



PITCO manufactures the most
ENERGY STAR® Qualified
fryers in the world.



A Middleby Company



2011 EQUIPMENT PRICE LIST EFFECTIVE 02.01.11

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ALL THE CONTROL YOU NEED!

COMBINE THE CONTROLLER AND FRYER YOU NEED, FOR ANY APPLICATION!



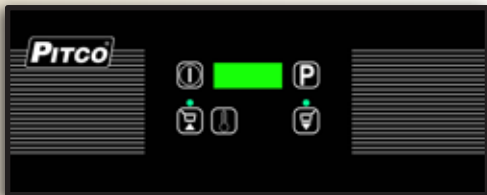
Millivolt Control

- Manual pilot ignition
- No power required for operation



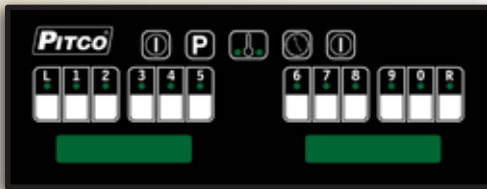
Solid State Control - Available with Matchless Ignition

- Greater Temperature Control - plus or minus 1°F reactivity from set temperature
- Better recovery, increased production
- Melt Cycle Built In
- Boil Out Built In
- Back up option allows the Solid State control to function as a back up to the Digital Controller, I12, MultiZone or Profile Computer Control.



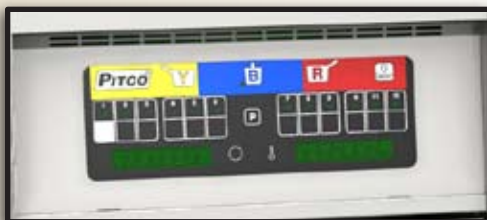
Digital Control - Available with Matchless Ignition

- 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



I-12 Computer Control - Available with Matchless Ignition

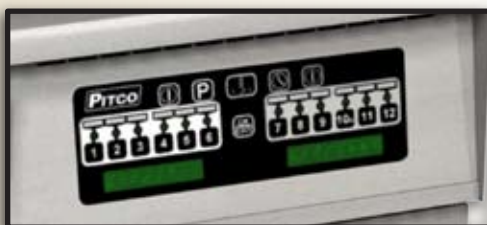
- Greater Temperature Control - plus or minus 1°F reactivity from set temperature
- Better recovery, increased production
- Melt Cycle
- Ease of Use: 8 or 12 product buttons
- Programmable temperature, cook, shake, and hold functions; volume levels
- Anti-boil over mode - prevents damage to controls 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 I-12 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 I-12 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



Solstice SUPREME

High Efficiency, High Production



Mix & Match Cabinet Combinations

You now have the flexibility to mix and match any Supreme Fryer and create your own custom design. Combine any Solstice Supreme to create the perfect combination for your individual needs.

Highest Efficiency Rating

Pitco's Solstice Supreme fryer category has more gas models than any manufacturer (25 lb., 50 lb., etc.) that achieve the ENERGY STAR® Rating.



AUTOMATIC SELF CLEANING BURNERS STANDARD (PATENT PENDING)

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!

10 YEAR TANK WARRANTY

Stainless steel construction for a durable long lasting fry tank.

SUPREME CONTROLLER OPTIONS:

Solid State Thermostat - standard with melt cycle, boil-out capability, matchless ignition, drain valve interlock switch, self-clean burner (patent pending), and downdraft protection (patent pending).

Digital Control - 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).

Computerized Control - 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).



Visit www.pitco.com
to find out more about
ENERGY STAR® rebates

HIGH EFFICIENCY, HIGH PRODUCTION

MIX AND MATCH

GAS MODELS AVAILABLE WITH OR WITHOUT FILTRATION

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

ENERGY STAR® Qualified Models are marked with an asterisk (*)

MODEL NUMBER	OIL CAPACITY (LBS.)	COOK AREA W x D	BTUs	CONTROLLER OPTIONS				APPROX SHIP WT. (LBS.)	APPROX CUBIC FEET
				SOLID STATE (SSTC)	DIGITAL (D)	COMPUTER (C)	MULTI ZONE (MC)		
*SSH55	40-50	14"x14"	80,000	\$ 8,036	\$ 8,292	\$ 9,570	\$ 9,724	208	34.6
*SSH55R	40-50	14"x14"	100,000	\$ 9,004	\$ 9,260	\$ 10,538	\$ 10,692	208	34.6
SSH55T	20-25ea	7"x14"EA	40,000ea	\$ 9,366	\$ 9,812	\$ 11,752	\$ 11,992	230	34.6
SSH55TR	20-25ea	7"x14"EA	50,000ea	\$ 10,334	\$ 10,780	\$ 12,720	\$ 12,960	230	34.6
SSH75	75	18"x18"	105,000	\$ 8,768	\$ 9,024	\$ 10,302	\$ 10,456	275	34.6
SSH75R	75	18"x18"	125,000	\$ 9,736	\$ 9,992	\$ 11,270	\$ 11,424	275	34.6
*SSH60	50-60	14"x18"	80,000	\$ 8,262	\$ 8,518	\$ 9,796	\$ 9,950	226	34.6
*SSH60R	50-60	14"x18"	100,000	\$ 9,230	\$ 9,486	\$ 10,764	\$ 10,918	226	34.6
SSH60W	50-60	18"x14"	100,000	\$ 8,424	\$ 8,680	\$ 9,958	\$ 10,112	275	34.6
SSH60WR	50-60	18"x14"	125,000	\$ 9,392	\$ 9,648	\$ 10,926	\$ 11,080	275	34.6

Solid state backup controller can be added to any fryer that uses a Digital or Computerized Control. Add \$ 462 for full fryers, \$ 692 for twin fryers

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.

SOLSTICE FILTER DRAWER

See Page 17 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 21.

		APPROX SHIP WT. (LBS.)	APPROX CUBIC FEET
SSH-BNB-14	\$ 1,042	150	17
SSH-BNB-18	\$ 1,042	150	23
PCF-14 (Crisp'N Hold pg 12)	\$ 5,630	210	17
PCF-18 (Crisp'N Hold pg 12)	\$ 5,766	217	23

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

# of Fryers	1	2	3	4	5	6
Price	\$ 336	\$ 336	\$ 504	\$ 672	\$ 840	\$ 1,008

OPTIONS AND ACCESSORIES

Stainless Steel Back (SS) Per Unit	\$ 460
Basket Lifts (see note 1 above)	\$ 2,476
PFW-1 Built-in Foodwarmer, 750watt for BNB Solstice Bread and Batter Dump Station	\$ 990

See Solstice Supreme Prepackaged systems on Page 24

SOLSTICE ELECTRIC FRYERS

SOLID STATE CONTROL STANDARD

Every Solstice Electric fryer comes standard with Solid State control behind the front door.

UNIVERSAL CONTROL SYSTEM

Mix and match controls to fit your needs. Intellifry computer, Digital Control, Solid State, or use the Solid State control as a back-up to the Intellifry or Digital.

MIX AND MATCH CABINETS

Any Solstice Electric models can be combined to create the perfect combination of Solstice Electric model for your individual needs.

SAFE FIXED ELEMENT DESIGN

Solstice Electric fryers are designed with a fixed element design to eliminate oil migration through pivot components. This new design also creates a safer working environment by keeping the hot elements in the tank where they belong while remaining easy to clean. Models are available in 14kW, 17kW and 22kW designs.

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

Just as with the Solstice Gas, The Solstice Electric uses a full port 1-1/4" drain valve for quick, clog free draining.

10 YEAR TANK WARRANTY

Stainless steel construction for a durable long lasting fry tank.



SOLSTICE ELECTRIC 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.

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.

SOLSTICE ELECTRIC FRYERS

FOR USE IN A SYSTEM OR STAND ALONE
ELECTRIC

ENERGY STAR® Qualified Models
are marked with an asterisk (*)



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MODEL NUMBER	OIL CAPACITY (LBS.)	POWER kW	COOK AREA W x D	CONTROLLER OPTIONS				APPROX SHIP WT. (LBS.)	APPROX CUBIC FEET
				SOLID STATE (SSTC)	DIGITAL (D)	COMPUTER (C)	MULTI ZONE (MC)		
*SE14X	40-50	14	14"x14"	\$ 6,566	\$ 6,822	\$ 8,100	\$ 8,254	200	17.8
*SE14	40-50	17	14"x14"	\$ 7,670	\$ 7,926	\$ 9,204	\$ 9,358	200	17.8
*SE14R	40-50	22	14"x14"	\$ 8,524	\$ 8,780	\$ 10,058	\$ 10,212	200	17.8
SE14TX	20-25ea	7ea	7"x14"EA	\$ 7,874	\$ 8,320	\$ 10,260	\$ 10,500	230	17.8
SE14T	20-25ea	8.5ea	7"x14"EA	\$ 9,584	\$ 10,030	\$ 11,970	\$ 12,210	230	17.8
SE14TR	20-25ea	11ea	7"x14"EA	\$ 10,436	\$ 10,882	\$ 12,822	\$ 13,062	230	17.8
SE18	70-90	17	18"x18"	\$ 9,426	\$ 9,682	\$ 10,960	\$ 11,114	226	34.6
SE18R	70-90	22	18"x18"	\$ 10,292	\$ 10,548	\$ 11,826	\$ 11,980	226	34.6
SE184	60	17	18"x14"	\$ 8,806	\$ 9,062	\$ 10,340	\$ 10,494	226	34.6
SE184R	60	22	18"x14"	\$ 9,672	\$ 9,928	\$ 11,206	\$ 11,360	226	34.6
*SE148	60	17	14"x18"	\$ 8,548	\$ 8,804	\$ 10,082	\$ 10,236	215	17.8
*SE148R	60	22	14"x18"	\$ 9,400	\$ 9,656	\$ 10,934	\$ 11,088	215	17.8

Solid state backup controller can be added to any fryer that uses a Digital or Computerized Control. Add \$ 462 for full fryers, \$ 642 for twin fryers

Note 1: Basket Lifts not available with SSTC controller. Add 100 lbs to fryer weight. Basket lifts add 3-7/8" to overall depth of fryer.

