

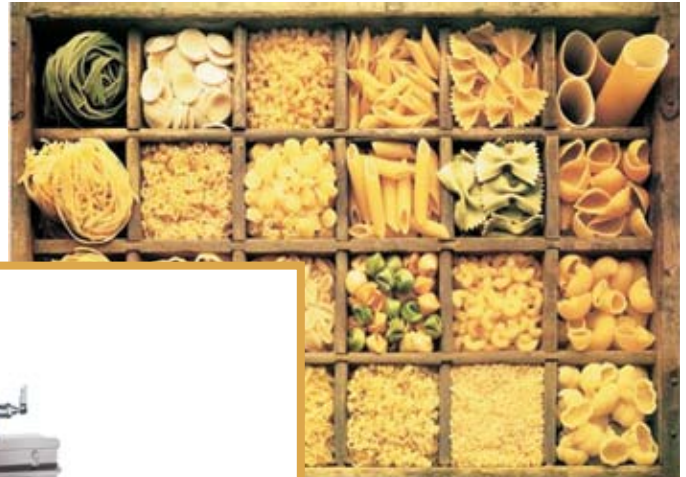


# 2008 Equipment Price List

- *Second Edition* -

## Effective 07/01/08

For additional copies, please visit [www.pitco.com](http://www.pitco.com)



Pitco Pasta Cookers  
Page 10



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# It's 3p.m. (E.S.T.) Do you know where your fryer is?



If it's a Pitco fryer....  
it's on its way to you. That's because  
we guarantee next business day  
shipment on fax or phone orders  
received by 3 P.M. E.S.T., or we'll  
send you **a check for \$100.**

So we don't just have the best fryers  
and the best service. We have the best  
delivery, too.

## THE PITCO PLEDGE AVAILABLE MODELS

Mix and match up to 4 fryers.

### Frying Systems - Natural Gas Only - Rear 'T' Manifold and Casters

SG14S/FD-FFB(BNB)	\$21,076
SG14RS/FD-FF	\$21,888

### Portable Filtration

P14 w/o Heater	\$3,728
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### Economy Fryers

35C+S	\$3,244
45C+S	\$4,240

### Free Standing Floor Fryers

SG14	\$3,618
SG14S	\$4,950
SG14RS	\$6,250
SG18S	\$6,832

### REQUIREMENTS

1. Program good for ultimate destination within the United States only.
2. For authorized Pitco Dealers only.
3. If order is called in after 3:00 P.M. E.S.T., shipment will be made on the second business day.
4. Customer must be in good credit standing.
5. Natural or propane models available.
6. Guaranteed Next Day Shipment using Pitco house carriers.
7. Specify **Pitco Pledge Program** when ordering.
8. For elevations of 2,000 ft or less.

# Solstice Supreme High Efficiency



## MIX AND MATCH



### Models Available With Or Without Filtration

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

Model Number	Oil Capacity (Lbs.)	BTU's	Suffix S Stainless Tank Stainless Front/Door Sides	Suffix SS Stainless Tank Stainless Front/Door Sides and Back	Approx Ship Wt. (Lbs.)	Approx Cubic Feet	Basket Lifts (see Note 1)
<b>Solid State Thermostat</b> - standard with melt cycle, boil-out capability, matchless ignition, drain valve interlock switch, self-clean burner (patent pending), and downdraft protection (patent pending).							
SSH55-SSTC	40-50	80,000	\$7,074	\$7,484	230	17	
SSH55R-SSTC	40-50	100,000	\$7,898	\$8,308	230	17	
SSH55T-SSTC	20-25ea	40,000ea	\$8,246	\$8,656	250	17	
SSH75-SSTC	75	105,000	\$7,494	\$7,904	275	17	
SSH75R-SSTC	75	125,000	\$8,318	\$8,728	275	17	

<b>Digital Control **</b> - standard with two count down timers, melt cycle, boil-out capability, matchless ignition, drain valve interlock switch, self-clean burner (patent pending), and downdraft protection (patent pending).							
SSH55-D	40-50	80,000	\$7,290	\$7,700	230	17	\$2,402
SSH55R-D	40-50	100,000	\$8,114	\$8,524	230	17	\$2,402
SSH55T-D	20-25ea	40,000ea	\$8,624	\$9,034	250	17	\$2,402
SSH75-D	75	105,000	\$7,710	\$8,120	275	17	\$2,402
SSH75R-D	75	125,000	\$8,534	\$8,944	275	17	\$2,402

<b>Computerized Control **</b> - standard with twelve count down timers with elastic "flex time" for more product consistency. Melt cycle, boil-out capability, matchless ignition, drain valve interlock switch, self-clean burner (patent pending), and downdraft protection (patent pending).							
SSH55-C	40-50	80,000ea	\$8,382	\$8,792	230	17	\$2,402
SSH55R-C	40-50	100,000	\$9,206	\$9,616	230	17	\$2,402
SSH55T-C	20-25ea	40,000ea	\$10,284	\$10,694	250	17	\$2,402
SSH75-C	75	105,000	\$8,802	\$9,212	275	17	\$2,402
SSH75R-C	75	125,000	\$9,626	\$10,036	275	17	\$2,402

<b>Supreme Series SSH Filter System</b> with Unique Filter Drawer Design (/FD)							Approx. Weight lbs
FD-SSH	Number of Full and/or Twin Tanks in System Note: Twin Tank =2 Tanks when pricing Filter Drawer						
	SoloFilter	2	3	4	5	6	150
	\$8,290	\$9,072	\$9,854	\$10,636	\$11,418	\$12,200	

\*\* Solid state backup controller can be added to any fryer that uses a Digital or Computerized Control. Add \$434 for full fryers, \$652 for twin fryers

Note: Filter paper and other accessories available on pages 14 and 15.

Note: 9" casters available for \$316 per set. Batteries require 1/2 set per cabinet, minimum 1 set.

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 3-7/8" to overall depth of fryer.

### SSH Frying Systems Prepackaged With Filter System



	Solid State Control (-SSTC)	Digital Control (-D)	Computer Control (-C)	Approx. Ship Wt. (Lbs.)	Approx. Cubic Feet
SSH55/FD-FF	\$23,220	\$23,652	\$25,836	570	52
SSH55/FD-FFF	\$31,076	\$31,724	\$35,000	800	70
SSH55/FD-FFFF	\$38,932	\$39,796	\$44,164	1,030	91
SSH55/FD-FT	\$25,174	\$25,768	\$28,520	590	52
SSH55/FD-FFT	\$33,030	\$33,840	\$37,684	820	70
SSH55/FD-FFFT	\$40,886	\$41,912	\$46,848	1,050	91
SSH55/FD-FTT	\$34,984	\$35,956	\$40,368	840	70
SSH55/FD-FTTT	\$42,840	\$44,028	\$49,532	1,070	91

Note: 9" casters available for \$316 per set. Batteries require 1/2 set per cabinet, minimum 1 set.

# Stand Alone Gas Fryers

## GAS

Models not available with filtration. See page 4 for portable filter systems.

