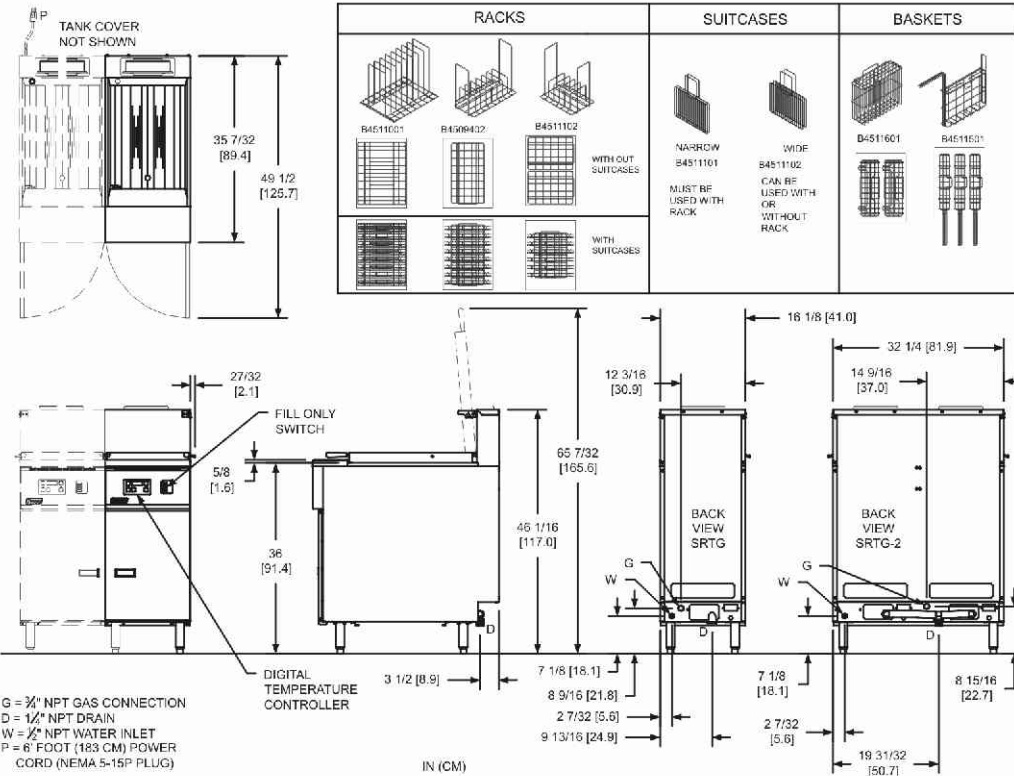


Rack/Basket Options

Description	WxHxD	Qty Per Tank	Product Per Rack	Total Product Capacity
Basket, Wide	5-1/4" x 12" x 15"	2	-	-
Basket, Narrow	2-7/8" x 11" x 15-1/2"	3	-	-
Suitcase, Wide	1-1/4" x 9-5/8" x 13"	8	-	-
Suitcase, Narrow	5/8" x 9-5/8" x 13"	9	-	-
Rack, Vertical	1-7/8" wide	1	8	8
Rack, Taco 8	2" wide	1	8	8
Rack, Taco 6	2" wide	2	6	12

Menu Examples

Product Temperature	Frozen		Thawed	
	140F	200F	140F	200F
Salmon, 3.5 oz	40 min	9-10 min	30 min	7-8 min
Chicken Breast, 3-3.5 oz	40 min	9-10 min	30 min	7-8 min
Pork Chop, Stuffed, 6oz	40 min	9-10 min	30 min	7-8 min



Pitco Frialator - P.O. box 501, Concord, NH 03302-0501
ph: 603.225.6684 - fax: 603.225.8497 - www.pitco.com



Introduces

Solstice **High Efficiency**
Water Rethermalizers

54% Less Energy
20% More Production

Powerful Equipment for a
Powerful New Industry Trend

Rethermalization brings menu versatility, product consistency, and improved food safety. You can also add reduced energy costs, and increased production to that list of benefits with the Solstice High Efficiency Water Rethermalizer.



(shown with optional I8 controller)



Why Rethermalize?

- More energy efficient than steam or hot air
- More exact temperature control
- Menu Versatility - Just-in-time cooking reduces waste
- Food cost savings
- Improved food safety

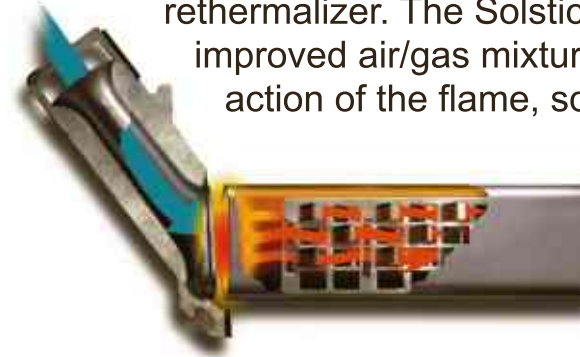


A Powerful New Industry Trend

Foodservice operators everywhere are learning about the benefits of re-heating high quality food products previously prepared and frozen in bulk. From chain restaurants to colleges, healthcare, schools, hotels and supermarkets, central cook chill production systems are delivering product consistency, inventory control and reduced waste. This process has proven to reduce kitchen labor and training, reduces store-site equipment requirements, holds product quality exceptionally well, improves kitchen safety and reduces energy usage.

High Efficiency

Solstice burner system provides 54% efficiency, the highest for a water rethermalizer. 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.



Matchless Ignition Standard

Ignites a standing pilot once per day when the power is turned on. Less wear and tear on components and faster recovery when the controller calls for heat. Other electronic ignition systems spark at every call for heat, shortening the life of the components and delaying burner ignition.

Gas or Electric

The Solstice rethermalizer is available in a single or dual configuration, as 55,000btu gas or 8kw electric.

Digital Controller Standard

The Solstice Rethermalizer comes standard with the state of the art Digital controller. Two product timers, digital temperature display and boil-simmer settings for improved product handling. Add the optional I8 Controller and with 8 product timers to expand your menu.

