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# EQUIPMENT PRICE LIST

EFFECTIVE MAY 1, 2020

# 2020

A circular collage of eight images arranged in a ring around the central text. The images include: a close-up of a fryer basket, a close-up of a fryer basket, a close-up of a fryer basket, a close-up of a fryer basket, a close-up of a fryer basket, a close-up of a fryer basket, a close-up of a fryer basket, and a close-up of a fryer basket.

THE LEAD  
MANUFACTURER  
OF FRYERS AND  
MORE SINCE 1918



FOR ALL YOUR  
**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

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

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# FRYER CONTROL OPTIONS



## MILLIVOLT CONTROL

- Manual pilot ignition
- No power required for operation



## SOLID STATE CONTROL - Available with Matchless Ignition

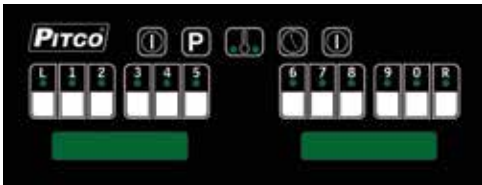
- Greater Temperature Control - plus or minus 1°F reactivity from set temperature
- Better recovery, increased production
- Melt Cycle
- Boil Out
- Back up option allows the Solid State control to function as a back up to the Digital Controller, 12 Button, MultiZone or Profile Computer Control



## DIGITAL CONTROL - Available with Matchless Ignition

- Greater Temperature Control - plus or minus 1°F reactivity from set temperature
- Better recovery, increased production
- Melt Cycle
- Boil Out
- 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

Training videos to save you time with new employees, 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
- Digital data plate
- Cook cycles
- Filter cycles

  
**infinity**  
touch



## REDUCED OIL VOLUME FRYER ELECTRIC RACK FRYER

### 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
  - 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
- Top off oil with the push of a button

### CONTROLLER:

#### 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 - prevents damage to controls during this procedure
- 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

## ROV RACK FRYER - ELECTRIC ⚡

Model Number	Oil Capacity (Lbs.)	Power (kW)	Frying Area	Cook Depth	12 Button Computer ©	Approx Ship Wt. (lbs.)	Approx Cubic Feet
SFSELVRF	76	17	14"x 18"	10"	\$31,432	415	56
SELVRF-2/FD	76 each	17	14"x 18" each	10"	\$46,500	930	112

## ROV RACK FRYER - GAS 🔥

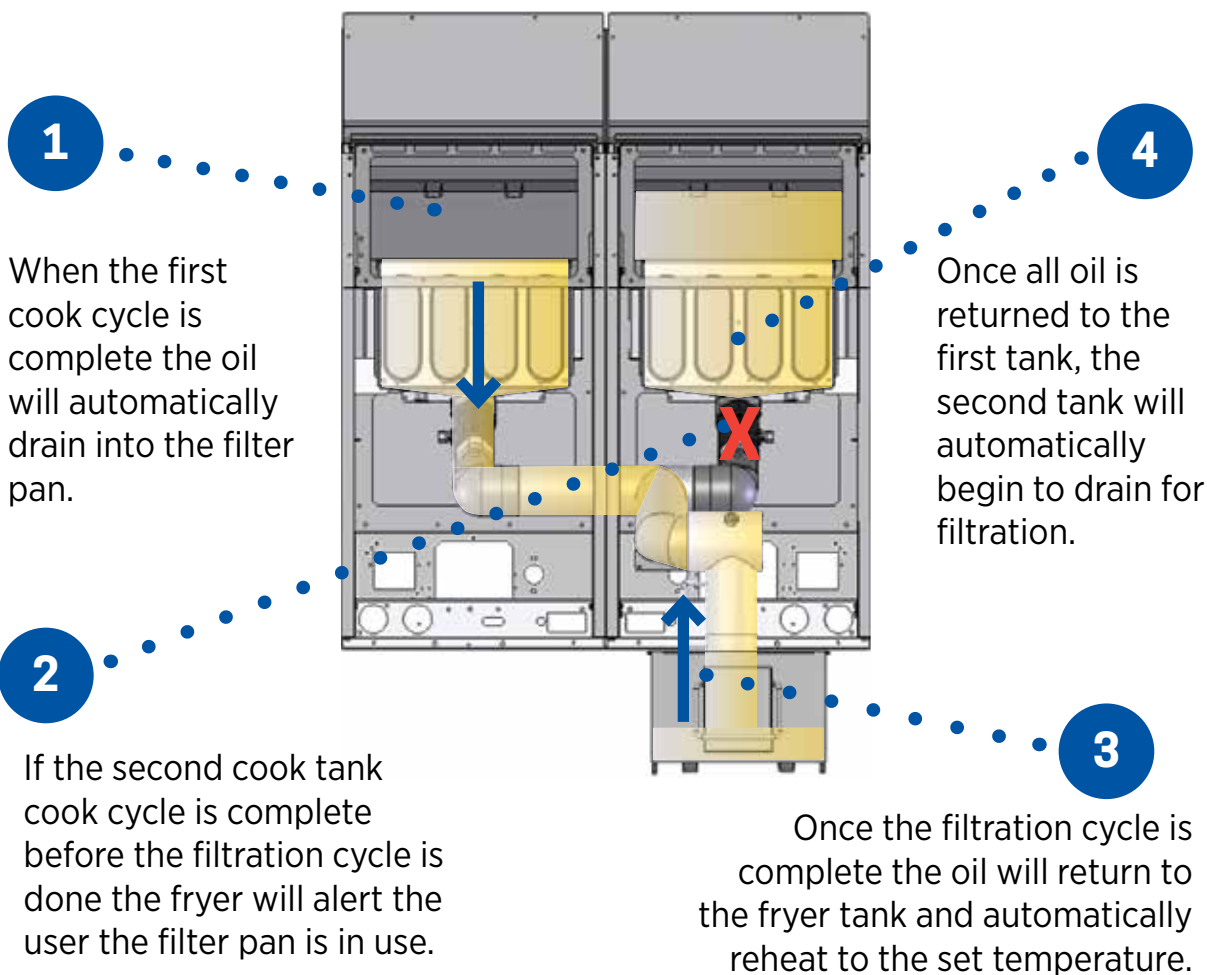
Model Number	Oil Capacity (Lbs.)	BTUs/Hr	Frying Area	Cook Depth	12 Button Computer ©	Approx Ship Wt. (lbs.)	Approx Cubic Feet
SFSGLVRF	76	17	14"x 18"	10"	\$31,432	415	56
SGLVRF-2/FD	76 each	17	14"x 18" each	10"	\$46,500	930	112

Additional basket and wire goods available on pages 30.

## ROV RACK FRYER OPTIONS & ACCESSORIES

Description	List Price
Bulk Oil Option	\$936/pot
Optional casters in lieu of standard legs	\$464 each
Automatic Basket Lifts	\$6,000 per fryer
Individual Baskets & Accessories	see page 30

# Automatic Filtration Cycles





## 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
- Top off oil with the push of a button

### CONTROLLER OPTIONS:

#### Touchscreen Control

- Brightness adjustment
- Product key graphics
- USB port for data transfer
- On demand training
- 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



**10  
YEAR  
FRY POT  
WARRANTY**

*SSHLV14-2 shown with  
filter drawer, casters,  
and touch screen*

*Available with  
unique 18" wide tank*

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



CE  
CE  
CE  
CE  
CE  
CE

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	\$26,238	\$14,144	\$1370/pot
SELV184-C/FD	40	17.5" x 14.8"	17	\$27,712	\$15,618	\$1370/pot
SELV14T-C/FD	15ea	6.3" x 14.8"	8.5ea	\$31,448	\$19,354	\$1370/pot
SELV14X-C/FD	30	13.5" x 14.8"	14	\$24,782	\$12,688	\$1370/pot
SELV184X-C/FD	40	17.5" x 14.8"	14	\$26,256	\$14,162	\$1370/pot
SELV14TX-C/FD	15ea	6.3" x 14.8"	7ea	\$29,992	\$17,898	\$1370/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
SSHLV14-C/FD*	32	13" x 13.6"	72,500	\$27,282	\$15,188	\$1370/pot
SSHLV184R-C/FD	42	17" x 13.6"	100,000	\$28,056	\$15,962	\$1370/pot
SSHLV14T-C/FD	17ea	6.9" x 13.6"	37,000ea	\$31,764	\$19,670	\$1370/pot

## OPTIONS & ACCESSORIES

Description	List Price
SOS - Requires 12 Button or Touch Screen Controls. One Sensor per Battery	\$3,202
Auto Top-off - add per pot	\$1,010
Auto Filtration - per full pot	\$2,612
Auto Filtration - per split pot	\$3,928
Stainless Steel Back (SS) Per Unit	\$690
Basket Lifts (Add 100 lbs to fryer weight. Basket lifts add 4-1/2" to overall depth of fryer). *Only one needed for daul tank fryers.	\$3,364
PFW-1 Built-in Foodwarmer, 750watt for BNB Solstice Bread and Batter Dump Station	\$1,086
SELVBNB14 or SSSLVBNB14	\$1,570
SSHLVBNB14 BASKET TOWER	\$3,390
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	\$442