Model Number	Oil Capacity (Lbs.)	BTU's	Mild Steel Tank, Stainless Steel Front/Door	Suffix S Stainless Steel Tank/Front/Door	Suffix SS Stainless Steel Tank/Exterior	Approx. Ship Wt. (Lbs.)	Approx. Cubic Feet
<b>Economy Fryers - Free Standing, stand alone fryer only</b>							
35C+	35-40	90,000	\$2,472	\$3,244	---	161	17
45C+	42-50	122,000	\$3,170	\$4,240	---	181	17

<b>Solstice Counter Top Fryer</b>		Mild Steel Tank, Millivolt control only.	Stainless Steel	Stainless Steel Sides/Front	Suffix S Stainless Steel Tank/Front/Sides	Suffix SS Tank/Exterior		
SGC	35	75,000	---		\$4,992	---	150	17
<b>Solstice Floor Fryers - Stand Alone</b>								
Millivolt control only. Solstice fryers are available in systems and/or with filtration. See pages 6-7.								
SG14*	40-50	110,000	\$3,618		\$4,950	\$5,360	200	17
SG14R	40-50	122,000	\$4,918		\$6,250	\$6,660	208	17
SG14T	20-25ea	50,000ea	\$6,188		\$7,538	\$7,948	230	17
SG18	70-90	140,000	\$5,380		\$6,832	\$7,242	226	23
*Free standing, stand alone fryer only (SPECIAL PRICE)								

<b>Solstice Drop-In Fryers</b>								Cutout Dimensions
Standard millivolt fryers without a cabinet. Drop-in fryers are AGA approved.								
SG14DI	40-50	110,000	---	\$4,630	---	150	17	15"W x 32-1/8"L
SG14RDI	40-50	122,000	---	\$5,494	---	155	17	15"W x 32-1/8"L
SG14TDI	20-25ea	50,000ea	---	\$6,534	---	175	17	15"W x 32-1/8"L
SG18DI	70-90	140,000	---	\$5,880	---	175	23	19"W x 32-1/8"L

Casters, covers and other accessories available on pages 14-15.



Model 35C+



Model SG18



Model SG14DI

# Solstice Filter Drawer Filtration System

For Use With Gas Or Electric Fryers

Make a SoloFilter by combining a single fryer with a filter drawer or make a system with up to six fryers.

Model Sizes	Number of fryers in system. Add filter price to fryer pricing.					
	SoloFilter	2	3	4	5	6

## Filter Drawer Filtration System

For Use With Solstice Fryers Only - for twin tanks add price for two fryers.  
Solstice filter requires separate power connection on all gas fryers and electric fryers of 400 or 440 volt.

FD Solstice	\$8,290	\$9,072	\$9,854	\$10,636	\$11,418	\$12,200
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## Filter Drawer Filtration System With Optional BNB Dump Station

For Use With Solstice Fryers Only - for twin tanks add price for two fryers.  
Solstice filter requires separate power connection on all gas fryers and electric fryers of 400 or 440 volt.

FD-Solstice	\$9,002	\$9,784	\$10,566	\$11,348	\$12,130	\$12,912
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Flush Hose \$390 - Filter Heater \$418

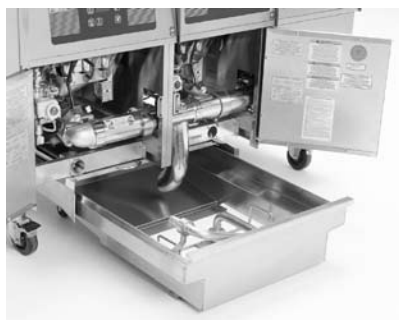
## Special Piping Charges For All Filter Systems

Piping charge for fryer to add to existing Solstice Battery Filter Drawer or SoloFilter, and piping through a BNB Dump Station. \$782

### Rules Of Thumb:

- Filter Drawer - when pricing twin tank fryers in a filter system, add for two fryers.  
Example: Filter Drawer for two full tank and two twin tank fryers would use the 6 fryer pricing.  
Two full tank = two fryers; two twin tanks = four fryers.
- All filters for gas fryers are available in 115vac -60hz. All single phase.  
For other voltages, please contact factory.
- 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.
- All systems standard with filter cover and channel strip.
- All multiple tank gas filter systems come standard with rear "T" manifolds.
- Shipping weight 150 lbs. Add 15 pounds for each filter piping.
- Tie into a remote oil system with waste oil piping option, fuse with Solstice Filter Drawer in a battery of two or more fryers \$824**

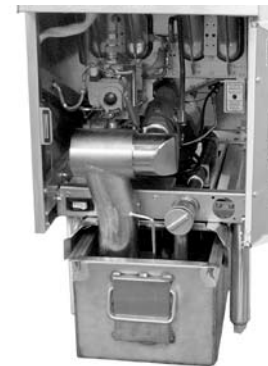
Solstice SoloFilter



Solstice Filter Drawer



Model P14 Portable Filter



SoloFilter

## Portable Filtration

Filter requires separate power connection.  
For use with gas or electric fryers.

Filter Model No.	Oil Capacity Lbs.	Filter mounted on 2" casters (P6071062) For use with:	List Price	Approx. Ship Wt. Lbs.	Filter Heater (add-on)
P14	55	All 14 size fryers	\$3,728	131	\$418
P18	75	All 18 size fryers	\$4,396	156	\$418
P24	160	All 24 fryers	\$5,084	181	\$418
RP14	55	All 14 size fryers (Reversible Pump)	\$3,930	131	\$418
RP18	75	All 18 size fryers (Reversible Pump)	\$4,604	156	\$418
P34	210	All 34 size fryers	\$5,084	206	\$418

# Solstice Gas Fryers

For Use In A System Or Stand Alone

## GAS

All Solstice Gas Systems standard with rear "T" gas manifold and 9" legs. For prepackaged systems see page 6.

Model Number	Oil Capacity (Lbs.)	BTU's	Suffix S Stainless Steel Tank, Front and Sides	Suffix SS Stainless Steel Tank, Front Sides and Back	Approx. Ship Wt. (Lbs)	Approx. Cubic Feet	Back-up T-Stat	Basket Lifts (See Note 1)
<b>Millivolt Thermostat</b>								
SG14	40-50	110,000	\$5,384	\$5,794	200	17		
SG14R	40-50	122,000	\$6,250	\$6,660	208	17		
SG14T	20-25ea	50,000ea	\$7,538	\$7,948	230	17		
SG18	70-90	140,000	\$6,832	\$7,242	226	23		

<b>Solid State Thermostat</b> - standard with melt cycle, boil-out capability, matchless ignition, and drain valve interlock switch.								
SG14-SSTC	40-50	110,000	\$6,092	\$6,502	200	17		
SG14R-SSTC	40-50	122,000	\$6,958	\$7,368	208	17		
SG14T-SSTC	20-25ea	50,000ea	\$8,600	\$9,010	230	17		
SG18-SSTC	70-90	140,000	\$7,540	\$7,950	226	23		

<b>Digital Control</b> - standard with two count down timers, melt cycle, boil-out capability, matchless ignition and drain valve interlock switch.								
SG14-D	40-50	110,000	\$6,286	\$6,696	200	17	\$434	\$2,402
SG14R-D	40-50	122,000	\$7,152	\$7,562	208	17	\$434	\$2,402
SG14T-D	20-25ea	50,000ea	\$8,946	\$9,356	230	17	\$652	\$2,402
SG18-D	70-90	140,000	\$7,734	\$8,144	226	23	\$434	\$2,402

<b>Computerized Control</b> - standard with twelve count down timers with elastic "flex time" for more product consistency. Melt cycle, boil-out capability, matchless ignition, and drain valve interlock switch.								
SG14-C	40-50	110,000	\$7,464	\$7,874	200	17	\$434	\$2,402
SG14R-C	40-50	122,000	\$8,330	\$8,740	208	17	\$434	\$2,402
SG14T-C	20-25ea	50,000ea	\$10,738	\$11,148	230	17	\$652	\$2,402
SG18-C	70-90	140,000	\$8,912	\$9,322	226	23	\$434	\$2,402

### 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 15.

BNB-SG14		\$1,762	\$2,172	150	17
BNB-SG18		\$1,762	\$2,172	150	23

Note 1: To meet AGA/CGA/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 3-7/8" to overall depth of fryer.



