



2023

EQUIPMENT

PRICE LIST

Effective January 1, 2023



THE WORLD'S MOST
RELIABLE FRYERS
SINCE 1918



ALL YOU NEED FOR FRIED CHICKEN BONE-IN OR BONELESS



Available in both Manual & Automatic Lift

76lbs of Oil
15lb oil reserve

Both fryer tanks share one filter drawer



ROV RACK FRYER

THE MOST ADVANCED INTEGRATED OIL MANAGEMENT FRYER

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REDUCED
OIL
VOLUME

REDUCES CARBON FOOTPRINT

-LESS PROCESSED OIL FROM FIRST
FILL
-FEWER DELIVERIES OR WASTE
PICKUPS

COOK 72%
MORE CHICKEN
WITH LESS OIL
CONSUMPTION

** PRICES AND SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE **

CE CE approvals for individual models may not be available with all options or in all areas. Consult the factory for more information.

[P] 1.603.225.6684 | www.pitco.com

FRYER CONTROL OPTIONS



MILLIVOLT CONTROL

- Manual pilot ignition
- No power required for operation



SOLID STATE CONTROL - Available with Matchless Ignition

- Greater Temperature Control - plus or minus 1°F reactivity from set temperature
- Better recovery, increased production
- Melt Cycle
- Boil Out
- Back up option allows the Solid State control to function as a back up to the Digital Controller, 12 Button, MultiZone or Profile Computer Control



DIGITAL CONTROL - Available with Matchless Ignition

- Greater Temperature Control - plus or minus 1°F reactivity from set temperature
- Better recovery, increased production
- Melt Cycle
- Countdown timer with alarm
- Cook time and temperature setting
- Ease of use "touch on/touch off" - 2 product buttons
- Solid State Control (above) can be added as a backup control



12 BUTTON COMPUTER CONTROL - Available with Matchless Ignition

- Greater Temperature Control - plus or minus 1°F reactivity from set temperature
- Better recovery, increased production
- Melt Cycle
- Ease of Use: 12 product buttons
- Programmable temperature, cook, shake, and hold functions; volume levels
- Anti-boil over mode - prevents damage to controls during this procedure
- Consistent Product - elastic time
- "Lifeguard" system limits cycling of fryer controls to prolong fryer component life
- Instant On - Controller calls for heat as soon as a timer is activated instead of waiting for the temperature drop.
- Solid State Control (above) can be added as a backup control



MULTI-ZONE COMPUTER CONTROL

All the features of the 12 Button plus:

- Perfect for 3 basket configuration
- Simple two step process: Select product, then select zone
- Different color zone for each basket
- Eliminates confusion of which product started cooking first
- Solid State Control (above) can be added as a backup control



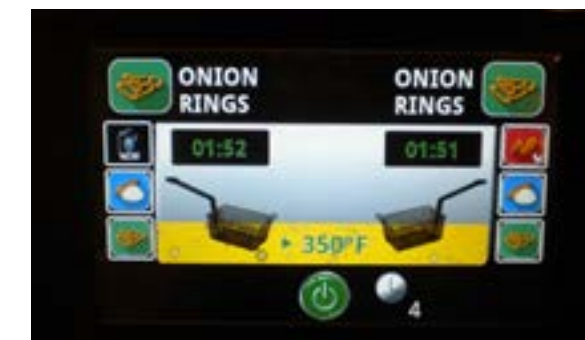
PROFILE COMPUTER CONTROL

All the features of the 12 button control plus:

- The ability to set multiple temperature profiles
- Change temperatures automatically during the cook cycle for the perfect quality product
- Solid State Control (above) can be added as a backup control
- Menu strip windows for product button identification

THE EASY TO USE ADVANCED CONTROLLER FOR YOUR FRYER

Language support for your locations across the nation & around the globe, and store your recipes & product cook times on your fryer for the right taste every time.



7" TOUCHSCREEN

- On-screen brand logo
- Brightness adjustment
- Product key graphics
- USB port for data transfer

DATA TRACKING

- Hours of operation
- Cook cycles
- Filter cycles



REDUCED OIL VOLUME FRYER (ROV)



REDUCED OIL VOLUME FRYER GAS & ELECTRIC



FULLY AUTOMATED FILTRATION SYSTEM AVAILABLE

- Reduce operating costs
- Increase safety for operators who directly handle fresh/waste oil
- Reduces carbon footprint:
 - Less processed oil from first fill
 - ENERGY STAR® Certified
 - Fewer deliveries or waste pickups
 - Better for the workplace
- Maintain high production
- Up To 50% reduction in oil
- Longer oil life
- Filter in as little as 3-4 minutes
- Auto top-off oil options available or simply refill with the push of a button

CONTROLLER OPTIONS:

Touchscreen Control

- Brightness adjustment
- Product key graphics
- USB port for data transfer
- Language support & recipe storage

12 Button Computer Control - Matchless Ignition

- Greater Temperature Control - plus or minus 1°F reactivity from set temperature
- Better recovery, increased production
- Melt Cycle
- Ease of Use: 12 product buttons
- Programmable temperature, cook, shake, and hold functions; volume levels
- Anti-boil over mode
- Consistent Product - elastic time
- Instant On - Controller calls for heat as soon as a timer is activated instead of waiting for the temperature drop



* Some models available with Open Kitchen Technology



SSH14-2 shown with filter drawer, casters, and touch screen

Available with unique 18" wide tank



Know precisely when to re-use oil & when to change it to ensure top quality food & save on oil costs

REDUCED OIL VOLUME FRYERS - STANDARD WITH 12 BUTTON COMPUTER CONTROL - ELECTRIC ⚡

Model Number	Oil Capacity (Lbs.)	Cook Area (W x D)	KW/Hr	Fryer with FD	Add On Fryer	Touch Screen (VS7) UPGRADE
SELV14-C/FD	30	13.5" x 14.8"	17	\$44,681	\$24,085	\$2358/pot
SELV184-C/FD	40	17.5" x 14.8"	17	\$47,190	\$26,594	\$2358/pot
SELV14T-C/FD	15ea	6.3" x 14.8"	8.5ea	\$53,552	\$32,956	\$2358/pot
SELV14X-C/FD	30	13.5" x 14.8"	14	\$42,201	\$21,605	\$2358/pot
SELV184X-C/FD	40	17.5" x 14.8"	14	\$44,711	\$24,114	\$2358/pot
SELV14TX-C/FD	15ea	6.3" x 14.8"	7ea	\$51,072	\$30,476	\$2358/pot

REDUCED OIL VOLUME FRYERS - STANDARD WITH 12 BUTTON COMPUTER CONTROL - GAS 🔥

ENERGY STAR® Qualified Models are marked with an asterisk (*)

Model Number	Oil Capacity (Lbs.)	Cook Area (W x D)	BTUs/Hr	Fryer with FD	Add On Fryer	Touch Screen (VS7) UPGRADE
SSH14-C/FD*	32	13" x 13.6"	72,500	\$46,460	\$25,863	\$2358/pot
SSH14R-C/FD	42	17" x 13.6"	100,000	\$47,779	\$27,183	\$2358/pot
SSH14T-C/FD	17ea	6.9" x 13.6"	37,000ea	\$54,091	\$33,495	\$2358/pot

OPTIONS & ACCESSORIES

Description	List Price
SOS - Requires 12 Button or Touch Screen Controls. One Sensor per Battery	\$5,505
Auto Top-off - add per pot	\$1,719
Auto Filtration - per full pot	\$4,447
Auto Filtration - per split pot	\$6,689
Stainless Steel Back (SS) Per Unit	\$1,187
Basket Lifts (Add 100 lbs to fryer weight. Basket lifts add 4-1/2" to overall depth of fryer). *Only one needed for dual tank fryers.	\$5,786
PFW-1 Built-in Foodwarmer, 750watt for BNB Solstice Bread and Batter Dump Station	\$1,868
SELVBNB14 or SSH14BNB14	\$2,701
SSH14BNB14 BASKET TOWER	\$5,829
Power Cord and Plug - 6 foot, 4 Gauge power cord, with NEMA 15-60P plug. Option available for Domestic SELV models, 14KW and 17KW, 3 phase, 208V or 240V fryers only	\$760

CASTERS (1/2 SET PER CABINET, MINIMUM 1 SET)

Number of Fryers	1	2	3	4	5	6
LIST PRICE	\$787	\$787	\$1,180	\$1,574	\$1,968	\$2,361

REDUCED OIL VOLUME FRYER SYSTEMS - ELECTRIC ⚡

Model Number	WITH PUSH-BUTTON TOP OFF	WITH AUTO TOP OFF
SELV14C-2/FD	\$68,765	\$72,204
SELV14TC-2/FD	\$86,508	\$93,386
SELV14C-3/FD	\$92,850	\$98,009
SELV14C-4/FD	\$116,935	\$123,811
SELV14C-2/14T/FD	\$101,722	\$108,599
SELV14C/14T-2/FD	\$110,592	\$119,189
SELV14C-2/14T-2/FD	\$134,678	\$144,993
SELV14C/184/FD	\$71,276	\$7,414

REDUCED OIL VOLUME FRYER SYSTEMS - GAS 🔥

Model Number	WITH PUSH-BUTTON TOP OFF	WITH AUTO TOP OFF
SSH14C-2/FD*	\$72,323	\$75,762
SSH14TC-2/FD	\$87,586	\$94,464
SSH14C-3/FD*	\$98,186	\$103,346
SSH14C-4/FD*	\$117,823	\$130,928
SSH14C-2/14T/FD	\$141,388	\$112,696
SSH14C/14T-2/FD	\$113,449	\$122,047
SSH14C-2/14T-2/FD	\$139,313	\$149,629
SSH14C/184/FD	\$73,643	\$77,081

SOLSTICE FILTER DRAWER

See Pages 21 & 22 for Solstice Filter Drawer and Oil Reclamation Options



SOLSTICE SUPREME - SSH
GAS

ENERGY SAVING HIGH PRODUCTION FRYING

- Solid state control standard
- Matchless ignition
- Self cleaning burner & down draft protection
- Stainless steel tank, front, door and sides
- Drain valve interlock safety switch
- 9" legs

OPTIONAL FEATURES

- Solstice Filter Drawer
- Oil filtration in a fryer battery
- Solstice SoloFilter-Oil filtration in a single fryer
- 9" casters optional
- Fry Vat covers, optional
- Stainless Steel Back (SS) Per Unit
- Basket Lifts
- PFW-1 built-in foodwarmer, 750watt for BNB Solstice bread and batter dump station
- Multi-Zone computer control - not available on split tank fryers
- SSTC Back-up controller- can be added to any fryer that uses a digital or computerized control

SSH CONTROLLER OPTIONS:

All controller options include the patented self cleaning burner and downdraft protection system, matchless ignition and drain valve interlock switch.

Touchscreen Control

- On-screen brand logo
- Brightness adjustment
- Product key graphics
- USB port for data transfer
- Language support & recipe storage

Multi-Zone Computer - All the features of the Computerized Control plus:

- Perfect for 3 basket configuration
- Simple two step process: Select product, then select zone
- Different color zone for each basket
- Eliminates confusion of which product started cooking first

12 Button Computerized Control standard with twelve count down timers with elastic "flex time" for more product consistency. Melt cycle, boil-out capability and drain valve interlock switch.

Digital Control standard with two count down timers, melt cycle, boil-out capability and drain valve interlock switch.

Solid State Thermostat standard with melt cycle, boil-out capability and drain valve interlock switch.



