

SOLSTICE SUPREME GAS FRYERS

SSH75, SSH75C



Pitco SSH75 fryers with Solstice Supreme Burner Technology offer energy-saving, high-production frying. Designed for high volume usage, this 111 MJ commercial fryer features a +/- 38 liter oil capacity per tank and 70% thermal efficiency and ENERGYSTAR® performance without the need for complex blowers. This extra-large cold zone tube fryer ensures fast recovery times and less oil absorption, resulting in better quality fried food with a crispy finish, all while keeping harmful sediment away from the heat and maximizing oil life. The self-cleaning burner runs a daily 30-second cycle for optimal efficiency. Patented down draft production optimized combustion efficiency, making these fryers low-maintenance and reliable – ideal for high volume restaurants and multi-store chains.

STANDARD FRYER FEATURES & ACCESSORIES

- Tank - stainless steel construction
- Cabinet - stainless front, door and sides
- Solstice Burner Technology, No blower or ceramics
- High Efficiency design, EnergyStar performance
- Solid State T-Stat with melt cycle & boil out mode
- Matchless Ignition automatically lights the pilot when the power is turned on
- DVI drain valve interlock safety system turns the heat off preventing the oil from scorching / overheating.
- High Temperature safety limit switch
- Heavy duty 3/16" bottom door hinge
- 1 1/4" (32 mm) Full port drain valve for fast draining
- Separate Manual gas shutoffs, for front servicing
- Integrated flue deflector
- 9" (229 mm) adjustable legs, easier access to clean
- Tube rack, allows crumbs & debris into cool zone
- Removable basket hanger, requires no tools
- Drain Line Clean out rod, lid and brush
- Drain Extension
- Fryer cleaner sample packet
- 3 Baskets

CONTROL OPTIONS

Solid State Control – SSH75

Temperature Monitoring
Auto Lighting of Pilot
Melt Cycle
Boil Out



12-Button Computer Control – SSH75C

Turning On/Off
Auto Lighting of Pilot
Temperature Monitoring
Cooking Timer
Shake & Hold Timers
Load Compensation Mode
Boil Out Mode
Melt Cycle
Programming Mode
Adjustable Alarm & Alerts
Password Option



Solid State Control option shown

Note: The controller style must be specified when ordering. Standard fryers come with one type only.

Please note, due to ongoing product development and improvement, we reserve the right to change product design and specification at any time without notice.



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SPECIFICATIONS

Dimensions (W x D x H)	498 x 875 x 1172mm
Cooking Area (W x D x H)	457 x 127 x 457mm
Oil Capacity	+/-38 Litres
Rating	116MJ
Weight	125Kg

GAS SYSTEM REQUIREMENTS

	NG	LPG
Store Supply Pressure*	17.4 mbars/ 1.7 kPa	27.4 mbars/ 2.7 kPa
Burner Manifold Pressure	10 mbars / 1 kPa	25mbars/ 2.4 kPa

Minimum 10amp 240V supply, Plug not included.

* Check plumbing / gas codes for proper gas supply line sizing to sustain burner pressure when all gas appliances are full on.

INSTALLATION CLEARANCES

Front min.	762mm
Floor min.	152mm
Combustible material – Sides min.	152mm
Combustible material – Rear min.	152mm
Non-Combustible material – Sides min.	0
Non-Combustible material – Rear min.	0
Fryer Flue Area	Do not block / restrict flue gases from flowing into hood or install vent hood drains over the flue.

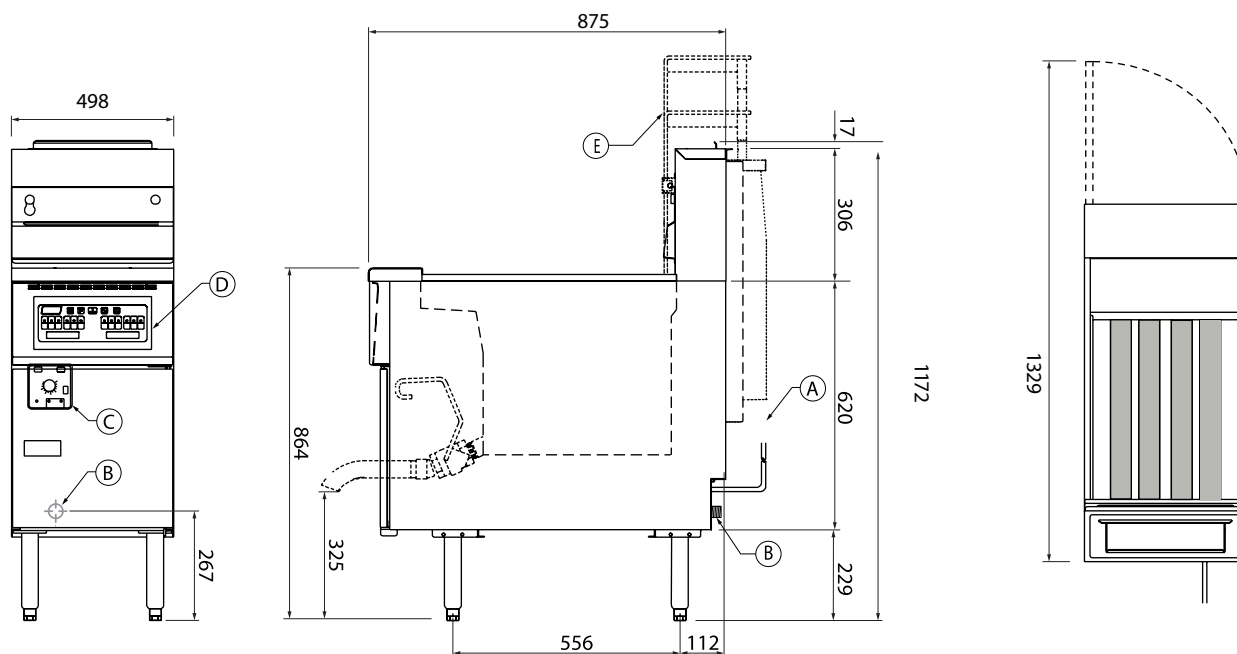
A Electrical Connection

B 3/4" BSP Gas Connection

C Solid State Controls

D Computer Control Panel

E Basket Lifter (Optional)



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