Model SG14 with Optional Computer and Casters



Model SG14R with Optional Casters

# Solstice Gas Prepackaged Systems

## GAS

### Select From These Prepackaged Systems Or Build Your Own On Pages 4 - 5.

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

# of Fryers	Line-up	Model SG14S	Model SG14RS	Model SG18S	Suffix SS Stainless Back	Back-up T-stat	Basket Lifts (See Note 2)
<b>Millivolt Thermostat</b>							
1	SoloFilter	\$13,674	\$14,540	\$15,122	\$410		
2	/FD-FF	\$19,840	\$21,572	\$22,736	\$820		
3	/FD-FFF	\$26,006	\$28,604	\$30,350	\$1,230		
4	/FD-FFFF	\$32,172	\$35,636	\$37,964	\$1,640		
5	/FD-FFFFF	\$38,338	\$42,668	\$45,578	\$2,050		
6	/FD-FFFFFF	\$44,504	\$49,700	\$53,192	\$2,460		

<b>Solid State Thermostat</b> - standard with melt cycle, boil-out capability, matchless ignition, and drain valve interlock switch.							
1	SoloFilter	\$14,382	\$15,248	\$15,830	\$410		
2	/FD-FF	\$21,256	\$22,988	\$24,152	\$820		
3	/FD-FFF	\$28,130	\$30,728	\$32,474	\$1,230		
4	/FD-FFFF	\$35,004	\$38,468	\$40,796	\$1,640		
5	/FD-FFFFF	\$41,878	\$46,208	\$49,118	\$2,050		
6	/FD-FFFFFF	\$48,752	\$53,948	\$57,440	\$2,460		

<b>Digital Control</b> - standard with two count down timers, melt cycle, boil-out capability, matchless ignition, and drain valve interlock switch.							
1	SoloFilter	\$14,576	\$15,442	\$16,024	\$410	\$434	\$2,402
2	/FD-FF	\$21,644	\$23,376	\$24,540	\$820	\$868	\$4,804
3	/FD-FFF	\$28,712	\$31,310	\$33,056	\$1,230	\$1,302	\$7,206
4	/FD-FFFF	\$35,780	\$39,244	\$41,572	\$1,640	\$1,736	\$9,608
5	/FD-FFFFF	\$42,848	\$47,178	\$50,088	\$2,050	\$2,170	\$12,010
6	/FD-FFFFFF	\$49,916	\$55,112	\$58,604	\$2,460	\$2,604	\$14,412

<b>Computerized Control</b> - standard with twelve count down timers with elastic "flex time" for more product consistency. Melt cycle, boil-out capability, matchless ignition, and drain valve interlock switch.							
1	SoloFilter	\$15,754	\$16,620	\$17,202	\$410	\$434	\$2,402
2	/FD-FF	\$24,000	\$25,732	\$26,896	\$820	\$868	\$4,804
3	/FD-FFF	\$32,246	\$34,844	\$36,590	\$1,230	\$1,302	\$7,206
4	/FD-FFFF	\$40,492	\$43,956	\$46,284	\$1,640	\$1,736	\$9,608
5	/FD-FFFFF	\$48,738	\$53,068	\$55,978	\$2,050	\$2,170	\$12,010
6	/FD-FFFFFF	\$56,984	\$62,180	\$65,672	\$2,460	\$2,604	\$14,412

<b>Options</b>	
BNB Dump Station (see Note 1)	\$762
Filter Heater	\$418
Flush Hose	\$390

**Approx. Shipping Weight Chart Lbs.**

	SG14S	SG14RS	SG18S
/FD-FF	550	566	602
/FD-FFF	765	789	843
/FD-FFFF	980	1,012	1,084
/FD-FFFFF	1,195	1,235	1,325
/FD-FFFFFF	1,410	1,458	1,566

<b>Castors</b> (1/2 set per cabinet, minimum 1 set)			
# of Fryers	Price	# of Fryers	Price
1	\$316	4	\$632
2	\$316	5	\$790
3	\$474	6	\$948

**Note 1:** Special price applies to BNB when used in a Solstice Filter Drawer system. For each additional BNB, the standard price of \$1,762 applies. For Suffix SS Stainless Back add \$410. If BNB is added between two fryers, an additional \$782 piping charge will apply.

**Note 2:** 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 3-7/8" to overall depth of fryer.

For systems with SG14TS Twin Tank fryers or mix and match configurations, please contact your Pitco representative or call the factory for pricing assistance.



# Solstice Electric Prepackaged Systems

ELECTRIC

## Select From These Prepackaged Systems Or Build Your Own On Pages 8-9.

All Solstice Electric Fryer Systems standard with 9" legs. Casters available below.

# of Fryers	Line-up	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 2)
<b>Solid State Thermostat</b> - standard with melt cycle, boil-out capability, and drain valve interlock switch.									
1	SoloFilter	\$14,360	\$15,380	\$16,168	\$17,004	\$17,806	\$410		
2	/FD-FF	\$21,212	\$23,252	\$24,828	\$26,500	\$28,104	\$820		
3	/FD-FFF	\$28,064	\$31,124	\$33,488	\$35,996	\$38,402	\$1,230		
4	/FD-FFFF	\$34,916	\$38,996	\$42,148	\$45,492	\$48,700	\$1,640		
5	/FD-FFFFF	\$41,768	\$46,868	\$50,808	\$54,988	\$58,998	\$2,050		
6	/FD-FFFFF	\$48,620	\$54,740	\$59,468	\$64,484	\$69,296	\$2,460		

<b>Digital Control</b> - standard with two count down timers, melt cycle, boil-out capability, and drain valve interlock switch.									
1	SoloFilter	\$14,646	\$15,666	\$16,454	\$17,290	\$18,092	\$410	\$434	\$2,402
2	/FD-FF	\$21,784	\$23,824	\$25,400	\$27,072	\$28,676	\$820	\$868	\$4,804
3	/FD-FFF	\$28,922	\$31,982	\$34,346	\$36,854	\$39,260	\$1,230	\$1,302	\$7,206
4	/FD-FFFF	\$36,060	\$40,140	\$43,292	\$46,636	\$49,844	\$1,640	\$1,736	\$9,608
5	/FD-FFFFF	\$43,198	\$48,298	\$52,238	\$56,418	\$60,428	\$2,050	\$2,170	\$12,010
6	/FD-FFFFF	\$50,336	\$56,456	\$61,184	\$66,200	\$71,012	\$2,460	\$2,604	\$14,412

<b>Computerized Control</b> - 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	SoloFilter	\$16,440	\$17,460	\$18,248	\$19,084	\$19,886	\$410	\$434	\$2,402
2	/FD-FF	\$25,372	\$27,412	\$28,988	\$30,660	\$32,264	\$820	\$868	\$4,804
3	/FD-FFF	\$34,304	\$37,364	\$39,728	\$42,236	\$44,642	\$1,230	\$1,302	\$7,206
4	/FD-FFFF	\$43,236	\$47,316	\$50,468	\$53,812	\$57,020	\$1,640	\$1,736	\$9,608
5	/FD-FFFFF	\$52,168	\$57,268	\$61,208	\$65,388	\$69,398	\$2,050	\$2,170	\$12,010
6	/FD-FFFFF	\$61,100	\$67,220	\$71,948	\$76,964	\$81,776	\$2,460	\$2,604	\$14,412

Options	
BNB Dump Station (see Note 1)	\$762
Filter Heater	\$418
Flush Hose	\$390

Casters (1/2 set per cabinet, minimum 1 set)			
# of Fryers		# of Fryers	
1	\$316	4	\$632
2	\$316	5	\$790
3	\$474	6	\$948

### Approx. Shipping Weight Chart Lbs.

	SE14XSE14/SE14R	SE18S/SE18R
/FD-FF	550	602
/FD-FFF	765	843
/FD-FFFF	980	1,084
/FD-FFFFF	1,195	1,325
/FD-FFFFF	1,410	1,566

\*For BNB dump station, add 150 lbs to above weight.

\*For basket lifts, add 100 lbs per fryer to above weight.

**Note 1:** Special price applies to BNB when used in a Solstice Filter Drawer system. For each additional BNB, the standard price of \$1,762 applies. For Suffix SS Stainless Back add \$410. If BNB is added between two fryers, an additional \$782 piping charge will apply.

