

# Frylow™

*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.



**Frylow Sales Inc.**

**844-437-9569**

**[www.frylowsales.com](http://www.frylowsales.com)**

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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.*

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## Frylow Customers



## Certifications



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