



**Model PCF14 and PCF18
Crisp N' Hold Food Cabinet
Station**
(Forced Hot Air Holding System)

Project _____
Item No. _____
Quantity _____

Model PCF14 and PCF18 Crisp N' Hold Food Cabinet Station

APPLICATION

The Crisp N' Hold Food Station extends the holding time of fried food by maintaining a constant flow of heated air in and around the product. The air is filtered, re-circulated and incrementally heated to control the accumulation of moisture, conserve energy and keep food warm and crisp.

STANDARD SPECIFICATIONS

CONSTRUCTION

- Pan area allows for holding and draining of finished product.
- Food Grate easily lifts out for cleaning.
- Bottom Shelf provides ample storage for breading, batter, food utensils, etc.
**Bottom Shelf is not provided when a filter pump or flush hose is located inside the dump station.*
- Stainless steel front, sides, door and splash back.
- Stainless steel Food Bay.
- Heavy Duty 3/16" (.48 cm) door hinge.
- Designed to match existing or accompanying Solstice fryers.
- Unit can be installed on either side or between solstice fryer(s).

HEATING SYSTEM

Provides a stream of constant circulation of warm air to maintain crispy food, serving temperatures, and extend holding times.

AVAILABLE OPTIONS & ACCESSORIES

(at additional cost)

- 9" (22.9cm) Casters



PCF14

PCF18

STANDARD FEATURES

- Removable Product Dividers –
PCF14 - Qty 1
PCF18 - Qty 2
- Collection pan pulls out for cleaning
- 9" (22.9cm) adjustable legs, easier access to clean
- Bottom Shelf
- Digital temperature control behind door

OPERATIONS

- Easily integrates into existing Solstice fryer combinations to provide a comfortable work area or food preparation station.
- Removable Filter traps oils & are Dishwasher safe



Pitco Frialator, Inc • P.O. Box 501, Concord, NH 03302-0501 • 509 Route 3A, Bow, NH 03304

603-225-6684 • FAX: 603-225-8497 • www.pitco.com

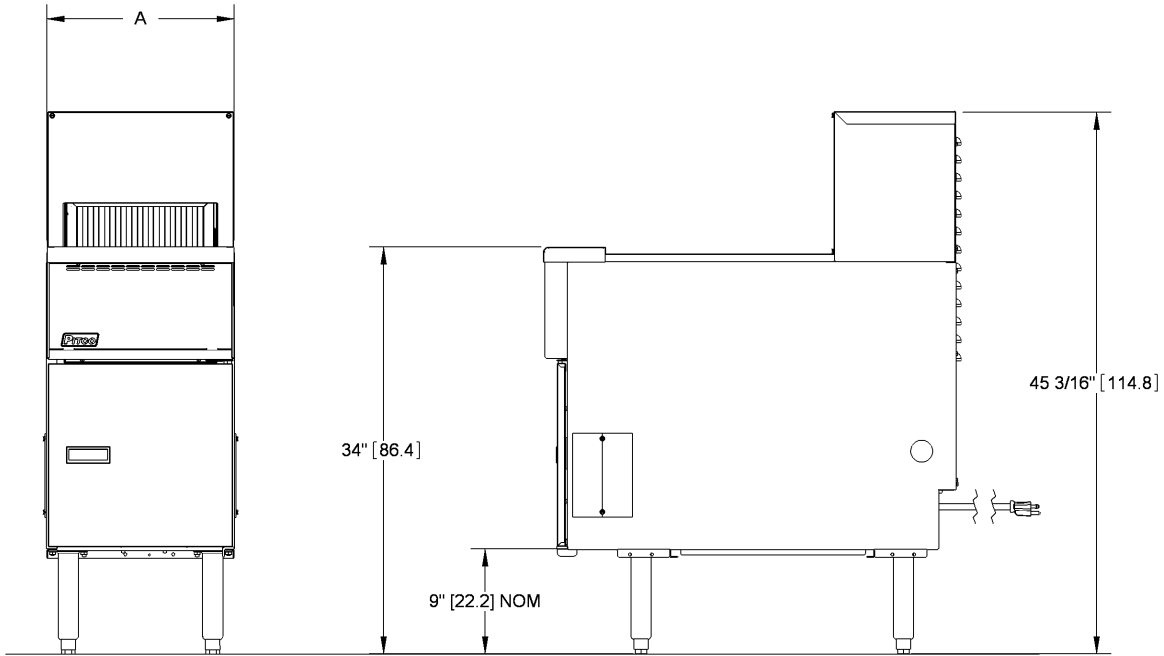
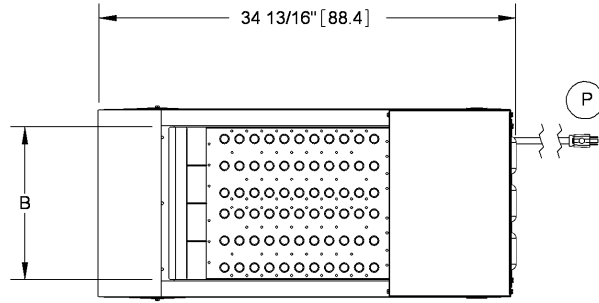
L10-346 Rev 3 07/11

Printed in the USA

Model PCF14 and PCF18 Crisp N' Hold Food Cabinet Station

Model PCF14 and PCF18 Crisp N' Hold Food Cabinet Station

MODEL	DIM A	DIM B
PCF14	15 5/8" [39.7]	12 3/4 [32.5]
PCF18	19 5/8" [49.8]	16 3/4 [42.5]



P = 6 FOOT [187cm] POWER CORD (NEMA 5-20P PLUG)

ORDERING INFORMATION

Specify model number of fryers desired and placement of dump station. PCF14 or PCF18 model number indicates dump station for use with gas/electric cooking systems only. For use with Solstice High Efficiency gas/electric fryers.

SHORT FORM SPECIFICATION

Provide Pitco Model PCF14 or PCF18 Crisp N' Hold Crispy Food Station. Unit shall be a one piece cabinet to match the dimensions of existing or new SG/SE Gas/Electric equipment. Crisp N' Hold Crispy Food Station shall be supplied with a collection pan, food grate and bottom shelf.

ELECTRICAL

PCF14 or PCF18	120 Volts 1820 watts, 15.1 amps, 60 hz single phase
	240Volts 1900 watts, 8 amps, 60hz single phase

TYPICAL APPLICATION

Provide a warming and holding area for finished products. Capable of heating to 190°F (88°C). Preheat to 190°F (88°C) in approximately 10 minutes.

SHIPPING INFORMATION (Approximate)

Model	Shipping Weight	Shipping H x W x L	Shipping Cube
PCF14	150.0 lb (68.0 kg)	45.0 x 19.0 x 36.0 in (114.3 x 48.3 x 91.4 cm)	17.8 ft ³ (0.5 m ³)
PCF18	175.0 lb (79.4 kg)	45 x 23 x 38 in (88.9 x 58.4 x 96.5 cm)	22.8 ft ³ (0.6 m ³)



Pitco Frialator, Inc • P.O. Box 501, Concord, NH 03302-0501 • 509 Route 3A, Bow, NH 03304

603-225-6684 • FAX: 603-225-8497 www.pitco.com L10-346 Rev 3 07/11 Printed in the USA

We reserve the right to change specifications without notice and without incurring any obligation for equipment previously or subsequently sold.