

Gas Floor Fryer 40-50 lb - IntelliFry Computer Controller

PITCO | Model SSH55C | 1 Frypot | 2 Baskets | 240 V / 1 HP / 50 Hz | Made in USA



PITCO

Model SSH55C | Country of Origin: USA

KEY SPECIFICATIONS

Gas floor fryer | IntelliFry computer
Single frypot | two-basket configuration

FRY BASKETS	2
FRYPOTS	1
OIL CAPACITY	40-50 lb
FRYING AREA	356 x 356 mm
CONTROLLER	IntelliFry Computer
ELECTRICAL	240 V / 1 HP
FREQUENCY	50 Hz
LEG HEIGHT	9 in. / 228.6 mm
DIMENSIONS	397 x 875.5 x 1197 mm
SHIP WEIGHT	94.3 kg / 208 lb

APPLICATIONS

- Restaurants & fast-food kitchens
- Hotels & catering operations
- Frying stations
- Commercial foodservice

Product Features & Technical Specifications

PITCO Gas Floor Fryer | Model SSH55C | IntelliFry computer-controlled system

Key Features

- IntelliFry computer controller for programmed commercial frying operation.
- Single full frypot configuration with two fry baskets.
- 40-50 lb oil capacity for medium-to-high volume service.
- 356 x 356 mm frying area.
- 240 V electrical supply with 1 HP rating at 50 Hz.
- 9 in. (228.6 mm) stainless steel legs for floor installation.
- 94.3 kg (208 lb) shipping weight.
- Compact 397 mm width for efficient fryer-line installation.
- Stainless steel commercial fryer construction as shown.

Technical Overview

PRODUCT TYPE	Commercial Gas Floor Fryer
BRAND	PITCO
MODEL NO.	SSH55C
INSTALLATION	Floor Model
CONTROL TYPE	IntelliFry Computer Controller
NUMBER OF FRYPOTS	1
NUMBER OF BASKETS	2
OIL CAPACITY	40-50 lb
FRYING AREA	356 x 356 mm
ELECTRICAL SUPPLY	240 V
ELECTRICAL RATING	1 HP
FREQUENCY	50 Hz
LEG TYPE	Stainless Steel
LEG HEIGHT	9 in. / 228.6 mm
WIDTH	397 mm
DEPTH	875.5 mm
HEIGHT	1197 mm
DIMENSIONS (W X D X H)	397 x 875.5 x 1197 mm
SHIPPING WEIGHT	94.3 kg / 208 lb
COUNTRY OF ORIGIN	USA

Product Description

The PITCO SSH55C is a computer-controlled gas floor fryer with a single 40-50 lb frypot and two baskets.