

## World-class Manufacturing



Vented Floor Model



### CONVENIENCE

- Will conform to existing footprints for commercial deep fryers to flow seamlessly into current kitchen configurations.
- Will be available as an “upgrade” package to existing Solstice Supreme, Solstice Gas and Solstice Electric models.
- A variety of patent pending specialty baskets to accommodate various forms of fried foods.

### EASE OF OPERATIONS

- 12 individual, programmable product keys so *you* control the outcome.
- Easily program cook times, spin times and spin speeds for each product to add precision to the cooking process.
- Patented, programmable technology allows for acceleration and deceleration of the spin speed so even the most delicate of items can be cooked without damaging the food.
- Fully automated lifting mechanism to lower and raise the basket from the oil.
- Locking lid system prevents accidental access until the cooking process is complete.
- Built on heavy-duty casters for ease of access and cleaning

### EFFICIENCY

- Built for the Solstice Supreme model fryers, an industry leader in energy efficiency.
- The Solstice Supreme fryers include automatic self-cleaning burners to maintain peak operating efficiency.

### DURABILITY

- **SPINFRESH** by Pitco capitalizes on the durable and reliable Solstice product lines for years of life.
- Commercial, heavy-duty construction inside and out.
- Stainless steel exterior for ease of cleaning.



Vent-less Countertop Model



### CONVENIENCE

- 18” by 17” foot print is designed for countertop use.
- Ideal for smaller locations or special functions.
- Weighs only 80 lbs empty.
- 208/240V plug ‘n play usability.
- Built in self venting air filtration system is virtually odorless and eliminates the need for expensive vents or hoods.

### EASE OF OPERATIONS

- Front loading (cassette) drawer operation.
- Easy to use programmable keypad.
- Can cook up to 2 lbs of food at a time.
- Easy maintenance and cleaning.
- Electric heating elements with quick temperature recovery.

### SAFETY

- Built in UL recognized fire suppression system.
- Meets all existing health and safety codes for North America.
- cETLus and NSF Listed.

### DURABILITY

- Durable stainless steel construction.
- Modular construction allows for easy repair and maintenance.



Pitco is a registered trademark of The Middleby Corporation®  
Perfect Fry is a registered trademark of Perfect Fry Company

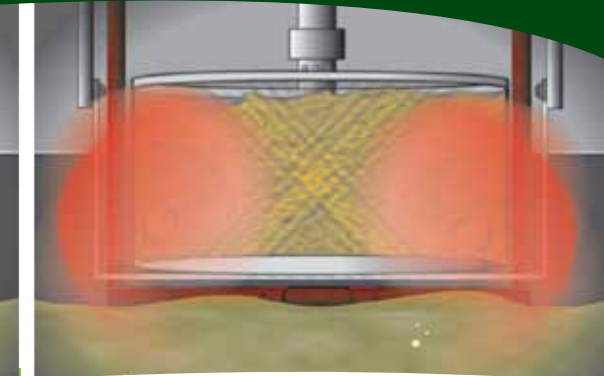
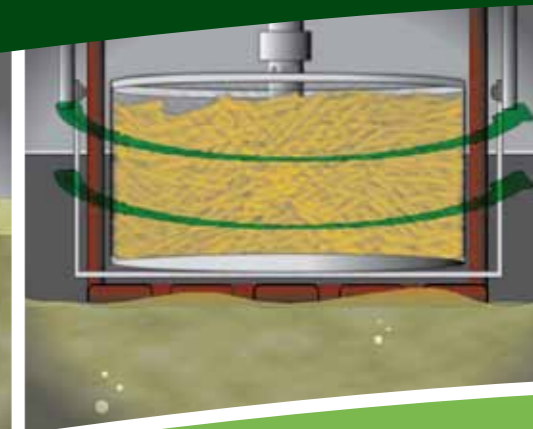
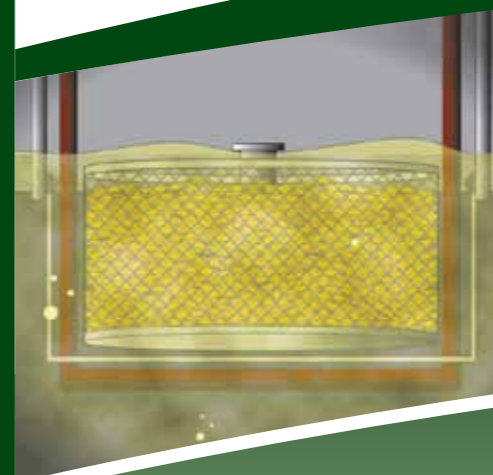


# SPINFRESH

## a fresh spin on food

[www.SPINFRESH.com](http://www.SPINFRESH.com)

## What is **SPINFRESH**?



### A process called “Centrifugal” Cooking

1. Products deep fry conventionally in a round basket

2. The basket is raised out of the oil.

3. A spinning mechanism engages the basket.  
4. Food spins on an infinitely variable combination of speeds and times.

5. Excess oil or water (which break down the texture) spins off.

6. While spinning, products continue to cook via convection from the heat inside the cooking system.

### “Centrifugal” Cooking



# SPINFRESH

a fresh spin on food



## AWARDS

**SPINFRESH** by Perfect Fry vent-less counter-top model wins 2010 National Restaurant Association (NRA) Kitchen Innovations Award. The NRA show is the largest and most prestigious show of its kind in the restaurant industry. From 100's of applications annually, only 16 new pieces of technology are chosen for the prestigious Kitchen Innovations award. The KI Award is the Academy Awards of the foodservice industry.



