

# Focus on Hospitality

## GAS AND ELECTRIC FRYERS

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.

- 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.

To learn more and get a list of available incentives on this and other high efficiency food service equipment contact the NYSERDA Focus on Hospitality Contractor by emailing [hospitality@nyserderda.org](mailto:hospitality@nyserderda.org), by calling the toll free hotline at **866-904-8027** or visiting our website at [hospitality@nyserderda.org](http://hospitality@nyserderda.org).

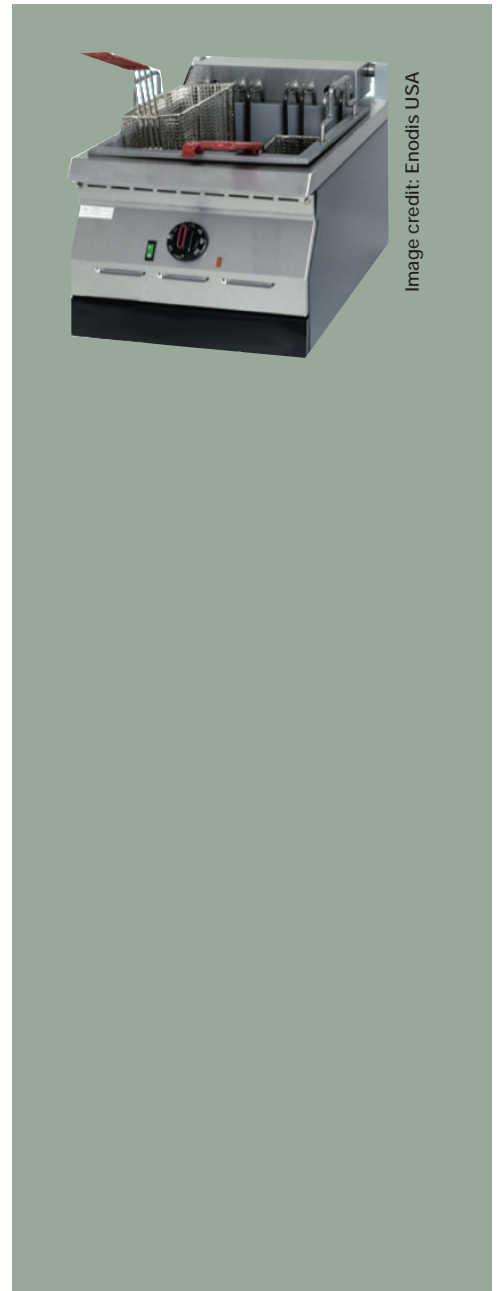


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