

How the Frylow works:

• **IONIC SPHERES** are multi-functional ceramic balls with a negative ion count of approximately 4000 units. They act upon the oil molecules by suppressing their tendency to bond together. When these spheres are introduced into old oil this lumping together of molecular oil and fat clusters can even be reversed to some extent. The viscosity of the oil is thus lowered which in turn provides the added benefit of increasing its ability to conduct heat. With the large lumpy clusters now broken down, the thinner and more thermally efficient oil can now more effectively penetrate the food at a much lower absorption rate.

• **ANTI-OXIDATION SPHERES** provide a catalytic boost to enhance the performance of the Ionic Spheres. Their Tio composition also acts to de-fragment the fat and oil molecules. Working in tandem with the Ionic Spheres this ability is greatly amplified. They further possess anti-bacterial and anti-mold properties.

• **INFRARED SPHERES** augment the above-mentioned benefits of Frylow with far-infrared radiation properties and also emit a reduced, but effective amount of negative ions which become activated at a temperature of 32 degrees Celsius or greater. They are of two types, one acting catalytically on the other to improve its infrared effectiveness. INFRARED SPHERES raise the heat transfer properties of the oil by significantly enhancing its thermal conductivity. This allows for reduced temperature frying and shorter cooking time.



EXTEND YOUR FRYING OIL LIFE BY UP TO 150%

Frylow is not a filter, chemical, or electrical device. It requires no difficult installation and is very low maintenance.

Frylow immediately puts dollars in your pocket by dramatically reducing your oil costs.



What Customers are Saying:

We purchased our Frylows in March 2008 and within one month we recouped our investment in both Frylows. The Frylows has extended the life of our oil by three to four times.

The quality of the food during the oil cycle is extremely good. By reducing the temperature of our deep fryers we are saving money on natural gas as well as labour savings due to extending the life of the oil.

We are very pleased with the purchase and use of our Frylows and would certainly recommend the use of the Frylow in other food establishments.

*David McDonald
Owner/Franchisee
Vera's Burger Shack-Davie St. Vancouver B.C.*

USING 15 PAILS WEEKLY OVER 1 YEAR 780 pails @ \$30 per pail OIL USAGE WITHOUT Frylow: \$23,400 - 1 year \$117,000 - 5 years OIL SAVINGS WITH Frylow: \$11,700 - 1 year \$58,500 - 5 years	USING 8 PAILS WEEKLY OVER 1 YEAR 416 pails @ \$30 per pail OIL USAGE WITHOUT Frylow: \$12,480 - 1 year \$62,400 - 5 years OIL SAVINGS WITH Frylow: \$6,240 - 1 year \$31,200 - 5 years	USING 3 PAILS WEEKLY OVER 1 YEAR 156 pails @ \$30 per pail OIL USAGE WITHOUT Frylow: \$4,680 - 1 year \$23,400 - 5 years OIL SAVINGS WITH Frylow: \$2,340 - 1 year \$11,700 - 5 years
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The Frylow is Certified and Approved by NSF International. Food Tested by the Ministry of Health Appointed Laboratories. Japan Industry Standards (JIS-B-9929) Tested and Certified by Japan Food Research Laboratories 107032504-001



Frylow allows you to promote truly healthy fried foods by powerfully reducing trans fats

- Lower Food Costs
- Extend Oil Life Up To 150%
- Fry at Lower Temperatures
- Up to 30% Less Calories
- Healthier Foods
- Better Tasting Foods
- Stops Cross Contamination in Food
- Three Year Warranty
- Reduce Cooking Time Up To 25%
- Lower Utility Usage
- Lower Environmental Waste
- Lower Acrylamide Levels

www.frylow.com