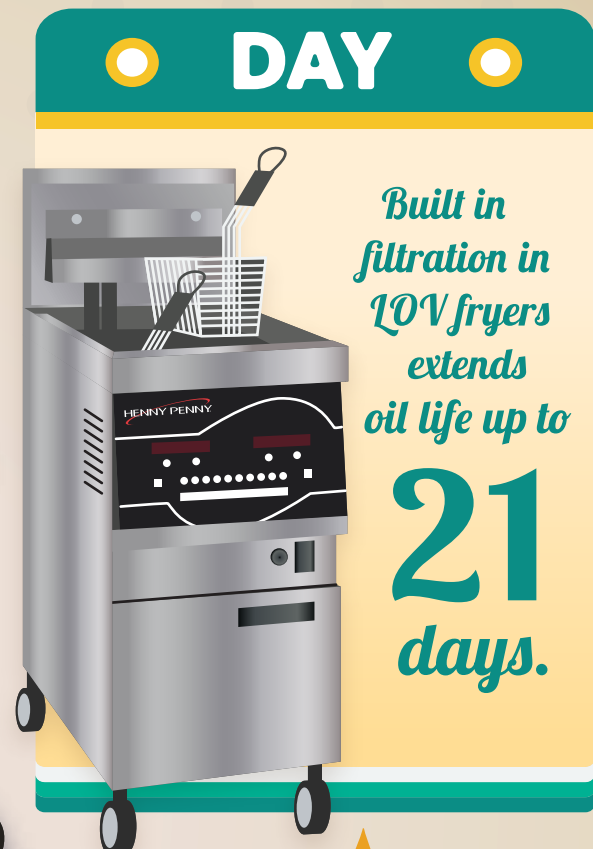


Fall in Love with LOV!

(Low Oil Volume Cooking!)



LOV open fryers use less oil, resulting in **40%** savings in oil purchases.



Built in filtration in LOV fryers extends oil life up to **21 days.**

Deep frying

retains more antioxidant capacity in some vegetables compared to boiling or pan frying! In fact, beta carotene in sweet potatoes requires fat in order to be absorbed by the body!

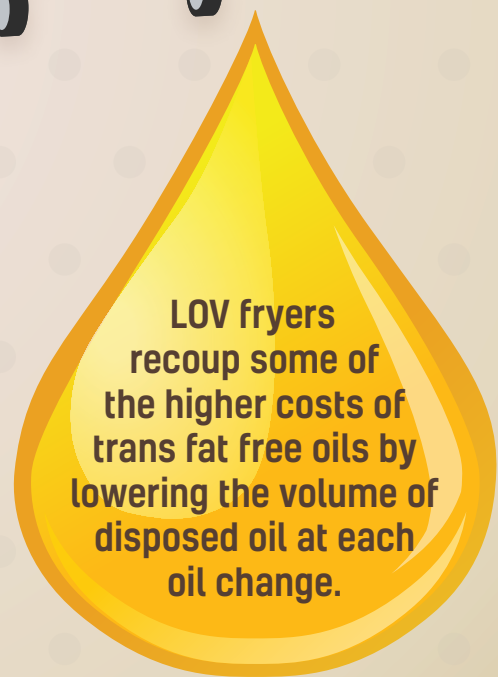


Live long and prosper!

In 2008, McDonald's tested their first LOV fryers and saw a reduction in oil consumption of between **22% and 37%**. Since then they have installed over **13,000 LOV fryers**. The average oil discard interval increased by **three times as long!**



LOV fryers recoup some of the higher costs of trans fat free oils by lowering the volume of disposed oil at each oil change.



Sources: www.hennypenny.com/wp-content/uploads/2013/11/WP_Frying-version-3.0-03132013.pdf • www.filtercorp.com/the-benefits-of-low-oil-volume-fryers/ • www.tficanada.com/products/fryers/ • www.novanewsnow.com/living/2012/9/13/the-healthy-truth-about-deep-frying-3074347.html

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