



**Model PH-SSH55-2
Solstice Supreme Gas Open Fryer
With Filtration**



APPLICATION

The PH-SSH55-2 is for Energy Saving High Production frying. It utilizes Solstice Supreme Burner Technology which provides very dependable atmospheric heat transfer and fuel saving Energy Star™* performance without the need for complex power blowers. It is equipped with a space saving under the fryer filter System. This frying system is ideal for cooking Bone-in wings, Boneless wings, Traditional wings, Wedge Fries, Pies, Cheese sticks and other standard YUM freezer to fryer products.

STANDARD FRYER FEATURES

- Fry pot constructed of stainless steel
- Cabinet-stainless steel sides, front, splash back
- Solstice SUPREME Burner Technology, No blower or ceramics
- Self Cleaning Burner & Down Draft Protection
- Wingstreet 3 Color cooking computer
- Matchless pilot ignition system with flame loss safety shut off, dedicated fryer gas shut-off valves
- High temperature limit switch
- Drain valve interlock
- 1 ¼" (3.2 cm) Full port drain valve
- Heavy duty 3/16" (.48 cm) door hinges
- 9" (22.9 cm) swivel adjustable casters, front locking
- Single gas connection –1" (2.54 cm) NPT

ACCESSORY ITEMS SHIPPED WITH UNIT

- 1 - Fry pot drain clean out rod
- 1 - Fry pot cleaning brush
- 1 - Fry pot crumb scoop
- 1 - Filter shovel scoop
- 1 - YUM 14" x 22" (35.6 x 55.9 cm) filter paper envelope starter pack
- 2 - Tube racks
- 2 - Removable tall basket hangers
- 6 - Triple size fry baskets
- 1 - 48" x 1" (122 x 2.54 cm) NPT flexible gas hose with disconnect with 1" (2.54 cm) close nipple

PH-SSH55-2 (Gas Open Fryer w/Filtration)
SHORT FORM DESCRIPTION

Solstice Gas Open Fryer PH-SSH55-2
(L10476-Ax, Gas type, Voltage, kBTU/hr, Gas Line up (L/R) SSH55,filter,SSH55 with Wingstreet 3 Color cooking computer, matchless ignition, Self Cleaning Burner & Down Draft Protection, drain valve interlock, SS sides & front, casters. Accessories includes: (1) clean out rod, (1) brush, (1) crumb scoop, (1) filter shovel scoop, (1) YUM 14" x 22" (35.6 x 55.9 cm) filter paper envelope starter pack, (2) tube racks, (2) removable tall basket hangers, (6) triple baskets, (1) 48" x 1" (122 x 2.54 cm) flexible gas hose with 1" (2.54 cm) close nipple. Performance and installation check by a qualified service representative.

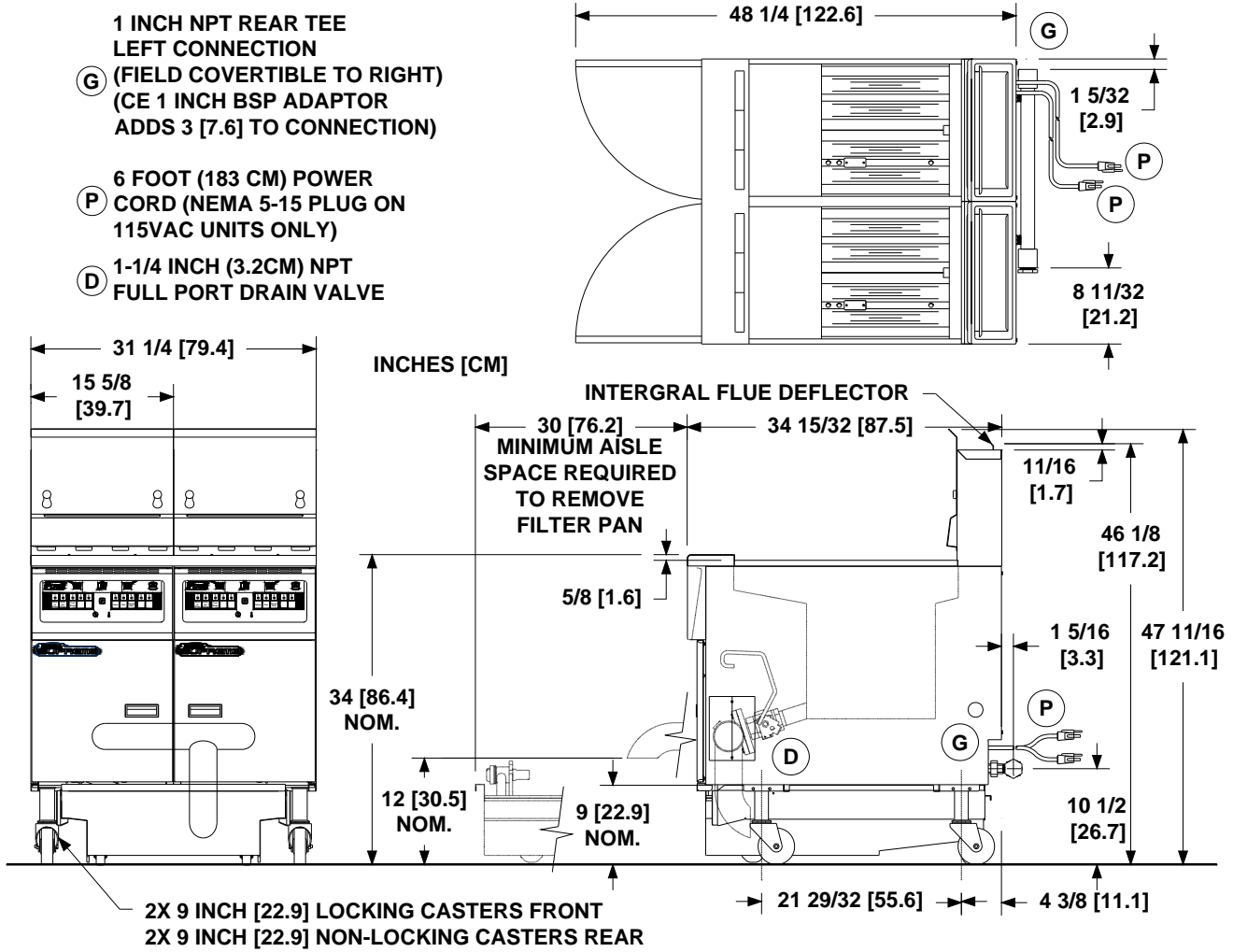
Pitco Ref. #:
L10476-A1- NATURAL, 115V, 80kBTu, w/Gas Hose
L10476-A2 -PROPANE, 115V, 80kBTu, w/Gas Hose

