



WATER COOKERS

GAS & ELECTRIC PASTA COOKERS & RETHERMALIZERS

Menu Versatility for Higher Production

What is special about Solstice?

SOLSTICE SUPREME SELF CLEANING BURNER SYSTEM



Advanced Heat Transfer

Stainless steel heat tubes are specially treated to maximize the heat exchange between flame and tank contents for faster recovery and added efficiency.



Automatic self cleaning burners standard (patented)

The solstice burner draws more primary air for improved air gas mixture. The baffle design causes a scrubbing action of the flame, squeezing more heat out. This new design causes the baffle to get into radiant mode quicker for improved temperature recovery and faster cooking.

Solstice Burner vs. Ceramic Burner

The solstice burner provides dependable high efficiency heat transfer without the need for complex blowers and fragile ceramic assemblies. The Solstice technology is an atmospheric burner system with long lasting alloy heat baffles and is self cleaning.



Perfect Pasta Every Time

Made with marine grade stainless steel, Pitco Solstice Supreme Pasta Cookers can produce up to 500 ten ounce servings of pasta every hour by cooking large quantities in advance then warming individual orders as they are received.

Controls

Pasta cookers come standard with a digital controller with a four button timer for preset cook times. This controller also features an integrated boil/simmer switch that allows operators to easily select the desired cooking mode. A digital controller with a two button count down timer is also available without preset cook times.

Baskets

There are many basket options for pasta cookers to suit the needs of operations. Automated basket lifts are also available.

Rinse Tank

A rinse station for pasta is available with an attached faucet.

SSPG14 Rinse Station featuring optional quick set timer

SOLSTICE SUPREME PASTA COOKER - GAS				
Model Number	BTUs	Water Capacity (Gallons)	Approx Ship Wt. (lbs.)	Approx Cubic Feet
SSPG14	60K	12	250	55
SSRS14 Rinse Station	n/a	10	136	17
SOLSTICE SUPREME PASTA COOKER - ELECTRIC				
Model Number	BTUs	Water Capacity (Gallons)	Approx Ship Wt. (lbs.)	Approx Cubic Feet
SSPE14	12.5	12	177	17
SSRE14 Rinse Station	n/a	10	136	17

SOLSTICE SUPREME PASTA COOKER OPTIONS & ACCESSORIES

Description
Quick Set Timer (can not be used with basket lifts)
Single Basket Lift* (adds 4-1/2" to overall depth)
Dual Basket Lift* (adds 4-1/2" to overall depth)
Rinse Tank Insulation
Drain "T" Manifold (specify when ordering)
Water Quick Disconnect
Casters
Water Saving Flow Regulator (In addition to standard manual fill) - Available on Gas Units Only
*Gas units with basket lifts must include casters

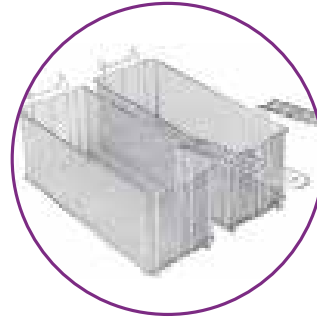
Pasta Baskets



Individual Portion Cups and Rack - (9) 4"x4" cups for use in gas or electric. For cooking or reconstituting of single portions.



Bulk Baskets
Small 13-1/4" x 13-1/4" x 9" for use with gas or electric. Small bulk loads up to 5 lbs of dry pasta. Can also be used with single basket lift.



Oblong Baskets - 15-3/4" x 6" x 7" for use with any pasta cooker. Can also be used with dual basket lift. For cooking of smaller portions. Can be used as holding rack for small round baskets, 2 ea.



Round Baskets - 4-5/8" or 6-1/4" for use with gas or electric. Standard or fine mesh available. For cooking of various types of pasta or reconstituting of small portions.

**SOLSTICE
BURNER
DESIGN**

HIGH
PRODUCTION,
57% THERMAL
EFFICIENT

SELF CLEANING
CREATES EASIER
OPERATIONS FOR
THE KITCHEN

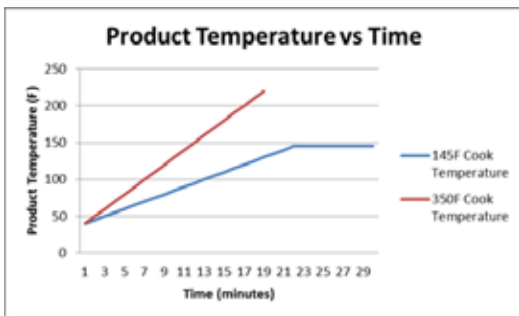


Add Menu Versatility

Experience the benefits of re-heating high quality food products previously prepared and frozen in bulk. Reduce kitchen labor and training as well as store-site equipment requirements. Pitco Solstice Rethermalizers with marine grade stainless steel hold foods at a precise set temperature.

Basket Options

Rethermalizers have many options including racks, suitcases and baskets. Racks and suitcases come in 8 or 12 product capacities.



CRTE Counter Top Electric Rethermalizer

WATER RETHERMALIZER - GAS			
Model Number	BTUs	Water Capacity (Gallons)	Approx Ship Wt. (lbs.)
SRTG-X (Single)	55,000	17.5	220 lbs.
SRTG-X2 (Dual)	110,000	17.5 ea	477 lbs.
Standard with Digital Thermostat, matchless ignition, automatic water fill, auxiliary manual fill, common drain/overflow, stainless steel hinged tank cover(s), tube rack, 6" legs. Supplied with cord and plug.			
SOLSTICE RETHERMALIZER - ELECTRIC			
Model Number	kW	Water Capacity (Gallons)	Approx Ship Wt. (lbs.)
SRTE14-GM (Single)	10.5 kW *	16.5	220 lbs.
SRTE14-2-GM (Dual)	10.5 kW ea*	16.5 ea	477 lbs.
Standard with Digital Thermostat, automatic water fill, auxiliary water fill, common drain/over flow, stainless steel hinged tank cover(s), element rack, 6" legs. No power cord supplied for single phase models, available at additional charge 3 phase. Electric service must be hard wired by a licensed electrician. *Power Rating is 8kW at 208V and 10.5kW at 240V			
Power Cord and Plug - 6 foot, 4 Gauge power cord, with NEMA 15-60P plug. Option available for SRTE models 3 phase, 208V or 240V appliances only			
OPTIONS & ACCESSORIES - FLOOR MODELS			
Description			
Casters - 1/2 Set per tank, minimum 1 set			
Water Quick Disconnect- Self closing single hand operation water supply hose			
1/3 Pan Rails -Holds various sizes of hotel pans to keep foods warm.	Set of 2 for single tank		
	Set of 3 for dual tank		
RACKS			
Description		Part Number	
8 product/Tall Vertical Food Rack		B4511001	
8 product/Vertical Food Rack		B4509402	
12 Product Horizontal Food Rack		B4513001	
SUITCASES			
Food Product Suitcase/Narrow		B4511101	
Food Product Suitcase/Wide		B4511102	
Food Product Suitcase/Tall Narrow		B4513302	
Food Product Suitcase/Tall Wide		B4513301	
BASKETS			
B4511601			
B4511501			

COUNTER TOP RETHERMALIZER - ELECTRIC			
Model Number	KW	Water Capacity (Gallons)	Approx Ship Wt. (lbs.)
CRTE	6 kW	6	60

Sous Vide = cooking under vacuum
Water Retherm = reheating under vacuum

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