Note 2: For 480VAC service, add \$ 642

Note 3: Optional 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, add \$ 314

SOLSTICE FILTER DRAWER

See Page 17 for Soltice 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 21.

		APPROX SHIP WT. (LBS.)	APPROX CUBIC FEET
SE-BNB-14	\$ 1,042	150	17
SE-BNB-18	\$ 1,042	150	23
PCF-14 (Crisp'N Hold pg 12)	\$ 5,630	210	17
PCF-18 (Crisp'N Hold pg 12)	\$ 5,766	217	23

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

# of Fryers	1	2	3	4	5	6
Price	\$ 336	\$ 336	\$ 504	\$ 672	\$ 840	\$ 1,008

OPTIONS AND ACCESSORIES

Stainless Steel Back (SS) Per Unit	\$ 460
Basket Lifts (see note 1 above)	\$ 2,476
PFW-1 Built-in Foodwarmer, 750watt for BNB Solstice Bread and Batter Dump Station	\$ 990
480VAC	\$ 642

See Prepackaged Electric Fryer Systems on Page 25

SOLSTICE GAS FRYERS

HIGH PRODUCTION, 57% THERMAL EFFICIENT

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 new design causes the baffle to get into radiant mode quicker for improved temperature recovery and faster cooking.



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!

MATCHLESS IGNITION*

Ignites a standing pilot once a each day when the power is turned on. Less wear and tear on components and faster recovery when the fryer calls for heat.

UNIVERSAL CONTROL SYSTEM*

Mix and match controls to fit your needs. Intellifry computer, Digital Control, Solid State, or use the Solid State control as a back-up to the Intellifry or Digital.

MIX AND MATCH CABINETS

Any Solstice Gas models can be combined to create the perfect combination of SG14, SG14R, SG14T or SG18 for your individual needs.

FRONT SERVICEABLE

All components are accessible from the front to make service and maintenance faster and easier.

10 YEAR TANK WARRANTY

Stainless steel construction for a durable long lasting fry tank.

*Only available with upgraded controls.
Millivolt thermostat standard on Solstice Gas Fryers



Model SG14 with Optional Computer and Casters



SOLSTICE GAS 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, matchless ignition, drain valve interlock switch, self-clean burner (patent pending), and downdraft protection (patent pending).

Digital Control 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).

Computerized Control 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).

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 26.

MODEL NUMBER	OIL CAPACITY (LBS.)	BTUs	COOK AREA W x D	CONTROLLER OPTIONS					APPROX SHIP WT. (LBS.)	APPROX CUBIC FEET
				MILLIVOLT	SOLID STATE (SSTC)	DIGITAL (D)	COMPUTER (C)	MULTI ZONE (MC)		
SG14S	40-50	110,000	14"x14"	\$ 6,002	\$ 6,794	\$ 7,010	\$ 8,320	\$ 8,552	200	17
SG14RS	40-50	122,000	14"x14"	\$ 6,968	\$ 7,760	\$ 7,976	\$ 9,286	\$ 9,518	208	17
SG14TS	20-25ea	50,000ea	7"x14"ea	\$ 8,402	\$ 9,588	\$ 9,974	\$ 11,968	\$ 12,326	230	17
SG18S	70-90	140,000	18"x18"	\$ 7,390	\$ 8,182	\$ 8,398	\$ 9,708	\$ 9,940	226	17

Solid state backup controller can be added to any fryer that uses a Digital or Computerized Control. Add \$ 462 for full fryers, \$ 692 for twin fryers

Note 1: Basket Lifts not available with SSTC controller. 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.

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 21.

		APPROX SHIP WT. (LBS.)	APPROX CUBIC FEET
SG-BNB-14	\$ 1,042	150	17
SG-BNB-18	\$ 1,042	150	23
PCF-14 (Crisp'N Hold pg 12)	\$ 5,630	210	17
PCF-18 (Crisp'N Hold pg 12)	\$ 5,766	217	23

SOLSTICE FILTER DRAWER

See Page 17 for Soltice Filter Drawer, Portable Filter and Oil Reclamation Options

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

# of Fryers	1	2	3	4	5	6
Price	\$ 336	\$ 336	\$ 504	\$ 672	\$ 840	\$ 1,008

OPTIONS AND ACCESSORIES

Stainless Steel Back (SS) Per Unit	\$ 460
Basket Lifts (see note 1 above)	\$ 2,476
PFW-1 Built-in Foodwarmer, 750watt for BNB Solstice Bread and Batter Dump Station	\$ 990

See Prepackaged Gas Fryer Systems on Page 26

STANDARD & ECONOMY GAS

Models not available with Filter Drawer filtration. See page 16 for portable filter systems.

MODEL NUMBER	OIL CAPACITY (LBS.)	BTUs	COOK AREA W x D	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
ECONOMY FRYERS - Free Standing, stand alone fryer. Millivolt control only								
35C+	35-40	90,000	14"x14"	\$ 2,754	\$ 3,618	\$ 4,078	161	17
45C+	42-50	122,000	14"x14"	\$ 3,534	\$ 4,728	\$ 5,188	181	17
65C+	65-80	150,000	18"x18"	\$ 4,296	\$ 5,674	\$ 6,134	226	32.5

STANDARD SOLSTICE FLOOR FRYERS - Stand alone only. Millivolt control only. Not available with Filter Drawer filtration system or in a battery.								
SG14	40-50	110,000	14"x14"	\$ 4,032	\$ 5,518	\$ 5,978	200	17
SG14R	40-50	122,000	14"x14"	\$ 5,482	\$ 6,968	\$ 7,428	208	17
SG18	70-90	140,000	18"x18"	\$ 5,820	\$ 7,390	\$ 7,850	226	23

Casters, covers and other accessories available on pages 20-23.



Model 35C+



Model SG18

THE FIRST EVER ENERGY STAR® QUALIFIED VALUE PRICED FRYER



Visit www.pitco.com to find out more about ENERGY STAR® rebates



- **VALUE PRICED**
- **ENERGY STAR® QUALIFIED**
- **35% LESS GAS THAN A 35C+**

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
VALUE PRICED FRYER - Free Standing, stand alone fryer. Millivolt control only						
VF-35S	35	70,000	14"x13-5/8"	\$5,518	161	17

Models not available with Filter Drawer filtration. See page 16 for portable filter systems.
Casters, covers and other accessories available on pages 20-23.

STANDARD & ECONOMY

GAS

Models not available with Filter Drawer filtration. See page 16 for portable filter systems.

SOLSTICE DROP-IN FRYERS - Standard millivolt fryers without a cabinet. Drop-in fryers are AGA approved										CUTOUT DIMENSIONS
SG14DI	40-50	110,000	14"x14"	---	\$ 5,160	---	150	17	15"x32-1/8"	
SG14RDI	40-50	122,000	14"x14"	---	\$ 6,124	---	155	17	15"x32-1/8"	
SG18DI	70-90	140,000	18"x18"	---	\$ 6,550	---	175	23	19"x32-1/8"	



Model SG14DI

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
SOLSTICE COUNTER TOP FRYER - Millivolt control only, 4" flange legs standard, can be flush mounted.						
SGC	35	70,000	14"x13-5/8"	\$5,562	150	17

SGC - COUNTERTOP FRYER

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.



Visit www.pitco.com to find out more about ENERGY STAR® rebates

CRISP 'N HOLD™, CRISPY FOOD STATIONS



PCF-18
Crisp 'N Hold
Floor Model

Floor models can be used in Solstice Fryer Batteries



PCC-18
Crisp 'N Hold
Counter Model

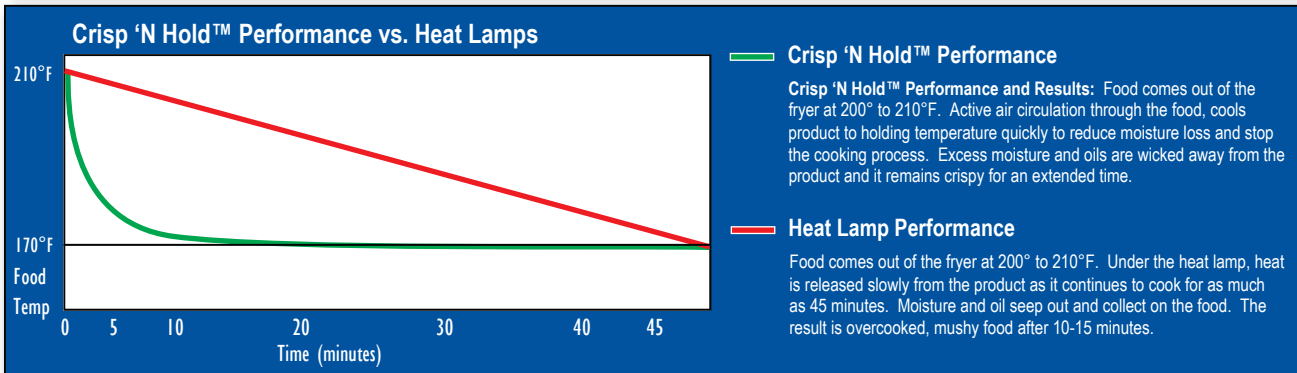
Countertop models can be paired with a Countertop fryer (pg 11)

Hold French fries, crispy chicken tenders and more! Gentle hot air circulation over and through the product maintains crispness while keeping food hot and ready to serve! Reduce food waste by extending the hold time up to four times longer than traditional methods, such as heat lamps and enclosed holding cabinets.