**Note 2:** Basket Lifts add 3-7/8" to overall depth of fryer. Basket lifts are wired at the factory for the fryer voltage on 208-240v units. All 440-480v models require an additional 115v supply to power the basket lifts.

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 Filter Drawer Filtration System

For Use With Gas Or Electric Fryers

Make a SoloFilter by combining a single fryer with a filter drawer or make a system with up to six fryers.

Model Sizes	Number of fryers in system. Add filter price to fryer pricing.					
	SoloFilter	2	3	4	5	6

## Filter Drawer Filtration System

For Use With Solstice Fryers Only - for twin tanks add price for two fryers.  
Solstice filter requires separate power connection on all gas fryers and electric fryers of 400 or 440 volt.

FD Solstice	\$8,290	\$9,072	\$9,854	\$10,636	\$11,418	\$12,200
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## Filter Drawer Filtration System With Optional BNB Dump Station

For Use With Solstice Fryers Only - for twin tanks add price for two fryers.  
Solstice filter requires separate power connection on all gas fryers and electric fryers of 400 or 440 volt.

FD-Solstice	\$9,002	\$9,784	\$10,566	\$11,348	\$12,130	\$12,912
-------------	---------	---------	----------	----------	----------	----------

Flush Hose \$390 - Filter Heater \$418

## 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. \$782

### Rules Of Thumb:

- Filter Drawer - when pricing twin tank fryers in a filter system, add for two fryers.  
Example: Filter Drawer for two full tank and two twin tank fryers would use the 6 fryer pricing.  
Two full tank = two fryers; two twin tanks = four fryers.
- All filters for gas fryers are available in 115vac -60hz. All single phase.  
For other voltages, please contact factory.
- 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.
- All systems standard with filter cover and channel strip.
- All multiple tank gas filter systems come standard with rear "T" manifolds.
- Shipping weight 150 lbs. Add 15 pounds for each filter piping.
- Tie into a remote oil system with waste oil piping option, fuse with Solstice Filter Drawer in a battery of two or more fryers \$824**

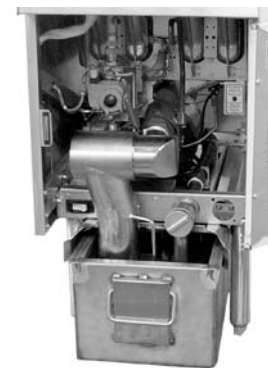
Solstice SoloFilter



Solstice Filter Drawer



Model P14 Portable Filter



SoloFilter

## Portable Filtration

Filter requires separate power connection.  
For use with gas or electric fryers.

Filter Model No.	Oil Capacity Lbs.	Filter mounted on 2" casters (P6071062) For use with:	List Price	Approx. Ship Wt. Lbs.	Filter Heater (add-on)
P14	55	All 14 size fryers	\$3,728	131	\$418
P18	75	All 18 size fryers	\$4,396	156	\$418
P24	160	All 24 fryers	\$5,084	181	\$418
RP14	55	All 14 size fryers (Reversible Pump)	\$3,930	131	\$418
RP18	75	All 18 size fryers (Reversible Pump)	\$4,604	156	\$418
P34	210	All 34 size fryers	\$5,084	206	\$418

# Solstice Electric Fryers

For Use In A System Or Stand Alone

ELECTRIC

All Solstice Electric Systems standard with 9" legs. For prepackaged systems see page 7.  
Electric fryers available 208, 220, 230 or 240VAC, 1 or 3 phase. Add \$592 for 480VAC service.

For other voltages please consult factory

Model Number	Oil Capacity (Lbs.)	Power kW	Suffix S Stainless Steel Tank, Front, and Sides	Suffix SS Stainless Steel Tank, Front, Sides and Back	Approx. Ship Wt. (Lbs)	Approx. Cubic Feet	Back-up T-Stat	Basket Lifts (See Note 1)
<b>Solid State Thermostat</b> - standard with melt cycle, boil-out capability and drain valve interlock switch. Add \$592 for 480VAC service.								
SE14X-SSTC	40-50	14	\$6,070	\$6,480	200	17		
SE14-SSTC	40-50	17	\$7,090	\$7,500	200	17		
SE14R-SSTC	40-50	22	\$7,878	\$8,288	208	17		
SE14TX-SSTC	20-25ea	7ea	\$7,280	\$7,690	230	17		
SE14T-SSTC	20-25ea	8.5ea	\$8,860	\$9,270	230	17		
SE14TR-SSTC	20-25ea	11ea	\$9,648	\$10,058	230	17		
SE18-SSTC	70-90	17	\$8,714	\$9,124	226	23		
SE18R-SSTC	70-90	22	\$9,516	\$9,926	226	23		

<b>Digital Control</b> - standard with two count down timers, melt cycle, boil-out capability and drain valve interlock switch. Add \$592 for 480VAC service.								
SE14X-D	40-50	14	\$6,356	\$6,766	200	17	\$434	\$2,402
SE14-D	40-50	17	\$7,376	\$7,786	200	17	\$434	\$2,402
SE14R-D	40-50	22	\$8,164	\$8,574	208	17	\$434	\$2,402
SE14TX-D	20-25ea	7ea	\$7,852	\$8,262	230	17	\$652	\$2,402
SE14T-D	20-25ea	8.5ea	\$9,432	\$9,842	230	17	\$652	\$2,402
SE14TR-D	20-25ea	11ea	\$10,220	\$10,630	230	17	\$652	\$2,402
SE18-D	70-90	17	\$9,000	\$9,410	226	23	\$434	\$2,402
SE18R-D	70-90	22	\$9,802	\$10,212	226	23	\$434	\$2,402

<b>Computerized Control</b> - standard with twelve count down timers with elastic "flex time" for more product consistency. Melt cycle, boil-out capability and drain valve interlock switch. Add \$592 for 480VAC service.								
SE14X-C	40-50	14	\$8,150	\$8,560	200	17	\$434	\$2,402
SE14-C	40-50	17	\$9,170	\$9,580	200	17	\$434	\$2,402
SE14R-C	40-50	22	\$9,958	\$10,368	208	17	\$434	\$2,402
SE14TX-C	20-25ea	7ea	\$9,420	\$9,830	230	17	\$652	\$2,402
SE14T-C	20-25ea	8.5ea	\$11,000	\$11,410	230	17	\$652	\$2,402
SE14TR-C	20-25ea	11ea	\$11,788	\$12,198	230	17	\$652	\$2,402
SE18-C	70-90	17	\$10,794	\$11,204	226	23	\$434	\$2,402
SE18R-C	70-90	22	\$11,596	\$12,006	226	23	\$434	\$2,402

## 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 available on page 17.

BNB-SE14		\$1,762	\$2,172	150	17
BNB-SE18		\$1,762	\$2,172	175	23

Note 1: Basket lifts add 3-7/8" to overall depth of fryer. Add 100 lbs to fryer weight. Basket lifts are wired at the factory for the fryer voltage on 208-240v units. All 440-480v models require an additional 115v supply to power the basket lifts.

# Pasta Cookers - Gas & Electric

Select From The Prepackaged Systems Or Build Your Own

Model Number	Power BTU's/kW	Water Capacity (Gallons)	All Stainless Steel	Approx. Ship Wt. (Lbs)	Approx. Cubic Feet
--------------	----------------	--------------------------	---------------------	------------------------	--------------------

Single Lift  
Dual Lift  
Digital Thermostat  
Manual Water Fill  
Rinse Tank Insulation  
Hot/Cold Faucet (Note 1)  
Drain "T" Manifold  
Small Bulk  
Large Bulk  
Round 4-5/8"  
Round 6-1/4"  
Oblong  
Portion Cups & Rack

## Pasta Perfect System

GAS SYSTEM - Includes cooker with automatic lift(s), rinse station, hot/cold faucet, tube rack, single drain attachment connecting bottom and overflow drain.																				
PPG14D-L	77,500 BTU	12	\$13,506	335	55	S	-	S	O	O	S	S			O	O	O	O	O	O
PPG14D-LL	77,500 BTU	12	\$14,700	335	55	-	S	S	O	O	S	S			O	O	O	O	O	O
GAS COOKER																				
PG14D	77,500 BTU	12	\$8,118	190	17	O	O	S	O	-	-	-			O	O	O	O	O	O
GAS RINSE STATION - Standard with faucet																				
RS14D			\$3,976	140	17	-	-	-	-	O	S	-			O	O	O	O	O	O

S = Standard O = Optional - = Not Available

**ELECTRIC SYSTEM** - Includes cooker with automatic lift(s), rinse station, hot/cold faucet, single drain attachment connecting bottom and overflow drain.

