

**Frymaster**

## Why Buy a More Expensive Fryer?



**VS**

Value Fryers Two Deen SRS2s	High Efficiency Fryer Systems Frymaster FPPH255
<b>\$4,900*</b>	<b>Average Fuel Cost per Year \$2,900*</b>
<b>\$5,200**</b>	<b>Average Oil Cost per Year \$2,600**</b>

**Save over \$4,500 per Year!**

**That's \$32,000 saved in operating costs within the H255 system's 7 year parts and labor warranty!**

\* Fuel cost based on ASTM test data cooking 225 lbs. of French fries/day at \$1.30/gallon with fryer on 14 hours/day, 365 days a year.

\*\* Oil costs based on \$17.50/150 lbs. of oil, changing oil 2x/week on SRS2s and 1x/week on FPPH255.

Why do you want to buy a more expensive fryer?

If you cook 225lbs of French Fries a day with a fryer 14hrs a/day. 365 days a year

When using 2 Value Fryers like the Dean SR52's it will cost you an average of \$4900 on the fuel versus \$2900 when you use the High Efficiency Fryer, so using the High Efficiency fryer actually saves you an average of around \$2000.

Also, again if you cook 225lbs of French Fries a day with a fryer 14hrs a/day. 365 days a year

When using the 2 Value Fryers like the Dean SR52's you are looking to change the oil 2 times a week versus the High Efficiency fryer you will need to only change once a week. With that in mind it will cost you an average of \$5200 on oil usage versus \$2600 when you use the High Efficiency Fryer, so using the High Efficiency fryer actually saves you an average of around \$2600.

When comparing the 2 value fryers and the high efficiency fryer you are saving a total of \$4600 per year on both Fuel and Oil usage.

Aside from the cost and savings you are getting lets look at other advantages you are getting from the High Efficiency fryer :

### 1.Efficiency

70% thermal efficiency, lower flue temperature for cooler kitchen, Higher employee production.

### 2.Recovery

Have you ever had soggy French fries its because the fryer didn't have proper recovery time . When cooking food all food has moisture with the right temperature 350°-375°F outside instantly cooked seals juices prevents oil from getting in. Moisture inside turns to steam cooking food from inside out. That's how you get crispy When oil temp not above 350°F grease and fats seep in causing food to get soggy and greasy. Cooking from outside in.

### 3.Taste

Burnt oil will change taste of food. every frypot has cold zone. when sediment pass the cold zone that's time oil starts breaking down and burning that's why you have to filter more than once or twice a day

### 4.Consistent

Consistent taster recovery taste and efficiency gets you quality product and consistent customer service