



PRESS RELEASE

COMMERCIAL FOODSERVICE
EQUIPMENT

5925 I-55 South
Byram, MS 39272

T 1 877 2Go LoLo / 1 877 246 5656
F 1 877 504 4073

E info@getLoLo.com
www.getLoLo.com

LOLO LINE EXPANDS TO INCLUDE 45-GALLON KETTLES

BYRAM, MS (January 17, 2011) – The attractively priced, locally available LoLo brand of kettles, steamers and tilting skillets is the easy route to great meals and increased commercial kitchen productivity. Now, in response to rising demand, LoLo is expanding its offering to include large, floor-model kettles.

“Everyone is looking for value, from the owner of the Mexican restaurant down the street to that small chain or local church,” states Clay Thames, National Sales Manager for LoLo. “By adding 45-gallon, floor-model kettles to complement LoLo’s existing 8-gallon countertop kettle, we’re addressing the increased productivity needs larger batch cooking provides and satisfying different footprint requirements. These operators deserve the same opportunities for cooking versatility and productivity enhancements that operators of larger kitchens do, and with LoLo, they can get that at an extremely attractive price.”

The LoLo large kettle is available in gas and electric, as well as tilt and stationary models. LoLo’s steam-jacketed design is energy efficient—heat transfer through the bottom and sides of the kettle allows faster heat up and cook times than traditional equipment such as stockpots.

“LoLo kettles are increasingly popular commercial kitchen units because of the convenience they offer in one-step cooking as well as the versatility and energy-savings they afford through steam heating,” continues Thames. “On average, a LoLo kettle cooks about 40% faster than a stockpot cooking the same product—that translates into a 40% savings in energy!”

“They save on labor and food costs too—no constant stirring or monitoring, easy to clean, no pots and pans to wash, simple controls, one-person operation, no heavy lifting, hassle-free installation and no burning or scorching of product to lessen yield. For any kitchen that cooks soups, stews, gumbo, refried beans, vegetables, ground meat and moo shoo dishes—you name it—a LoLo large kettle just makes sense.”

In addition to low price, local inventory is another distinguishing trait for LoLo. “Availability is immediate,” states Thames. “Usually, products of this quality have long manufacturing lead times, but not LoLo—it’s stocked and serviced locally.”

The LoLo products are based on time-proven designs and engineering, supported by a nationwide network of authorized service agents and made in the USA. For more information call Clay Thames at 601-371-6004 or visit the LoLo website at www.getLoLo.com.