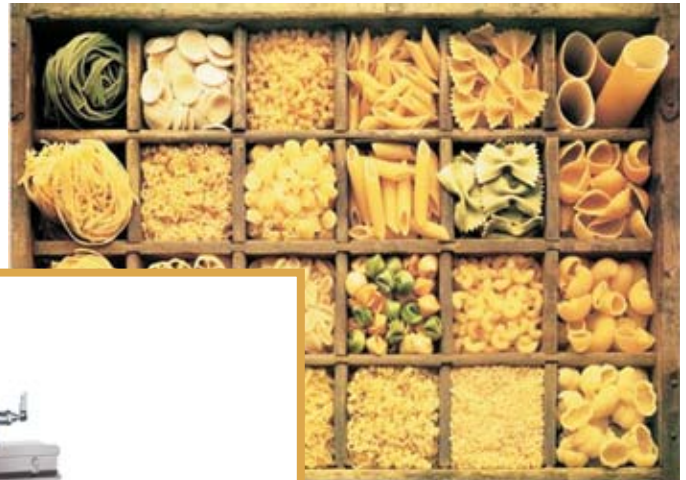




2008 Equipment Price List

Effective 11/01/07

For additional copies, please visit www.pitco.com



Pitco Pasta Cookers
Page 10

TABLE OF CONTENTS

Description	Page
Gas Fryers	
Solstice High Efficiency Supreme Series.....	2
Stand Alone Gas Fryers	3
Solstice Filter Drawer Filtration System.....	4
Solstice Gas Fryers	5
Solstice Gas Prepackaged Systems.....	6
Economy, Solstice Counter Fryer, Solstice Stand Alone, Solstice Drop-In	
Donut & High Volume Fryers - Gas & Electric.....	12
Flat Bottom Fryers	13
MEGAFRY - High Volume, High Efficiency	13
Electric Fryers	
Solstice Electric Prepackaged Systems	7
Solstice Filter Drawer Filtration System.....	8
Solstice Electric Fryers	9
Donut & High Volume Fryers - Gas & Electric.....	12
Filtration Systems	
Solstice Filter Drawer Filtration System - Battery and SoloFilter.....	4, 8
Portable Filtration.....	4, 8
Prepackaged Systems Gas	6
Prepackaged Systems Electric.....	7
Pasta Cookers - Gas & Electric.....	10
Solstice Rethermalizer - Gas & Electric.....	11
Basket and Wire Goods.....	16
Options and Accessories.....	14, 15
Castors, Gas Lines, Cleaning, Filtering Accessories, Covers, BNB Cabinets	
Institutional Packages.....	15
Ordering Information.....	17
Shipping Information.....	18

How to contact Pitco:
Tel: 603-225-6684
Fax: 603-225-8472
www.pitco.com

For Literature:
Tel: 603-230-5553
Fax: 603-230-5554
E-mail: literature@pitco.com

It's 3p.m. (E.S.T.)
Do you know
where your
fryer is?



If it's a Pitco fryer....

it's on its way to you. That's because we guarantee next business day shipment on fax or phone orders received by 3 P.M. E.S.T., or we'll send you **a check for \$100.**

So we don't just have the best fryers and the best service. We have the best delivery, too.

THE PITCO PLEDGE

AVAILABLE MODELS

Mix and match up to 4 fryers.

Frying Systems - Natural Gas Only - Rear 'T' Manifold and Casters

SG14S/FD-FFB(BNB)	\$20,042
SG14RS/FD-FF	\$20,854

Portable Filtration

P14 w/o Heater	\$3,550
----------------	---------

Economy Fryers

35C+S	\$3,088
45C+S	\$4,036

Free Standing Floor Fryers

SG14	\$3,444
SG14S	\$4,712
SG14RS	\$5,950
SG18S	\$6,504

REQUIREMENTS

1. Program good for ultimate destination within the United States only.
2. For authorized Pitco Dealers only.
3. If order is called in after 3:00 P.M. E.S.T., shipment will be made on the second business day.
4. Customer must be in good credit standing.
5. Natural or propane models available.
6. Guaranteed Next Day Shipment using Pitco house carriers.
7. Specify **Pitco Pledge Program** when ordering.
8. For elevations of 2,000 ft or less.

Solstice Supreme High Efficiency



MIX AND MATCH



Models Available With Or Without Filtration

All SSH Gas Fryer Systems standard with rear "T" manifold and 9" legs. Casters available below.

Model Number	Oil Capacity (Lbs.)	BTU's	Suffix S Stainless Tank Front/Door Sides	Suffix SS Stainless Tank Front/Door Sides and Back	Approx Ship Wt. (Lbs.)	Approx Cubic Feet	Basket Lifts (see Note 1)
Solid State Thermostat - standard with melt cycle, boil-out capability, matchless ignition, drain valve interlock switch, self-clean burner (patent pending), and downdraft protection (patent pending).							
SSH55-SSTC	40-50	80,000	\$7,074	\$7,464	230	17	
SSH55T-SSTC	20-25ea	40,000ea	\$8,246	\$8,636	250	17	
SSH75-SSTC	75	105,000	\$7,494	\$7,884	275	17	

Digital Control ** - standard with two count down timers, melt cycle, boil-out capability, matchless ignition, drain valve interlock switch, self-clean burner (patent pending), and downdraft protection (patent pending).							
SSH55-D	40-50	80,000	\$7,290	\$7,680	230	17	\$2,402
SSH55T-D	20-25ea	40,000ea	\$8,624	\$9,014	250	17	\$2,402
SSH75-D	75	105,000	\$7,710	\$8,100	275	17	\$2,402

Computerized Control ** - standard with twelve count down timers with elastic "flex time" for more product consistency. Melt cycle, boil-out capability, matchless ignition, drain valve interlock switch, self-clean burner (patent pending), and downdraft protection (patent pending).							
SSH55-C	40-50	80,000ea	\$8,382	\$8,772	230	17	\$2,402
SSH55T-C	20-25ea	40,000ea	\$10,284	\$10,674	250	17	\$2,402
SSH75-C	75	105,000	\$8,802	\$9,192	275	17	\$2,402

Supreme Series SSH Filter System with Unique Filter Drawer Design (/FD)							Approx. Weight lbs
FD-SSH	Number of Full and/or Twin Tanks in System Note: Twin Tank =2 Tanks when pricing Filter Drawer						
		SoloFilter	2	3	4	5	6
		\$7,894	\$8,638	\$9,382	\$10,126	\$10,870	\$11,614

** Solid state backup controller can be added to any fryer that uses a Digital or Computerized Control. Add \$434 for full fryers, \$652 for twin fryers

Note: Filter paper and other accessories available on pages 14 and 15.

Note: 9" casters available for \$316 per set. Batteries require 1/2 set per cabinet, minimum 1 set.

Note 1: To meet AGA/CGA/CSA specification, all gas fryers with basket lifts must be ordered with casters and installed with flexible gas connector with restraining device. Basket lifts add 3-7/8" to overall depth of fryer.

SSH Frying Systems Prepackaged With Filter System



	Solid State Control (-SSTC)	Digital Control (-D)	Computer Control (-C)	Approx. Ship Wt. (Lbs.)	Approx. Cubic Feet
SSH55/FD-FF	\$22,786	\$23,218	\$25,402	570	52
SSH55/FD-FFF	\$30,604	\$31,252	\$34,528	800	70
SSH55/FD-FFFF	\$38,422	\$39,286	\$43,654	1,030	91
SSH55/FD-FT	\$24,702	\$25,296	\$28,048	590	52
SSH55/FD-FFT	\$32,520	\$33,330	\$37,174	820	70
SSH55/FD-FFFT	\$40,338	\$41,364	\$46,300	1,050	91
SSH55/FD-FTT	\$34,436	\$35,408	\$39,820	840	70
SSH55/FD-FFTT	\$42,254	\$43,442	\$48,946	1,070	91

Note: 9" casters available for \$316 per set. Batteries require 1/2 set per cabinet, minimum 1 set.

Stand Alone Gas Fryers

GAS

Models not available with filtration. See page 4 for portable filter systems.

