Project_____

Item No._____

Quantity_____

MODELS SELV184(X)

REDUCED OIL VOLUME / HIGH OUTPUT FRYING SYSTEM



STANDARD FEATURES

- Cooks like a 60 lb fryer with just 40 lbs of oil. Uses standard baskets. Provides full 4" cook depth.
- Easy lift out immersion elements for easy clean up.
- Intellifry Computer, 12 products.
- FILTER SOON production monitor, tracks cooking activity per frypot, and indicates when filtration is needed.
- Push button frypot oil replenishment system. 35 Lb JIB holder and low JIB indicator.
- Tank – Stainless Steel Construction.
- Cabinet – stainless steel front, door, & sides.
- 1-1/4" (3.2cm) full port drain valve for fast draining.
- Mercury-free heating contactors.
- 9" (22.9 cm) adjustable legs for leveling fryer.

SOLSTICE FILTER DRAWER OIL FILTRATION

- Simple two step filtration process makes filtering easy and fast. Under 6 minutes in most circumstances*.
- Extra large 3" (7.6 cm) drain lines with unique curved design drain spout virtually eliminates splashing. Spout swivels for ease of oil disposal.
- 4.5 gpm (17.0 LPM) filter pump.
- Large, 14" x 22" filter envelope for fast filtering all day.
- Filtered oil return fitting assists cleaning frypot bottom.
- Filter pan is stainless steel. Rear wheels ease handling.
- Filter pan lid is self-storing and out of the way.

ACCESSORY ITEMS SHIPPED WITH UNIT

- 1- Fryer crumb scoop
- 1- Filter shovel scoop
- 1- 14" x 22" Filter media starter pack
- 1- Fryer cleaning brush
- 1- Drain clean out rod
- X -Removable basket hangers (1 / frypot)
- X- twin size fry baskets (3 / frypot)

APPLICATION

Pitco reduced oil volume/high output frying systems are designed and engineered for operators who need to reduce operating costs and maintain high production. Operators benefit immediately with a 33% reduction in oil on the first fill up, and at every oil change after that. Time between oil changes is significantly extended due to the low initial fill volume.

As with all "low oil" fryers, oil filtration occasionally during operation is a key to maximizing oil life to the greatest degree possible**.** The FILTER SOON feature is production based and takes the guesswork out of when to filter, and it is easy to customize to your menu. Proven PITCO Solstice filter system is fast and simple to use. Whenever business levels permit, filtering and reheating can be accomplished in under 6 minutes*.

A fast and easy push button frypot top off feature reduces the need for staff to carry heavy jugs through the kitchen. The top off feature integrates a typical 35 lb. oil JIB (Jug In Box) as an on board fresh oil supply[1]. A "jug low" warning indicator, and easy JIB changes are user friendly features. Add auto filtration option for additional operational benefits.

REDUCED OIL VOLUME FRYERS AVAILABLE

- ❑ **SELV184X -14 KW** 40 lbs (18.1 liters), 18" x 14" fry area
- ❑ **SELV184 -17 KW** 40 lbs (18.1 liters), 18" x 14" fry area
- ❑ 1, 2,3 and 4 fryer lineups. Mix with SELV full or split pots as desired

OPTIONS AVAILABLE (at additional cost)

- ❑ Computer controlled auto filtration system
- ❑ Automatic frypot oil level control system
- ❑ 9" (22.8 cm) adjustable casters ease moving equipment for cleaning
- ❑ 6'(183 cm) NEMA 15-60P cordset (14 KW and 17K W 208V &240V 3 phase only). 1 per fryer.
- ❑ Automatic Basket Lifts
- ❑ Tank covers
- ❑ Assorted basket configurations, consult factory
- ❑ Work shelves, Consult factory for availability
- ❑ BNB Dump Station, see BNB spec sheet for details
- ■ Filter System Options
  - ❑ Frypot flush hose
  - ❑ Paperless filter
  - ❑ Waste Oil Management hook up

