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Pitco water rethermalizer

Untapped revenue

Here's another fantastic product from the Spyral stable we'd like to introduce to you. This will revolutionise your room service system, or allow you to provide room service if you don't already. An easy way to generate more revenue with little effort. Pitco Solstice high efficiency water rethermalizers.

So, what is a water rethermalizer?

It's basically a unit that uses precisely heated water as a medium to transfer heat around the entire food surface. Pre-prepared food in plastic pouches is lowered into the heated water in racks. The food is gently returned to the perfect serving temperature, from either refrigerated or frozen, while retaining moisture and not overcooking or shrinking.

How do they compare with other equipment?

Unlike bain maries, a true water rethermalizer is designed for precise temperatures, faster recovery and larger capacities. Microwaves cook unevenly and can overcook food. The water surrounding food in the water rethermalizer heats food evenly and doesn't overcook. Foods held in food warmers and ovens dry out. The water rethermalizer foods stay moist in their sealed pouches for much longer.

Benefits

- Because of their ability to heat food so precisely and evenly without overcooking and drying out, water rethermalizers deliver unparalleled product consistency.
- With fast recovery and their ability to hold product exceptionally well, food safety is vastly improved, and even more so when used in conjunction with cook-chill or cook-freeze systems.
- Everyone wants to reduce their energy use, and water rethermalizers are more energy efficient than steam or hot air, with the Pitco Solstice water rethermalizers providing 54% efficiency, the highest for a water rethermalizer.
- Food cost savings, reduced waste and improved food production are all achieved by cooking in bulk and re-heating only what you need, when you need. Any unused pouches may also be chilled very rapidly in ice water to store for later use.



The electric Pitco Solstice room service benchtop water rethermalizer



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- This system also offers real menu flexibility for room service, with special promotional food able to be introduced without major operational changes, and special dietary needs easily catered for (eg for customers with food allergies or specific cultural needs).
- All morning, day and evening meals can be prepared in the same water rethermalizer using the same work space.
- To free up kitchen staff in peak periods you can also combine your signature and other a la minute product with food such as side items prepared in the water rethermalizer to offer a wider menu choice for room service
- The system operates with reduced kitchen labour and training needed.
- With this electric benchtop room service model, save on valuable kitchen space or introduce the unit to another area away from the main kitchen.
- Do you have a property with either a small kitchen or without kitchen facilities? Outsource the meals from a production kitchen and water rethermalize on your premises to generate new revenue.

Special features

The Pitco units utilise a matchless ignition as standard. This system ignites a pilot once a day when the power is turned on so there is less wear and tear on components and faster recovery when the controller calls for heat. Other electronic ignition systems spark at every call for heat, shortening the life of the components and delaying burner ignition. State of the art and easy to use digital controllers with temp display are standard (auto temperature control). Safety is taken care of with a high temp limit switch that prevents the unit from functioning if the internal cook tank runs out of water and reaches an unsafe temperature.



Basics

This Pitco water rethermalizer has a stainless steel cabinet with marine grade 316 stainless tank. It features a quick disconnect drain fitting (drain on the front) and an integrated drain screen to prevent clogging. The tank

holds 22.7lt of water and four product racks (cooking depth 22cm).



Generate more revenue!

Call Bill Sinclair or Peter Blythe today to chat about the Pitco electric benchtop water rethermalizer.
1300 779 725





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Mighty Chef benchtop conveyor oven

Perfect partners

Another product from the Spyril suite is this Mighty Chef benchtop conveyor oven - a brilliant partner to the water rethermalizer from Pitco. With these two units you will have all the basics and more covered for your room service menu. Take all the guess work out for

non kitchen staff by pre programming your menu items for easy after hours service.

The Mighty Chef is manufactured by US giant, Middleby Marshall, the leaders in conveyor oven technology world wide.

Benefits

- The oven is easy to operate, even by non kitchen staff.
- With a conveyor oven, staff can pop product in one end and go away and do something else without worrying about overcooking.
- As with the water rethermalizer, with this small benchtop oven you can save on valuable kitchen space, or introduce the unit to another area away from the main kitchen. You can also stack up to three of these ovens using stacking brackets.
- Offer fast 24 hour service from a stock of simple pre prepared items. Conveyor ovens are designed to quickly and easily cook, bake or grill, with consistent, quality results. Ideal menu items include pizza, garlic bread and sandwiches.
- If you don't currently have a main kitchen, simply outsource the meals and cook to order at any time of the day or night for extra revenue.



Special features

This pint sized cooker has something not normally found on a conveyor oven of this size - programmable menus. The patented MenuSelect control feature allows your staff to pre-set up to five different times and temperatures. These are simple to set using the touch controls, and non kitchen staff have no trouble operating the oven.

For added safety the outer case has a unique air cooled 'cool case' patented design that is cool to the touch.





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Basics

This Mighty Chef conveyor oven is equipped with a 14" wide, stainless steel chain link belt. You can select the belt direction via a switch. The construction is welded and reinforced stainless steel. The unit is 56cm wide, 138cm long (including conveyor end trays) and 45cm high (including legs). A stack of two is 78cm high and a three stack 111cm high, including stacking kits. The oven comes



with three crumb trays and two conveyor end trays which are removable for easy cleaning. Two adjustable heat curtains reduce draft into the oven and heat loss into the environment. Temperature range is from 93°C to 315°C and the cooking time range is from 30 seconds to 15 minutes. The upper and lower heaters are individually controlled by electronic thermostats.

Deliver quality product

Room service that's easy. Bill Sinclair or Peter Blythe can advise you on what is right for your property. 1300 779 725



Trolleys and trays

We supply everything you need for functional and efficient room service including trolleys and trays. Just let us know what you need and we will source it for you.

Trolley with one folding flap each side and shelf under



The ultimate flexible trolley - four, three and two 'legged' with two folding flaps on each side



Trays in oval, round and rectangle shapes with a wide range of colours to choose from.



There are lots of trolleys to choose from so there's sure to be one that suits your needs