SSH Mixed Battery with optional 12-Button Computer, Digital and Solid State controls, basket lifts, filter drawer and casters



SOLSTICE SUPREME HIGH EFFICIENCY, HIGH PRODUCTION FRYERS									
All SSH Gas Fryer Systems standard with rear "T" manifold and 9" legs. Casters available below. ENERGY STAR® Qualified Models are marked with an asterisk (*)									
Model Number	Oil Capacity (Lbs.)	Cook Area (W x D)	BTUs	CONTROLLER OPTIONS				Approx Ship Wt. (lbs.)	Approx Cubic Feet
				Solid State (SSTC)	Digital (D)	12 Button Computer ©	7" (VS7) Touch Screen		
SSH55*	40-50	14"x14"	80K	\$18,910	\$19,541	\$22,683	\$25,040	208	34.6
SSH55R	40-50	14"x14"	100K	\$21,241	\$21,873	\$25,014	\$27,371	208	34.6
SSH55T	20-25ea	7"x14"ea	40Kea	\$22,560	\$23,483	\$28,247	\$30,605	230	34.6
SSH55TR	20-25ea	7"x14"ea	50Kea	\$24,891	\$25,814	\$30,579	\$32,936	230	34.6
SSH75*	75	18"x18"	105K	\$21,119	\$21,750	\$24,891	\$27,249	275	34.6
SSH75R	75	18"x18"	125K	\$23,450	\$24,081	\$27,222	\$29,580	275	34.6
SSH60*	50-60	14"x18"	80K	\$19,905	\$20,537	\$23,678	\$26,035	226	34.6
SSH60R	50-60	14"x18"	100K	\$22,236	\$22,868	\$26,009	\$28,367	226	34.6
SSH60W*	50-60	18"x14"	100K	\$20,285	\$20,917	\$24,058	\$26,416	275	34.6
SSH60WR	50-60	18"x14"	125K	\$22,616	\$23,248	\$26,389	\$28,747	275	34.6

Note 1: To meet CSA specification, all gas fryers with basket lifts must be ordered with casters and installed with flexible gas connector with restraining device. Basket lifts add 4-1/2" to overall depth of fryer. Add 100 lbs to fryer weight. Not available with SSTC controller.

SOLSTICE FILTER DRAWER			
See Pages 21 & 22 for Solstice Filter Drawer, Portable Filter and Oil Reclamation Options			

SOLSTICE BREAD AND BATTER - BNB DUMP STATION			
Standard with 4-5/8" recessed pan and screen. Scooped pan liner available at no additional cost in lieu of screen. Additional BNB accessories on page 26.			
Model Number	List Price	Approx Ship Wt. (lbs.)	Approx Cubic Feet
SSHBNB55	\$2,701	150	17
SSHBNB75	\$2,751	150	23
PCF14 (Crisp'N Hold pg 17)	\$14,760	210	17
PCF18 (Crisp'N Hold pg 17)	\$15,164	217	23
SSH-BNB-55-BT Basket Tower - Baskets sold separately. 10 twin baskets required - see page 27	\$5,829	150	18

CASTERS (1/2 set per cabinet, minimum 1 set)						
# of Fryers	1	2	3	4	5	6
LIST PRICE	\$787	\$787	\$1,180	\$1,574	\$1,968	\$2,361

OPTIONS & ACCESSORIES	
Description	List Price
Bulk Fresh Oil Piping Connection Kit (per battery)	\$618
Stainless Steel Back (SS) Per Unit	\$1,187
Basket Lifts (see note 1 above) *Only one needed for daul tank fryers.	\$5,786
PFW-1 Built-in Foodwarmer, 750watt for BNB Solstice Bread and Batter Dump Station	\$1,868
Multi-Zone Computer control or Profile Computer control not available on split tank fryers	\$4,150
SSTC Back-up Controller- can be added to any fryer that uses a Digital or 12 Button Control.	Full Fryer Add \$1097 Split Fryer Add \$1636

See Solstice Supreme Prepackaged systems on Page 29

SOLSTICE FRYERS

ELECTRIC

COOK MORE PRODUCT, MORE EFFICIENTLY & PROVIDE AN IMPROVED OPERATING ENVIRONMENT

- Solid state control standard
- Universal control system mix and match controls to fit your needs
- Mix and match cabinets: any Solstice Electric models can be combined to create the perfect combination for your individual needs
- 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
- The heating element can be removed without access to the back of the fryer
- 1-1/4" full port drain valve - clog free draining
- Safe fixed element design - designed to eliminate oil migration through pivot components



SE14 shown with optional digital control and casters

CONTROLLER OPTIONS

Touchscreen Control

- On-screen brand logo
- Brightness adjustment
- Product key graphics
- USB port for data transfer
- Language support & recipe storage

Multi-Zone Computer - All the features of the Computerized Control plus:

- Perfect for 3 basket configuration
- Simple two step process: Select product, then select zone

zone

- Different color zone for each basket
- Eliminates confusion of which product started cooking first

first

12 Button Computerized Control standard with twelve count down timers with elastic "flex time" for more product consistency. Melt cycle, boil-out capability and drain valve interlock switch.

Digital Control standard with two count down timers, melt cycle, boil-out capability and drain valve interlock switch.

Solid State Thermostat standard with melt cycle, boil-out capability and drain valve interlock switch.



AVAILABLE WITH



Easy to use 7" Touch Screen Controller with onscreen logos and branding, product key graphics, and timers. On Demand videos for training.

SOLSTICE ELECTRIC FRYERS ⚡

For Use In A System Or Stand Alone | ENERGY STAR® Qualified Models are marked with an asterisk (*)

Model Number	Oil Capacity (Lbs.)	Power kW	Cook Area (W x D)	CONTROLLER OPTIONS				Approx Ship Wt. (lbs.)	Approx Cubic Feet
				Solid State (SSTC)	Digital (D)	12 Button Computer ©	7" (VS7) Touch Screen		
SE14X*	40-50	14	14"x14"	\$12,424	\$12,950	\$15,568	\$17,533	200	17.8
SE14**	40-50	17	14"x14"	\$14,513	\$15,039	\$17,657	\$19,621	200	17.8
SE14R*	40-50	22	14"x14"	\$16,455	\$16,982	\$19,599	\$21,564	200	17.8
SE14T	20-25ea	8.5ea	7"x14"ea	\$18,131	\$18,935	\$23,099	\$25,063	230	17.8
SE18**	70-90	17	18"x18"	\$17,836	\$18,362	\$20,980	\$22,944	226	34.6
SE18R	70-90	22	18"x18"	\$19,778	\$20,305	\$22,922	\$24,887	226	34.6
SE184*	60	17	18"x14"	\$16,659	\$17,186	\$19,803	\$21,768	226	34.6
SE184R	60	22	18"x14"	\$18,602	\$19,128	\$21,746	\$23,710	226	34.6

Note 1: Add 100 lbs to fryer weight. Basket lifts add 4-1/2" to overall depth of fryer. Basket lifts are wired at the factory for fryer voltage on 208v, 240v models. All 440-480v models require an additional 115v supply to power the basket lifts and filter systems.

SOLSTICE FILTER DRAWER

See Pages 21 & 22 for Solstice Filter Drawer, Portable Filter and Oil Reclamation Options

SOLSTICE BREAD AND BATTER - BNB DUMP STATION

Standard with 4-5/8" recessed pan and screen. Scooped pan liner available at no additional cost in lieu of screen. Additional BNB accessories on page 26.

Model Number	List Price	Approx Ship Wt. (lbs.)	Approx Cubic Feet
SEBNB14	\$2,701	150	17
SEBNB18	\$2,751	150	23
PCF14 (Crisp'N Hold pg 17)	\$14,760	210	17
PCF18 (Crisp'N Hold pg 17)	\$15,164	217	23
SEBNB55-BT Basket Tower - Baskets sold separately. 10 twin baskets required - see pages 27	\$5,829	150	18

CASTERS (1/2 set per cabinet, minimum 1 set)

# of Fryers	1	2	\$3	4	5	6
List Price	\$787	\$787	\$1,180	\$1,574	\$1,968	\$2,361

OPTIONS & ACCESSORIES

Description	List Price
Stainless Steel Back (SS) Per Unit	\$1,187
Basket Lifts *Only one needed for dual tank fryers.	\$5,786
PFW-1 Built-in Foodwarmer, 750watt for BNB Solstice Bread and Batter Dump Station	\$1,868
Multi-Zone Computer control or Profile Computer control not available on split tank fryers	\$4,150
SSTC Back-up Controller- can be added to any fryer that uses a Digital or 12 Button Control.	Full Fryer Add \$1097 Split Fryer Add \$1636
480VAC	\$1,534
Power Cord and Plug - 6 foot, 4 Gauge power cord, with NEMA 15-60P plug. Option available for Domestic SE models, 14KW and 17KW, 3 phase, 208V or 240V fryers only	\$760
See Prepackaged Electric Fryer Systems on Page 30	



** Model available with Open Kitchen Technology

FILTER-READY SOLSTICE GAS FRYERS

GAS

HIGH PRODUCTION, 57% THERMAL EFFICIENT

Automatic Self Cleaning Burners Standard (Patented)

With the push of a button, our matchless ignition system ignites the pilot. This begins a 30 second automatic self cleaning burner procedure, which ensures optimal burner efficiency. This procedure ensures that the burners stay clean and efficient all day, every day... PERIOD!
(not available with millivolt control)

Matchless Ignition* Ignites the pilot once a each day when the power is turned on.

Universal Control System* Mix and match controls to fit your needs. 12 Button Computer Control, Digital Control, Solid State, or use the Solid State control as a back-up to the Computer or Digital.

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

*Only available with upgraded controls.

Millivolt thermostat standard on Solstice Gas Fryers

CONTROLLER OPTIONS

12 Button Computerized Control standard with twelve count down timers with elastic "flex time" for more product consistency. Melt cycle, boil-out capability and drain valve interlock switch.

Digital Control standard with two count down timers, melt cycle, and drain valve interlock switch.

Solid State Thermostat standard with melt cycle, boil-out capability and drain valve interlock switch.

Millivolt Thermostat standing pilot control with mechanical thermostat. Standard on all Solstice gas fryers.



SG14RS-2 shown with optional filter drawer & casters



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 design causes the baffle to get into radiant mode quicker for improved temperature recovery and faster cooking.



SOLSTICE GAS FRYERS									
Built in filter drawer filtration for use in multi-fryer systems or a standalone fryer All Solstice Gas Systems standard with rear "T" gas manifold and 9" legs. For prepackaged systems see page 29.									
Model Number	Oil Capacity (Lbs.)	BTUs	Cook Area (W x D)	Millivolt	SSTC	Digital (D)	12 Button Computer ©	Approx Ship Wt. (lbs.)	Approx Cubic Feet
SG14RS	40-50	122K	14"x14"	\$17,663	\$19,498	\$20,203	\$23,351	208	17
Note 1: Basket Lifts not available with Millivolt or SSTC controller. To meet CSA requirements, all fryers with basket lifts must be ordered with casters and installed with a FLEXIBLE GAS CONNECTOR with restraining device. Add 100 lbs to fryer weight. Basket lifts add 4-1/2" to overall depth of fryer.									
SOLSTICE FILTER DRAWER									
See Pages 21 & 22 for Solstice Filter Drawer, Portable Filter and Oil Reclamation Options									
SOLSTICE BREAD AND BATTER - BNB DUMP STATION									
Standard with 4-5/8" recessed pan and screen. Scooped pan liner available at no additional cost in lieu of screen. Additional BNB accessories on page 17.									
Model Number	List Price	Approx Ship Wt. (lbs.)	Approx Cubic Feet						
SGBNB14	\$2,701	150	17						
SGBNB18	\$2,751	150	23						
PCF14 (Crisp'N Hold pg 17)	\$14,760	210	17						
PCF18 (Crisp'N Hold pg 17)	\$10,204	217	23						
SGBNB 14 BT Basket Tower - Baskets sold separately. 10 twin baskets required - see page 27	\$5,829	150	18						
CASTERS (1/2 set per cabinet, minimum 1 set)									
# of Fryers	1	2	3	4	5	6			
List Price	\$787	\$787	\$1,180	\$1,574	\$1,968	\$2,361			
OPTIONS & ACCESSORIES									
Description	List Price								
Bulk Fresh Oil Piping Connection Kit (per battery)	\$618								
Stainless Steel Back (SS) Per Unit	\$1,187								
PFW-1 Built-in Foodwarmer, 750watt for BNB Solstice Bread and Batter Dump Station	\$1,869								
Multi-Zone Computer control or Profile Computer control	\$4,149								
Backup T-Stat-Full Tank	\$1,097								
See Prepackaged Gas Fryer Systems on Page 29									