Available in single and three phase. Not available in 480v.

ELECTRIC SYSTEM																				
PPE14D-L	12.5 kW	12	\$11,730	315	55	S	-	S	O	O	S	S			O	O	O	O	-	O
PPE14D-LL	12.5 kW	12	\$12,924	315	55	-	S	S	O	O	S	S			O	-	O	O	-	O
ELECTRIC COOKER																				
PE14D	12.5 kW	12	\$6,444	171	17	O	O	S	O	-	-	-			O	O	O	O	O	O
ELECTRIC RINSE STATION - Standard with faucet																				
RSE14D			\$3,836	136	17	-	-	-	-	O	S	**			O	O	O	O	O	O

## ELECTRIC COUNTER PASTA UNIT

CPE14	5.5 - 6kW*	7	\$5,898	80	10	-	-	S	O	-	-	**			O	-	O	O	-	O
RSC14	Rinse Station	7	\$3,012	80	10	-	-	-	-	O	S	**			O	-	O	O	-	O

\*220 - 5kW / 200 & 230 - 5.5kW / 208 & 240 - 6kW

\*\* Drain "T" manifold not available for single units

## OPTIONS

Single Basket Lift	\$1,264
Dual Basket Lift	\$2,402
Manual Water Fill	\$566
Rinse Tank Insulation	\$866
Drain "T" Manifold (specify when ordering)	n/c
Hot/Cold Swivel Faucet (for PG14D/PE14D*)	\$324

\*Faucet not available on PE14 with basket lifts.



### 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.

**Large 16" x 13-1/4" x 10"** for use with gas units only. Large bulk loads up to 12 lbs of dry pasta. Can also be used with single basket lift.

**Oblong Basket - 15-3/4" x 6" x 7"** for use with any pasta cooker except CPE14. 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.



**Round Basket - 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.



**Individual Portion Cups and Rack** (9) 4"x4" cups for use in gas or electric.

For cooking or reconstituting of single portions.



# SOLSTICE REETHERMALIZER



**Solstice Combustion System For Improved Gas Efficiency**  
**Convenience Over Range Top Application**  
**Reduces Kitchen Labor and Training**  
**Exceptional Product Quality**  
**Improves Kitchen Safety**  
**Reduces Energy Usage**



**CRTE Counter Top  
Electric Rethermalizer**

Model Number	Power BTU's/kW	Water Capacity (Gallons)	Suffix S Stainless Tank, Front and Door	Suffix SS Stainless Tank and Exterior	Approx. Ship Wt. (lbs)
<b>GAS</b>					
Standard with Digital Thermostat, electronic 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.					
SRTG14 (Single)	55,000 BTU	17.5	\$8,496	\$8,904	220 lbs.
SRTG14-2 (Dual)	55,000 BTU ea	17.5 ea	\$14,626	\$15,444	477 lbs.
<b>ELECTRIC</b>					
Standard with Digital Thermostat, automatic water fill, auxiliary water fill, common drain/overflow, stainless steel hinged tank cover(s), element rack, 6" legs. No power cord supplied. Electric service must be hardwired by a licensed electrician.					
SRTE14 (Single)	8 kW *	16.5	\$7,386	\$7,796	220 lbs.
SRTE14-2 (Dual)	8 kW ea*	16.5 ea	\$12,990	\$13,808	477 lbs.
CRTE	6 kW	6	n/a	\$3,012	60 lbs
<b>FLOOR MODEL OPTIONS AND ACCESSORIES</b>					<b>Per Tank</b>
Automatic Water Fill	Allows for automatic water fill of tank - manual bypass standard				Standard
Common Drain/Overflow	Manifolds overflow and drain to a single point connection				Standard
Computer Controller I-8	8 button programmable computerized control				\$2,078
Digital Thermostat	Monitors and maintains temperature				Standard
Food Product Suitcase	Sized for prepackaged food pouch - Narrow B4511101				\$86
Food Product Suitcase	Sized for prepackaged food pouch - Wide B45133301				\$212
Vertical Food Rack	Wire rack - supports food product suitcase in tank B45133302				\$138
Water Quick Disconnect	Self closing single hand operation water supply hose				\$310
1/3 Pan Rails	Holds various sizes of hotel pans to keep foods warm.				
	Set of 2 for single tank				\$196
	Set of 3 for dual tank				\$294

**NOTE:** Casters available for \$316 per set.

\*SRTE wattage changes by voltage. Consult factory for specs.

# Donut & High Volume Fryers - Gas & Electric

## GAS

Models not available with filtration except 24RUFM. See page 8 for portable filter systems.

All models standard with stainless steel tank and exterior.

Model Number	Oil Capacity (Lbs.)	BTU's	Select Thermostat Type		Approx. Ship Wt. (Lbs.)	Approx. Cubic Feet	Dropper Bracket Stainless (see Note 1)
			Mechanical	Solid State			
<b>Donut Fryer With UFM Filter</b> - Price includes filtration. Without UFM deduct \$2,800 per unit. Solid State thermostat, melt cycle, boil out capability, standing pilot, On/Off switch, indicating lights, drainboard, submerger, filter heater, flush hose and Under Fryer Filter. Electronic ignition available \$724.							
24RUFM	117	72,000	---	\$19,772	510	45	\$236

<b>Donut Fryers</b> - Standard with submerger and drainboard. Electric thermostat available in lieu of Mechanical Thermostat at no additional cost.							
24P	150	120,000	\$11,004	\$11,712	375	45	\$236
34P	210	110,000	\$12,818	\$13,526	495	69	\$236

<b>Food/Chicken/Fish Fryers</b> - High Volume 1-1/2" full port drain valve standard. Electric thermostat available in lieu of Mechanical Thermostat at no additional cost.							Workshelves Front/Top/Side
<b>Low Splashback, Food/Fish Grid</b>							
24F	150	150,000	\$10,406	\$11,114	330	45	\$686 ea
34F	210	190,000	\$12,132	\$12,840	490	69	\$686 ea
<b>High Splashback, Drainboard, Submerger, Food/Fish Grid.</b>							
24FF	150	150,000	\$10,810	\$11,518	330	45	\$686 ea
34FF	210	190,000	\$12,548	\$13,256	490	69	\$686 ea

## ELECTRIC

All models standard with stainless steel tank and exterior.

Model Number	Oil Capacity (Lbs.)	Power kW	Electric Thermostat	Solid State Thermostat	Approx. Ship Wt. (Lbs.)	Approx. Cubic Feet	Dropper Bracket Stainless (see Note 1)
<b>Donut Fryers</b> - Standard with submerger and drainboard Electric thermostat, On/Off switch, indicating lights.							
E24	150	18.0	\$11,728	---	400	55	\$236
E34	210	24.0	---	\$13,160	450	69	\$236
Note: Add \$592 for 480 Volt Service							

Note 1: Dropper bracket price includes flanged, bolt-down leg assembly.



Model 24F  
(Low Splashback)



Model 24RUFM  
(Casters Optional)

# MEGAFRY



As shown:  
SMG34-C, SMG24-D,  
SMG18x24-SSTC, FD-MEGA  
with optional baskets and casters

\* Mix and match any of the MEGAFRY models to make the battery you need.

