



2026

EQUIPMENT CATALOG

Effective January 1, 2026





SMART SOLSTICE FEATURES

NOW AVAILABLE ON COLD ZONE FRYERS

AUTOMATIC FILTRATION

Filter at the press of a button! No doors to open or levers to pull. Increase safety and reduce labor time.

AUTOMATIC OIL TOP OFF

Keep your oil at optimal depth at all times! Auto top off replenishes oxidizing oil with fresh oil as needed.

SMART PUMP AND DRAIN

Increased width 3" drain and 10gpm pump reduces filter cycle time by up to 25%.

POWERED WASTE AND FRESH OIL MANAGEMENT

Effortless oil fills and dumps with automatic input and output connections to third party oil systems.

JUG IN BOX (JIB) MANAGEMENT

Sensors detect "JIB" oil levels and warn operators when oil dips below 20%.

SmartOIL SENSOR

The sensor reads the properties of the oil during a filter cycle. This data allows the user to know exactly when to re-use oil and when it's time for a change. SOS works smarter to increase your oil life!

CONTROL UPGRADE

10.1" Open Kitchen enabled OneTouch screen with automatic tracking and filter data functions.

EXTEND
OIL LIFE

INCREASE
PRODUCTION

SAVE
TIME AND
LABOR

Features available on all SSH55, SSH60, SSH60W and SSH75 models.

Oil absorption may vary depending upon oil type, product type and cooking temperature.

Thinking of Switching to **Solid Shortening?**

Pitco fryers are adaptable to many types of shortening, both liquid and solid.

CONTROL SYSTEM

It's important to bring solid shortening up to heat gradually through a Melt Cycle. Melt Cycles are programmable through solid state, digital, computer and [OneTouch controls](#). On a touch screen, choose the "Solid" option under Equipment Settings > General > [Melt Cycle](#).

HEAT TAPE

Pitco offers several options for waste oil handling. [Heat tape](#) is used internally for use with solid shortening. Additional heat tape charges apply in cases of solid shortening.

TOOLS AND ACCESSORIES

Solid shortening can harden when cooled. Use of a [clean out rod](#) is important in cases where cooled solid shortening may clog drain pipes.

STAY SAFE

As always, wear heat resistant gloves when working with any type of hot shortening. Adjust oil levels as needed.



TABLE OF CONTENTS

Fryer Control Options	1-2
-----------------------	-----

ROV (REDUCED OIL VOLUME) FRYERS

SELVRF/SGLVRF	4
SSHLV/SELV	6

GAS FRYERS

(ROV) Reduced Oil Volume Fryers	6-7
Solstice High Efficiency Supreme Series	9
Solstice Gas Fryers	14
Solstice Supreme Gas Fryer Systems	15
Solstice Gas Fryer Systems	17
Economy Gas Fryers	19
Standard Solstice Gas Fryers	19
Countertop Gas Fryer	19
Energy Star Gas Fryers	19
MEGAFRY - High Volume, High Efficiency	20
Flat Bottom Fryers	21
Solstice Filter Drawer Filtration System	22
Crisp'N Hold	23

ELECTRIC FRYERS

(ROV) Reduced Oil Volume Rack Fryers	4
(ROV) Reduced Oil Volume Fryers	6-7
Solstice Electric Fryers	12
Solstice Electric Fryer Systems	16
Energy Star Electric Fryer	19
Solstice Filter Drawer Filtration System	23
Holding & Merchandising	24

PREPACKAGED FILTRATION SYSTEMS

Prepackaged SSH Fryer Systems with Filtration	15
Prepackaged SE Fryer Systems with Filtration	16
Prepackaged SG Fryer Systems with Filtration	17

FILTRATION SYSTEMS & OIL HANDLING

Integrated Oil Management Systems	22-23
Portable Filtration	22
Fat Vat	22
Solstice Filter Drawer Filtration System, SG, SSH, SE, FBG, SGM	23

WATER COOKERS

Solstice Rethermalizer - Gas, Electric and Counter Top	26
Pasta Cookers - Solstice Supreme Gas	27
Pasta Cookers - Solstice Supreme Electric	27

OPTIONS & ACCESSORIES

Flexible Connectors, Cleaning Accessories, Filter Accessories, Filter Paper	28
Institutional Packages	28
Tank Covers, Casters, Dump Stations	29
Splash Guards & Work Shelves	29
Basket and Wire Goods	30-31

WARRANTY

Extended Warranty	32
Original Economy Equipment Limited Warranty	33-34

FIND A REP

Sales Reps	35-36
------------	-------

ORDERING INFORMATION

Ordering Information	37
Returns & International Orders	37

CONTACT US

[P] +1 603.225.6684 | [F] +1 603.225.8472

www.pitco.com

Orders: orderpitco@pitco.com

Administrative Office: 553 Route 3A | Bow, NH 03304

Mail: P. O. Box 501 | Concord, NH 03302

Freight: 39 Sheep Davis Rd | Pembroke, NH 03275

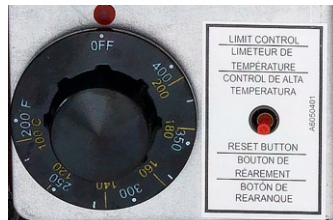
** PRICES AND SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE **

 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



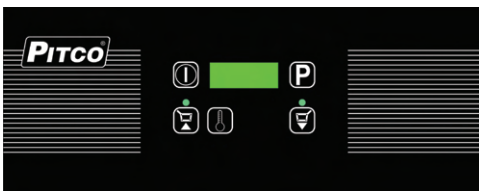
MILLIVOLT CONTROL

- Manual pilot ignition
- No power required for operation



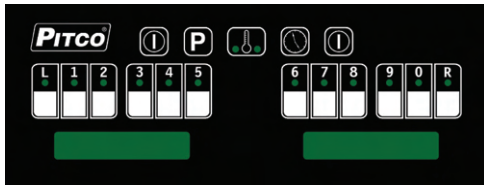
SOLID STATE CONTROL - Available with Matchless Ignition

- 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



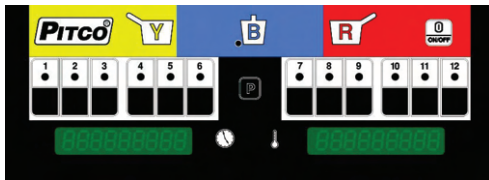
DIGITAL CONTROL - Available with Matchless Ignition

- 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

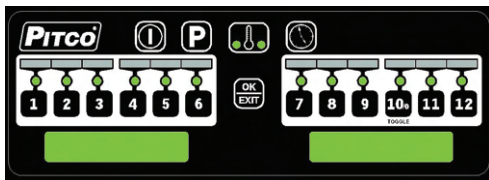
- Greater Temperature Control - plus or minus 1°F reactivity from set temperature
- Better recovery, increased production
- Melt Cycle
- Ease of Use: 12 product buttons
- Programmable temperature, cook, shake, and hold functions; volume levels
- Anti-boil over mode - prevents damage to controls during 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

