# Ftylow. Deep Frying Made Profitable

# Fryer-Oil Life Doubled - Guaranteed

Frylow is a patented fry oil reduction device that sits directly in the deep-fryer.

Frylow's ability to save your restaurant on oil costs is uncomparable to anything on the market. Results are immediate.

Installs in 1 Minute



# Lighter Tastier Crispier **Deep-Fried Foods**

Frylow's ceramic technology acts upon your cooking oil at the molecular level to slow down the oil's oxidization process, increase the oil's thermal conductivity, and decrease absorption into the deep-fried foods.



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# **ROI - Typically Under 6 Months**

### Each 50-lb fryer oil costs:

- \$2,500/year (1 oil changes/week)
- \$5,000/year (2 oil changes/week)
- \$10,000/year (4 oil changes/week)
- \$17,500/year (7 oil changes/week)

Frylow reduces oil cost to only \$2,500/year as only 1 oil change per week is required.



### **Commercial Kitchen Benefits**

### **Frylow Benefits include:**

- Anti-aging: Extends oil life.
- Anti-oxidant: Eliminates off-flavors.
- Anti-absorption: Less oily, lower-calorie food.
- · Anti-thickening: Oil conducts heat better.

Frylow ceramic catalyst continuously protect & condition oil. Food can be cooked at up to 10% lower temperatures. Cooking times are lessened by 10-20%.



Insert Frylow in the oil in any fryer. Works with any oil, on any food, in any restaurant.

Frylow Sales Inc.

844-437-9569

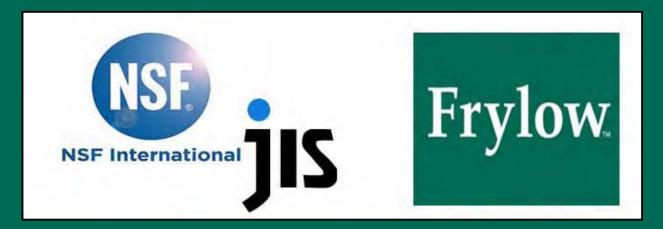
www.frylowsales.com

# FTYIOW. Deep Frying Made Profitable

## **Frylow Customers**



## Certifications



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