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PITCO SE18S Owner's Manual

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Solstice Electric Series Fryers Model SE14, SE14T & SE18

All Models Available in 17kW or 22kW

Project _____

Item No. _____

Quantity _____



(Model shown is SE14/SE14T with optional Intellifry Computers, casters and filtration system)

STANDARD SPECIFICATIONS

CONSTRUCTION

- Build a Solstice Electric fryer system in any combination of full tank and twin tank fryers with "filter drawer" filtration system. Combinations without filtration, or single fryers also available.
- 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.
- When used with a filtration system, fryers are available in combinations of two or more units.
- 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.

OPTIONAL FILTER SYSTEM

(Available on 2 or more units)

- 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.

APPROVALS

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



STANDARD ACCESSORIES

- Solid State Control
- Baskets (Twin Size)
- Lift off basket hangers
- 9" adjustable legs
- Stainless steel tank, front, door and sides.
- Drain Valve Interlock
- Tank racks
- Clean out rod
- Fryer cleaning brush

AVAILABLE OPTIONS & ACCESSORIES

- Digital controller
- Intellifry computer
- Solid state back-up control*
- Filter drawer system (for 2 or more fryers)
- Filter system heat tape (for use with solid shortening)
- 9" adjustable casters
- Basket lifts**
- Stainless steel back
- Stainless steel tank covers
- Bread and Batter cabinet
- Flush hose
- Filter powder
- Filter paper

* Solid state control equipped with melt cycle and boil-out, and can be used as back-up in combination with the Intellifry or Digital controls.

** Basket lifts to be used in combination with Intellifry or Digital control.

Patent Pending

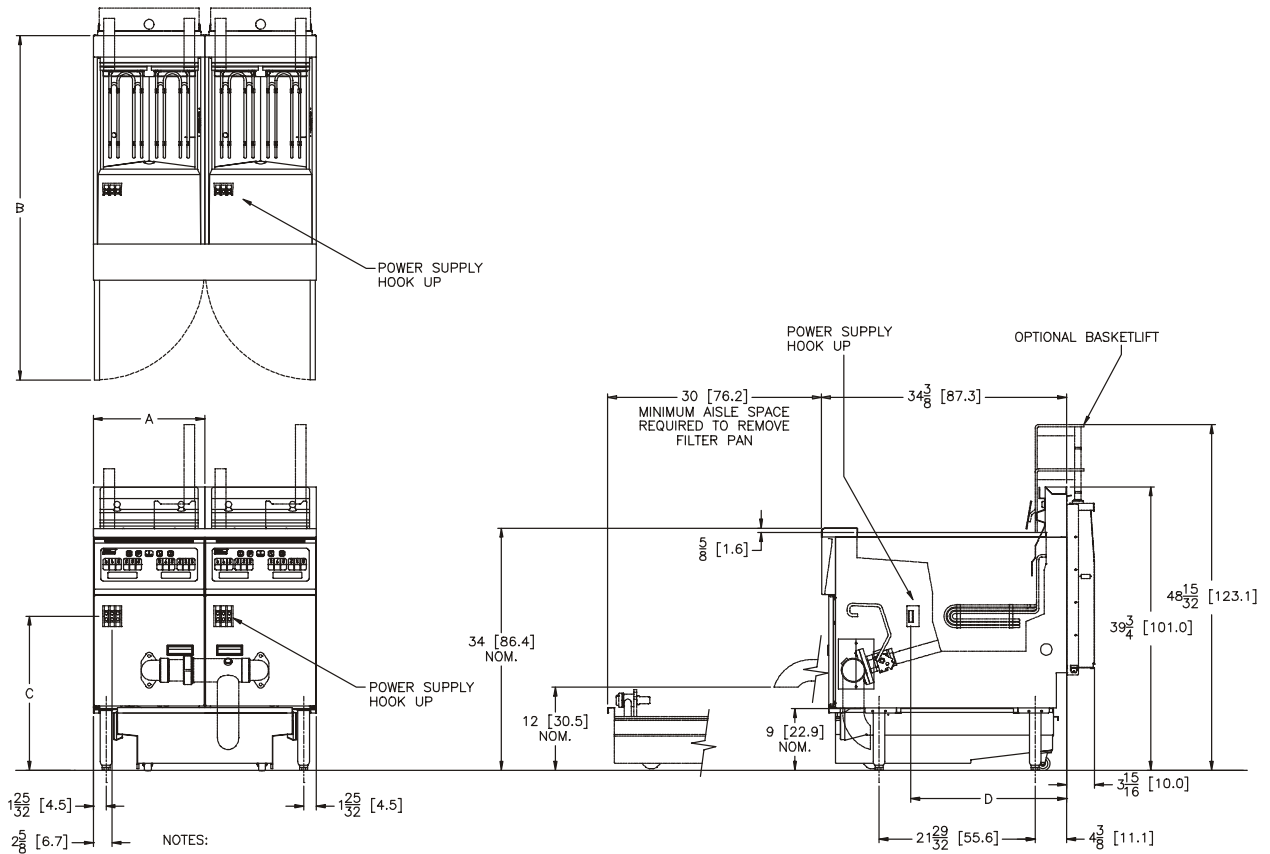
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Model SE14, SE14T & SE18 Solstice Electric Series Fryers