Model Number	Oil Capacity (Lbs.)	BTU's	Mild Steel Tank, Stainless Steel Front/Door	Suffix S Stainless Steel Tank/Front/Door	Suffix SS Stainless Steel Tank/Exterior	Approx. Ship Wt. (Lbs.)	Approx. Cubic Feet
Economy Fryers - Free Standing, stand alone fryer only							
35C+	35-40	90,000	\$2,354	\$3,088	---	161	17
45C+	42-50	122,000	\$3,018	\$4,036	---	181	17

Solstice Counter Top Fryer Millivolt control only.			Mild Steel Tank, Stainless Steel Sides/Front	Suffix S Stainless Steel Tank/Front/Sides	Suffix SS Stainless Steel Tank/Exterior		
SGC	35	75,000	---	\$4,754	---	150	17

Solstice Floor Fryers - Stand Alone Millivolt control only. Solstice fryers are available in systems and/or with filtration. See pages 6-7.							
SG14*	40-50	110,000	\$3,444	\$4,712	\$5,102	200	17
SG14R	40-50	122,000	\$4,682	\$5,950	\$6,340	208	17
SG14T	20-25ea	50,000ea	\$5,892	\$7,178	\$7,568	230	17
SG18	70-90	140,000	\$5,122	\$6,504	\$6,894	226	23
*Free standing, stand alone fryer only (SPECIAL PRICE)							

Solstice Drop-In Fryers Standard millivolt fryers without a cabinet. Drop-in fryers are AGA approved.								Cutout Dimensions
SG14DI	40-50	110,000	---	\$4,408	---	150	17	15"W x 32-1/8"L
SG14RDI	40-50	122,000	---	\$5,232	---	155	17	15"W x 32-1/8"L
SG14TDI	20-25ea	50,000ea	---	\$6,222	---	175	17	15"W x 32-1/8"L
SG18DI	70-90	140,000	---	\$5,600	---	175	23	19"W x 32-1/8"L

Casters, covers and other accessories available on pages 14-15.



Model 35C+



Model SG18



Model SG14DI

Solstice Filter Drawer Filtration System

For Use With Gas Or Electric Fryers

Make a SoloFilter by combining a single fryer with a filter drawer or make a system with up to six fryers.

Model	Number of fryers in system. Add filter price to fryer pricing.					
Sizes	SoloFilter	2	3	4	5	6

Filter Drawer Filtration System

For Use With Solstice Fryers Only - for twin tanks add price for two fryers.
Solstice filter requires separate power connection on all gas fryers and electric fryers of 400 or 440 volt.

FD Solstice	\$7,894	\$8,638	\$9,382	\$10,126	\$10,870	\$11,614
-------------	---------	---------	---------	----------	----------	----------

Filter Drawer Filtration System With Optional BNB Dump Station

For Use With Solstice Fryers Only - for twin tanks add price for two fryers.
Solstice filter requires separate power connection on all gas fryers and electric fryers of 400 or 440 volt.

FD-Solstice	\$8,572	\$9,316	\$10,060	\$10,084	\$11,548	\$12,292
-------------	---------	---------	----------	----------	----------	----------

Flush Hose \$390 - Filter Heater \$418

Special Piping Charges For All Filter Systems

Piping charge for fryer to add to existing Solstice Battery Filter Drawer or SoloFilter, and piping through a BNB Dump Station.

\$744

Rules Of Thumb:

- Filter Drawer - when pricing twin tank fryers in a filter system, add for two fryers.
Example: Filter Drawer for two full tank and two twin tank fryers would use the 6 fryer pricing.
Two full tank = two fryers; two twin tanks = four fryers.
- All filters for gas fryers are available in 115vac -60hz. All single phase.
For other voltages, please contact factory.
- 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.
- All systems standard with filter cover and channel strip.
- All multiple tank gas filter systems come standard with rear "T" manifolds.
- Shipping weight 150 lbs. Add 15 pounds for each filter piping.
- Tie into a remote oil system with waste oil piping option, fuse with Solstice Filter Drawer in a battery of two or more fryers \$784**

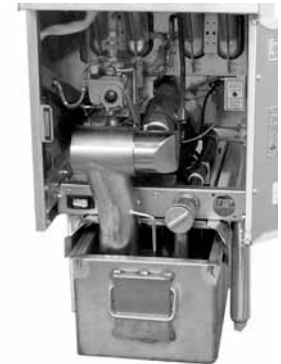
Solstice
SoloFilter



Solstice Filter Drawer



Model P14
Portable Filter



SoloFilter

Portable Filtration

Filter requires separate power connection.
For use with gas or electric fryers.

Filter Model No.	Oil Capacity Lbs.	Filter mounted on 2" casters (P6071062) For use with:	List Price	Approx. Ship Wt. Lbs.	Filter Heater (add-on)
P14	55	All 14 size fryers	\$3,550	131	\$418
P18	75	All 18 size fryers	\$4,186	156	\$418
P24	160	All 24 fryers	\$4,842	181	\$418
RP14	55	All 14 size fryers (Reversible Pump)	\$3,742	131	\$418
RP18	75	All 18 size fryers (Reversible Pump)	\$4,384	156	\$418
P34	210	All 34 size fryers	\$4,842	206	\$418

Solstice Gas Fryers

For Use In A System Or Stand Alone

GAS

All Solstice Gas Systems standard with rear "T" gas manifold and 9" legs. For prepackaged systems see page 6.

Model Number	Oil Capacity (Lbs.)	BTU's	Suffix S Stainless Steel Tank, Front and Sides	Suffix SS Stainless Steel Tank, Front Sides and Back	Approx. Ship Wt. (Lbs)	Approx. Cubic Feet	Back-up T-Stat	Basket Lifts (See Note 1)
Millivolt Thermostat								
SG14	40-50	110,000	\$5,126	\$5,516	200	17		
SG14R	40-50	122,000	\$5,950	\$6,340	208	17		
SG14T	20-25ea	50,000ea	\$7,178	\$7,568	230	17		
SG18	70-90	140,000	\$6,504	\$6,894	226	23		

Solid State Thermostat - standard with melt cycle, boil-out capability, matchless ignition, and drain valve interlock switch.								
SG14-SSTC	40-50	110,000	\$5,800	\$6,190	200	17		
SG14R-SSTC	40-50	122,000	\$6,624	\$7,014	208	17		
SG14T-SSTC	20-25ea	50,000ea	\$8,188	\$8,578	230	17		
SG18-SSTC	70-90	140,000	\$7,178	\$7,568	226	23		

Digital Control - standard with two count down timers, melt cycle, boil-out capability, matchless ignition and drain valve interlock switch.								
SG14-D	40-50	110,000	\$5,984	\$6,374	200	17	\$434	\$2,402
SG14R-D	40-50	122,000	\$6,808	\$7,198	208	17	\$434	\$2,402
SG14T-D	20-25ea	50,000ea	\$8,518	\$8,908	230	17	\$652	\$2,402
SG18-D	70-90	140,000	\$7,362	\$7,752	226	23	\$434	\$2,402

Computerized Control - standard with twelve count down timers with elastic "flex time" for more product consistency. Melt cycle, boil-out capability, matchless ignition, and drain valve interlock switch.								
SG14-C	40-50	110,000	\$7,106	\$7,496	200	17	\$434	\$2,402
SG14R-C	40-50	122,000	\$7,930	\$8,320	208	17	\$434	\$2,402
SG14T-C	20-25ea	50,000ea	\$10,224	\$10,614	230	17	\$652	\$2,402
SG18-C	70-90	140,000	\$8,484	\$8,874	226	23	\$434	\$2,402

Solstice Bread And Batter - BNB Dump Station

Standard with 4-5/8" recessed pan and screen. Scooped pan liner available at no additional cost in lieu of screen. Additional BNB accessories on page 15.

BNB-SG14		\$1,678	\$2,068	150	17		
BNB-SG18		\$1,678	\$2,068	150	23		

Note 1: To meet AGA/CGA/CSA requirements, all fryers with basket lifts must be ordered with casters and installed with a FLEXIBLE GAS CONNECTOR with restraining device. Add 100 lbs to fryer weight. Basket lifts add 3-7/8" to overall depth of fryer.



Model SG14 with Optional Computer and Casters



Model SG14R with Optional Casters

Solstice Gas Prepackaged Systems

GAS

Select From These Prepackaged Systems Or Build Your Own On Pages 4 - 5.

All Solstice Gas Fryer Systems standard with rear "T" manifold and 9" legs. Casters available below.