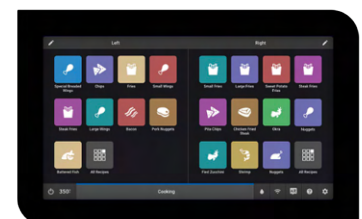
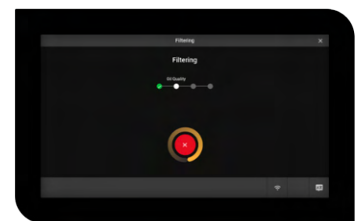
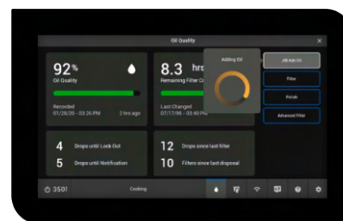
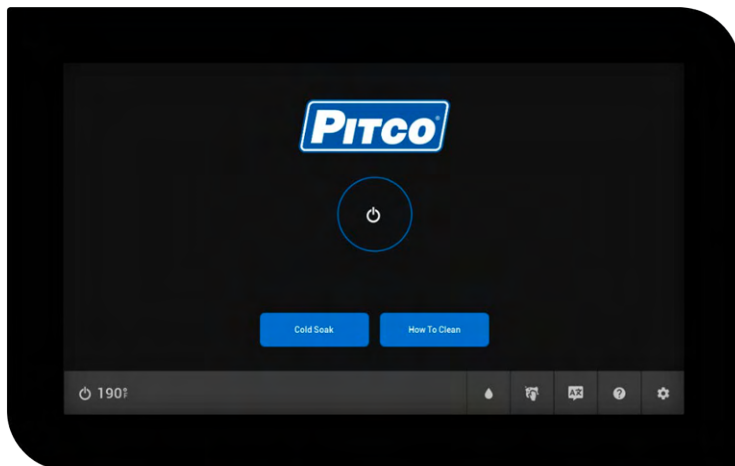
All the features of the 12 button control plus:

- 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

OneTouch

THE EASY TO USE ADVANCED CONTROLLER FOR YOUR FRYER

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



10.1" hui OneTouch Screen

- 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 RACK FRYER

GAS & ELECTRIC

**AUTOMATIC RACK LIFTS AVAILABLE AS ADD-ON,
MANUAL RACKS COME STANDARD**

- Auto Top Off (ATO) is standard and included
- Reduce operating costs
- Increase safety for operators who directly handle fresh/waste oil
- Reduces carbon footprint:
 - Less processed oil from first fill
 - Fewer deliveries or waste pickups
 - Better for the workplace
- Maintain high production
- 76lbs. of oil, 15lbs. oil reserve
- Longer oil life
- 10 Gallon/minute filter pump
- 1.5" Oil drain opening
- 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



SELVRF-2/FD shown with
filter drawer, casters,
and 12 Button Computer

AVAILABLE WITH

SOS

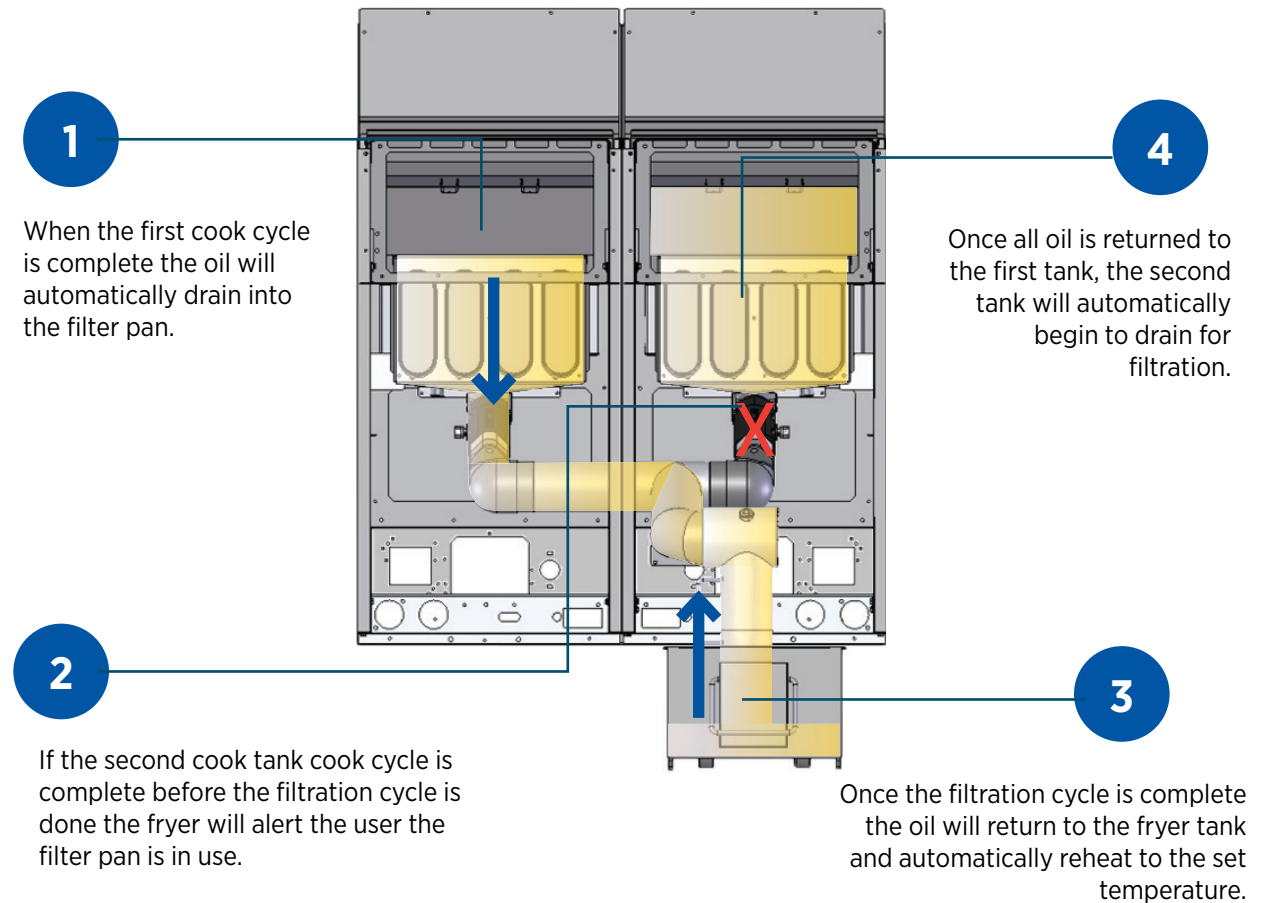
SmartOIL SENSOR

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

REDUCED OIL VOLUME FRYER (ROV)

ROV RACK FRYER - ELECTRIC ⚡						
Model Number	Oil Capacity (Lbs.)	Power (kW)	Frying Area	Cook Depth	Approx Ship Wt. (lbs.)	Approx Cubic Feet
CE SFSELVRF	76	17	14"x 18"	10"	415	56
CE SELVRF-2/FD	76 each	17	14"x 18" each	10"	930	84
ROV RACK FRYER - GAS 🔥						
Model Number	Oil Capacity (Lbs.)	BTUs/Hr	Frying Area	Cook Depth	Approx Ship Wt. (lbs.)	Approx Cubic Feet
CE SFSGLVRF	76	125,000	14"x 18"	10"	415	56
CE SGLVRF-2/FD	76 each	250,000	14"x 18" each	10"	930	12
Additional basket and wire goods available on pages 30-31						
ROV RACK FRYER OPTIONS & ACCESSORIES						
Description						
Bulk Oil Option						
Automatic Basket Lifts						
ROV Rack Fryers come standard with casters						

Automatic Filtration 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



**10
YEAR
FRY POT
WARRANTY**

SSSLV14-2 shown with filter drawer, casters, and touch screen

Available with unique 18" wide tank

AVAILABLE WITH



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

REDUCED OIL VOLUME FRYER (ROV)

