

OIL SAVINGS IN ECUADOR

PHASE I

Restaurants Retrofitted
with Meridian Fryer Controllers

OUTLET - FAST CASUAL # OF CONTROLLERS

Menestras del Negro	10
Tropi Burger	10
American Deli	10

Total for Phase I 30

RESULTS FROM PILOT TEST IN TROPI BURGER CUMBAYA-PHASE I

(25) Liters of Oil Savings per fryer per
Month with a Total projected Yearly
savings of **\$437.40**

Regional cost of oil - \$1.46 per liter

PHASE II

OUTLET - FAST CASUAL # OF CONTROLLERS

Menestres del Negro	60
Tropi Burger	52
American Deli	42

After reviewing the Phase I results,
the following were added to Phase II

OUTLET - FAST CASUAL # OF CONTROLLERS

GUS	46
CAJUN	16

**Total for Phase II-Retrofitted 216
Dean Fryers**

RESULTS

- Cooking time reduced from 12 to 10 minutes
- Efficient Operation increased with a digital controller on all fryers
- Product Quality improved due to fast temperature response and recovery time.
- Better control of overshoot to higher temperatures
- Results from Pilot Test in Tropi Burger Cumbaya-Phase II- were attributed in part to the SET-BACK Feature.
 - 25 Liters of Oil Savings per fryer per Month by Automatically lowering the temperature when not in use (auto set-back).

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