



Model SE Electric Fryer With SoloFilter

Model SE Electric Fryer - With SoloFilter

Project _____

Item No. _____

Quantity _____



(SE14 SoloFilter with optional I12 computer and rear casters)

STANDARD SPECIFICATIONS

- Welded tank with an extra smooth peened finish ensures easy cleaning.
- Immersion type; sealed construction heating elements with high temperature alloy stainless steel sheath.
- Solstice Electric fryers are designed with a fixed heating element to eliminate oil migration through pivot components. This design creates a safer working environment by keeping the hot elements in the tank where they belong.
- Stainless steel front, door, side panels, and splashback.
- Heavy duty 3/16" (.48 cm) door hinge.

CONTROLS

- Solid State controller maintains the fryer temperature between 250°F (122°C) and 380°F (193°C). Solid State controller has built-in melt cycle and boil-out capability.
- Temperature limit switch safely shuts off the fryer if the oil temperature exceeds the upper limit.
- Drain valve interlock switch shuts disables the fryer if the drain is opened preventing accidental fires. The hermetically sealed proximity switch has no moving parts to get contaminated with grease.

STANDARD ACCESSORIES

- Solid State Control
- Drain valve interlock switch
- Nickel-plated baskets (Twin Size)
- Built-in filtration system with 3" (7.6 cm) drain line
- One nickel-plated tank rack
- One drain line clean-out rod
- Fryer cleaner sample
- 1 1/4" (3.2 cm) full port drain valve
- Removable basket hanger for easy cleaning
- 10" (25.4 cm) adjustable legs front and rear.
- Cabinet - stainless steel front, door, and sides
- Tank - stainless steel

OPTIONAL FILTER SYSTEM

- Filter drawer glides on self aligning roller-less guides
- 1-1/4" NPT drain valve for quick draining on both full and twin tanks.
- Easy to remove filter unit for fast cleaning and paper replacement.
- Filter piping integrated into the fryer for no-hassle filtering.
- Extra large 3" drain manifold to prevent clogging.

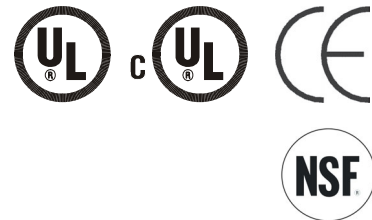
AVAILABLE OPTIONS

- 10" (25.4 cm) fixed casters rear.
- Stainless steel back
- Basket lift*
- Digital controller
- I12 Intellifry computer controller
- Triple baskets
- Tank cover
- Back-up thermostat (for use with digital or I12 control)

*Only available with digital or computer controls

APPROVALS

- UL Certified
- CUL Certified
- NSF Listed
- CE Certified



Pitco Frialator, Inc., P.O. Box 501, Concord, NH 03302-0501 • 509 Route 3A, Bow, NH 03304, USA