* Some models available with Open Kitchen Technology

SSH FRYING SYSTEMS WITH FILTER - Select From These Fryer Systems Or Build Your Own On Page 10

Number of Fryers	Model SSH55*	Model SSH55R	Model SSH60*	Model SSH60W	Model SSH75*	Suffix SS Stainless Back	Back-up T-stat	Basket Lifts (See Note 1)
Solid State Thermostat - standard with melt cycle, boil-out capability, and drain valve interlock switch.								
1	\$41,259	\$43,590	\$42,254	\$42,634	\$43,467	\$1,187	N/A	N/A
2	\$62,291	\$66,953	\$64,282	\$65,042	\$66,709	\$2,374	N/A	N/A
3	\$83,324	\$90,317	\$86,310	\$87,450	\$89,950	\$3,561	N/A	N/A
4	\$104,357	\$113,681	\$108,338	\$109,859	\$113,192	\$4,748	N/A	N/A
Digital Control - standard with two count down timers, melt cycle, boil-out capability, and drain valve interlock switch.								
1	\$41,890	\$44,221	\$42,885	\$43,266	\$44,099	\$1,187	\$1,098	\$5,786
2	\$63,554	\$68,217	\$65,545	\$66,305	\$67,972	\$2,374	\$2,196	\$11,573
3	\$85,219	\$92,212	\$88,204	\$89,345	\$91,845	\$3,561	\$3,293	\$17,359
4	\$106,883	\$116,207	\$110,864	\$112,385	\$115,718	\$4,748	\$4,391	\$23,146
12 Button Computerized Control - standard with twelve count down timers with elastic "flex time" for more product consistency. Melt cycle, boil-out capability, and drain valve interlock switch.								
1	\$45,031	\$47,362	\$46,027	\$46,407	\$47,240	\$1,187	\$1,098	\$5,786
2	\$69,837	\$74,499	\$71,827	\$72,588	\$74,254	\$2,374	\$2,196	\$11,573
3	\$94,642	\$101,635	\$97,628	\$98,769	\$101,268	\$3,561	\$3,293	\$17,359
4	\$119,448	\$128,772	\$123,429	\$124,950	\$128,282	\$4,748	\$4,391	\$23,146
Touch Control - 7" display, stores over 30 recipes, transfers recipes via USB.								
1	\$47,389	\$49,720	\$48,384	\$48,764	\$49,598	\$1,187	N/A	\$5,786
2	\$74,552	\$79,214	\$76,542	\$77,303	\$78,969	\$2,374	N/A	\$11,573
3	\$101,715	\$108,708	\$104,700	\$105,841	\$108,341	\$3,561	N/A	\$17,359
4	\$128,878	\$138,202	\$132,859	\$134,380	\$137,713	\$4,748	N/A	\$23,146

Note 1: To meet AGA/CGA/CSA specification, all gas fryers with basket lifts must be ordered with casters and installed with flexible gas connector with restraining device. Basket lifts add 4-1/2" to overall depth of fryer. Add 100 lbs to fryer weight. Not available with SSTC controller.

CASTERS (1/2 set per cabinet, minimum 1 set)

# of Fryers	1	2	3	4	5	6
Price	\$787	\$787	\$1,180	\$1,574	\$1,967	\$2,361

SOLSTICE BREAD & BATTER - BNB DUMP STATION

Standard with 4-5/8" recessed pan and screen. Scooped pan liner available at no additional cost in lieu of screen. Additional BNB accessories on page 26.

	Stainless Steel Back (SS) Add \$	Approx Ship Wt. (lbs.)	Approx Cubic Feet
BNB-SSH55	\$2,702	\$1,187	150
BNB-SSH75	\$2,751	\$1,187	150
PCF14 (Crisp'N Hold pg 17)	\$14,760	\$1,187	210
PCF18 (Crisp'N Hold pg 17)	\$15,164	\$1,187	23

If BNB or PCF is added between two fryers, an additional \$ 1,284 piping charge will apply.

Flush Hose - to assist in rinsing the tank during oil filtration	\$1,035
Filter Heater - for use with solid shortening	\$1,108
PFW-1 Built-in Foodwarmer, 750watt	\$1,868
Paperless Filter Option	\$896

APPROXIMATE SHIPPING WEIGHT CHART (LBS)(With Filter)

Fryers	1	2	3	4	5	6
SSH55/55R	350	550	785	980	1195	1410
SSH60/60W/75	380	602	843	1084	1325	1566

*For BNB dump station, add 150 lbs to above weight | *For basket lifts, add 100 lbs per fryer to above weight.

SOLSTICE ELECTRIC FRYER SYSTEMS WITH FILTER - ELECTRIC ⚡

Select From These Fryer Systems Or Build Your Own On Page 12. All Solstice Electric Fryer Systems standard with 9" legs. Casters available below.

Number of Fryers	Model SE14X* (14kW)	Model SE14S (17kW)	Model SE14RS* (22kW)	Model SE18S (17kW)	Model SE18RS (22kW)	Suffix SS Stainless Back	Back-up T-stat	Basket Lifts (See Note 1)
Solid State Thermostat - standard with melt cycle, boil-out capability, and drain valve interlock switch.								
1	\$37,258	\$39,764	\$42,095	\$43,752	\$46,083	\$1,187	N/A	N/A
2	\$54,290	\$59,302	\$63,964	\$67,277	\$71,940	\$2,374	N/A	N/A
3	\$71,321	\$78,840	\$85,834	\$90,803	\$97,797	\$3,561	N/A	N/A
4	\$88,353	\$98,378	\$107,703	\$114,329	\$123,653	\$4,747	N/A	N/A
Digital Control - standard with two count down timers, melt cycle, boil-out capability, and drain valve interlock switch.								
1	\$37,889	\$40,396	\$42,727	\$44,383	\$46,714	\$1,187	\$1,097	\$5,786
2	\$55,553	\$60,565	\$65,227	\$68,541	\$73,203	\$2,374	\$2,196	\$11,573
3	\$73,216	\$80,735	\$87,728	\$92,698	\$99,691	\$3,561	\$3,293	\$17,359
4	\$90,879	\$100,905	\$110,229	\$116,855	\$126,180	\$4,747	\$4,391	\$23,146
12 Button Computerized Control - standard with twelve count down timers with elastic "flex time" for more product consistency. Melt cycle, boil-out capability, and drain valve interlock switch.								
1	\$41,030	\$43,537	\$45,868	\$47,524	\$49,855	\$1,187	\$1,097	\$5,786
2	\$61,835	\$66,848	\$71,510	\$74,823	\$79,485	\$2,374	\$2,196	\$11,573
3	\$82,639	\$90,158	\$97,152	\$102,121	\$109,115	\$3,561	\$3,293	\$17,359
4	\$103,444	\$113,469	\$122,794	\$129,420	\$138,744	\$4,747	\$4,391	\$23,146
Touch Control - 7" display, stores over 30 recipes, transfers recipes via USB.								
1	\$43,388	\$45,894	\$48,225	\$49,882	\$52,213	\$1,187	N/A	\$5,786
2	\$66,550	\$71,563	\$76,225	\$79,538	\$84,200	\$2,374	N/A	\$11,573
3	\$89,712	\$97,231	\$104,224	\$109,194	\$116,187	\$3,561	N/A	\$17,359
4	\$112,874	\$122,900	\$132,224	\$138,767	\$148,174	\$4,747	N/A	\$23,146

Note 1: Basket Lifts not available with SSTC controller. Add 100 lbs to fryer weight. Basket lifts add 4-1/2" to overall depth of fryer. Basket lifts are wired at the factory for fryer voltage on 208v, 240v models. All 440-480v models require an additional 115v supply to power the basket lifts.

CASTERS (1/2 set per cabinet, minimum 1 set)

Number of Fryers	1	2	3	4	5	6
Price	\$787	\$787	\$1,180	\$1,574	\$1,968	\$2,361

SOLSTICE BREAD & BATTER - BNB DUMP STATION

Standard with 4-5/8" recessed pan and screen. Scooped pan liner available at no additional cost in lieu of screen. Additional BNB accessories on page 26.

	Stainless Steel Back (SS) Add \$	Approx Ship Wt. (lbs.)	Approx Cubic Feet
BNB-SE14	\$2,702	\$1,187	150
BNB-SE18	\$2,752	\$1,187	150
PCF-14 (Crisp'N Hold pg 14)	\$14,761	\$1,187	210
PCF-18 (Crisp'N Hold pg 14)	\$15,163	\$1,187	23

If BNB or PCF is added between two fryers, an additional \$ 1,284 piping charge will apply.

Flush Hose - to assist in rinsing the tank during oil filtration	\$1,035
Filter Heater - for use with solid shortening	\$1,108
PFW-1 Built-in Foodwarmer, 750watt	\$1,869
Paperless Filter Option	\$896
480 VAC	\$1,534 per fryer
Power Cord and Plug-6 foot, 4 gauge power cord with NEMA 15-60P Plug, Option available for Domestic SE models, 14KW and 17KW 3 phase, 208V or 240V fryers only	\$760 per fryer

APPROXIMATE SHIPPING WEIGHT CHART (LBS) (With Filter)

Fryers	1	2	3	4	5	6
SE14X/SE14/SE14R	350	550	785	980	1195	1410
SE18S/SE18R	380	602	843	1084	1325	1566

*For BNB dump station, add 150 lbs to above weight | *For basket lifts, add 100 lbs per fryer to above weight.

For systems with SE14TS, SE14TRS Twin Tank fryers or mix and match configurations, please contact your Pitco representative or call the factory for pricing assistance.

SOLSTICE GAS SYSTEMS WITH FILTER - GAS

Select From These Systems Or Build Your Own On Page 14.
All Solstice Gas Fryer Systems standard with rear "T" manifold and 9" legs. Casters available below.

Number of Fryers	Model SG14RS	Suffix SS Stainless Back	Back-up T-stat	Basket Lifts (See Note 1)
Millivolt Thermostat				
1	\$40,011	\$1,187	N/A	N/A
2	\$59,798	\$2,373	N/A	N/A
3	\$79,585	\$3,562	N/A	N/A
4	\$99,369	\$4,747	N/A	N/A
Solid State Thermostat - standard with melt cycle, boil-out capability, matchless ignition and drain valve interlock switch.				
1	\$41,847	\$1,187	N/A	N/A
2	\$63,468	\$2,373	N/A	N/A
3	\$85,090	\$3,562	N/A	N/A
4	\$106,710	\$4,747	N/A	N/A
Digital Control - standard with two count down timers, melt cycle, boil-out capability, matchless ignition and drain valve interlock switch				
1	\$38,368	\$1,187	\$1,097	\$5,787
2	\$58,497	\$2,373	\$2,196	\$11,573
3	\$78,627	\$3,562	\$3,293	\$17,360
4	\$98,758	\$4,747	\$4,391	\$23,145
12 Button Computerized Control - standard with twelve count down timers with elastic "flex time" for more product consistency. Melt cycle, boil-out capability, and drain valve interlock switch.				
1	\$49,446	\$1,187	\$1,097	\$5,787
2	\$77,009	\$2,373	\$2,196	\$11,573
3	\$104,571	\$3,562	\$3,293	\$17,360
4	\$132,134	\$4,747	\$4,391	\$23,145

Note 1: To meet CSA specification, all gas fryers with basket lifts must be ordered with casters and installed with flexible gas connector with restraining device. Basket lifts add 3-7/8" to overall depth of fryer. Not available with Millivolt or Solid State.

CASTERS (1/2 set per cabinet, minimum 1 set)

Number of Fryers	1	2	3	4	5	6
Price	\$787	\$787	\$1,180	\$1,574	\$1,968	\$2,361

SOLSTICE BREAD & BATTER - BNB DUMP STATION

Standard with 4-5/8" recessed pan and screen. Scooped pan liner available at no additional cost in lieu of screen. Additional BNB accessories on page 26.