STANDARD FILTER FEATURES

- Filter pump thermally and overload protected
- Rear oil return for bottom cleaning
- Extra Large 3" (7.6 cm) curved drain spout virtually eliminates splashing and swivels for oil disposal.
- Filter pan is stainless steel with rear wheels for easy movement during cleaning.
- Connection to fryer is self aligning for hands free operation. Easy two step filtering.
- Filter pan lid. Self storing, out of the way.



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INDIVIDUAL FRYER SPECIFICATIONS

Frying Area	Cook Depth	Oil Capacity	Gas Input Rate / Hr	Burner Pressure Nat	Burner Pressure LP
14 x 14 in (35.6 x 35.6 cm)	3-1/4 - 5 in (8.3 - 12.7cm)	40 - 50 Lbs (18-23 kg)	80,000 BTUs (23 kW) (84 MJ)	4" W.C. (10 mbars / 1 kPa)	10" W.C. (25 mbars / 2.4 kPa)

FILTER SPECIFICATIONS

Filter Pan Oil Capacity	Filter Pump Motor	Filter Pump Rated Flow	Filter Media
93 Lbs (42.2 kg)	1/3 HP 50/60 Hz	8 GPM (30.3 LPM) @ 60 Hz 6.7 GPM (25.4 LPM) @ 50 Hz	YUM! 14 x 22 in (35.6 x 55.9 cm) Paper Envelope

FRYER SYSTEM SHIPPING INFORMATION (Approximate)

Shipping Weight	Shipping Crate Size H x W x L	Shipping Cube
560 Lbs (254 kg)	55 x 35 x 48 in (139.7 x 88.9 x 121.9 cm)	53.5 ft ³ . (1.5m ³)

INSTALLATION INFORMATION

GAS SYSTEM REQUIREMENTS			ELECTRIC SYSTEM REQUIREMENTS		
	Natural Gas	LP Gas		115V 60Hz	208 / 220-240V 50-60 hz
Supply Pressure *	7 - 10" W.C. (17.4 mbars/ 1.74 kPa)	11 - 13" W.C. (27.4 mbars/ 2.74 kPa)	Fryer Cord (Total Amps)	1.4	0.8
Total Gas Load / Hr	160,000 Btu (47 kw) (169 MJ)		Filter Cord (Total Amps)	5.4	3.7

* Check plumbing / gas codes for proper gas supply line sizing to sustain burner pressure when all gas appliances are full on.

CLEARANCES

Front min.	Floor min.	Combustible material		Non-Combustible material		Fryer Flue Area
		Sides min.	Rear min.	Sides min.	Rear min.	
30" (76.2 cm)	6" (15.25 cm)	6" (15.2cm)	6" (15.2cm)	0"	0"	Do not block / restrict flue gases from flowing into hood or install vent hood drains over the flue.



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

603-225-6684 • FAX: 603-225-8497 • www.pitco.com

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