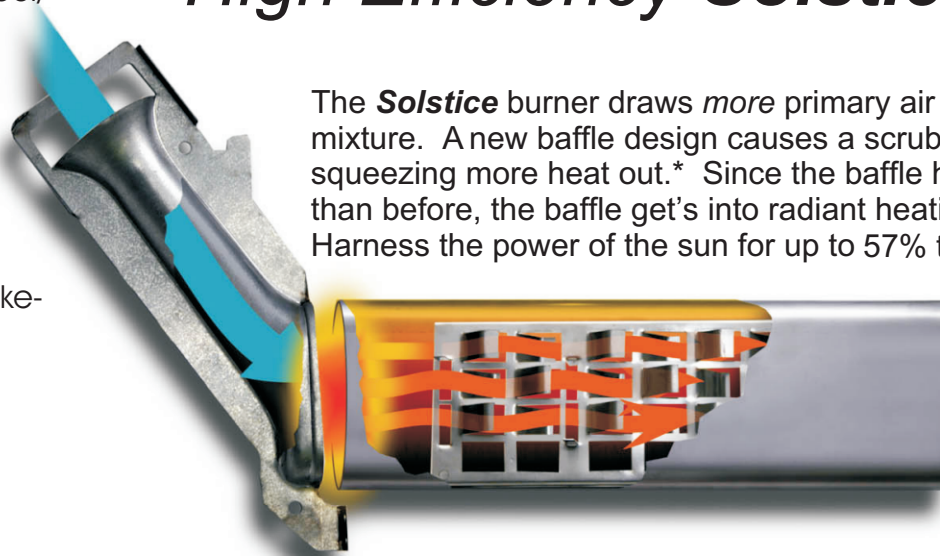
Recessed gas connection allows closer installation to the rear wall.

Easy to Spec -Common fryer platform (front to back and drain heights) makes Solstice easy to spec. Standard utility location makes Solstice easy to add on to as your business grows.



New, High Production, High Efficiency **Solstice** Burner Design

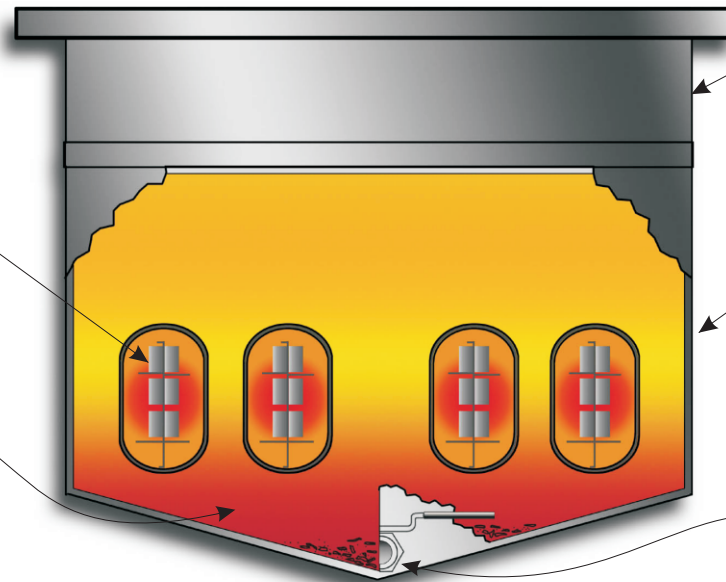
Inlet air is drawn from above, not off the floor, so dust and other particulates are less likely to get drawn into the burner. Since air is drawn from high inside the cabinet, and hot air rises, make-up air is pre-heated.



The **Solstice** burner draws *more* primary air for improved air gas mixture. A new baffle design causes a scrubbing action of the flame squeezing more heat out.* Since the baffle has more surface area than before, the baffle get's into radiant heating mode quicker. Harness the power of the sun for up to 57% thermal efficiency.

A new baffle design causes a scrubbing action of the flame squeezing more heat out. Solstice fryers provide 13% - 17% more efficiency.*

Large cool zone minimizes costly oil breakdowns, carbonization, and taste transfer



Fry tanks are completely pressure blasted to clean and relieve stress at weld points, while smoothing surfaces for easier cleaning

Tube fired fryers require no extra insulation on the outside of the tank, making the fryer easier to service and eliminating the chance of capturing grease

Pitco's 1-1/4" full port (I.D.) drains quickly and without clogging