**SPINFRESH** cooking technology was awarded the Gold Medal Seal for Superior Taste by the American Masters of Taste. Three chefs with a combined culinary experience of over 150 years rated **SPINFRESH** fried food better or significantly better than conventionally fried across every product they tasted.

## BELIEVERS



**Ed Rensi, former President & CEO of McDonald's USA**  
"The **SPINFRESH** "Centrifugal" Cooking System is the most revolutionary change to fried foods I have experienced—it is 'game changing!'"

**Dr. Elizabeth Whelan, Founder and President of the American Council on Science and Health. [www.acsh.org](http://www.acsh.org)**  
"America is facing a crisis of obesity—and its negative health consequences---and spinning fat out of fried food is one step you can take...to avoid those extra pounds." "Spinning fryers can help you cut calories from fried foods---and that is a big step toward better health."



**Jeff DeLapp, President, ConAgra Foods Lamb Weston**  
"Technical innovation is part of Lamb Weston's DNA. It's a key driver of our continuous new product development, which keeps us in front of consumer tastes and industry trends. **SPINFRESH** is a signature technology-- suited to both our heritage and our commitment to make great-tasting products in menu-refreshing ways."



**Dr. Rosana Moreira, Director of the Center for Food Processing and Engineering at Texas A&M University, author of Deep Fat Frying.**  
"I truly believe this frying concept (**SPINFRESH**) will change the face of frying not only for the retail but also the commercial (foodservice) business. This product will be the standard for any frying process once it is commercialized."

## BETTER TASTE & OUTSTANDING DELIVERY

### AMERICAN MASTERS OF TASTE

**Chef Jesse Sartain, National Director, American Masters of Taste**



"This is more than a new piece of kitchen equipment. Much to my surprise, this unit provides a revolutionary advance in cooking: fried food cooked with a reduced fat profile. French fries, seafood, vegetables, and everything imaginable taste better than any other fryer ... I am impressed."



#### Outstanding delivery each and every time!

"**SPINFRESH** will help the restaurateur take the inconsistency out of signature or mainstay menu items. Regardless of who you have 'on the line,' the fully automated system allows even a junior cook to deliver food like an Executive Chef. With the proper preparation, signature dishes come out perfect each and every time. No more undercooking or overcooking.

The fully automated and programmable **SPINFRESH** cooking system lowers, cooks, raises, and spins for the exact amount of time, every time. I was amazed by the enhanced quality cooking my own signature dishes in this new equipment and was equally amazing at the potential for cooking items that will grow my menu above and beyond what I imagined possible."



Ned is one of Canada's "Top 40 Foodies under 40" and has achieved celebrity chef status being featured and hosting programs such as Food Network Canada's "Cook like a Chef" and CTV's "It's just food."

**Ned Bell, Executive Chef and Owner, Cabana Grille, Kelowna, B.C. Canada.**  
[www.cabanagrille.com](http://www.cabanagrille.com)

## IMPROVED NUTRITION

### Curb Obesity with Technology.

**SPINFRESH** significantly reduces calories from fat.



Reduction in Calories from Fat\*      Reduction in Calories from Fat\*

French fries	24-38%	Calamari	25%
Hash browns	24%	Shrimp	19%
Potato tots	27%	Chicken tenders	18%
Onion rings	24%	Chicken wings	16%

#### **SPINFRESH** is a difference you can

See with your eyes ... no oily film residue  
Feel with your hands ... crispy, not soggy

**SPINFRESH** fried      Conventionally fried



French fries rested on both paper towels

#### Sodium Reduction

During cooking demonstrations with major restaurant chains, a remarkable discovery was made: with close to half the oil spun off the cooked food, the salt and spice levels were too strong! Now, you don't need as much salt and seasonings to 'mask' the taste of the oil that is left on the surface of the food with traditional deep frying.

In this day and age of sodium reduction, **SPINFRESH** technology gives you the ability to modify your recipes with less sodium.

## OPERATION SAVINGS

The **SPINFRESH** fryer can reduce your operating expenses and enhance profitability.



#### 48.8% Less Oil Consumed During Cooking\*

With the **SPINFRESH** cooking system, oil spins off the food. In our lab test, 48.8% of cooking oil was spun off the food and recovered back into the fryer making your oil go farther.

#### up to 13.1% Reduction In Cooking Gas Consumption\*\*

In our lab test, gas consumption was reduced by 13.1%. With the closed lid cooking system, heat is conserved inside the fryer so fewer recovery cycles are needed to keep the oil up to cooking temperature.



#### Longer Holding Times

The **SPINFRESH** cooking system removes excessive oil so food stays crisp and tastier longer.



\* Oil recovery results are from internal laboratory testing protocol and procedures.  
\*\* Gas reduction results are from internal laboratory testing protocol and procedures.

\* The caloric reduction from the above products was done to ensure that taste & texture remained as good or better than conventionally fried products.  
\* Analysis of calories from fat reduction was performed by an unbiased, independent, 3<sup>rd</sup> party laboratory: Silliker labs.  
\* Each of the above food types can vary in caloric reduction based on manufacturer's specifications.  
\* Percentages have been rounded to the nearest whole number.