Phone (603) 225-6684 • FAX (603) 225-8472 • www.pitco.com

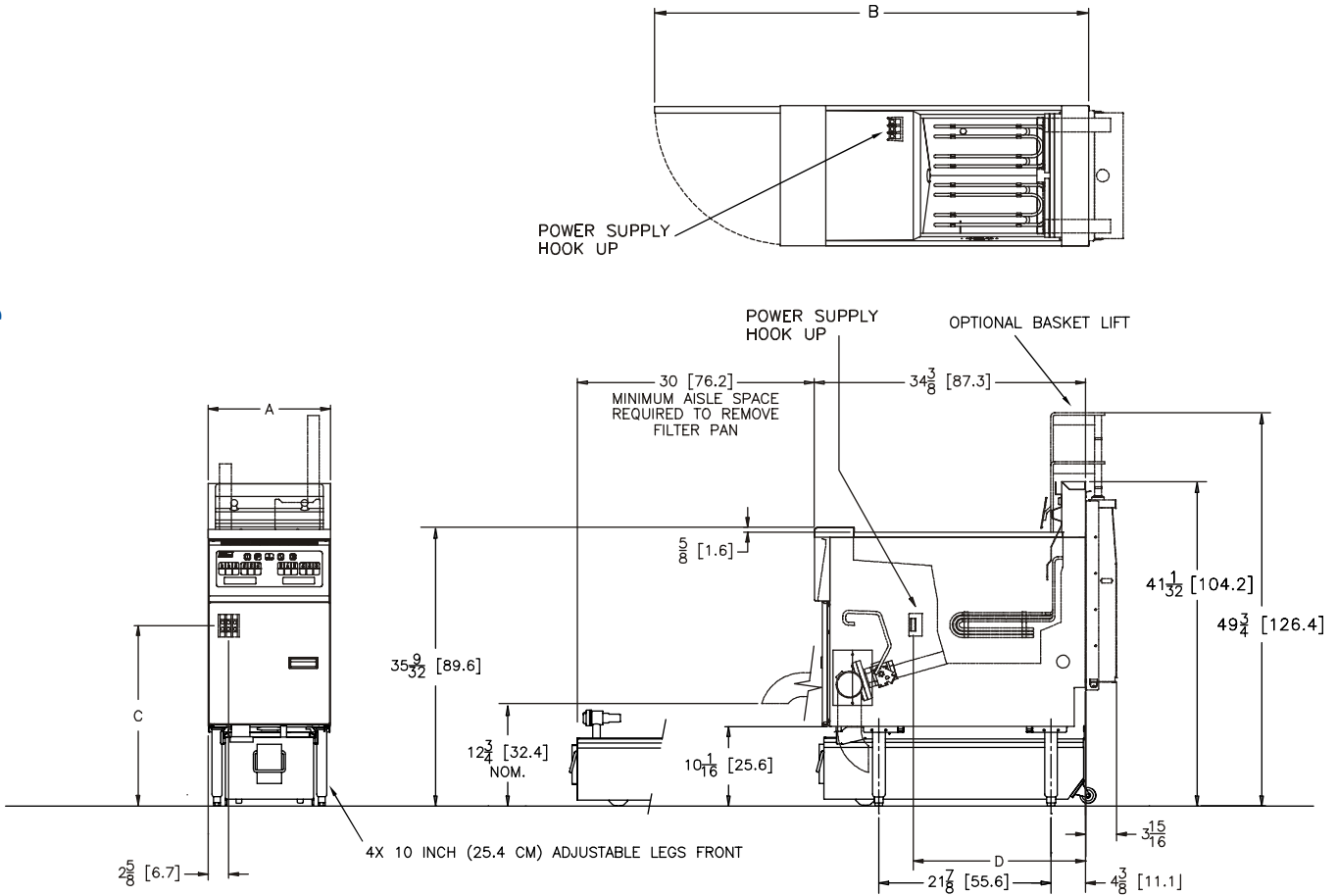


L10-172 Rev 1 (02/07)



Dubick Fixture & Supply, Inc.

Model SE Electric Fryer - With SoloFilter



ELECTRICAL REQUIREMENTS

FILTER PUMP	VOLTS/FREQ	AMPS	HEAT TAPE	CONTROL TYPE	AMPS													
					115V 50/60HZ	200,208V 50/60HZ	220,230,240V 50/60HZ	440-480V 50/60HZ										
8.0GPM (30.3LPM) 1/3HP	115/60	6.8	0.9	SOLID STATE	0.2	0.1	0.1	0.1	STANDARD									
8.0GPM (30.3LPM) 1/3HP	200-208/60	3.1	0.5						OPTIONAL									
6.7GPM (25.4LPM) 1/3HP	200-208/50	3.8	0.5	DIGITAL	0.2	0.1	0.1	0.1	OPTIONAL									
8.0GPM (30.3LPM) 1/3HP	220-230/60	2.8	0.5						OPTIONAL									
6.7GPM (25.4LPM) 1/3HP	220-230/50	3.4	0.5	I-12 COMPUTER	0.2	0.1	0.1	0.1	OPTIONAL									
8.0GPM (30.3LPM) 1/3HP	240/60	3.5	0.5						OPTIONAL									
6.7GPM (25.4LPM) 1/3HP	240/50	3.5	0.5	BASKET LIFT	0.7	0.4	0.4	N/A	OPTIONAL									
	VOLTS/PHASE	200/1	208/1	220/1	230/1	240/1	440/1	480/1	200/3	208/3	220/3	240/3	440/3	480/3	346Y/200/3	380Y/220/3	400Y/230/3	415Y/240/3
17kW SE14/SE18	AMPS PER PHASE	78.6 (15.7kw)	81.7	77.3	73.9	70.8	32.5 (14.3kw)	35.4	45.4 (15.7kw)	47.2	44.6	40.9	18.7 (14.3kw)	20.4	26.2 (12.9kw)	25.8	24.5	23.7
22kW SE14R/SE18R		101.7 (20.3kw)	105.8	100.0	95.7	91.7	42.0 (18.5kw)	45.8	58.7 (20.3kw)	61.1	57.7	52.9	24.3 (18.5kw)	26.5	33.9 (20.3kw)	33.4	31.8	30.6

DIMENSIONS AND CAPACITIES

MODEL	DIM A	DIM B	DIM C	DIM D	OIL CAPACITY	COOK AREA
SE14/SE14R	15 5/8 [39.7]	48 5/8 [122.7]	22 5/8 [54.9]	21 7/8 [55.4]	40-50 LBS [18-23 KG]	14 x 14 3/32 x 4 [35.6 x 36.3 x 10.2]
SE18/SE18R	19 5/8 [49.9]	52 5/8 [132.9]	21 5/8 [52.4]	24 3/8 [63.1]	70-90 LBS [32-41 KG]	18 x 18 5/16 x 4 3/4 [45.7 x 46.5 x 12.1]

SHORT FORM SPECIFICATIONS

Provide Pitco SF (SoloFilter) Solstice filter system. Drain line shall be 3" (7.6 cm) diameter with a swivel drain spout for oil disposal. Filter pickup assembly shall have handles and utilize envelope type filter paper with 475 sq in (3,065 sq. cm.) of filter area for model SE18 - SE18R and 310 sq in (2,000 sq cm) of filter area for model SE14 - SE14R. Filter pump shall pump 8 GPM, 60 Hz (25.4 LPM, 50 Hz). Filter piping to be self-aligning for easy assembly. Filter lid shall be attached to the cabinet for ease of use. Filter pan shall have front stabilizer legs and rear rigid casters for portability. Provide accessories as follows.

TYPICAL APPLICATION

Frying a wide variety of foods in a limited amount of space. Frying that requires a high volume production rate.



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