Features & Benefits

- Gentle 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!

MODEL NUMBER	SECTIONS*	CAPACITY (VOLUME) CUBIC INCHES	LIST PRICE	APPROX SHIP WT.(LBS.)
COUNTERTOP MODELS				
PCC-14	2	837	\$ 4,590	60
PCC-18	3	1050	\$ 4,726	70
PCC-24	4	1780	\$ 6,038	98
FLOOR MODELS				
PCF-14	2	837	\$ 5,630	210
PCF-18	3	1050	\$ 5,766	217



SOLSTICE BREAND AND BATTER DUMP STATION

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 21.

		APPROX SHIP WT. (LBS.)	APPROX CUBIC FEET
BNB (SSH55, SE14, SG14)	\$ 1,042	150	17
BNB (SSH60/75, SE18, SG18)	\$ 1,042	150	23

OPTIONS AND ACESORIES

Stainless Steel Back (SS) Per Unit	\$ 460
PFW-1 Built-in Foodwarmer, 750watt for BNB Solstice Bread and Batter Dump Station	\$ 990



How can you improve Product Quality and Employee Safety while saving floor space? With the Pitco SG6H Rack Fryer.

- **EZ-LIFT RACK SYSTEM FOR EZ LOADING AND UNLOADING**
- **RACK SYSTEM IMPROVES COOKING CONSISTENCY OVER DROP OPERATION. CAN USE 4-6 OPTIONAL RACKS BASED ON PRODUCT.**
- **SELF CONTAINED OIL FILTRATION SYSTEM**
Fast, safe, hands free oil filtration
- **AUTOMATIC SELF CLEANING BURNERS (PATENT PENDING)**
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!

✓ 18% less energy*

✓ 35% less oil needed*

✓ 37% smaller than other rack fryers

Can you believe you don't have one yet?

* as compared to previous Pitco models

MODEL NUMBER	OIL CAPACITY (LBS.)	BTUs	COOK AREA W x D	CONTROLLER OPTIONS				APPROX SHIP WT. (LBS.)	APPROX CUBIC FEET
				SOLID STATE (SSTC)	DIGITAL (D)	COMPUTER (C)	PROFILE COMPUTER (PC)		
SG6H	85	140,000	14"x18"	\$ 12,638	\$ 12,894	\$ 14,172	\$ 14,326	300	56
SFSG6H (Includes filter drawer filtration)	85	140,000	14"x18"	\$ 21,876	\$ 22,132	\$ 23,410	\$ 23,564	480	56

Solid state backup controller can be added to any fryer that uses a Digital or Computerized Control. Add \$ 462 per fryer.

Legs standard. Optional casters available for \$ 336.

Standard with 4 slot rack holder and rack inserts. Optional 6 slot rack holder available in lieu of 4 slot for additional \$ 408

Additional basket and wire goods available on pages 21.

MEGAFRY

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
- Matchless Ignition
- Upgrade controls available



Now Includes Standard Baskets (A4514702)
(Specify when ordering - see chart below)



As shown:
SGM34-C, SGM24-D,
SGM18x24-SSTC, FD-MEGA
with optional casters

MEGAFRY

MODEL	OIL CAPACITY (LBS)	BTUs	COOK AREA	CONTROLLER			APPROX SHIP WT. (LBS)	APPROX CUBIC FEET
				SOLID STATE (SSTC)	DIGITAL (D)	COMPUTER (C)		
SGM34	200-210	210,000	34"x24"	\$ 13,926	\$ 14,182	\$ 15,460	495	72
SGM24	140-150	165,000	24"x24"	\$ 11,952	\$ 12,208	\$ 13,486	375	56
SGM18x24	100-110	120,000	18"x24"	\$ 9,708	\$ 9,964	\$ 11,242	250	33

MEGAFRY BASKET OPTIONS - QUANTITY REQUIRED

		SGM34	SGM34	SGM34	SGM34	SGM24	SGM24	SGM24	SGM1824	SGM1824
Small A4514701	\$ 304	5	4	2	-	4	2	-	3	1
Large A4514702	\$ 348	-	1	2	3	-	1	2	-	1

FILTER DRAWER FILTRATION SYSTEM FOR MEGAFRY OR FLAT BOTTOM FRYER

Number of fryers in system	1	2	3	4
FD-Flat Bottom	\$ 9,238	\$ 10,112	\$ 10,986	\$ 11,860
FD-MEGA	\$ 9,238	\$ 10,112	\$ 10,986	\$ 11,860

MEGAFRY - Filter must be under largest fryer in the battery

CASTERS FOR MEGAFRY OR FLAT BOTTOM FRYER

# of Fryers	1	2	3	4	5	6
MEGAFRY	\$ 336	\$ 504	\$ 672	\$ 840	\$ 1,008	\$ 1,176
Flat Bottom	\$ 336	\$ 336	\$ 504	\$ 672	\$ 840	\$ 1,008

FLAT BOTTOM FRYER

MODEL	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"x24"	\$ 11,230	\$ 11,486	423	47
FBG18	42-65	100,000	18"x24"	\$ 10,416	\$ 10,672	355	39

FLAT BOTTOM FRYER

- 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
- Matchless Ignition
- Can be combined with any Solstice Gas System fryer on page 9.



As shown:
FBG24x24, FB24x24,
FD-Flat Bottom with optional casters

DONUT & HIGH VOLUME FRYERS - GAS & ELECTRIC

Models not available with built-in filtration except 24RUFM. See page 16 for portable filter systems.

All models standard with stainless steel tank and exterior.

MODEL	OIL CAPACITY (LBS)	BTUs	Thermostat Type		APPROX SHIP WT. (LBS)	APPROX. CUBIC FEET	DROPPER BRACKET STAINLESS (SEE NOTE 1)
			Mechanical	SOLID STATE			
DONUT FRYER WITH UFM FILTER - Price includes filtration. Without UFM deduct \$ 2,950 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 \$ 804.							
24RUFM	117	72,000	---	\$ 22,028	510	45	\$ 252

DONUT FRYERS - Standard with submerger and drainboard. Electric thermostat available in lieu of Mechanical Thermostat at no additional cost.							
24P	150	120,000	\$ 12,258	\$ 13,050	375	45	\$ 252
34P	210	110,000	\$ 14,280	\$ 15,072	495	69	\$ 252

FOOD/CHICKEN/FISH FRYERS - 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
Low Splashback, Food/Fish Grid							
24F	150	150,000	\$ 11,592	\$ 12,384	330	45	\$ 700ea
34F	210	190,000	\$ 13,516	\$ 14,308	490	69	\$ 700ea
High Splashback, Drainboard, Submerger, Food/Fish Grid.							
24FF	150	150,000	\$ 12,046	\$ 12,838	330	45	\$ 700ea
34FF	210	190,000	\$ 13,978	\$ 14,770	490	69	\$ 700ea

ELECTRIC

Models not available with built-in filtration. See page 16 for portable filter systems.

All models standard with stainless steel tank and exterior.

MODEL	OIL CAPACITY (LBS)	POWER kW	Thermostat Type		APPROX SHIP WT. (LBS)	APPROX. CUBIC FEET	DROPPER BRACKET STAINLESS (SEE NOTE 1)
			Electric	SOLID STATE			
DONUT FRYERS - Standard with submerger and drainboard, Electric thermostat, On/Off switch, indicating lights.							
E24	150	18.0	\$ 13,068	---	400	55	\$ 252
E34	210	24.0	---	\$ 14,660	450	69	\$ 252
Note: 480 Volt Service Add \$ 642							
Note 1: Dropper bracket price includes flanged, bolt-down leg assembly.							



Model 24F
(Low Splashback)



Model 24RUFM
(Casters Optional)

OIL HANDLING

Oil Filtration and Reclamation Systems



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 FOR USE WITH:	LIST PRICE	APPROX SHIP WT. (LBS.)	FILTER HEATER (ADD-ON)	PAPERLESS FILTER (ADD-ON)
P14	55	All 14 size fryers	\$ 4,032	131	\$ 446	\$ 332
P18	75	All 18 size fryers	\$ 4,756	156	\$ 446	\$ 332
P24	160	All 24 size fryers	\$ 5,500	181	\$ 446	\$ 332
RP14	55	All 14 size fryers (Reversible Pump)	\$ 4,252	131	\$ 446	\$ 332
RP18	75	All 18 size fryers (Reversible Pump)	\$ 4,982	156	\$ 446	\$ 332
P34	210	All 34 size fryers	\$ 5,500	206	\$ 446	\$ 332

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 Drawer. \$ 874

SOLSTICE FILTER DRAWER

SMART, SIMPLE AND EASY TO USE

With a 3" drain line, 8 gallon per minute oil pump, and simple two step filter process, what could be easier?

