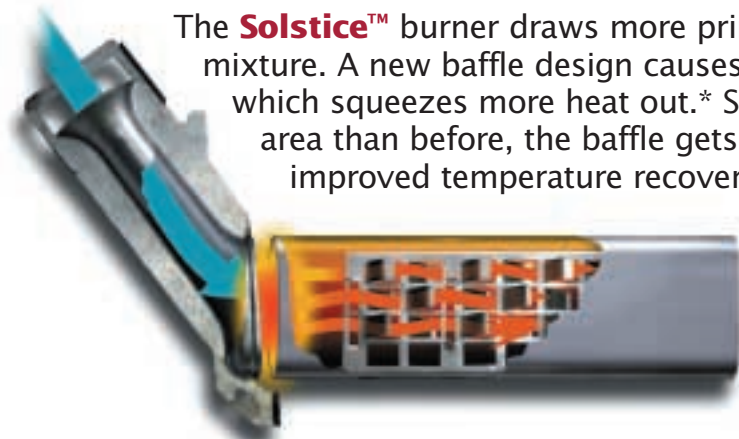


HOT RESULTS COOLER ENVIRONMENT



New, High Production, High Efficiency Solstice™ Burner Design

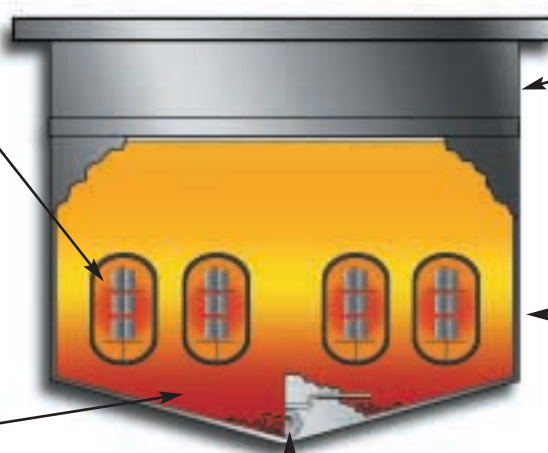


The **Solstice™** burner draws more primary air for improved air/gas mixture. A new baffle design causes a “scrubbing action” of the flame which squeezes more heat out.* Since the baffle has more surface area than before, the baffle gets into radiant heating mode quicker for improved temperature recovery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

Cook Faster—More cooking power than previous design!
Increased Efficiency—Over 13% more efficient burner design.*

QUALITY AND LONG LIFE

New baffle design causes a “scrubbing action” of the flame which squeezes more heat out. Solstice fryers provide over 13% 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" (3,2 cm) full port (I.D.) drains quickly and without clogging.

Extra-Large Cool Zone for Longer Oil Life

Pitco's extra large cool zone prevents crumbs from carbonizing so they are less likely to transfer unwanted flavor to the food product.

*As compared to the previous design



Drive Cost out of Your Production with the new Pitco Filter Drawer System with Basket Lifts

- ▲ Add 40% to 50% to your oil life
- ▲ Basket lifts reduce labor and improve cooking consistency for less food waste
- ▲ Faster cooking—More cooking power than before
- ▲ New burner design improves efficiency over 13%*

Let Pitco Build Your Next Fryer Battery

Solstice series fryers have been redesigned to improve mix-and-match capabilities. Choose between twin tank or full-size high production models, or even a large 18" tank fryer.

Paper or Paperless Filter

Pitco's Filter Drawer design can be ordered either with standard filter paper or with the optional paperless fine filter screen.



FILTERING FOR DOLLARS

Baskets Lifts

New, heavy-duty basket lifts help automate your cooking process

Space Saving Design

The filter drawer is designed to fit under the fryers so no extra space is required under the hood

Grows with Your Business...

As your business grows, you can add fryers to the Solstice Filter Drawer

Simple Filtering

Pictorial instructions explain the filter operation and paper replacement

Hands-Free Aligning

Self-aligning filter connection



Upgrade Controls

Upgrade controls aid the cooking process by controlling cooking times and temperatures for a more consistent product

Accommodates from Two to Six Fryers per Filter System

Powerful, Efficient Solstice Burner

Clog-Free Design

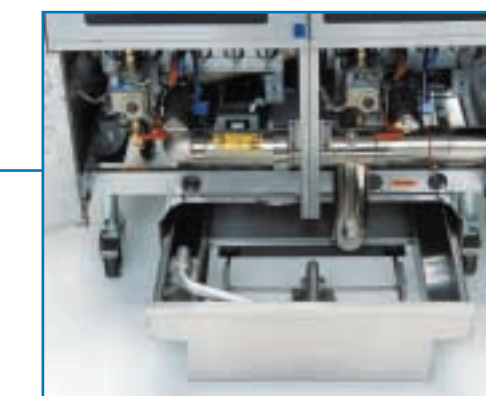
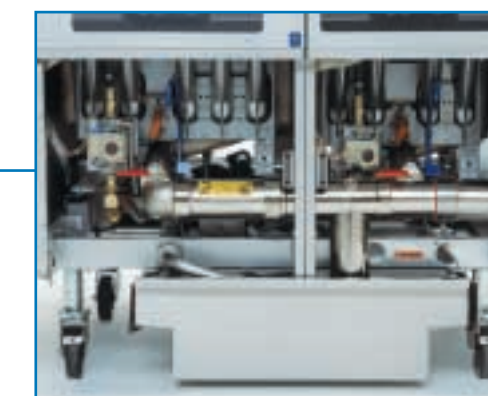
Extra Large 3" drain manifold and spout provide fast draining and clog-free operation

Extra Large Capacity Filter

Polishes the oil micro-fine to capture those elements that shorten the life of your oil. 500 square inches (3,226 sq. cm.) filter area

Fast Two-Step Filtering

Pitco improves the speed and ease of filtering. Filter a tank of oil up to 43% faster than before. Pull blue handle to drain oil into the filter pan. Pull red handle to return oil back to the tank.



