



REDUCED OIL VOLUME/HIGH OUTPUT FRYING SYSTEM

- ✓ **Reduce Operating Cost**
- ✓ **Maintain High Production**
- ✓ **40% reduction in oil**
- ✓ **Filter in as little as 3-4 minutes**
- ✓ **Top off oil with the push of a button**

STANDARD FEATURES

- * Cooks like a 50 lb. fryer with just 30 lb. of oil. Uses standard baskets, and provides a full 4" cook depth
- * Pivoting immersion elements for easy clean up
- * Stainless Steel Tank, front, door, & sides
- * 1-1/4" (3.2cm) full port drain valve for fast draining

SOLSTICE FILTER DRAWER OIL FILTRATION

- * Simple two step filtration process makes filtering easy and fast.
- * Extra large 3" (7.6 cm) drain lines with unique design drain spout virtually eliminates splashing. Spout swivels for ease of oil disposal.
- * 5 gpm filter pump.

CONTROLS

- * Intellifry computer (up to 12 products) for operational flexibility, and consistent fried products.
- * DVI drain valve interlock safety system turns off the heat when the drain is opened, preventing scorching and overheating of the oil.
- * Temperature limit safety switch safely shuts off all heat if the upper temperature limit is exceeded.

AVAILABLE OPTIONS & ACCESSORIES

- * Push button frypot oil replenishment system1: Press to add fresh oil to frypot, warns operators of low JIB level.
- * Digital Temperature Controller for economical, simplified operations