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

Model Number	Oil Capacity (Lbs.)	Cook Area (W x D)	KW/Hr
SELV14-C/FD	30	13.5" x 14.8"	17
SELV184-C/FD	40	17.5" x 14.8"	17
SELV14T-C/FD	15ea	6.3" x 14.8"	8.5ea
SELV14X-C/FD	30	13.5" x 14.8"	14
SELV184X-C/FD	40	17.5" x 14.8"	14
SELV14TX-C/FD	15ea	6.3" x 14.8"	7ea

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
SSHLV14-C/FD*	32	13" x 13.6"	72,500
SSHLV184R-C/FD	42	17" x 13.6"	100,000
SSHLV14T-C/FD	17ea	6.9" x 13.6"	37,000ea

OPTIONS & ACCESSORIES

Description
Upgrade to OneTouch Control (OT) from Standard 12 Button - full pot
Upgrade to OneTouch Control (OT) from Standard 12 Button - split pot
SOS - One Sensor per Battery
Auto Top-off - add per full pot
Auto Top-off - add per split pot
Auto Filtration - per full pot
Auto Filtration - per split pot
Stainless Steel Back (SS) Per Unit
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
PFW-1 Built-in Foodwarmer, 750watt for BNB Solstice Bread and Batter Dump Station
SELVB14 or SSHLB14
SSHLVB14 BASKET TOWER
PCFLV14 Crisp-N-Hold
PCFLV18 Crisp-N-Hold
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

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

REDUCED OIL VOLUME FRYER (ROV)

REDUCED OIL VOLUME FRYER SYSTEMS - ELECTRIC ⚡

Model Number

- CE SELV14C-2/FD
- CE SELV14TC-2/FD
- CE SELV14C-3/FD
- CE SELV14C-4/FD
- CE SELV14C-2/14T/FD
- CE SELV14C/14T-2/FD
- CE SELV14C-2/14T-2/FD
- CE SELV14C/184/FD

REDUCED OIL VOLUME FRYER SYSTEMS - GAS 🔥

Model Number

- CE SSHLV14C-2/FD*
- CE SSHLV14TC-2/FD
- CE SSHLV14C-3/FD*
- CE SSHLV14C-4/FD*
- CE SSHLV14C-2/14T/FD
- CE SSHLV14C/14T-2/FD
- CE SSHLV14C-2/14T-2/FD
- CE SSHLV14C/184/FD

SOLSTICE FILTER DRAWER

See Pages 22 & 23 for Solstice Filter Drawer and Oil Reclamation Options



SF-SELV184

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



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.

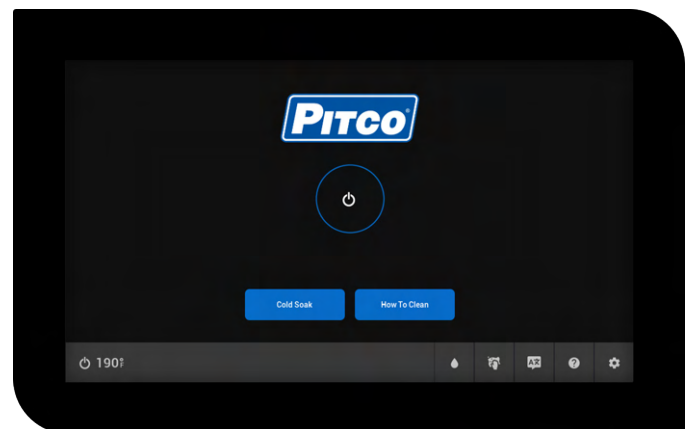
Digital Control standard with two count down timers, melt cycle, boil-out capability and drain valve interlock switch.

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



**10
YEAR
FRY POT
WARRANTY**

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



SOLSTICE SUPREME HIGH EFFICIENCY GAS FRYERS

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	Approx Ship Wt. (lbs.)	Approx Cubic Feet
CE	SSH55*	40-50	14"x14"	80K	230	34.6
CE	SSH55R	40-50	14"x14"	100K	240	34.6
CE	SSH55T	20-25ea	7"x14"ea	40Kea	255	34.6
CE	SSH55TR	20-25ea	7"x14"ea	50Kea	260	34.6
CE	SSH75*	75	18"x18"	105K	275	34.6
CE	SSH75R	75	18"x18"	125K	285	34.6
CE	SSH60*	50-60	14"x18"	80K	230	34.6
CE	SSH60R	50-60	14"x18"	100K	255	34.6
CE	SSH60W*	50-60	18"x14"	100K	275	34.6
CE	SSH60WR	50-60	18"x14"	125K	270	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 22 & 23 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

Model Number	Approx Ship Wt. (lbs.)	Approx Cubic Feet
SSHBNB55	150	17
SSHBNB75	150	23
PCF14 (Crisp'N Hold pg 24)	210	17
PCF18 (Crisp'N Hold pg 24)	217	23
SSH-BNB-55-BT Basket Tower - Baskets sold separately; 10 twin baskets required - see page 30	-	-
SSH-BNB-75-BT Basket Tower - Baskets sold separately; 10 twin baskets required see page 30	-	-

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

SOLSTICE SUPREME HIGH EFFICIENCY GAS FRYERS

OPTIONS & ACCESSORIES

Description

Bulk Fresh Oil Piping Connection Kit (per battery)

Stainless Steel Back (SS) Per Unit

Basket Lifts (see note 1 above) *Only one needed for dual tank fryers

PFW-1 Built-in Foodwarmer, 750watt for BNB Solstice Bread and Batter Dump Station

Multi-Zone Computer control or Profile Computer control not available on split tank fryers

Signal IQ

SSTC Back-up Controller (Full) can be added to any fryer that uses a Digital or 12 Button Control

SSTC Back-up Controller (Split) - can be added to any fryer that uses a Digital or 12 Button Control

Foam Zone Protector

SMART SOLSTICE OPTIONS

Description

Autofiltration (AF) - can be added to any fryer that uses 12 Button Control or OneTouch (MUST include Smart Pump & Drain) \$ per pot

Autotop off - can be added to any fryer that uses 12 Button Control or OneTouch. (MUST include AF)

SOS Smart Oil Sensor - can be added to any fryer that uses 12 Button Control or OneTouch

Powered Waste and Fresh Oil Management. (MUST include AF) Price per unit

Smart Pump & Drain (MUST include AF)

Smart Pump & Drain (MUST include AF)



SSH55T with optional digital control and casters

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

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
- 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.