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

Model	Size	Solid State (-SSTC)	Digital Control (-D)	Computer Control (-C)	Approx Ship Wt. (Lbs)
SGM34	34" x 24"	\$12,500	\$12,728	\$13,874	495
SGM24	24" x 24"	\$10,726	\$10,954	\$12,100	375
SGM18x24	18" x 24"	\$8,712	\$8,940	\$10,086	250
<b>Accessories</b>					
Lg Basket	10"x23-1/4"	\$330 ea			
Sm Basket	5-3/4"x23-1/4"	\$295 ea			
Flush Hose		\$390			
Filter Heater		\$418			

<b>Filter Drawer Filtration System For MEGAFRY or Flat Bottom Fryer</b>				
Number of fryers in system	1	2	3	4
FD-MEGA or FD-Flat Bottom	\$8,532	\$9,314	\$10,096	\$10,878

(Filter must be under largest fryer in the battery)

## Flat Bottom Fryer



As shown:  
SGFB24x24, SGFB24x24,  
FD-Flat Bottom with optional casters

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

Model	Size	Solid State (Standard)	Approx Ship Wt (Lbs)
FBG24	24"x24"	\$10,080	315
FBG18	18"x24"	\$9,348	270

Flat Bottom Filter Drawer (see above)

Options and Accessories	Price
Solid State Temperature Control	Standard
Matchless Ignition	Standard
Automatic Melt Cycle	Standard
Boil Out Mode	Standard
Marine Front Edge	Standard
9" Legs	Standard
9" Casters	\$316/set
Crumb Tray - rear mount	\$398
Perforated Pan Divider	\$416
Tank Cover (18x24)	\$304
Tank Cover (24x24)	\$432
Flue Splash Guard	\$124
Channel Strip	n/c

# Options and Accessories

## Casters

Set of 4 - 4", 6", 7", 8", 9" or 11" Adjustable Casters Assembly. Includes 2 With Brakes.

### Caster Chart

# of Units Including Dump Station	1	2	3	4	5	6	7	8
# of Sets Required	1	1	1-1/2	2	2-1/2	3	3-1/2	4

	Part#	Price
6" Swivel	B3901501	\$316 Set
7" Swivel	B3901502	\$316 Set
8" Swivel	B3901503	\$316 Set
9" Swivel	B3901504	\$316 Set
9" Rigid/non lkg	B3902302	\$79 ea
9" Rigid/lkg	B3902304	\$79 ea
10" Rigid/non lkg	B3902301	\$79 ea
10" Rigid/lkg	B3902303	\$79 ea
11" Swivel	B3901505	\$316 Set

### Caster Rules:

1. Chicken/Food/Fish/Donut fryers require one set per unit.
2. 8" caster assembly needed if Chicken/Food/Fish/Donut fryers are used with Portable Filter.
3. 9" caster assembly for use on Solstice fryers - no more than six units.
4. 10" caster assembly for use on Solstice SoloFilter in place of legs.
5. 11" caster optional for Solstice Platform only.

## 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#	Price
	Single Units	Multiple Units		
3/4" x 36"	240,000	---	B8003102	\$562
3/4" x 48"	240,000	---	B8003103	\$634
1" x 36"	---	390,000	B8003105	\$694
1" x 48"	---	390,000	B8003106	\$792
1-1/4" x 36"	---	575,000	B8003108	\$942
1-1/4" x 48"	---	575,000	B8003109	\$1,056

## Fryers - Cleaning Accessories

		Part#	Price
Clean Out Rod	Used to clean fryer drain line	A3301001	\$34
Cleaner - 25 Lbs.	Extends the life of the fryer and shortening	P6071397	\$234
Cleaning Brush	High temperature, Teflon cleaning brush	PP10056	\$54
Crumb Scoop	Designed to fit between tubes and elements for removal of heavy sediment.	Std - B7490701	\$58
		Twin,SE - B5008101	\$58
Fat Vat	Convenient, safe oil transport system holds 40 pounds (5.3 gallons)	(Qty 1-50) D9109105	\$868
		(Qty 51-150) D9109105	\$838
Skimmer	Used for removing food particles from the oil surface.	PP10725	\$40

## Filter Accessories

Crumb Catch	For use with Solstice Filter Drawer Only		\$300
Filter Crumb Scoop	Used to remove debris from filter pan	B7404801	\$42
Powder	Filter powder - 120, 8 oz. packets	PP10733	\$124
Paperless Filter assembly	(Priced as substitute for standard assembly in new filter system.)		\$312

## Filter Paper

Part#	Type	Gauge	Size	Model Numbers	Price
PP10613	Envelope	Heavy Duty	18-1/2" x 20-1/2"	Solstice Filter Drawer	\$238
A6667104	Envelope	Heavy Duty	10" x 20-1/2"	Solstice SoloFilter 14	\$144
A7025301	Envelope	Heavy Duty	14" x 22"	Solstice SoloFilter 18	\$188
P5045157	Envelope	Standard	11" x 13"	24RUFM	\$144
PP10617	Envelope	Heavy Duty	11" x 13"	24RUFM	\$226
P6071371	Flat	Standard	13-1/2" x 24"	P14	\$144
PP10612	Flat	Heavy Duty	13-1/2" x 24"	P14	\$188
P6071373	Flat	Standard	17-1/2" x 28"	P18/P24/P34	\$188
PP10606	Flat	Heavy Duty	17-1/2" x 28"	P18/P24/P34	\$246
A6667103	Envelope	Heavy Duty	20-1/2" x 14-1/4"	RP14/RP18	\$226



# Options and Accessories

Tank Cover Chart		
Model Numbers	18 Gauge Cover	Price Each
<b>With Out Basket Lifts</b>		
SG14, SG14R, BNB-SG14, SSH55/55T	B2101501	\$214
SG14T	B2101501	\$214
SG18, SE18, BNB-SG18, SGM18x24, SSH75	B2101502	\$286
SE14/14R/14T/14TR	B2101505	\$214
SE18/18R	B2101506	\$286
FBG18	B2101510	\$304
FBG24	B2101511	\$432
SGM24	B2101512	\$432
SGM34	B2101513	\$432
24P, 24FF, 24R, E24, E24FF	B2100204	\$426
34P, 34FF, E34, E34FF	B2100210	\$426
35C+	B3307401	\$214
45C+	B3304501	\$214
<b>With Basket Lifts</b>		
SG14/14R/14T, SSH55/55T	B2101603	\$214
SG18, SSH75	B2101604	\$286
SE14/14R/14T/14TR	B2101605	\$214
SE18/18R	B2101606	\$286
<b>Portable Filter Covers</b>		
P14, RP14	B6604902	\$214
P18, RP18	B6604904	\$286
P24, P34	B6609406	\$426

<b>BNB Dump Station</b> - Standard with 4-5/8" recessed top/screen. Matches dimensions of fryer. Approximate shipping weight 150 pounds.		
Bread and Batter Dump Station		\$1,762
All Stainless Steel (Add Suffix SS)		\$2,172
PFW-1 Built-in Foodwarmer, 750watt		\$932
PFW-2 Free Standing Foodwarmer, 500watt		\$696
Scooped Pan Liner (in lieu of screen)	No Additional Cost - Specify at Point of Order	
Flat Worktop	Call factory for availability	n/c
Flush Worktop	Call factory for availability	n/c
Cut-outs (w/Flat or Flush Worktop)	Call factory for availability	
<b>Splashguard</b> - Mounts on tank side to prevent splashing of oil from one unit to another. Consult factory for other height requirements		
	6"	\$140
	10" (Economy Fryers Only)	\$158
	12"	\$188
	18"	\$282
<b>Workshelves</b>	Call factory for specifications and availability.	\$686