# of Fryers	Line-up	Model SG14S	Model SG14RS	Model SG18S	Suffix SS Stainless Back	Back-up T-stat	Basket Lifts (See Note 2)
Millivolt Thermostat							
1	SoloFilter	\$13,020	\$13,844	\$14,398	\$390		
2	/FD-FF	\$18,890	\$20,538	\$21,646	\$780		
3	/FD-FFF	\$24,760	\$27,232	\$28,894	\$1,170		
4	/FD-FFFF	\$30,630	\$33,926	\$36,142	\$1,560		
5	/FD-FFFFF	\$36,500	\$40,620	\$43,390	\$1,950		
6	/FD-FFFFFF	\$42,370	\$47,314	\$50,638	\$2,340		

Solid State Thermostat - standard with melt cycle, boil-out capability, matchless ignition, and drain valve interlock switch.							
1	SoloFilter	\$13,694	\$14,518	\$15,072	\$390		
2	/FD-FF	\$20,238	\$21,886	\$22,994	\$780		
3	/FD-FFF	\$26,782	\$29,254	\$30,916	\$1,170		
4	/FD-FFFF	\$33,326	\$36,622	\$38,838	\$1,560		
5	/FD-FFFFF	\$39,870	\$43,990	\$46,760	\$1,950		
6	/FD-FFFFFF	\$46,414	\$51,358	\$54,682	\$2,340		

Digital Control - standard with two count down timers, melt cycle, boil-out capability, matchless ignition, and drain valve interlock switch.							
1	SoloFilter	\$13,878	\$14,702	\$15,256	\$390	\$434	\$2,402
2	/FD-FF	\$20,606	\$22,254	\$23,362	\$780	\$868	\$4,804
3	/FD-FFF	\$27,334	\$29,806	\$31,468	\$1,170	\$1,302	\$7,206
4	/FD-FFFF	\$34,062	\$37,358	\$39,574	\$1,560	\$1,736	\$9,608
5	/FD-FFFFF	\$40,790	\$44,910	\$47,680	\$1,950	\$2,170	\$12,010
6	/FD-FFFFFF	\$47,518	\$52,462	\$55,786	\$2,340	\$2,604	\$14,412

Computerized Control - standard with twelve count down timers with elastic "flex time" for more product consistency. Melt cycle, boil-out capability, matchless ignition, and drain valve interlock switch.							
1	SoloFilter	\$15,000	\$15,824	\$16,378	\$390	\$434	\$2,402
2	/FD-FF	\$22,850	\$24,498	\$25,606	\$780	\$868	\$4,804
3	/FD-FFF	\$30,700	\$33,172	\$34,834	\$1,170	\$1,302	\$7,206
4	/FD-FFFF	\$38,550	\$41,846	\$44,062	\$1,560	\$1,736	\$9,608
5	/FD-FFFFF	\$46,400	\$50,520	\$53,290	\$1,950	\$2,170	\$12,010
6	/FD-FFFFFF	\$54,250	\$59,194	\$62,518	\$2,340	\$2,604	\$14,412

Options	
BNB Dump Station (see Note 1)	\$678
Filter Heater	\$418
Flush Hose	\$390

Casters (1/2 set per cabinet, minimum 1 set)			
# of Fryers	Price	# of Fryers	Price
1	\$316	4	\$632
2	\$316	5	\$790
3	\$474	6	\$948

Approx. Shipping Weight Chart Lbs.

	SG14S	SG14RS	SG18S
/FD-FF	550	566	602
/FD-FFF	765	789	843
/FD-FFFF	980	1,012	1,084
/FD-FFFFF	1,195	1,235	1,325
/FD-FFFFFF	1,410	1,458	1,566

Note 1: Special price applies to BNB when used in a Solstice Filter Drawer system. For each additional BNB, the standard price of \$1,678 applies. For Suffix SS Stainless Back add \$390. If BNB is added between two fryers, an additional \$744 piping charge will apply.

Note 2: To meet AGA/CGA/CSA specification, all gas fryers with basket lifts must be ordered with casters and installed with flexible gas connector with restraining device. Basket lifts add 3-7/8" to overall depth of fryer.

For systems with SG14TS Twin Tank fryers or mix and match configurations, please contact your Pitco representative or call the factory for pricing assistance.

Solstice Electric Prepackaged Systems

ELECTRIC

Select From These Prepackaged Systems Or Build Your Own On Pages 8-9.

All Solstice Electric Fryer Systems standard with 9" legs. Casters available below.

# of Fryers	Line-up	Model SE14X (14kW)	Model SE14S (17kW)	Model SE14RS (22kW)	Model SE18S (17kW)	Model SE18RS (22kW)	Suffix SS Stainless Back	Back-up T-stat	Basket Lifts (See Note 2)
Solid State Thermostat - standard with melt cycle, boil-out capability, and drain valve interlock switch.									
1	SoloFilter	\$13,674	\$14,646	\$15,396	\$16,192	\$16,956	\$390		
2	/FD-FF	\$20,198	\$22,142	\$23,642	\$25,234	\$26,762	\$780		
3	/FD-FFF	\$26,722	\$29,638	\$31,888	\$34,276	\$36,568	\$1,170		
4	/FD-FFFF	\$33,246	\$37,134	\$40,134	\$43,318	\$46,374	\$1,560		
5	/FD-FFFFF	\$39,770	\$44,630	\$48,380	\$52,360	\$56,180	\$1,950		
6	/FD-FFFFFF	\$46,294	\$52,126	\$56,626	\$61,402	\$65,986	\$2,340		

Digital Control - standard with two count down timers, melt cycle, boil-out capability, and drain valve interlock switch.									
1	SoloFilter	\$13,946	\$14,918	\$15,668	\$16,464	\$17,228	\$390	\$434	\$2,402
2	/FD-FF	\$20,742	\$22,686	\$24,186	\$25,778	\$27,306	\$780	\$868	\$4,804
3	/FD-FFF	\$27,538	\$30,454	\$32,704	\$35,092	\$37,384	\$1,170	\$1,302	\$7,206
4	/FD-FFFF	\$34,334	\$38,222	\$41,222	\$44,406	\$47,462	\$1,560	\$1,736	\$9,608
5	/FD-FFFFF	\$41,130	\$45,990	\$49,740	\$53,720	\$57,540	\$1,950	\$2,170	\$12,010
6	/FD-FFFFFF	\$47,926	\$53,758	\$58,258	\$63,034	\$67,618	\$2,340	\$2,604	\$14,412

Computerized Control - standard with twelve count down timers with elastic "flex time" for more product consistency. Melt cycle, boil-out capability, and drain valve interlock switch.									
1	SoloFilter	\$15,654	\$16,626	\$17,376	\$18,172	\$18,936	\$390	\$434	\$2,402
2	/FD-FF	\$24,158	\$26,102	\$27,602	\$29,194	\$30,722	\$780	\$868	\$4,804
3	/FD-FFF	\$32,662	\$35,578	\$37,828	\$40,216	\$42,508	\$1,170	\$1,302	\$7,206
4	/FD-FFFF	\$41,116	\$45,054	\$48,054	\$51,238	\$54,294	\$1,560	\$1,736	\$9,608
5	/FD-FFFFF	\$49,670	\$54,530	\$58,280	\$62,260	\$66,080	\$1,950	\$2,170	\$12,010
6	/FD-FFFFFF	\$58,174	\$64,006	\$68,506	\$73,282	\$77,866	\$2,340	\$2,604	\$14,412

Options	
BNB Dump Station (see Note 1)	\$678
Filter Heater	\$418
Flush Hose	\$390

Casters (1/2 set per cabinet, minimum 1 set)			
# of Fryers		# of Fryers	
1	\$316	4	\$632
2	\$316	5	\$790
3	\$474	6	\$948

Approx. Shipping Weight Chart Lbs.

	SE14X/SE14/SE14R	SE18S/SE18R
/FD-FF	550	602
/FD-FFF	765	843
/FD-FFFF	980	1,084
/FD-FFFFF	1,195	1,325
/FD-FFFFFF	1,410	1,566

*For BNB dump station, add 150 lbs to above weight.

*For basket lifts, add 100 lbs per fryer to above weight.

Note 1: Special price applies to BNB when used in a Solstice Filter Drawer system. For each additional BNB, the standard price of \$1,678 applies. For Suffix SS Stainless Back add \$390. If BNB is added between two fryers, an additional \$744 piping charge will apply.

Note 2: Basket Lifts add 3-7/8" to overall depth of fryer. Basket lifts are wired at the factory for the fryer voltage on 208-240v units. All 440-480v models require an additional 115v supply to power the basket lifts.

For systems with SE14TS, SE14TRS Twin Tank fryers or mix and match configurations, please contact your Pitco representative or call the factory for pricing assistance.

Solstice Filter Drawer Filtration System

For Use With Gas Or Electric Fryers

Make a SoloFilter by combining a single fryer with a filter drawer or make a system with up to six fryers.

Model	Number of fryers in system. Add filter price to fryer pricing.					
Sizes	SoloFilter	2	3	4	5	6

Filter Drawer Filtration System

For Use With Solstice Fryers Only - for twin tanks add price for two fryers.
Solstice filter requires separate power connection on all gas fryers and electric fryers of 400 or 440 volt.

FD Solstice	\$7,894	\$8,638	\$9,382	\$10,126	\$10,870	\$11,614
-------------	---------	---------	---------	----------	----------	----------

Filter Drawer Filtration System With Optional BNB Dump Station

For Use With Solstice Fryers Only - for twin tanks add price for two fryers.
Solstice filter requires separate power connection on all gas fryers and electric fryers of 400 or 440 volt.

FD-Solstice	\$8,572	\$9,316	\$10,060	\$10,084	\$11,548	\$12,292
-------------	---------	---------	----------	----------	----------	----------

Flush Hose \$390 - Filter Heater \$418

Special Piping Charges For All Filter Systems

Piping charge for fryer to add to existing Solstice Battery Filter Drawer or SoloFilter, and piping through a BNB Dump Station.

