



DRAFT COPY

Project _____

Item No. _____

Quantity _____

SELV14, SELV14T REDUCED OIL VOLUME / HIGH OUTPUT FRYING SYSTEM



STANDARD FEATURES

- Cooks like a 50 lb. fryer with just 30 lb. of oil. Uses standard baskets, and provides a full 4" cook depth
- Pivoting immersion elements for easy clean up
- Intellifry Computer
- Tank – Stainless Steel Construction
- Cabinet – stainless steel front, door, & sides
- Lift off basket hangers; no tools required
- 1-1/4" (3.2cm) full port drain valve for fast draining
- Mercury-free heating contactors
- 9" (22.9 cm) adjustable legs for leveling fryer
- Drain clean out rod
- Fryer cleaning brush

SOLSTICE FILTER DRAWER OIL FILTRATION

- Simple two step filtration process makes filtering easy and fast. Under 4 minutes in most circumstances*.
- Extra large 3" (7.6 cm) drain lines with unique design drain spout virtually eliminates splashing. Spout swivels for ease of oil disposal.
- 5 gpm filter pump.
- Self aligning filter pan connection for effortless hookup
- Filtered oil return assists cleaning frypot bottom
- Filter pan is stainless steel. Rear wheels ease handling.
- Filter pan lid is self-storing and out of the way.
- Fryer crumb scoop
- Filter shovel scoop
- Filter media starter pack

* Assumes filter media is warm (140F or more), not excessively covered with sediment, and is changed at recommended intervals.

APPLICATION

Pitco reduced oil volume/high output frying systems are designed and engineered for operators who need to reduce operating costs, and maintain high production. Operations benefit immediately with a 40% reduction in oil on the first fill up, and at every oil change.

The proven Solstice Filter Drawer oil filtration system is fast and simple to use anytime a frypot is idle. In as little as 3-4 minutes, the oil is cleaned, and the fryer is ready to cook. As with all "low oil" fryers, oil filtration throughout the day is a key to extending oil life to the maximum degree possible. The Solstice Filter Drawer makes this easy.

On 3 and 4 fryer systems, an optional frypot top off feature that makes replenishing the oil in the frypot as fast, and easy as pushing a button. The top off feature integrates a typical 35 lb. "Jug In Box" as an on board fresh oil supply. Pressing the top off button adds fresh oil to the fryer. A "jug low" warning indicator, and easy change JIB are user friendly features.

REDUCED OIL FRYERS AVAILABLE

- ❑ **SELV14X, SELV14** - 30 lbs, 14 x 14" fry area
- ❑ **SELV14TX, SELV14T**- 15 lbs, 7 x 14" fry area per side for this split vat fryer)
- ❑ Available 2, 3, and 4 fryer line ups. Full or split pots.

CONTROLS

- Intellifry computer (up to 12 products) for operational flexibility, and consistent fried products.
- DVI drain valve interlock safety system turns off the heat when the drain is opened, preventing scorching and overheating of the oil.
- Temperature limit safety switch safely shuts off all heat if the upper temperature limit is exceeded.

AVAILABLE OPTIONS & ACCESSORIES

- ❑ Push button frypot oil replenishment system¹.
 - Press to add fresh oil to frypot.
 - Warns operators of low JIB level.
- ❑ 9" adjustable casters ease moving equipment for cleaning
- ❑ Stainless steel tank covers to protect cooking Oil
- ❑ Digital Temperature Controller for economical, simplified operations
- ❑ NEMA 15-60P cordset. 1 per fryer.

¹Requires 3 or more fryers in a system



SOLSTICE ELECTRIC Fryer SELV14(X), SELV14T(X)

