

Protector® Series Fryers Gas and Electric

 **Frymaster**



Clearly ahead of their time.



Oil Attendant™



Satisfies Customers



Filter Now Feature

Enodis

Introducing the ultimate in oil-conserving, high-performance frying:

The Frymaster® Protector Series Fryers

Look to Frymaster for a fryer solution that protects your bottom line, enhances your operation's productivity, and consistently delivers great-tasting food and customer satisfaction time after time. With high-performance, oil-conserving fryers, both gas and electric, that simplify fry station management with labor-saving technology, you now have the time to get ahead.

Do More with Less

You can rely on Protector Fryers to do more with less.

Same Production Capacity + 40% Less Oil = \$ Savings

- Protector Series Fryers feature Frymaster's advanced SMART4U® technology, innovation that protects your profitability. Fry station productivity is accelerated with the ability to cook as much food in a 30-lb. frypot as fryers with almost twice the oil capacity (50-lb. frypot). That's 40% less oil — and with today's higher cost trans fat-free oils, it's a significant boost to your bottom line.
- The Protector Series Fryers help you meet consumer demand for healthier food choices and comply with regulatory mandates to use trans fat-free oils by offsetting the higher costs of these oils. Advancing Frymaster's industry-leading Fit Frying program, the Protector makes it easier to meet customer demands for healthier foods.
- With ASTM ratings that exceed ENERGY STAR® standards for efficiency, Protector fryers are part of the Enodis Enerlogic™ program and qualify for energy saving rebates. Now you can use less energy and oil to produce the same amount of food as fryers with larger frypots. That means lower costs to you: less energy utilized and fewer materials to dispose of.

Maximize Oil Life

Protector fryers sense the need for fresh oil and replace it automatically.



SMART4U® Automatic Replenishment = Oil Life Extension

- With Frymaster's revolutionary, new Oil Attendant™ technology, oil life can be maximized up to 4 weeks or more, according to independent research*.
- The Oil Attendant senses frypot oil levels and automatically replenishes the frypots with fresh oil when needed from the Jug-in-Box (JIB), conveniently located inside the fryer cabinet. This eliminates the need to retrieve oil containers from storage and manually refill the fryer, saving labor and protecting workers' safety.
- When the JIB oil level is low, a flashing orange light on the front of the fryer alerts workers to replace the in-cabinet oil supply.
- With the Oil Attendant, there is no guesswork in ensuring a continual supply of fresh oil to the frypots, which maximizes oil life.

Satisfy Customers

Consistent, high-quality foods keep customers coming back.

SMART4U® Technology = Great Tasting Food

- Consistent food quality ensures customer satisfaction.
- Satisfaction enhances customer loyalty.
- Loyalty protects your brand equity.

* Independent research was conducted by ESCA Enterprises, Inc., Glen Mills, PA under the direction of Allan Samson, Ph.D.



- Protects your profits
- Maximizes oil life
- Preserves food quality
- Saves time and labor
- Satisfies customers
- Aligns with “green” and sustainability initiatives

Preserves Oil and Food Quality

Built-in filtration makes it easy to keep oil clean and foods tasting great.

SMART4U® Filtration System = Consistent Food Quality

- Nothing preserves oil life and ensures the quality of fried foods better than regular oil filtration and daily cleaning of the frypot. The by-products created by high-heat frying take a toll on oil life unless a daily system of filtration and cleaning removes them.
- The Protector’s computer counts the number of cooks, which can be customized to your operation, and displays “Filter Now” and “Yes/No” messages that prompt workers to start the filter cycle now or after one more cook.
- Frymaster’s renowned, patented built-in FootPrint PRO® filtration system puts filtration where it’s most convenient to use — right within the Protector fryer battery — eliminating the need for additional floor and storage space.
- The filtering process is fast and easy, encouraging frequent filtering — a critical part of maximizing oil life, especially with trans-fat free oils. It is also sequential, so one fryer may be filtered while the others are still in use.



FootPrint PRO® Filtration



Consistent Food Quality

Protects Your Profits

Analysis of annual savings.

- 40% savings in oil costs every time you fill the frypot.
- Less oil used and longer oil life can help you realize an annual oil savings of over 50%.



Oil Attendant Alert

	Trans Fat-Free Oil \$.70/lb	Standard Soybean Oil \$.50/lb
Costs for One Fresh Oil Fill		
Three Standard 50 lb. ¹ Frypots	\$ 105.00	\$ 75.00
Three Protector 30 lb. ² Frypots	\$ 63.00	\$ 45.00
Annual Costs for Fresh Oil Fills		
Three Standard 50 lb. ¹ Frypots - Weekly (52 times)	\$ 5,460.00	\$ 3,900.00
Three Protector 30 lb. ² Frypots - Every 4 Weeks (13 times)	\$ 819.00	\$ 585.00

¹50 lb. = 26.5 liters or 22.7 kg

²30 lb. = 14 liters or 13.6 kg

Savings Each Fill per 3 Frypot Battery
\$42 - Trans Fat-Free Oil
\$30 - Standard Soybean Oil