\$744

Rules Of Thumb:

- Filter Drawer - when pricing twin tank fryers in a filter system, add for two fryers.
Example: Filter Drawer for two full tank and two twin tank fryers would use the 6 fryer pricing.
Two full tank = two fryers; two twin tanks = four fryers.
- All filters for gas fryers are available in 115vac -60hz. All single phase.
For other voltages, please contact factory.
- 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.
- All systems standard with filter cover and channel strip.
- All multiple tank gas filter systems come standard with rear "T" manifolds.
- Shipping weight 150 lbs. Add 15 pounds for each filter piping.
- Tie into a remote oil system with waste oil piping option, fuse with Solstice Filter Drawer in a battery of two or more fryers \$784**

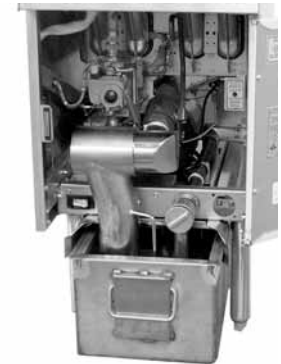
Solstice
SoloFilter



Solstice Filter Drawer



Model P14
Portable Filter



SoloFilter

Portable Filtration

Filter requires separate power connection.
For use with gas or electric fryers.

Filter Model No.	Oil Capacity Lbs.	Filter mounted on 2" casters (P6071062) For use with:	List Price	Approx. Ship Wt. Lbs.	Filter Heater (add-on)
P14	55	All 14 size fryers	\$3,550	131	\$418
P18	75	All 18 size fryers	\$4,186	156	\$418
P24	160	All 24 fryers	\$4,842	181	\$418
RP14	55	All 14 size fryers (Reversible Pump)	\$3,742	131	\$418
RP18	75	All 18 size fryers (Reversible Pump)	\$4,384	156	\$418
P34	210	All 34 size fryers	\$4,842	206	\$418

Solstice Electric Fryers

For Use In A System Or Stand Alone ELECTRIC

All Solstice Electric Systems standard with 9" legs. For prepackaged systems see page 7.
Electric fryers available 208, 220, 230 or 240VAC, 1 or 3 phase. Add \$562 for 480VAC service.
For other voltages please consult factory

Model Number	Oil Capacity (Lbs.)	Power kW	Suffix S Stainless Steel Tank, Front, and Sides	Suffix SS Stainless Steel Tank, Front, Sides and Back	Approx. Ship Wt. (Lbs)	Approx. Cubic Feet	Back-up T-Stat	Basket Lifts (See Note 1)
Solid State Thermostat - standard with melt cycle, boil-out capability and drain valve interlock switch. Add \$524 for 480VAC service.								
SE14X-SSTC	40-50	14	\$5,780	\$6,170	200	17		
SE14-SSTC	40-50	17	\$6,752	\$7,142	200	17		
SE14R-SSTC	40-50	22	\$7,502	\$7,892	208	17		
SE14TX-SSTC	20-25ea	7ea	\$6,932	\$7,322	230	17		
SE14T-SSTC	20-25ea	8.5ea	\$8,438	\$8,828	230	17		
SE14TR-SSTC	20-25ea	11ea	\$9,188	\$9,578	230	17		
SE18-SSTC	70-90	17	\$8,298	\$8,688	226	23		
SE18R-SSTC	70-90	22	\$9,062	\$9,452	226	23		

Digital Control - standard with two count down timers, melt cycle, boil-out capability and drain valve interlock switch. Add \$562 for 480VAC service.								
SE14X-D	40-50	14	\$6,052	\$6,442	200	17	\$434	\$2,402
SE14-D	40-50	17	\$7,024	\$7,414	200	17	\$434	\$2,402
SE14R-D	40-50	22	\$7,774	\$8,164	208	17	\$434	\$2,402
SE14TX-D	20-25ea	7ea	\$7,476	\$7,866	230	17	\$652	\$2,402
SE14T-D	20-25ea	8.5ea	\$8,982	\$9,372	230	17	\$652	\$2,402
SE14TR-D	20-25ea	11ea	\$9,732	\$10,122	230	17	\$652	\$2,402
SE18-D	70-90	17	\$8,570	\$8,960	226	23	\$434	\$2,402
SE18R-D	70-90	22	\$9,334	\$9,724	226	23	\$434	\$2,402

Computerized Control - standard with twelve count down timers with elastic "flex time" for more product consistency. Melt cycle, boil-out capability and drain valve interlock switch. Add \$562 for 480VAC service.								
SE14X-C	40-50	14	\$7,760	\$8,150	200	17	\$434	\$2,402
SE14-C	40-50	17	\$8,732	\$9,122	200	17	\$434	\$2,402
SE14R-C	40-50	22	\$9,482	\$9,872	208	17	\$434	\$2,402
SE14TX-C	20-25ea	7ea	\$8,970	\$9,360	230	17	\$652	\$2,402
SE14T-C	20-25ea	8.5ea	\$10,476	\$10,866	230	17	\$652	\$2,402
SE14TR-C	20-25ea	11ea	\$11,226	\$11,616	230	17	\$652	\$2,402
SE18-C	70-90	17	\$10,278	\$10,668	226	23	\$434	\$2,402
SE18R-C	70-90	22	\$11,042	\$11,432	226	23	\$434	\$2,402

Solstice Bread And Batter - BNB Dump Station

Standard with 4-5/8" recessed pan and screen. Scooped pan liner available at no additional cost in lieu of screen.
Additional BNB accessories available on page 17.

BNB-SE14		\$1,678	\$2,068	150	17
BNB-SE18		\$1,678	\$2,068	175	23

Note 1: Basket lifts add 3-7/8" to overall depth of fryer. Add 100 lbs to fryer weight. Basket lifts are wired at the factory for the fryer voltage on 208-240v units. All 440-480v models require an additional 115v supply to power the basket lifts.

Pasta Cookers - Gas & Electric

Select From The Prepackaged Systems Or Build Your Own

Model Number	Power BTU's/kW	Water Capacity (Gallons)	All Stainless Steel	Approx. Ship Wt. (Lbs)	Approx. Cubic Feet
--------------	----------------	--------------------------	---------------------	------------------------	--------------------

Single Lift
Dual Lift
Digital Thermostat
Manual Water Fill
Rinse Tank Insulation
Hot/Cold Faucet (Note 1)
Drain "T" Manifold
Small Bulk
Large Bulk
Round 4-5/8"
Round 6-1/4"
Oblong
Portion Cups & Rack

Pasta Perfect System

GAS SYSTEM - Includes cooker with automatic lift(s), rinse station, hot/cold faucet, tube rack, single drain attachment connecting bottom and overflow drain.																				
PPG14D-L	77,500 BTU	12	\$12,862	335	55	S	-	S	O	O	S	S		O	O	O	O	O	O	O
PPG14D-LL	77,500 BTU	12	\$14,000	335	55	-	S	S	O	O	S	S		O	O	O	O	O	O	O
GAS COOKER																				
PG14D	77,500 BTU	12	\$7,730	190	17	O	O	S	O	-	-	-		O	O	O	O	O	O	O
GAS RINSE STATION - Standard with faucet																				
RS14D			\$3,786	140	17	-	-	-	-	O	S	-		O	O	O	O	O	O	O

S = Standard O = Optional - = Not Available

ELECTRIC SYSTEM - Includes cooker with automatic lift(s), rinse station, hot/cold faucet, single drain attachment connecting bottom and overflow drain. Available in single and three phase. Not available in 480v.																				
PPE14D-L	12.5 kW	12	\$11,170	315	55	S	-	S	O	O	S	S		O	O	O	O	-	O	
PPE14D-LL	12.5 kW	12	\$12,308	315	55	-	S	S	O	O	S	S		O	-	O	O	-	O	
ELECTRIC COOKER																				
PE14D	12.5 kW	12	\$6,136	171	17	O	O	S	O	-	-	-		O	O	O	O	O	O	O
ELECTRIC RINSE STATION - Standard with faucet																				
RSE14D			\$3,652	136	17	-	-	-	-	O	S	**		O	O	O	O	O	O	O

ELECTRIC COUNTER PASTA UNIT

CPE14	5.5 - 6kW*	7	\$5,616	80	10	-	-	S	O	-	-	**		O	-	O	O	-	O
RSC14	Rinse Station	7	\$2,868	80	10	-	-	-	-	O	S	**		O	-	O	O	-	O

*220 - 5kW / 200 & 230 - 5.5kW / 208 & 240 - 6kW
** Drain "T" manifold not available for single units

OPTIONS

Single Basket Lift	\$1,264
Dual Basket Lift	\$2,402
Manual Water Fill	\$566
Rinse Tank Insulation	\$866
Drain "T" Manifold (specify when ordering)	n/c



Bulk Baskets

Small 13-1/4" x 13-1/4" x 9" for use with gas or electric. Small bulk loads up to 5 lbs of dry pasta. Can also be used with single basket lift.

