

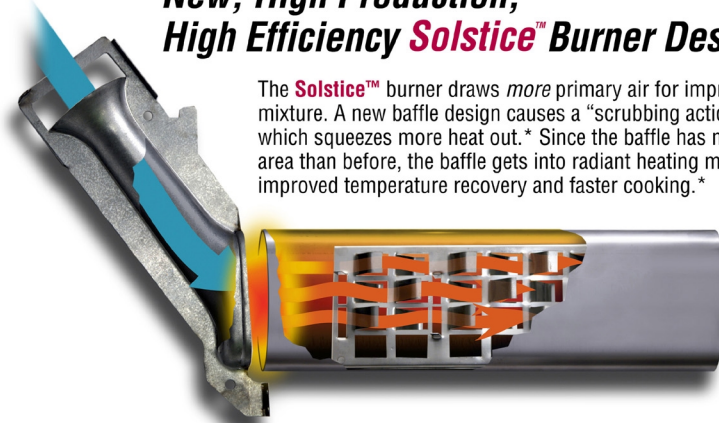


Solstice™ Series Fryers

Hot Results. Cooler Environment.

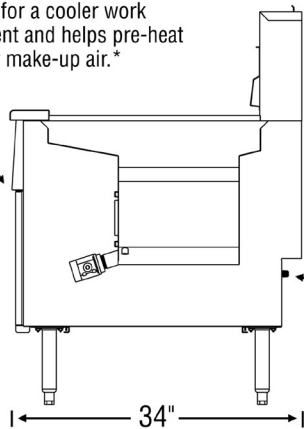


New, High Production, High Efficiency Solstice™ Burner Design



The Solstice™ burner draws *more* primary air for improved air/gas mixture. A new baffle design causes a “scrubbing action” of the flame which squeezes more heat out.* Since the baffle has more surface area than before, the baffle gets into radiant heating mode quicker for improved temperature recovery and faster cooking.*

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 techs. 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.



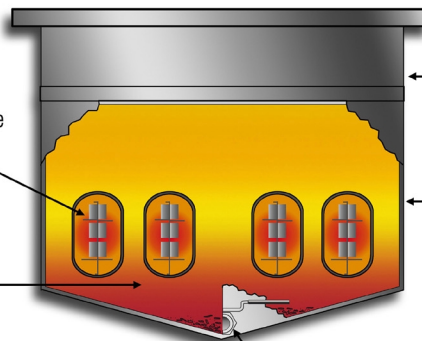
Faster Cooking – Up to 14.7% more cooking power than previous design. Faster cooking means less oil is absorbed by many products.

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.

Quality and Long Life

A new baffle design causes a “scrubbing action” of the flame which squeezes 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.

*As compared to the previous design



Maytag Commercial Solutions

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