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

Number of Fryers	1	2	3	4	5	6
LIST PRICE	\$464	\$464	\$696	\$928	\$1,160	\$1,392

## REDUCED OIL VOLUME FRYER SYSTEMS - ELECTRIC ⚡

Model Number	WITH PUSH-BUTTON TOP OFF	WITH AUTO TOP OFF
SELV14C-2/FD	\$40,382	\$42,402
SELV14TC-2/FD	\$50,802	\$54,842
SELV14C-3/FD	\$54,526	\$57,556
SELV14C-4/FD	\$68,670	\$72,710
SELV14C-2/14T/FD	\$59,736	\$63,776
SELV14C/14T-2/FD	\$64,946	\$69,996
SELV14C-2/14T-2/FD	\$79,090	\$85,150
SELV14C/184/FD	\$41,856	\$43,876

## REDUCED OIL VOLUME FRYER SYSTEMS - GAS 🔥

Model Number	WITH PUSH-BUTTON TOP OFF	WITH AUTO TOP OFF
SSHLV14C-2/FD*	\$42,470	\$44,490
SSHLV14TC-2/FD	\$51,434	\$55,474
SSHLV14C-3/FD*	\$57,658	\$60,688
SSHLV14C-4/FD*	\$72,846	\$76,886
SSHLV14C-2/14T/FD	\$62,140	\$66,180
SSHLV14C/14T-2/FD	\$66,622	\$71,672
SSHLV14C-2/14T-2/FD	\$81,810	\$87,870
SSHLV14C/184/FD	\$43,244	\$45,264

## SOLSTICE FILTER DRAWER

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

# SOLSTICE SUPREME HIGH EFFICIENCY GAS FRYERS



## 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.

**Solid State Thermostat** - standard with melt cycle and boil-out capability.

**Digital Control** - standard with two count down timers, melt cycle and boil-out capability.

**12 Button Computerized Control** - standard with twelve count down timers with elastic "flex time" for more product consistency, melt cycle and boil-out capability.

**Multi-Zone Profile 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

#### Touchscreen Control

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



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

**10  
YEAR  
FRY POT  
WARRANTY**



# 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 (\*)

				CONTROLLER OPTIONS					
Model Number	Oil Capacity (Lbs.)	Cook Area (W x D)	BTUs	Solid State (SSTC)	Digital (D)	12 Button Computer ©	7" (VS7) Touch Screen	Approx Ship Wt. (lbs.)	Approx Cubic Feet
SSH55*	40-50	14"x14"	80K	\$10,998	\$11,366	\$13,192	\$14,562	208	34.6
SSH55R	40-50	14"x14"	100K	\$12,352	\$12,720	\$14,546	\$15,916	208	34.6
SSH55T	20-25ea	7"x14"ea	40Kea	\$13,120	\$13,656	\$16,426	\$17,796	230	34.6
SSH55TR	20-25ea	7"x14"ea	50Kea	\$14,474	\$15,010	\$17,780	\$19,150	230	34.6
SSH75*	75	18"x18"	105K	\$12,282	\$12,650	\$14,476	\$15,846	275	34.6
SSH75R	75	18"x18"	125K	\$13,636	\$14,004	\$15,830	\$17,200	275	34.6
SSH60*	50-60	14"x18"	80K	\$11,576	\$11,944	\$13,770	\$15,140	226	34.6
SSH60R	50-60	14"x18"	100K	\$12,930	\$13,298	\$15,124	\$16,494	226	34.6
SSH60W*	50-60	18"x14"	100K	\$11,798	\$12,166	\$13,992	\$15,362	275	34.6
SSH60WR	50-60	18"x14"	125K	\$13,152	\$13,250	\$15,346	\$16,716	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 28.

Model Number	List Price	Approx Ship Wt. (lbs.)	Approx Cubic Feet
SSHBNB55	\$1,570	150	17
SSHBNB75	\$1,600	150	23
PCF14 (Crisp'N Hold pg 17)	\$8,516	210	17
PCF18 (Crisp'N Hold pg 17)	\$8,750	217	23
SSH-BNB-55-BT Basket Tower - Baskets sold separately. 10 twin baskets required - see page 29	\$3,390	150	18

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

# of Fryers	1	2	3	4	5	6
LIST PRICE	\$464	\$464	\$696	\$928	\$1,160	\$1,392

## OPTIONS & ACCESSORIES

Description	List Price
Stainless Steel Back (SS) Per Unit	\$690
Basket Lifts (see note 1 above) *Only one needed for daul tank fryers.	\$3,364
PFW-1 Built-in Foodwarmer, 750watt for BNB Solstice Bread and Batter Dump Station	\$1,086
Multi-Zone Computer control or Profile Computer control not available on split tank fryers	\$2,412
SSTC Back-up Controller- can be added to any fryer that uses a Digital or 12 Button Control.	Full Fryer Add \$644 Split Fryer Add \$960

See Solstice Supreme Prepackaged systems on Page 13

## 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 of Solstice electric model 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. Even 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 with a fixed element to eliminate oil migration through pivot components

### CONTROLLER OPTIONS

**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.

**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

### Touchscreen Control

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



**10  
YEAR  
FRY POT  
WARRANTY**

*SE14 shown with optional  
digital control and casters*



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 (\*)

				CONTROLLER OPTIONS					
Model Number	Oil Capacity (Lbs.)	Power kW	Cook Area (W x D)	Solid State (SSTC)	Digital (D)	12 Button Computer ©	7" (VS7) Touch Screen	Approx Ship Wt. (lbs.)	Approx Cubic Feet
SEI4X	40-50	14	14"x14"	\$8,672	\$9,040	\$10,866	\$12,236	200	17.8
SEI4	40-50	17	14"x14"	\$10,128	\$10,496	\$12,322	\$13,692	200	17.8
SEI4R*	40-50	22	14"x14"	\$11,482	\$11,850	\$13,676	\$15,046	200	17.8
SEI4T	20-25ea	8.5ea	7"x14"ea	\$12,654	\$13,214	\$16,120	\$17,490	230	17.8
SEI8*	70-90	17	18"x18"	\$12,448	\$12,816	\$14,642	\$16,012	226	34.6
SEI8R	70-90	22	18"x18"	\$13,802	\$14,170	\$15,996	\$17,366	226	34.6
SEI84*	60	17	18"x14"	\$11,626	\$11,994	\$13,820	\$15,190	226	34.6
SEI84R	60	22	18"x14"	\$12,980	\$13,348	\$15,174	\$16,544	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 28.

Model Number	List Price	Approx Ship Wt. (lbs.)	Approx Cubic Feet
SEBNB14	\$1,570	150	17
SEBNB18	\$1,600	150	23
PCF14 (Crisp'N Hold pg 23)	\$8,516	210	17
PCF18 (Crisp'N Hold pg 23)	\$8,750	217	23
SEBNB14-BT Basket Tower - Baskets sold separately. 10 twin baskets required - see pages 29	\$3,390	150	18

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

# of Fryers	1	2	3	4	5	6
List Price	\$464	\$464	\$696	\$928	\$1,160	\$1,392

## OPTIONS & ACCESSORIES

Description	List Price
Stainless Steel Back (SS) Per Unit	\$690
Basket Lifts *Only one needed for daul tank fryers.	\$3,364
PFW-1 Built-in Foodwarmer, 750watt for BNB Solstice Bread and Batter Dump Station	\$1,086
Multi-Zone Computer control or Profile Computer control not available on split tank fryers	\$2,412
SSTC Back-up Controller- can be added to any fryer that uses a Digital or 12 Button Control.	Full Fryer Add \$644 Split Fryer Add \$960
480VAC	\$892
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	\$442
See Prepackaged Electric Fryer Systems on Page 14	



## FILTER-READY SOLSTICE GAS FRYERS GAS

HIGH PRODUCTION, 57% THERMAL EFFICIENT

### **Automatic Self Cleaning Burners Standard (Patented)**

With the push of a button, once a day, our matchless ignition system ignites a standing 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 a standing 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

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

**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.

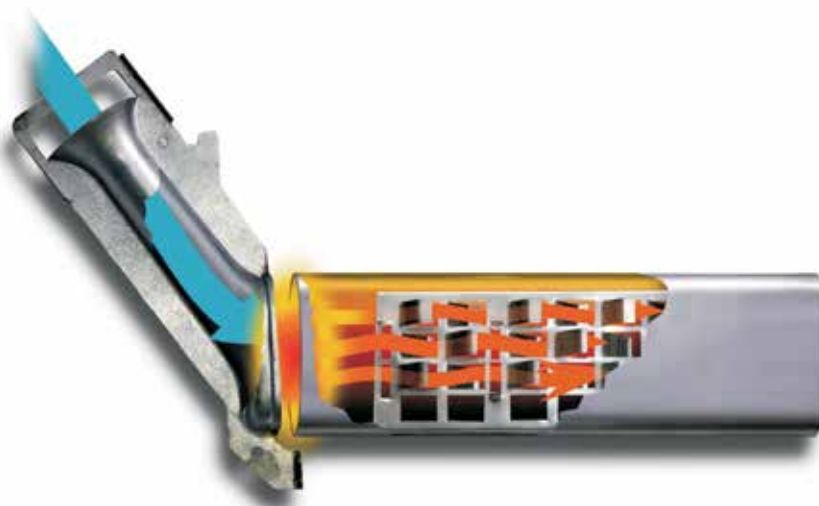


*SG14RS-2 shown with optional filter drawer & casters*

**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

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 15.

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
SGI4R	40-50	122K	14"x14"	\$10,272	\$11,338	\$11,748	\$13,578	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 23.

