



# Solstice Electric Series Fryers Model SE14, SE14T & SE18

All Models Available in 17kW or 22kW



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

### 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.

Project \_\_\_\_\_

Item No. \_\_\_\_\_

Quantity \_\_\_\_\_

### 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



Patent Pending



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