

Vendor Resources

Trends

New Products

QSR SmartChain



LET IT FRY!

The popular cooking method gets more sophisticated thanks to new advances

Benefits of
New Technology

Saving on
Energy Costs

New Uses for
Old Oil

THINKSTOCK

Making More with Less

Saving energy while keeping up with customer demand is a necessary balance

Saving on energy costs is at the top of any restaurant operator's to-do list, but doing so while maintaining productivity can be a challenge. Users are seeking greater energy efficiency and manufacturers are scrambling for ways to meet those needs.

The PowerFry VK series of fryers from **Vulcan-Hart** offers greater productivity and energy efficiency. The PowerFry uses Vulcan's FivePass heat-transfer system to increase production by up to 25 percent or more, while reducing energy use up to 50 percent when compared with traditional fryers.

Traditional fryers have a one-pass heating system that only gives one chance to get all the heat to the oil. Moving the heat back and forth several times can heat the oil by offering increased heat transfer exchange. FivePass technology maximizes heat transfer to the oil, resulting in faster recovery and cook times. A unique system comprised of a patented heat exchanger, sealed combustion, and a proven blower moves the heat back and forth through the oil, with more of the heat going into the oil instead of exiting the fryer, leaving the kitchen cooler.

"We decided to harness that heat by moving it back and forth before it exits the fryer," says Paul Forrest, general manager of the Fryer Cooking Division for Vulcan-Hart, a division of ITW Food Equipment Group. "This makes this the highest productive fryer while cutting the BTU rating significantly. Heat transfer is now the answer versus more BTUs."

For operators, saving energy is important, but it won't do much good if they can't get the food to their customers fast enough, Forrest says. The PowerFry can solve the problem of keeping up with customer demand.

"We combine greater efficiency with increased productivity," Forrest says. "Operators can shave minutes off the time it takes to cook fries or onion rings, and increase the number of drops for products like chicken wings."

In addition, because of Vulcan's SoftStart ignition system, Forrest says, the oil is heated at a lower BTU rate, which prolongs the useful life of the oil. Further, the KleenScreen PLUS fabric filtration allows the fryer to filter down to half a micron and takes out the majority of all the par-



ticulates in the oil, extending the life of the oil even further.

Managing costly cooking oil is an integral part of efficiency for restaurant operators.

Ultrafryer Systems produces energy-efficient, high-production commercial fryers, and also provides an advanced shortening management system for the foodservice industry. Ultrafryers offer high productivity, energy efficiency, and durability, says Rich Jones, chief marketing officer at Ultrafryer.

"Our fryers offer the highest productivity anywhere. For example, we can do 90 pounds in

a 14-inch fryer," Jones says. "In addition, every fryer we manufacture is energy efficient. For durability, ours is built totally out of stainless steel."

The Ultrafryer can save operators 30–50 percent on their energy costs and can increase the operator's production by as much as 30 percent. Ultrafryer's quick recovery means that products cooked in the Ultrafryer cook faster and absorb less oil, giving them a better taste profile.

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.

Oil usage is one of the main costs for restaurant owners who fry foods, even exceeding energy usage, Jones says.

"To control those costs is a big deal for our customers," Jones says. "An aggressive shortening management system can stretch the useful life of the oil."

Ventless kitchen equipment can provide a cost-effective solution for locations where it is too expensive for traditional ventilation systems, or in structures that don't have the space necessary for traditional hoods. Because ventless hoods are fully self-contained and don't vent to the outside, operators can prepare hot foods for their customers and virtually set up shop anywhere.

Wells manufactures a series of fryers, ventless fryers, and universal hoods, and offers countertop frying with the F-49 fryer, a durable fryer that offers easy cleaning and the potential to extend oil life. A swing-up element allows the frypot to be easily removed for cleaning, and the low-watt density-heating element provides for extended oil life. Users can fry two different products at the same time using the two separate half-size fry baskets.

Other frying equipment options from Wells include countertop, built-in, and high-volume floor models.

"Our ventless frying solutions have their own ventless hood system with built-in fire suppression system as a turnkey solution," says Vince Dattolo, director of sales at Wells Bloomfield.

For those satisfied with or committed to their current fryers, the hood systems may be used with other brands.

Motion Technology Inc. (mti) has been manufacturing the Autofry series since 1990, and offers four models to choose from, ranging from

Key Players

Pitco

PO Box 501
Concord, NH 03302
603-225-6684
www.pitco.com



Pitco manufactures more than 135 different models of both gas and electric frying equipment. The product line ranges from single stand-alone units to fryer systems. Pitco equipment is sold in the United States and Canada, as well as in more than 100 countries worldwide.

Restaurant Technologies, Inc.

2250 Pilot Knob Road, Suite 100
Mendota Heights, MN 55120
888-796-4997
www.rti-inc.com



Restaurant Technologies, Inc. (RTI) is the leader in smart, safe, sustainable oil and operations management technology for the foodservice industry. The company's patented, fully automated oil storage, handling, and disposal management system helps increase worker safety, improve restaurant cleanliness, and minimize frying oil inconveniences. RTI data management solutions provide restaurant decision-makers with increased visibility into oil usage for better food quality and consistency. RTI serves more than 18,000 customers via 40 oil depots throughout the U.S.

SPINFRESH

5367 Trillium Lane
Kelowna, BC V1W 4Y7
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www.spinfresh.com



SPINFRESH is a registered trademark of SpinFry, Inc. SpinFry, Inc. is a technology innovator and intellectual-property developer that creates innovative new solutions for foodservice equipment. SpinFry, Inc. developed SPINFRESH, the world's first frying system that uses centrifugal force to naturally spin off excess oil from fried food. Amazing-tasting fried food with a reduced fat profile. Taste the food, not the oil.

Ultrafryer Systems

302 Spencer Lane
San Antonio, TX 78201
800-545-8189
www.ultrafryer.com



Since 1969, Ultrafryer Systems has been producing the most energy-efficient, highest-production commercial fryers. Ultrafryer Systems is also the leader in providing the most advanced shortening management systems in the foodservice industry. The Ultrafryer can save operators 30-50 percent on energy costs and increase production by as much as 30 percent. Ultrafryer's quick recovery means that products cooked in the Ultrafryer cook faster and absorb less oil, giving them a better taste profile.

Vulcan

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



Masterful design. Precision performance. State-of-the-art innovation. For more than 130 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.

Wells

10 Sunnen Drive
St. Louis, MO 63143
888-356-5362
www.wellsbloomfield.com



Wells's major product lines include electric warming, refrigerated holding, and cooking appliances such as fryers, griddles, convection ovens, broilers, food warmers, toasters, hotplates, waffle bakers, and other specialized products built exclusively for chain restaurants. Moreover, they offer an extensive line of universal ventless hood systems and ventless cooking systems. Founded in 1920 and headquartered in St. Louis, Wells, a Middleby Company, manufactures its products in Tennessee.

Winston Industries

2345 Carton Drive
Louisville, KY 40299
800-234-5286
www.winstonind.com



Founded in 1969 and located in Louisville, Kentucky, Winston Industries, LLC, is a global manufacturer and distributor of foodservice equipment for restaurant chains, schools, fine-dining establishments, food stores, and a variety of diverse operations. The company's primary product offering was the Collectramatic® fryer, developed by Winston Shelton and enthusiastically endorsed by Colonel Harland Sanders. Years later, while researching better ways to maintain food at high quality, Winston developed and patented Controlled Vapor technology, exclusive to CVap® brand cooking and holding equipment. Today, the company continues to research and develop new innovations for cooking, holding, and serving great food.