

From left:
Brian Cepek, account manager for
Strategic Equipment and Supply
Corporation; and Chip Isaacson,
founder of Ike's Food and Cocktails,
stand by the Frymaster H55 where
Ike's popular french fries and
other favorites are made.

Natural gas Frymaster fryers land at Ike's

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Why is nearly every fryer at the Minneapolis-St. Paul International Airport an infrared Frymaster? According to Brian Cepek, account manager for Strategic Equipment and Supply Corporation, **"They use significantly less energy than lower efficiency fryers and can handle the tremendous volume of customers,"** he explains. **"Payback is quick and quality is excellent, making them an obvious choice."**

That's why Chip Isaacson, founder of Ike's Food and Cocktails, the airport's newest hot spot, chose three Frymaster H55 fryers for his restaurant. **"They're workhorses and recover quickly,"** says Isaacson. **"I needed equipment I could rely on."** The unique H55 design provides:

Better tasting, healthier results. Built-in filtration system keeps oil clean for less flavor transfer and particle pollution.

Quality food, fast. Infrared burner system provides quick recovery, consistent results and masters high-volumes.

Low operating costs. Super efficient turbo jet infrared burner uses up to **43 percent less energy** than conventional fryers.

Easy maintenance. Nearly hands-free filtration process makes cleaning a cinch, extending oil life and adding kitchen safety and efficiency.

CenterPoint Energy rebates total \$1,200

For an even faster payback, the Minneapolis Airports Commission received a \$250 rebate for each fryer, plus a \$150 rebate for their Salamander broiler and a \$300 rebate for their convection oven for a total of \$1,200 in CenterPoint Energy rebates.

Call today for more information on rebates
or FREE foodservice equipment training.

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