

Gas Fryer FE 30GL





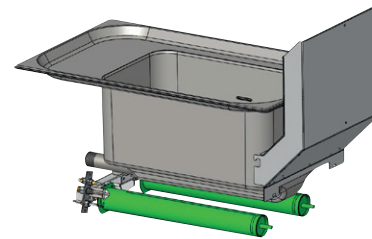
Advantages of the FE 30 GL Gas Fryer

Huge oil savings and healthier food



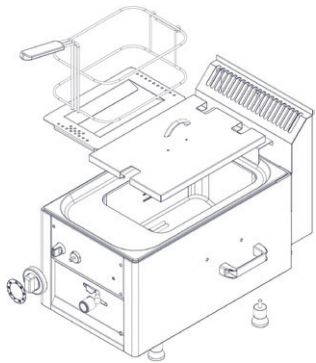
V-shaped
bottom

Money-saving
due to less frequent
oil changes.



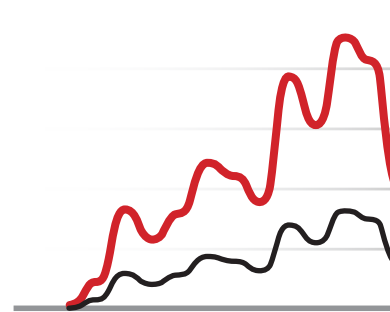
Indirect
heating

Cleaned quickly
and easily.



Bigger basket,
smaller tub

Less oil is used.



Improved
performance

Prepare more portions
of healthier and
tastier food.



**Save
768 l of Oil per Year**

**Save 4 litres of oil
with every oil change.**

Plus, the oil lasts twice as long.

The FE 30GL fryer contains an 8-litre tub and a 7.5-litre basket. For the same basket size, competitive products are made with a tub that is one-third larger. A competition's fryer with a capacity of 12 litres and a basket size of 7.5 litres fries the same amount of food, but needs 50% more oil.

With our fryer, you will change the oil much less often thanks to its efficient cold zone. The oil in fryers typically ages very quickly and needs to be changed several times a week. When used frequently, it is necessary to change it every day.

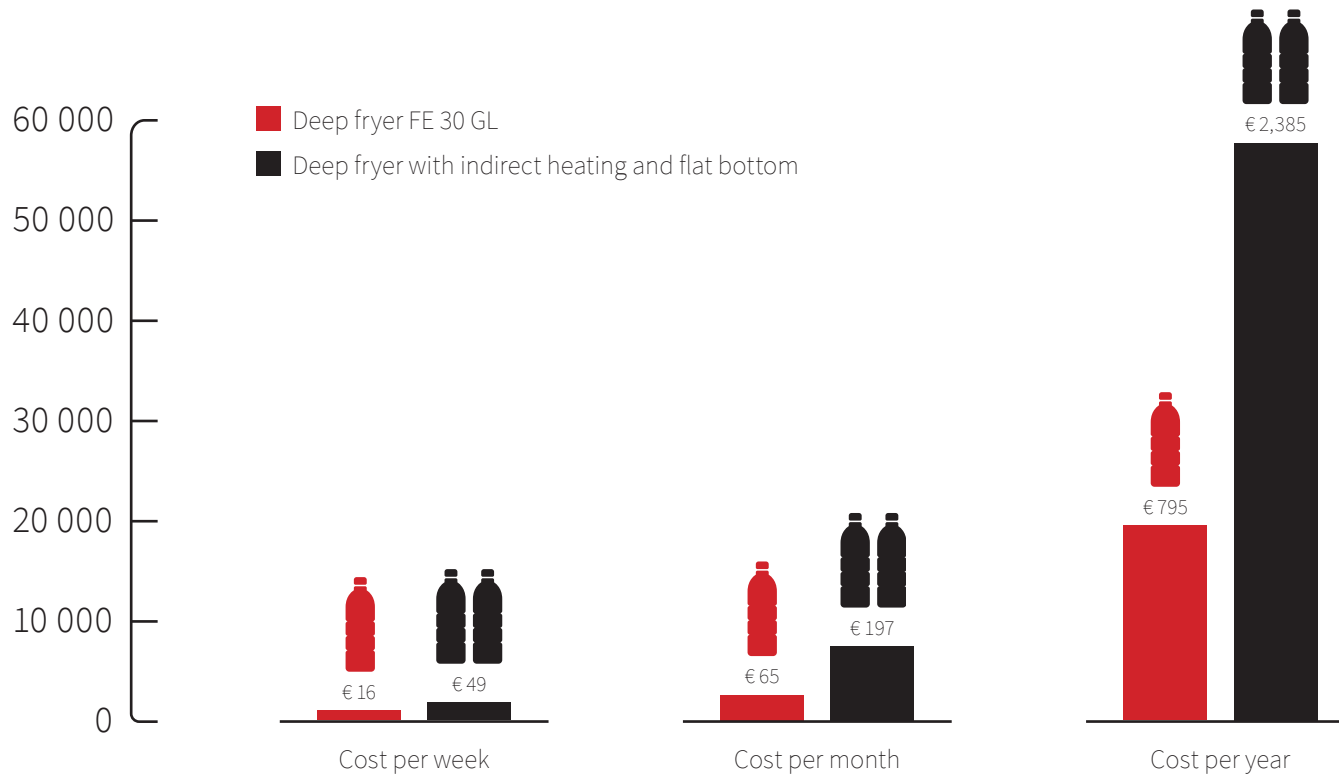
If we changed the oil using the cold zone only once a week, as opposed to two changes a week for conventional fryers without a cold zone, and we also counted on a lower volume of oil, we would save € 33 per week, which is € 132 per month and a significant € 1,590 per year (at € 2 per litre). This saving would even exceed 100% of the purchase costs.





Guaranteed Return on Investment

Save up to € 1,590 per year*



* Compared to a flat-bottomed fryer with indirect heating.
Changing the oil only once a week at € 2/1 litre of oil, our fryer saves € 33 per week,
€ 132 per month and € 1,590 per year.
This exceeds the initial investment.

The FE 30 GL fryer has a cold zone, which extends its life-span =
= saving oil consumption and reducing the interval of oil changes.



More Customers Served

With one device, you can sell more portions of food

**23% faster preheat
62% efficiency* =
= More servings per hour**



The FE 30 GL fryer has a unique power consumption of 1kW / litre = 8 kW / 8 litres. When a full basket of frozen food is inserted, the oil returns to the ideal temperature very quickly. The result is tastier and healthier food that is not soaked in fat (a common situation with underpowered fryers). Each serving is ready in a flash. With ultra-fast preheat, our fryer is ready for use 23% faster than conventional models.

*The efficiency of conventional fryers is around 50%.



Health Is a Priority

Do away with greasy foods

**Extra power + cold zone =
= Crispy food not soaked in fat**

25% of the tub's volume is a unique cold zone that captures tiny food particles. In this sub-100°C zone, residues do not burn further, which dramatically reduces the risk of carcinogens and undesirable taste. This will offer your customers healthier and tastier food they will fall in love with instantly.

The oil does not circulate, the small particles of food do not mix with the food being prepared and do not sink to the bottom into the cold zone. This mechanism significantly reduces the risk of health outcomes associated with traditional air fryers. The food also looks great.

Say goodbye to heavy, greasy food. The extra power ensures that the food does not get soaked with unnecessary fat and instead becomes beautifully crispy. You will serve quality