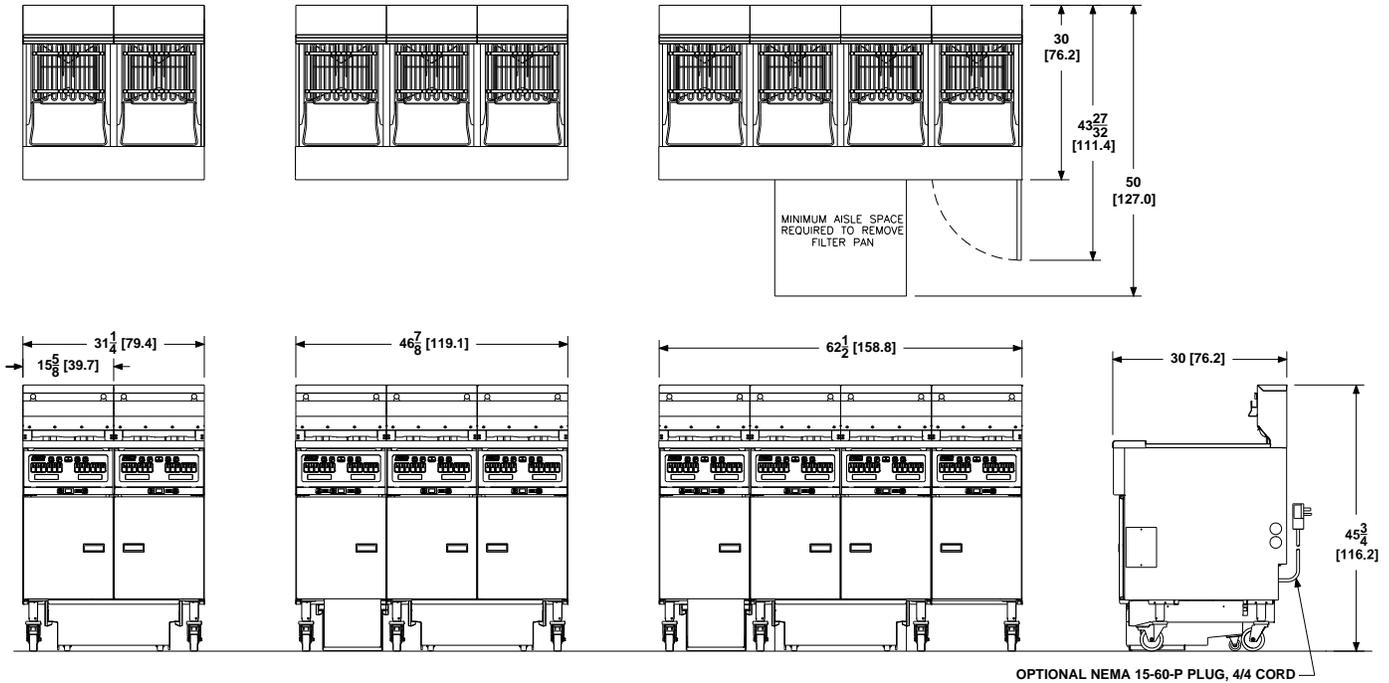


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INDIVIDUAL FRYER SPECIFICATIONS			SHIPPING INFORMATION				
Model	Cooking Area & Depth	Oil Capacity	BASED ON SYSTEM CONFIGURATION. PLEASE CONSULT FACTORY FOR DETAILS				
SELV (14, 14X)	13.5 x 14.9 x 4 in (34.3 x 37.8 x 10.2 cm)	30 lbs (13.6 kg)					
SELV(14T,14TX) * per side	6.3 x 14.9 x 4 in * (16.1 x 37.8 x 10.2 cm)	15 Lbs * (6.8 kg)					

SELV systems can be battered up to four (4) fryers per filter pan, please consult factory for shipping information.

ELECTRICAL REQUIREMENTS		Nominal Amps Per Line (50/60 HZ)					
		3 Phase (3 wire + ground)			3 Phase "Y" (4 wire + ground)		
Model	KW/Hr	208V	220V	240V	380/220V	400/230V	415/240V
SELV(14, 14T,)	17	48	45	41	26	25	24
SELV(14X, 14TX)	14	38.9	36.7	33.7	21.3	20.2	19.5

Note: 1. Each fryer requires it's own separate power cord. 2. Power supply for Basket Lifts and filter pump is wired into the fryer's high voltage line terminal block, except for 480V which requires another separate 115V (2 amp) power cord connection to the unit. 3. All motors are single phase.

SHORT FORM SPECIFICATIONS
Provide Pitco Solstice Electric Model (SELV xxx) electric fryer system with X (1 to 4) fryers. Fryer shall be xxlbs oil capacity, xxx kW/hr, "xx by xx" cook area, SS peened tank, stainless front, door,sides. Pivoting immersion type heating elements with high temp alloy sheath, mercury-free contactors, drain valve interlock, 1-1/4" full port drain, 3/16" bottom hinge with standard Intellifry computer with melt cycle and boil out (or specify optional digital controls). Provide options and accessories as follows.

As part of continuous improvement, Pitco reserves the right to update specifications at any time.

