



MEDIA RELEASE:

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FOR IMMEDIATE RELEASE

Pitco/MagiKitch'n wins Professional Chef's Quality Gold award for Solstice MegaFry, MagiKitch'n Griddle, & Solstice Rethermalizer!

Concord, NH (August 29, 2005) - Walter Neuhold, Founder of The Professional Chef's Association, presented the Professional Chef's Quality Gold award to George McMahon, VP of Engineering, Tim Klauder, Corporate Chef, Tom Cassin, VP of Sales, and Joe McAuley, International Sales Director. PCA Quality Gold Seal Program equipment evaluation is done by professional chefs recognizing excellence. The awards dinner was prepared by Pitco Corporate Chef, Tim Klauder, utilizing Cuisine Solutions, Five-Leaf Cuisine menu items from Chef Charlie Trotter, Chef Gerard Bertholon, Chef Thomas Keller, and Chef Mark Miller.



The award winning products selected were the Solstice MegaFry, the MagiKitch'n Griddle, and the Pitco Solstice Water Rethermalizer. Chef Walter Neuhold stated that these products have been tested in some of the highest volume food operations, and have performed extremely well. The chef evaluation team was very impressed working with Pitco, and with the extensive field testing of every new product that leaves the factory.

The evaluation team included Barry Rhodes, Executive Chef, Sam's Town Casino, Tunica, MS, Jeff Fredrickson, Executive Chef / F&B Director, Tradewinds Resorts, St Petersburg Beach, FL, and Chef Gerard Bertholon, Vice President Global Sales, Cuisine Solutions.



Phil Dei Dolori, President of Pitco/MagiKitch'n, says receiving the Professional Chef's Quality Gold Seal Award is an honor for our Pitco/MagiKitch'n Team.

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