## GIVING Y UMORE FLAVORFUL RESULTS

Vulcan PowerFry5™ fryers keep Redstone's Buffalo Shrimp in high demand





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VulcanEquipment.com

Uncompromising food and service are the top reasons Toby Butler, director of Culinary Operations at the Redstone American Grill reached out to **Jim Hara of Premier Restaurant Equipment** when the restaurant added kitchen equipment to the new Maple Grove location.

- High quality production. The PowerFry5™ fryer's fast recovery allows the restaurant to perfectly cook 60 to 140 orders of shrimp each day. The FivePass™ heat exchanger captures heat before leaving the fryer pot, giving the signature Buffalo Shrimp remarkable flavor at the precise temperature.
- Design saves money and energy. The Vulcan fryer's SoftStart" ignition gently heats the cold oil, eliminates smoking and extends oil life. "The KleenScreen PLUS" filtering technology saves Redstone approximately \$6,600 annually in oil costs," said Mike Daly, partner of the Daly & DeRoma Group and Vulcan representative. Low idle rates also save energy during slow times.
- Natural gas and rebate savings. "Natural gas is the only way to go," said Toby. "It's the most efficient way to heat and the equipment rebates helped offset the purchase price."

Redstone's fryers, upright broiler, convection ovens and steam equipment qualified for \$3,500 in CenterPoint Energy rebates. To add more energy-efficient equipment to your kitchen, contact Daly & DeRoma Group.



\$3,500

Total rebates awarded

## CenterPoint Energy offers rebate savings and expert advice

- Foodservice Learning Center test the latest natural gas equipment before you buy
- Rebates Save \$15 to \$1,500 on high-efficiency natural gas kitchen equipment

