

The World's Most Reliable Fryer Company



- First Company in the World to make a Fryer
- Available in 22 Trillion combinations
- Self Cleaning Burner System
- 10 Years Tank Warranty
- Lowest cost of ownership
- Highest thermal efficiency





Economy Tube Fired Gas Fryers 35C+

Specifications

- Welded tank with an extra smooth peened finish ensures easy cleaning.
- Long-lasting, high-temperature alloy stainless steel heat baffles to provide maximum heating and combustion efficiency.
- Thermostat controls 200°F (93°C) and 400°F (190°C-CE).
- Standing pilot light design provides a ready flame when heat is required.
- Stainless steel cabinet front and door with galvanized sides and back.
- Integrated gas control valve to maintain gas flow with automatically shut-off.
- Temperature limit switch to achieve to desired limit.

Size (Inch) HxWxD	Frying Area (Inch)	BTU Rating	Oil Capacity
47.2x15.1x30.2	14x14	90,000/hr	16-18 Kg

Solstice Gas SG-14T



Size (Inch) HxWxD	Frying Area (Inch)	BTU Rating	Oil Capacity
46.1x15.6x34.5	(14x14)x2	1,00,000/hr per side	9-11 Kg per side

Portable Filter System P-14



Size (Inch) HxWxD	Pan Capacity (LB/Kg)	Electrical
24x17x30	55 / 24.9	220V/50Hz/4 AMP

SPECIFICATIONS

- Tank - mild steel construction
- Cabinet - stainless front, door and sides
- Solstice Burner Technology, No blower or ceramics
- Millivolt Thermostat (T-Stat) 200°F-400°F (190°C-93°C CE)
- Themo-Safety pilot with built in regulator.
- High Temperature safety limit switch
- Heavy duty 3/16" bottom door hinge
- 1¼" (3.2 cm) Full port drain valve for fast draining
- Separate Manual gas shut-offs, for front servicing
- Integrated flue deflector
- Tube rack, allows crumbs & debris into cool zone
- Removable basket hanger, requires no tools

SPECIFICATIONS

- 1/3 HP heavy duty motor and pump assembly
- 1.5 meter flexible, sanitary, high temperature return hose equipped with nozzle
- Return hose nozzle is nickel plated steel with a non-heat conducting handle
- Extra large filter area for large fryer filtering
- Four swivel caster design allows for easy movement and storage of the filter
- Quick disconnect hose connections make it easy to assemble and disassemble
- Easy to remove filter media assemble for quick and easy filter paper replacement
- Lift out filter pan for easy cleaning



Solstice High Efficiency Fryers SGH 50

CONTROLS

- Solid State controller maintains the fryer temperature between 250°F (122°C) and 380°F (193°C). Solid State controller has built-in melt cycle and boil-out capability.
 - Integrated gas control valve acts as a manual and pilot valve, automatic pilot valve, gas filter, pressure regulator, and automatic main valve.
 - Gas control valve prevents gas flow to the main burner until pilot is established and shuts off all gas flow automatically if the pilot flame goes out.
 - Temperature limit switch safely shuts off all gas flow if the fryer temperature exceeds the upper limit.
 - New Solstice burner/baffle design.***
 - Increases cooking production.
 - Lowers flue temperature.
 - Improves working environment.
 - Generates more production per BTU.
- ***Compared to previous models.

STANDARD SPECIFICATIONS

CONSTRUCTION

- Welded tank with an extra smooth peened finish ensures easy cleaning.
- Long-lasting, high-temperature alloy stainless steel heat baffles are mounted in the heat exchanger tubes to provide maximum heating and combustion efficiency.
- High production/fast recovery fryer assembly available in combinations of Full tank and Twin tank fryers.
- When used with a filtration system, fryers are available in combinations of two or more units.
- Stainless steel front, door, side panels, and splashback.
- Heavy duty 3/16" (.48 cm) door hinge.

Size (Inch) HxWxD	Frying Area (Inch)	BTU Rating	Oil Capacity
46.1x15.6x34.5	(14x14)x2	1,00,000/hr	22-23 Kg

Battery Configurations



Battery Size	Combinations
1	164
2	28,224
3	4,741,632
4	796,594,176
5	133,827,821,568
6	22,483,074,023,424
Total	22,617,703,209,188

Mix and Match

Any size fryer can be located next to any other size fryer as long as they belong to the same platform. (Solstice platforms include: SG*, SSH, SGM, SE) *stand alone fryers are not modular. Filter drawers, dump stations and crisp & holds can be located anywhere within the fryer battery with different controls as per the requirement.