Large 16" x 13-1/4" x 10" for use with gas units only. Large bulk loads up to 12 lbs of dry pasta. Can also be used with single basket lift.

Oblong Basket - 15-3/4" x 6" x 7" for use with any pasta cooker except CPE14. Can also be used with dual basket lift.

For cooking of smaller portions. Can be used as holding rack for small round baskets, 2 ea.



Round Basket - 4-5/8" or 6-1/4" for use with gas or electric. Standard or fine mesh available.

For cooking of various types of pasta or reconstituting of small portions.



Individual Portion Cups and Rack

(9) 4"x4" cups for use in gas or electric.

For cooking or reconstituting of single portions.



SOLSTICE REETHERMALIZER

Solstice Combustion System For Improved Gas Efficiency
Convenience Over Range Top Application
Reduces Kitchen Labor and Training
Exceptional Product Quality
Improves Kitchen Safety
Reduces Energy Usage



**CRTE Counter Top
Electric Rethermalizer**

Model Number	Power BTU's/kW	Water Capacity (Gallons)	Suffix S Stainless Tank, Front and Door	Suffix SS Stainless Tank and Exterior	Approx. Ship Wt. (lbs)
GAS					
Standard with Digital Thermostat, electronic ignition, automatic water fill, auxiliary manual fill, common drain/overflow, stainless steel hinged tank cover(s), tube rack, 6" legs. Supplied with cord and plug.					
SRTG14 (Single)	55,000 BTU	17.5	\$8,090	\$8,480	220 lbs.
SRTG14-2 (Dual)	55,000 BTU ea	17.5 ea	\$13,928	\$14,708	477 lbs.
ELECTRIC					
Standard with Digital Thermostat, automatic water fill, auxiliary water fill, common drain/overflow, stainless steel hinged tank cover(s), element rack, 6" legs. No power cord supplied. Electric service must be hardwired by a licensed electrician.					
SRTE14 (Single)	8 kW *	16.5	\$7,034	\$7,424	220 lbs.
SRTE14-2 (Dual)	8 kW ea*	16.5 ea	\$12,370	\$13,150	477 lbs.
CRTE	6 kW	6		\$2,868	60 lbs
FLOOR MODEL OPTIONS AND ACCESSORIES					Per Tank
Automatic Water Fill	Allows for automatic water fill of tank - manual bypass standard				Standard
Common Drain/Overflow	Manifolds overflow and drain to a single point connection				Standard
Computer Controller I-8	8 button programmable computerized control				\$1,980
Digital Thermostat	Monitors and maintains temperature				Standard
Food Product Suitcase	Sized for prepackaged food pouch - Narrow				\$86
Food Product Suitcase	Sized for prepackaged food pouch - Wide				\$212
Vertical Food Rack	Wire rack - supports food product suitcase in tank				\$138
Water Quick Disconnect	Self closing single hand operation water supply hose				\$310
1/3 Pan Rails	Holds various sizes of hotel pans to keep foods warm.				
	Set of 2 for single tank				\$196
	Set of 3 for dual tank				\$294

NOTE: Casters available for \$316 per set.

*SRTE wattage changes by voltage. Consult factory for specs.

Donut & High Volume Fryers - Gas & Electric

GAS

Models not available with filtration except 24RUFM. See page 8 for portable filter systems.
 All models standard with stainless steel tank and exterior.

Model Number	Oil Capacity (Lbs.)	BTU's	Select Thermostat Type		Approx. Ship Wt. (Lbs.)	Approx. Cubic Feet	Dropper Bracket Stainless (see Note 1)
			Mechanical	Solid State			
Donut Fryer With UFM Filter - Price includes filtration. Without UFM deduct \$2,524 per unit. Solid State thermostat, melt cycle, boil out capability, standing pilot, On/Off switch, indicating lights, drainboard, submerger, filter heater, flush hose and Under Fryer Filter. Electronic ignition available \$690.							
24RUFM	117	72,000	---	\$18,830	510	45	\$236

Donut Fryers - Standard with submerger and drainboard. Electric thermostat available in lieu of Mechanical Thermostat at no additional cost.							
24P	150	120,000	\$10,480	\$11,154	375	45	\$236
34P	210	110,000	\$12,208	\$12,882	495	69	\$236

Food/Chicken/Fish Fryers - High Volume 1-1/2" full port drain valve standard. Electric thermostat available in lieu of Mechanical Thermostat at no additional cost.							Workshelves	Front/
							Top/Side	
Low Splashback, Food/Fish Grid								
24F	150	150,000	\$9,910	\$10,584	330	45	\$686 ea	
34F	210	190,000	\$11,554	\$12,228	490	69	\$686 ea	
High Splashback, Drainboard, Submerger, Food/Fish Grid.								
24FF	150	150,000	\$10,294	\$10,968	330	45	\$686 ea	
34FF	210	190,000	\$11,950	\$12,624	490	69	\$686 ea	

ELECTRIC

All models standard with stainless steel tank and exterior.

Model Number	Oil Capacity (Lbs.)	Power kW	Electric Thermostat	Solid State Thermostat	Approx. Ship Wt. (Lbs.)	Approx. Cubic Feet	Dropper Bracket Stainless (see Note 1)
Donut Fryers - Standard with submerger and drainboard Electric thermostat, On/Off switch, indicating lights.							
E24	150	18.0	\$11,168	---	400	55	\$236
E34	210	24.0	---	\$12,532	450	69	\$236
Note: Add \$562 for 480 Volt Service							

Note 1: Dropper bracket price includes flanged, bolt-down leg assembly.



Model 24F
(Low Splashback)



Model 24RUFM
(Casters Optional)

MEGAFRY



As shown:
SMG34-C, SMG24-D,
SMG18x24-SSTC, FD-MEGA
with optional baskets and casters

* Mix and match any of the MEGAFRY models to make the battery you need.

- High Efficiency & High Production
- Standard with solid state control
- Standard with stainless steel tank, front, sides and splashback
- Upgrade to Matchless Ignition
- Upgrade controls available

Model	Size	Solid State (-SSTC)	Digital Control (-D)	Computer Control (-C)	Approx Ship Wt. (Lbs)
SGM34	34" x 24"	\$11,904	\$12,120	\$13,212	495
SGM24	24" x 24"	\$10,214	\$10,430	\$11,522	375
SGM18x24	18" x 24"	\$8,296	\$8,512	\$9,820	250
Accessories					
Lg Basket	10"x23-1/4"	\$330 ea			
Sm Basket	5-3/4"x23-1/4"	\$295 ea			
Flush Hose		\$390			
Filter Heater		\$418			

Filter Drawer Filtration System For MEGAFRY or Flat Bottom Fryer

Number of fryers in system	1	2	3	4
FD-MEGA or FD-Flat Bottom	\$8,126	\$8,810	\$9,614	\$10,358

(Filter must be under largest fryer in the battery)

Flat Bottom Fryer



As shown:
SGFB24x24, SGFB24x24,
FD-Flat Bottom with optional casters

Perfect for free float frying, no tubes

No combustion blower

24" x 24" and 18" x 24" sizes

Optional filter system

Standard stainless steel front, sides and splashback

Standard mild steel tank

Model	Size	Solid State (Standard)	Approx Ship Wt (Lbs)
FBG24	24"x24"	\$9,600	315
FBG18	18"x24"	\$8,902	270

Flat Bottom Filter Drawer (see above)

Options and Accessories	Price
Solid State Temperature Control	Standard
Matchless Ignition	Standard
Automatic Melt Cycle	Standard
Boil Out Mode	Standard
Marine Front Edge	Standard
9" Legs	Standard
9" Casters	\$316/set
Crumb Tray - rear mount	\$398
Perforated Pan Divider	\$416
Tank Cover (18x24)	\$304
Tank Cover (24x24)	\$432
Flue Splash Guard	\$124
Channel Strip	n/c

Options and Accessories

Casters

Set of 4 - 4", 6", 7", 8", 9" or 11" Adjustable Casters Assembly. Includes 2 With Brakes.

Caster Chart

# of Units Including Dump Station	1	2	3	4	5	6	7	8
# of Sets Required	1	1	1-1/2	2	2-1/2	3	3-1/2	4

	Part#	Price
6" Swivel	B3901501	\$316 Set
7" Swivel	B3901502	\$316 Set
8" Swivel	B3901503	\$316 Set
9" Swivel	B3901504	\$316 Set
9" Rigid/non lkg	B3902302	\$79 ea
9" Rigid/lkg	B3902304	\$79 ea
10" Rigid/non lkg	B3902301	\$79 ea
10" Rigid/lkg	B3902303	\$79 ea
11" Swivel	B3901505	\$316 Set

Caster Rules:

1. Chicken/Food/Fish/Donut fryers require one set per unit.
2. 8" caster assembly needed if Chicken/Food/Fish/Donut fryers are used with Portable Filter.
3. 9" caster assembly for use on Solstice fryers - no more than six units.
4. 10" caster assembly for use on Solstice SoloFilter in place of legs.
5. 11" caster optional for Solstice Platform only.

