



electric



increased efficiency

fryer



cooler kitchen

Choosing the right cooking equipment can increase your operating efficiency, reduce your energy costs, and minimize your overall operating costs. Choosing an electric fryer helps you accomplish these, thereby increasing your bottom line.

Benefits of an electric fryer:

- Fast recovery means high production and a high quality product, even during peak meal service times
- Less waste heat in kitchen means a cool kitchen, low air conditioning costs, and comfortable employees
- Deep "cold zone" reduces oil scorch from heavy breading, thereby increasing oil life
- Less oil boil-off reduces oil replacement costs
- Direct heat to the oil, not the pot, increases efficiency and speeds recovery time

What customers are saying about electric cooking:

"Electric fryers are great. The fries cook to a golden brown, and they're crisper and better tasting."
– Mike James, Director of Operations, Midtown Restaurant Corp.

"The electric kitchen is a less stressful environment to work in because it is cooler and I can count on the production capability of the equipment." – Dean Hebert, Chef, Sodexo Corporation

"Electric fryers require minimal maintenance, eliminate pilot light problems, and easily exceed the production needs of our kitchens." – Ronnie Watts, Clayton County School System

"A total electric kitchen creates a more comfortable, cleaner, safer environment for employees. There is less maintenance required on electric cooking equipment, resulting in labor savings." – Dave Nehring, President, Stafford Foods

For more information on the benefits of electric cooking, contact Georgia Power at **1.888.655.5888** or **gpcfoodservice@southernco.com**