STEP #1

Pull the blue handle to drain the fryer.

STEP #2

Pull the red handle to open the oil return valve and activate the pump in one easy step.



Internal strainer to prevent pump clogs.

Fewer filter parts (only 4 including the pan)

Clog free **Extra Large** 3" drain manifold and spout provide fast draining for faster turn around times.

Our self aligning Quick Guide pan has no rack or rollers to worry about.

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							Approx. Weight (Lbs.)
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							
	SoloFilter	2	3	4	5	6	
FD-Solstice	\$ 9,238	\$ 10,112	\$ 10,986	\$ 11,860	\$ 12,734	\$ 13,608	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 16 for more details

OPTIONS AND ACCESORIES

Flush Hose - to assist in rinsing the tank during oil filtration	\$ 416
Filter Heater - for use with solid shortening	\$ 446
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.	\$ 874
Paperless Filter Option	\$ 332



PASTA COOKER

- Gas Solstice Burner Technology, No Blower or Ceramics
- Gas Self Cleaning Burner System & Down Draft Protection
- High Efficiency Design
- Standard with 4 Button Digital Controller
- Rinse Faucet Standard on Rinse Station
- Drain "T" Manifold Standard on Pasta Cookers Combined with Rinse Station



Model SSPE14/SSRE14 shown



Now Includes Standard Water Fill

SOLSTICE SUPREME PASTA COOKERS - GAS

MODEL	POWER BTUs	WATER CAPACITY (GALLONS)	ALL STAINLESS STEEL	APPROX SHIP WT. (LBS)	APPROX. CUBIC FEET
SSPG14	60,000	12	\$ 9,582	250	55
SSRS14 Rinse Station	n/a	10	\$ 4,358	136	17

SOLSTICE SUPREME PASTA COOKERS - ELECTRIC

MODEL	POWER kW	WATER CAPACITY (GALLONS)	ALL STAINLESS STEEL	APPROX SHIP WT. (LBS)	APPROX. CUBIC FEET
SSPE14	12.5	12	\$ 7,674	177	17
SSRE14 Rinse Station	n/a	10	\$ 4,358	136	17

SOLSTICE SUPREME PASTA COOKER OPTIONS

Single Basket Lift*	\$1,302
Dual Basket Lift*	\$ 2,476
Rinse Tank Insulation	\$ 920
Drain "T" Manifold (specify when ordering)	n/c
Water Quick Disconnect	\$ 356
Casters	\$ 336/set

*Gas units with basket lifts must include casters.

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.



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 or electric. 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. 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.



Find Additional Basket and Wire Goods on page 22

SOLSTICE RETHERMALIZER

- 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
 - STANDARD WITH SCB (SELF CLEANING BURNER)



SRTG14-2 with optional I-12 Controller



CRTE Counter Top Electric Rethermalizer

MODEL	POWER BTUs/kW	WATER CAPACITY (GALLONS)	SUFFIX S STAINLESS TANK, FRONT AND DOOR DIGITAL CONTROL	SUFFIX S STAINLESS TANK, FRONT AND DOOR I-12 CONTROLLER	STAINLESS BACK & SIDES (SS) ADD \$	APPROX SHIP WT. (LBS.)
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GAS

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.

SRTG14 (Single)	55,000 BTU	17.5	\$ 9,650	\$ 11,184	\$ 564	220 lbs.
SRTG14-2 (Dual)	55,000 BTU ea	17.5 ea	\$ 16,612	\$ 19,680	\$ 1,128	477 lbs.

ELECTRIC

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 for single phase models, available at additional charge 3 phase. Electric service must be hard wired by a licensed electrician.

SRTE14 (Single)	8 kW *	16.5	\$ 8,388	\$ 9,922	\$ 564	220 lbs.
SRTE14-2 (Dual)	8 kW ea*	16.5 ea	\$ 14,754	\$ 17,822	\$ 1,128	477 lbs.

Optional Power Cord and Plug - 6 foot, 8 Gauge power cord, with NEMA 15-50P plug. Option available for Domestic, 3 phase, 208V or 240V SRTE models only. \$ 314

COUNTER TOP RETHERMALIZER

	POWER	WATER CAPACITY	STAINLESS TANK	STAINLESS TANK	LIST PRICE	APPROX SHIP WT.
CRTE	6 kW	6	n/a	n/a	\$ 3,424	60 lbs.

FLOOR MODEL OPTIONS AND ACCESSORIES

		PER TANK
Automatic Water Fill	Allows for automatic water fill of tank - manual bypass standard	Standard
Casters	1/2 Set per tank, minimum 1 set	\$ 336/set
Common Drain/Overflow	Manifolds overflow and drain to a single point connection	Standard
Digital Thermostat	Monitors and maintains temperature	Standard
Food Product Suitcase	Sized for prepackaged food pouch - Narrow B4511101	\$ 92
Food Product Suitcase	Sized for prepackaged food pouch - Wide B45133301	\$ 225
Vertical Food Rack	Wire rack - supports food product suitcase in tank B4511001	\$ 92
Water Quick Disconnect	Self closing single hand operation water supply hose	\$ 356
1/3 Pan Rails	Holds various sizes of hotel pans to keep foods warm.	
	Set of 2 for single tank	\$ 248
	Set of 3 for dual tank	\$ 372

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

OPTIONS AND 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	PRICE
	SINGLE UNITS	MULTIPLE UNITS		
3/4" x 36"	240,000	---	B8003102	\$ 596
3/4" x 48"	240,000	---	B8003103	\$ 674
1" x 36"	---	390,000	B8003105	\$ 736
1" x 48"	---	390,000	B8003106	\$ 840
1-1/4" x 36"	---	575,000	B8003108	\$ 998
1-1/4" x 48"	---	575,000	B8003109	\$ 1,120

FRYERS - CLEANING ACCESSORIES

		PART NUMBER	PRICE
Clean Out Rod	Used to clean fryer drain line	A3301001	\$ 38
Cleaner - 25 Lbs.	Extends the life of the fryer and shortening	P6071397	\$ 242
Cleaning Brush	High temperature, Teflon cleaning brush	PP10056	\$ 58
Crumb Scoop	Designed to fit between tubes and elements for removal of heavy sediment.	Std-B7490701	\$ 64
		Twin,SE-B5008101	\$ 64
Fat Vat	Convenient, safe oil transport system holds 40 pounds (5.3 gallons)	D9109105	\$ 922
Skimmer	Used for removing food particles from the oil surface.	PP10725	\$ 44

FILTER ACCESSORIES

Filter Crumb Scoop	Used to remove debris from filter pan	B6681201	\$ 52
Powder	Filter powder - 120, 8 oz. packets	PP10733	\$ 132
Paperless Filter assembly	(Priced as substitute for standard assembly in new filter system.)		\$ 332

FILTER PAPER

PART NUMBER	TYPE	GAUGE	SIZE	MODEL NUMBERS	PRICE
PP10613	Envelope	Heavy Duty	18-1/2" x 20-1/2"	Solstice Filter Drawer	\$ 246
A6667104	Envelope	Heavy Duty	10" x 20-1/2"	SFSSSH55/T/R, SFSG14/T/R, SFSE14/T/R/TR	\$ 148
A7025301	Envelope	Heavy Duty	14" x 22"	SFSSH75/R, SFSG18, SFSE18/R, SFSG6H SFSGM1824, SFSGM24, SFSGM34	\$ 198
P5045157	Envelope	Standard	11" x 13"	24RUFM	\$ 148
PP10617	Envelope	Heavy Duty	11" x 13"	24RUFM	\$ 234
P6071371	Flat	Standard	13-1/2" x 24"	P14	\$ 148
PP10612	Flat	Heavy Duty	13-1/2" x 24"	P14	\$ 194
P6071373	Flat	Standard	17-1/2" x 28"	P18/P24/P34	\$ 194
PP10606	Flat	Heavy Duty	17-1/2" x 28"	P18/P24/P34	\$ 254
A6667103	Envelope	Heavy Duty	20-1/2" x 14-1/4"	RP14/RP18	\$ 232

INSTITUTIONAL PACKAGES

	SG14/14R/14T, SSH55/55R/55T, SSH60/60R, SE148/148R, SE14/14R/14T/14TR	SG18, SSH75/75R, SSH60W/60WR, SE184/184R, 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	\$ 1,266	\$ 1,342	\$ 1,542	See Note 1	\$ 1,060
Electric - Total Add-on	\$ 1,410	\$ 1,492	n/a	See Note 1	\$ 1,206

- Locks and keys to be supplied by end user

- Not available with institutional package: Basket Lifts, Filter Flush Hose, Quick Disconnects, Casters, Fat Vat

NOTE 1: No modifications required for institutional packages on this product

- All exposed fasteners meet or exceed requirements set forth by the American Correctional Food Service association (Std. No. 1, section 1401)

