



Project \_\_\_\_\_

Item No. \_\_\_\_\_

Quantity \_\_\_\_\_

## Model SSHBNB Solstice Supreme Bread & Batter Cabinet-Dump Station



Model SSHBNB Solstice Supreme Bread & Batter Cabinet-Dump Station



SSHBNB75 with optional food warmer, top shelf and casters

### HIGH EFFICIENCY SERIES OF GAS FRYERS

To be used with the Energy Saving High Production of Solstice Supreme Fryer line. Unit can be installed on either side or between fryer(s). Design to match existing or accompanying fryers. Pan area allows for holding and draining of finished product. Drain screen easily lifts out for cleaning. Bottom Shelf provides ample storage for breading, batter, food utensils, etc. *\*Bottom Shelf is not provided when a filter pump or flush hose is located inside the dump station.*

Cabinet: polished stainless steel front, sides, door and splash back. Aluminized steel back. Tank: stainless steel. Heavy Duty 3/16" (.48 cm) door hinge. Welded pan with an extra smooth peened finish ensures easy cleaning.

### ACCESSORIES/OPTIONS

(AT ADDITIONAL COST)

- Extra High Basket Hangers
- Cover and (or) Flush Top Work Surface
- Flat Top Work Surface (no splash back)  
*(not available with Food warmer/Heat Lamp)*
- Foodwarmer/Heat Lamp
  - Single Food Warmer / Heat Lamp
  - Dual Food Warmer / Heat Lamp - SSHBNB75 only.
- Polished Stainless Steel Back
- 9" (22.9 cm) adjustable, non-locking rear & front lock casters
- Scooped Pan Liner in lieu of drain screen (for scooping of French Fries, etc.) (not available with Flat Top)
- Work Shelf Top
- Center shelf inside cabinet

### STANDARD FEATURES & ACCESSORIES

- Recess Pan 4-5/8" (11.75 cm)
- Removable drain screen
- Removable basket hanger, requires no tools
- 9" (22.9 cm) adjustable legs, easier access to clean
- Bottom Shelf

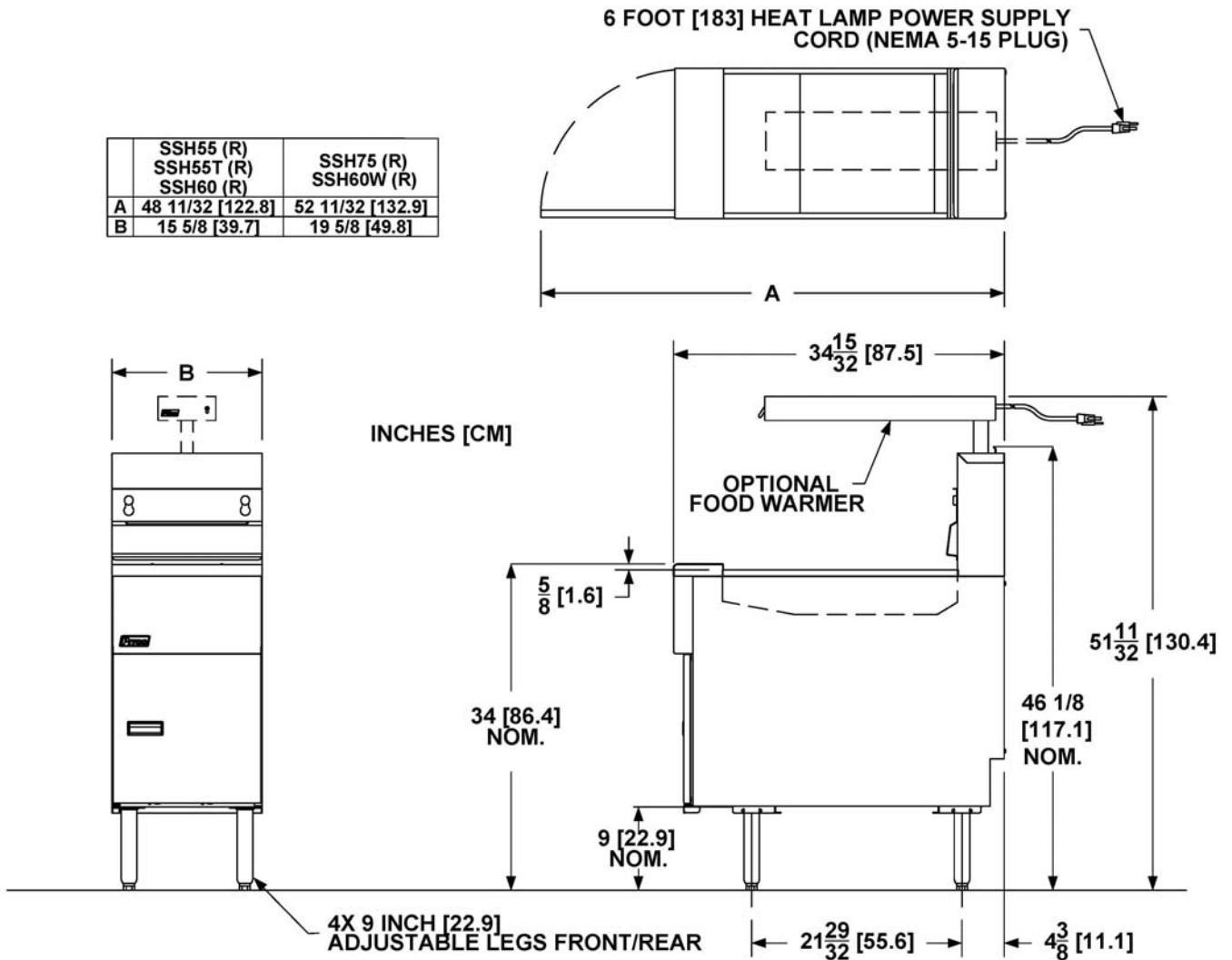
### TYPICAL APPLICATIONS

High Volume restaurants or multi-store restaurant chains Providing a draining and holding area for finished products. Provide additional work area when used with optional flat or flush work surface.



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## ORDERING INFORMATION

Specify model number of fryers desired and placement of dump station.  
 BNB-SSH model numbers indicates dump station for high efficiency gas cooking systems only.

## ELECTRICAL

Per each Food warmer	115V 60HZ	220-230-240V 50HZ
	6.3 amps	3.1 amps

## SHIPPING INFORMATION (Approximate)

Model	Shipping Weight	Shipping H x W x L	Shipping Cube
BNB-SSH 15-5/8" SERIES	150 lb (68.0 kg)	59 x 23 x 44 in (149.8 x 58.4 x 111.8 cm)	34.6 ft <sup>3</sup> (1.0m <sup>3</sup> )
BNB-SSH 19-5/8" SERIES	175 lb (79.4 kg)		

## SHORT FORM SPECIFICATION

Provide Pitco Model Solstice Supreme BNB-SSH Bread & Batter Cabinet - Dump Station. Unit shall be a one piece cabinet to match the dimensions of existing or new SSH Gas equipment. Bread & Batter Cabinet - Dump Station shall be supplied with a removable drain screen, 4-5/8 in (11.5 cm) recessed pan and basket hanger.

Provide options and accessories as follows.