Model Number	List Price	Approx Ship Wt. (lbs.)	Approx Cubic Feet
SGBNB14	\$1,570	150	17
SGBNB18	\$1,600	150	23
PCF14 (Crisp'N Hold pg 17)	\$8,516	210	17
PCF18 (Crisp'N Hold pg 17)	\$8,750	217	23
SGBNB 14 BT Basket Tower - Baskets sold separately. 10 twin baskets required - see page 29	\$3,390	150	18

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

# of Fryers	1	2	3	4	5	6
List Price	\$464	\$464	\$696	\$928	\$1,160	\$1,392

## OPTIONS & ACCESSORIES

Description	List Price
Stainless Steel Back (SS) Per Unit	\$690
PFW-1 Built-in Foodwarmer, 750watt for BNB Solstice Bread and Batter Dump Station	\$1,086
Multi-Zone Computer control or Profile Computer control	\$2,412
Backup T-Stat-Full Tank	\$644
See Prepackaged Gas Fryer Systems on Page 15	



# SOLSTICE SUPREME - PACKAGED SYSTEMS

## SSH FRYING SYSTEMS WITH FILTER - Select From These Fryer Systems Or Build Your Own On Page 8

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	\$23,996	\$25,350	\$24,574	\$24,796	\$25,280	\$690		
2	\$36,228	\$38,936	\$37,384	\$37,828	\$38,796	\$1,380		
3	\$48,460	\$52,522	\$50,194	\$50,860	\$52,312	\$2,070		
4	\$60,692	\$66,108	\$63,004	\$63,892	\$65,828	\$2,760		
Digital Control - standard with two count down timers, melt cycle, boil-out capability, and drain valve interlock switch.								
1	\$24,364	\$25,718	\$24,942	\$25,164	\$25,648	\$690	\$644	\$3,364
2	\$36,964	\$39,672	\$38,120	\$38,564	\$39,532	\$1,380	\$1,288	\$6,728
3	\$49,564	\$53,626	\$51,298	\$51,964	\$53,416	\$2,070	\$1,932	\$10,092
4	\$62,164	\$67,580	\$64,476	\$65,364	\$67,300	\$2,760	\$2,576	\$13,456
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	\$26,190	\$27,544	\$26,768	\$26,990	\$27,474	\$690	\$644	\$3,364
2	\$40,616	\$43,324	\$41,772	\$42,216	\$43,184	\$1,380	\$1,288	\$6,728
3	\$55,042	\$59,104	\$56,776	\$57,442	\$58,894	\$2,070	\$1,932	\$10,092
4	\$69,468	\$74,884	\$71,780	\$72,668	\$74,604	\$2,760	\$2,576	\$13,456
Touch Control - 7" display, stores over 30 recipes, transfers recipes via USB.								
1	\$27,560	\$28,914	\$28,138	\$28,360	\$28,844	\$690	N/A	\$3,364
2	\$43,356	\$46,064	\$44,512	\$44,956	\$45,924	\$1,380	N/A	\$6,728
3	\$59,152	\$63,214	\$60,886	\$61,552	\$63,004	\$2,070	N/A	\$10,092
4	\$74,948	\$80,364	\$77,260	\$78,148	\$80,084	\$2,760	N/A	\$13,456
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	\$464	\$464	\$696	\$928	\$1,160	\$1,392

## 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 28.

		Stainless Steel Back (SS) Add \$	Approx Ship Wt. (lbs.)	Approx Cubic Feet
BNB-SSH55	\$1,570	\$690	150	17
BNB-SSH75	\$1,600	\$690	150	23
PCF14 (Crisp'N Hold pg 17)	\$8,516	\$690	210	17
PCF18 (Crisp'N Hold pg 17)	\$8,750	\$690	217	23

If BNB or PCF is added between two fryers, an additional \$ 1,234 piping charge will apply.

Flush Hose - to assist in rinsing the tank during oil filtration	\$608
Filter Heater - for use with solid shortening	\$650
PFW-1 Built-in Foodwarmer, 750watt	\$1,086
Paperless Filter Option	\$526

### 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 10. 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	\$21,670	\$23,126	\$24,480	\$25,446	\$26,800	\$690	N/A	N/A
2	\$31,576	\$34,488	\$37,196	\$39,128	\$41,836	\$1,380	N/A	N/A
3	\$41,482	\$45,850	\$49,912	\$52,810	\$56,872	\$2,070	N/A	N/A
4	\$51,388	\$57,212	\$62,628	\$66,492	\$71,908	\$2,760	N/A	N/A
Digital Control - standard with two count down timers, melt cycle, boil-out capability, and drain valve interlock switch.								
1	\$22,038	\$23,494	\$24,848	\$25,814	\$27,168	\$690	\$644	\$3,364
2	\$32,312	\$35,224	\$37,932	\$39,864	\$42,572	\$1,380	\$1,288	\$6,728
3	\$42,586	\$46,954	\$51,016	\$53,914	\$57,976	\$2,070	\$1,932	\$10,092
4	\$52,860	\$58,684	\$64,100	\$67,964	\$73,380	\$2,760	\$2,576	\$13,456
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	\$23,864	\$25,320	\$26,674	\$27,640	\$28,994	\$690	\$644	\$3,364
2	\$35,964	\$38,876	\$41,584	\$43,516	\$46,224	\$1,380	\$1,288	\$6,728
3	\$48,064	\$52,432	\$56,494	\$59,392	\$63,454	\$2,070	\$1,932	\$10,092
4	\$60,164	\$65,988	\$71,404	\$75,268	\$80,684	\$2,760	\$2,576	\$13,456
Touch Control - 7" display, stores over 30 recipes, transfers recipes via USB.								
1	\$25,234	\$26,690	\$28,044	\$29,010	\$30,364	\$690	N/A	\$3,364
2	\$38,704	\$41,616	\$44,324	\$46,256	\$48,964	\$1,380	N/A	\$6,728
3	\$52,174	\$56,542	\$60,604	\$63,502	\$67,564	\$2,070	N/A	\$10,092
4	\$65,644	\$71,468	\$76,884	\$80,748	\$86,164	\$2,760	N/A	\$13,456

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	\$464	\$464	\$696	\$928	\$1,160	\$1,392

## 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 28.

		Stainless Steel Back (SS) Add \$	Approx Ship Wt. (lbs.)	Approx Cubic Feet
BNB-SE14	\$1,570	\$690	150	17
BNB-SE18	\$1,600	\$690	150	23
PCF-14 (Crisp'N Hold pg 14)	\$8,516	\$690	210	17
PCF-18 (Crisp'N Hold pg 14)	\$8,750	\$690	217	23

If BNB or PCF is added between two fryers, an additional \$ 1,234 piping charge will apply.

Flush Hose - to assist in rinsing the tank during oil filtration	\$608
Filter Heater - for use with solid shortening	\$650
PFW-1 Built-in Foodwarmer, 750watt	\$1,086
Paperless Filter Option	\$526

## 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 12.

All Solstice Gas Fryer Systems standard with rear "T" manifold and 9" legs. Casters available below.

Number of Fryers	Model SG14RS
Millivolt Thermostat	
1	\$23,270
2	\$34,776
3	\$46,282
4	\$57,788
Solid State Thermostat - standard with melt cycle, boil-out capability, matchless ignition and drain valve interlock switch.	
1	\$24,336
2	\$36,908
3	\$49,480
4	\$62,052
Digital Control - standard with two count down timers, melt cycle, boil-out capability, matchless ignition and drain valve interlock switch	
1	\$24,746
2	\$37,728
3	\$50,710
4	\$63,692
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	\$26,576
2	\$41,388
3	\$56,200
4	\$71,012

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	\$464	\$464	\$696	\$928	\$1,160	\$1,392

## 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 28.

		Stainless Steel Back (SS) Add \$	Approx Ship Wt. (lbs.)	Approx Cubic Feet
SGBNB14	\$1,570	\$690	150	17
SGBNB18	\$1,600	\$690	150	23
PCF14 (Crisp'N Hold pg 17)	\$8,516	\$690	210	17
PCF18 (Crisp'N Hold pg 17)	\$8,750	\$690	217	23

If BNB or PCF is added between two fryers, an additional \$ 1,234 piping charge will apply.

Flush Hose - to assist in rinsing the tank during oil filtration	\$608
Filter Heater - for use with solid shortening	\$650
PFW-1 Built-in Foodwarmer, 750watt	\$1,086
Paperless Filter Option	\$526

### 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.



SG14R



SG14RS-2 shown with optional filter drawer & casters



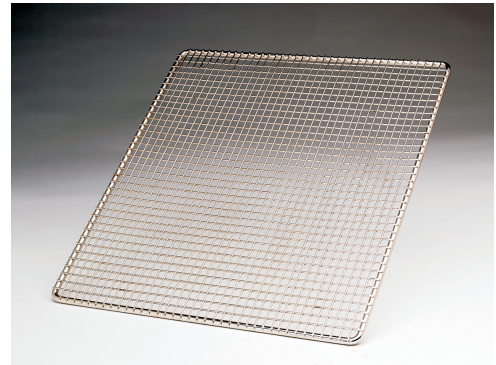
## Baskets

Twin,  
Triple, or Full  
Options Available

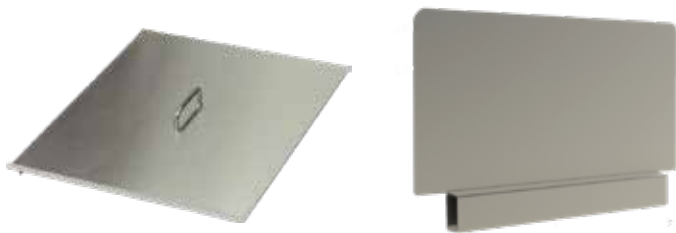


## DON'T FORGET ACCESSORIES

See pages 27-30 for all  
available accessories



## Tank Screens



**Tank Cover**

**Splash Guard**

## Covers & Guards

For Fryers and  
Pasta Cookers

Racks and Mesh  
Screens For Gas  
and Electric Fryers



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

## STANDARD & ECONOMY FRYERS

### GAS

#### Model 35C+ - Tube Fired Gas Fryer

- 90,000 BTU
- Frying Area: 14" x 14" (35.6 cm x 35.6 cm)
- Two nickel-plated oblong, wire mesh baskets
- 1 nickel-plated tube rack
- 1 drain line clean-out rod
- 1 drain nipple
- Built-in heat deflector
- 6" (15.24 cm) adjustable legs
- Stainless steel tank, front and door