SOLSTICE SERIES GAS FRYERS from Pitco



	SG14	SG14R High Capacity	SG14T Twin Tank	SG18
BTU's	110,000	122,000	50,000	140,000
Efficiency	55%	57%	54%	57%
Production/Hour (Fries)*	88 lbs	110 lbs	41 lbs	120 lbs
Oil Capacity	40 - 50 lbs	40 - 50 lbs	20 - 25 lbs	70- 90 lbs
Fry Area	14" x 14"	14" x 14"	7" x 14"	18" x 18"
Drain Size	1.25" Full Port	1.25" Full Port	1.25" Full Port	1.25" Full Port
DIMENSIONS				
Width	15 5/8"	15 5/8"	15 5/8"	19 5/8"
Depth	34"	34"	34"	34"
Work Height	34"	34"	34"	34"
Height to flue top	46 1/8"	46 1/8"	46 1/8"	46 1/8"
TANK WARRANTY (parts only)				
Mild Steel	5 Yr	5 Yr	5 Yr	5 Yr
Stainless Steel	10 Yr	10 Yr	10 Yr	10 Yr
SHIPPING INFORMATION				
Weight	190 lbs	198 lbs	220 lbs	216 lbs
Carton Volume	18.9 cu. Ft	18.9 cu. Ft	18.9 cu. Ft	22.9 cu. Ft

*Raw to done

APPROVALS

- CSA Certified (AGA, CGA)
- NSF Listed
- MEA Approved
- CE Certified
- Australian Gas Assoc. Certified (AuGA)



Patent Pending

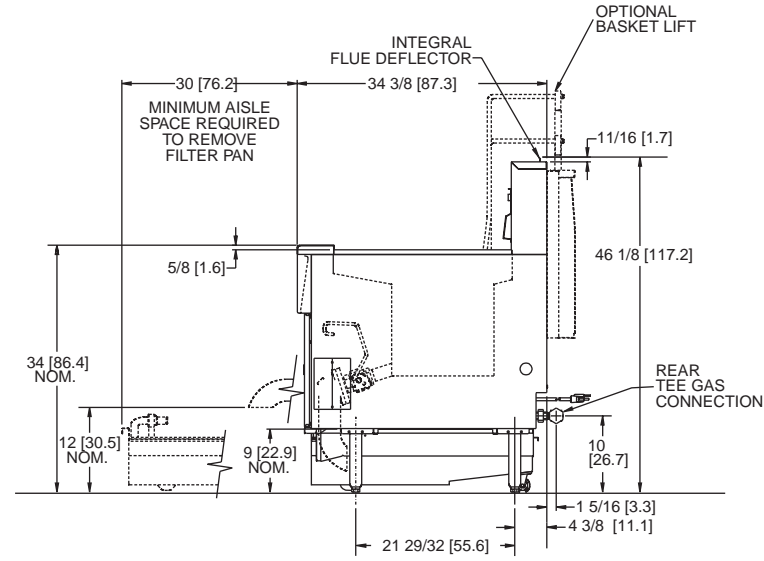
Financing Available: Maytag Commercial Lease Program
Call 1-800-666-6812 for Details or visit www.PremierCapital.com



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Solstice Gas 03/01

Specifications subject to change without notice.

Printed in the USA



Filter Drawer Systems available in suites of two to six fryers in any model configuration.

SIMPLE, ROBUST DESIGN



Model SG14

Smart, Simple Design

Designed for dependability and long life, the Solstice fryer is simple and robust.

Front Serviceable

Pitco's Solstice fryer was designed with input from service technicians. All components are accessible from the front.

Removable Basket Hangers

Pitco designed the basket hanger to be removable for ease of cleaning.

Stainless Steel Side Panels

Stainless steel front, door, sides, splashback and basket hanger come standard on Pitco fryers, not painted sides. A stainless steel back is optional.

Controls

Solstice fryers can be ordered with several different control options designed to save you money and increase production. Solid-state controls respond faster to temperature changes and can increase production up to 14% over standard controls.

Standard control:

Millivolt Thermostat

Upgrade Controls

- ▲ Solid state behind the door
- ▲ Digital Solid State on Front Panel
- ▲ Computer Control/Optional auxiliary thermostat

See your Pitco dealer to determine which control is best for your operation.

- ▲ Field upgradable controls
- ▲ Basket lifts require digital or computer control



Model SG14 w/optional controls

SOLSTICE ADVANTAGE

Performance

- ▲ Innovative new burner design
- ▲ 43% Faster—Two Step Filtration System
- ▲ Fast 8 gallons/minute filter system
- ▲ Oversized 3" drain manifold and spout speeds filtration

Heavy-Duty Design

- ▲ Robust basket lift design
- ▲ Standard stainless steel side panels

Ease of Ownership

- ▲ Improved fuel efficiency
- ▲ 100% front serviceability
- ▲ Flexible design to mix and match models and controls.