OPTIONS AND ACCESSORIES

TANK COVER CHART		
Model Numbers	18 Gauge Cover	Price Each
With Out Basket Lifts		
SG14/14T/14R, SGBNB14, SSH55/55T/55R/55TR, SSH60/60R	B2101501	\$ 232
SG18, SGBNB18, SGM18X24, SSH75/75R, SSH60W/60WR	B2101502	\$ 308
SE14/14X/14R/14T/14TR/14TX/148/148R	B2101505	\$ 232
SE18/18R/184/184R	B2101506	\$ 308
FBG18	B2101510	\$ 308
FBG24	B2101511	\$ 468
SGM24	B2101512	\$ 468
SGM34	B2101513	\$ 468
24P, 24FF, 24R, E24, E24FF	B2100204	\$ 496
34P, 34FF, E34, E34FF	B2100210	\$ 496
35C+	B3307401	\$ 232
45C+	B3307501	\$ 232
With Basket Lifts		
SG14/14T/14R, SSH55/55T/55R/55TR, SSH60/60R	B2101603	\$ 232
SG18, SGM18X24, SSH75/75R, SSH60W/60WR	B2101604	\$ 308
SE14/14X/14R/14T/14TR/148/148R	B2101605	\$ 232
SE18/18R/184/184R	B2101606	\$ 308
SSPE14	B2100422	\$ 226
SSPG14	B2102502	\$ 226

CASTERS		PART NUMBER	PRICE
6" Swivel	Economy, Food/Fish, Donut Fryers	B3901501	\$ 336/set
9" Swivel	Solstice Supree, SG, SE, VF35 and Flatbottom Fryers, Pasta Cookers, Rethermalizers, BNB	B3901504	\$ 336/set
10" Rigid Non-locking	Solstice SoloFilters	B3902301	\$ 84/each
10" Rigid Locking	Solstice SoloFilters	B3902303	\$ 84/each
11" Swivel	MegaFry	B3901505	\$ 336/set

SGBNB DUMP STATION - Standard with 4-5/8" recessed top/screen. Matches dimensions of fryer. Approximate shipping weight 150 pounds.		
Bread and Batter Dump Station		\$ 1,042
All Stainless Steel (Add Suffix SS)		\$ 1,502
PFW-1 Built-in Foodwarmer, 750watt		\$ 990
PFW-2 Free Standing Foodwarmer, 500watt		\$ 738
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
Flush Worktop	Call factory for availability	n/c
SPLASHGUARD - Mounts on tank side to prevent splashing of oil from one unit to another. Consult factory for other height requirements		
	6"	\$ 152
	10" (Economy Fryers Only)	\$ 186
	12"	\$ 204
	18"	\$ 304
WORKSHELVES		
	Call factory for specifications and availability.	\$ 700

BASKET AND WIRE GOODS

DESCRIPTION	PART NUMBER	SIZE	TYPE OF HANDLE(S)	QUANTITY PER TANK	LIST EACH
PASTA WIRE GOODS					
Small Bulk Basket - Stainless	B4510202	13-1/4" x 13-1/4" x 9"	Sides	1	\$ 318
Large Bulk Basket - Stainless	B4512702	16" x 13-1/4" x 10"	Sides	1	\$ 318
Round Basket 4-5/8" Stainless Fine Mesh	B4510002	4-1/2" I.D.	Front	6	\$ 190
Round Basket 4-5/8" Stainless	B4510001	4-1/2" I.D.	Front	6	\$ 130
Round Basket 6-1/4" Stainless	B4509901	6-1/4" I.D.	Front	4	\$ 130
Oblong Basket Stainless	B4509801	15-3/4" x 6" x 7"	Front	2	\$ 218
Individual Serving Baskets with Rack	B9010006	9 Indiv. Baskets w/Rack	---	1	\$ 198
Individual Serving Basket Only	P6071998	Single 4" x 4" Basket	---	6	\$ 28
Element Rack - Electric	B7611202	---	---	1	\$ 122
Tube Rack - Gas	B4510101	---	---	1	\$ 304

SOLSTICE FRYER, DONUT, FOOD AND FISH WIRE GOODS					
TWIN BASKETS - REGULAR MESH (SHIPPED STANDARD WITH EQUIPMENT)					
35/45C+, SG14/14R, SE14/14R, SSH55/55R	P6072145	13-1/4" x 6-1/2" x 5-3/4" deep	Front	2	\$ 96
SG14T, SE14T/14TR, SSH55T/55TR	P6072145	13-1/4" x 6-1/2" x 5-3/4" deep	Front	1	\$ 96
65C+, SG18, SE18/18R, SSH75/75R	P6072184	17-1/4" x 8-1/2" x 5-3/4" deep	Front	2	\$ 96
SSH60/60R, SE148/148R	A4500302	17-1/4" x 6-1/2" x 5-3/4" deep	Front	2	\$ 96
SSH60W/60WR, SE184/184R	A4500305	13-1/4" x 8-1/2" x 5-3/4" deep	Front	2	\$ 96

TWIN BASKETS - FINE MESH					
35/15C+, SG14/14R, SE14/14R, SSH55	P6072146	13-1/4" x 6-1/2" x 5-3/4" deep	Front	2	\$ 196
SG14T, SE14T/14TR, SSH55T	P6072146	13-1/4" x 6-1/2" x 5-3/4" deep	Front	1	\$ 196
SG18, SE18/18R, SSH75/75R	P6072188	17-1/4" x 8-1/2" x 5-3/4" deep	Front	2	\$ 236

SQUARE/FULL SIZE BASKET - REGULAR MESH (OPTIONAL IN LIEU OF TWIN BASKETS WITH STANDARD FRYERS)					
35/45C+, SG14/14R, SE14/14R, SSH55	P6072143	13-1/4" x 13-1/2" x 5-3/4" deep	Front	1	\$ 196
SG18, SE18/18R, SSH75/75R	P6072181	17-1/2" x 16-3/4" x 5-3/4" deep	Front/Back	1	\$ 346
SG18, SE18/18R, SSH75/75R	P6072180	17-1/2" x 16-3/4" x 5-3/4" deep	Sides	1	\$ 332

SQUARE/FULL SIZE BASKET - FINE MESH					
35/15C+, SG14/14R, SE14/14R, SSH55	P6072144	13-1/4" x 13-1/2" x 5-3/4" deep	Front	1	\$ 288

TRIPLE SIZE BASKETS					
35/45C+, SG14/14R, SE14/14R, SSH55	P6072147	13-1/4" x 4-1/2" x 5-3/4" deep	Front	3	\$ 198
SG18, SE18/18R, SSH75/75R	P6072185	17-1/4" x 5-1/2" x 5-3/4" deep	Front	3	\$ 236
SSH60W/60WR, SE184/184R	A4514901	13-1/4" x 5-5/8" x 5-3/8" deep	Front	3	\$ 198

QUADRUPLE SIZE BASKETS					
SSH60W/60WR, SE184/184R	P6072147	13-1/4" x 4-1/2" x 5-3/4" deep	Front	4	\$ 198

TANK RACKS					
35C+, SGC	PP10434	13-1/2" x 11-1/2"	---	1	\$ 66
65C+, SE18/18R, SSH75/75R	P6073186	17-1/2" x 17-1/2"	---	1	\$ 66
SG14/14R, 45C+, SSH55/55R, SE14/14R, 45C+	A4500601	13-1/2" x 13-1/2"	---	1	\$ 66
SG14T, SSH55T/55TR	B4511801	13-1/2" x 6"	---	1	\$ 66
SSH60/60R, SE148/148R	A4500604	13-1/2" x 17-1/2"	---	1	\$ 66
SSH60W/60WR, SE184/184R	A4500602	17-1/2" x 13-1/2"	---	1	\$ 66
SG18	B4511901	17-1/2" x 17-1/2" Reversible	---	1	\$ 66
SE14T/14TR	B4512401	13-1/2" x 6-3/4"	---	1	\$ 66

BASKET AND WIRE GOODS

DESCRIPTION	PART NUMBER	SIZE	TYPE OF HANDLE(S)	QUANTITY PER TANK	LIST EACH
TANK SCREEN - MESH					
SG18, SE18/18R, SSH75/75R	P6072186	17-1/2" x 17-1/2"	---	1	\$ 80
SG14/14R, SSH55/55R, SE14/14R	A4500201	13-1/2" x 13-1/2"	---	1	\$ 80
SE14T/14TR	B4512501	13-1/2" x 6"	---	1	\$ 80
SGM24, 24P, 24F, 24FF, 24R, E24	P6072402	23-1/2" x 23-1/2"	---	1	\$ 142
SGM34, 34P, 34F, 34FF, E34	P6072342	23-1/2" x 33"	---	1	\$ 224

DONUT SCREEN					
24P, 24R, E24	P6072401	23" x 23"	Side	1	\$ 184
24P, 24R, E24	P6072404	23" x 23"	---	1	\$ 144
34P, E34	P6072341	23" x 33"	Side	1	\$ 230
34P, E34	P6072344	23" x 33"	---	1	\$ 202
Detachable Handles For Donut Screens	B7441101	---	---	---	\$ 54

SUBMERGER - CRUELLER					
24P	B4506824	---	---	---	\$ 292
24R	B4507401	---	---	---	\$ 292
Submerger Screen Handle w/Hardware	B4506901	---	---	---	\$ 136