SE14 shown with optional digital control and casters



SOLSTICE ELECTRIC FRYERS

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)	Approx Ship Wt. (lbs.)	Approx Cubic Feet
SE14X*	40-50	14	14"x14"	200	17.8
SE14**	40-50	17	14"x14"	200	17.8
SE14R*	40-50	22	14"x14"	200	17.8
SE14T	20-25ea	8.5ea	7"x14"ea	230	17.8
SE18* **	70-90	17	18"x18"	226	34.6
SE18R	70-90	22	18"x18"	226	34.6
SE184*	60	17	18"x14"	226	34.6
SE184R	60	22	18"x14"	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 22 & 23 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

Model Number	Approx Ship Wt. (lbs.)	Approx Cubic Feet
SEBNB14	145	17
SEBNB18	150	23
PCF14 (Crisp'N Hold pg 24)	155	17
PCF18 (Crisp'N Hold pg 24)	165	23
SEBNB55-BT Basket Tower - Baskets sold separately; 10 twin baskets required - see page 30	160	18

OPTIONS & ACCESSORIES

Description

Stainless Steel Back (SS) Per Unit

Basket Lifts *Only one needed for dual tank fryers

PFW-1 Built-in Foodwarmer, 750watt for BNB Solstice Bread and Batter Dump Station

Multi-Zone Computer control or Profile Computer control not available on split tank fryers

SSTC Back-up Controller- can be added to any fryer that uses a Digital or 12 Button Control

480VAC

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

Foam Zone Protector

SMART SOLSTICE OPTIONS

Description

Autofiltration (AF) - can be added to any fryer that uses 12 Button Control or OneTouch (MUST include Smart Pump & Drain) \$ per pot

Autotop off - can be added to any fryer that uses 12 Button Control or OneTouch (MUST include AF)

SOS Smart Oil Sensor - can be added to any fryer that uses 12 Button Control or OneTouch

Powered Waste and Fresh Oil Management. (MUST include AF) Price per unit

Smart Pump & Drain (MUST include AF)

See Prepackaged Electric Fryer Systems on Page 16

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



** Model available with Open Kitchen Technology

[P] +1 603.225.6684 | www.pitco.com



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.

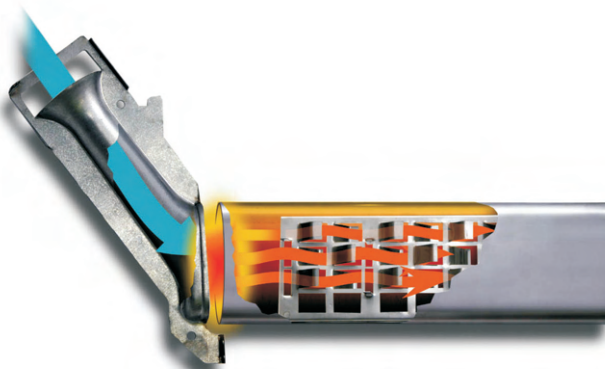


SG14R-2FD shown with optional filter drawer & casters

**10
YEAR
FRY POT
WARRANTY**

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

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 16

CE

Model Number	Oil Capacity (Lbs.)	BTUs	Cook Area (W x D)	Approx Ship Wt. (lbs.)	Approx Cubic Feet
SG14RS	40-50	122K	14"x14"	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 22 & 23 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

Model Number	Approx Ship Wt. (lbs.)	Approx Cubic Feet
SGBNB14	145	17
SGBNB18	150	23
PCF14 (Crisp'N Hold pg 24)	155	17
PCF18 (Crisp'N Hold pg 24)	165	23

OPTIONS & ACCESSORIES

Description

Bulk Fresh Oil Piping Connection Kit (per battery)

Stainless Steel Back (SS) Per Unit

PFW-1 Built-in Foodwarmer, 750watt for BNB Solstice Bread and Batter Dump Station

Multi-Zone Computer control or Profile Computer control

Backup T-Stat-Full Tank

See Prepackaged Gas Fryer Systems on Page 16



* Some models available with Open Kitchen Technology

CE

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

SOLSTICE SUPREME - PACKAGED SYSTEMS

SSH FRYING SYSTEMS WITH FILTER - Select From These Fryer Systems Or Build Your Own On Page 9							
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							
Digital Control - standard with two count down timers, melt cycle, boil-out capability, and drain valve interlock switch							
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							
OneTouch Control - 10.1" display							
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							
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 29							
					Approx Ship Wt. (lbs.)		Approx Cubic Feet
BNB-SSH55					150		17
BNB-SSH75					150		23
PCF14 (Crisp'N Hold pg 24)					210		17
PCF18 (Crisp'N Hold pg 24)					217		23
If BNB or PCF is added between two fryers, an additional piping charge will apply							
Flush Hose - to assist in rinsing the tank during oil filtration							
Filter Heater - for use with solid shortening							
Filter Heater - for use with liquid shortening (one-time charge)							
PFW-1 Built-in Foodwarmer, 750watt							
Paperless Filter Option							
OPTIONS & ACCESSORIES							
Autofiltration (AF) - can be added to any fryer that uses 12 Button Control or OneTouch (MUST include Smart Pump & Drain) \$ per pot							
SOS Smart Oil Sensor - can be added to any fryer that uses 12 Button Control or OneTouch							
Basket Lifts *Only one needed for dual tank fryers							
Oil Handling - Waste oil piping option (for liquid shortening)							
Oil Handling - Solid shortening upgrade (for solid shortening)							
Fresh Bulk Oil Connection							
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 - PACKAGED SYSTEMS

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

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							
Digital Control - standard with two count down timers, melt cycle, boil-out capability, and drain valve interlock switch							
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							
OneTouch Control - 10.1" display							
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							

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 29

	Approx Ship Wt. (lbs.)	Approx Cubic Feet
BNB-SE14	150	17
BNB-SE18	150	23
PCF-14 (Crisp'N Hold pg 24)	210	17
PCF-18 (Crisp'N Hold pg 24)	217	23
If BNB or PCF is added between two fryers, an additional piping charge will apply		
Flush Hose - to assist in rinsing the tank during oil filtration		
Filter Heater - for use with solid shortening		
PFW-1 Built-in Foodwarmer, 750watt		
Paperless Filter Option		
480 VAC		
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		
Oil Handling - Waste oil piping option (for liquid shortening)		
Oil Handling - Solid shortening upgrade (for solid shortening)		
Fresh Bulk Oil Connection		

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 - PACKAGED SYSTEMS

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

Model SG14RS	Suffix SS Stainless Back	Back-up T-stat	Basket Lifts (See Note 1)
Millivolt Thermostat			
Solid State Thermostat - standard with melt cycle, boil-out capability, matchless ignition and drain valve interlock switch			
Digital Control - standard with two count down timers, melt cycle, boil-out capability, matchless ignition and drain valve interlock switch			
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			

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

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 29

	Approx Ship Wt. (lbs.)	Approx Cubic Feet
SGBNB14	150	17
SGBNB18	150	23
PCF14 (Crisp'N Hold pg 24)	210	17
PCF18 (Crisp'N Hold pg 24)	217	23

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

Flush Hose - to assist in rinsing the tank during oil filtration

Filter Heater - solid shortening

Filter Heater - for use with liquid shortening

PFW-1 Built-in Foodwarmer, 750watt

Paperless Filter Option

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

Bulk Waste Oil Handling Options

Waste oil piping option (for liquid shortening)

Solid shortening upgrade (for solid shortening)



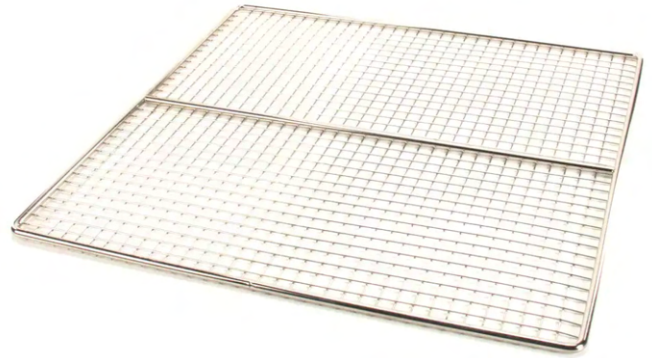
SG14R-2 shown with optional filter drawer & casters



