

SOLSTICE ELECTRIC FRYER

SE14-4/FD, SE14C-4/FD



The Pitco SE14 Filter fryer combines high-production electric frying and built-in oil filtration in one space-saving cabinet. Designed for performance and efficiency, it features fixed heating elements for consistent heat transfer and ENERGY STAR®-rated operation. The simple two-step filtration system helps extend oil life, while mercury-free contactors and stainless steel construction support long-term reliability. Ideal for busy kitchens that need powerful frying with easy daily maintenance.

STANDARD FRYER FEATURES & ACCESSORIES

- Tank - stainless steel construction
- Cabinet - stainless front, door and sides
- Fixed heating elements
- Mercury Free heating contactors
- High Temperature safety limit switch
- Drain valve interlock
- 32mm Full port drain valve for fast draining
- 9" swivel castors with front brakes easier access to clean
- Drain Line Clean out rod
- Element rack
- Removable basket hanger
- Fryer cleaning brush, lids and brush
- Fryer cleaner sample packet
- 2 Baskets per tank

FRYER FILTER SYSTEM

- Simple two-step filtration
- Fast filtering with a 30L per minute pump for quick oil refills
- Easy, hassle-free hookup with a self-aligning filter connection
- Rear oil return helps clean the fryer bottom
- Durable stainless steel filter pan with rear wheels for easy movement
- Convenient self-storing lid stays out of the way
- Comes standard with: washdown/discharge hose

CONTROL OPTIONS

Solid State Control – SE14

Temperature Monitoring
Melt Cycle
Boil Out



12-Button Computer Control – SE14C

Turning On/Off
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

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

MIDDLEBY GOLDSTEIN

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AND MANUFACTURING PLANT**
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Smithfield NSW 2164

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SPECIFICATIONS

Dimensions (W x D x H)	1588 x 875 x 1010mm
Cooking area per tank	356 x 356mm
Oil capacity per tank	22 Litres
Rating	68kW
Weight	444 Kg

ELECTRICAL REQUIREMENTS

415/240 Volts, 32 amp, 50/60 Hz, 3 ph
(per fryer in bank)

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

FILTER SPECIFICATIONS

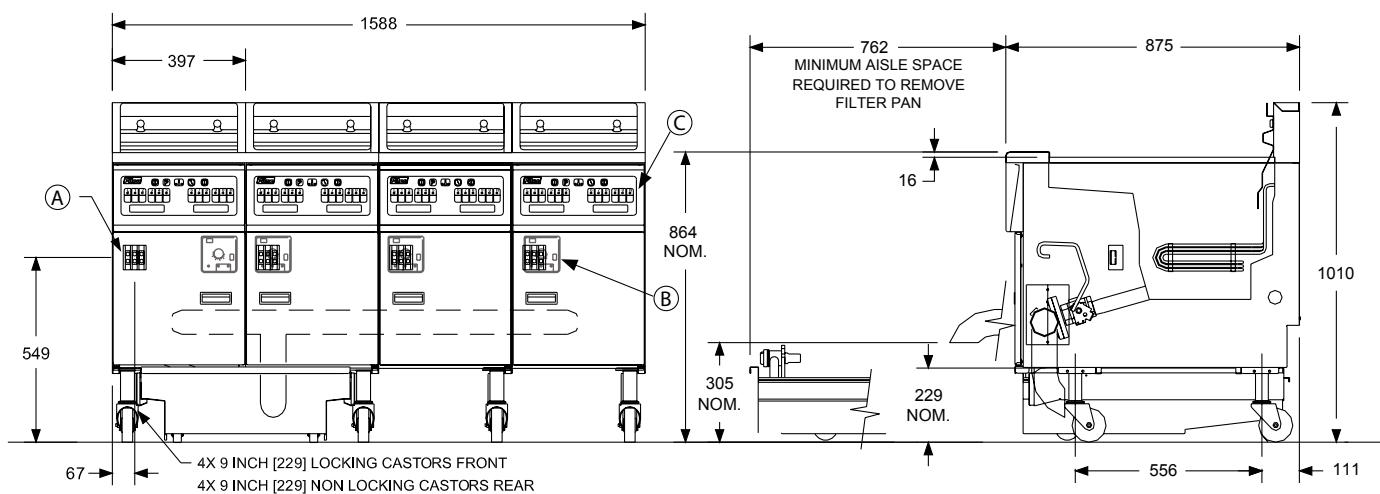
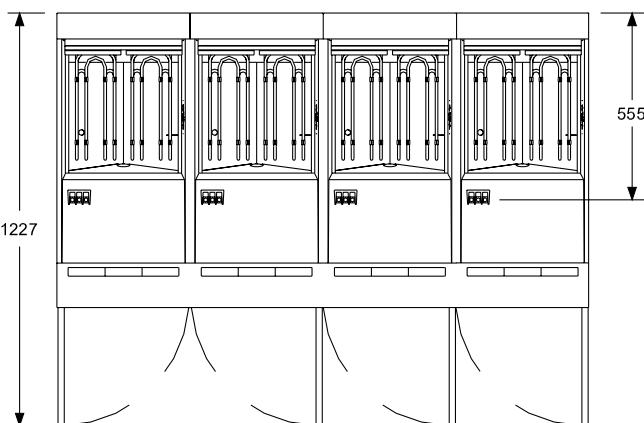
Filter pump rated flow 30LPM

A 4x Power supply hook-up

B Solid State Controls

C Computer Control Panel

Power leads and plugs required (not included).



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