



## Model PCF14 and PCF18 Crisp N' Hold Food Cabinet Station

(Forced Hot Air Holding System)



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

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.
- 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



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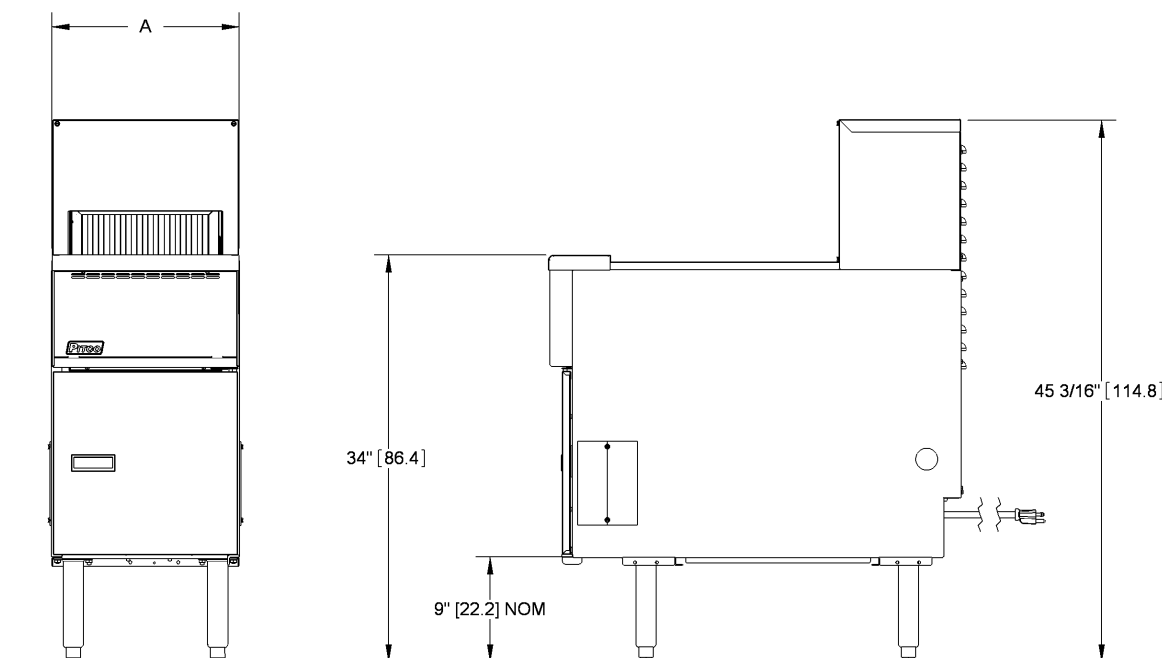
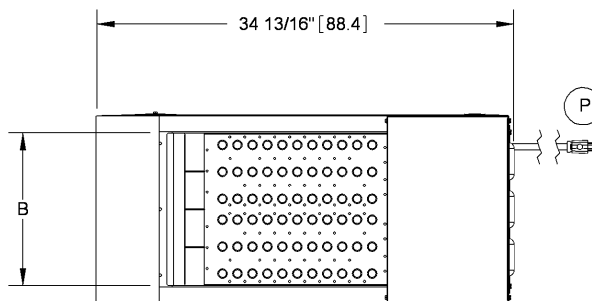
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# Model PCF14 and PCF18 Crisp N' Hold Food Cabinet Station

| 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<br>(68.0 kg) | 45.0 x 19.0 x 36.0 in<br>(114.3 x 48.3 x 91.4 cm) | 17.8 ft³<br>(0.5 m³) |
| PCF18 | 175.0 lb<br>(79.4 kg) | 45 x 23 x 38 in<br>( 88.9 x 58.4 x 96.5 cm)       | 22.8 ft³<br>(0.6 m³) |



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