<b>Institutional Packages</b>	SG14S/14RS/14TS SE14S/14RS/14T/14RT	SG18S SE18S	MegaFry	FD Filter Drawer	BNB
Door Latch Assembly	Required	Required		-	Required
16ga. Tank/Front panel cover assembly	Required	Required		-	Required
Flanged legs	Required	Required		-	Required
Stainless back	Required	Required		-	Required
Gas - Total Add-on	\$1,194	\$1,265	\$1,454	See Note 1	\$1,000
Electric - Total Add-on	\$1,327	\$1,405	n/a	See Note 1	\$1,136

-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)

# Basket and Wire Goods

Description	Part Number	Size	Type of Handle(s)	Quantity per Tank	List Each
<b>Pasta Wire Goods</b>					
Small Bulk Basket - Stainless	B4510202	13-1/4" x 13-1/4" x -9"	Sides	1	\$300
Large Bulk Basket - Stainless (gas only)	B4512702	16" x 13-1/4" x 10"	Sides	1	\$300
Round Basket 4-5/8" - Stainless Fine Mesh	B4510002	4-1/2" I.D.	Front	6	\$178
Round Basket 4-5/8" - Stainless	B4510001	4-1/2" I.D.	Front	6	\$122
Round Basket 6-1/4" Stainless	B4509901	6-1/4" I.D.	Front	4	\$122
Oblong Basket Stainless	B4509801	15-3/4" x 6" x 7"	Front	2	\$204
Individual Serving Baskets With Rack	B9010006	9 Individual Baskets w/Rack	---	1	\$184
Individual Serving Basket Only	P6071998	Single 4" x 4" Basket	---	6	\$26
Element Rack - Electric	B7611202	---	---	1	\$126
Tube Rack - Gas	B4510101	---	---	1	\$288

## Solstice Fryer, Donut, Food and Fish Wire Goods

<b>Twin Baskets - Regular Mesh (shipped standard with equipment)</b>					
35/45C+, SG14/14R, SE14/14R, SSH55	P6072145	13-1/2" x 6-1/2" x 5-1/2" deep	Front	2	\$94
SG14T, SE14T/14TR, SSH55T	P6072145	13-1/2" x 6-1/2" x 5-1/2" deep	Front	1	\$94
SG18, SE18/18R, SSH75	P6072184	17-1/4" x 8-1/2" x 5-3/4" deep	Front	2	\$184
<b>Twin Baskets - Fine Mesh</b>					
35/45C+, SG14/14R, SE14/14R, SSH55	P6072146	13-1/2" x 6-1/2" x 5-1/2" deep	Front	2	\$190
SG14T, SE14T/14TR, SSH55T	P6072146	13-1/2" x 6-1/2" x 5-1/2" deep	Front	1	\$190
SG18, SE18/18R, SSH75	P6072188	17-1/4" x 8-1/2" x 5-3/4" deep	Front	2	\$230
<b>Square/Full Size Basket - Regular Mesh (optional in lieu of Twin Baskets with standard fryers)</b>					
35/45C+, SG14/14R, SE14/14R, SSH55	P6072143	13-1/2" x 13-1/2" x 5-1/2" deep	Front	1	\$190
SG18, SE18/18R, SSH75	P6072181	17" x 17" x 5-3/4" deep	Front/Back	1	\$336
SG18, SE18/18R, SSH75	P6072180	17" x 17" x 5-3/4" deep	Sides	1	\$322
<b>Square/Full Size Basket - Fine Mesh</b>					
35/45C+, SG14/14R, SE14/14R, SSH55	P6072144	13-1/2" x 13-1/2" x 5-1/2" deep	Front	1	\$280
<b>Triple Size Baskets</b>					
35/45C+, SG14/14R, SE14/14R, SSH55	P6072147	13-1/2" x 4-1/4" x 5-1/2" deep	Front	3	\$192
SG18, SE18/18R, SSH75	P6072185	17" x 5-5/8" x 5-3/4" deep	Front	3	\$230
<b>Tank Rack</b>					
35C+	PP10434	13-1/2" x 11-1/2"	---	1	\$62
SG14/14R, 45C+	A4500601	13-1/4" x 13-1/4"	---	1	\$62
SG14T, SSH55T	B4511801	13-1/2" x 6"	---	1	\$62
SG18, SSH75	B4511901	17-1/2" x 17 - 1/2" Reversible	---	1	\$62
SE18/18R, SSH75/75R	P6073186	17-1/2" x 17-1/2"	---	1	\$62
SE14/14R, SSH55/55R	A4500601	13-1/2" x 13-1/2"	---	1	\$62
SE14T/14TR	B4512401	13-1/2" x 6-3/4"	---	1	\$62
<b>Tank Screen - Mesh</b>					
SG14/14R, SSH55	A4500201	13-1/4" X 13-1/4"	---	1	\$76
SG18	P6072186	17-1/2" x 17-1/2"	---	1	\$76
SE14, SE14R, SSH55/55R	A4500201	13-1/2" x 13-1/2"	---	1	\$76
SE14T, SSH55T	B4512501	13-1/2" x 6"	---	1	\$76
SE18/18R, SSH75/75R	A4514801	17-12" x 17-1/2"	---	1	\$76
24	P6072402	23-1/2" x 23-1/2"	---	1	\$134
34	P6072342	23-1/2" x 33"	---	1	\$172
<b>Donut Screen</b>					
24P, 24R, E24	P6072401	23" x 23"	Side	1	\$172
24P, 24R, E24	P6072404	23" x 23"	---	1	\$136
34P, E34	P6072341	23" x 33"	Side	1	\$218
34P, E34	P6072344	23" x 33"	---	1	\$190
Detachable Handles For Donut Screens	B7441101	---	---	---	\$50
<b>Submerger - Crueller</b>					
24P	B4506824	---	---	---	\$272
24R	B4507401	---	---	---	\$272
Submerger Screen Handle w/Hardware	B4506901	---	---	---	\$126
<b>Drain Screen for Bread and Batter Cabinet (Dump Station)</b>					
BNB-SG14	B4508108	---	---	---	\$136
BNB-SG18	B4508107	---	---	---	\$172
BNB-SE14	B4508111	---	---	---	\$136
BNB-SE18	B4508110	---	---	---	\$172
<b>Fish Grids</b>					
SG14/14R, SSH55	B7425301	13-1/4" x 13-1/4"	---	---	\$354
SG18, SE18/18R, SSH75	B7425401	17-1/2" x 17-1/2"	---	---	\$400
24	B7425601	23" x 23"	---	---	\$454
34	B7425602	23" x 33"	---	---	\$520

# Ordering Information

## HOW TO WRITE A PITCO SPEC - HOW TO SPECIFY PITCO...

Gas				
Model No.	Tank and Exterior	Control Type	Filter	Line-Up
<b>Examples:</b>				
SG14	S	-D	/FD	-FFF
SF-SG14	S	-C	/FD	-F
Electric				
<b>Examples:</b>				
SE14	S	-D	/FD	-FFF

### Please provide the following information

- Complete Bill to/Ship to addresses
- Please note ultimate destination of equipment
- Purchase order number
- Requested ship date and carrier
- Please note any special instructions
- Please indicate mark for CE approval required

### Information for equipment:

- Gas type (natural or propane)
- Voltage/phase
- Altitude requirements (gas)
- Model number
- Type of tank and exterior
- Fryer/Filter line-up

**NOTE:** Fryers not available for curb mounting.

### TERMS and CONDITIONS

Prices are LIST PRICES, F.O.B. factory, Concord, NH and do not include freight charges or installation.

- Minimum Order:** \$50.00 net.
- Payment Terms:** NET 30 Days to customers on open account.
- Cancelled or Changed Orders:** Subject to a 15% charge.
- Special Orders:** Require 20% non-refundable deposit at time of order.

*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 items.