DRAIN SCREEN FOR BREAD AND BATTER CABINET (DUMP STATION)					
SGBNB14,SSHBNB14	B4508108	---	---	---	\$ 142
SGBNB18,SSHBNB18	B4508107	---	---	---	\$ 184
SEBNB14	B4508111	---	---	---	\$ 142
SEBNB18	B4508110	---	---	---	\$ 184

FISH GRIDS					
SG14/14R, SE14/14R, SSH55/55R	B7425301	13-1/2" x 13-1/2"	---	---	\$ 382
SG18, SE18/18R, SSH75/75R	B7425401	17-1/2" x 17-1/2"	---	---	\$ 432
24	B7425601	23" x 23"	---	---	\$ 492
34	B7425602	23" x 33"	---	---	\$ 552

MEGAFRY BASKETS					
Large Megafry Basket	A4514702	23-1/4" x 10" x 5-3/4"	Front/Back	---	\$ 348
Small Megafry Basket	A4514701	23-1/4" x 5-3/4" x 5-3/4"	Front/Back	---	\$ 304

MEGAFRY OPTIONAL BASKET CONFIGURATION TABLE			
MODEL	BASKET SIZE/QUANTITIES		
	23-1/4" x 5-3/4" x 5-3/4"	23-1/4" x 10" x 5-3/4"	
SGM34	5	0	
SGM34	4	1	
SGM34	2	2	
SGM34	0	3	
SGM24	4	0	
SGM24	2	1	
SGM24	0	2	
SGM1824	3	0	
SGM1824	1	1	

SG6H RACK FRYER ACCESSORIES - (4 SLOT RACK AND RACK INSERTS INCLUDED WITH FRYER)		
DESCRIPTION	PART NUMBER	LIST EACH
Rack Insert - 12-3/16" x 16-7/16"	B5009201	\$ 158
4 Slot Rack	B4512101	\$ 918
6 Slot Rack	B4512201	\$ 1,010



ENERGY STAR® Qualified Models are marked with an asterisk (*)



SSH Frying Systems

Select From These Prepackaged Systems Or Build Your Own On Page 5.

# 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	\$ 17,274	\$ 18,242	\$ 17,500	\$ 17,662	\$ 18,006	\$ 460		
2	\$ 26,184	\$ 28,120	\$ 26,636	\$ 26,960	\$ 27,648	\$ 920		
3	\$ 35,094	\$ 37,998	\$ 35,772	\$ 36,258	\$ 37,290	\$ 1,380		
4	\$ 44,004	\$ 47,876	\$ 44,908	\$ 45,556	\$ 46,932	\$ 1,840		
5	\$ 52,914	\$ 57,754	\$ 54,044	\$ 54,854	\$ 56,574	\$ 2,300		
6	\$ 61,824	\$ 67,632	\$ 63,180	\$ 64,152	\$ 66,216	\$ 2,760		

# 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)
DIGITAL CONTROL - standard with two count down timers, melt cycle, boil-out capability, and drain valve interlock switch.								
1	\$ 17,530	\$ 18,498	\$ 17,756	\$ 17,918	\$ 18,262	\$ 460	\$ 462	\$ 2,476
2	\$ 26,696	\$ 28,632	\$ 27,148	\$ 27,472	\$ 28,160	\$ 920	\$ 924	\$ 4,952
3	\$ 35,862	\$ 38,766	\$ 36,540	\$ 37,026	\$ 38,058	\$ 1,380	\$ 1,386	\$ 7,428
4	\$ 45,028	\$ 48,900	\$ 45,932	\$ 46,580	\$ 47,956	\$ 1,840	\$ 1,848	\$ 9,904
5	\$ 54,194	\$ 59,034	\$ 55,324	\$ 56,134	\$ 57,854	\$ 2,300	\$ 2,310	\$ 12,380
6	\$ 63,360	\$ 69,168	\$ 64,716	\$ 65,688	\$ 67,752	\$ 2,760	\$ 2,772	\$ 14,856

# 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)
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	\$ 18,880	\$ 19,776	\$ 19,034	\$ 19,196	\$ 19,540	\$ 460	\$ 462	\$ 2,476
2	\$ 29,252	\$ 31,188	\$ 29,704	\$ 30,028	\$ 30,716	\$ 920	\$ 924	\$ 4,952
3	\$ 39,696	\$ 42,600	\$ 40,374	\$ 40,860	\$ 41,892	\$ 1,380	\$ 1,386	\$ 7,428
4	\$ 50,140	\$ 54,012	\$ 51,044	\$ 51,692	\$ 53,068	\$ 1,840	\$ 1,848	\$ 9,904
5	\$ 60,584	\$ 65,424	\$ 61,714	\$ 62,524	\$ 64,244	\$ 2,300	\$ 2,310	\$ 12,380
6	\$ 71,028	\$ 76,836	\$ 72,384	\$ 73,356	\$ 75,420	\$ 2,760	\$ 2,772	\$ 14,856

Note 1: 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.

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

# of Fryers	1	2	3	4	5	6
Price	\$ 336	\$ 336	\$ 504	\$ 672	\$ 840	\$ 1,008

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 X.

		STAINLESS STEEL BACK (SS) ADD \$	APPROX SHIP WT. (LBS.)	APPROX CUBIC FEET
BNB-SSH55	\$ 1,042	\$ 480	150	17
BNB-SSH60/75	\$ 1,042	\$ 480	150	23

If BNB is added between two fryers, an additional \$ 848 piping charge will apply.

Flush Hose - to assist in rinsing the tank during oil filtration	\$ 416
Filter Heater - for use with solid shortening	\$ 446
PFW-1 Built-in Foodwarmer, 750watt	\$ 990
Paperless Filter Option	\$ 332

APPROXIMATE SHIPPING WEIGHT CHART (LBS.)

Fryers	1	2	3	4	5	6
SSH55/55R	350	550	785	980	1,195	1,410
SSH60/60W/75	380	602	843	1,084	1,325	1,566

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

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

SOLSTICE ELECTRIC PREPACKAGED SYSTEMS WITH FILTER ELECTRIC

Select From These Prepackaged Systems Or Build Your Own On Page 7.

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

# 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)
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SOLID STATE THERMOSTAT - standard with melt cycle, boil-out capability, and drain valve interlock switch.

1	\$ 15,804	\$ 16,908	\$ 17,762	\$ 18,664	\$ 19,530	\$ 460		
2	\$ 23,244	\$ 25,452	\$ 27,160	\$ 28,964	\$ 30,696	\$ 920		
3	\$ 30,684	\$ 33,996	\$ 36,558	\$ 39,264	\$ 41,862	\$ 1,380		
4	\$ 38,124	\$ 42,540	\$ 45,956	\$ 49,564	\$ 53,028	\$ 1,840		
5	\$ 45,564	\$ 51,084	\$ 55,354	\$ 59,864	\$ 64,194	\$ 2,300		
6	\$ 53,004	\$ 59,628	\$ 64,752	\$ 70,164	\$ 75,360	\$ 2,760		

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

1	\$ 16,060	\$ 17,164	\$ 18,018	\$ 18,920	\$ 19,786	\$ 460	\$ 462	\$ 2,476
2	\$ 23,756	\$ 25,964	\$ 27,672	\$ 29,476	\$ 31,208	\$ 920	\$ 924	\$ 4,952
3	\$ 31,452	\$ 34,764	\$ 37,326	\$ 40,032	\$ 42,630	\$ 1,380	\$ 1,386	\$ 7,428
4	\$ 39,148	\$ 43,564	\$ 46,980	\$ 50,588	\$ 54,052	\$ 1,840	\$ 1,848	\$ 9,904
5	\$ 46,844	\$ 52,364	\$ 56,634	\$ 61,144	\$ 65,474	\$ 2,300	\$ 2,310	\$ 12,380
6	\$ 54,540	\$ 61,164	\$ 66,288	\$ 71,700	\$ 76,896	\$ 2,760	\$ 2,772	\$ 14,856

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	\$ 17,338	\$ 18,442	\$ 19,296	\$ 20,198	\$ 21,064	\$ 460	\$ 462	\$ 2,476
2	\$ 26,312	\$ 28,520	\$ 30,228	\$ 32,032	\$ 33,764	\$ 920	\$ 924	\$ 4,952
3	\$ 35,286	\$ 38,598	\$ 41,160	\$ 43,866	\$ 46,464	\$ 1,380	\$ 1,386	\$ 7,428
4	\$ 44,260	\$ 48,676	\$ 52,092	\$ 55,700	\$ 59,164	\$ 1,840	\$ 1,848	\$ 9,904
5	\$ 53,234	\$ 58,754	\$ 63,024	\$ 67,534	\$ 71,864	\$ 2,300	\$ 2,310	\$ 12,380
6	\$ 62,208	\$ 68,832	\$ 73,956	\$ 79,368	\$ 84,564	\$ 2,760	\$ 2,772	\$ 14,856

Note 1: 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.

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

# of Fryers	1	2	3	4	5	6
Price	\$ 336	\$ 336	\$ 504	\$ 672	\$ 840	\$ 1,008

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 X.

		STAINLESS STEEL BACK (SS) ADD \$	APPROX SHIP WT. (LBS.)	APPROX CUBIC FEET
BNB-SE14	\$ 1,042	\$ 460	150	17
BNB-SE18	\$ 1,042	\$ 460	150	23

If BNB is added between two fryers, an additional \$ 848 piping charge will apply.