		Stainless Steel Back (SS) Add \$	Approx Ship Wt. (lbs.)	Approx Cubic Feet
SGBNB14	\$2,702	\$1,187	150	17
SGBNB18	\$2,752	\$1,187	150	23
PCF14 (Crisp'N Hold pg 17)	\$14,761	\$1,187	210	17
PCF18 (Crisp'N Hold pg 17)	\$15,163	\$1,187	217	23

If BNB or PCF is added between two fryers, an additional \$ 1,284 piping charge will apply.

Flush Hose - to assist in rinsing the tank during oil filtration	\$1,035
Filter Heater - for use with solid shortening	\$1,108
PFW-1 Built-in Foodwarmer, 750watt	\$1,869
Paperless Filter Option	\$896

APPROXIMATE SHIPPING WEIGHT CHART (LBS)

Fryers	1	2	3	4	5	6
SG14	350	550	785	980	1195	1410

*For BNB dump station, add 150 lbs to above weight | *For basket lifts, add 100 lbs per fryer to above weight.



Baskets

Twin, Triple, or Full Options Available



Tank Screen



Tank Cover

Splash Guard

Covers & Guards

Racks and Mesh Screens For Gas and Electric Fryers



SG14R-2 shown with optional filter drawer & casters

For Fryers and Pasta Cookers



Check out some other product specific accessories on the designated product pages



DON'T FORGET ACCESSORIES
See pages 27-30 for all available accessories

STANDARD FRYERS

GAS

Model E35 - Electric Floor Fryer

- Stainless steel tank, front, door and sides
- Sealed construction heating elements with high temperature alloy stainless steel sheath

ENERGY STAR® QUALIFIED MODELS

Model VF35

- 35% Less gas with same production rate as a 35C+
- 35lb Oil Capacity
- 70,000 BTU

Model VF65

- 40% less gas with same production rate as a 65C+S
- 65lb Oil Capacity
- 95,000 BTU

**THE FIRST EVER
ENERGY STAR QUALIFIED
VALUE PRICED FRYER**



STANDARD SOLSTICE FLOOR FRYERS - GAS						
Stand alone only. Millivolt control only. Not available with Filter Drawer filtration system or in a battery.						
Model Number	Oil Capacity (Lbs.)	BTUS	Cook Area W x D	Suffix S Stainless Steel Tank/Front/Door	Approx Ship Wt. (lbs.)	Approx Cubic Feet
SG14	40-50	110,000	14"x 14"	\$13,223	200	17
SG14R	40-50	122,000	14"x 14"	\$16,654	208	17
SG14T	20-25 each	50000 each	14"x 14"	\$18,354	230	17
SG18	70-90	140,000	18"x 18"	\$17,736		23

Casters, covers and other accessories available on pages 26.

VALUE PRICED FRYER - GAS

Free Standing, stand alone fryer. Millivolt control only | Energy Star Qualified Models are marked with Asterisk*

Model Number	Oil Capacity (Lbs.)	BTUS	Cook Area W x D	Suffix S Stainless Steel Tank/Front/Door	Approx Ship Wt. (lbs.)	Approx Cubic Feet
VF35S*	35	70,000	14"x 13-5/8"	\$5,650	161	17
VF65S*	65	95,000	18x17 11/32"	\$8,464	180	23

SOLSTICE COUNTERTOP FRYER - GAS

Models not available with Filter Drawer filtration. See page 21 for portable filter systems | Energy Star Qualified Models are marked with Asterisk*

Model Number	Oil Capacity (Lbs.)	BTUs	Cook Area W x D	Stainless Steel Tank	Approx Ship Wt. (lbs.)	Approx Cubic Feet
SGC*	35	70,000	14"x 13-5/8"	\$13,791	150	17

A 70,000 BTU counter top version of our popular Solstice fryer. With a 13" wide cook surface, this fryer uses standard fry baskets. The unit can be flush mounted, or on 4" flange legs that are included.

STANDARD & ECONOMY FRYERS- ELECTRIC

Model Number	Oil Capacity (Lbs.)	Power (kW)	Cook Area W x D	Stainless Steel Tank	Approx Ship Wt. (lbs.)	Approx Cubic Feet	Cutout Dimensions
E35	35	15	14"x 14"	\$7,658	200	17	15"x 32-1/8"

CE CE approvals for individual models may not be available with all options or in all areas. Consult the factory for more information.

MEGAFRY FRYERS

GAS

HIGH EFFICIENCY & HIGH PRODUCTION

FEATURES

- High Efficiency & High Production
- Upgrade controls available
- Optional filtration system
- Standard with stainless steel tank, front, sides and splashback
- Standard with solid state control
- Upgrade controls available
- Standard with Large Baskets (A4514702)

145.6 lbs/hour
36% more than SSH75R!



SGM24 with 12 Button Computer & optional casters and 1 large/2 small basket configuration



Submerger Option

MEGAFRY - GAS

CONTROLLER OPTIONS									
Model Number	Oil Capacity (Lbs.)	BTUs	Cook Area W x D	Solid State (SSTC)	Digital (D)	12 Button Computer ©	Touch Screen (VS7) UPGRADE	Approx Ship Wt. (lbs.)	Approx Cubic Feet
SGM24	140-150	165,000	24"x24"	\$30,533	\$31,164	\$34,306	\$2358/pot	375	56

MEGAFRY-BASKET OPTIONS - QUANTITY REQUIRED

SGM24									
Small A4514701	4			2			-		
Large A4514702	-			1			2		

FILTER DRAWER FILTRATION SYSTEM FOR MEGAFRY OR FLAT BOTTOM FRYER

# of Fryers in System	1	2	3	4
FD-MEGA	\$24,625	\$26,966	\$29,306	\$29,245

MEGAFRY - Filter must be under largest fryer in the battery

CASTERS FOR MEGAFRY OR FLAT BOTTOM FRYER

Number of Fryers	1	2	3	4	5	6
	1 set	1.5 sets	2 sets	2.5 sets	3 sets	3.5 sets
MEGAFRY	\$787	\$1,180	\$1,574	\$1,968	\$2,361	\$2,755

OPTIONS & ACCESSORIES

Description	List Price
Submerger Option	\$533

FLAT BOTTOM FRYER

GAS

- Perfect for free float frying, no tubes
- 24" x 24" and 18" x 24" sizes
- Standard mild steel tank
- Matchless Ignition
- Standard stainless steel front, sides and splashback
- No combustion blower
- Optional filter system

FLAT BOTTOM FRYER - GAS

Model Number	Oil Capacity (Lbs.)	BTUs	Cook Area W x D	Solid State (SSTC)	Digital (D)	Approx Ship Wt. (lbs.)	Approx Cubic Feet
FBG24	57-87	120,000	24"x 24"	\$28,952	\$29,583	423	47
FBG18	42-65	100,000	18"x 24"	\$26,849	\$27,480	355	39

FILTER DRAWER FILTRATION SYSTEM FOR FLAT BOTTOM FRYERS

Number of fryers in system	1	2	3	4
FD-Flat Bottom	\$22,759	\$24,921	\$27,085	\$29,246

CASTERS FOR FLAT BOTTOM FRYERS

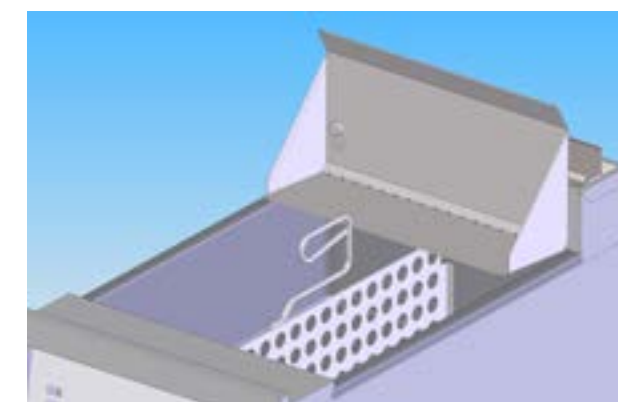
Number of fryers	1	2	3	4	5	6
Flat Bottom	\$787	\$787	\$1,180	\$1,574	\$1,968	\$2,361

OPTIONS & ACCESSORIES

Description	List Price
Tank Divider FBG	\$381
Crumb Tray FBG	\$169



FBG24X24, FB24X24, FD-FLAT BOTTOM WITH OPTIONAL CASTERS



TANK DIVIDER OPTION AND CRUMB TRAY ACCESSORY

OIL HANDLING

OIL FILTRATION AND RECLAMATION SYSTEMS



P14



FAT VAT

FAT VAT						
Description						List Price
Convenient, safe oil transport system holds 40 pounds (5.3 gallons)						\$1,714
PORTABLE FILTRATION						
Filter requires separate power connection. For use with gas or electric fryers.						
Filter Model Number	Oil Capacity (Lbs.)	Filter mounted on 2" casters For use with:	List Price	Filter Heater (add-on)	Paperless Filter (add-on)	Approx Ship Wt. (lbs.)
P14	55	All 14 size fryers	\$7,474	\$853	\$690	131
P18	75	All 18 size fryers	\$8,819	\$853	\$690	156
RP14	55	All 14 size fryers (Reversible Pump)	\$7,884	\$853	\$690	131
RP18	75	All 18 size fryers (Reversible Pump)	\$9,244	\$853	\$690	156

OIL RECLAMATION



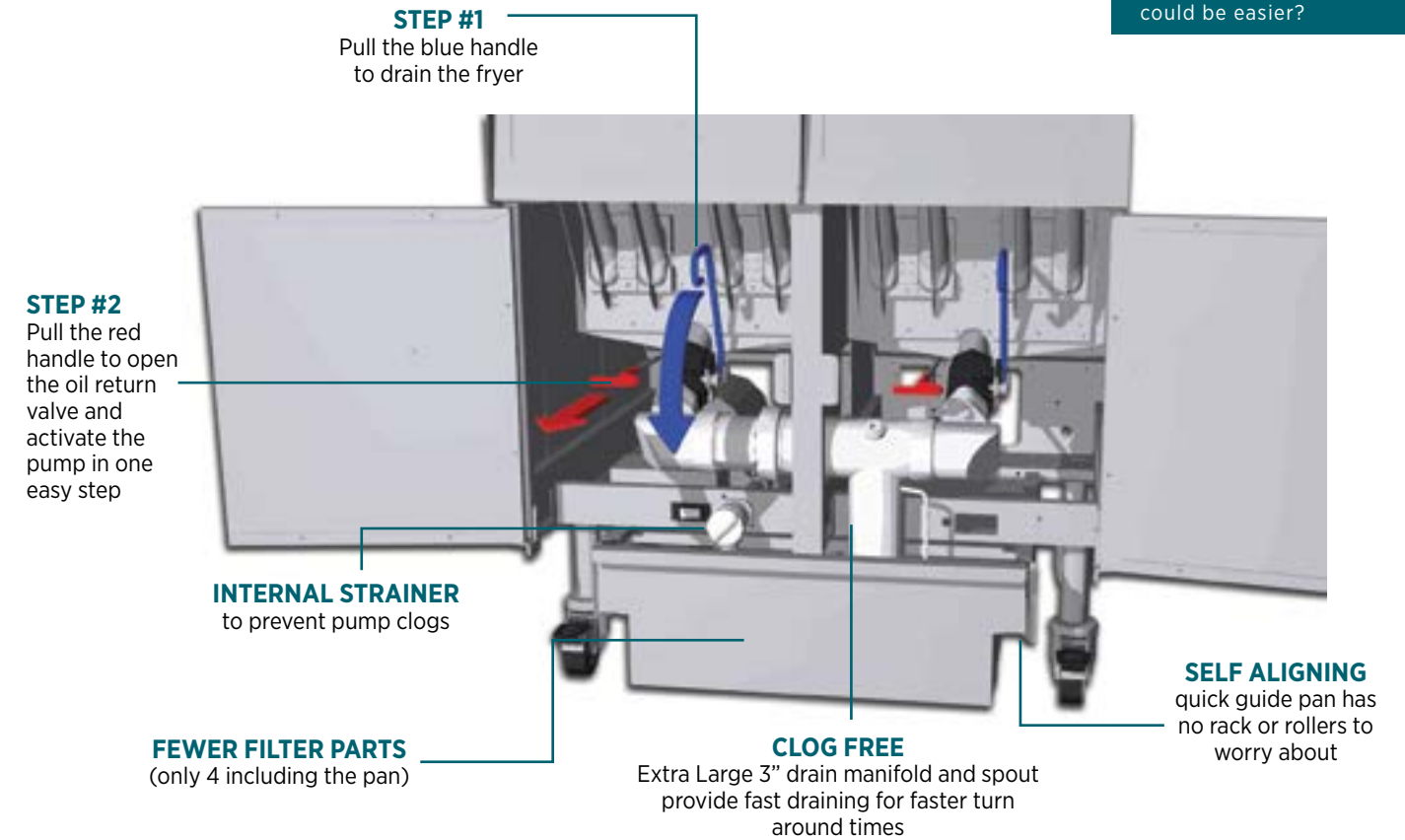
With Pitco's internal oil reclamation system, a third party oil company can install their holding system and connect it directly to a Pitco fryer system. This means an operator has no spilling and no burning hazards when it comes to the disposal of used oil. Pitco's filter pump will deliver used oil to a third party holding tank. Just another way Pitco is saving its customers money. Tie into a third party remote oil system with waste oil piping option, for use with Solstice Filter.

