

Limited-Service, Unlimited Possibilities

QSR SmartChain

Vendor Resources

Trends

New Products

THANK GOODNESS IT'S FRY DAY

Fryers, long a staple of the quick-serve kitchen, can add more than ever to the bottom line

THINKSTOCK
by Getty Images

Frying More Food
with Less Power

Maintaining Quality
and Cleanliness

Gusher: Turning
Oil into Cash

THINKSTOCK

Power Surge

High efficiency fryers can cook more with less

Energy costs are one of the biggest concerns of restaurant operators. Newer frying equipment offers lower energy costs and the ability to extend oil usage. Improved heat transfer systems make it possible to heat oil more quickly, allow faster recovery, and increase production while lowering total oil usage. This combination can lower costs, increase profits, and still provide the great tasting fried foods that customers want.

High efficiency fryers need not cost more. In January 2014 **Frymaster**, a **Manitowoc Foodservice** brand, announced the introduction of a new fryer, the ESG35T, within a new category of fryers: value and high-efficiency. The ESG35T not only exceeds ENERGY STAR guidelines, but also qualifies for energy-saving rebates. Requiring 33 percent less BTU/hr than comparable standard models, the ESG35T boasts 6-inch heating tubes with a proprietary baffle design to deliver superior heat transfer while reducing flue heat loss by 27 percent. An insulated frypot allows for a low idle rate, further enhancing energy savings. With no electrical hookups required for the control system, the ESG35T is definitely on the cutting-edge of value frying energy conservation, according to Linda Brugler, senior product manager at Frymaster.

"We are committed to incorporating energy efficiency into new products," Brugler says. "Energy efficiency is of great importance, especially to our value customers. It helps them control operating costs so they can still deliver to their customers."

Savings don't end with energy efficiency, says Brugler. The ESG35T 35-lb. fryer has the same cooking capacity as a 45-lb. fryer, saving 10 lbs. of oil every time the frypot is filled, further reducing operating costs. A wide cold zone collects crumbs and sediment away from the cooking area, keeping oil fresh longer. In addition, the frypot bottom slopes to the front so that the oil, sediment, and crumbs quickly flush from the frypot, making it easy to filter the oil. FilterQuick with Fingertip Filtration is another innovative new fryer introduced by Frymaster in 2014. This newest addition to Frymaster's "Green" family of fryers, available in gas or electric models, offers closed cabinet filtration, placing care for the oil and optimization of food quality at your fingertips, right on the front of the fryer. The



easy-to-use filtration system encourages more frequent filtering, which preserves oil life and ensures consistent, great-tasting food. The simple filtration process is started and stopped with fingertip ease from the front of the fryer with no doors to open.

"These products have labor-saving features that allow crew members to attend to other duties," Brugler says. "This helps operators control labor costs, which is especially relevant when there is upward pressure on wages."

For operators who serve fried chicken, pressure frying is the best way to cook it. It's faster, easier on the oil, and produces a healthier, less greasy product that's great in flavor and texture.

Henny Penny offers a pressure fryer that not only makes better fried chicken, it significantly lowers the cost of a high-volume frying operation. The Henny Penny Velocity Series is the only pressure fryer of its kind; it is safer, simpler to use, easier to clean, and number one in oil savings. Velocity is a completely new pressure fryer, designed from the floor up to dramatically lower

Newer frying equipment offers lower energy costs and the ability to extend oil usage

the cost of high volume frying, according to Chef Benjamin Leingang, corporate chef at Henny Penny.

"The Velocity line of fryers offers consistency and quality and helps operators keep their oil within the 'sweet spot' that produces the highest quality product," he says. "This offers consistency from day to day that the product will be the same every single time."

The ability to formulate an oil program and replicate it system-wide offers a consistent experience for customers, which is the goal for any



VULCAN

Keeping up with demand at peak times can be a challenge in a busy kitchen. Vulcan's PowerFry5 aims to help.

restaurant operator. This is made possible with the Velocity fryer.

In addition, Velocity offers a completely automatic filtration system that drops the oil after every cook cycle, washes food particles down the drain, filters, and pumps hot oil back into the pot. By the time the next load is racked, Velocity is ready to go.

More frequent cooking and filtering with less oil means more top-offs, which Velocity does automatically. Level sensors signal for fresh oil to be added to the fry pot from the onboard reservoir whenever it's needed. Oil lasts more than three times longer and discards are reduced by 80 percent.

Filtering after every load means there is nothing to scorch and no special end-of-day pot scrubbing. Further, there is a new touch/tap control with large display and capacity for 50 cook programs, expandable to 160.

Keeping up with demand at peak times can be a challenge in a busy kitchen.

