



PRESS RELEASE

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LOLO INTRODUCES NEW PRODUCTS

BYRAM, MS (February 25, 2011) – LoLo is the commercial foodservice equipment line that is locally stocked, attractively priced and committed to getting the basic job done well. This year's NAFEM event in Orlando was the opportunity for LoLo to show what it's made of and to introduce several new products.

“Beefy”, “funky”, “honkin’”, these are some of the words used to describe the new gas countertop equipment from LoLo. “The griddles, char broilers, fryers and hot plates feature robust legs, large ergonomic knobs and a little bit of personality,” says Clay Thames, National Sales Manager for LoLo. “Plus, they’ve got a quality of construction not found on lower-priced equipment. Our products are truly heavy-duty; they’re designed for the rigors of the main production line. We got the price down by taking out frills operators don’t use, NOT by taking out the quality they need to get the job done.”

LoLo Refrigerated Equipment Stands were also unveiled at NAFEM. “They are designed for dependable, convenient, point-of-use refrigeration that helps keep food safe while saving footsteps for operators,” states Thames. Constructed of stainless steel for heavy-duty use, they are available in 2- and 4-drawer models and in 48”, 72” and 78” lengths.

The new products join LoLo’s current lineup of gas and electric steamers, kettles and tilting skillets. Order taking for new products will begin in early March; shipment will start in early April. For more information, visit LoLo online at www.getlolo.com or call Clay Thames at 877-246-5656.