#### Model 45C+ - Tube Fired Gas Fryer

- 122,000 BTU
- Frying Area: 14" x 14" (35.6 cm x 35.6 cm)
- Two nickel-plated oblong, wire mesh baskets
- 1 nickel-plated tube rack
- 1 drain line clean-out rod
- 1 drain nipple
- 6" (15.24 cm) adjustable legs
- Stainless steel tank, front and door

#### Model 65C+ - Tube Fired Gas Fryer

- 150,000 BTU
- Frying Area: 18" x 18" (45.7 cm x 45.7 cm)
- Choice of 2 nickel-plated oblong, wire mesh baskets or 1 full basket
- 1 nickel-plated tube rack
- 1 drain line clean-out rod
- 1 drain nipple
- Built-in heat deflector
- 6" (15.24 cm) adjustable legs
- Stainless steel tank, front and door

#### Model SG14&18 - Standard Floor Fryer

- Stainless steel tank, front, door and sides
- Solstice burner technology with attached heat baffles
- Millivolt technology maintains accurate oil temperatures
- High temperature safety limit switch
- Heavy-duty, 316-in. bottom door
- Manual gas shutoff valve
- 9-in. adjustable legs

#### 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 than 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



VF65

THE FIRST EVER  
ENERGY STAR QUALIFIED  
VALUE PRICED FRYER



SGC



E35



## STANDARD & ECONOMY FRYERS- GAS 🔥

(Standalone fryers not available with filtration). See page 21 for portable filtration systems

Mode Number	Oil Capacity (Lbs.)	BTUS	Cook Area W x D	Suffix S Stainless Steel Tank/Front/Door	Approx Ship Wt. (lbs.)	Approx Cubic Feet
35C+	35-40	90,000	14"x 14"	\$4,806	161	17
45C+	42-50	122,000	14"x 14"	\$6,274	181	17
65C+	65-80	150,000	18"x 18"	\$7,534	226	23

## 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"	\$7,616	200	17
SG14R	40-50	122,000	14"x 14"	\$9,594	208	17
SG14T	20-25 each	50000 each	14"x 14"	\$10,572	230	17
SG18	70-90	140,000	18"x 18"	\$10,218	226	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"	\$3,256	161	17
VF65S*	65	95,000	18x17 11/32"	\$4,876	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"	\$7,944	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"	\$4,410	200	17	15"x 32-1/8"



SG14



## 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)



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

#### 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"	\$17,758	\$18,126	\$19,952	\$1370/pot	375	56

#### MEGAFRY-BASKET OPTIONS - QUANTITY REQUIRED

	SGM24		
Small A4514701	4	2	-
Large A4514702	-	1	2

#### FILTER DRAWER FILTRATION SYSTEM FOR MEGAFRY

# of Fryers in System	1	2	3	4
FD-MEGA	\$13,364	\$14,634	\$15,904	\$17,174

MEGAFRY - Filter must be under largest fryer in the battery

#### CASTERS FOR MEGAFRY

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	\$464	\$696	\$928	\$1,160	\$1,392	\$1,624

Submerger Screen for MegaFry \$310.00 each

## FLAT BOTTOM FRYER

### GAS

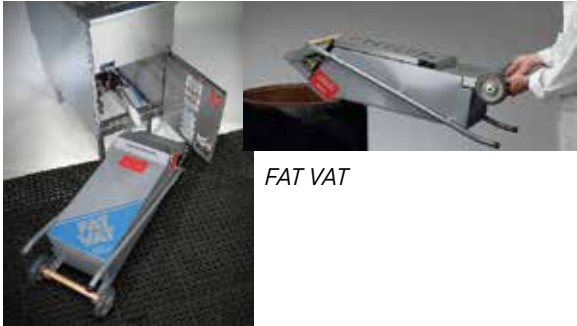
- Perfect for free float frying, no tubes
- 24" x 24" and 18" x 24" sizes
- Standard mild steel tank
- Matchless Ignition
- Standard stainless steel front, sides and splashback
- No combustion blower
- Optional filter system

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"	\$16,678	\$17,046	423	47
FBG18	42-65	100,000	18"x 24"	\$15,466	\$15,834	355	39
FILTER DRAWER FILTRATION SYSTEM FOR FLAT BOTTOM FRYERS							
Number of fryers in system				1	2	3	4
FD-Flat Bottom				\$13,364	\$14,634	\$15,904	\$17,174
CASTERS FOR FLAT BOTTOM FRYERS							
Number of fryers		1	2	3	4	5	6
Flat Bottom		\$464	\$464	\$696	\$928	\$1,160	\$1,392



FBG24X24, FB24X24,  
FD-FLAT BOTTOM WITH OPTIONAL CASTERS

OIL HANDLING  
OIL FILTRATION AND RECLAMATION SYSTEMS



FAT VAT						
Description						List Price
Convenient, safe oil transport system holds 40 pounds (5.3 gallons)						\$1,306
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	\$5,644	\$650	\$526	131
P18	75	All 18 size fryers	\$6,660	\$650	\$526	156
RP14	55	All 14 size fryers (Reversible Pump)	\$5,954	\$650	\$526	131
RP18	75	All 18 size fryers (Reversible Pump)	\$6,980	\$650	\$526	156

OIL RECLAMATION



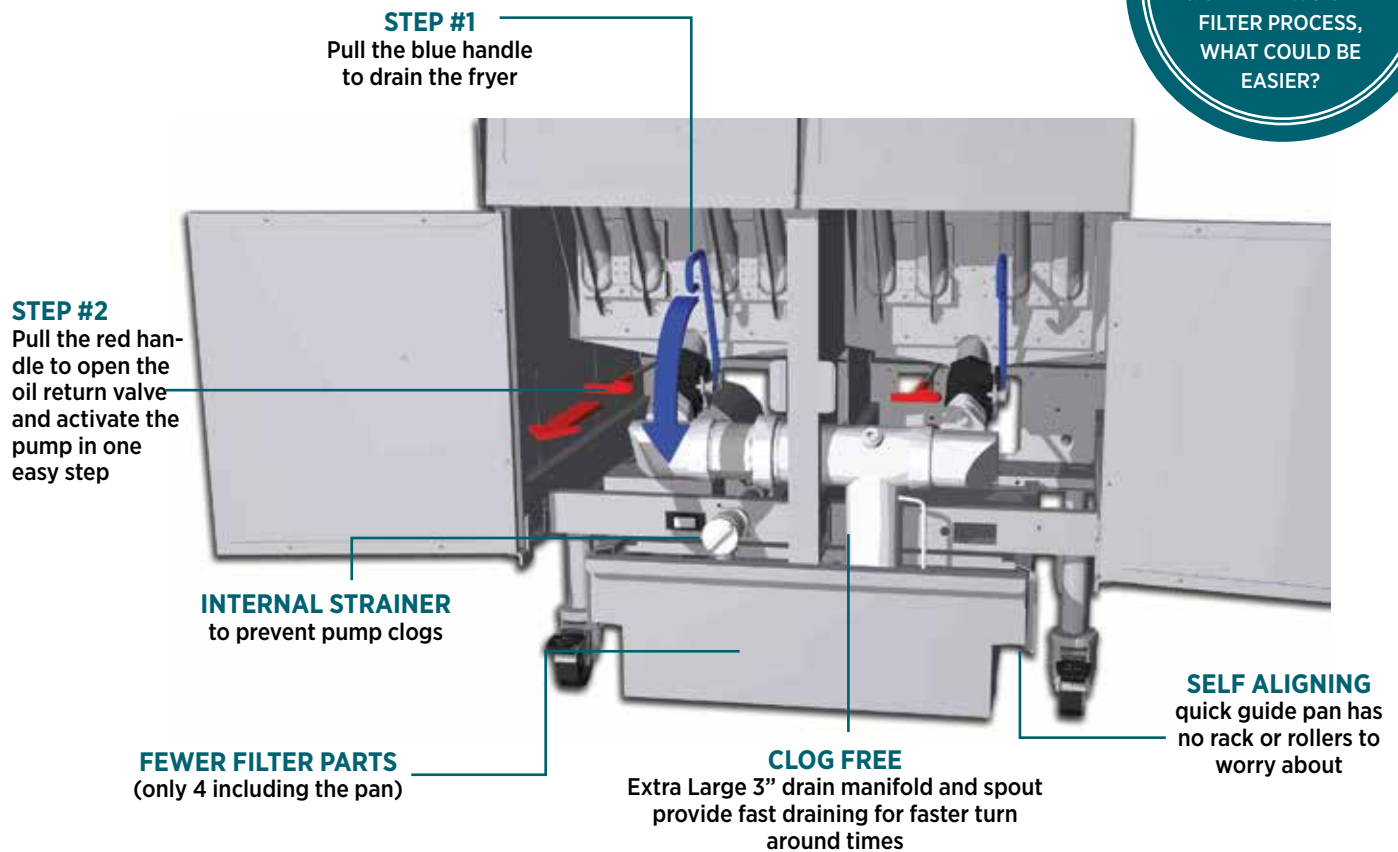
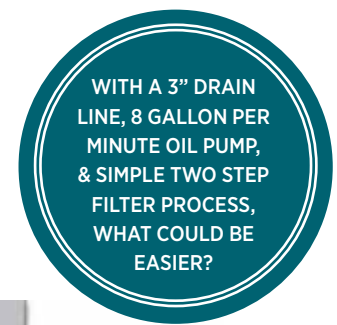
With Pitco's internal oil reclamation system, a third party oil company can install their holding system and connect it directly to a Pitco fryer system. This means an operator has no spilling and no burning hazards when it comes to the disposal of used oil. Pitco's filter pump will deliver used oil to a third party holding tank. Just another way Pitco is saving it's 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)	\$1,234
Solid shortening upgrade (for solid shortening)	\$1,884



