



Lower cost to own

Improved food
quality

Easier to use

Key selling points

Requires 40% less frying oil

- 30 lbs. frying oil per vat vs. standard 50 lbs. (or greater) vat.

Extends oil life

- Frequent filtration removes impurities from vat *before* they begin to break down cooking oil and affect the quality of the food.
- SmartFilter Express™ makes frequent filtration simple and fast.
—Operator can filter in less than 4 minutes under optimal conditions.
- Premium SmartFilter™ pad slows oil breakdown by removing suspended particles AND soluble impurities.

Saves energy

- Earns the ENERGY STAR® mark for energy efficiency.
- Energy efficiency rating of over 85%.
- Reduced oil capacity means quicker preheat time and less power used.
- Idle and melt modes save energy *and* help extend oil life.

Consistent fried food flavor and texture

- Oil Guardian™ auto top-off system ensures consistent oil level in the vat.
—Consistent fried food flavor and texture.
- Oil Guardian™ constantly replenishes frying oil in the vat.
—Extends the period of time that oil makes foods taste best, generally one day after oil is changed until one day before oil is discarded.

Easy to clean

- Hinged elements and element lift tool make vat cleanout quick and easy.
- Easily removable, durable basket hanger helps make cleaning the fryer simple and quick.
- Filtration cycle rinse-wave action helps wash food particles out of the vat between daily cleanings, makes end of day cleaning easier.
- Controls include Clean-out mode for periodic, comprehensive vat cleaning.

Fast, easy filtering

- Operator can filter in less than 4 minutes under optimal conditions.
- Filter Beacon™ immediately identifies which vat is ready for filtering.
- SmartFilter Express makes it easy to filter while you continue frying in other vats.
Convenient external drain release eliminates the need to bend down or open fryer doors.
- SmartFilter™ pads are quick to install, easy to remove and discard.

Convenient, operator-friendly features

- Extra storage for fryer vat covers underneath the fryer on 3 and 4 well fryers.
- Oil drain pan includes built-in casters, standard, for easy mobility.
- Locking mechanism with decoupling sensor ensures oil drain pan is in place before filtering.
- ODS-300 (oil disposal shuttle) accessory makes transporting disposed oil safe and easy.
- Fine-mesh crumb catcher for removing large particles during filtration.
- Quick, convenient access to critical components reduces fryer service time in the field.
- Filter tracking statistics allow managers to confirm that employees are filtering when prompted, for maximum oil life.