Project_____
Item No._____
Quantity_____

Model PCC14, PCC18 and PCC28 Crisp N' Hold Food Station

(Forced Hot Air Holding System)

STANDARD FEATURES

- Removable Product Dividers –
  PCC14 - Qty 1
  PCC18 - Qty 2
  PCC28 - Qty 3
- Removable all stainless steel food grate.
- Collection pan pulls out for cleaning.
- 1" adjustable feet on PCC14, PCC18.
- 4" legs on PCC28 (NSF required).

OPERATIONS

- Removable filter traps oils & are Dishwasher Safe.

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.
- Stainless steel front, sides and splash back.
- Stainless steel Food Bay.
- Designed to match existing or accompanying fryer.

HEATING SYSTEM

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

Model PCC14, PCC18 and PCC28 Crisp N' Hold Food Station

Pitco Frialator, Inc • P.O. Box 501, Concord, NH 03302-0501 • 509 Route 3A, Bow, NH 03304
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Model PCC14, PCC18 and PCC28 Crisp N' Hold Food Station

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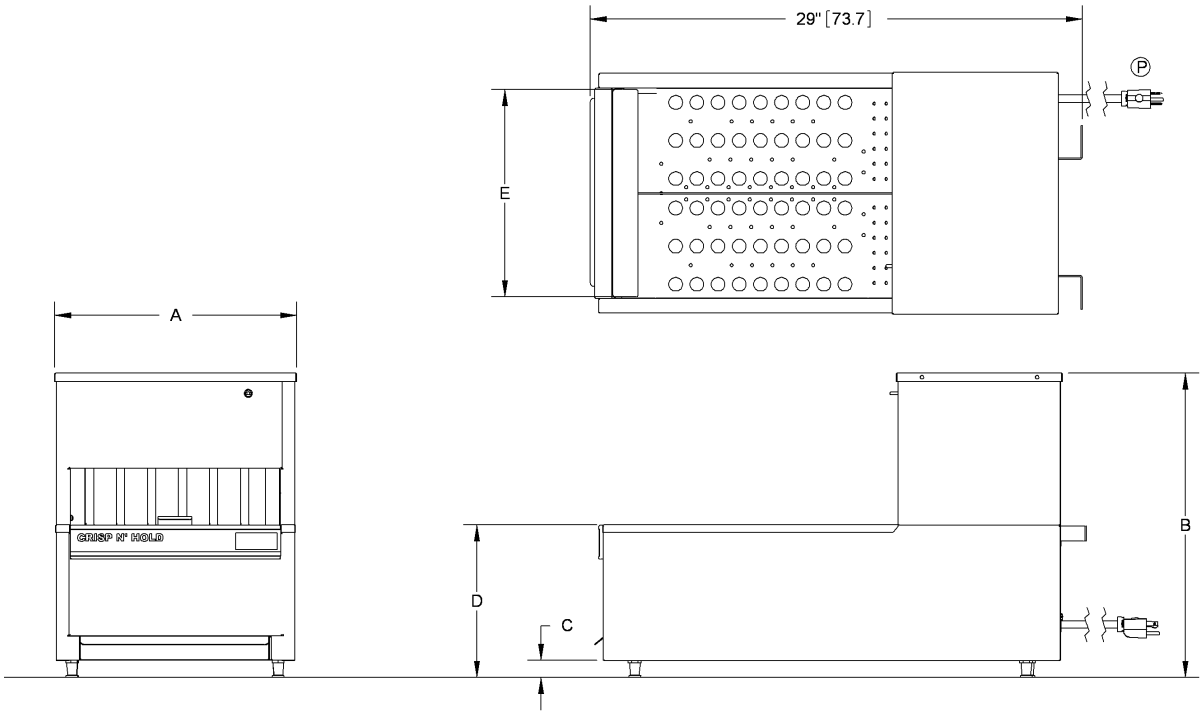
MODEL	DIM A	DIM B	DIM C	DIM D	DIM E	Ⓟ
PCC14	14 1/4" [36.2]	17 3/4 [45.1]	1" [2.5]	9" [22.8]	11 7/8" [30.2]	6' [187] POWER CORDED (NEMA 5-20P PLUG)
PCC18	17 9/16" [44.6]	17 3/4 [45.1]	1" [2.5]	9" [22.8]	15 7/8 [40.3]	6' [187] POWER CORDED (NEMA 5-20P PLUG)
PCC28	28 1/8 [71.4]	20 3/4 [52.7]	4" [10]	12" [30.5]	25 7/8 [25.9]	6' [187] POWER CORDED (NEMA 6-20P PLUG)



ORDERING INFORMATION

PCC14, PCC18 or PCC28 model numbers indicates dump station for use with gas/electric cooking systems only.

SHORT FORM SPECIFICATION

Provide Pitco Model PCC14, PCC18 or PCC28 Crisp N' Hold Food Station.
Crisp N' Hold Food Station shall be supplied with a collection pan, food grate.

ELECTRICAL

PCC14, PCC18	120 Volts, 1820 watts, 15.1 amps, 60 hz single phase
PCC28	208 Volts, 2890 watts, 14 amps, 60 hz 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
PCC14	60.0 lb (27.0 kg)	17.75 x 29.0 x 14.25 in (45 x 73 x 36 cm)	4.2 ft³ (0.1 m³)
PCC18	70.0 lb (32.0 kg)	17.75 x 29.0 x 17.0 in (45 x 73 x 44 cm)	5.1 ft³ (0.1 m³)
PCC28	98.0 lb (44.0 kg)	20.75 x 29.0 x 28.0 in (52 x 73 x 71 cm)	9.8 ft³ (0.3 m³)

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