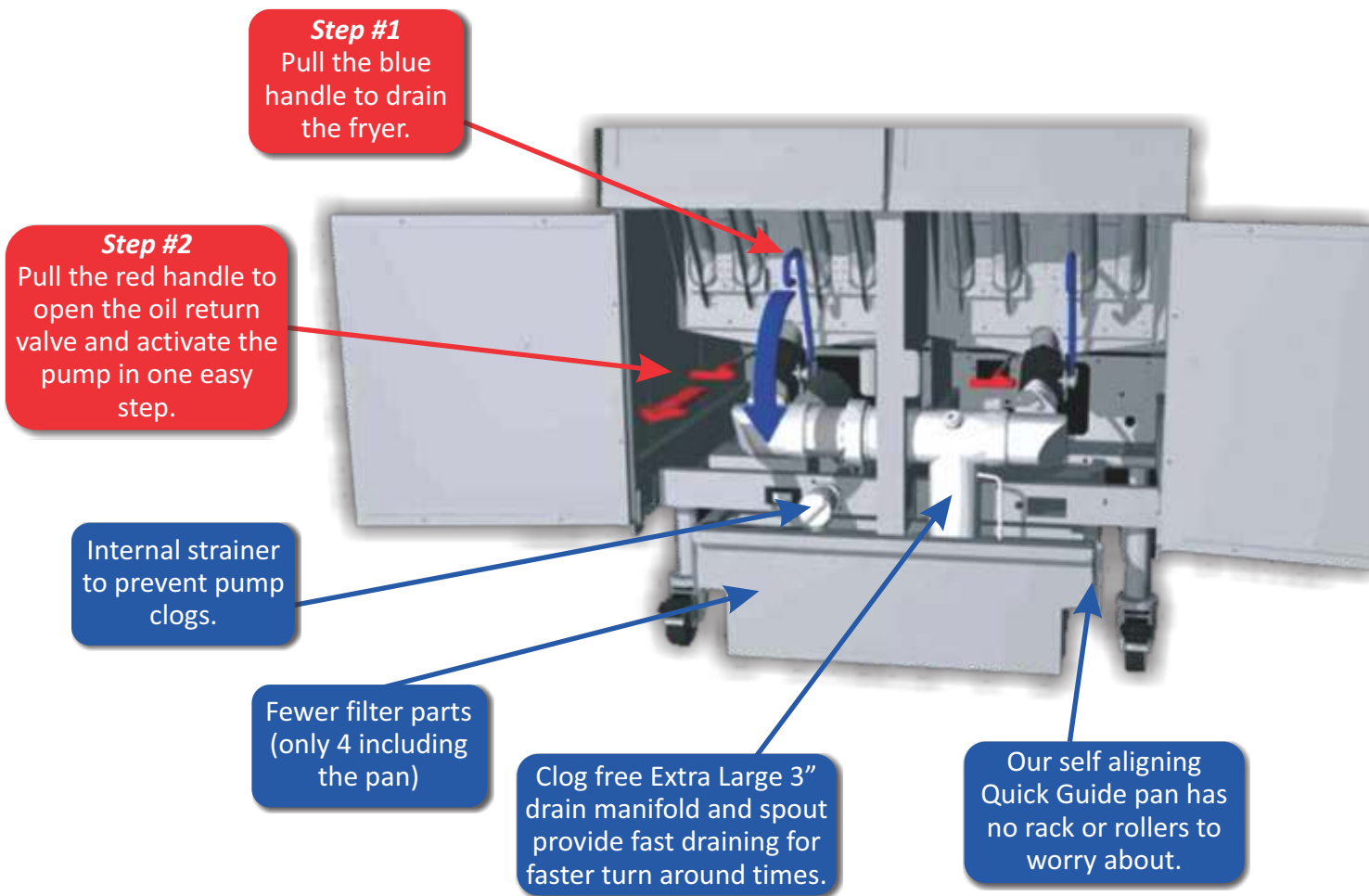
Trillions of Possible Combinations

Solstice modular fryer systems have so many possible combinations to meet your specific needs that it is difficult to count.

1. Model sizes (10 fryers, 4 Others): SSH-55, 55R, 55T, 55TR, 75, 75R, 60, 60R, 60W, 60WR, BNB14, BNB18, PCF14, PCF18
2. Fryer Control Options (4): Solid State, Digital, I-12 Computer, I-12 with backup solid state
3. Baskets Lifts or no basket lifts (2)
4. Singles: (10x4x2)x2 for solofilters + 4 for other models
5. Duals: {(10x4x2)+4}x2 for filter drawer or none to the power of 2 for battery length
6. All other battery sizes are calculated the same as above but to the "power of" is increased.

Solstice Filter Drawer

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



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 18 for more details.



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