

GAS & ELECTRIC FRYERS



Image credit: Enodis USA

High efficiency gas and electric fryers save an estimated 30% a year in energy costs over standard conventional fryers.

Benefits:

- Lower idle rates
- Faster recovery times - increase production during busy times
- Longer oil life - faster temperature recovery extends shortening life
- Faster cooking times - increase customer turnover and lower labor costs

This means you reduce energy and product costs while serving customers faster.



Image credit: Enodis USA

- Higher production rates.
- Advanced controls and better insulation.
- Frypot insulation reduces standby losses resulting in a lower idle energy rate.
- Some include electronic ignition and melt cycles, turbo-jet infrared burners, solid-state controllers and centerline temperature sensors.

Save Energy, Save Time, and Serve More.
Ask your distributor for High Efficiency
Gas & Electric Fryers.

Visit www.nyserda.org/Commercial_Industrial/CommercialKitchens to learn more and get a list of available incentives on this and other high-efficiency food service equipment. For more information, email hospitality@nyserda.org, call the Hospitality Hotline tollfree at 866-904-8027, or contact the NYSERDA Focus on Hospitality Contractor below:

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