Description	List Price
Waste oil piping option (for liquid shortening)	\$2,123
Solid shortening upgrade (for solid shortening)	\$3,231

SOLSTICE FILTER DRAWER

SMART, SIMPLE AND EASY TO USE

With a 3" drain line, 8 gallon per minute oil pump, & simple two step filter process, what could be easier?



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

SOLSTICE FILTER DRAWER OIL FILTRATION SYSTEM							
Number of Full and/or Twin Tanks in System - Note: Twin Tank = 2 Tanks							
Solstice filter requires separate power connection on all gas fryers and electric fryers of 400 or 440 volt							
FD-Solstice	SoloFilter	2	3	4	5	6	Approx Ship Wt. (lbs.)
	\$22,349	\$24,471	\$26,594	\$28,717	\$30,840	\$32,963	150
Filter Drawer Guidelines: 1. All filters for gas fryers are available in 115vac -60hz. All single phase. For other voltages, please contact factory. 2. All filters for electric fryers are wired at the factory for the fryer voltage on models from 208-240v. All 440-480v units require an additional 115v supply to power the filter system. 3. Tie into a remote oil system with waste oil piping option, for use with Solstice Filter Drawer in a battery of two or more fryers see page 21 for more details							
OPTIONS & ACCESSORIES							
Description							List Price
Flush Hose - to assist in rinsing the tank during oil filtration							\$1,035
Filter Heater - for use with solid shortening							\$1,108
Special Piping Charges For All Filter Systems - Piping charge for fryer to add to existing Solstice Battery Filter Drawer or SoloFilter, and piping through a BNB Dump Station							\$2,123
Paperless Filter Option							\$896

HOLDING & MERCHANDISING ELECTRIC

DON'T HOLD YOUR FOOD, CRISP IT!

- Gentle hot air circulation draws air across and through food product for optimal temperature and texture to maintain warmth and crispness
- Heating elements and components located away from oils and vapors
- Large landing zone and adjustable and removable dividers for flexible product holding and easy cleaning
- All stainless steel construction with removable product tray and grease filters for easy cleaning
- Floor models can be used in a Solstice Fryer battery to keep food products crispy, hot, and ready to serve
- Large product landing zone

PCC/PCF PERFORMANCE

Food comes out of the fryer at 200° to 210°F. Active air circulation through the food, cools product to holding temperature quickly to reduce moisture loss and stop the cooking process. Excess moisture and oils are wicked away from the product and it remains crispy for an extended time.

HEAT LAMP PERFORMANCE

Food comes out of the fryer at 200° to 210°F. Under the heat lamp, heat is released slowly from the product as it continues to cook for as long as 45 minutes. Moisture and oil seep out and collect on the food. The result is overcooked and mushy product after 10-15 minutes.



PCC14



PCF18

CRISP N'HOLD CRISPY FOOD STATION - ELECTRIC ⚡

Model Number	Sections	Capacity (Volume) cubic Inches	List Price	Approx Ship Wt.(lbs.)
COUNTER MODELS				
PCC14	2	837	\$12,059	60
PCC18	3	1050	\$12,413	70
PCC28	4	1780	\$15,861	98
FLOOR MODELS				
PCF14/PCFLV14	2	837/625	\$14,761	210
PCF18/PCFLV18	3	1050/821	\$15,163	217

* Countertop models (PCC) can not be used on existing BNB units.

SOLSTICE BREAD AND BATTER - BNB DUMP STATION

Model Number	List Price	Approx Ship Wt. (lbs.)	Approx Cubic Feet
BNB (SSH55, SE14, SG14) SELV14, SSHLV14	\$2,702	150	17
BNB (SSH75, SE18, SG18)	\$2,752	150	23

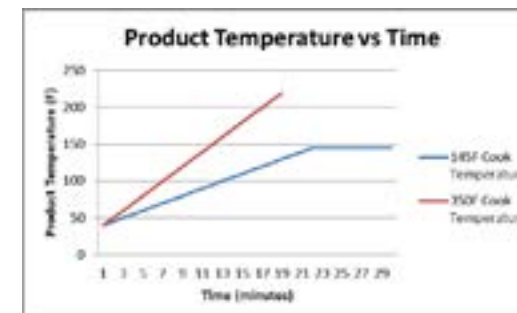
OPTIONS & ACCESSORIES

Description	List Price
Stainless Steel Back (SS) Per Unit	\$1,187
PFW-1 Built in Foodwarmer, 750watt for BNB Bread and Batter Dump Station	\$1,869
Basket Tower (SELV14, SSHLV14, SSH55, SE14, SG14R)	\$5,830



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 design causes the baffle to get into radiant mode quicker for improved temperature recovery and faster cooking.



DISCOVER HOW A **RE THERMALIZER** ADDS VERSATILITY & MORE



Check out our blog for more details on how a rethermalizer can change both your menu and your kitchen operations at www.pitco.com/blog

Add Menu Versatility

Experience the benefits of re-heating high quality food products previously prepared and frozen in bulk. Reduce kitchen labor and training as well as store-site equipment requirements. Pitco Solstice Rethermalizers with marine grade stainless steel hold foods at a precise set temperature.

Basket Options

Rethermalizers have many options including racks, suitcases and baskets. Racks and suitcases come in 8 or 12 product capacities.



Sous Vide = cooking under vacuum
Water Retherm = reheating under vacuum

MORE BENEFITS OF RETHERM

REDUCES FOOD WASTE & INCREASES FOOD SAFETY

FOOD REMAINS AT SAFE SERVING TEMPS ALL DAY

HOLDS FOOD AT EXACT SERVING TEMPERATURE

MINIMIZED KITCHEN LABOR AND TRAINING

SOLSTICE SUPREME PASTA COOKER

GAS & ELECTRIC

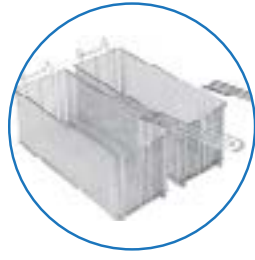
- Gas Solstice Burner Technology, No Blower or Ceramics
- Gas Self Cleaning Burner System & Down Draft Protection (patented)
- High Efficiency Design
- Standard with 4 Button Digital Controller
- Rinse Faucet Standard on Rinse Station
- Now Includes Standard Water Fill
- Drain "T" Manifold Standard on Pasta Cookers Combined with Rinse Station



SSPE14/ SSRE14



Individual Portion Cups and Rack - (9) 4"x4" cups for use in gas or electric. For cooking or reconstituting of single portions.



Oblong Baskets - 15-3/4" x 6" x 7" for use with any pasta cooker. Can also be used with dual basket lift. For cooking of smaller portions. Can be used as holding rack for small round baskets, 2 ea.



Bulk Baskets
Small 13-1/4" x 13-1/4" x 9" for use with gas or electric. Small bulk loads up to 5 lbs of dry pasta. Can also be used with single basket lift.



Round Baskets - 4-5/8" or 6-1/4" for use with gas or electric. Standard or fine mesh available. For cooking of various types of pasta or reconstituting of small portions.

SOLSTICE SUPREME PASTA COOKER - GAS

Model Number	BTUs	Water Capacity (Gallons)	All Stainless Steel	Approx Ship Wt. (lbs.)	Approx Cubic Feet
SSPG14	60K	12	\$24,700	250	55
SSRS14 Rinse Station	n/a	10	\$11,229	136	17

SOLSTICE SUPREME PASTA COOKER - ELECTRIC

Model Number	BTUs	Water Capacity (Gallons)	All Stainless Steel	Approx Ship Wt. (lbs.)	Approx Cubic Feet
SSPE14	12.5	12	\$19,780	177	17
SSRE14 Rinse Station	n/a	10	\$11,229	136	17

SOLSTICE SUPREME PASTA COOKER OPTIONS & ACCESSORIES

Description	List Price
Quick Set Timer (can not be used with basket lifts)	\$499
Single Basket Lift* (adds 4-1/2" to overall depth)	\$2,893
Dual Basket Lift* (adds 4-1/2" to overall depth)	\$5,787
Rinse Tank Insulation	\$2,311
Drain "T" Manifold (specify when ordering)	N/C
Water Quick Disconnect	\$954
Casters	\$787/Set
Water Saving Flow Regulated Mixing Valve (In addition to standard manual fill) - Available on Gas Units Only	\$1,195

*Gas units with basket lifts must include casters

SOLSTICE REETHERMALIZER

GAS & ELECTRIC

- Solstice combustion system for **improved gas efficiency**
- Reduces kitchen labor and training
- Improves kitchen safety
- Gas Self Cleaning Burner system and down draft protection (patented)
- Convenience over range top application
- Exceptional product quality
- Reduces energy usage



CRTE Counter Top Electric Rethermalizer

WATER REETHERMALIZER - GAS

Model Number	BTUs	Water Capacity (Gallons)	Suffix S Stainless Tank, Front and Door Digital Control	Stainless Back & Sides (SS) Add \$	Approx Ship Wt. (lbs.)
SRTG-X (Single)	55,000	17.5	\$23,233	\$1,323	220 lbs.
SRTG-X2 (Dual)	110,000	17.5 ea	\$40,807	\$2,644	477 lbs.

Standard with Digital Thermostat, matchless ignition, automatic water fill, auxiliary manual fill, common drain/ overflow, stainless steel hinged tank cover(s), tube rack, 6" legs. Supplied with cord and plug.

SOLSTICE REETHERMALIZER - ELECTRIC

Model Number	kW	Water Capacity (Gallons)	Suffix S Stainless Tank, Front and Door Digital Control	Stainless Back & Sides (SS) Add \$	Approx Ship Wt. (lbs.)
SRTE14-GM (Single)	10.5 kW *	16.5	\$21,968	\$1,323	220 lbs.
SRTE14-2-GM (Dual)	10.5 kW ea*	16.5 ea	\$36,603	\$2,644	477 lbs.

