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FOR IMMEDIATE RELEASE

*Pitco Frialator unveils the New Solstice Supreme High Efficiency Series Fryers, incorporating the revolutionary self-cleaning burner system technology!*

Concord, NH (May 9, 2006) – To compliment the tremendously popular Solstice Gas fryer platform, Pitco Frialator is proud to announce the Solstice Supreme High Efficiency Series. The Solstice Supreme High Efficiency fryers are a major breakthrough in fryer design, the result of over 2 years of engineering and testing at global restaurant chains. Pitco has combined the highest gas efficiency rating, on several different mix and match models, with the lowest cost of ownership in the industry. The Solstice Supreme High Efficiency fryers incorporate the patent pending automatic self-cleaning burners, which ensures optimal burner efficiency, keeping the fryer tuned for the life of the unit.

The Supreme High Efficiency Series is available in 75 lb. 50 lb. and 25 lb. oil capacity. Standard features include stainless steel tank, solid state thermostat, matchless ignition, and is available with a 2-step filter system with self-guiding filter pan.

“This latest technology in commercial fry systems will help our customers achieve energy efficiency, up to a 30% savings as compared with other standard commercial fryers” said Phil Dei Dolori, Group President. “Customers will also have the capability of mixing or matching any of the 3 different unit models”, he added. “This self-cleaning technology is the future of frying”, said George McMahon, Vice President of Pitco Engineering. All Solstice Supreme fryers also come with Pitco’s no blower design. And we can customize any kitchen for any need.

For additional information, contact Pitco at 800-NHPITCO or visit our website at [www.pitco.com](http://www.pitco.com).

Pitco is a division of the Middleby Corporation. The Middleby Corporation is a global leader in the foodservice equipment industry. The company develops, manufactures, markets and services a broad line of equipment used for cooking and food preparation in commercial and institutional kitchens and restaurants throughout the world. The company’s leading equipment brands include Alkar, Blodgett Oven, Blodgett Combi, Blodgett Range, CTZ, MagiKitch’n, Middleby Marshall, Nu-Vu, Pitco Frialator, RapidPak, Southbend, and Toastmaster. Middleby’s international subsidiary, Middleby Worldwide, is a leading exporter and distributor of foodservice equipment in the global marketplace. Middleby’s international manufacturing subsidiary, Middleby Philippines Corporation, is a leading supplier of specialty equipment in the Asian market. For further information about Middleby, visit [www.middleby.com](http://www.middleby.com).