Flexible Connectors (Gas Quick Disconnect)

Gas quick disconnect couplings with flexible hose, restraining device and thermal shut-off.

Gas Connector Size	Disconnect BTU Capacity		Part#	Price
	Single Units	Multiple Units		
3/4" x 36"	240,000	---	B8003102	\$562
3/4" x 48"	240,000	---	B8003103	\$634
1" x 36"	---	390,000	B8003105	\$694
1" x 48"	---	390,000	B8003106	\$792
1-1/4" x 36"	---	575,000	B8003108	\$942
1-1/4" x 48"	---	575,000	B8003109	\$1,056

Fryers - Cleaning Accessories

		Part#	Price
Clean Out Rod	Used to clean fryer drain line	A3301001	\$34
Cleaner - 25 Lbs.	Extends the life of the fryer and shortening	P6071397	\$234
Cleaning Brush	High temperature, Teflon cleaning brush	PP10056	\$108
Crumb Scoop	Designed to fit between tubes and elements for removal of heavy sediment.	Std - B7490701	\$58
		Twin, SE - B5008101	\$58
Fat Vat	Convenient, safe oil transport system holds 40 pounds (5.3 gallons)	(Qty 1-50) D9109105	\$868
		(Qty 51-150) D9109105	\$838
Skimmer	Used for removing food particles from the oil surface.	PP10725	\$40

Filter Accessories

Crumb Catch	For use with Solstice Filter Drawer Only		\$300
Filter Crumb Scoop	Used to remove debris from filter pan	B7404801	\$42
Powder	Filter powder - 120, 8 oz. packets	PP10733	\$124
Paperless Filter assembly	(Priced as substitute for standard assembly in new filter system.)		\$312

Filter Paper

Part#	Type	Gauge	Size	Model Numbers	Price
PP10613	Envelope	Heavy Duty	18-1/2" x 20-1/2"	Solstice Filter Drawer	\$238
A6667104	Envelope	Heavy Duty	10" x 20-1/2"	Solstice SoloFilter 14	\$144
A7025301	Envelope	Heavy Duty	14" x 22"	Solstice SoloFilter 18	\$188
P5045157	Envelope	Standard	11" x 13"	24RUFM	\$144
PP10617	Envelope	Heavy Duty	11" x 13"	24RUFM	\$226
P6071371	Flat	Standard	13-1/2" x 24"	P14	\$144
PP10612	Flat	Heavy Duty	13-1/2" x 24"	P14	\$188
P6071373	Flat	Standard	17-1/2" x 28"	P18/P24/P34	\$188
PP10606	Flat	Heavy Duty	17-1/2" x 28"	P18/P24/P34	\$246
A6667103	Envelope	Heavy Duty	20-1/2" x 14-1/4"	RP14/RP18	\$226

Options and Accessories

Tank Cover Chart		
Model Numbers	18 Gauge Cover	Price Each
With Out Basket Lifts		
SG14, SG14R, BNB-SG14, SSH55/55T	B2101501	\$214
SG14T	B2101501	\$214
SG18, SE18, BNB-SG18, SGM18x24, SSH75	B2101502	\$286
SE14/14R/14T/14TR	B2101505	\$214
SE18/18R	B2101506	\$286
FBG18	B2101510	\$304
FBG24	B2101511	\$432
SGM24	B2101512	\$432
SGM34	B2101513	\$432
24P, 24FF, 24R, E24, E24FF	B2100204	\$426
34P, 34FF, E34, E34FF	B2100210	\$426
35C+	B3307401	\$214
45C+	B3304501	\$214
With Basket Lifts		
SG14/14R/14T, SSH55/55T	B2101603	\$214
SG18, SSH75	B2101604	\$286
SE14/14R/14T/14TR	B2101605	\$214
SE18/18R	B2101606	\$286
Portable Filter Covers		
P14, RP14	B6604902	\$214
P18, RP18	B6604904	\$286
P24, P34	B6609406	\$426

BNB Dump Station - Standard with 4-5/8" recessed top/screen. Matches dimensions of fryer. Approximate shipping weight 150 pounds.		
Bread and Batter Dump Station		\$1,678
All Stainless Steel (Add Suffix SS)		\$2,068
PFW-1 Built-in Foodwarmer, 750watt		\$932
PFW-2 Free Standing Foodwarmer, 500watt		\$696
Scooped Pan Liner (in lieu of screen)	No Additional Cost - Specify at Point of Order	
Flat Worktop	Call factory for availability	n/c
Flush Worktop	Call factory for availability	n/c
Cut-outs (w/Flat or Flush Worktop)	Call factory for availability	
Splashguard - Mounts on tank side to prevent splashing of oil from one unit to another. Consult factory for other height requirements		
	6"	\$140
	10" (Economy Fryers Only)	\$158
	12"	\$188
	18"	\$282
Workshelves	Call factory for specifications and availability.	\$686

Institutional Packages	SG14S/14RS/14TS SE14S/14RS/14T/14RT	SG18S SE18S	MegaFry	FD Filter Drawer	BNB
Door Latch Assembly	Required	Required		-	Required
16ga. Tank/Front panel cover assembly	Required	Required		-	Required
Flanged legs	Required	Required		-	Required
Stainless back	Required	Required		-	Required
Gas - Total Add-on	\$1,194	\$1,265	\$1,454	See Note 1	\$1,000
Electric - Total Add-on	\$1,327	\$1,405	n/a	See Note 1	\$1,136

-Locks and keys to be supplied by end user

-Not available with institutional package: Basket Lifts, Filter Flush Hose, Quick Disconnects, Casters, Fat Vat

NOTE 1: No modifications required for institutional packages on this product

-All exposed fasteners meet or exceed requirements set forth by the American Correctional Food Service association (Std. No. 1, section 1401)

Basket and Wire Goods

Description	Part Number	Size	Type of Handle(s)	Quantity per Tank	List Each
Pasta Wire Goods					
Small Bulk Basket - Stainless	B4510202	13-1/4" x 13-1/4" x -9"	Sides	1	\$300
Large Bulk Basket - Stainless (gas only)	B4512702	16" x 13-1/4" x 10"	Sides	1	\$300
Round Basket 4-5/8" - Stainless Fine Mesh	B4510002	4-1/2" I.D.	Front	6	\$178
Round Basket 4-5/8" - Stainless	B4510001	4-1/2" I.D.	Front	6	\$122
Round Basket 6-1/4" Stainless	B4509901	6-1/4" I.D.	Front	4	\$122
Oblong Basket Stainless	B4509801	15-3/4" x 6" x 7"	Front	2	\$204
Individual Serving Baskets With Rack	B9010006	9 Individual Baskets w/Rack	---	1	\$184
Individual Serving Basket Only	P6071998	Single 4" x 4" Basket	---	6	\$26
Element Rack - Electric	B7611202	---	---	1	\$126
Tube Rack - Gas	B4510101	---	---	1	\$288