Standard with Digital Thermostat, automatic water fill, auxiliary water fill, common drain/over flow, stainless steel hinged tank cover(s), element rack, 6" legs. No power cord supplied for single phase models, available at additional charge 3 phase. Electric service must be hard wired by a licensed electrician. *Power Rating is 8kW at 208V and 10.5kW at 240V

Power Cord and Plug - 6 foot, 4 Gauge power cord, with NEMA 15-60P plug. Option available for SRTE models 3 phase, 208V or 240V appliances only

\$760

COUNTER TOP REETHERMALIZER - ELECTRIC

Model Number	KW	Water Capacity (Gallons)	Stainless Back & Sides (SS) Add \$	Approx Ship Wt. (lbs.)
CRTE	6 kW	6	\$8,829	60

FLOOR MODELS OPTIONS & ACCESSORIES

Description	List Price
Casters - 1/2 Set per tank, minimum 1 set	\$787 set
Water Quick Disconnect- Self closing single hand operation water supply hose	\$955
1/3 Pan Rails -Holds various sizes of hotel pans to keep foods warm.	Set of 2 for single tank
	Set of 3 for dual tank

RACKS

Description	Part Number	List Price
8 product/Tall Vertical Food Rack	B4511001	\$522
8 product/Vertical Food Rack	B4509402	\$592
12 Product Horizontal Food Rack	B4513001	\$390

SUITCASES

Description	Part Number	List Price
Food Product Suitcase/Narrow	B4511101	\$225
Food Product Suitcase/Wide	B4511102	\$225
Food Product Suitcase/Tall Narrow	B4513302	\$351
Food Product Suitcase/Tall Wide	B4513301	\$558
Suitcase, 2.50" Wide	B4516101	\$443

BASKETS

B4511601	\$915
B4511501	\$373

OPTIONS & ACCESSORIES

FLEXIBLE CONNECTORS (GAS QUICK DISCONNECT) Gas quick disconnect couplings with flexible hose, restraining device and thermal shut-off

Gas Connector Size	Disconnect BTU Capacity		Part Number	List Price
	Single Units	Multiple Units		
3/4" x 36"	240,000	---	B8003102	\$1,409
3/4" x 48"	240,000	---	B8003103	\$1,567
1" x 36"	---	390,000	B8003105	\$1,708
1" x 48"	---	390,000	B8003106	\$1,947
1-1/4" x 36"	---	575,000	B8003108	\$2,318
1-1/4" x 48"	---	575,000	B8003109	\$2,599

FRYERS CLEANING ACCESSORIES

Description	Use	Part Number	List Price
Clean Out Rod	Used to clean fryer drain line	STD-A3301001, SELVA3881001 SSHVLV-A3381003, SELV-A3381003	\$92
Cleaner - 25 Lbs.	Extends the life of the fryer and shortening	P6071397	\$569
Cleaning Brush	High temperature, Teflon cleaning brush	PP10056	\$182
Crumb Scoop	Designed to fit between tubes and elements for removal of heavy sediment	Std-B7490701 Twin, SE-B5008101, SSHVLV-B500812	\$160
Fat Vat	Convenient, safe oil transport system holds 40 pounds (5.3 gallons)	D9109105	\$2,226
Skimmer	Used for removing food particles from the oil surface	PP10725	\$109

FILTER ACCESSORIES

Description	Use	Part Number	List Price
Filter Shovel Scoop	Used to remove debris from filter pan	B6681201	\$122
Powder	Filter powder - 120, 8 oz. packets	PP10733	\$288
Paperless Filter Assembly	(Priced as substitute for standard assembly in new filter system.)		\$896

FILTER PAPER

Part Number	Model Number	Type	Paper Quantity	Gauge	Size	List Price
PP10613	Solstice Filter Drawer	Envelope	100	Heavy Duty	18-1/2" x 20-1/2"	\$511
A6667104	SFSSH55/T/R, SFSG14R, SFSE14/T/R/TR, ROV Solo & Dual	Envelope	100	Heavy Duty	10" x 20-1/2"	\$309
A7025301	SFSSH75/R, SFSE18/R, SFSGM1824, SFSGM24, ROV Triple and up	Envelope	45	Heavy Duty	14" x 22"	\$430
A6667105	ROV Triple and up	Envelope	100	Heavy Duty	14" x 22"	\$347
P6071371	P14	Flat	100	Standard	13-1/2" x 24"	\$320
PP10612	P14	Flat	100	Heavy Duty	13-1/2" x 24"	\$404
P6071373	P18	Flat	100	Standard	17-1/2" x 28"	\$411
PP10606	P18	Flat	100	Heavy Duty	17-1/2" x 28"	\$513

INSTITUTIONAL PACKAGES

Description	SG14R, SSH55/55R/55T, SSH60/60R, SE14/14R/14T	SSH75/75R, SSH60W/60WR, SE18/18R	MEGAFRY	FD Filter Drawer	BNB
Door Latch Assembly	Required	Required	Required		Required
16ga. Tank/Front panel cover assembly	Required	Required	Required		Required
Flanged legs	Required	Required	Required		Required
Stainless back	Required	Required	Required		Required
Gas - Total Add-on	\$3,237	\$3,422	\$3,942	See Note 1	\$2,711
Electric - Total Add-on	\$3,601	\$3,809	n/a	See Note 1	\$3,085

- Locks and keys to be supplied by end user
- Not available with institutional package: Basket Lifts, Filter Flush Hose, Quick Disconnects, Casters, Fat Vat
- NOTE 1: No modifications required for institutional packages on this product
- All exposed fasteners meet or exceed requirements set forth by the American Correctional Food Service association (Std. No. 1, section 1401)

TANK COVER CHART

Model Number	18 Gauge Cover	List Price (Each)
Without Basket Lifts		
SSHVLV14, SSHLV14T, SELV14, SELV14T	B2101519	\$569
SELV184, SSHLV184	B2101521	\$747
SG14/14R, SGBNB14, SSH55/55T/55R/55TR, SSH60/60R	B2101501	\$569
SGBNB18, SSH75/75R, SSH60W/60WR, VF65	B2101502	\$747
SE14/14X/14R/14T	B2101505	\$569
SE18/18R/184/184R	B2101506	\$747
FBG18	B2101510	\$747
FBG24	B2101511	\$1,098
SGM24	B2101512	\$1,098
35C+	B3307401	\$569
45C+	B3307501	\$569
65C+	B2100108	\$747
E35	B2101508	\$569
VF35	B2101518	\$569
SGC	B2010504	\$569
SSPG14	B2103001	\$569

With Basket Lifts		
SSHVLV14, SSHLV14T, SELV14, SELV14T	B2101519	\$569
SELV184, SSHLV184	B2101521	\$748
SG14/14R, SSH55/55T/55R/55TR, SSH60/60R	B2101603	\$569
SG18, SSH75/75R, SSH60W/60WR	B2101604	\$748
SE14/14X/14R/14T	B2101605	\$569
SE18/18R/184/184R	B2101606	\$748
SSPE14	B2100422	\$569
SSPG14	B2103002	\$569

CASTERS

Description	Fryer	Part Number	List Price
6" Swivel	Economy, Food/Fish, Donut Fryers	B3901501	\$787 set
9" Swivel	Solstice Supreme, SG, SE, VF35, VF65 & Flatbottom Fryers, Pasta Cookers, Rethermalizers, BNB, ROV Triple and up	B3901504	\$787 set
9" Locking	Reduced Oil Volume Fryers, Solo and Dual	B3902304	\$197
10" Rigid Non-locking	Solstice SoloFilters	B3902301	\$197
10" Rigid Locking	Solstice SoloFilters	B3902303	\$197 each
11" Swivel	MegaFry	B3901505	\$787 set

SGBNB DUMP STATION

Standard with 4-5/8" recessed top/screen. Matches dimensions of fryer. Approximate shipping weight 150 pounds.

Description	Notes	List Price
Bread and Batter Dump Station 14"		\$2,701
Bread and Batter Dump Station 18"		\$2,751
PFW-1 Built-in Foodwarmer, 750watt		\$1,868
PFW-2 Free Standing Foodwarmer, 500watt		\$1,868
Scooped Pan Liner (in lieu of screen)	No Additional Cost - Specify at Point of Order	N/C
Flat Worktop	Call factory for availability n/c	N/C
Flush Worktop	Call factory for availability n/c	N/C

SPLASHGUARDS

Mounts on tank side to prevent splashing of oil from one unit to another. Consult factory for other height requirements

Description	List Price
6"	\$370
8"	\$413
10" (Economy Fryers Only)	\$430
12"	\$493
18"	\$708

WORKSHELVES

Description	List Price
Call factory for specifications and availability	\$1,581

BASKET & WIRE GOODS						
Description	Part Number	Size	Type of Handle(s)	Quantity Per Tank	List Price (Each)	
Pasta Wire Goods						
Small Bulk Basket	B4510202	12 1/4" X 13 1/4" X 9"	Sides	1	\$737	
Large Bulk Basket	B4512702	16" X 13 1/4" X 10"	Sides	1	\$764	
Round Basket 4 5/8" Fine Mesh	B4510002	4 1/5 ID	Front	6	\$460	
Round Basket 4 5/8"	B4510001	4 1/5 ID	Front	6	\$304	
Round Basket 6 1/4"	B4509901	6 1/4 ID	Front	4	\$321	
Oblong Basket Stainless	B4509801	15 3/4" X 6" X 7"	Front	2	\$509	
Individual Serving Baskets w/ rack	B9010006	9 Indiv. Baskets w/rack		1	\$529	
Individual Serving Basket Only	P6071998	Single 4" X 4" Basket		6	\$79	
Element Rack - Electric	B7611202			1	\$304	
Tube Rack - Gas	B4510101			1	\$304	
Twin Baskets Regular Mesh (Shipped standard with equipment)						
35/45C+S, SG14/14R, SSH55/55R, SE14/R	P6072145	13 1/4" X 6 1/2" X 5 3/4"D	Front	2	\$210	
SE14T, SSH55T, 55TR, VF35, ROV	P6072145	13 1/4" X 6 1/2" X 5 3/4"D	Front	1	\$210	
65C+, SG18, SE18/18R, SSH75/75R, VF65	P6072184	17 1/4" X 8 1/2" X 5 3/4"D	Front	2	\$210	
SSH60/60R	A4500306	17 1/4" X 6 1/2" X 5 3/4"D	Front	2	\$210	
SSH60W/60WR, SE184/184R	A4500305	13 1/4" X 8 1/2" X 5 3/4"D	Front	2	\$210	
Twin Baskets-Fine Mesh						
35/45C+S, SG14/14R, SSH55/55R, ROV	P6072146	13 1/4" X 6 1/2" X 5 3/4"D	Front	2	\$423	
SG14T, SE14T/14TR, SSH55T, 55TR, VF35, ROV	P6072146	13 1/4" X 6 1/2" X 5 3/4"D	Front	1	\$423	
65C+, SG18, SE18/18R, SSH75/75R, VF65	P6072188	17 1/4" X 8 1/2" X 5 3/4"D	Front	2	\$526	
Square/Full Size Basket - Regular Mesh (optional in lieu of twin baskets with standard fryers)						
35/45C+S, SG14/14R, SSH55/55R, SE14/R	P6072143	13 1/4" X 13 1/2" X 5 3/4"D	Front	1	\$423	
65C+, SG18, SE18/18R, SSH75/75R, VF65	P6072180	17 1/2" X 16 3/4" X 5 3/4"D	Sides	1	\$545	
Square/Full Size Basket - Fine Mesh						
35/45C+S, SG14/14R, SSH55/55R, ROV	P6072144	13 1/4" X 13 1/2" X 5 3/4"D	Front	1	\$537	
Triple Size Baskets						
45C+S, SG14/14R, SSH55/55R, SE14/R	P6072147	13 1/4" X 4 1/2" X 5 3/4"D	Front	3	\$199	\$597 per set
65C+, SG18, SE18/18R, SSH75/75R	P6072185	17 1/4" X 5 1/2" X 5 3/4"D	Front	3	\$230	\$690 per set
SSH60W/60WR, SELV184, SSHLV184, SE184/184R	A4514901	13 1/4" X 5 5/8" X 5 3/8"D	Front	3	\$199	\$597 per set
Quadruple Size Baskets						
SSH60W/60WR, SELV184, SSHLV184, SE184/184R	P6072147	13 1/4" X 4 1/2" X 5 3/4"D	Front	4	\$200	\$800 per set
Tank Racks						
35C+, SGC, VF35	PP10434	13 1/2" X 11 1/2"	---	1	\$172	
65C+, SE18/18R, SSH75/75R	P6073186	17 1/2" X 17 1/2"	---	1	\$172	
SG14/14R, 45C+, SSH55/55R, SE14/14R, 45C+	A4500601	13 1/2" X 13 1/2"	---	1	\$172	
SSH55T/55TR	B4511801	13 1/2" X 6"	---	1	\$172	
SSH60/60R, VF65	A4500604	13 1/2" X 17 1/2"	---	1	\$172	
SSH60W/60WR	A4500602	17 1/2" X 13 1/2"	---	1	\$172	
SG18	B4511901	17 1/2" X 17 1/2" Reversible		1	\$172	
SE14T	B4512401	13 1/2" X 6 3/4"	---	1	\$172	
SSHLV14	A4500605	12-1/2" x 11-3/4"	---	1	\$172	
SSHLV14T	B4511802	12-1/2" x 5-3/4"	---	1	\$172	
SSHLV184	A4500606	12-1/2" x 15-3/4"	---	1	\$172	