Annual Savings per 3 Frypot Battery
\$4,641.00 - Trans Fat-Free Oil
\$3,315.00 - Standard Soybean Oil

The Frymaster Protector Series Fryers



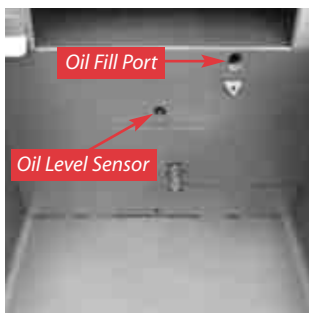
COMMON FEATURES OF GAS AND ELECTRIC FRYER MODELS

30-lb. frypot uses 40% less oil to cook as much food as frypots almost twice the capacity	Exclusive 1° action thermostat anticipates rapid rate of temperature rise, reduces temperature overshoot, maximizes oil life and produces more uniformly cooked product
SMART4U technology maximizes oil life. - Oil Attendant -- automatic frypot oil replenishment - FootPrint PRO -- built in filtration	Computer Magic™ controller counts the number of cooks and displays "Filter Now" and "Yes/No" messages
Energy efficiency that exceeds ENERGY STAR® standards and qualifies fryers for energy saving rebates	Offers green and sustainability benefits that range from reduced oil waste to using less energy to operate
Open-pot design allows easy and full access to the frypot so every inch can be cleaned and wiped down by hand	State-of-the-art heat transfer systems, gas infrared burners and electric self-standing, swing-up, ribbon-type elements



Protector Electric Fryer

- 14, 17 or 22 kW input
- 30-lb. (15-liter) oil capacity
- 13 x 14" (33 x 35.6 cm) frying area
- Patented, self-standing swing-up electric elements and solid-state controls provide precise transfer of heat to the oil — all without accelerating oil breakdown. The swing-up elements also allow full access to the frypot for easy cleaning, another feature that extends oil life.



*SMART4U Technology
(Rear View)*



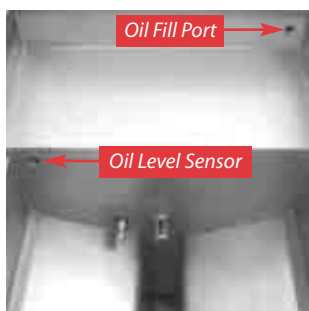
Rear Oil Flush



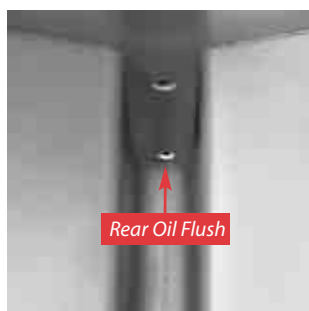
Electric Protector Open Frypot

Protector Gas Fryer

- 70,000 Btu/hr.
- 30-lb. (15-liter) oil capacity
- 13 x 14" (33 x 35.6 cm) frying area
- State-of-the-art, high-efficiency, infrared burner system ensures precise air/gas mixing for consistent combustion and efficient heat transfer at any elevation.



*SMART4U Technology
(Front View)*



Rear Oil Flush



Gas Protector Open Frypot



Call 1-800-221-4583
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Now protection is here for all of your frying needs, from ensuring consistent, great-tasting food to reducing labor and operations costs and enhancing your operation's profits. The ultimate, high-performance Protector Fryer delivers that protection – it's clearly ahead of its time.

For more details on Frymaster operational solutions, or for STAR Service for installation and start-up assistance, visit www.frymaster.com or www.enodis.com.

For more information about best practices in preparing healthier fried foods, visit Frymaster's new groundbreaking foodservice resource at www.FitFrying.com.

About Frymaster

Frymaster, an Enodis company, is one of the world's leading manufacturers of commercial fryers for the foodservice industry. For more than 70 years, Frymaster has been providing premium equipment and world-class service to operators. Frymaster's technological innovation is driven by our Customer at the Core™ philosophy, continually pushing equipment performance to higher levels to achieve operating efficiencies, produce high-quality, great-tasting foods and return outstanding value to operators.



SOLUTIONS

Frymaster provides many of the operational solutions from Enodis, a global company dedicated to bringing value to foodservice operators by equipping them with highly individualized real-world answers that enhance menus, service, profits, and efficiency.



FINANCING

Enodis offers low-rate, fast-approval financing on equipment from Enodis brands and on other equipment when purchased with Enodis brands. Preserve capital, simply budgeting, and get the equipment you need today, from Enodis Authorized Dealers with Enodis financing.



SERVICE

Frymaster products are backed nationwide by Enodis STAR Service. This network of certified service agents provides fast response with factory-trained experts to assure your equipment will be fixed right on the first time. Enodis STAR service agents guarantee their work and use genuine OEM parts for best equipment performance and longer life.

To learn how FRYMASTER and other leading Enodis brands can equip you, or to apply for financing, visit www.enodis.com; consult your dealer, or call 727-375-7010.

Enodis®