The PowerFry5 from **Vulcan** features a

unique FivePass heat transfer system. The ENERGY STAR qualified PowerFry5 delivers optimum throughput, shorter cook times, and better tasting food due to lower oil absorption.

With traditional fryers, the heat source has one pass through the oil—it goes from the heat source, through the tube, and up the flue. With the patent-pending FivePass Heat Transfer system, the heat moves five times through the tube—efficiently passing heat to oil and resulting in faster recovery and greater production.

“The PowerFry5 is more productive and

energy efficient than any other commercial fryer on the market and consistently performs in the most demanding, high-volume operations,” says Paul Forrest, chain cooking business unit manager at Vulcan/Wolf, which are divisions of ITW Food Equipment Group, LLC.

In addition, the SoftStart ignition system heats cold oil gently, extending oil life. The increased heat distribution saves time in getting the oil to the proper cooking temperature. Thus, operators are able to cook more product in less time while using less oil, resulting in greater production with lower cost and energy use.

The PowerFry5 is available with Vulcan's KleenScreen PLUS oil filtration system, which will extend the life of the oil by 200–400 percent and offers superior filtering of particulates.

“The KleenScreen PLUS filtration system saves the end user money by extending the life of the oil,” Forrest says. “Just as important, the system is easy to use, clean, safe, and quick.”

Operators are able to customize the controls of the Power Fry5 by selecting from three different options: solid state analog, solid state digital, and programmable computer controls. With programmable computer controls, operators may program up to 10 different menu items with product names, load them onto a USB drive, and then upload or email to the store level to ensure consistency in fryer operation.

Managing oil can result in even more savings than reducing energy costs, according to Rich Jones, chief marketing officer at **Ultrafryer Systems**.

“Oil usage is one of the main costs for restaurant owners who fry, even exceeding energy costs,” Jones says. “An aggressive shortening management system can stretch the useful life of the oil. Ultrafryer offers a computer assisted program that will tell users when they need to filter, and our open face design makes filtering easier.”

Ultrafryer Systems produces energy efficient, high production commercial fryers and also provides an advanced shortening management system for the foodservice industry.

Ultrafryer's programmable, integrated controllers offer customizable cooking options that automatically adjust cook times based on load size. Digital timers count down time remaining based on item and amount cooked.

To ensure consistency, Ultrafryer offers Ultra Touch control, a touchscreen that automates cooking and the oil management process. This also reduces training time and makes it easier for employees to oversee cook times and shortening management.

“This improves the quality of the product and the cooking oil, in addition to extending the useful life of the oil,” Jones says. “When a company invests money in its menu items, you want to make sure it is prepared properly.”

Ultraclear and Ultraclear Plus Shortening Management systems are effective, reliable, and easy to operate oil filtration systems that improve the quality and life of the oil, which improves the operator's food quality while reducing food costs.

Return on investment is a major factor in determining which equipment to invest in and when to do so. Savings on oil is even more important than energy savings, according to Bob Brown, specialty product manager at **Pitco**.

“Oil savings can trump energy savings when less oil is used,” he says.

Reduced oil volume (ROV) fryers offer greater annual oil savings. Pitco's ROV fryer replenishes the oil absorbed by the food faster than it can deteriorate, leading to longer oil life. Pitco's Auto Top Off insures the fryer stays at optimum frying depth and dilutes the oxidizing oil in the fry pot with fresh oil as required.

Reducing tank volume can further savings on oil usage. Traditional 14-size fryers have 50 lbs. of oil capacity, but ROV fryers have only 30 lbs. capacity.

“With our system, managed correctly, the oil might never need to be completely replaced,” Brown says. “Topping oil off each day can double its life.”

Pitco also offers both manual and automatic filtration and top-off.

Key Players

VITO Fryfilter

702 Algonquin Rd.
Arlington Heights, IL 60005
847-859-0398
www.vitofryfilter.com



VITO® derives from vita, life. Our mission is to improve the quality of frying oil and fat. VITO offers fry filtering equipment for any kitchen; operators can save up to 50 percent on frying oil costs. VITO offers reduced oil consumption, fewer oil changes and cleaning, and lower storage costs.

Vulcan Equipment

3600 N. Point Blvd.
Baltimore, MD 21222
800-814-2028
www.vulcanequipment.com



Masterful design. Precision performance. State-of-the-art innovation. For 150 years, Vulcan has been recognized by chefs and operators throughout the world for top-quality, energy efficient commercial cooking equipment that consistently produces spectacular results. Trust Vulcan to help make your culinary creations turn out just right—each and every time. Vulcan is associated with the Vulcan Food Equipment Group and is a division of the ITW Food Equipment Group.

Download Our Full Range of Smart Chain Reports Today!

www.QSRmagazine.com/smartchain

