

NRA Booth: 3900

## PITCOFACTS

### DID YOU KNOW?

- Pitco is the oldest fryer manufacturer in the world.
- Pitco leads the industry in energy star fryers. Over 60 models have achieved the energy star certification.
- Pitco is the only fryer company with solstice technology.
- Pitco is the only fryer company with a self cleaning burner.

# Pitco NRA Newsletter

VOLUME 1, ISSUE 1

MAY 2010

## Pitco Introduces 6 New Products at the 2010 NRA show

### VF35S—Pitco introduces the industries first ever economy energy star fryer.

- Energy Star approved.
- Customers will love saving 40% with this high efficiency fryer.
- Ideal for medium duty applications with a green initiative.
- Ask about local energy company rebates in your area!



### Crisp n Hold PFC-18 — Air curtain holding system.

- The PFC will double the holding time of fried foods
- Customers will save 50% on food waste.
- Available in counter models or floor models
- Floor models can be conveniently placed in fryer Systems for easy use.

### SSH 60 W — The “STREEETCH” fryer

- Unique 60 lb design allows for 3 baskets per fryer.
- Trade out 3 fryer systems with the new 2 fryer SSH 60 W.
- Upgrading to the 60W in a 2 fryer system will save on oil, gas, hood space
- Energy star designed 70% efficiency.



### SSPG14 — Solstice Supreme High Efficiency Pasta Cooker

- The SSPG14 is designed to Energy Star Standards.
- Unique Solstice Technology achieves 70% efficiencies without ceramics or blowers.
- Self cleaning burners standard.
- Optional rinse station and basket lifts.
- Multiple basket options to customize your menu.

# 6 new products

## PITCO FACTS

### DID YOU KNOW?

- Pitco's modular Solstice design allows you to battery different size fryers together while still matching up with front and back dimensions.
- Pitco leads the industry in fryer models offered.
- Pitco's SG6H rack fryer can produce 48 pcs of fried chicken per batch in only an 18' x 14' cooking area.
- Pitco's line of Megafry fryers have oil capacities up to 200 lbs for all of your high volume frying needs.

### Spin Fry— The Healthier Fryer

- Reduce fat and oil in your fried foods with Pitco's new Spin Fry Fryer.
- Spins the oil off fried foods for healthier frying.
- Fully automated lifting and spinning mechanisms
- Easily programmable controls for cooking and spinning.



### LOV (Low Oil Volume) Fryer

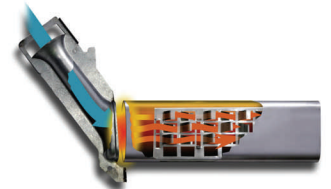
- Dramatically reduce the cost of oil with this new innovative product from Pitco.
- The Pitco LOV fryer is designed to use less than 25% of oil with the same production.
- This electric fryer is designed to the Energy Star Standards.



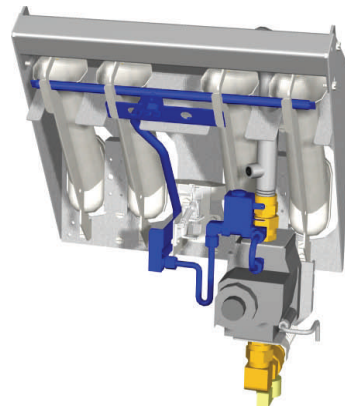
## Invest in Value and Innovation

### Solstice and Solstice Supreme Fryers

Pitco continues to set the standard in frying technology. The Solstice technology in Pitco fryers is a game changer. No more cast iron burners! The Solstice burners are all stainless and their simple design creates the best and most efficient fryers in the world period! These specially designed burners hold the flame in the tube longer. The Solstice fryers achieve up to 57% efficiency and the Solstice Supreme will achieve over 70% efficiency. One more reason the Pitco is leading the way in fryer technology.



**Solstice Burner**



**Self Cleaning Burner System**

### Solstice Self Cleaning Burners

Pitco continues to revolutionize the fryer world with new innovations. All tube fryer need to have the burner screens cleaned periodically. This maintenance cost is eliminated with Pitco. The new Solstice self cleaning burner will automatically clean the burner screens on every start. Want a fryer that never slows down. Want a fryer that has the same efficiency from day 1 through the life of the fryer. Choose Pitco Solstice fryers.