# SOLSTICE FILTER DRAWER

## SMART, SIMPLE AND EASY TO USE



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.)
	\$12,998	\$14,232	\$15,466	\$16,700	\$17,934	\$19,168	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	\$608
Filter Heater - for use with solid shortening	\$650
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	\$1,234
Paperless Filter Option	\$526

## CRISP N' HOLD - ELECTRIC

**DON'T HOLD YOUR FOOD, CRISP IT!**

- Gentle hot air circulation to maintain warmth and crispness draws air across and through food product for optimal temperature and texture
- 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

### CRISP N' HOLD 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	\$6,946	60
PCC18	3	1050	\$7,150	70
PCC28	4	1780	\$9,136	98
FLOOR MODELS				
PCF14/PCFLV14	2	837/625	\$8,516	150
PCF18/PCFLV18	3	1050/821	\$8,750	175

\* 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	\$1,570	150	17
BNB (SSH75, SE18, SG18)	\$1,600	150	23

### OPTIONS & ACCESSORIES

Description	List Price
Stainless Steel Back (SS) Per Unit	\$690
PFW-1 Built in Foodwarmer, 750watt for BNB Bread and Batter Dump Station	\$1,086
Basket Tower (SELV14, SSHLV14, SSH55, SE14, SG14R)	\$3,390

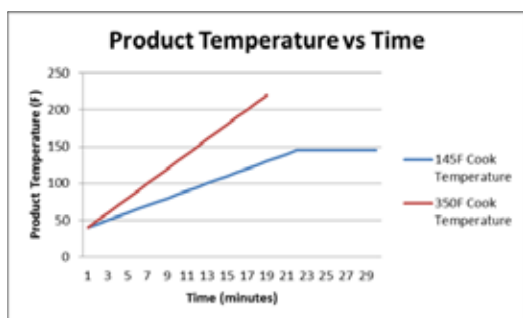
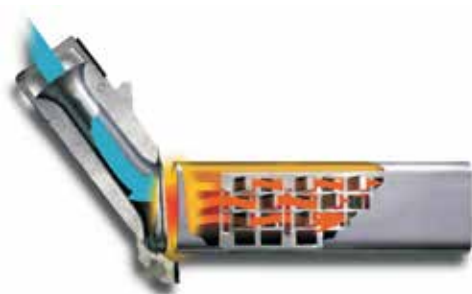


# DISCOVER HOW A **RE THERMALIZER** ADDS VERSATILITY & MORE



## 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.



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](http://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

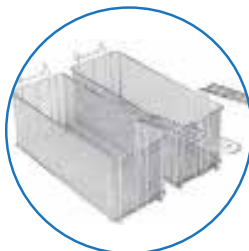
## SOLSTICE SUPREME PASTA COOKER

### 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



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.



SSPE14/SSRE14

#### SOLSTICE SUPREME PASTA COOKER - GAS

Model Number	kBTU/HR	Water Capacity (Gallons)	All Stainless Steel	Approx Ship Wt. (lbs.)	Approx Cubic Feet
SSPG14	60	12	\$14,228	250	35
SSRS14 Rinse Station	n/a	10	\$6,468	136	35

#### SOLSTICE SUPREME PASTA COOKER - ELECTRIC

Model Number	KW	Water Capacity (Gallons)	All Stainless Steel	Approx Ship Wt. (lbs.)	Approx Cubic Feet
SSPE14	12.5	12	\$11,394	177	35
SSRE14 Rinse Station	n/a	10	\$6,468	136	35

#### SOLSTICE SUPREME PASTA COOKER OPTIONS & ACCESSORIES

Description	List Price
Quick Set Timer (can not be used with basket lifts)	\$288
Single Basket Lift* (adds 4-1/2" to overall depth)	\$1,682
Dual Basket Lift* (adds 4-1/2" to overall depth)	\$3,364
Rinse Tank Insulation	\$1,332
Drain "T" Manifold (specify when ordering)	N/C
Water Quick Disconnect	\$514
Casters	\$464/Set
Water Saving Flow Regulated Mixing Valve (In addition to standard manual fill) - Available on Gas Units Only	\$688

\*Gas units with basket lifts must include casters

## 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)	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	\$13,382	\$776	220 lbs.
SRTG-X2 (Dual)	110,000	17.5 ea	\$23,506	\$1,546	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)	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	\$12,654	\$776	220 lbs.
SRTE14-2-GM (Dual)	10.5 kW ea*	16.5 ea	\$21,086	\$1,546	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

\$442

### COUNTER TOP RETHERMALIZER - ELECTRIC

Model Number	KW	Water Capacity (Gallons)	Stainless Back & Sides (SS) Add \$	Approx Ship Wt. (lbs.)
CRTE	6 kW	6	\$5,086	60

### FLOOR MODELS OPTIONS & ACCESSORIES

Description	List Price
Casters - 1/2 Set per tank, minimum 1 set	\$464/set
Water Quick Disconnect- Self closing single hand operation water supply hose	\$514
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	\$306
8 Product/Vertical Food Rack	B4509402	\$348
12 Product Horizontal Food Rack	B4513001	\$228

### SUITCASES

Food Product Suitcase/Narrow	B4511101	\$132
Food Product Suitcase/Wide	B4511102	\$132
Food Product Suitcase/Tall Narrow	B4513302	\$206
Food Product Suitcase/Tall Wide	B4513301	\$328

### BASKETS

B4511601	\$538
B4511501	\$218



# 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	\$826
3/4" x 48"	240,000	---	B8003103	\$920
1" x 36"	---	390,000	B8003105	\$1,004
1" x 48"	---	390,000	B8003106	\$1,144
1-1/4" x 36"	---	575,000	B8003108	\$1,360
1-1/4" x 48"	---	575,000	B8003109	\$1,526

## 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	\$54
Cleaner - 25 Lbs.	Extends the life of the fryer and shortening	P6071397	\$334
Cleaning Brush	High temperature, Teflon cleaning brush	PP10056	\$106
Crumb Scoop	Designed to fit between tubes and elements for removal of heavy sediment	Std-B7490701 Twin, SE-B5008101, SSHVLV-B500812	\$92
Fat Vat	Convenient, safe oil transport system holds 40 pounds (5.3 gallons)	D9109105	\$1,306
Skimmer	Used for removing food particles from the oil surface	PP10725	\$64

## FILTER ACCESSORIES

Description	Use	Part Number	List Price
Filter Shovel Scoop	Used to remove debris from filter pan	B6681201	\$72
Powder	Filter powder - 120, 8 oz. packets	PP10733	\$186
Paperless Filter Assembly	(Priced as substitute for standard assembly in new filter system.)		\$526

## 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"	\$338
A6667104	SFSSH55/T/R, SFSG14R, SFSE14/T/R/TR, ROV Solo & Dual	Envelope	100	Heavy Duty	10" x 20-1/2"	\$204
A7025301	SFSSH75/R, SFSE18/R, SFSGM1824, SFSGM24, ROV Triple and up	Envelope	45	Heavy Duty	14" x 22"	\$276
A6667105	ROV Triple and up	Envelope	100	Heavy Duty	14" x 22"	\$322
P6071371	P14	Flat	100	Standard	13-1/2" x 24"	\$214
PP10612	P14	Flat	100	Heavy Duty	13-1/2" x 24"	\$266
P6071373	P18	Flat	100	Standard	17-1/2" x 28"	\$274
PP10606	P18	Flat	100	Heavy Duty	17-1/2" x 28"	\$338

## 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	\$1,882	\$1,990	\$2,292	See Note 1	\$1,576
Electric - Total Add-on	\$2,094	\$2,214	n/a	See Note 1	\$1,794

