



COMMERCIAL FOODSERVICE
EQUIPMENT

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NEW STEAM EQUIPMENT BENEFITS THE VALUE-CONSCIOUS COMMERCIAL KITCHEN OPERATOR

BYRAM, MS (December 28, 2009) – The new line of LoLo steamers, kettles and tilting skillets (braising pans) is the fast, easy and efficient route to great meals and increased commercial kitchen productivity. By offering reduced cooking times and energy savings from 40 to 60%, as well as the versatility to replace multiple pieces of equipment, LoLo is attractive to any small kitchen that cooks.

“LoLo is right for the times,” states Kevin Woods, Product Line Director for LoLo. “This offering appeals to value-conscious commercial kitchen operators who, for example, have only been able to afford used equipment in the past or are growing their businesses but have limited resources. They deserve the same opportunities for cooking versatility and productivity enhancements as larger kitchens, and now with LoLo, they can get that at an extremely attractive price.”

In addition to the lowest price, local inventory is another distinguishing trait for LoLo. “Availability is immediate,” continues Woods. “Normally products of this nature and quality have long manufacturing lead times. Not LoLo—it’s in stock, right around the corner!”

The LoLo products are based on time-proven designs and engineering, and supported by a nationwide network of authorized service agents. The product offering includes: gas and electric steamers in 4- and 6-pan capacities; gas and electric tilting skillets in a 37-gallon capacity; and a countertop kettle in an 8-gallon capacity. Gas and electric floor-stand kettles will be available mid 2010.

LoLo is being sold through regional stocking representatives who in turn sell to local Dealers. The launch begins in January 2010.

For more information call Kevin Woods at 601-954-3446 or visit the LoLo website at www.getLoLo.com.