BASKET & WIRE GOODS					
Description	Part Number	Size	Type of Handle(s)	Quantity- Per Tank	List Price
Tank Screen - Mesh					
SG18, SE18/18R, SSH75/75R	P6072186	17-1/2" x 17-1/2"	---	1	\$198
SG14/14R, SSH55/55R, SE14/14R	A4500201	13-1/2" x 13-1/2"	---	1	\$198
SE14T	B4512501	13-1/2" x 6"	---	1	\$198
SGM24	P6072402	23-1/2" x 23-1/2"	---	1	\$350
SSH60/60R, VF65, SE184/184R	A4500203	12-1/2" x 8-3/4"	---	1	\$198
Drain Screen for Bread and Batter Cabinet (Dump Station)					
SGHLVBNB, SEHLVBNB	B4508109	---	---	---	\$350
SGBNB14, SSHBNB14	B4508108	---	---	---	\$350
SGBNB18, SSHBNB18	B4508107	---	---	---	\$443
SEBNB14	B4508111	---	---	---	\$350
SEBNB18	B4508110	---	---	---	\$443
Fish Grids					
SG14/14R, SE14/14R, SSH55/55R	B7425301	13-1/2" x 13-1/2"	---	---	\$939
SG18, SE18/18R, SSH75/75R	B7425401	17-1/2" x 17-1/2"	---	---	\$1,042
SSH60	A5073001	13-1/2" x 17-1/2"	---	---	\$969
SSH60W	A5073101	17-1/2" x 13-1/2"	---	---	\$969
Mega Fry Baskets					
Large Mega Fry Basket	A4514702	23-1/4" x 10" x 5-3/4"	Front/Back	---	\$793
Small Mega Fry Basket	A4514701	23-1/4" x 5-3/4" x 5-3/4"	Front/Back	---	\$691
MEGAFRY OPTIONAL BASKET CONFIGURATION TABLE					
	Basket Size/Quantities				
Model Number	23-1/4" x 5-3/4" x 5-3/4"		23-1/4" x 10" x 5-3/4"		
SGM24	4		0		
SGM24	2		1		
SGM24	0		2		
ROV RACK FRYER ACCESSORIES - (see page 7 for accessories included with fryer)					
Model Number	Part Number	List Price			
Rack Holder	B5055702	\$164			
Product Rack - 12" x 16" x 1"	B5009201	\$164			
Product Basket - 12" x 16" x 2"	B5055201	\$164			



P6072145



B4510001



P6072147



WE HAVE THE FRYER YOU NEED FOR ANY BUSINESS

Full Line of Fryers

Pitco offers a lineup of efficient and cost-saving fryers for every business model, with the largest selection of fryers of any brand.

Reduced Oil Volume - the top of the line in oil management, these fryers can save you thousands on the cost of oil and showcase easy to use and trainable features like automatic filtration and touchscreen controls

Solstice & Solstice Supreme - taking efficiency to a higher level, these ultra-reliable fryers have better recovery and can save thousands on energy bills

Economy - for the customer with a tight budget, these fryers still pack a powerful punch with quality and craftsmanship that will withstand years of consistent use

Premium Economy Fryers - each fryer category features ENERGY STAR® rated equipment that offers rebates in most locations across the country

START-UP:

We now offer prepaid start-ups!

- Just \$300 for the first serial number and \$90 for each additional serial number at the same location!
- Purchase on your original equipment order and our ASAPD will:

Complete a performance check

- ✓ Boil out the fryer(s)
- ✓ Fill the unit with oil
- ✓ Calibrate as needed
- ✓ Check for proper installation
- ✓ Check for proper performance

- A Start-up must be emailed to Pitco Service at least 5 business days prior to requiring the service at techservice@pitco.com or fill out a form online at www.pitco.com/startup_request
- The Start-up is to be completed prior to the customer using the equipment
- All required utilities and associated supporting equipment such as hoods, drains and fire protection equipment must be in place and operational prior to starting up the equipment
- Start-ups are to be performed during normal business hours. 8AM - 5PM.
- Extended Travel fee may apply outside of major metro areas
- Additional fees may be charged for time during security clearance or after hours if needed

EXTENDED WARRANTY:

We now offer extended warranties!

- Extend your Pitco Factory warranty for a full year! Call your Pitco customer service rep for pricing! United States only



ORIGINAL ECONOMY EQUIPMENT LIMITED WARRANTY **GENERAL WARRANTY**

Pitco Frialator, LLC warrants to the original user of its commercial cooking appliances and related equipment that said appliances and related equipment will be free from defects in material and workmanship under normal use for a period of one (1) year from the date of installation, with appropriate documentation, to a maximum of fifteen (15) months from the date of manufacture, subject to the following additions, exceptions, exclusions and limitations.

What is covered

This warranty is limited to the repair or replacement at the Company's option, without charge, of any part found to be defective within the warranty period and reasonable expenses incurred for freight and material for the installation of such part; in addition, the Company's obligation shall be limited to reimbursement for normal labor on such parts. Pitco Frialator, LLC agrees to pay the Authorized Service and Parts Distributor, for any labor and material required to repair or replace, at the Company's option, any part which may fail due to defects in material or workmanship during the above general warranty period.

How to Keep Your Warranty in Force

- Make sure any shipping damages are reported immediately. Damages of this nature are the responsibility of the carrier and must be reported by the receiver.
- Install the unit properly. This is the responsibility of the installer and the procedures are outlined in the manual.
- Do not install it in a home or residence.
- Maintain it properly. This is the responsibility of the user of the appliance and the procedures are outlined in the manual.
- Adjustments, such as calibration, leveling, tightening of fasteners or plumbing or electrical connections normally associated with initial installation. These procedures are outlined in the manual and are NOT covered by warranty.
- If it is damaged due to flood, fire or other acts of God, this is not covered under this warranty.
- Use it for what it is intended. If it is used for a purpose other than for which it was intended or designed, resulting damages are not covered under the warranty.
- Make sure that it has the correct voltage, gas supply and/or good quality water. If a failure is due to poor water quality, harsh chemical action, erratic voltage or gas supplies, these damages are not covered under the warranty.
- Do not materially alter or modify from the condition in which it left the factory.
- Do not obliterate, remove or alter the serial number rating plate.
- Use only Genuine OEM parts from Pitco Frialator, LLC or its Authorized Parts and Service Distributors. Non-OEM parts or repairs made by None-Authorized Service and Parts Distributors are not covered by the warranty.
- If any other failure occurs which is not attributable to a defect in materials or workmanship, it is not covered.
- Food truck & mobile installations may void warranty. Combustion related issues will not be covered.

This warranty specifically excludes parts which wear or would be replaced under normal usage, including, but not limited to, lamps, fuses, interior or exterior finishes, o-rings, gaskets, wire goods. Filter hoses and wash wands are warrantied for 90 days from installation.

Limits to the Warranty

Outside the United States of America and Canada, this warranty is limited to the replacement of parts and Pitco Frialator, LLC will not bear any other expense be it labor, mileage, freight or travel.

In the United States of America and Canada, this warranty will cover up to 100 miles and two hours of round trip travel charges. Any excess travel is billable to the location.

If any oral statements have been made regarding the appliance, these statements do not constitute warranties and are not part of the contract of sale. This limited warranty constitutes the complete, final and exclusive statement with regard to warranties.

THIS LIMITED WARRANTY IS EXCLUSIVE AND IS IN LIEU OF ALL OTHER WARRANTIES WHETHER WRITTEN, ORAL OR IMPLIED, INCLUDING, BUT NOT LIMITED TO ANY WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE OR WARRANTY AGAINST LATENT DEFECTS.

Limitations of Liability

In the event of a warranty or other claim, the sole obligation of Pitco Frialator, LLC will be the repair or replacement, at the Company's option, of the appliance or the component part. This repair or replacement will be at the expense of Pitco Frialator, LLC except as limited by this warranty statement. Any repair or replacement under this warranty does not constitute an extension in time to the original warranty. Parts covered under this warranty will be repaired or replaced, at the Company's option, with new or functionally operative parts. The liability of Pitco Frialator, Inc. on any claim of any kind, including claims based on warranty, express or implied contract, negligence, strict liability or any other legal theories will be exclusively the repair or replacement of the appliance. This liability will not include, and the purchaser specifically renounces any right to recover special, incidental, consequential or other damages of any kind, including, but not limited to, injuries to persons, damage to property, loss of profits or anticipated loss of the use of this appliance.

If any provision of this warranty is unenforceable under the law of any jurisdiction, that provision only will be inapplicable there, and the remainder of the warranty will remain unaffected. The maximum exclusion or limitation allowed by law will be substituted for the unenforceable provision.

How to Obtain Warranty Service

First direct your claim to the Pitco Frialator, LLC Authorized Service and Parts Distributor, www.pitco.com/serv.asp closest to you giving complete model, serial and code numbers, voltage, gas type, and description of the problem. Proof of the date of installation and/or the sales slip may also be required. If this procedure fails to be satisfactory, write the National Service Manager, Pitco Frialator, LLC, P. O. Box 501, Concord, NH. 03302-0501. USA

This warranty gives you certain specific legal rights; you may have other rights which vary from state to state.

STATE	ZIP CODE	REP
Alabama		14
Alaska		16
Arizona		04
Arkansas	15	
California		
	900-908	06
	910-928	06
	930-935	06
	936-937	18
	939-961	18
Colorado		04
Connecticut		
	060-063	01
	0641-0642	01
	0643	12
	0644-0648	01
	0649	12
	065, 067	01
	066, 068-069	12
Delaware	16	
District of Columbia		15
Florida		
	324-325	14
All other zip codes		03
Georgia		14
Hawaii		16
Idaho		16
Illinois		
	600-606	09
	609-619	09
	620, 622	08
	623-628	09
	629	08
Indiana		
	463-464	09
All other zip codes		13
Iowa		08
Kansas		08
Kentucky	02	
Louisiana	15	
Maine		01
Maryland	16	
Massachusetts		01
Michigan		13
Minnesota		13
Mississippi		14
Missouri		08
Montana		16
Nebraska	08	
Nevada		
	890-891	06
	893-898	18
New Hampshire		01

1 C.R. Peterson Associates, Inc.
355 Bodwell Street
Avon, MA 02322
Tel: (800) 257-4040
Fax: (508) 238-3647
www.crpeterson.com
info@crpeterson.com

2 DRC Marketing Group, Inc.
10376 Lake Meadows Drive
Strongsville, OH 44136
Tel: (440) 878-1901
Fax: (614) 367-1450
www.drcmktg.com
info@drcmktg.com

3 Eaton Marketing
5325 115th Avenue North
Clearwater, FL 33760
Tel: (727) 531-0899
www.eaton-marketing.com

4 Elevation Reps
7334 South Alton Way
Building 14 Suite G
Centennial, CO 80112
Tel: (303) 750-3727
www.elevationfs.com

5 Ettinger Rosini & Associates
11060 Grader Street
Dallas, TX 75238
Tel: (214) 343-2548
Fax: (214) 343-2727
www.etros.com

6 Fischer Group
1636 North Brian Street
Orange, CA 92867
Tel: (714) 921-2660
Fax: (714) 921-2544
www.fischergroup.com
info@fischergroup.com

7 Griffin Marketing Group
1935 S Main St, Suite 102
Salisbury, NC 28144
Tel: (704) 603-4556
Fax: (704) 603-4561
www.griffinreps.com

8 Heartland Reps
1053 W. Couchman Drive
Kearney, MO 64060
Tel: (888) 486-1253
Fax: (888) 486-1253
www.heartlandreps.com
info@heartlandreps.com

9 The Jay Mark Group
175 Lively Blvd.
Elk Grove Village, IL 60007
Tel: (847) 545-1918
Fax: (847) 545-1932
www.jaymark.net
dheffernan@jaymark.net