Flush Hose - to assist in rinsing the tank during oil filtration	\$ 416
Filter Heater - for use with solid shortening	\$ 446
PFW-1 Built-in Foodwarmer, 750watt	\$ 990
Paperless Filter Option	\$ 332

APPROXIMATE SHIPPING WEIGHT CHART (LBS.)

Fryers	1	2	3	4	5	6
SE14X/SE14/SE14R	350	550	785	980	1,195	1,410
SE18S/SE18R	380	602	843	1,084	1,325	1,566

*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 PREPACKAGED SYSTEMS WITH FILTER GAS

Select From These Prepackaged Systems Or Build Your Own On Page 9.

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

# of Fryers	Model SG14S	Model SG14RS	Model SG18S	Suffix SS Stainless Back	Back-up T-stat	Basket Lifts (See Note 1)
MILLIVOLT THERMOSTAT						
1	\$ 15,240	\$ 16,206	\$ 16,628	\$ 460		
2	\$ 22,116	\$ 24,048	\$ 24,892	\$ 920		
3	\$ 28,992	\$ 31,890	\$ 33,156	\$ 1,380		
4	\$ 35,868	\$ 39,732	\$ 41,420	\$ 1,840		
5	\$ 42,744	\$ 47,574	\$ 49,684	\$ 2,300		
6	\$ 49,620	\$ 55,416	\$ 57,948	\$ 2,760		

SOLID STATE THERMOSTAT - standard with melt cycle, boil-out capability, matchless ignition, and drain valve interlock switch.

1	\$ 16,032	\$ 16,998	\$ 17,420	\$ 460		
2	\$ 23,700	\$ 25,632	\$ 26,476	\$ 920		
3	\$ 31,368	\$ 34,266	\$ 35,532	\$ 1,380		
4	\$ 39,036	\$ 42,900	\$ 44,588	\$ 1,840		
5	\$ 46,704	\$ 51,534	\$ 53,644	\$ 2,300		
6	\$ 54,372	\$ 60,168	\$ 62,700	\$ 2,760		

DIGITAL CONTROL - standard with two count down timers, melt cycle, boil-out capability, matchless ignition and drain valve interlock switch.

1	\$ 16,248	\$ 17,214	\$ 17,636	\$ 460	\$ 462	\$ 2,476
2	\$ 24,132	\$ 26,064	\$ 26,908	\$ 920	\$ 924	\$ 4,952
3	\$ 32,016	\$ 34,914	\$ 36,180	\$ 1,380	\$ 1,386	\$ 7,428
4	\$ 39,900	\$ 43,764	\$ 45,452	\$ 1,840	\$ 1,848	\$ 9,904
5	\$ 47,784	\$ 52,614	\$ 54,724	\$ 2,300	\$ 2,310	\$ 12,380
6	\$ 55,668	\$ 61,464	\$ 63,996	\$ 2,760	\$ 2,772	\$ 14,856

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	\$ 17,558	\$ 18,524	\$ 18,946	\$ 460	\$ 462	\$ 2,476
2	\$ 26,752	\$ 28,684	\$ 29,528	\$ 920	\$ 924	\$ 4,952
3	\$ 35,946	\$ 38,844	\$ 40,110	\$ 1,380	\$ 1,386	\$ 7,428
4	\$ 45,140	\$ 49,004	\$ 50,692	\$ 1,840	\$ 1,848	\$ 9,904
5	\$ 54,334	\$ 59,164	\$ 61,274	\$ 2,300	\$ 2,310	\$ 12,380
6	\$ 63,528	\$ 69,324	\$ 71,856	\$ 2,760	\$ 2,772	\$ 14,856

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.

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

# of Fryers	1	2	3	4	5	6
Price	\$ 336	\$ 336	\$ 504	\$ 672	\$ 840	\$ 1,008

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 X.

		STAINLESS STEEL BACK (SS) ADD \$	APPROX SHIP WT. (LBS.)	APPROX CUBIC FEET
BNB-SG14	\$ 1,042	\$ 460	150	17
BNB-SG18	\$ 1,042	\$ 460	150	23

If BNB is added between two fryers, an additional \$ 848 piping charge will apply.

Flush Hose - to assist in rinsing the tank during oil filtration	\$ 416
Filter Heater - for use with solid shortening	\$ 446
PFW-1 Built-in Foodwarmer, 750watt	\$ 990
Paperless Filter Option	\$ 332

APPROXIMATE SHIPPING WEIGHT CHART (LBS.)

Fryers	1	2	3	4	5	6
SG14	350	550	785	980	1,195	1,410
SG18	380	602	843	1,084	1,325	1,566

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

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

FREE PERFORMANCE CHECK:**TO RECEIVE YOUR FREE PERFORMANCE CHECK:**

- Call and schedule with your local Authorized Service and Parts Distributor (ASAPD). Check our website to find your local ASAPD, www.pitco.com/serv.asp
 - Performance check is to be done after the customer has put the equipment into use.
 - The ASAPD will:
 - ✓ Schedule the service within 10 business days during normal business hours.
 - ✓ Check for proper installation
 - ✓ Check for proper performance
- * Performance check is not intended to be a form of a start-up. The purpose is to verify the equipment is installed correctly, safely, check supplied utilities, it's operating properly and the customer is satisfied with the performance of the equipment.

START-UP:**WE NOW OFFER PREPAID START-UPS!**

- Just \$175 for the first serial number and \$30 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
- * A Start-up must be called into an ASAPD at least 3 days prior to requiring the service
- * 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. Any start-up before or after these hours will be charged at time and on half.

EXTENDED WARRANTY:**WE NOW OFFER EXTENDED WARRANTIES!**

- Extend your Pitco Factory warranty for a full year! Call your Pitco customer service rep for pricing!

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
- Type of tank and exterior
- 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.

Minimum Equipment Order: \$300.00 net

Payment Terms: NET 30 Days to customers on open account

Payment not received within invoice terms may be subject to penalty.

Cancelled or Changed Orders: Subject to a 15% charge

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 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% Export Infringement Administration Fee, and could be subject to other charges including configuration and CE approval fees. Please contact your Pitco Customer Service Representative for specific details.

To speak to a Customer Service Representative call:

800-258-3708

To order literature:

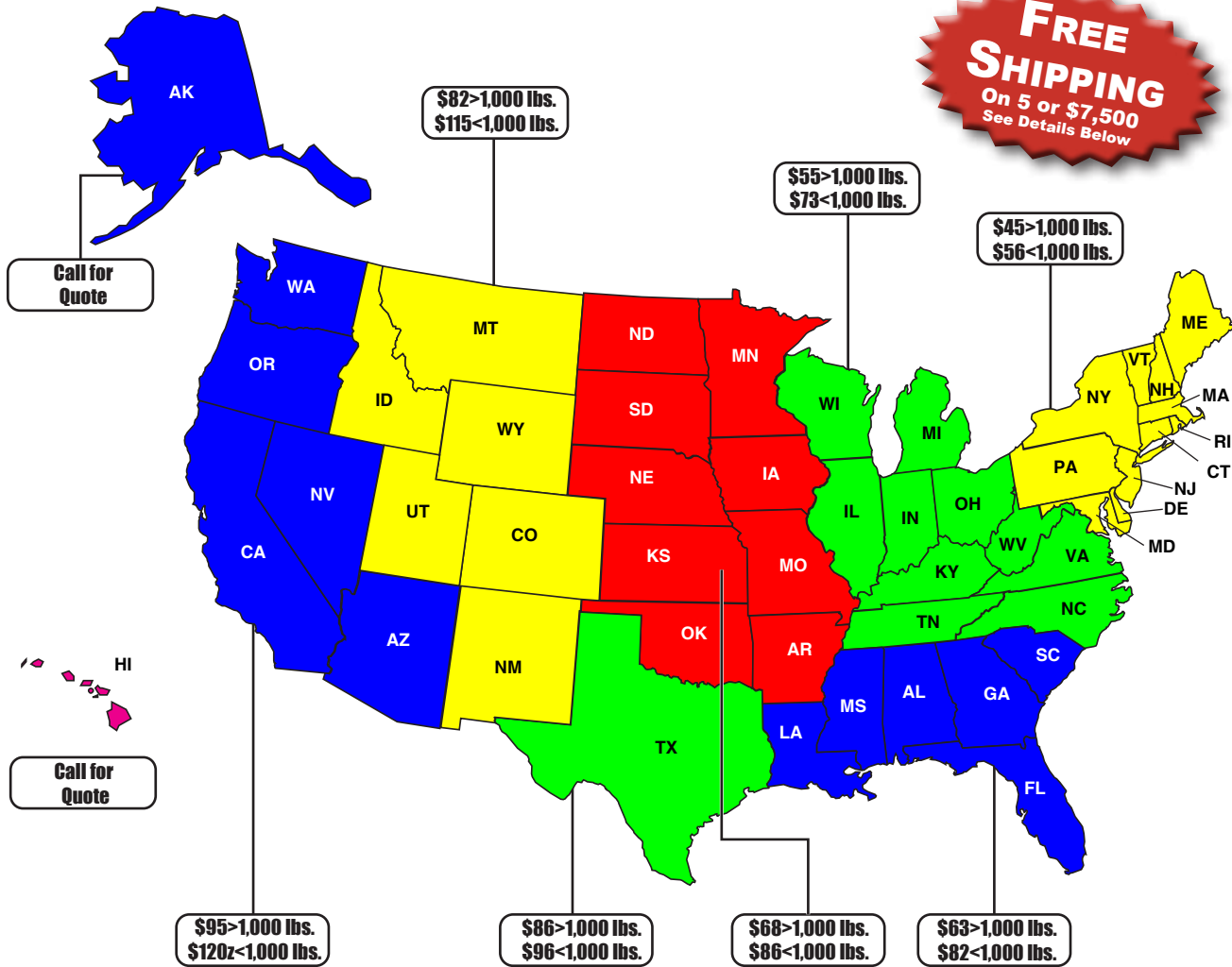
Fax: **603-225-8472**

Email: **literature@pitco.com**

To download literature visit our website at **www.pitco.com**

SHIPPING INFORMATION

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



How to Estimate Freight/Handling Cost

(Minimum charge - \$160.00)