- 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			
SSHLV14, SSHLV14T, SELV14, SELV14T	B2101519		\$334
SSHLV184, SELV184	B2101521		\$438
SG14/14R, SGBNB14, SSH55/55T/55R/55TR, SSH60/60R	B2101501		\$334
SGBNB18, SSH75/75R, SSH60W/60WR, VF65	B2101502		\$438
SE14/14X/14R/14T	B2101505		\$334
SE18/18R/184/184R	B2101506		\$438
FBG18	B2101510		\$438
FBG24	B2101511		\$644
SGM24	B2101512		\$644
35C+	B3307401		\$334
45C+	B3307501		\$334
65C+	B2100108		\$438
SSPG14	B2103001		\$334
With Basket Lifts			
SSHLV14, SSHLV14T, SELV14, SELV14T	B2101519		\$334
SSHLV184, SELV184	B2101521		\$438
SG14/14R, SSH55/55T/55R/55TR, SSH60/60R	B2101603		\$334
SG18, SSH75/75R, SSH60W/60WR	B2101604		\$438
SE14/14X/14R/14T	B2101605		\$334
SE18/18R/184/184R	B2101606		\$438
SSPE14	B2100422		\$334
SSPG14	B2103002		\$334
CASTERS			
Description	Fryer	Part Number	List Price
6" Swivel	Economy, Food/Fish Fryers	B3901501	\$464 set
9" Swivel	Solstice Supreme, SG, SE, VF35, VF65 & Flatbottom Fryers, Pasta Cookers, Rethermalizers, BNB, ROV Triple and up	B3901504	\$464 set
9" Locking	Reduced Oil Volume Fryers, Solo and Dual	B3902304	\$464 set
10" Rigid Non-locking	Solstice SoloFilters	B3902301	\$116 each
10" Rigid Locking	Solstice SoloFilters	B3902303	\$116 each
11" Swivel	MegaFry	B3901505	\$464 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"			\$1,570
Bread and Batter Dump Station 18"			\$1,600
PFW-1 Built-in Foodwarmer, 750watt			\$1,086
PFW-2 Free Standing Foodwarmer, 500watt			\$1,086
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"			\$216
8"			\$242
10" (Economy Fryers Only)			\$252
12"			\$288
18"			\$416
WORKSHELVES			
Description			List Price
Call factory for specifications and availability			\$928

# BASKETS & WIRE GOODS

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	\$432	
Large Bulk Basket	B4512702	16" X 13 1/4 "X 10"	Sides	1	\$448	
Round Basket 4 5/8" Fine Mesh	B4510002	4 1/5 ID	Front	6	\$270	
Round Basket 4 5/8"	B4510001	4 1/5 ID	Front	6	\$178	
Round Basket 6 1/4"	B4509901	6 1/4 ID	Front	4	\$188	
Oblong Basket Stainless	B4509801	15 3/4" X 6" X 7"	Front	2	\$298	
Individual Serving Baskets w/ rack	B9010006	9 Indiv. Baskets w/rack		1	\$310	
Individual Serving Basket Only	P6071998	Single 4" X 4" Basket		6	\$46	
Element Rack - Electric	B7611202			1	\$178	
Tube Rack - Gas	B4510101			1	\$178	
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	\$126	
SE14T, SSH55T, 55TR, VF35, ROV	P6072145	13 1/4" X 6 1/2 "X 5 3/4"D	Front	1	\$126	
65C+, SG18, SE18/18R, SSH75/75R, VF65	P6072184	17 1/4 "X 8 1/2" X 5 3/4"D	Front	2	\$126	
SSH60/60R	A4500306	17 1/4 "X 6 1/2 "X 5 3/4"D	Front	2	\$126	
SSH60W/60WR, SE184/184R	A4500305	13 1/4 X 8 1/2 "X 5 3/4"D	Front	2	\$126	
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	\$254	
SG14T, SE14T/14TR, SSH55T, 55TR,VF35, ROV	P6072146	13 1/4" X 6 1/2" X 5 3/4"D	Front	1	\$254	
65C+, SG18, SE18/18R, SSH75/75R, VF65	P6072188	17 1/4 "X 8 1/2 "X 5 3/4"D	Front	2	\$308	
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	\$254	
65C+, SG18, SE18/18R, SSH75/75R, VF65	P6072180	17 1/2" X 16 3/4" X 5 3/4"D	Sides	1	\$320	
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	\$374	
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	\$128	\$384 per set
65C+, SG18, SE18/18R, SSH75/75R	P6072185	17 1/4" X 5 1/2" X 5 3/4"D	Front	3	\$146	\$438 per set
SSH60W/60WR, SELV184, SSSLV184, SE184/184R	A4514901	13 1/4" X 5 5/8 "X 5 3/8"D	Front	3	\$128	\$384 per set
Quadruple Size Baskets						
SSH60W/60WR, SELV184, SSSLV184, SE184/184R	P6072147	13 1/4" X 4 1/2 "X 5 3/4"D	Front	4	\$128	\$512 per set
Tank Racks						
35C+, SGC, VF35	PP10434	13 1/2 "X 11 1/2"	---	1	\$100	
65C+, SE18/18R, SSH75/75R	P6073186	17 1/2" X 17 1/2"	---	1	\$100	
SG14/14R, 45C+, SSH55/55R, SE14/14R	A4500601	13 1/2 "X 13 1/2"	---	1	\$100	
SSH55T/55TR	B4511801	13 1/2 "X 6"	---	1	\$100	
SSH60/60R, VF65	A4500604	13 1/2 "X 17 1/2"	---	1	\$100	
SSH60W/60WR	A4500602	17 1/2" X 13 1/2"	---	1	\$100	
SG18	B4511901	17 1/2 "X 17 1/2" Reversible		1	\$100	
SE14T	B4512401	13 1/2 "X 6 3/4"	---	1	\$100	
SSHLV14	A4500605	12-1/2" x 11-3/4"	---	1	\$100	
SSHLV14T	B4511802	12-1/2" x 5-3/4"	---	1	\$100	
SSHLV184	A4500606	12-1/2" x 15-3/4"	---	1	\$100	

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	\$116
SG14/14R, SSH55/55R, SE14/14R	A4500201	13-1/2" x 13-1/2"	---	1	\$116
SE14T	B4512501	13-1/2" x 6"	---	1	\$116
SGM24	P6072402	23-1/2" x 23-1/2"	---	1	\$206
SSH60/60R, VF65, SE184/184R	A4500203	12-1/2" x 8-3/4"	---	1	\$116
Drain Screen for Bread and Batter Cabinet (Dump Station)					
SGHLVBNB, SEHLVBNB	B4508109	---	---	---	\$206
SGBNB14,SSHBNB14	B4508108	---	---	---	\$206
SGBNB18,SSHBNB18	B4508107	---	---	---	\$260
SEBNB14	B4508111	---	---	---	\$206
SEBNB18	B4508110	---	---	---	\$260
Fish Grids					
SG14/14R, SE14/14R, SSH55/55R	B7425301	13-1/2" x 13-1/2"	---	---	\$550
SG18, SE18/18R, SSH75/75R	B7425401	17-1/2" x 17-1/2"	---	---	\$612
SSH60	A5073001	13-1/2" x 17-1/2"	---	---	\$568
SSH60W	A5073101	17-1/2" x 13-1/2"	---	---	\$568
Mega Fry Baskets					
Large Mega Fry Basket	A4514702	23-1/4" x 10" x 5-3/4"	Front/Back	---	\$466
Small Mega Fry Basket	A4514701	23-1/4" x 5-3/4" x 5-3/4"	Front/Back	---	\$406
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		\$80		
Product Rack - 12" x 16" x 1"	B5009201		\$96		
Product Basket - 12" x 16" x 2"	B5055201		\$96		



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 most in-depth selection of fryers than any other brand.

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

**Solstice & Solstice Supreme** - taking efficiency to better levels, these 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 a quality and craftsmanship that will withstand years of consistent use

**Energy Efficiency** - 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 \$235 for the first serial number and \$75 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](mailto:techservice@pitco.com) or fill out a form online at [www.pitco.com/startup\\_request](http://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!



## ORIGINAL STANDARD EQUIPMENT LIMITED WARRANTY

### GENERAL WARRANTY

Pitco Frialator, Inc. 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, Inc. 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.

### STANDARD FRYERS AND COOKERS

In addition to the above general warranty, for its standard fryers and cookers, the Company warrants to the original user any non-economy stainless steel fry tank or cooking vessel to be free from defects for a period of ten (10) years from the date of manufacture and any non-economy mild steel fry tank to be free from defects for a period of five (5) years from the date of manufacture. Labor and freight shall be the responsibility of the user.

### FLAT BOTTOM GAS FRYER

In exception to the above general warranty, for its flat bottom gas fryer model FBG, the Company warrants to the original user any FBG fry tank to be free from defects for a period of four (4) years, pro-rated from the date of manufacture. Labor and freight shall be the responsibility of the user.

### PG14D AL6XN PASTA COOKER

In exception to the above general warranty, for its gas pasta model PG14D AL6XN, the Company warrants to the original user any AL6XN cooking vessel to be free from defects for a period of five (5) years from the date of manufacture. Labor and freight shall be the responsibility of the user.

### VF35

In exception to the above general warranty, for its gas fryer model VF35, the Company warrants to the original user any VF35 cooking stainless steel fry tank or cooking vessel to be free from defects for a period of five (5) years from the date of manufacture. Labor and freight shall be the responsibility of the user.

### LIMITATIONS TO FRY TANK AND COOKING VESSEL WARRANTY

After the expiration of the general warranty period, any additional warranty on fry tanks or cooking vessels shall only obligate the Company to repair or replace, at its option, any fry tank or cooking vessel which it determines to be defective. Claims under this item shall be supported by a statement detailing the defect, and the Company may require the return of the fry tank or cooking vessel claimed to be defective.

### 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 under 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, Inc. or its Authorized Parts and Service Distributors. Repairs 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.
- This warranty specifically excludes parts which wear or would be replaced under normal usage, including, but not limited to, electric lamps, fuses, interior or exterior finishes and gaskets.
- Food truck & mobile installations may void warranty. Combustion related issues will not be covered.

### LIMITS TO THE WARRANTY

Outside the United States of America and Canada, this warranty is limited to the replacement of parts and Pitco Frialator, Inc. will not bear any other expense be it labor, mileage, freight or travel. 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, OR ALL 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, Inc. 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, Inc. 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, Inc. Authorized Service and Parts Distributor, <http://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, Inc., 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.

