

Top Ten Reasons to Buy a Pitco vs. Brand 'X'

- 10 30% more heat transfer area!** With Pitco's tube fired efficiency, heat is distributed over a wider area resulting in lower oil surface temperature and less metal fatigue.
- 9 Oil Life and Cool Zone:** As you know, oil cost is a major expense in a kitchen. Oil's #1 enemy is excessive heat. It is widely accepted by oil chemists that each 10° F increase in temperature doubles the rate of breakdown reactions that will occur in cooking oil. Pitco has the largest cool zone in the industry. Fall off from food products rests in the cool zone and does not continue to cook. On brand X, sediment trapped in the small cold zone actually continues to cook, which can further break down oil.
- 8 In the Zone:** Pitco's heat tubes prevent a disruption in the cool zone when baskets are dropped into the tank to help prevent sediment from being recirculated.
- 7 Stainless Steel Burner Baffles:** For added reliability Pitco fryers use a special stainless steel alloy baffle vs. more fragile ceramic target. Ceramic targets are more likely to need adjustments and can be susceptible to breaking.
- 6 No Cabinet Insulation Required:** Pitco gas fryers put the heat in a tube surrounded by oil. Open pot fryers heat both the tank and the cabinet so insulation is often needed. Pitco cabinets stay cool to the touch, eliminating the need for cabinet insulation which can sag, absorb oil, or make service more cumbersome.
- 5 Easy to Clean:** Safely use a brush (comes free with fryer) to clean and keep hands out of the oil. A simple weekly "boil-out" will continue the ease of cleaning. Less cleaning is required with the Pitco design, since the tank, tube sides and bottom are not heated, particles do not adhere.
- 4 Smooth, Easy Clean "Peened" Finish:** Pitco's craftsmanship includes a peening process on all frypots to provide a smooth, satin finish. This extra step reduces weld stress and eliminates hard to clean rough corners. Some brands use grainy stainless steel and welded corners can be rough and hard to clean. A great way to see a manufacturer's short cuts is to look for scorch marks at welded corners.
- 3 Split-Pot Fryer:** Heat concentrated in a small area expands the metal in a non-uniform manner, adding stress to the weld seams. Pitco half size fryer's are *two* complete tanks, so there is more uniform heating. Plus, there is back up if one side goes down.
- 2 Ease of Service:** Most parts are front serviceable to lower maintenance costs. Since there is no need for cabinet insulation, service is less difficult.
- 1 We Appreciate Your Business**