



Cool cooking oil quickly for hot profit!

What is an extra hour of daily production worth to you?

Get an extra hour of fryer production time by reducing the wait between production and sanitation with the Oil Cooler Module.

Before a fryer can be cleaned, its cooking oil should be cooled to 250°F (121°C) or less prior to draining or "thermal shock" damage to the fryer can occur. Normal oil cooling takes 1½ to 2 hours before the oil can be safely drained. Unfortunately, this cooling delay costs at least one hour of downtime that could be spent in production.

The Oil Cooler Module reduces oil temperature to a safe level in less than 30 minutes. This means production can continue for an extra hour or longer. Quickly cooling cooking oil reduces thermal degradation caused by unnecessary prolonged exposure to heat.

Requiring little floor space, the Oil Cooler Module can be installed on most existing fryer systems. Available in USDA and non-USDA models, the module includes a filtration system, cooler, pump, valves, piping, and controls pre-plumbed, wired, and mounted on a stainless steel drip pan skid.

Contact us today for details and other ways to increase fryer efficiency.



Use chilled water or glycol for cooling. If water is used, it can be stored for sanitation.