



BWW-120



Model BW-SSH60W/FD/SSH60W-2 Solstice Supreme Gas Fryer System



STANDARD FRYER FEATURES

- Fry pot constructed of stainless steel
- SOLSTICE™ Burner Technology
- 1 1/4" (3.2 cm) Full port drain valve
- Self Cleaning Burner & Down Draft Protection
- Cabinet-stainless steel sides, front, splash back
- I12 Intellifry Menu cooking computer Matchless pilot ignition system with flame loss safety shut off, dedicated fryer gas shut-off valves with back-up controls
- Solstice Front Panel Top Deck with Hemmed Edge
- High temperature limit switch
- Drain valve interlock
- Heavy duty 3/16" (.48 cm) door hinges
- 9 (22.9 cm) swivel adjustable casters, front locking
- Single gas connection -1-1/4" (2.54 cm) NPT with removable reducer
- Fryer Heat Tape

ACCESSORY SHIPPED WITH UNIT

- 1 - Fry pot drain clean out rod
- 1 - Fry pot cleaning brush
- 1 - Fry pot crumb scoop
- 1 - Filter shovel scoop
- 3 - A4500602 tube rack SSH60W
- 3 - Removable tall basket hanger with flue angle
- 9 - A4514901 oblong/triple 13-1/4" x 5-5/8" x 5-5/8"
- 2 - A4500305 oblong/twin 13-1/4" x 8-1/2" x 5-3/4"
- 1 - P6072143 square regular mesh basket
- 3 - Fry Pot Covers
- 1 - Flush Hose Assembly



APPLICATION

The BW-SSH60W/FD/SSH60W-2 is for Energy Saving High Production frying with Solstice Supreme Burner Technology which provides very dependable atmospheric heat transfer and fuel saving performance without the need for complex power blowers with a space saving under the fryer filter system which is ideal for cooking Fries, Traditional Wings, Mozzarella Stick, Onion rings and other BUFFALO WILD WINGS menu items.

SHORT FORM DESCRIPTION

Fryer, Gas Open Fryer with Filtration

BW-SSH60W/FD/BW-SSH60W-2 (voltage, phase), Line up (L/R) BW-SSH60W, filter drawer, BW-SSH60W, BW-SSH60W with I12 Intellifry menu cooking computer with back-up, Solstice Front Panel Top Deck with Hemmed Edge, matchless ignition, Self Cleaning Burner & Down Draft Protection, drain valve interlock, SS sides & front, heat tape for fryers, casters. Accessories includes: (1) clean out rod, (1) brush, (1) crumb scoop, (1) filter shovel scoop, (3) tube racks, (3) removable tall basket hangers with flue angle, (9) A4514901 oblong/triple 13-1/4" x 5-5/8" x 5-5/8", (2) A4500305 oblong/twin 13-1/4" x 8-1/2" x 5-3/4", (1) P6072143 square regular mesh basket, (3) fry pot covers, (1) flush hose assembly,

STANDARD FILTER FEATURES

- Filter pump thermally and overload protected
- Rear oil return for bottom cleaning
- Extra Large 3" (7.6 cm) curved drain spout virtually eliminates splashing and swivels for oil disposal.
- Filter pan is stainless steel with rear wheels for easy movement during cleaning.
- Connection to fryer is self aligning for hands free operation. Easy two step filtering.
- Filter pan lid. Self storing, out of the way
- Filter Heater/Filter Heat tape
- Waste Oil Disposal for solid shortening
- Filter Corp F-95 pick up

OPTIONS

- ☐ Pitco Filter Paper System comes with PP10613 18.5" X 20.5" (45.7 X 52 cm) filter paper envelope starter pack