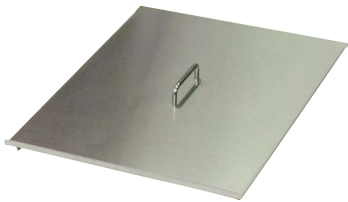
**DON'T FORGET
ACCESSORIES**
See pages 28-31 for all
available accessories

Baskets

Twin,
Triple, or Full
Options Available



Tank Screen



Tank Cover



Splash Guard

Covers & Guards

**Racks and Mesh
Screens For Gas
and Electric Fryers**

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

For Fryers and
Pasta Cookers

STANDARD FRYERS

GAS AND ELECTRIC

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 VF65

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

Model VF35-ES

- 35lb Oil Capacity
- 70,000 BTU

ECONOMY - GAS

(Standalone fryers not available with filtration) See page 22 for portable filtration systems

Model Number	Oil Capacity (Lbs.)	BTUS	Cook Area W x D	Approx Ship Wt. (lbs.)	Approx Cubic Feet
35C+	35-40	90,000	14" x 14"	161	17
40D	40-45	107,000	14" x 14"	181	17
45C+	42-50	122,000	14" x 14"	181	17
65C+	65-80	150,000	18" x 18"	226	23

STANDARD SOLSTICE - 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	Approx Ship Wt. (lbs.)	Approx Cubic Feet
SG14	40-50	110,000	14"x 14"	200	17
SG14R	40-50	122,000	14"x 14"	208	17
SG14T	20-25 each	50000 each	14"x 14"	230	17
SG18	70-90	140,000	18"x 18"	226	23

Casters, covers and other accessories available on page 30

ENERGY STAR 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	Approx Ship Wt. (lbs.)	Approx Cubic Feet
*VF35-ES	35	70,000	14"x 13-5/8"	161	17
VF65	65	95,000	18"x17 11/32"	180	23

COUNTERTOP FRYER - GAS

Models not available with Filter Drawer filtration | See page 22 for portable filter systems | Energy Star Qualified Models are marked with Asterisk*

Model Number	Oil Capacity (Lbs.)	BTUs	Cook Area W x D	Approx Ship Wt. (lbs.)	Approx Cubic Feet
SGC	35	70,000	14"x13-5/8"	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

ENERGY STAR FRYER - ELECTRIC

Model Number	Oil Capacity (Lbs.)	Power (kW)	Cook Area W x D	Approx Ship Wt. (lbs.)	Approx Cubic Feet	Cutout Dimensions
*E35	35	15	14"x 14"	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.

*Energy Star Model

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)

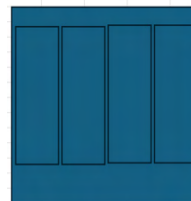
**145.6
lbs/hour**
36% more than
SSH75R!

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

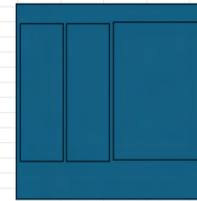


Submerger Option

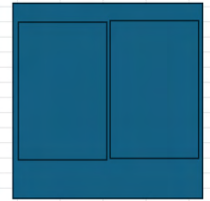
Basket Options



Option 1
4 "small" A4514701
baskets



Option 2
2 "small" A4514701
baskets, 1 "large"
A4514702 basket



Option 3
2 "large" A4514702
baskets

CE

MEGAFRY - GAS 					
Model Number	Oil Capacity (Lbs.)	BTUs	Cook Area W x D	Approx Ship Wt. (lbs.)	Approx Cubic Feet
SGM24	140-150	165,000	24"x24"	375	56
MEGAFRY-BASKET OPTIONS - QUANTITY REQUIRED					
	SGM24				
Small A4514701	4		2		-
Large A4514702	-		1		2
OPTIONS & ACCESSORIES					
Description					
Submerger Option					

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

FLAT BOTTOM FRYER

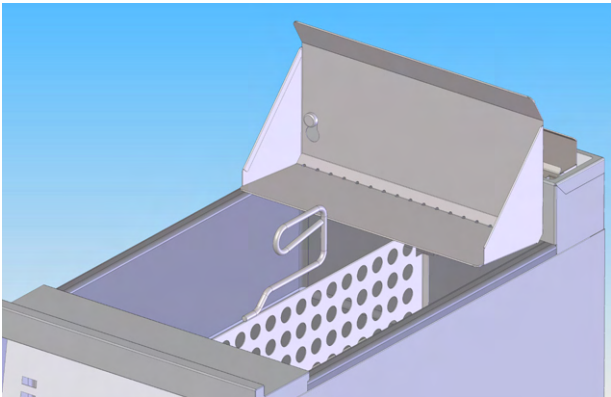
GAS

- 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	Approx Ship Wt. (lbs.)	Approx Cubic Feet
FBG18	42-65	100,000	18" x 24"	355	39
FBG24	57-87	120,000	24" x 24"	423	47
OPTIONS & ACCESSORIES					
Description					
Tank Divider FBG					
Crumb Tray FBG					



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		
Convenient, safe oil transport system holds 40 pounds (5.3 gallons)		
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:
CE P14	55	All 14 size fryers
CE P18	75	All 18 size fryers
CE RP14	55	All 14 size fryers (Reversible Pump)
CE RP18	75	All 18 size fryers (Reversible Pump)

OIL RECLAMATION



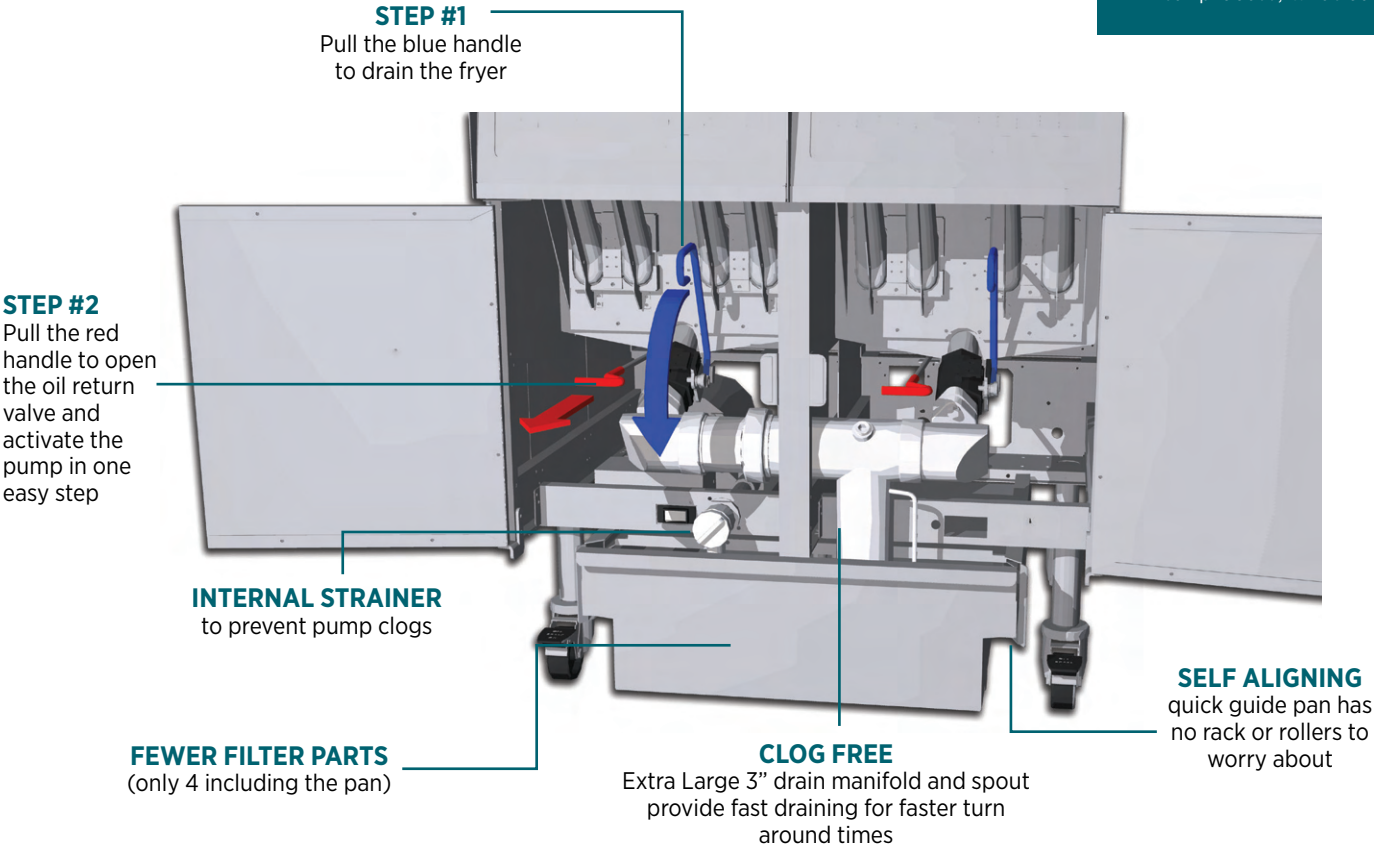
With Pitco's internal oil reclamation system, a third party oil company can install their holding system and connect it directly to a Pitco fryer system. This means an operator has no spilling and no burning hazards when it comes to the disposal of used oil. Pitco's filter pump will deliver used oil 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.

