

FryTech™ Gas Fryer

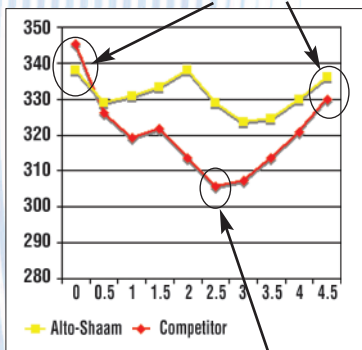
Unsurpassed Level of Efficiency



Independent testing conducted at Pacific Gas & Electric's Foodservice Technology Center (FSTC) has proven that Alto-Shaam's ASF-75G gas fryer is the industry's highest efficiency gas fryer. FSTC is considered the national leader in commercial food service equipment testing, using American Society for Testing and Materials (ASTM) test methods. Fryer performance is based on preheat time and energy consumption, idle energy consumption rate, pilot energy consumption rate, cooking-energy efficiency and production capacity.



Differences when testing
2 baskets with 2lb frozen french fries
Difference in temperature before and after frying



Temperature-fall in a competitors fryer is greater because of the transmission system and the high power (35kW)
CHART A

FSTC French Fry Test:

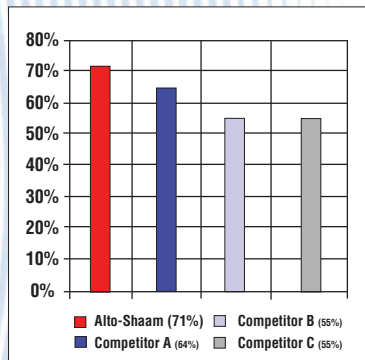


CHART B

The Fry-Tech gas fryer offers a unique heat exchanger system to provide faster oil temperature recovery. In terms of efficiency, the heat exchanger design significantly reduces connected gas demand. It also lowers flue temperatures to put less demand on the HVAC system and requires a less powerful CMF hood system.

Testing in the Fry-Tech gas fryer indicated an average oil temperature recovery time of slightly over 10 seconds [Chart A], resulting in a per hour production rate of 134 pounds (±07). The conclusion of testing

"Alto-Shaam's ASF-75G gas fryer demonstrated a very fast cook time and rapid oil temperature recovery during cooking. This type of performance will provide a food service operator with a workhorse fryer than can handle high volume, while its 71.0% cooking-energy efficiency places it among the top performing large vat gas fryers on the market."

resulted in a cooking energy efficiency rating of 71-percent for the Fry-Tech gas fryer versus a 55- to 64-percent rating for competitor fryers of the same type. [Chart B]

In addition to its energy and production efficiencies, the fryer offers an optional electronic dual control with programming to lift baskets independently or with a synchronized lift. The programmable, solid-state control features one-touch cooking operation to help address labor issues and provides a full range of additional programming functions and features. Also offered is the choice of dual baskets or a single, large basket.

*The report in its entirety is available at www.fishnick.com.

The industry's most energy-efficient fryer



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