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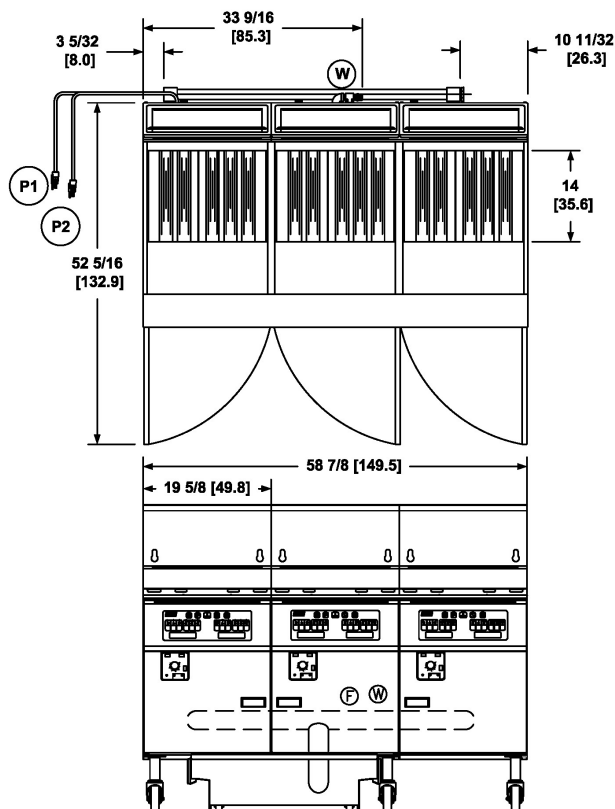
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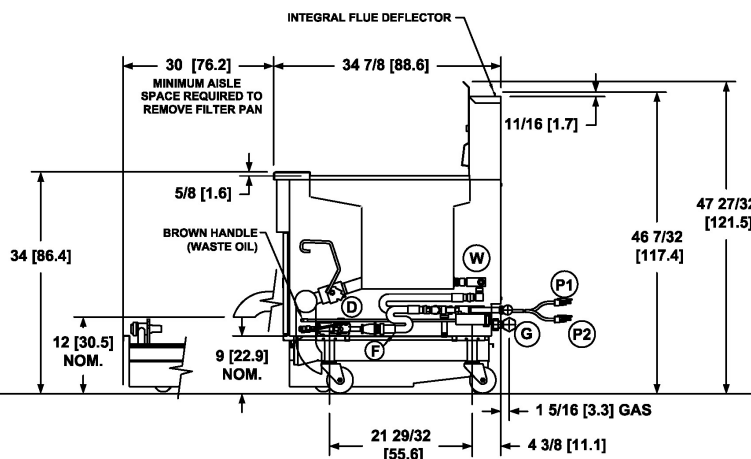
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- P1 6 FOOT (183 CM) POWER SUPPLY CORD (FRYER) (NEMA 5-15 RIGHT ANGLE PLUG FOR 115V ONLY)
- P2 6 FOOT (183 CM) POWER SUPPLY CORD (FILTER) (NEMA 5-15 RIGHT ANGLE PLUG FOR 115V ONLY)
- G 1-1/4 INCH (3.2 CM) NPT WITH 1" (2.5 CM) REMOVABLE REDUCER REAR TEE MANIFOLD GAS CONNECTION (FIELD REVERSIBLE)
- D 1-1/4" INCH (3.2 CM) NPT FULL PORT DRAIN VALVE
- W DENOTES CABINET WHERE WASTE OIL MANAGEMENT CONNECTION IS SUPPLIED. WASTE OIL WILL OPEN AND REDIRECT OIL TO FILTER PAN IF WASTE OIL SYSTEM EXCEEDS 25PSI BACK PRESSURE AT 8GPM. 3/4" MALE NPT WASTE OIL CONNECTION
- F DENOTES CABINET FLUSH HOSE CONNECTION



INDIVIDUAL FRYER SPECIFICATIONS

Model	Frying Area	Cook Depth	Oil Capacity	Gas Input Rate / Hr	Burner Pressure Nat	Burner Pressure LP
SSH60W	18 X 14 in (45.7 x 35.6 cm)	3-1/4 - 5 in (8.3 - 12.7 cm)	60 Lbs (27.2 kg)	100,000 BTUs (29 kW) (106 MJ)	4" W.C. (10 mbars / 1 kPa)	10" W.C. (25 mbars / 2.4 kPa)

FILTER SPECIFICATIONS

Pan Oil Capacity	Filter Pump Motor	Filter Pump Rated Flow	Filter Media
93 Lbs (42.2 kg)	1/3 HP 50/60 Hz	8 GPM (30.3 LPM) @ 60 Hz 6.7 GPM (25.4 LPM) @ 50 Hz	18.5 x 20.5 in (45.7 x 52 cm) Paper Envelope

FRYER SYSTEM SHIPPING INFORMATION (Approximate)

Shipping Weight	Shipping Crate Size H x W x L	Shipping Cube
855 Lbs (387 kg)	68 x 43 x 55 in (172.7 x 109.2 x 139.7 cm)	93.1 ft ³ (2.6 m 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)	2.1	1.2
Total Gas Load / Hr	300,000 Btu (87 kw) (316 MJ)		Filter Cord (Total Amps)	6.1	4.1

* 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. 6" (15.2 cm)	Rear min. 6" (15.2 cm)	Sides min. 0"	Rear min. 0"	Do not block / restrict flue gases from flow ing into hood or install vent hood drains over the flue.



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