[1]Requires 2 or more fryers in a system for internal JIB storage
***Assumes: Oil to be filtered is >180°F, that the filter media is not excessively covered with sediment, and is changed at recommended intervals.**

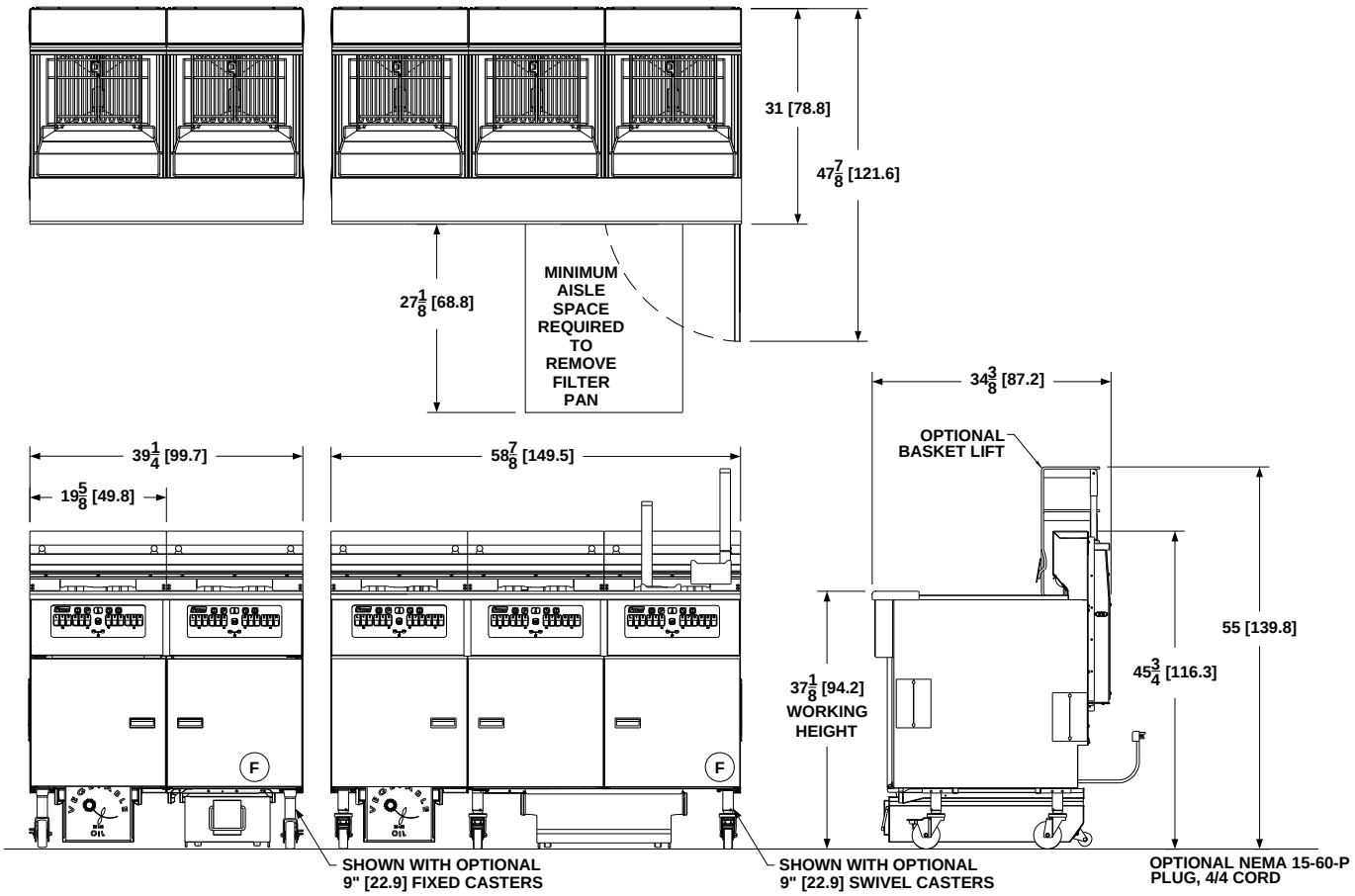
Approval:

SELV184(X) SOLSTICE ELECTRIC REDUCED OIL VOLUME FRYERS

Pitco Frialator, Inc • P.O. Box 501, Concord, NH 03302-0501 • 553 Route 3A, Bow, NH 03304
603-225-6684 • FAX: 603-225-8497 •www.pitco.com L10-576 Rev 3 07/17 Printed in the USA

SELV184(X) SOLSTICE ELECTRIC REDUCED OIL VOLUME FRYERS

SELV184(X) SOLSTICE ELECTRIC REDUCED OIL VOLUME FRYERS



INDIVIDUAL FRYER SPECIFICATIONS		
Model	**Cooking Area/Depth**	**Oil Capacity**
SELV184,184X	17.5 x 14.8 x 4 in (44.5 x 37.6 x 10.2 cm)	40 Lbs (18.1 kg)

FILTER SPECIFICATIONS			
Pan Oil Capacity	**Filter Pump Motor**	Filter Pump Rated Flow	**Filter Media**
70 Lbs (32.5 kg)	1/3 HP 50/60 Hz	4.5 GPM (17.0 LPM) @ 60 Hz 3.8 GPM (14.4 LPM) @ 50 Hz	14 x 22 in (35.6 x 55.9 cm) Paper Envelope

ELECTRICAL REQUIREMENTS		Nominal Amps Per Line (50/60 HZ)															
		Single Phase (2 wire + ground)						3 Phase (3 wire + ground)						3 Phase "Y" (4 wire + ground)			
Model	KW	200[2]	208	220	230	240	480	200[2]	208	220	230	240	480	346/200V	380/220V	400/230V	415/240V
SELV184X	14	65	67	65	61	58	29	37	39	37	35	34	17	21	21	20	20
SELV184	17	79	82	78	74	71	36	46	48	45	43	41	21	27	26	25	24

1. Each fryer requires it's own separate power supply. 2. 200V Units will operate at 92% of rated power. 3. Other voltages may be available, consult factory . 4. Power supply for Basket Lifts and Filter motor is wired into the fryer's high voltage line terminal block, except for 480V which requires a separate single phase service for the basket lifts, and filter motor. (115V,8.0A for North America and 220-240V,4.0A for Export).

SHIPPING INFORMATION (Approximate)
CONSULT FACTORY FOR SHIPPING INFORMATION ON OTHER CONFIGURATIONS

CLEARANCES				
Front min.	**Floor min.**	**Combustible material**		
30" (76.2 cm)	6" (15.25 cm)	**Sides min.**	**Rear min.**	6" (15.2cm)

SHORT FORM SPECIFICATIONS

Provide Pitco Solstice Electric Model (SELV xxx) electric fryer system with X (2 to 4) fryers. Fryer shall be 40 lbs oil capacity, xxx KW, "xx by xx" cook area, SS peened tank, stainless front, door,sides. Pivoting immersion type heating elements with high temp alloy sheath, mercury-free contactors, drain valve interlock, 1-1/4" full port drain, 3/16" bottom door hinge. Intellifry computer with melt cycle and boil out, filter soon function and push button frypot top off. Provide options and accessories as follows:

Pitco Frialator, Inc • P.O. Box 501, Concord, NH 03302-0501 • 553 Route 3A, Bow, NH 03304
603-225-6684 • FAX: 603-225-8497 • www.pitco.com L10-576 Rev 3 07/17 Printed in the USA
We reserve the right to change specifications without notice, and without incurring any obligation for equipment previously, or subsequently sold.