Add-On Options
Waste oil piping option (for liquid shortening)
Solid shortening upgrade (for solid shortening)
Fresh Bulk Oil Connection

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	Approx Ship Wt. (lbs.) 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 above for more details	
OPTIONS & ACCESSORIES	
Description	
Flush Hose - to assist in rinsing the tank during oil filtration	
Filter Heater - for use with solid shortening	
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	
Paperless Filter Option	

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	Approx Ship Wt.(lbs.)
COUNTER MODELS			
PCC14	2	837	60
PCC18	3	1050	70
PCC28	4	1780	98
FLOOR MODELS			
PCF14/PCFLV14	2	837/625	155
PCF18/PCFLV18	3	1050/821	165

* 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	\$2,977	150	17
BNB (SSH75, SE18, SG18)	\$3,031	150	23

OPTIONS & ACCESSORIES

Description
Stainless Steel Back (SS) Per Unit
PFW-1 Built in Foodwarmer, 750watt for BNB Bread and Batter Dump Station
Basket Tower (SELV14, SSHLV14, SSH55, SE14, SG14R)
Basket Tower (SELV184, SSHLV184, SSH75, SE18)

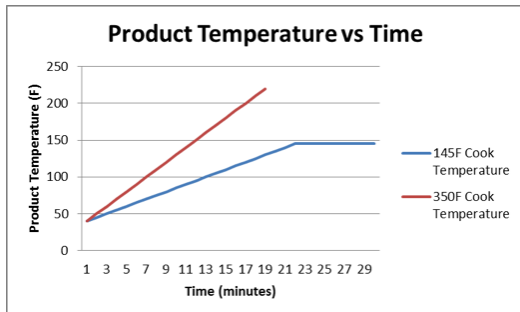
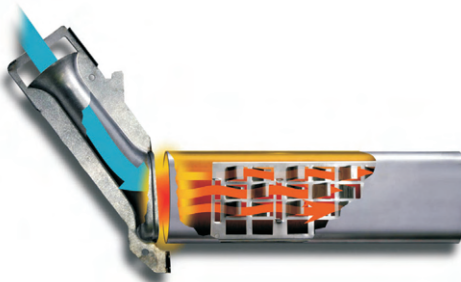


DISCOVER HOW A **RE THERMALIZER** ADDS VERSATILITY & MORE



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.



BLOG

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 RETHERMALIZER

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 RETHERMALIZER - GAS

Model Number	BTUs	Water Capacity (Gallons)	Approx Ship Wt. (lbs.)
SRTG-X (Single)	55,000	17.5	220 lbs.
SRTG-X2 (Dual)	110,000	17.5 ea	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 RETHERMALIZER - ELECTRIC

Model Number	kW	Water Capacity (Gallons)	Approx Ship Wt. (lbs.)
SRTE14-GM (Single)	10.5 kW *	16.5	220 lbs.
SRTE14-2-GM (Dual)	10.5 kW ea*	16.5 ea	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

COUNTER TOP RETHERMALIZER - ELECTRIC

Model Number	KW	Water Capacity (Gallons)	Approx Ship Wt. (lbs.)
CRTE	6 kW	6	60

FLOOR MODELS OPTIONS & ACCESSORIES

Description

Casters - 1/2 Set per tank, minimum 1 set

Water Quick Disconnect- Self closing single hand operation water supply hose

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
8 product/Tall Vertical Food Rack	B4511001
8 product/Vertical Food Rack	B4509402
12 Product Horizontal Food Rack	B4513001

SUITCASES

Food Product Suitcase/Narrow	B4511101
Food Product Suitcase/Wide	B4511102
Food Product Suitcase/Tall Narrow	B4513302
Food Product Suitcase/Tall Wide	B4513301
Suitcase, 2.50" Wide	B4516101

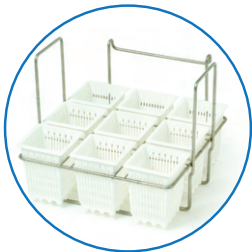
BASKETS

B4511601
B4511501

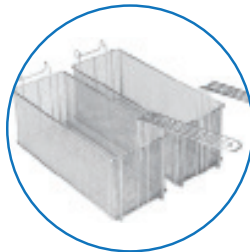
SOLSTICE SUPREME PASTA COOKER

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



Individual Portion Cups and Rack - (9) 4" x 4" 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.



SSPE14/ SSRE14

SOLSTICE SUPREME PASTA COOKER - GAS				
Model Number	BTUs	Water Capacity (Gallons)	Approx Ship Wt. (lbs.)	Approx Cubic Feet
SSPG14	60K	12	250	55
SSRS14 Rinse Station	n/a	10	136	17
SOLSTICE SUPREME PASTA COOKER - ELECTRIC				
Model Number	BTUs	Water Capacity (Gallons)	Approx Ship Wt. (lbs.)	Approx Cubic Feet
SSPE14	12.5	12	177	17
SSRE14 Rinse Station	n/a	10	136	17
SOLSTICE SUPREME PASTA COOKER OPTIONS & ACCESSORIES				
Description				
Quick Set Timer (can not be used with basket lifts)				
Single Basket Lift* (adds 4-1/2" to overall depth)				
Dual Basket Lift* (adds 4-1/2" to overall depth)				
Rinse Tank Insulation				
Drain "T" Manifold (specify when ordering)				
Water Quick Disconnect				
Casters				
Water Saving Flow Regulated Mixing Valve (In addition to standard manual fill) - Available on Gas Units Only				
*Gas units with basket lifts must include casters				

