



FAQs (Frequently Asked Questions)

Where can I get a SPINFRESH fryer?

For Pitco, a list of Manufacturing Representatives can be found at <http://www.pitco.com/sales.asp>.

For Perfect Fry, a list of Distributors can be found at <http://www.perfectfry.com/map2.aspx>.

How much does it cost?

We recommend you speak with your regional or local Manufacturing Representative, Distributor or Dealer to negotiate a cost for you.

When can I get one?

Again, we recommend you contact and speak with one of the individual groups just above.

Is this a brand new fryer?

The add-on feature that provides the spinning is new. However, the fryer is built on the SSH55 or SE14 Solstice Supreme chassis which has been in the market for more than 10 years.

Why does the food taste better?

When was the last time you went home and craved a cup of cooking oil? The fact is, it's a great medium for cooking, but it doesn't have a great taste on its own ... especially used cooking oil. When you spin the oil off the food, you get all the upside of fried food taste without the taste of the oil. Now you can taste the food and not the oil.

Does it require a specific type of oil?

No. You can use just about any oil you want as long as the smoke point is above the cooking temperature of the food you are cooking. We have used vegetable blends, canola, corn, soybean, peanut and even tallow.

How much oil spins off the food?

In tests we have performed cooking French fries side by side in the same base fryer, one with the **SPINFRESH** add on and one without, the **SPINFRESH** equipment spun about 50% of the oil off the food that would typically have gone out on the plate of fries.

Thus, with rising oil costs, your oil is going farther. This 50% of oil that is being spun off the food is being recovered back into your fryer to use again.

FAQs (continued)

If my oil is going farther, what happens to the life of the oil?

Under lab testing, by following the manufacturer's recommended filtering process, we have seen negligible degradation to the quality of the cooking oil.

How does this translate into fat Calorie reduction?

Calories are composed of three types of Calories ... Protein Calories, Carbohydrate Calories and Fat Calories. Let's take a French fry as an example. It doesn't have any protein Calories. However, it does have carbohydrate Calories. You can't spin off any of the carbohydrate because it is a solid. So those Calories stay. However, the excess oil (or fat) that would typically adhere and be served during traditional frying is now spun off the food. So, let's use this as an example ...

French fries traditionally cooked	French fries SPINFRESH fried	Difference
125 fat C/100g	90 fat C/100g	35 fat Calories (or -28%)

Who does your Fat Reduction testing?

We use Silliker labs exclusively for 2 significant reasons. 1) We are stringent that all our results are 3rd party, independently analyzed for impartiality. And 2) Silliker labs is exceptionally credible as they are used by the majority of the largest food chains in N. America.

Do you get the same fat reduction for all types of food?

In every food type we have cooked, we have seen double digit decreases in Calories from fat. And, most importantly, the texture of the food is much cleaner and crisper ... not soaked in excess oil. Fat reduction does relate to the type of food being served. Foods vary in size, texture, composition and cooking time. Different types of food absorb oil at different rates depending on their initial prep, are they coming in fully cooked or par-fried? Cooking times also play a role ... the longer food cooks the more oil is absorbed on the inside of the food. And, is the product heavily or lightly breaded? There are literally millions of variations too numerous to test every possibility.

What do you mean by Sodium Reduction?

Behind fat reduction, sodium reduction is the second biggest issue in food service today. Here's how **SPINFRESH** works to reduce sodium. Excess oil on the food actually coats the tongue and acts as a barrier to the seasonings in the food. Or, looked at another way, additional seasonings are needed to 'mask' the taste of excess oil. Many of the foods that come into a foodservice operation in today's day and age are already prepared by the supplier. Take a breaded product, the seasonings and sodium are already in the marinade and breading mixture. Once you spin the oil off the food, these seasonings now hit the palate and can be sensed by the tongue much more powerfully. This allows your supplier (or your chef/cook) the ability to scale back on the amount of seasonings and now you have a powerful marketing message to tell your customers.

FAQs (continued)

So, it takes longer to cook with the spinning function?

Actually no, the total time is the same or less. The majority of oil that will come off the food is removed in a 30 second spin function. Imagine taking a basket out of a traditional fryer, shaking it and letting it sit for 15-20 seconds to remove some of the dripping oil. This process also takes time and labor is tied up in the process. With *SPINFRESH*, once the spinning cycle has finished, simply remove the basket and dump it in the holding bin.

Won't the food blow apart at 350 RPMs?

Just as a car doesn't go from 0-60 mph in 0 seconds, the spinning function doesn't ramp up in 0 seconds. Actually, the basket ramps up over 5-6 seconds and in the process food is shifting to the outside walls where it stays in a fixed position.

What if I don't want to spin?

You can set one of the presets for 0 seconds spin time and the unit will not spin.

Can I cook fresh battered products?

Yes, you can. You can lower the basket and drop fresh battered products into the fryer, then lower the lid. The products will spin after the cooking cycle is finished. If the lid is not lowered at least 20 seconds before the end of the cooking cycle, a loud warning beeper will sound. If the basket is still not closed at the end of the cooking cycle, the spinning function will not engage.

I have four fryers now in my (operation), this is an expensive proposition to change out all the fryers.

Actually, you don't have to change all your fryers at once. You can integrate *SPINFRESH* into your rotation cycle, or replace two of your oldest fryers now and replace the other two fryers later.

What about the warranty?

Standard parts and labor warranty for Solstice Supreme model fryers.

How difficult is it to install?

The *SPINFRESH* fryer is a standard 14" chassis. Roll your old fryer out and insert the new fryer in its place.