The Best Fryer in the World... PERIOD

ENERGY STAR

- **Patented self cleaning burner system**

- **Highest thermal efficiency**

- **Fastest temperature recovery**

- **Minimum utility consumption**

- **Widest range of fryers**

Economy Tube Fired Gas Fryers 35C+

Specifications

- Welded tank with an extra smooth peened finish ensures easy cleaning.
- Long-lasting, high-temperature alloy stainless steel heat baffles to provide maximum heating and combustion efficiency.
- Thermostat controls 200^{0}F (93^{0}C) and 400^{0}F (190^{0}C-CE).
- Standing pilot light design provides a ready flame when heat is required.
- Stainless steel cabinet front and door with galvanized sides and back.
- Integrated gas control valve to maintain gas flow with automatically shut-off.
- Temperature limit switch to achieve to desired limit.

Size (Inch) HxWxD	Frying Area (Inch)	BTU Rating	Oil Capacity
47.2x15.1x30.2	14x14	90,000/hr	16-18 Kg

Solstice Gas SG-14T

Size (Inch) HxWxD	Frying Area (Inch)	BTU Rating	Oil Capacity
46.1x15.6x34.5	(14x14)x2	1,00,000/hr per side	9-11 Kg per side

Solstice Gas SG-14

Size (Inch) HxWxD	Frying Area (Inch)	BTU Rating	Oil Capacity
48.3x15.6x34.5	14x14	1,10,000/hr	18-23 Kg

SPECIFICATIONS

- Tank - mild steel construction
- Cabinet - stainless front, door and sides
- Solstice Burner Technology, No blower or ceramics
- Millivolt Thermostat (T-Stat) 200^{0}F-400^{0}F (190^{0}C-93^{0}C CE)
- Themo-Safety pilot with built in regulator.
- High Temperature safety limit switch
- Heavy duty 3/16" bottom door hinge

- 1 ¼" (3.2 cm) Full port drain valve for fast draining
- Separate Manual gas shut-offs, for front servicing
- Integrated flue deflector
- 9"(22.9cm) 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
- Drain extension
- Choice of basket sizes

All The Control You Need!

Millivolt Control

- Manual pilot ignition
- No power required for operation

Solid State Control - Available with Matchless Ignition

- Greater Temperature Control - plus or minus 1°F reactivity from set temperature
- Better recovery, increased production
- Melt Cycle Built In
- Boil Out Built In
- Back up option allows the Solid State control to function as a back up to the Digital Controller, I-12, MultiZone or Profile Computer Control.
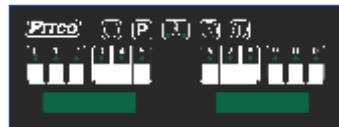
Digital Control -
Available with Matchless Ignition

- Greater Temperature Control - plus or minus 1°F reactivity from set temperature
- Better recovery, increased production
- Melt Cycle
- Boil Out
- Countdown timer with alarm
- Cook time and temperature setting
- Ease of use "touch on/touch off" - 2 product buttons

I-12 Computer Control -
Available with Matchless Ignition

- Greater Temperature Control - plus or minus 1°F reactivity from set temperature
- Better recovery, increased production
- Melt Cycle
- Ease of Use: 8 or 12 product buttons
- Programmable temperature, cook, shake, and hold functions; volume levels
- Anti-boil over mode - prevents damage to controls during this procedure
- Consistent Product - elastic time
- Instant On - Controller calls for heat as soon as a timer is activated instead of waiting for the temperature drop.

Multi-Zone Computer Control -
All the features of the I-12 plus:

- Perfect for 3 basket configuration
- Simple two step process: Select product, then select zone.
- Different color zone for each basket.
- Eliminates confusion of which product started cooking first.

Battery Configurations

Battery Size	Combinations
1	164
2	28,224
3	4,741,632
4	796,594,176
5	133,827,821,568
6	22,483,074,023,424
Total	22,617,703,209,188