- 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 = \$82.00
 WEIGHT = 345 lbs.
 MULTIPLIER = 345 ÷ 100 = 3.45
 COST = \$82.00 X 3.45 = \$282.90

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 = \$160.00
- 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 within the continental US

FREIGHT CLASSIFICATION: Class 85

ADDITIONAL CHARGES

- Call Before Delivery = \$50.00
 - Inside Delivery = \$80.00
 - Lift Gate Delivery = \$130.00
 - Construction Site Delivery = \$115.00
- All other requests, call for pricing.

US REPRESENTATIVE LOCATOR

State Code Zip	Rep
Alabama	14
Alaska	08
Arizona	22
Arkansas	20
California	
900-908	07
910-928	07
930-935	07
936-937	16
939-941	16
943-961	16
Colorado	11
Connecticut	
060-063	03
0641-0642	03
0643	13
0644-0648	03
0649	13
065	03
066, 068-069	13
Delaware	17
District of Columbia	23
Florida	
324-325	14
All other zip codes	06
Georgia	14
Government	09
Hawaii	16
Idaho	08
Illinois	
600-606	21
609-619	21
620, 622	15
623	21
624	15
625-628	21
629	15
Indiana	
463-464	21
All other zip codes	04
Iowa	15
Kansas	15
Kentucky	04
Louisiana	20
Maine	03
Maryland	01
Massachusetts	03
Michigan	19
Minnesota	12
Mississippi	20
Missouri	15
Montana	08
Nebraska	15
Nevada	
890-891	07
893-898	16
New Hampshire	03

01 **Annabelle Systems, Inc.**
216 Marble Ave NW
Albuquerque, NM 87102
Tel: (505) 842-5724
Fax: (505) 842-5731

02 **Link2 Hospitality**
287 Andrews Street
Rochester, NY 14604
Tel: (585) 254-1780
Fax: (585) 254-2154
www.link2hs.com

03 **C.R. Peterson Associates, Inc.**
31 Eastman Street
Easton, MA 02334
Tel: (800) 257-4040
Fax: (508) 238-3647
www.crpeterson.com

04 **DRC Marketing Group, Inc.**
251 Outerbelt Street
Columbus, OH 43213
Tel: (877) 372-5866
Fax: (614) 367-1450
www.drcmktg.com

05 **Ettinger Rosini & Associates**
11114 Grader Street
Dallas, TX 75238
Tel: (214) 343-2548
Fax: (214) 343-2727
www.ettros.com

06 **Finn Marketing Group, Inc.**
14605 McCormick Drive
Tampa, FL 33626
Tel: (813) 925-1122
Fax: (813) 925-1607
www.finnmarketing.com

07 **Fischer Group**
1636 North Brian Street
Orange, CA 92867
Tel: (714) 921-2660
Fax: (714) 921-2544
www.fischergroup.com

08 **GFR Inc.**
8557 154th Avenue NE Bldg. K
Redmond, WA 98052
Tel: (425) 284-3358
Fax: (425) 885-5957
www.gfr2000.com

09 **Gill Marketing**
1904 W. Parkside Lane Ste 100
Phoenix, AZ 85027
Tel: (602) 943-7700
Fax: (602) 943-2500
www.gillmarketing.com

10 **Griffin Marketing Group**
P.O. Box 867
Irmo, SC 29063
Tel: (803) 407-7373
Fax: (803) 407-7395
www.griffinreps.com

11 **Johnson Pike & Associates, Inc.**
740 Umatilla Street
Denver, CO 80204
Tel: (303) 572-0084
Fax: (303) 572-8152

12 **North Star Agency, Inc.**
7348 Ohms Lane
Edina, MN 55439
Tel: (763) 545-1400
Fax: (763) 545-7158
www.northstaragencyinc.com

13 **Pecinka Ferri Associates**
49 Sindle Avenue
Little Falls, NJ 07424
Tel: (973) 812-4277
Fax: (973) 812-4284
www.pecinkaferri.com

14 **PMR Inc.**
5680 Oakbrook Parkway Suite 130
Norcross, GA 30093
Tel: (770) 441-3100
Fax: (770) 449-6834
www.pmrreps.com

15 **R. R. Jones Associates, Ltd.**
11070 Gravois Industrial Court
St Louis, MO 63128
Tel: (866) 892-2466
Fax: (314) 842-8015
www.rrjonesreps.com

16 **San Francisco Reps, LLC**
25025 Viking Street
Hayward, CA 94545
Tel: (510) 887-2220
Fax: (510) 785-1100
www.sanfranciscoreps.com

17 **Schmid Dewland Associates**
138 Haddonfield-Berlin Road
Gibbsboro, NJ 08026
Tel: (856) 783-3400
Fax: (856) 783-7375
www.schmiddeerland.com

18 **Specialized Marketing**
2236 Bluemound Road Unit B
Waukesha, WI 53186
Tel: (262) 798-1533
Fax: (262) 798-1536
www.specmktgwi.com

19 **Stiefel Associates, Inc.**
3125 Pine Tree Road Ste 3C
Lansing, MI 48911
Tel: (517) 393-3019
Fax: (517) 393-3023
www.stiefelrep.com

20 **PMR West**
7895 Stage Hills Blvd, Ste 111
Bartlett, TN
Tel: (901) 380-9043
Fax: (901) 380-9821

21 **The Jay Mark Group**
175 Lively Blvd.
Elk Grove Village, IL 60007
Tel: (847) 545-1918
Fax: (847) 545-1932
www.jaymark.net

22 **The McCall Group**
4902 E Cholla Street
Scottsdale, AZ 85254
Tel: (602) 795-7304
Fax: (602) 795-7338
www.azmccallgroup.com

23 **The Schmid Wilson Group, Inc.**
11409 Cronhill Drive Ste K
Owings Mills, MD 21117
Tel: (410) 998-9191
Fax: (410) 998-9195
www.theswag.com

24 **W.D. Colledge**
82 White Oak Terrace
Moncton, New Brunswick E1G 2A8
Tel: (506) 859-4127
Fax: (506) 852-4002

25 **W.D. Colledge**
1144 Douglas Terrace
Port Coquitlam, BC V3C 5X2
Tel: (778) 216-1221
Fax: (778) 216-0351

26 **W.D. Colledge**
3220 Orlando Drive, Unit 3
Mississauga, Ontario
Tel: (905) 677-4428
Fax: (905) 677-5357

27 **W.D. Colledge**
1006 Warsaw Street
Winnipeg, Manitoba R3M 1E4
Tel: (204) 896-0803
Fax: (204) 896-0829

28 **W.D. Colledge**
41 Willowbend Court
Halifax, NS B3M 3L3
Tel: (902) 477-4562
Fax: (902) 477-0243

29 **W.D. Colledge**
312 Beringer Crescent
Edmonton, AB T5T 6B6
Tel: (708) 444-8928
Fax: (708) 444-8070

29 **W.D. Colledge**
78 Cresthaven View SW
Calgary, AB T3B 5Y1
Tel: (403) 455-5500
Fax: (403) 775-7512

30 **W.D. Colledge**
86 AV Laval
Laval, QU H7N 3V4
Tel: (514) 953-0984
Fax:

30 **W.D. Colledge**
8568A Lemieux Street
LaSalle, QU H8N 2B6
Tel: (514) 365-3753
Fax: (514) 365-0761

US REPRESENTATIVE LOCATOR

State Code Zip	Rep
New Jersey	
070-079	13
080-086	17
087-089	13
New Mexico	01
New York	
100-119	13
All other zip codes	02
North Carolina	10
North Dakota	12
Ohio	04
Oklahoma	05
Oregon.....	08
Pennsylvania	
150-168	04
All other zip codes	17
Rhode Island	03
South Carolina.....	10
South Dakota.....	12
Tennessee	
380-383	20
All other zip codes	16
Texas	
798-799	01
All other zip codes	05
Utah	11
Vermont	03
Virginia.....	23
Washington.....	08
West Virginia	04
Wisconsin	
530-539	18
540	12
541-546	18
547-548	12
549	18
Wyoming.....	11
CANADA	
Alberta	29
British Columbia	25
Manitoba.....	27
New Brunswick.....	24
Nova Scotia	28
Saskatchewan	24
Ontario.....	26
Quebec.....	30