Solstice Fryer, Donut, Food and Fish Wire Goods

Twin Baskets - Regular Mesh (shipped standard with equipment)					
35/45C+, SG14/14R, SE14/14R, SSH55	P6072145	13-1/2" x 6-1/2" x 5-1/2" deep	Front	2	\$94
SG14T, SE14T/14TR, SSH55T	P6072145	13-1/2" x 6-1/2" x 5-1/2" deep	Front	1	\$94
SG18, SE18/18R, SSH75	P6072184	17-1/4" x 8-1/2" x 5-3/4" deep	Front	2	\$184
Twin Baskets - Fine Mesh					
35/45C+, SG14/14R, SE14/14R, SSH55	P6072146	13-1/2" x 6-1/2" x 5-1/2" deep	Front	2	\$190
SG14T, SE14T/14TR, SSH55T	P6072146	13-1/2" x 6-1/2" x 5-1/2" deep	Front	1	\$190
SG18, SE18/18R, SSH75	P6072188	17-1/4" x 8-1/2" x 5-3/4" deep	Front	2	\$230
Square/Full Size Basket - Regular Mesh (optional in lieu of Twin Baskets with standard fryers)					
35/45C+, SG14/14R, SE14/14R, SSH55	P6072143	13-1/2" x 13-1/2" x 5-1/2" deep	Front	1	\$190
SG18, SE18/18R, SSH75	P6072181	17" x 17" x 5-3/4" deep	Front/Back	1	\$336
SG18, SE18/18R, SSH75	P6072180	17" x 17" x 5-3/4" deep	Sides	1	\$322
Square/Full Size Basket - Fine Mesh					
35/45C+, SG14/14R, SE14/14R, SSH55	P6072144	13-1/2" x 13-1/2" x 5-1/2" deep	Front	1	\$280
Triple Size Baskets					
35/45C+, SG14/14R, SE14/14R, SSH55	P6072147	13-1/2" x 4-1/4" x 5-1/2" deep	Front	3	\$192
SG18, SE18/18R, SSH75	P6072185	17" x 5-5/8" x 5-3/4" deep	Front	3	\$230
Tank Rack					
35C+	PP10434	13-1/2" x 11-1/2"	---	1	\$62
SG14/14R, 45C+, SSH75	P6073148	13-1/4" x 13-1/4"	---	1	\$62
SG14T, SSH55T	B4511801	13-1/2" x 6"	---	1	\$62
SG18, SSH75	B4511901	17-1/2" x 17- 1/2" Reversible	---	1	\$62
SE18/18R	P6073186	17-1/2" x 17-1/2"	---	1	\$62
SE14/14R	A4500601	13-1/2" x 13-1/2"	---	1	\$62
SE14T/14TR	B4512401	13-1/2" x 6-3/4"	---	1	\$62
Tank Screen - Mesh					
SG14/14R, SSH55	P6072148	13-1/4" X 13-1/4"	---	1	\$76
SG18, SE18, SSH75	P6072186	17-1/2" x 17-1/2"	---	1	\$76
SE14	A4500201	13-1/2" x 13-1/2"	---	1	\$76
SE14T	B4512501	13-1/2" x 6"	---	1	\$76
24	P6072402	23-1/2" x 23-1/2"	---	1	\$134
34	P6072342	23-1/2" x 33"	---	1	\$172
Donut Screen					
24P, 24R, E24	P6072401	23" x 23"	Side	1	\$172
24P, 24R, E24	P6072404	23" x 23"	---	1	\$136
34P, E34	P6072341	23" x 33"	Side	1	\$218
34P, E34	P6072344	23" x 33"	---	1	\$190
Detachable Handles For Donut Screens	B7441101	---	---	---	\$50
Submerger - Crueller					
24P	B4506824	---	---	---	\$272
24R	B4507401	---	---	---	\$272
Submerger Screen Handle w/Hardware	B4506901	---	---	---	\$126
Drain Screen for Bread and Batter Cabinet (Dump Station)					
BNB-SG14	B4508108	---	---	---	\$136
BNB-SG18	B4508107	---	---	---	\$172
BNB-SE14	B4508111	---	---	---	\$136
BNB-SE18	B4508110	---	---	---	\$172
Fish Grids					
SG14/14R, SSH55	B7425301	13-1/4" x 13-1/4"	---	---	\$354
SG18, SE18/18R, SSH75	B7425401	17-1/2" x 17-1/2"	---	---	\$400
24	B7425601	23" x 23"	---	---	\$454
34	B7425602	23" x 33"	---	---	\$520

Ordering Information

HOW TO WRITE A PITCO SPEC - HOW TO SPECIFY PITCO...

Gas				
Model No.	Tank and Exterior	Control Type	Filter	Line-Up
Examples:				
SGI4	S	-D	/FD	-FFF
SF-SGI4	S	-C	/FD	-F
Electric				
Examples:				
SEI4	S	-D	/FD	-FFF

Please provide the following information

- Complete Bill to/Ship to addresses
- Please note ultimate destination of equipment
- Purchase order number
- Requested ship date and carrier
- Please note any special instructions
- Please indicate mark for CE approval required

Information for equipment:

- Gas type (natural or propane)
- Voltage/phase
- Altitude requirements (gas)
- Model number
- Type of tank and exterior
- Fryer/Filter line-up

NOTE: Fryers not available for curb mounting.

TERMS and CONDITIONS

Prices are LIST PRICES, F.O.B. factory, Concord, NH and do not include freight charges or installation.

- Minimum Order:** \$50.00 net.
- Payment Terms:** NET 30 Days to customers on open account.
- Cancelled or Changed Orders:** Subject to a 15% charge.
- Special Orders:** Require 20% non-refundable deposit at time of order.

Prices and specifications are subject to change without notice.

RETURNS

- Returns** will not be accepted without prior approval. Please contact Customer Service.
- Returned Goods Authorization (RGA)** must accompany all returns. All returns must be shipped prepaid within 30 days of authorization and must be in proper crating.
- Restocking charge:** 25% on standard items, 30% on special items.

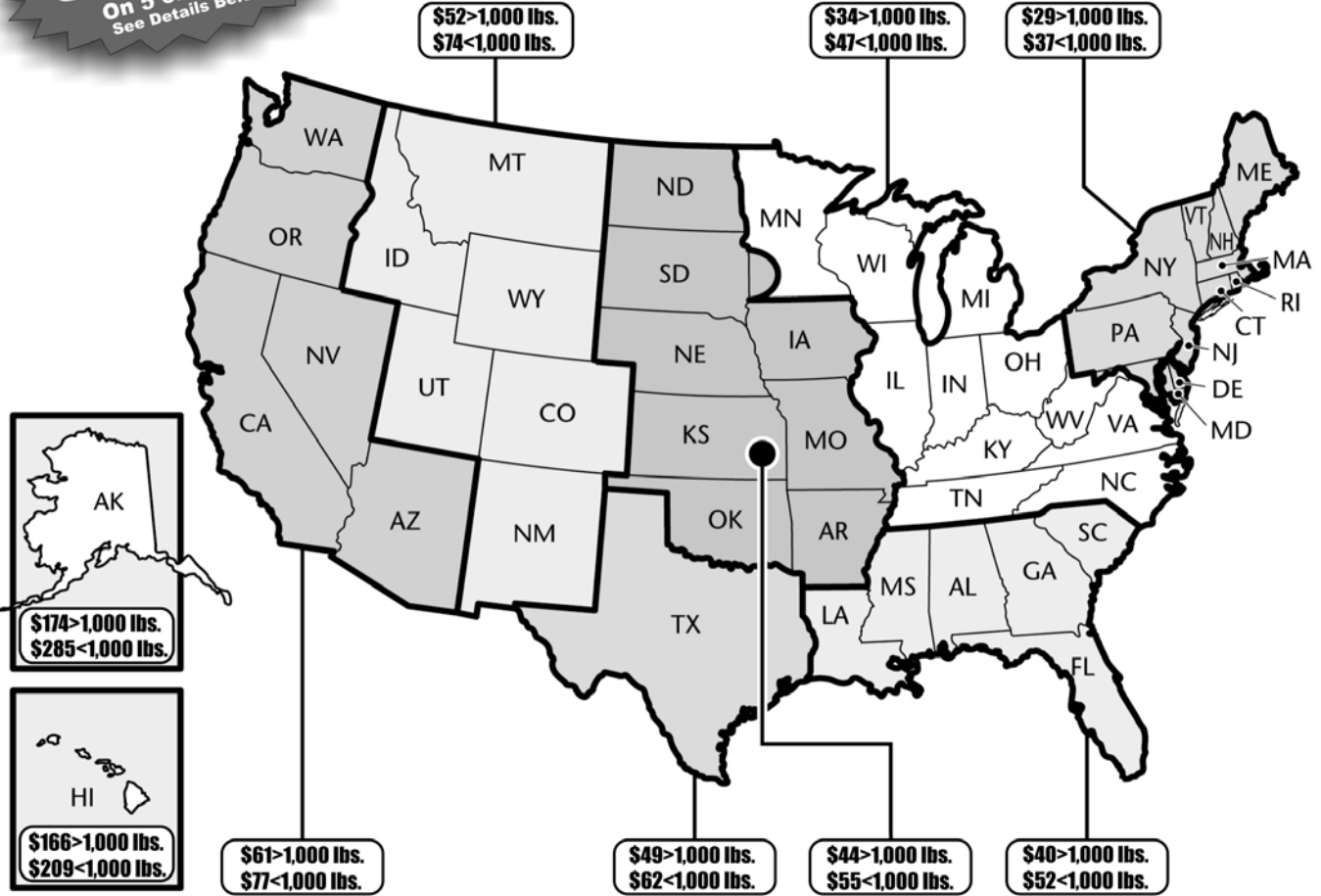
INTERNATIONAL ORDERS

In an ever expanding international marketplace it is necessary for a domestic dealer in limited situations to become involved in an opportunity that will result in a contractual sale. In this instance Pitco Frialator must respond to its domestic dealer and, while recognizing the importance of our international distributor, ultimately ensure proper service to the customer after the sale.

Pitco Frialator in limited instances where a domestic dealer involvement requires us to ship equipment into the international marketplace will require pricing to US dealer at published dealer net plus 10%. In CE countries a surcharge of 20% for 35C+, 4.5%-Gas Models and 4.5%-Electric Models. Not all models are available, please contact the Customer Service Department for specific details.

