



Model TB-SSH55 Gas Open Fryer



TB-SSH55



APPLICATION

The TB-SSH55 fryer design offers higher production with increased efficiency. It is ideal for Border Bowls, Chalupa, Empanada, Fiesta potatoes and Cinnamon Twists along with other standard YUM! freezer to fryer products.

☐ TB-SSH55 (Gas Open Fryer) SHORT FORM DESCRIPTION

Solstice Gas Open Fryer, TB-SSH55

(L10-310-Ax, Gas type, Voltage, kBTU/hr), Line up (L/R) SSH55 with Digital Two Button Controller with standing pilot, matchless ignition, drain valve interlock, SS sides & front, 10" rigid adjustable casters. Accessories includes: (1) clean out rod, (1) 48" x 3/4" (122 x 1.9 cm) flexible gas hose w/QD, (1) tube rack, (1) removable basket hanger, (1) fry pot cover.

Pitco Ref. # :

L10310-A1 - NATURAL, 115V, 80kBtu w/ Gas Hose

L10310-A2 - PROPANE, 115V, 80kBtu w/ Gas Hose

STANDARD FRYER FEATURES

- Fry pot constructed of stainless steel
- **Solstice SUPREME** Burner Technology, No blower or ceramics
- Self Cleaning Burner & Down Draft Protection
- 1 1/4" (3.2 cm) Full port drain valve
- Cabinet- stainless steel sides, front, splash back
- Digital Two Button Controller with Standing Pilot
- Matchless pilot ignition system with flame loss safety shut off, dedicated fryer gas shut-off valves
- High temperature limit switch
- Drain valve interlock
- Heavy duty 3/16" (.48 cm) door hinges
- 10" (22.9 cm) Rigid adjustable casters, front locking
- Single gas connection – 3/4" (1.9 cm) NPT

ACCESSORY ITEMS SHIPPED WITH UNIT

- 1 - Fry pot drain clean out rod
- 1 - 48"x 3/4" (122 x 1.9 cm) NPT flexible gas hose with disconnect
- 1 - Tube rack
- 1 - Removable basket hanger
- 1 - Fry pot cover



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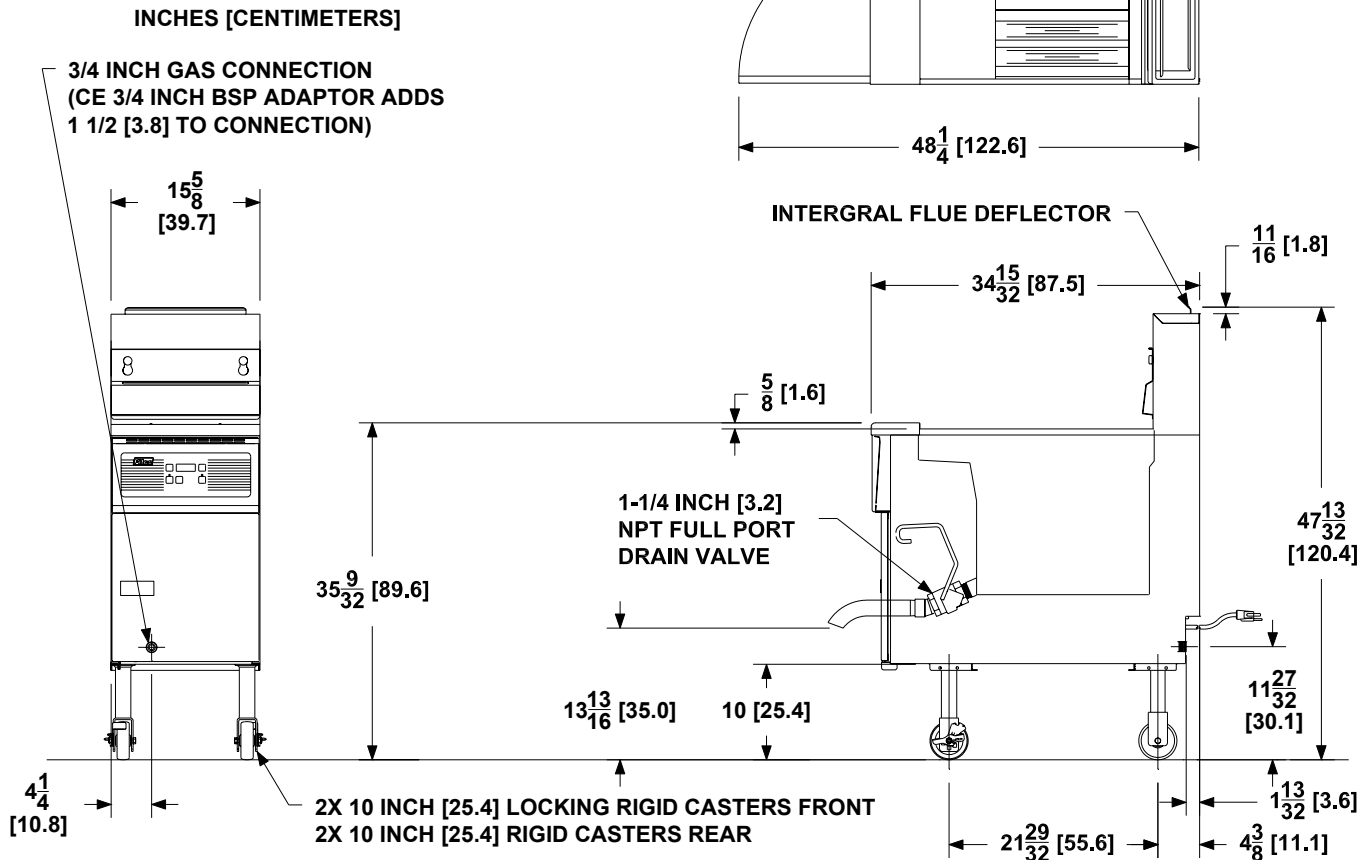
L10-310 Rev x1 1/28/09 DRAFT

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6 FOOT [183] POWER SUPPLY CORD (NEMA 5-15 PLUG ON 115VAC UNITS ONLY)



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 - 5 in (8.3 - 12.7cm)	40 - 50 Lbs (18-23 kg)	80,000 Btu (23kw) (84 MJ)	4" W.C. (10 mbars / 1 kPa)	10" W.C. (25 mbars / 2.4 kPa)

FRYER SYSTEM SHIPPING INFORMATION (Approximate)

Shipping Weight	Shipping Crate Size H x W x L	Shipping Cube
230 Lbs (104 kg)	59 x 23 x 44 in (149.9 x 58.4 x 111.8 cm)	35 ft ³ . (1.0m ³)

INSTALLATION INFORMATION

GAS SYSTEM REQUIREMENTS			ELECTRIC SYSTEM REQUIREMENTS		
	Natural Gas	LP Gas		115V 60Hz	208 / 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)	0.7	0.4
Total Gas Load / Hr	80,000 Btu (23kw) (84 MJ)				

* 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
30" (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" (15.2cm)	6" (15.2cm)	0"	0"	



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