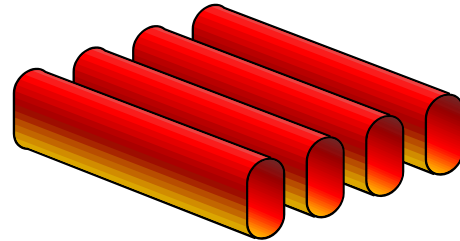
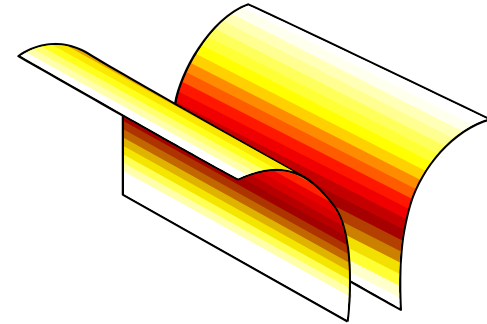


# Performance, Efficiency, Easy to Own

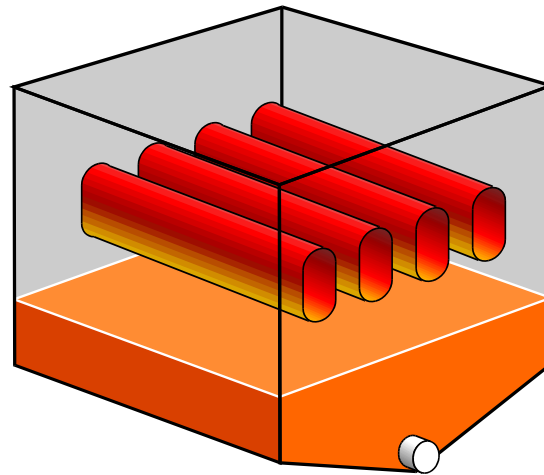
**Pitco**  
**Frialator**<sup>®</sup>



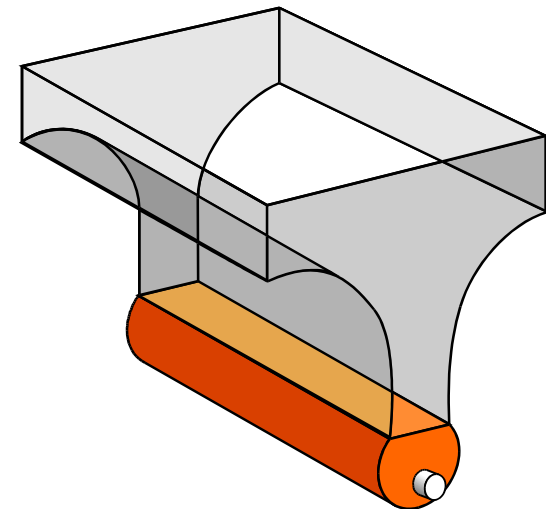
Pitco has up to 30% more heat transfer area compared to Frymaster



By heating oil from the bottom up, Brand 'X' has a smaller, less dispersed heat transfer area



Pitco's cool zone is larger; the tube fired design creates a substantially larger cool zone for trapping particles thus prolonging oil life and reducing taste transfer



Bottom-fired fryer with a cool zone limited in size by the shape of the tank design and burner placement *continuous bottom firing causes heat to conduct to tank bottom thus causing loss of cool zone.*

# Performance, Efficiency, Easy to Own



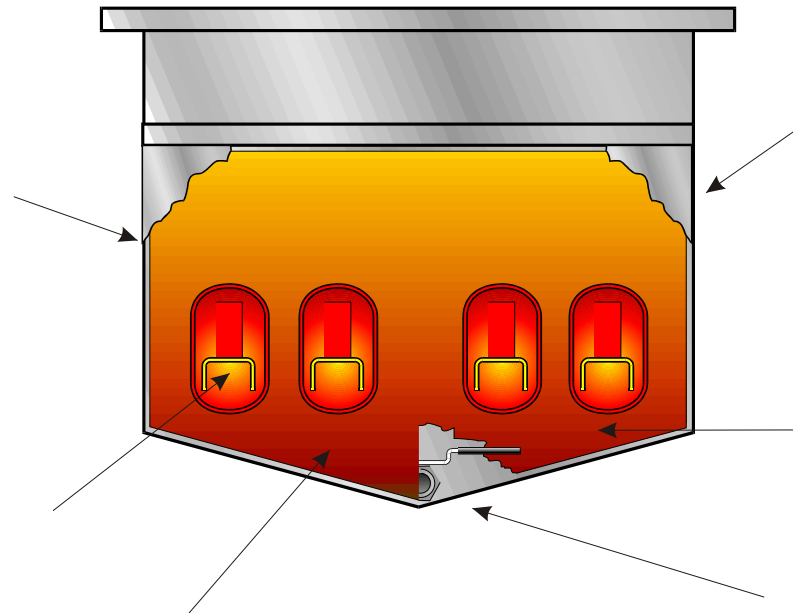
**Reduced Cleaning** - Pitco's larger cool zone reduces the area needed for cleaning. There is less need to clean the tank and tube sides because they are not heated and particles are much less likely to adhere and carbonize.

## Long Lasting Quality

Oil containers are completely pressure blasted vs. grounded ) to clean and relieve stress at weld points, while smoothing surfaces for easier cleaning

Pitco special heating tubes feature incoloy baffles which have an extended life compared to fragile ceramic targets

Heat tubes prevent disruption of the cool zone when baskets are dropped



Tube fired fryers require no insulation on the outside of the tank, making the fryer easier to service and eliminating the chance of capturing grease

Extremely large cool zone minimizes costly oil breakdowns, carbonization, and taste transfer

Pitco's 1-1/4 inch full port drains quickly and without clogging