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
	Single Units	Multiple Units	
3/4" x 36"	240,000	---	B8003102
3/4" x 48"	240,000	---	B8003103
1" x 36"	---	390,000	B8003105
1" x 48"	---	390,000	B8003106
1-1/4" x 36"	---	575,000	B8003108
1-1/4" x 48"	---	575,000	B8003109

FRYERS CLEANING ACCESSORIES

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

FILTER ACCESSORIES

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

FILTER PAPER

Part Number	Model Number	Type	Paper Quantity	Gauge	Size
PP10613	Solstice Filter Drawer	Envelope	100	Heavy Duty	18-1/2" x 20-1/2"
A6667104	SFSSH55/T/R, SFSG14R, SFSE14/T/R/TR, ROV Solo & Dual	Envelope	100	Heavy Duty	10" x 20-1/2"
A6667105	ROV Triple and up	Envelope	100	Heavy Duty	14" x 22"
P6071371	P14	Flat	100	Standard	13-1/2" x 24"
PP10612	P14	Flat	100	Heavy Duty	13-1/2" x 24"
P6071373	P18	Flat	100	Standard	17-1/2" x 28"
PP10606	P18	Flat	100	Heavy Duty	17-1/2" x 28"
A6667103	RP14 and RP18	Envelope	100	Heavy Duty	20-1/2 x 14-1/4"

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	N/A	N/A	N/A	See Note 1	N/A
Electric - Total Add-on	N/A	N/A	N/A	See Note 1	N/A

- 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)

OPTIONS & ACCESSORIES

TANK COVER CHART		
Model Number	18 Gauge Cover	
Without Basket Lifts		
SSHLV14, SSLV14T, SELV14, SELV14T	B2101519	
SELV184, SSLV184	B2101521	
SG14/14R, SGBNB14, SSH55/55T/55R/55TR, SSH60/60R	B2101501	
SGBNB18, SSH75/75R, SSH60W/60WR, VF65	B2101502	
SE14/14X/14R/14T	B2101505	
SE18/18R/184/184R	B2101506	
FBG18	B2101510	
FBG24	B2101511	
SGM24	B2101512	
35C+	B3307401	
45C+	B3307501	
65C+	B2100108	
E35	B2101508	
VF35	B2101518	
SGC	B2010504	
SSPG14	B2103001	
With Basket Lifts		
SSHLV14, SSLV14T, SELV14, SELV14T	B2101519	
SELV184, SSLV184	B2101521	
SG14/14R, SSH55/55T/55R/55TR, SSH60/60R	B2101603	
SG18, SSH75/75R, SSH60W/60WR	B2101604	
SE14/14X/14R/14T	B2101605	
SE18/18R/184/184R	B2101606	
SSPE14	B2100422	
SSPG14	B2103002	
CASTERS		
Description	Fryer	Part Number
6" Swivel	Economy	B3901501
9" Swivel	Solstice Supreme, SG, SE, VF35, VF65 & Flatbottom Fryers, Pasta Cookers, Rethermalizers, BNB, ROV Triple and up	B3901504
9" Locking	Reduced Oil Volume Fryers, Solo and Dual	B3902304
10" Rigid Non-locking	Solstice SoloFilters	B3902301
10" Rigid Locking	Solstice SoloFilters	B3902303
11" Swivel	MegaFry	B3901505
SGBNB DUMP STATION		
Standard with 4-5/8" recessed top/screen. Matches dimensions of fryer. Approximate shipping weight 150 pounds.		
Description	Notes	
Bread and Batter Dump Station 14"		
Bread and Batter Dump Station 18"		
PFW-1 Built-in Foodwarmer, 750watt		
PFW-2 Free Standing Foodwarmer, 500watt		
Scooped Pan Liner (in lieu of screen)	No Additional Cost - Specify at Point of Order	
Flat Worktop	Call factory for availability n/c	
Flush Worktop	Call factory for availability n/c	
SPLASHGUARDS		
Mounts on tank side to prevent splashing of oil from one unit to another. Consult factory for other height requirements		
Description		
6"		
8"		
10" (Economy Fryers Only)		
12"		
18"		
WORKSHELVES		
Description		
Call factory for specifications and availability		

BASKETS & WIRE GOODS

BASKET & WIRE GOODS				
Description	Part Number	Size	Type of Handle(s)	Quantity Per Tank
Pasta Wire Goods				
Small Bulk Basket	B4510202	12 1/4" X 13 1/4" X 9"	Sides	1
Large Bulk Basket	B4512702	16" X 13 1/4" X 10"	Sides	1
Round Basket 4 5/8" Fine Mesh	B4510002	4 1/5 ID	Front	6
Round Basket 4 5/8"	B4510001	4 1/5 ID	Front	6
Round Basket 6 1/4"	B4509901	6 1/4 ID	Front	4
Oblong Basket Stainless	B4509801	15 3/4" X 6" X 7"	Front	2
Individual Serving Baskets w/ rack	B9010006	9 Indiv. Baskets w/rack		1
Individual Serving Basket Only	P6071998	Single 4" X 4" Basket		9
Element Rack - Electric	B7611202			1
Tube Rack - Gas	B4510101			1
Twin Baskets Regular Mesh (Shipped standard with equipment)				
35/45C+S, SG14/14R, SSH55/55R, SE14/R VF35, ROV	P6072145	13 1/4" X 6 1/2" X 5 3/4"D	Front	2
SE14T, SSH55T, 55TR	P6072145	13 1/4" X 6 1/2" X 5 3/4"D	Front	1
65C+, SG18, SE18/18R, SSH75/75R, VF65	P6072184	17 1/4" X 8 1/2" X 5 3/4"D	Front	2
SSH60/60R	A4500306	17 1/4" X 6 1/2" X 5 3/4"D	Front	2
SSH60W/60WR, SE184/184R	A4500305	13 1/4 X 8 1/2" X 5 3/4"D	Front	2
Twin Baskets-Fine Mesh				
35/45C+S, SG14/14R, SSH55/55R, VF35, ROV	P6072146	13 1/4" X 6 1/2" X 5 3/4"D	Front	2
SG14T, SE14T/14TR, SSH55T, 55TR	P6072146	13 1/4" X 6 1/2" X 5 3/4"D	Front	1
65C+, SG18, SE18/18R, SSH75/75R, VF65	P6072188	17 1/4" X 8 1/2" X 5 3/4"D	Front	2
Square/Full Size Basket - Regular Mesh (optional in lieu of twin baskets with standard fryers)				
35/45C+S, SG14/14R, SSH55/55R, SE14/R, VF35	P6072143	13 1/4" X 13 1/2" X 5 3/4"D	Front	1
65C+, SG18, SE18/18R, SSH75/75R, VF65	P6072180	17 1/2" X 16 3/4" X 5 3/4"D	Sides	1
Square/Full Size Basket - Fine Mesh				
35/45C+S, SG14/14R, SSH55/55R, ROV, VF35	P6072144	13 1/4" X 13 1/2" X 5 3/4"D	Front	1
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
65C+, SG18, SE18/18R, SSH75/75R	P6072185	17 1/4" X 5 1/2" X 5 3/4"D	Front	3
SSH60W/60WR, SELV184, SSSLV184, SE184/184R	A4514901	13 1/4" X 5 5/8" X 5 3/8"D	Front	3
Quadruple Size Baskets				
SSH60W/60WR, SELV184, SSSLV184, SE184/184R	P6072147	13 1/4" X 4 1/2" X 5 3/4"D	Front	4
Tank Racks				
35C+, SGC, VF35	PP10434	13 1/2" X 11 1/2"	---	1
65C+, SE18/18R, SSH75/75R	P6073186	17 1/2" X 17 1/2"	---	1
SG14/14R, 45C+, SSH55/55R, SE14/14R, 45C+	A4500601	13 1/2" X 13 1/2"	---	1
SSH55T/55TR	B4511801	13 1/2" X 6"	---	1
SSH60/60R, VF65	A4500604	13 1/2" X 17 1/2"	---	1
SSH60W/60WR	A4500602	17 1/2" X 13 1/2"	---	1
SG18	B4511901	17 1/2" X 17 1/2" Reversible		1
SE14T	B4512401	13 1/2" X 6 3/4"	---	1
SSHLV14	A4500605	12-1/2" x 11-3/4"	---	1
SSHLV14T	B4511802	12-1/2" x 5-3/4"	---	1
SSHLV184	A4500606	12-1/2" x 15-3/4"	---	1

BASKETS & WIRE GOODS

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



P6072145



B4510001



P6072147

START -UP • EXTENDED WARRANTY

START-UP:

We now offer prepaid start-ups!

