

# 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.

Project	
Item No	
Quantity_	

#### **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.

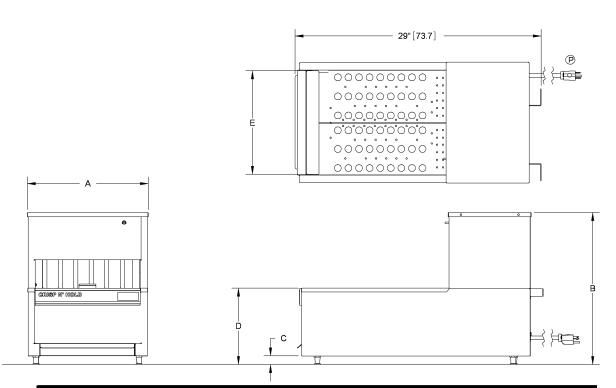






# Model PCC14, PCC18 and PCC28 Crisp N' Hold Food Station

MODEL	DIM A	DIM B	DIM C	DIM D	DIM E	P
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 SPECIFICATIONS**

Provide Pitco Model PCC14, PCC18 or PCC28 Crisp N' Hold Food Station. Crip 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° (88°C). Preheat to 190°F (88°C) in approximately 10 minutes.

SHIPPING INFORMATION (Approximate)								
				Shipping				
MODEL	UNIT WEIGHT	SHIPPING WEIGHT	Shipping L x W x H	Cube				
PCC14	60.0 lb	100 lbs	40 x 45 x 40 in	41.7 ft <sup>3</sup>				
	(27.0 kg)	(45.4 cm)	(101.6 x 114.3 x 101.6 cm)	$(1.2 \text{ m}^3)$				
PCC18	70.0 lb	125 lbs	40 x 45 x 40 in	41.7 ft <sup>3</sup>				
	(32.0 kg)	(56.7 cm)	(101.6 x 114.3 x 101.6 cm)	(1.2 m <sup>3</sup> )				
PCC28	98.0 lb	150 lbs	40 x 45 x 40 in	41.7 ft <sup>3</sup>				
	(44.0 kg)	(68.1 cm)	(101.6 x 114.3 x 101.6 cm)	(1.2 m <sup>3</sup> )				