## ORIGINAL ECONOMY EQUIPMENT LIMITED WARRANTY

### GENERAL WARRANTY COVERING MODELS

35C+, 40C+, 40D, 40S, 45C+, 65C+, 65S

Pitco Frialator, Inc. 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, Inc. 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, Inc. or its Authorized Parts and Service Distributors. Repairs 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.

This warranty specifically excludes parts which wear or would be replaced under normal usage, including, but not limited to, electric lamps, fuses, interior or exterior finishes, o-rings and gaskets.

- Food truck & mobile installations may void warranty. Combustion related issues will not be covered.

### LIMITS TO THE WARRANTY

Outside the United States of America and Canada, this warranty is limited to the replacement of parts and Pitco Frialator, Inc. will not bear any other expense be it labor, mileage, freight or travel. 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, Inc. 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, Inc. 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, Inc. Authorized Service and Parts Distributor, [www.pitco.com/serv.asp](http://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, Inc., 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	.....	15
Alaska	.....	17
Arizona	.....	04
Arkansas	15	
California		
	900-908.....	06
	910-928.....	06
	930-935.....	06
	936-937.....	19
	939-961.....	19
Colorado	.....	04
Connecticut		
	060-063.....	01
	0641-0642.....	01
	0643.....	13
	0644-0648.....	01
	0649.....	13
	065, 067.....	01
	066, 068-069.....	13
Delaware	.....	16
District of Columbia	.....	16
Florida		
	324-325.....	15
All other zip codes	.....	03
Georgia	.....	15
Hawaii	.....	17
Idaho	.....	17
Illinois		
	600-606.....	09
	609-619.....	09
	620, 622.....	14
	623-628.....	09
	629.....	14
Indiana		
	463-464.....	09
All other zip codes	.....	14
Iowa	.....	08
Kansas	.....	08
Kentucky	.....	02
Louisiana	.....	15
Maine	.....	01
Maryland	16	
Massachusetts	.....	01
Michigan	.....	14
Minnesota	.....	11
Mississippi	.....	15
Missouri	.....	08
Montana	.....	17
Nebraska	.....	08
Nevada		
	890-891.....	06
	893-898.....	19
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 & Associates**  
63 Way North  
Clearwater, FL 33760  
Tel: (800) 741-4970  
Fax: (727) 531-2906  
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.ettros.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 North Star Agency, LLC**  
7348 Ohms Lane  
Edina, MN 55439  
Tel: (763) 545-1400  
Fax: (763) 545-7158  
www.northstaragency.com  
sales@northstaragency.com

**12 One Source**  
102 W. Front Street  
Media, PA 19063  
Tel: (610) 565-5200  
Fax: (610) 565-0725  
www.osreps.com

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

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

- 15 PMR Inc.**  
1305 Lakes Parkway, Suite 106  
Lawrenceville, GA 30043  
Tel: (770) 441-3100  
Fax: (770) 449-6834  
www.pmrreps.com
- 16 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
- 17 Schulz Associates**  
711 Kirkland Avenue  
Kirkland, WA 98033  
Tel: (425) 828-4557  
Fax: (425) 828-6762  
www.schulzassociates.com
- 18 Specialized Marketing**  
W226 N887 Eastmound Dr, Ste D  
Waukesha, WI 53186  
Tel: (262) 798-1533  
Fax: (262) 798-1536  
www.specializedwi.com
- 19 Walter Zebrowski Associates**  
32A Pamaron Way  
Novato, CA 94949  
Tel: (415) 883-3222  
Fax: (415) 883-9322  
www.walterzebrowskiassoc.com  
sales@walterzebrowskiassoc.com

- 20 W.D. Colledge**  
3220 Orlando Drive, Unit 3  
Mississauga, Ontario L4V 1R5  
Tel: (905) 677-4428  
Fax: (905) 677-5357  
www.wdcolledge.com
- 21 W.D. Colledge**  
312 Beringer Crescent  
Edmonton, Alberta T5T 6B6  
Tel: (780) 444-8928  
www.wdcolledge.com
- 22 W.D. Colledge**  
1144 Douglas Terrace  
Port Coquitlam, BC V3C 5X2  
Tel: (778) 216-1221  
Fax: (778) 216-0351  
www.wdcolledge.com
- 23 W.D. Colledge**  
3522 Sefton St  
Port Coquitlam, BC V3B 3R2  
Tel: (604) 999-8579  
www.wdcolledge.com
- 24 W.D. Colledge**  
122 Purcells Cove Road  
Halifax, Nova Scotia B3P 1B5  
Tel: (902) 477-4562  
Fax: (902) 477-0243  
www.wdcolledge.com
- 25 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	13
	080-086	12
	087-089	13
New Mexico		04
New York		
	100-119	13
All other zip codes		10
North Carolina		07
North Dakota		11
Ohio		02
Oklahoma		05
Oregon		17
Pennsylvania		
	150-165	02
All other zip codes		12
Rhode Island		01
South Carolina		07
South Dakota		11
Tennessee		15
Texas		
	798-799	04
All other zip codes		05
Utah		04
Vermont		01
Virginia		16
Washington		17
West Virginia		02
Wisconsin		
	530-539	18
	540	11
	541-546	18
	547-548	11
	549	18
Wyoming		04

## CANADA

Alberta	21
British Columbia	22
Manitoba	23
Newfoundland	24
New Brunswick	24
Nova Scotia	24
Prince Edward Island	24
Saskatchewan	23
Ontario	20
Quebec	25





# 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 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 personnel, the international warranty of "One (1) Year Parts-Only" applies.

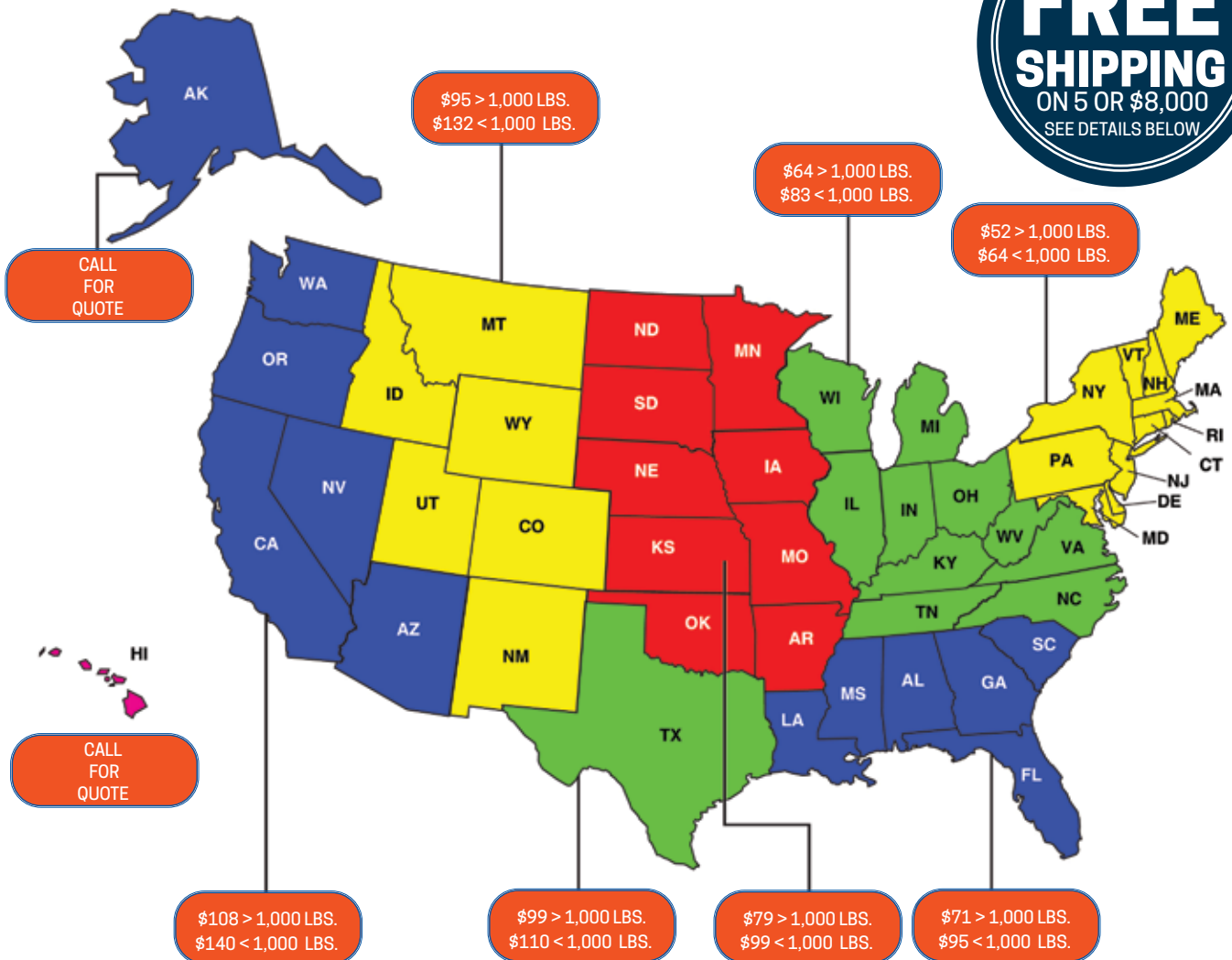
Please contact your Pitco Customer Service Representative for specific details

### 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**



## 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 - \$180.00)**

### EXAMPLE:

RATE = \$83.00

WEIGHT = 345 lbs.

