

# Filtering Couldn't Be Easier

With a 3" drain line, 8 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.

The Solstice Filter System is available on two or more fryers, or the Solstice SoloFilter can be put on a single gas or electric fryer



For More Information Contact:

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# Solstice Series Gas and Electric Fryers



Any Combination, Any Fuel

## Singles Or Mix And Match To Create Your Own Fryer System



SG14/SE14



SG14T/SE14T



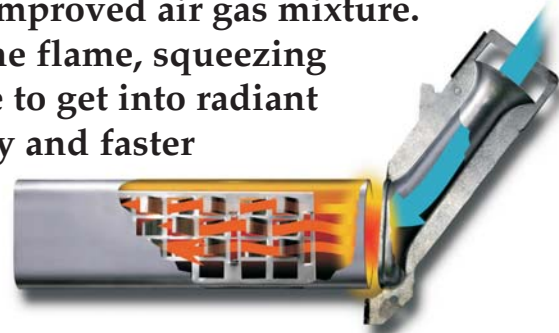
SG18/SE18



## Solstice Gas Fryers

### High Production, 57% Thermal Efficient Solstice Burner Design

The solstice burner draws more primary air for improved air gas mixture. The baffle design causes a scrubbing action of the flame, squeezing more heat out. This new design causes the baffle to get into radiant mode quicker for improved temperature recovery and faster cooking. The Solstice Gas models are available in 110,000BTU, 122,000BTU and 140,000BTU.



### Matchless Ignition\*

Ignites a standing pilot once a each day when the power is turned on. Less wear and tear on components and faster recovery when the fryer calls for heat.

### Universal Control Harness\*

Mix and match controls to fit your needs. Intellifry computer, Digital Control, Solid State, or use the Solid State control as a back-up to the Intellifry or Digital.

### Mix and Match Cabinets

Any Solstice Gas models can be combined to create the perfect combination of SG14, SG14R, SG14T or SG18 for your individual needs.

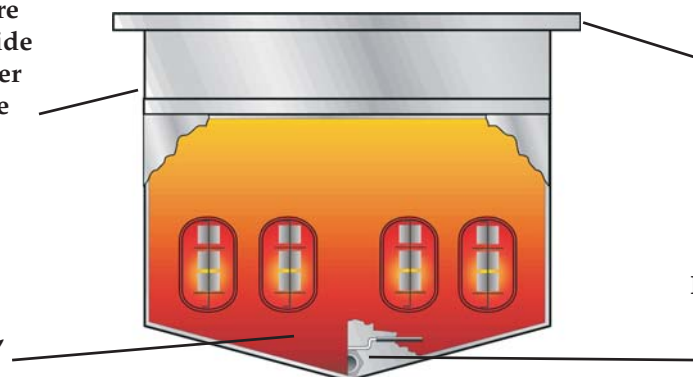
### Front Serviceable

All components are accessible from the front to make service and maintenance faster and easier.

\*Available with upgraded controls. millivolt thermostat standard on Solstice Gas Fryers

*How can Pitco offer a 10 year warranty on its stainless steel tanks?*

Pitco's tube fired fryers require no extra insulation on the outside of the tank, making them easier to service and eliminating the chance of capturing grease.



Pitco's large cool zone minimizes costly oil breakdowns, carbonization, and taste transfer

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

Pitco's 1-1/4" (3.2 cm) full port (I.D.) drain valve drains quickly and without clogging.

## Solstice Electric Fryers



### Solid State Control Standard

Every Solstice Electric fryer comes standard with Solid State control behind the front door.

### Universal Control Harness

Mix and match controls to fit your needs. Intellifry computer, Digital Control, Solid State, or use the Solid State control as a back-up to the Intellifry or Digital.

### Mix and Match Cabinets

Any Solstice Electric models can be combined to create the perfect combination of SE14, SE14T or SE18 for your individual needs.

### Safe Fixed Element Design

Solstice Electric fryers are designed with a fixed element design to eliminate oil migration through pivot components. This new design also creates a safer working environment by keeping the hot elements in the tank where they belong. Models are available in 17kW and 22kW designs.



### Mercury Free Relays

Reliable and safe for the environment.

### Front Serviceable

All components are accessible from the front to make service and maintenance faster and easier. Even the heating element can be removed without access to the back of the fryer.

### 1-1/4" Full Port Drain Valve

Just as with the Solstice Gas, The Solstice Electric uses a full port 1-1/4" drain valve for quick, clog free draining.