Project_____

Item No._____

Quantity_____

**MODEL SELVRF**
**REDUCED OIL VOLUME / HIGH OUTPUT RACK FRYING SYSTEM WITH FILTRATION**



**SELVRF DUAL**
**Shown with K12 computer, 9" front / rear casters**



**SFSELVRF**
**Shown with K12 computer, 9" front / rear casters**

## APPLICATION

The SELVRF Rack Fryer offers high production frying on racks and a space saving "Under the Fryer Filter System". Several automation options simplify operations.
The fryer can cook up to 64 pieces of bone in chicken (8 piece cut), or sixty chicken strips on four racks.
Automated frypot top off feature reduces the need for staff to carry heavy oil jugs through the kitchen. The top off feature integrates a fresh oil reserve with a "low oil" warning indicator.

## FRYER RATING

❑ **KR-SELVRF -17 KW**
76 lbs. (35 kg), 14" x 18"x10" fry area

## OPTIONS AVAILABLE (at additional cost)

- ❑ Fry pot cover
- ❑ Assorted basket configurations, consult factory
- ❑ Remote JIB
- ■ Filter System Options
  - ❑ Paperless filter
  - ❑ Oil Reclamation Piping (Waste Oil)*
  - ❑ Bulk Oil system prep for fresh oil*
  - ❑ Smart Oil Sensor (SOS)
  - ❑ Add On Unit kit – Allows connection of up to 4 SELVRF units to a single filter system*
- ❑ 6' (183 cm) NEMA 15-60P cord set (17kW, 208V). 1 per fryer.

## ACCESSORY ITEMS SHIPPED WITH UNIT

- 1- 14" x 22" Filter Media Starter Pack
- 1- Fryer Cleaning Brush
- 1- Drain Clean Out Rod
- 1- Rack Holder, Bone-in Rack
- 5- 12" x 16" x 1" Product Racks
- 1- Rack Holding Tool

*** Contact Factory for further details**

APPROVALS:

## STANDARD FRYER FEATURES

- Offers 13% reduction in oil volume
- Lift Assist system with 5 Slot Rack Holder
- Accommodates traditional fry baskets
- K12 Computer Fryer Control
- Tray Hooks Make Loading/ Unloading Racks Easier
- Auto Top Off and Push button frypot oil replenishment system with Built in 15 Lb. Reserve (Single Only) 17.5 Lb. Jib holder (Dual Only)
- Stainless Steel Construction (Tank and Cabinet)
- 1-1/2" (3.8 cm) full port drain for fast draining
- Drain Valve Interlock
- Mercury-free heating contactors
- 9" (22.8 cm) adjustable rear and front casters for leveling fryer

## STANDARD FILTER SYSTEM FEATURES

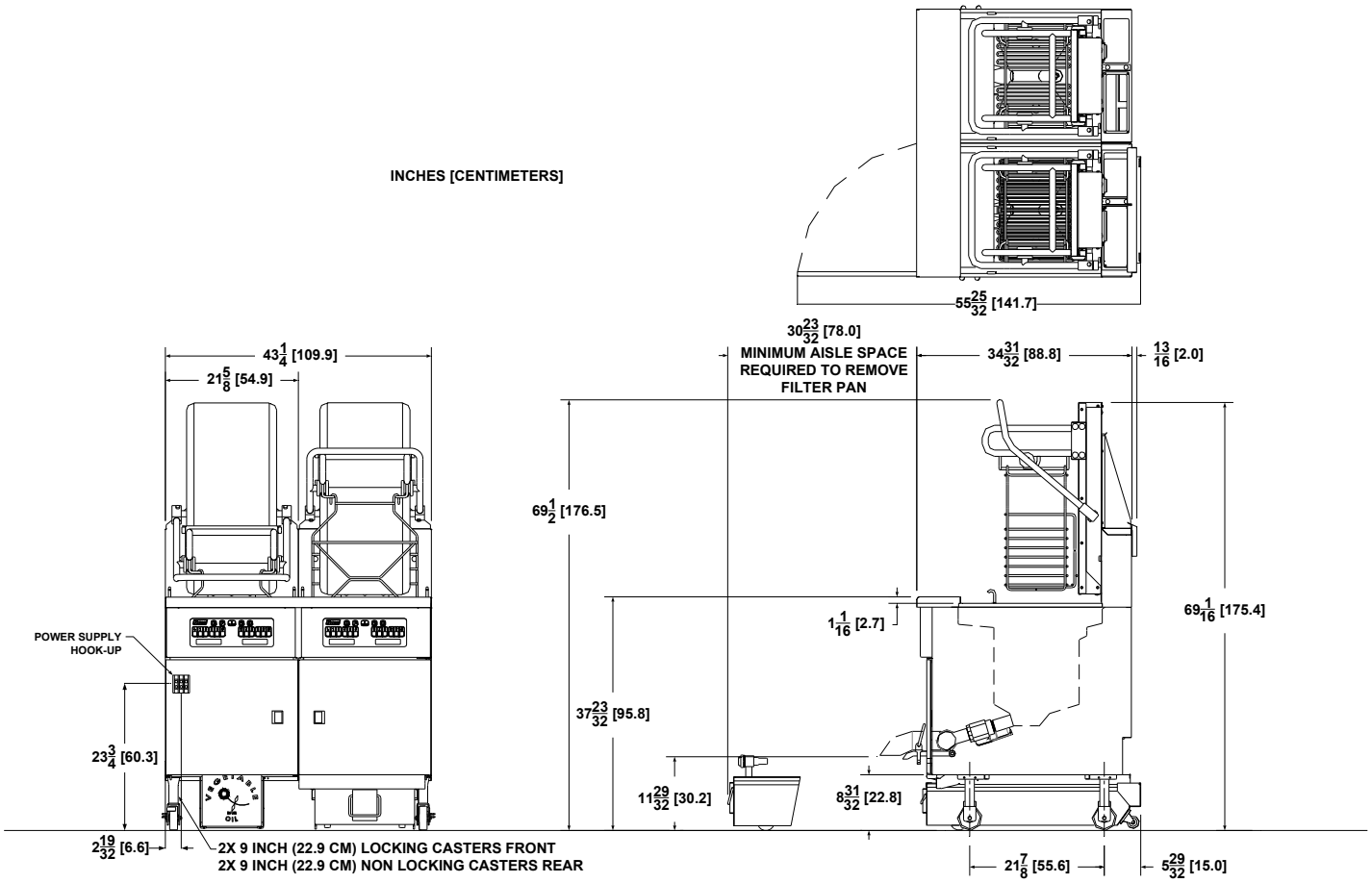
- Advanced Automatic Filtration process makes filtering quick and easy
- Extra-large 3" (7.6 cm) drain lines with unique curved design drain spout virtually eliminates splashing. Spout swivels for ease of oil disposal
- 10 GPM (34.0 LPM) filter pump
- Large, 14" x 22" filter envelope for fast filtering
- Multiple filter return jets for tank rinsing and cleaning
- Stainless Steel filter pan with rear wheels for ease of handling
- Filter pan lid is self-storing and out of the way
- Filter in place & filter empty system sensors
- Filter pump powered from fryer main power supply
- Fine mesh crumb catch

