


- Oil and energy saving features
- Smart controls to optimize frying
- Built for rugged, 24/7 performance




## KEY FEATURES

 7-year vat warranty

 Fast recovery time

 Built-in filtration ranging from manual to fully automated

 Lower energy requirements and cost



### 320 SERIES STANDARD

- Fry freezer items and freshly breaded products
- Integrated filtration system makes filtering and cleaning easy



### EVOLUTION ELITE®

- Low oil volume platform (30 lb. vats)
- Best for high daily order volume, freezer-to-fryer products
- Automatic top off and integrated/express filtration



### F5

- No training required for basic operation
- Low oil volume platform (30 lb. vats)
- Best for high daily order volume, freezer-to-fryer products
- Automatic top off and integrated/express filtration

*Available in electric only*



### 340 SERIES LARGE CAPACITY

- Large vat surface area
- Fry large batches, especially items that float



### VELOCITY SERIES™ (8-HEAD)

- Best for large batch items
- Cooks up to 8 head of chicken per load in 25% less oil than prior model
- Automatic oil level top off
- Filters oil and washes crumbs out after every load
- ATM-style control manages 50 cook programs, expandable to 160

*Available in electric only*



### GAS (8-HEAD)

- Built in filtration for longer lasting oil
- Cooks up to 8 head of chicken per load

# OIL & ENERGY MANAGEMENT

## Melt Mode

Pre-heat function gradually raises temperature of oil or solid/semi-solid shortening.

## Idle Mode

Automatically lowers oil temperature between periods of operation to save energy and extend oil life.

## Filtration Tracking, Prompt, Lockout

Maximize oil life by using cook cycle history to customize and control filter frequency.

## Proportional Control

Prevents over or under heating oil; helps maintain consistency and heat spikes or lulls during recovery.

## Load Compensation

Automatically adjusts cook time for fresh or frozen products and different load sizes to ensure consistent product quality.

## Compare savings of the Evolution Elite & F5 with a traditional 50-lb. fryer.\*

(\*assuming 4,500 lbs. of top-off oil and \$0.85 oil cost)

	TRADITIONAL 50 LB. FRYER	EVOLUTION ELITE & F5
# of vats per store	3	3
Oil/vat (lbs.)	50	30
Discard frequency (days)	7	14
12-Month oil use (lbs.)	12,321	6,846
Total annual oil cost per store (\$)	\$10,473	\$5,819
<b>10-Year oil cost per store</b>	<b>\$104,729</b>	<b>\$58,191</b>

Total store oil capacity — 150 lbs. traditional fryer; 90 lbs. Evolution Elite & F5  
Fresh oil fills — 7,821 traditional fryer; 2,346 Evolution Elite & F5

## COST SAVINGS

EE/F5 Annual Oil Savings per Store: \$4,654

10-Year Oil Savings per Store: \$46,540

- 5 locations \$232,700
- 10 locations \$465,400
- 20 locations \$930,800



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## EVOLUTION ELITE® & F5 FEATURES



The fry vat needs 40% less oil than a standard 50 lb. fryer, with the same cooking capacity



Automatic oil top off replaces manual filling



Oil Guardian® adds fresh oil as needed from an onboard JIB/reservoir



Smart Touch Filtration™ improves oil savings, product quality and productivity by filtering individual vats with one button, while other vats cook uninterrupted. Filters in under 4 minutes.



Evolution Elite's iControl™ is a reliable interface that stores 40 cook programs and has multiple language settings, USB support, and more.

F5's tablet-like controls and operating system require no training for basic fryer operation.

