

Twin Tank Gas Floor Fryer - 2 x 20-25 lb - IntelliFry Controller - 80,000 BTU/hr

PITCO | SSH55T S PRO / SSH55TC | Solstice Supreme High Efficiency | Twin Tanks | USA Made



PITCO

SSH55T S PRO / SSH55TC | USA made

KEY SPECIFICATIONS

Twin-tank gas fryer | IntelliFry computer
Solstice Supreme high-efficiency system

FRYPOTS	2 twin tanks
BASKETS	2
OIL CAPACITY	20-25 lb each
FRYING AREA	178 x 356 mm each
CONTROLLER	IntelliFry Computer
GAS INPUT	80,000 BTU/hr total
ELECTRICAL	240 V / 1 HP / 50 Hz
CURRENT	0.4 A
DIMENSIONS	397 x 875.5 x 1382 mm
SHIP WEIGHT	104 kg / 230 lb

APPLICATIONS

- Fast-food & QSR kitchens
- Hotels & catering operations
- Twin-product frying stations
- Commercial foodservice

Product Features & Technical Specifications

PITCO Solstice Supreme Twin Tank Gas Fryer | SSH55T S PRO / SSH55TC

Key Features

- Solstice Supreme high-efficiency twin-tank gas floor fryer.
- IntelliFry computer controller with solid-state controls.
- Two frypots with 20-25 lb oil capacity per tank.
- Boil-out function and melt cycle for cleaning and shortening management.
- Drain valve interlock, matchless ignition and self-clean burners.
- Downdraft protection for more stable burner performance.
- Stainless steel tanks, front and side construction.
- 9 in. (228.6 mm) stainless steel legs.
- CSA Flame, CSA Star, NSF and CE certifications as supplied.

Technical Overview

PRODUCT TYPE	Commercial Twin Tank Gas Floor Fryer
BRAND	PITCO
SERIES	Solstice Supreme High Efficiency
MODEL NO.	SSH55T S PRO / SSH55TC
INSTALLATION	Floor Model
FRYPOT CONFIGURATION	Twin Tanks
NUMBER OF FRYPOTS	2
NUMBER OF BASKETS	2
OIL CAPACITY	20-25 lb each
TOTAL OIL CAPACITY	40-50 lb
FRYING AREA	178 x 356 mm per tank
CONTROL TYPE	IntelliFry Computer Controller
SECONDARY CONTROLS	Solid-State Controls
BOIL-OUT FUNCTION	Yes
MELT CYCLE	Yes
DRAIN SAFETY	Drain Valve Interlock
IGNITION	Matchless Ignition
BURNER FEATURE	Self-Clean Burners
PROTECTION	Downdraft Protection
CONSTRUCTION	Stainless Steel Tank, Front & Sides
TOTAL GAS INPUT	80,000 BTU/hr
ELECTRICAL	240 V / 1 HP / 50 Hz / 0.4 A
LEG HEIGHT	9 in. / 228.6 mm
DIMENSIONS (W X D X H)	397 x 875.5 x 1382 mm
SHIPPING WEIGHT	104 kg / 230 lb
CERTIFICATIONS	CSA Flame, CSA Star, NSF, CE
COUNTRY OF ORIGIN	USA

Product Description

Twin-tank high-efficiency gas fryer with IntelliFry controls for professional commercial frying.