



Commercial Kitchen Equipment Parts

PITCO SSHLV14

Pitco SSHLV14 document

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833-700-8006 | support@parthubz.com



Model FG-SSHLV14-2/FD/BT/14-2
Reduced Oil Volume Extra Tall Basket
Hanger Gas Frying Station



STANDARD FEATURES

- VS7 Touchscreen Controls
- Smart Oil Sensor
 - ✓ User friendly design alerts for proper oil disposal to ensure consistent high quality food
 - ✓ Save oil costs by eliminating early changes
 - ✓ Automatic accurate oil quality measurements are displayed and stored
- Tank - stainless steel construction
- Cabinet - stainless steel front, door, sides & splash back.
- Solstice Burner Technology for High Efficiency
- Auto Filtration
- Auto Top Off System
- Self Cleaning Burners & Down Draft Protection
- Matchless Ignition with DVI drain valve interlock
- 1 1/4" (3.2 cm) Full port drain valve
- Manual gas shutoffs and Rear gas manifold connection
- Heavy duty 3/16" (.48 cm) door hinges
- 9" (22.9 cm) adjustable rear and front locking casters
- Basket Hanger Station
 - Welded stainless pan with drain valve oil return
 - Removable drain screen
- Power cord(s) with right angled plug

SOLSTICE FILTER DRAWER OIL FILTRATION

- Simple, two step filtration process makes filtering easy and fast. Under 5 minutes in most circumstances*.
- Extra large 3" (7.6 cm) drain lines with unique design drain spout virtually eliminates splashing. Drain spout swivels out for ease of oil disposal.
- 4.5 GPM (17.0 LPM) filter pump.
- Large, 10" x 20.5" filter envelope, for fast filtering all day.
- Up front filter pan connection for effortless hookup
- Filtered oil return assists in cleaning frypot bottom
- Filter pan is stainless steel. Rear wheels ease handling.
- Filter pan lid is self-storing and out of the way.
- Filter pan scoop, starter pack filters.

FIVE GUYS

BURGERS and FRIES



APPLICATION

Five Guys 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 40% reduction in oil needed to fill the frypot. Time between oil changes is significantly extended due to the low initial fill volume.

With reduced oil fryers, oil filtration occasionally during operation is a key to maximizing oil life. 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 Automated Solstice filter system is fast and simple to use. Control Prompts guide the operator through the process. Whenever business levels permit, filtering and reheating can be accomplished in under 5 minutes*.

Automatic frypot top off feature maintains the oil in the fryers at the optimum cooking level. The "user friendly" top off feature include storage for a typical 35 lb. "Jug-In-Box"¹ as an on board fresh oil supply¹. This minimizes staff carrying oil jugs through a busy kitchen when top off is needed. "Low jug" indicator, and easy change JIB holder are included.

ACCESSORIES SHIPPED WITH UNIT

- 1 - Drain Line Clean out rod
- 1 - Cleaning brush
- 1 - Filter scoop shovel
- 1 - Fryer crumb scoop
- 2- Quick Disconnect Hose with double swivel 1" x 48
- 1 - Filter paper 14.375" x 22.5" (36.5 x 57.2 cm) envelope starter pack
- 4 - Removable double extra tall basket hanger(s)
- 1 - Flush hose for oil return
- 28 - Twin size baskets
- 2 - Fryer Standoff Bracket(s)
- 1 - Five Guys Boil Out Instruction
- 4 - Foam Zone Protector
- 2 - 6" Rear Stand off brackets

OPTIONS (At Additional cost)

