



**Model PCF(LV)14 and PCF(LV)18  
Crisp N' Hold Food Cabinet  
Station**  
*(Forced Hot Air Holding System)*



**STANDARD FEATURES**

- Removable Product Dividers –  
PCF(LV)14 - Qty 1  
PCF(LV)18 - 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
- PCFLV14/18:
  - SSHLV match
  - SELV match



Model PCF(LV)14 and PCF(LV)18 Crisp N' Hold Food Cabinet Station



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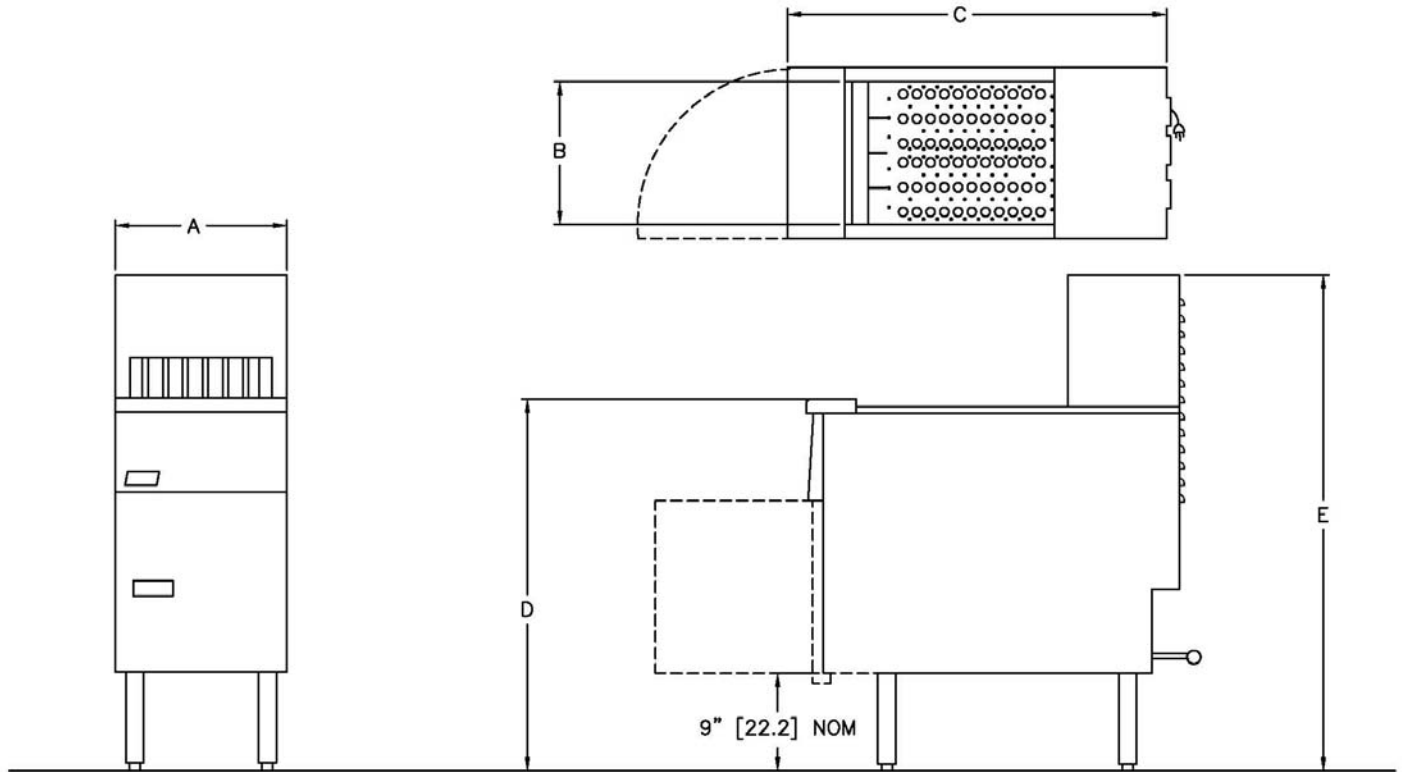
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# Model PCF(LV)14 and PCF(LV)18 Crisp N' Hold Food Cabinet Station

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FILTER TABLE					
MODEL	DIM A	DIM B	DIM C	DIM D	DIM E
PCF14	15 5/8 [39.7]	12 3/4 [32.5]	34 13/16 [88.4]	34 [86.7]	43 3/16 [109.7]
PCF18	19 5/8 [42.5]	16 3/4 [42.5]	34 13/16 [88.4]	34 [86.7]	43 3/16 [109.7]
PCFLV14	15 5/8 [39.7]	12 3/4 [32.5]	31 1/8 [79.5]	38 5/8 [98.1]	45 3/4 [116.2]
PCFLV18	19 5/8 [42.5]	16 3/4 [42.5]	31 1/8 [79.5]	38 5/8 [98.1]	45 3/4 [116.2]
PCFSELV14	15 5/8 [39.7]	12 3/4 [32.5]	31 1/8 [79.5]	37 1/8 [94.3]	44 5/16 [112.5]
PCFSELV18	19 5/8 [42.5]	16 3/4 [42.5]	31 1/8 [79.5]	37 1/8 [94.3]	44 5/16 [112.5]



ORDERING INFORMATION			
Specify model number of fryers desired and placement of dump station. PCF(LV)14 or PCF(LV)18 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 PCF(LV)14 or PCF(LV)18 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			
PCF(LV)14 or PCF(LV)18	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
PCF(LV)14	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 <sup>3</sup> (0.5 m <sup>3</sup> )
PCF(LV)18	175.0 lb (79.4 kg)	45 x 23 x 38 in ( 88.9 x 58.4 x 96.5 cm)	22.8 ft <sup>3</sup> (0.6 m <sup>3</sup> )



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