



Protect your equipment investment with genuine restaurant equipment parts.

Parts Town, the industry leader in restaurant equipment parts, such as Vulcan Hart parts, urges restaurant owners to always use genuine OEM parts.

Lombard, IL -- February 18, 2008 -- Generic alternatives for [restaurant equipment parts](#), such as [Vulcan Hart parts](#), Frymaster parts, and [Pitco parts](#), are becoming increasingly available in the marketplace. Oftentimes, the end-user of the replacement part simply does not know whether they are purchasing a genuine part or a generic part. Parts Town is urging chain restaurant operators and independent restaurant owners to always choose genuine OEM parts when purchasing parts to repair their equipment.

"Protecting your equipment investment is critical," states Steve Snower, President of Parts Town. "There are many reasons to use genuine OEM parts in your equipment, including reliability, safety, warranty protection, and energy savings. Sure, it's tempting to use cheap parts now and then, but the reality is that saving a few dollars now could cost you a whole lot more in the long run." Genuine OEM parts are defined as parts that have been specifically defined for use in the equipment and quality assured by the equipment manufacturer.

The next time you are considering purchasing Vulcan Hart parts, Pitco parts, Frymaster parts, Scotsman parts, or any other replacement part that will function inside your restaurant equipment, protect your investment! Confirm that you are purchasing genuine OEM parts.

For more information about genuine restaurant equipment parts go to www.partstown.com/genuineoem or call 800-438-8898.

Parts Town, founded in 1987, is a leading distributor of restaurant equipment parts, accessories, and related products for commercial kitchens. Parts Town is headquartered in Lombard, IL. For more information, visit www.partstown.com.

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