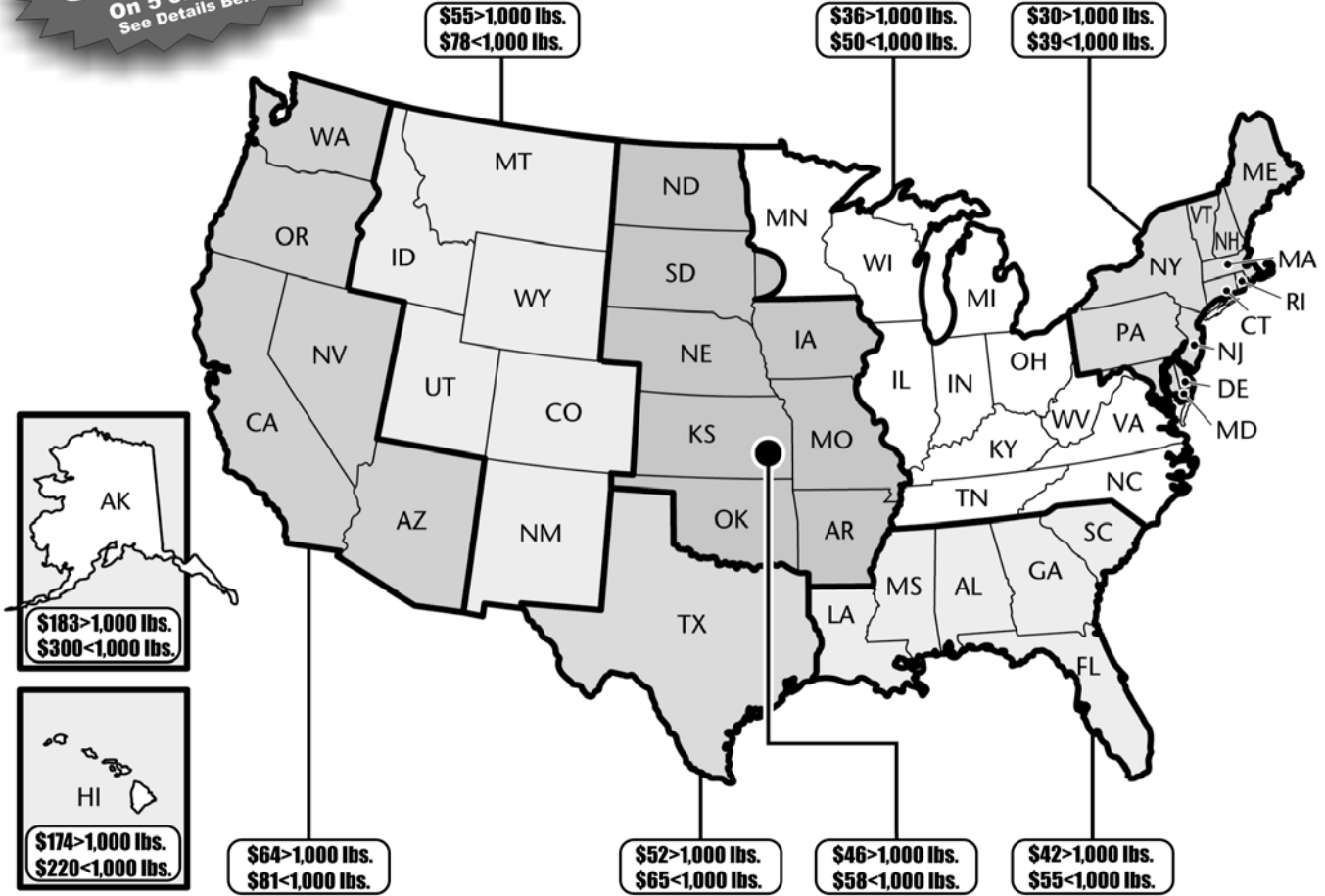
### INTERNATIONAL ORDERS

In an ever expanding international marketplace it is necessary for a domestic dealer in limited situations to become involved in an 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.

Pitco Frialator in limited instances where a domestic dealer involvement requires us to ship equipment into the international marketplace will require pricing to US dealer at published dealer net plus 10%. In CE countries a surcharge of 20% for 35C+, 4.5%-Gas Models and 4.5%-Electric Models. Not all models are available, please contact the Customer Service Department for specific details.

# Shipping Information

**FREE SHIPPING!**  
On 5 or \$7,500  
See Details Below



## How to Estimate Freight/Handling Cost

(Minimum charge - \$125.00)

- 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

**EXAMPLE:** RATE = \$36.00  
WEIGHT = 345 lbs.  
MULTIPLIER = 345 ÷ 100 = 3.45  
COST = \$36.00 X 3.45 = \$ 124.20

Effective 07.01.08

**NOTES:** Rates ONLY apply if:

- Freight ships from Pitco/ MagiKitch'n warehouse location.
- Pitco/MagiKitch'n chooses freight carrier.
- Pitco/MagiKitch'n must pre-pay and add freight to invoice.
- Minimum freight charge = \$125.00
- 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 \$7,500 net

**ADDITIONAL CHARGES**

- Call Before Delivery = \$50.00
- Inside Delivery = \$75.00
- Lift Gate Delivery = \$125.00
- Construction Site Delivery = \$105.00
- All other requests, call for pricing.

## **NOTES**

**US & CANADA  
REPRESENTATIVE  
LOCATOR**

State Code Zip	Rep
Alabama .....	07
Alaska .....	18
Arizona .....	01
Arkansas.....	11
California	
900-908 .....	20
910-928 .....	20
930-935 .....	20
936-937 .....	19
939-941 .....	19
943-961 .....	19
Colorado.....	16
Connecticut	
060-063 .....	02
0641-0642 .....	02
0643 .....	04
0644-0648 .....	02
0649 .....	04
065 .....	02
066, 068-069 .....	04
Delaware .....	05
District of Columbia .....	22
Florida	
324-325 .....	07
All other zip codes .....	08
Georgia.....	07
Government.....	24
Hawaii.....	19
Idaho.....	18
Illinois	
600-606 .....	12
609-619 .....	12
620, 622 .....	14
623 .....	12
624 .....	14
625-628 .....	12
629 .....	14
Indiana	
463-464 .....	12
All other zip codes .....	09
Iowa.....	14
Kansas.....	14
Kentucky.....	09
Louisiana .....	11
Maine.....	02
Maryland.....	22
Massachusetts.....	02
Michigan .....	10
Minnesota .....	13
Mississippi.....	11
Missouri .....	14
Montana.....	18
Nebraska .....	14
Nevada	
890-891 .....	20
893-898 .....	19
New Hampshire .....	02

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www.crpeterson.com

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*Fax:* (585) 295-8299  
www.benchmarksales.com

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*Fax:* (973) 812-4284  
www.pecinkafferri.com

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**07** **PMR Inc.**  
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www.stiefelrep.com

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www.tatlock-ordoyne.com

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*Fax:* (303) 572-8152

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*Fax:* (262) 798-1536  
 www.specmktgwi.com

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 8557 154th Avenue NE Bldg. B  
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*Fax:* (425) 885-5957  
 www.gfr2000.com

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*Fax:* (505) 842-5731

**22** **The Schmid Wilson Group, Inc.**  
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 www.theswg.com

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080-086 .....	05
087-089 .....	04
New Mexico .....	21
New York	
100-119 .....	04
All other zip codes .....	03
North Carolina .....	06
North Dakota .....	13
Ohio .....	09
Oklahoma .....	15
Oregon .....	18
Pennsylvania	
150-168 .....	09
All other zip codes .....	05
Rhode Island .....	02
South Carolina .....	06
South Dakota .....	13
Tennessee	
380-383 .....	11
All other zip codes .....	07
Texas	
798-799 .....	21
All other zip codes .....	15
Utah .....	16
Vermont .....	02
Virginia .....	22
Washington .....	18
West Virginia .....	09
Wisconsin	
530-539 .....	17
540 .....	13
541-546 .....	17
547-548 .....	13
549 .....	17
Wyoming .....	16
CANADA	
Alberta .....	30
British Columbia .....	31
Manitoba &	
Saskatchewan .....	32
New Brunswick .....	33
Ontario .....	34
Quebec .....	35

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