- ☐ Tank cover(s)
- ☐ Waste Oil Management Connection



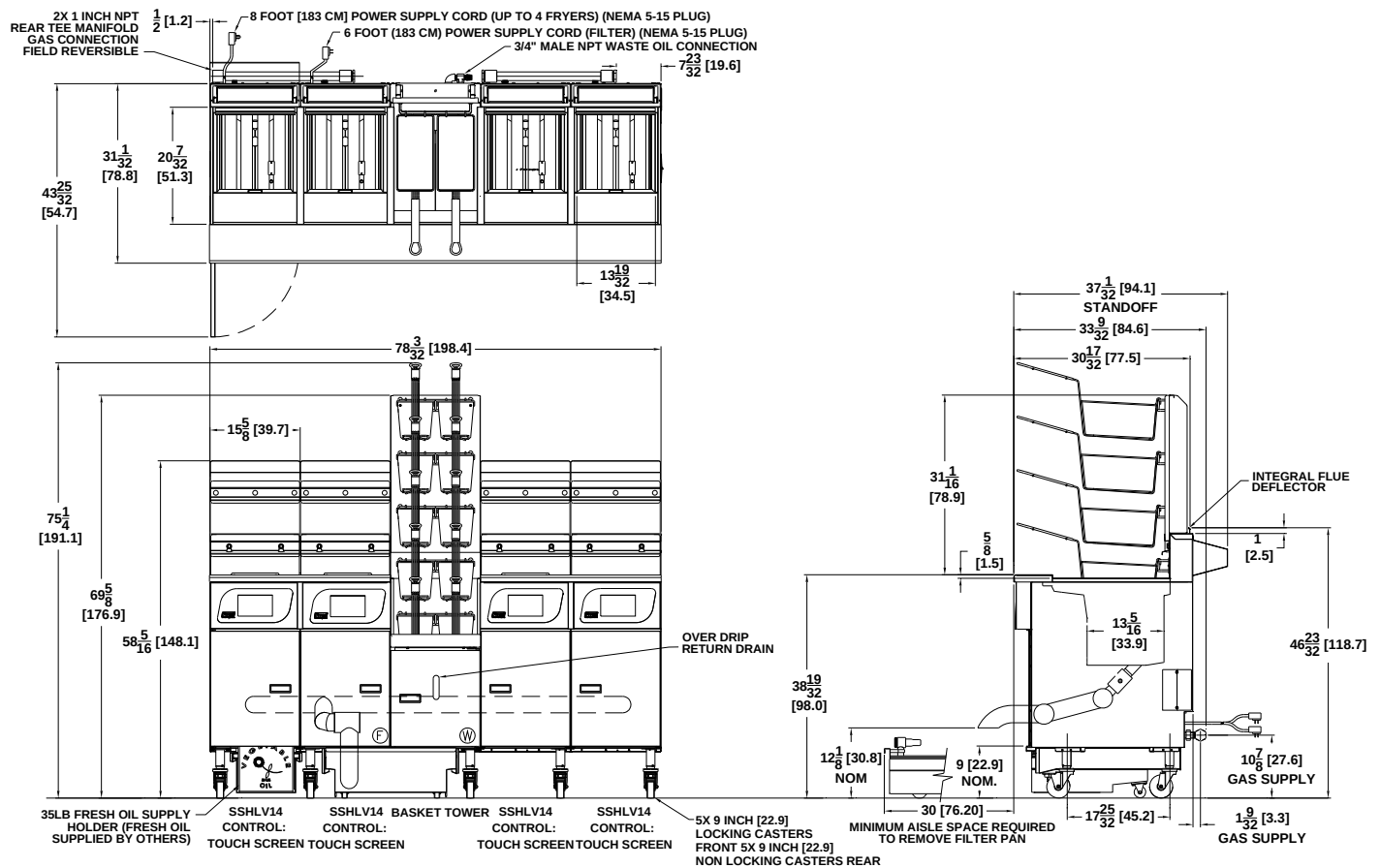
Pitco Frialator, Inc • P.O. Box 501, Concord, NH 03302-0501 • 553 Route 3A, Bow, NH 03304
 Tel: 603-225-6684 – Fax: 603-225-8472

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Model FG-SSHLV14-4-BT Reduced Oil Volume Extra Tall Basket Hanger Gas Frying Station

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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 (8.3 cm)	32 Lbs (14.5kg) (15.6 L)	72.5 BTUs (21 kW) (75 MJ)	4" W.C. (10 mbars / 1 kPa)	10" W.C. (25 mbars / 2.5 kPa)	
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 (14.2 LPM) @ 50 Hz	Paper Filter Envelope 14.375 x 22.5 in (36.5 x 57.2 cm)		
INSTALLATION INFORMATION						
GAS SYSTEM REQUIREMENTS			ELECTRIC SYSTEM REQUIREMENTS			
	Natural Gas	LP Gas	Cords	115V 60Hz	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)	2.8 amps	1.5 amps	
Total Gas Load / Hr	290,000 Btu (84 kW) (306 MJ)		Filter Cord	5.4 amps	3.7 amps	
NOTE: Rear gas tee manifold 1" connection is field reversible.			NOTE : Install an approved 20 Amp-120V (NEMA 5-15) duplex outlet for fryers and filter electrical connection to be supplied by other.			
* 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
32" (76.2 cm)	6" (15.25 cm)	Sides min.	Rear min.	Sides min.	Rear min.	Do not block / restrict flue gases from flowing into hood or install vent hood drains over the flue.
		6" (15.2 cm)	6" (15.2 cm)	0"	0"	
FRYER SYSTEM SHIPPING INFORMATION-Approximate						
Shipping Weight		Shipping Crate Size H x W x L				Shipping Cube
1260 Lbs (571 kg)		56 x 45 x 88 in (142 x 114.3 x 223.5 cm)				128 ft ³ . (3.6 m ³)





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