1. 440V AND 480V UNITS REQUIRE SEPARATE SINGLE PHASE (115V-240V) POWER SUPPLY FOR PUMP AND BASKET LIFT OPERATION.

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 DIGITAL I-12 COMPUTER BASKET LIFT | 0.2 | 0.1 | 0.1 | 0.1 | STANDARD | | | | | | | | | |
| 8.0GPM (30.3LPM) 1/3HP | 200-208/60 | 3.1 | 0.5 | | 0.2 | 0.1 | 0.1 | 0.1 | OPTIONAL | | | | | | | | | |
| 6.7GPM (25.4LPM) 1/3HP | 200-208/50 | 3.8 | 0.5 | | 0.2 | 0.1 | 0.1 | 0.1 | OPTIONAL | | | | | | | | | |
| 8.0GPM (30.3LPM) 1/3HP | 220-230/60 | 2.8 | 0.5 | | 0.2 | 0.1 | 0.1 | 0.1 | OPTIONAL | | | | | | | | | |
| 6.7GPM (25.4LPM) 1/3HP | 220-230/50 | 3.4 | 0.5 | | 0.7 | 0.4 | 0.4 | N/A | OPTIONAL | | | | | | | | | |
| 8.0GPM (30.3LPM) 1/3HP | 240/60 | 3.5 | 0.5 | | | | | | | | | | | | | | | |
| 6.7GPM (25.4LPM) 1/3HP | 240/50 | 3.5 | 0.5 | | | | | | | | | | | | | | | |
| | 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/SE14T/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/SE14TR/SE18R | AMPS PER PHASE | 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 5/16 [122.7] | 21 1/8 [54.9] | 21 1/2 [55.4] | 40-50 LBS [18-23 KG] | 14 x 14 3/32 x 4 [35.6 x 36.3 x 10.2] |
| SE14T/SE14TR | 15 5/8 [39.7] | 48 5/16 [122.7] | 21 1/8 [54.9] | 21 1/2 [55.4] | 20-25 LBS [9-11.5 KG] | 7 x 14 9/32 x 4 [17.8 x 36.3 x 10.2] |
| SE18/SE18R | 19 [49.9] | 52 5/16 [132.9] | 20 5/8 [52.4] | 24 7/32 [63.1] | 70-90 LBS [32-41 KG] | 18 x 18 1/16 x 4 3/4 [45.7 x 46.5 x 12.1] |

SHORT FORM SPECIFICATIONS

Provide Pitco Model SE electric fryer. Fryer shall have immersion type heating elements with high temperature alloy stainless steel sheath. Fryer shall have high input elements. Fryer temperature control shall consist of a solid state thermostat with melt cycle. Fryer shall have a deep cool zone; minimum 20% of total oil capacity to trap burnt particles, crumbs and black specks. 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.