Mix and Match

Any size fryer can be located next to any other size fryer as long as they belong to the same platform. (Solstice platforms include: SG*, SSH, SGM, SE) *stand alone fryers are not modular. Filter drawers, dump stations and crisp & holds can be located anywhere within the fryer battery with different controls as per the requirement.
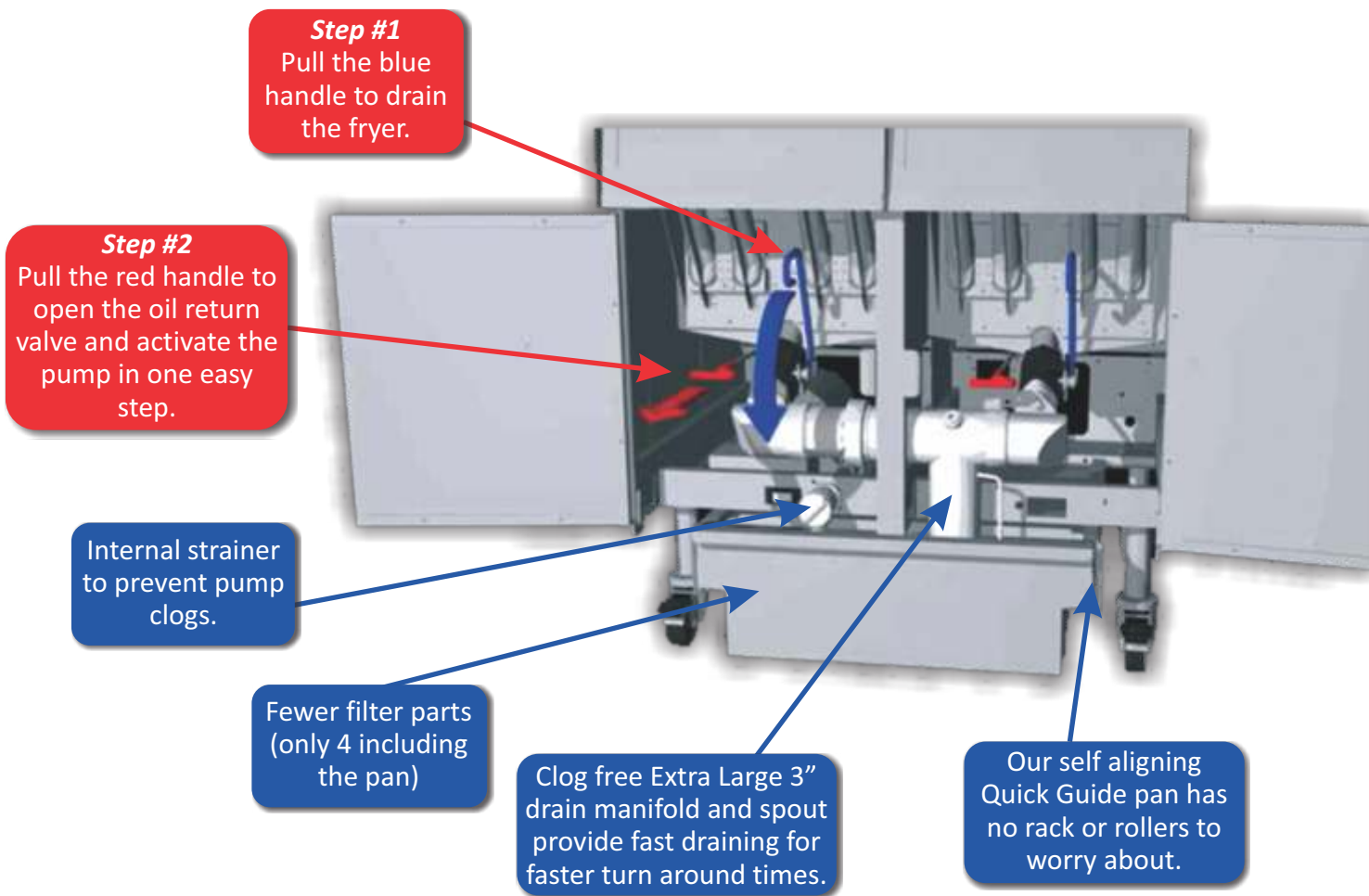
Trillions of Possible Combinations

Solstice modular fryer systems have so many possible combinations to meet your specific needs that it is difficult to count.

1. Model sizes (10 fryers, 4 Others): SSH-55, 55R, 55T, 55TR, 75, 75R, 60, 60R, 60W, 60WR, BNB14, BNB18, PCF14, PCF18
2. Fryer Control Options (4): Solid State, Digital, I-12 Computer, I-12 with backup solid state
3. Baskets Lifts or no basket lifts (2)
4. Singles: (10x4x2)x2 for solofilters + 4 for other models
5. Duals: {(10x4x2)+4}x2 for filter drawer or none to the power of 2 for battery length
6. All other battery sizes are calculated the same as above but to the "power of" is increased.

Solstice Filter Drawer

THE SOLSTICE FILTER SYSTEM IS AVAILABLE ON TWO OR MORE FRYERS, OR THE SOLSTICE SOLOFILTER CAN BE PAIRED WITH A SINGLE GAS OR ELECTRIC FRYER

Step #1
Pull the blue handle to drain the fryer.

Step #2
Pull the red handle to open the oil return valve and activate the pump in one easy step.

Internal strainer to prevent pump clogs.

Fewer filter parts (only 4 including the pan)

Clog free Extra Large 3" drain manifold and spout provide fast draining for faster turn around times.

Our self aligning Quick Guide pan has no rack or rollers to worry about.

Filter drawer guidelines:

1. All filters for gas fryers are available in 115vac -60hz. All single phase. For other voltages, please contact factory.
2. All filters for electric fryers are wired at the factory for the fryer voltage on models from 208-240v. All 440-480v units require an additional 115v supply to power the filter system.
3. Tie into a remote oil system with waste oil piping option, for use with Solstice Filter Drawer in a battery of two or more fryers see page 18 for more details.

MIDDLEBY CELFROST

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