- Just \$325 for the first serial number and \$100 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 Non-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

WARRANTY

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.

SALES REPRESENTATIVES

STATE	ZIP CODE	REP
Alabama		7
Alaska		15
Arizona		04
Arkansas		7
California		13
Colorado		04
Connecticut	060-063.....	01
	0641-0642.....	01
	0643.....	12
	0644-0648	01
	0649	12
	065, 067.....	01
	066, 068-069.....	12
Delaware		11
District of Columbia		14
Florida	324-325.....	7
	All other zip codes..	03
Georgia		7
Hawaii		15
Idaho		15
Illinois	600-619.....	09
	620, 622.....	02
	623-628.....	09
	629	02
Indiana	463-464.....	09
	All other zip codes..	02
Iowa		08
Kansas		08
Kentucky		02
Louisiana		07
Maine		01
Maryland		14
Massachusetts		01
Michigan		02
Minnesota		23
Mississippi		07
Missouri		08
Montana		15
Nebraska		08
Nevada		13

1 C.R. Peterson Associates
355 Bodwell Street Suite A
Avon, MA 02322
Tel: (508) 238-8821
Tel: (800) 257-4040
Fax: (508) 238-3647
www.crpeterson.com

2 Gabriel East Group
601 5th St. NW #400
Grand Rapids, MI 49504
Tel: (616) 583-9720
www.gabrielgrp.com

3 Eaton Marketing & Associates
5325 115th Avenue North
Clearwater, FL 33760
Tel: (727) 531-0899
Fax: (727) 531-2906
www.eaton-marketing.com

4 Hansen Group Rockies
4925 E. 38th Avenue
Denver, CO 80207
Tel: (303) 750-3727
Fax: (303) 750-0052
www.thehansengroup.net

5 Chrane Foodservice
9155 Sterling St Ste. 140
Irving, TX 75063
Tel: (844) 925-1239
www.chranefs.com

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

7 Hansen Group
1770 Breckinridge Pkwy
Suite 500
Duluth, GA 30096
Tel: (770) 667-1544
www.thehansengroup.net

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

10 Link2 Hospitality Solutions
108 Lincoln Parkway
East Rochester, NY 14445
Tel: (585) 254-1780
Fax: (585) 254-2154
www.link2hs.com

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

12 CR Peterson South
355 Bodwell St Suite A
Avon, MA 02322
Tel: (508) 238-8821
Tel: (800) 257-4040
Fax: (508) 238-3647
www.crpeterson.com

13 Preferred Foodservice Specialists
20715 Dearborn Street
Chatsworth, CA 91311
Tel: (818) 998-9292 (South)
Tel: (415) 854-6428 (North)
www.preferredfs.com

14 Schmid Wilson Group
2545 Lord Baltimore Drive, Suite E
Windsor Mill, MD 21244
Tel: (410) 998-9191
www.theswg.com

SALES REPRESENTATIVES

15 RHI Solutions
5628 Airport Way S, Ste 250
Seattle, WA 98108
Tel: (425) 251-0531
www.rhi-solutions.com

16 Anderson Foodservice Solutions
N8W22520 Johnson Dr. Suite K
Waukesha, WI 53186
Tel: (262) 436-0102
www.asfreps.com

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

18 W.D. Colledge
134 Bainbridge Cr
Edmonton, Alberta T5T 6B4
Tel: (780) 444-8928
www.wdcolledge.com

19 W.D. Colledge
1004 - 151 West 2nd St.
North Vancouver, BC V7M 3P1
Tel: (604) 787-0335
www.wdcolledge.com

20 W.D. Colledge
23 Bisset Cr
Winnipeg, MB, R2Y 1B7
Tel: (604) 999-8579
www.wdcolledge.com

21 W.D. Colledge
1422 Purcells Cove Road
Halifax, Nova Scotia B3P 1B5
Tel: (902) 456-5175
www.wdcolledge.com

22 W.D. Colledge
8586A Lemieux St
LaSalle, Quebec H8N 2B6
Tel: (514) 365-3753
Fax: (514) 365-0761
www.wdcolledge.com

23 Gabriel West Group
601 5th St. NW #400
Grand Rapids, MI 49504
Tel: (616) 583-9720
www.gabrielgrp.com

STATE	ZIP CODE	REP
New Hampshire		01
New Jersey		
	070-079	12
	080-086	11
	087-089	12
New Mexico		04
New York		
	063	1
	100-119	12
	All other zip codes	10
North Carolina		06
North Dakota		23
Ohio		02
Oklahoma		05
Oregon		15
Pennsylvania		
	150-165	02
	All other zip codes	11
Rhode Island		01
South Carolina		06
South Dakota		23
Tennessee		07
Texas		
	798-799	04
	All other zip codes	05
Utah		04
Vermont		01
Virginia		14
Washington		15
West Virginia		02
Wisconsin		16
Wyoming		
	834	15
	All other zip codes	04

CANADA	
Alberta	18
British Columbia	19
Manitoba	20
Newfoundland	21
New Brunswick	21
Nova Scotia	21
Prince Edward Island	21
Saskatchewan	20
Ontario	17
Quebec	22

ORDERING INFORMATION

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 35% fee if cancelled within 48 hours of ship date
- Freight Classification: Class 85
- Prices and specifications are subject to change

CHANGES

Additional costs incurred due to changes requested within two weeks of scheduled shipping date will be chargeable.

RETURNS

Prior authorization must be received in order to return merchandise. Please contact Customer Service. Credit will be issued for returned product less initial delivery freight cost. All authorized returns must be freight prepaid and are subject to a 35% restocking charge. All authorized returns will be paid by credit memo. Refurbishing, if necessary, will be an additional charge and will be deducted from any credit that may be allowed. Items not stocked, specially configured or built to order do not qualify for return. Any specials that are authorized for return may be subject for a fee beyond the standard restocking fee. Returns must be received at the assigned return address within sixty (60) days from authorization date. Pitco reserves the right to refuse or charge a 45% restocking fee on equipment returned without prior authorization.

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.

Custom options are non-refundable, non returnable items.

Title passes to the consignee when merchandise is accepted by the carrier and therefore travels at the risk of the purchaser. FOB factory.

INTERNATIONAL ORDERS

Please contact your Pitco Customer Service Representative for specific details.

CHECK YOUR ORDER STATUS ONLINE

<https://www.pitco.com/order-lookup/>

To speak to a Customer Service Representative call: +1 603.225.6684

Email orders: orderpitco@pitco.com