MULTIPLIER =  $345 \div 100 = 3.45$

COST =  $\$83.00 \times 3.45 = \$286.35$

### NOTES: RATES ONLY APPLY IF:

- Freight ships from Pitco/ MagiKitch'n/Anets ware house location
- Pitco/MagiKitch'n/Anets chooses freight carrier
- Pitco/MagiKitch'n/Anets must prepay and add freight to invoice
- Minimum freight charge = \$180.00
- Includes Standard delivery to all points (additional charges for "Call Before Delivery", "Lift Gate", "Inside Delivery" and "Construction Site Delivery"

### \*FREE SHIPPING:

Receive free shipping if your order is 5 or more pieces or totals at least \$8,000 net within the continental US

### ADDITIONAL CHARGES:

Call Before Delivery = \$58.00

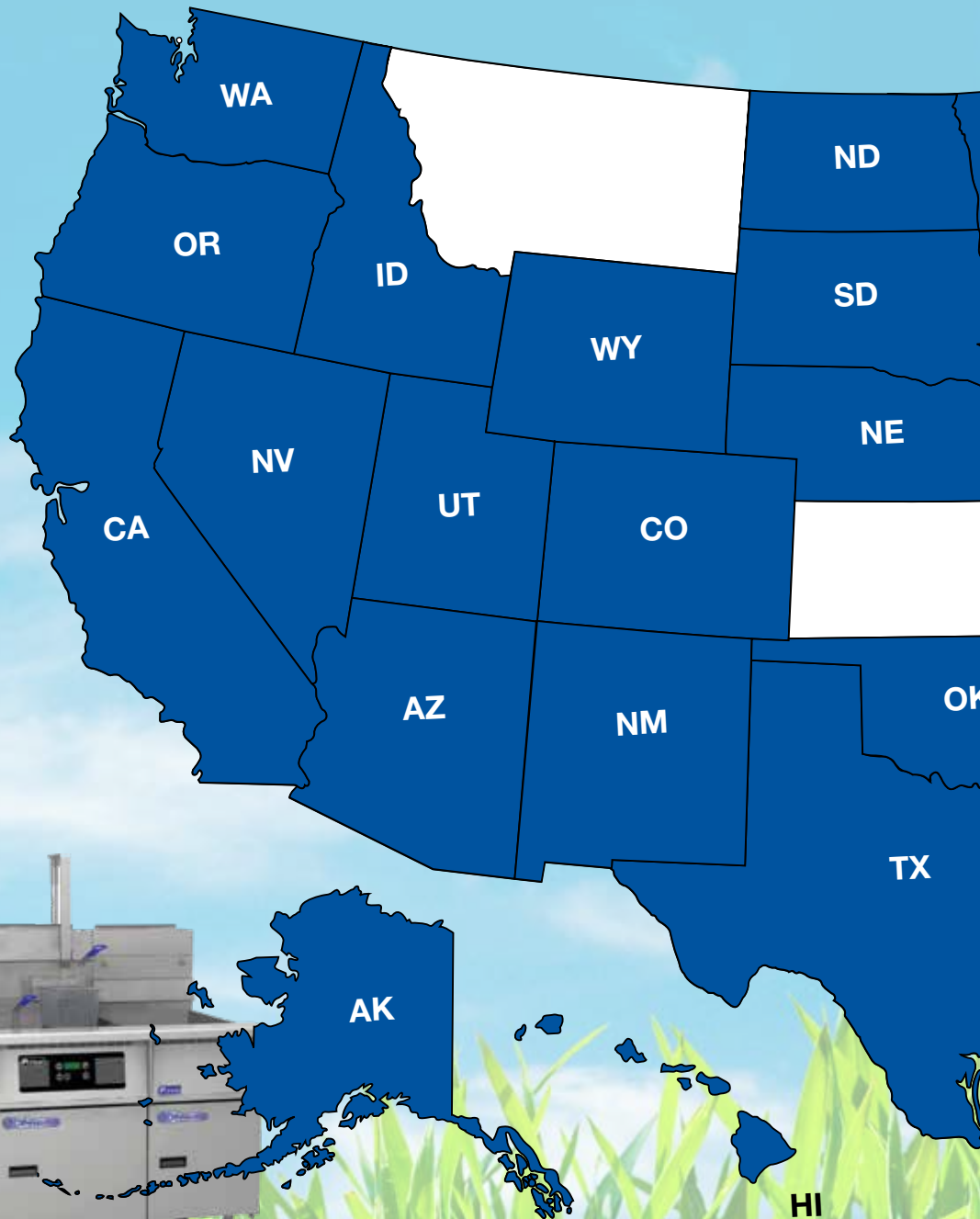
Inside Delivery = \$85.00

Lift Gate Delivery = \$145.00

Construction Site Delivery = \$130.00

All other requests, call for pricing

# ENERGY STAR®



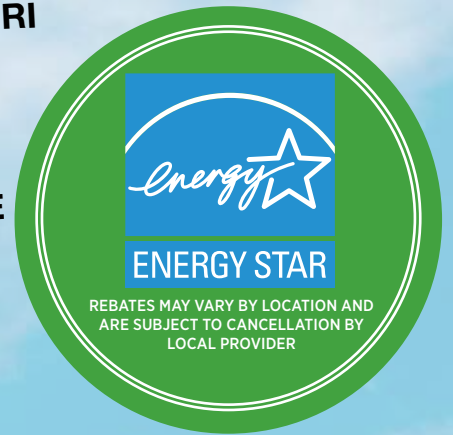
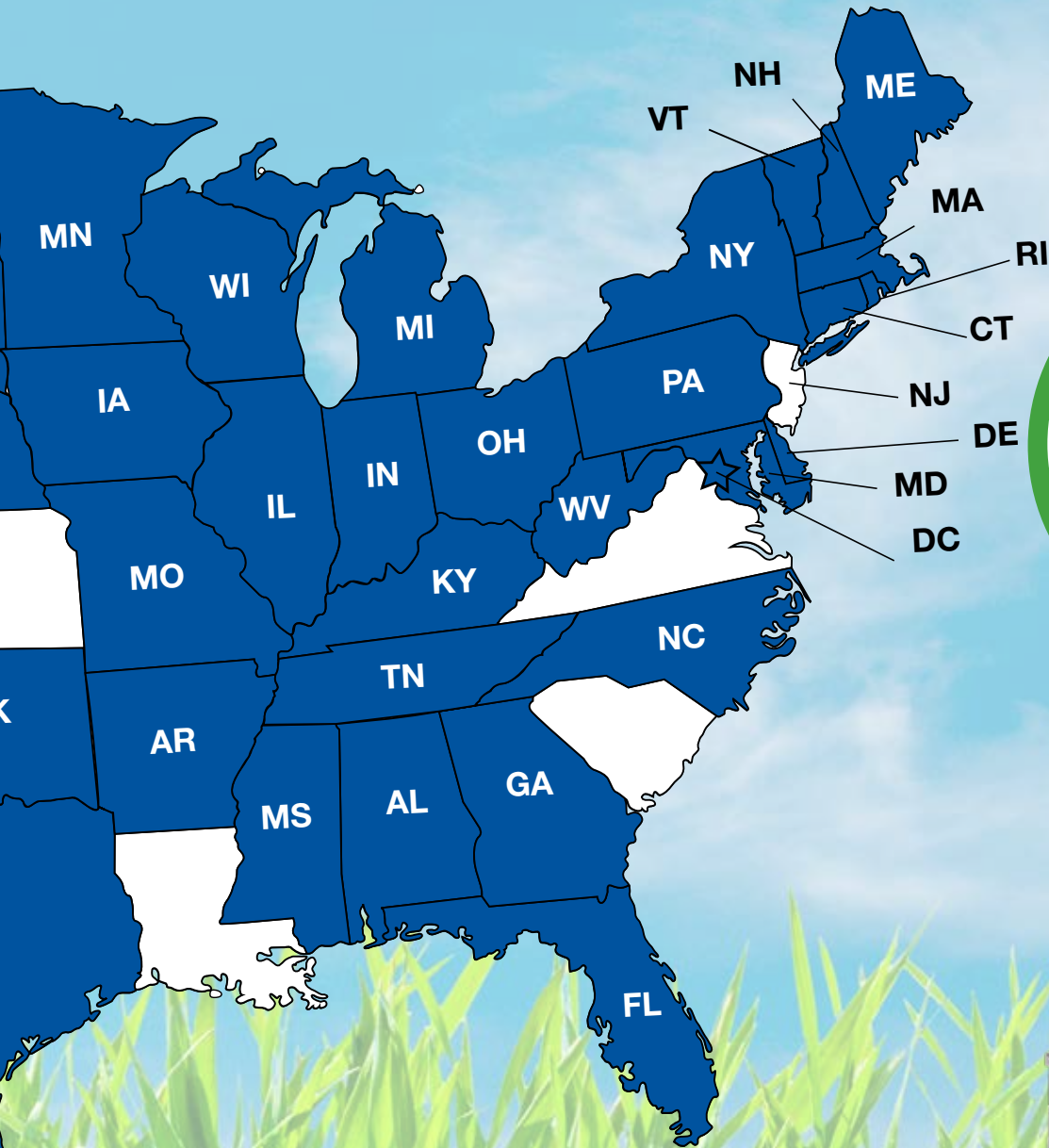
VF35



SSH55



# FRYER REBATES



VF65



[P] 1.603.225.6684 | [F] 1.603.225.8472

**Literature:** [literature@pitco.com](mailto:literature@pitco.com) | **Orders:** [orderpitco@pitco.com](mailto: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 0327

[www.pitco.com](http://www.pitco.com)