10 Link2 Hospitality Solutions
108 Lincoln Parkway
East Rochester, NY 14445
Tel: (518) 399-6040
Fax: (585) 254-2154
www.link2hs.com

11 One Source
800 Calcon Hook Rd., Bays 201 & 202,
Sharon Hill, PA 19079
Tel: (610) 565-5200
Fax: (610) 565-0725
www.osreps.com

12 Pecinka Ferri Associates
3 Spielman Road
Fairfield, NJ 07004
Tel: (973) 812-4277
Fax: (973) 812-4284
www.pecinkaferri.com
sales@pecinkaferri.com

13 Phoenix Marketing
8162 Zionsville Road
Indianapolis, IN 46268
Tel: (317) 986-4167
www.phoenix-reps.com

14 PMR Inc.
1305 Lakes Parkway, Suite 106
Lawrenceville, GA 30043
Tel: (770) 441-3100
Fax: (770) 449-6834
www.pmrreps.com

15 The Schmid Wilson Group, Inc.
2545 Lord Baltimore Drive, Suite E
Windsor Mill, MD 21244
Tel: (410) 998-9191
Fax: (410) 265-1053
www.theswg.com
swg@theswg.com

16 Schulz Associates
711 Kirkland Avenue
Kirkland, WA 98033
Tel: (425) 828-4557
Fax: (425) 828-6762
www.schulzassociates.com

17 Specialized Marketing
W226 N887 Eastmound Dr, Ste D
Waukesha, WI 53186
Tel: (262) 798-1533
Fax: (262) 798-1536
www.specializedwi.com

18 Walter Zebrowski Associates
32A Pamaron Way
Novato, CA 94949
Tel: (415) 883-3222
Fax: (415) 883-9322
www.walterzebrowskiassoc.com
sales@walterzebrowskiassoc.com

19 W.D. Colledge
3220 Orlando Drive, Unit 3
Mississauga, Ontario L4V 1R5
Tel: (905) 677-4428
Fax: (905) 677-5357
www.wdcolledge.com

20 W.D. Colledge
312 Beringer Crescent
Edmonton, Alberta T5T 6B6
Tel: (780) 444-8928
www.wdcolledge.com

21 W.D. Colledge
1144 Douglas Terrace
Port Coquitlam, BC V3C 5X2
Tel: (778) 216-1221
Fax: (778) 216-0351
www.wdcolledge.com

22 W.D. Colledge
3522 Sefton St
Port Coquitlam, BC V3B 3R2
Tel: (604) 999-8579
www.wdcolledge.com

23 W.D. Colledge
122 Purcells Cove Road
Halifax, Nova Scotia B3P 1B5
Tel: (902) 477-4562
Fax: (902) 477-0243
www.wdcolledge.com

24 W.D. Colledge
8586A Lemieux St
LaSalle, Quebec H8N 2B6
Tel: (514) 365-3753
Fax: (514) 363-0689
www.wdcolledge.com

STATE	ZIP CODE	REP
New Jersey		
	070-079	12
	080-086	11
	087-089	12
New Mexico		04
New York		
	100-119	12
All other zip codes		10
North Carolina		07
North Dakota		13
Ohio		02
Oklahoma		05
Oregon		16
Pennsylvania		
	150-165	02
All other zip codes		11
Rhode Island		01
South Carolina		07
South Dakota		13
Tennessee		14
Texas		
	798-799	04
All other zip codes		05
Utah		04
Vermont		01
Virginia		15
Washington		16
West Virginia		02
Wisconsin		
	530-539	17
	540	13
	541-546	17
	547-548	13
	549	17
Wyoming		04

CANADA

Alberta	20
British Columbia	21
Manitoba	23
Newfoundland	23
New Brunswick	23
Nova Scotia	23
Prince Edward Island	23
Saskatchewan	22
Ontario	19
Quebec	24

ORDERING INFORMATION

PLEASE PROVIDE THE FOLLOWING INFORMATION:

- Complete Bill To/Ship To address
- Ultimate destination of equipment
- Purchase order number
- Requested ship dates and carrier
- Any special instructions
- Indicate Mark For
- CE approval required

INFORMATION FOR EQUIPMENT:

- Gas Type (natural or propane)
- Voltage/Phase
- Altitude requirements
- Model number
- Fryer/Filter line-up

NOTE: FRYERS NOT AVAILABLE FOR CURB MOUNT

TERMS AND CONDITIONS

- Prices are LIST PRICES F.O.B factory, Concord, NH and do not include freight charges or installation
- Subject to a 25% if cancelled within 48 hours of ship date
- Special Orders: Require 20% non-refundable deposit at time of order
- Freight Classification: Class 85
- Prices and specifications are subject to change without notice

RETURNS

- Returns will not be accepted without prior approval. Please contact Customer Service
- Returned Goods Authorization (RGA) must accompany all returns. All returns must be shipped prepaid within 30 days of authorization and must be in proper crating
- Restocking Charge: 25% on standard items, 30% on special order items

INTERNATIONAL ORDERS

In an ever expanding international marketplace it is necessary for a domestic dealer in limited situations to become involved in an export opportunity that will result in a contractual sale. In this instance Pitco Frialator must respond to its domestic dealer and, while recognizing the importance of our international distributor, ultimately ensure proper service to the customer after the sale.

Any orders shipping outside the continental U.S. or Canada will be subject to a 12% EIAP (Export Infringement Administration Fee), and could be subject to other charges including special electrical or gas configuration charges and CE approval fees.

Please also note that unless specifically confirmed in writing by Pitco factory personal, the international warranty of "One (1) Year Parts-Only" applies.

Please contact your Pitco Customer Service Representative for specific details

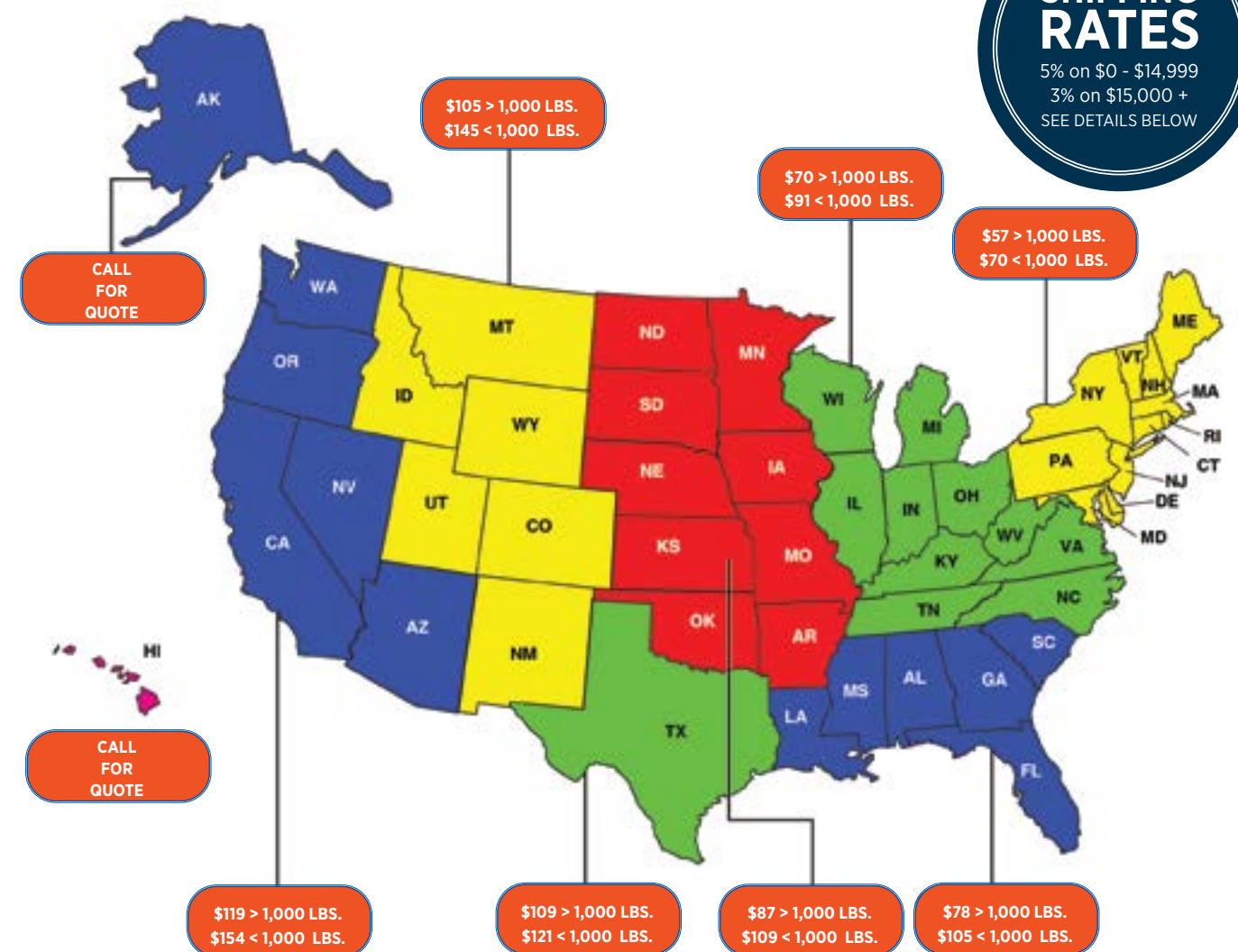
CHECK YOUR ORDER STATUS ONLINE

To speak to a Customer Service Representative call: 603.225.6684

Email orders: orderpitco@pitco.com

Order literature: Email: literature@pitco.com

SHIPPING RATES
 5% on \$0 - \$14,999
 3% on \$15,000 +
 SEE DETAILS BELOW



HOW TO ESTIMATE FREIGHT/HANDLING COST

- FREIGHT RATE:** Locate state/rate on map you are shipping to (NOTE: Separate rates for less or more than 1,000 lbs.)
- MULTIPLIER:** Total weight of shipment ÷ 100
- FREIGHT COST:** FREIGHT RATE X MULTIPLIER
(MINIMUM CHARGE - \$200.00)

EXAMPLE:
 RATE = \$91.00
 WEIGHT = 345 lbs.
 MULTIPLIER = 345 ÷ 100 = 3.45
 COST = \$91.00 X 3.45 = \$ 313.95

NOTES: RATES ONLY APPLY IF:

1. Freight ships from Pitco/ MagiKitch'n/Anets warehouse location
2. Pitco/Anets/Ultrafryer chooses freight carrier
3. Pitco/Anets/Ultrafryer must prepay and add freight to invoice
4. Minimum freight charge = \$200.00
5. Includes Standard delivery to all points (additional charges for "Call Before Delivery", "Lift Gate", "Inside Delivery" and "Construction Site Delivery"

SHIPPING RATES:

5% on \$0 - \$14,999 & 3% on \$15,000 +

ADDITIONAL CHARGES:

- Call Before Delivery = \$65.00
- Inside Delivery = \$95.00
- Lift Gate Delivery = \$150.00
- Construction Site Delivery = \$130.00
- All other requests, call for pricing

ENERGY STAR® FRYER REBATES

ENERGY EFFICIENCY & YOUR ESTABLISHMENT. BECAUSE WE CARE.

Restaurants use about 5 to 7 times more energy per square foot than other commercial buildings, such as office buildings and retail stores.

High-volume quick-service restaurants may even use up to 10 times more energy per square foot than other commercial buildings. Our can help save on energy and costs!

DID YOU KNOW? PITCO HAS MORE ENERGY STAR® QUALIFIED FRYERS THAN ANY OTHER BRAND.

Standard sized fryers that have earned the ENERGY STAR rating are up to 35% more energy-efficient than standard models.

ENERGY STAR Large vat fryers are 40% more energy-efficient than standard models.

LEARN MORE.

Many states and electric/gas utilities offer rebates or other incentives for the purchase of ENERGY STAR-qualified products. Contact your Rep to find out if rebates are available in your area. Rebates may vary by location and are subject to cancellation by local provider.

More information on energy savings can be found on energystar.gov/cfs

