

What our customers are saying...

The Frylow is one of the best new kitchen tools I have ever used. At first I was a little skeptical. How was I to believe that this piece of metal with some balls in it was going to prolong the life of my oil and help pump out better quality fried product? Well it has, here at Pulcinella; our oil is lasting three to four days longer. The product is coming out consistently lighter in color and a lot less greasy. We were also able to drop the temperature of our fryers by twenty degrees. I still cannot completely explain the Frylow, but I can say that it has worked wonders for Pulcinella.
Jared Marsh, Sous Chef, Ristorante Pulcinella Inc. Calgary AB

The Frylow performs exactly as advertised! It's not often that I get to say that about a new product! We have been using a Frylow in our fryers for the last several weeks. The improvements are dramatic to say the least. The life of our oil has more than doubled and we've dropped the temperature on our fryers by about 30 degrees. This has required a bit of re-training involving our kitchen staff as no matter how dark the oil appears, the food just keeps coming out light & crispy! As an added bonus, they love having to change the oil only half as often!! With the price of cooking oil and natural gas constantly on the rise it only makes sense to use the Frylow system in your kitchen. It will save you money from the first day it is installed!
D. Brett Greenslade, Owner, The Blind Monk Calgary AB

We have been using the Frylow in our establishment for the last couple of months now and have found that the calamari, chicken strips, french fries and all other deep fried foods come out much lighter tasting with much less oil absorbed in the product. This is incredible, considering that the oil temperature of the fryers have been decreased by 40 degrees Fahrenheit. We change the oil half as frequently now than previously, this saving a substantial amount in oil costs and gas.
Angelo Skrivanos, Owner of IL Greco Restaurant Victoria.B.C.

Working in a small kitchen, my staff and I work daily in smokey conditions. Since using the Frylow, I have noticed the many benefits it has to offer. After just one week I was enjoying cooking at a lower heat, enabling my kitchen to use the oil for much longer thus saving on oil cost. The food comes out fresh, golden, full of its own natural flavor as well as less smoke emissions for my staff to endure on a daily basis. This is a huge relief to me as was concerned about safety in the work place. I would highly recommend this cost effective system for any kitchen large or small. Love the product.
Ross Wiko, Head Chef, Soprano's Sports Bar & Grill

The Frylow is working great for us; our fries still taste great even after frying fish. The Frylow stops cross flavor contamination and keeps the oil light in color. We have seen a 100% extension in the life of our fryer oil and now change our fryers half as often.
Sean Poulson, Manager, Smitty's Victoria BC

We used to change our oil once a week. Since we started using the Frylow, we have realized a five day extension in the life of our oil. We have also noticed a substantial improvement in the quality of our fried food. I would recommend this product to all Nandos restaurants so that they can enjoy the same savings and improved food quality that we have. This is a great product that more than pays for itself in savings!
Arun Dodd, GM-Nando's Langford, BC

We installed your Filter Case filled with ceramic nano-technology in our fryers with the utmost of disbelief. Made in Japan, this Infra-Red Technology was marketed with incredible tales of extending Fry Oil Life by being able to lower our cooking temperature. Well, glory be, 4 months later we have been able to at a minimum double our Fry Oil life and cut our Fry Oil purchases in HALF! We estimate a savings in Fry Oil alone at \$800 per month. Plus we save on Natural Gas Costs because we only heat our fryers up to 320 degrees versus 350 degrees. This great product will affect not only our costs but I believe in the end it will affect the Global Food Supply!
Joe Finn, President, Marconol, Inc. St. Louis, Mo.

I had the opportunity to try the Frylow System in my Fryers and was able to extend the fryer oil life from 6 days to 14 days. This product is very impressive and will take only a short period of time to pay for itself, based on the product savings.
Randy H. Northey, Owner/operator, The Pantry Restaurant, Victoria, BC

Fry at Lower Temperatures

Lower Food costs

Lower Calories

Lower Cooking time by up to 25%

Lower Environmental Waste

....AND....

Serve Better and Healthier Fried Foods

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