SELVRF SOLSTICE ELECTRIC REDUCED OIL VOLUME RACK FRYER

***Pitco Frialator, Inc*** • P.O. Box 501, Concord, NH 03302-0501 • 553 Route 3A, Bow, NH 03304
603-225-6684 • FAX: 603-225-8497 •www.pitco.com 156-000028 Rev 0 03/19 Printed in the USA

# SELVRF SOLSTICE ELECTRIC REDUCED OIL VOLUME RACK FRYER

SELVRF SOLSTICE ELECTRIC REDUCED OIL VOLUME RACK FRYER




| INDIVIDUAL FRYER SPECIFICATIONS | | | | |
|---|---|---|---|---|
| **Model** | **KW** | **Frying Area** | **Cook Depth** | **Oil Capacity** |
| SELVRF | 17 | 14 x 18 in (35.6 x 47.7 cm) | 10 in (25.4 cm) | 76 Lbs (35 kg) |

| FILTER SPECIFICATIONS | | | |
|---|---|---|---|
| **Pan Oil Capacity** | **Filter Pump Motor** | Filter Pump Rated Flow | **Filter Media** |
| 85 Lbs (38 kg) | 1/3 HP 50/60 Hz | 10 GPM (37.9 LPM) @ 60 Hz | 14 x 21 in (35.6 x 55.9 cm) Paper Envelope |

**SHIPPING WEIGHT (Approximate)**

**BASED ON SYSTEM CONFIGURATION, CONSULT FACTORY**

| ELECTRICAL REQUIREMENTS | | Nominal Amps Per Line (50/60 HZ) | | | | | | | | | | | | | | | | | |
|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|
| | | Single Phase (2 wire + ground) | | | | | | | 3 Phase (3 wire + ground) | | | | | | | 3 Phase "Y" (4 wire + ground) | | | |
| Model | KW | 200 | 208 | 220 | 230 | 240 | 440 | 480 | 200 | 208 | 220 | 230 | 240 | 440 | 480 | 346/200 | 380/220 | 400/230 | 415/240 |
| SELVRF | 17 | 79 | 82 | 78 | 74 | 71 | 33 | 36 | 46 | 48 | 45 | 43 | 41 | 19 | 21 | 27 | 26 | 25 | 24 |

Notes: 1. 200V Units will operate at 92% of rated power. 2. 440V Units will operate at 84% of rated power. 3. Supply Power for Filter is wired into the fryer's high voltage line terminal block, except for 440-480V which requires a separate single phase service. (115V,8.0A for North America and 220-240V,4.0A for Export).

| CLEARANCES | | | | | |
|---|---|---|---|---|---|
| **Front min.** | **Floor min.** | **Combustible material** | | | |
| 31 7/32" (79.3 cm) | 9" (22.86 cm) | **Sides min.** | 6" (15.2 cm) | **Rear min.** | 6" (15.2 cm) |

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