Shipping Information

FREE SHIPPING!
On 5 or \$7,500
See Details Below



How to Estimate Freight/Handling Cost

(Minimum charge - \$125.00)

- FREIGHT RATE:** Locate state/rate on map you are shipping to (NOTE: Separate rates for less or more than 1,000 lbs.)
- MULTIPLIER:** Total weight of shipment ÷ 100.
- FREIGHT COST:** FREIGHT RATE X MULTIPLIER

EXAMPLE: RATE = \$34.00
 WEIGHT = 345 lbs.
 MULTIPLIER = 345 ÷ 100 = 3.45
 COST = \$34.00 X 3.45 = \$ 117.30

Effective 11.01.07

NOTES: Rates ONLY apply if:

- Freight ships from Pitco/ MagiKitch'n warehouse location.
- Pitco/MagiKitch'n chooses freight carrier.
- Pitco/MagiKitch'n must pre-pay and add freight to invoice.
- Minimum freight charge = \$125.00
- Includes Standard delivery to all points (**additional charges** for "Call Before Delivery," "Lift Gate," "Inside Delivery," and "Construction Site Delivery").

***FREE SHIPPING**

Receive free shipping if your order is 5 or more pieces or totals at least \$7,500 net

ADDITIONAL CHARGES

- Call Before Delivery = \$50.00
- Inside Delivery = \$75.00
- Lift Gate Delivery = \$125.00
- Construction Site Delivery = \$105.00
- All other requests, call for pricing.

NOTES

**US & CANADA
REPRESENTATIVE
LOCATOR**

State Code Zip	Rep
Alabama	07
Alaska	18
Arizona	01
Arkansas	11
California	
900-908	20
910-928	20
930-935	20
936-937	19
939-941	19
943-961	19
Colorado	16
Connecticut	
060-063	02
0641-0642	02
0643	04
0644-0648	02
0649	04
065	02
066, 068-069	04
Delaware	05
District of Columbia	22
Florida	
324-325	07
All other zip codes	08
Georgia	07
Government	24
Hawaii	19
Idaho	18
Illinois	
600-606	12
609-619	12
620, 622	14
623	12
624	14
625-628	12
629	14
Indiana	
463-464	12
All other zip codes	09
Iowa	14
Kansas	14
Kentucky	09
Louisiana	11
Maine	02
Maryland	22
Massachusetts	02
Michigan	10
Minnesota	13
Mississippi	11
Missouri	14
Montana	18
Nebraska	14
Nevada	
890-891	20
893-898	19
New Hampshire	02

SALES REPRESENTATIVES

01 **The McCall Group**
4902 E Cholla Street
Scottsdale, AZ 85254
Tel: (602) 795-7304
Fax: (602) 795-7338

02 **C.R. Peterson Associates, Inc.**
31 Eastman Street
Easton, MA 02334
Tel: (800) 257-4040
Fax: (508) 238-3647
www.crpeterson.com

03 **Benchmark Sales**
3 Townline Circle
Rochester, NY 14623
Tel: (585) 295-8200
Fax: (585) 295-8299
www.benchmarksales.com

04 **Pecinka Ferri Associates**
49 Sindle Avenue
Little Falls, NJ 07424
Tel: (973) 812-4277
Fax: (973) 812-4284
www.pecincaferri.com

05 **Schmid Dewland Associates**
138 Haddonfield-Berlin Road
Gibbsboro, NJ 08026
Tel: (856) 783-3400
Fax: (856) 783-7375
www.schmiddeerland.com

06 **Griffin Marketing Group**
P.O. Box 867
Irmo, SC 29063
Tel: (803) 407-7373
Fax: (803) 407-7395
www.griffinreps.com

07 **PMR Inc.**
6079 Oakbrook Parkway
Norcross, GA 30093
Tel: (770) 441-3100
Fax: (770) 449-6834
www.pmreps.com

08 **Finn Marketing Group, Inc.**
14605 McCormick Drive
Tampa, FL 33626
Tel: (813) 925-1122
Fax: (813) 925-1607
www.finnmarketing.com

09 **DRC Marketing Group, Inc.**
251 Outerbelt Street
Columbus, OH 43213
Tel: (877) 372-5866
Fax: (614) 367-1450
www.drcmktg.com

10 **Stiefel Associates, Inc.**
3125 Pine Tree Road Ste 3C
Lansing, MI 48911
Tel: (517) 393-3019
Fax: (517) 393-3023
www.stiefelrep.com

11 **Young Equipment Solutions,**
6030 Line Avenue, Ste 350
Shreveport, LA 71106
Tel: (318) 869-0841
Fax: (318) 869-0576

12 **The Jay Mark Group**
175 Lively Blvd.
Elk Grove Village, IL 60007
Tel: (847) 545-1918
Fax: (847) 545-1932
www.jaymark.net

13 **North Star Agency, Inc.**
1405 Lilac Drive North Ste 108
Minneapolis, MN 55422
Tel: (763) 545-1400
Fax: (763) 545-7158
www.northstaragencyinc.com

14 **Kain-McArthur, Inc.**
2000 E. Prairie Circle
Olathe, KS 66062
Tel: (913) 829-3700
Fax: (913) 829-0000
www.kainmcarthur.com

15 **Ettinger Rosini & Associates**
11114 Grader Street
Dallas, TX 75238
Tel: (214) 343-2548
Fax: (214) 343-2727
www.ettros.com

16 **Johnson Pike & Associates, I**
740 Umatilla Street
Denver, CO 80204
Tel: (303) 572-0084
Fax: (303) 572-8152

17 **Specialized Marketing**
 2236 Bluemound Road Unit B
 Waukesha, WI 53186
Tel: (262) 798-1533
Fax: (262) 798-1536
 www.specmktgwi.com

18 **GFR Inc.**
 8557 154th Avenue NE Bldg. B
 Redmond, WA 98052
Tel: (425) 284-3358
Fax: (425) 885-5957
 www.gfr2000.com

19 **Marketsmart**
 6900 Koll Center Parkway Ste. 406
 Pleasanton, CA 94566
Tel: (925) 846-6237
Fax: (925) 846-4465
 www.marketsmartinc.com

20 **Fischer Group**
 1636 North Brian Street
 Orange, CA 92867
Tel: (714) 921-2660
Fax: (714) 921-2544
 www.fischergroup.com

21 **Annabelle Systems, Inc.**
 1010 4th St. N.W.
 Albuquerque, NM 87102
Tel: (505) 842-5724
Fax: (505) 842-5731

22 **The Schmid Wilson Group, Inc.**
 11409 Cronhill Drive Ste K
 Owings Mills, MD 21117
Tel: (410) 998-9191
Fax: (410) 998-9195
 www.theswg.com

24 **Gill Marketing**
 1904 W. Parkside Lane Ste 100
 Phoenix, AZ 85027
Tel: (602) 943-7700
Fax: (602) 943-2500
 www.gillmarketing.com

30 **W.D. Colledge**
 1104 Deer River Circle, SE
 Calgary, Alberta T2J 7A3
Tel: (403) 278-3901
Fax: (403) 278-3903

31 **W.D. Colledge**
 329 North Road Co
 Coquitam, BC V3K 6Z8
Tel: (604) 522-1964
Fax: (604) 522-3050

32 **W.D. Colledge**
 2 Huppe Bay
 Winnipeg, Manitoba R3X 1H3
Tel: (204) 257-7180
Fax: (204) 255-0441

33 **W.D. Colledge**
 82 white Oak Terrace
 Moncton, New Brunswick
Tel: (506) 859-4127
Fax: (506) 852-4002

34 **W.D. Colledge**
 3220 Orlando Drive, Unit 3
 Mississauga, Ontario
Tel: (905) 677-4428
Fax: (905) 677-5357

35 **W.D. Colledge**
 3579 Leamn Street
 Halifax, Nove Scotia B3K 3Z8
Tel: (902) 477-4562
Fax: (902) 477-0243

US & CANADA REPRESENTATIVE LOCATOR

State Code Zip	Rep
New Jersey	
070-079	04
080-086	05
087-089	04
New Mexico	21
New York	
100-119	04
All other zip codes	03
North Carolina	06
North Dakota	13
Ohio	09
Oklahoma	15
Oregon	18
Pennsylvania	
150-168	09
All other zip codes	05
Rhode Island	02
South Carolina	06
South Dakota	13
Tennessee	
380-383	11
All other zip codes	07
Texas	
798-799	21
All other zip codes	15
Utah	16
Vermont	02
Virginia	22
Washington	18
West Virginia	09
Wisconsin	
530-539	17
540	13
541-546	17
547-548	13
549	17
Wyoming	16
CANADA	
Alberta	30
British Columbia	31
Manitoba &	
Saskatchewan	32
New Brunswick	33
Ontario	34
Quebec	35