If you operate a Deli or Restaurant with a deep fryer, then you might be surprised at how much you spend every year on cooking oil. Have you ever calculated this direct cost? If you haven't, then you should, because **Eco** Friendly Chef Corp. is helping thousands of professional kitchen operators to dramatically cut their oil costs in half. Best

GLOBAL RECOGNITION

A new innovative product called **OilChef** is revolutionizing the food industry. The award-winning **OilChef** device is one of the most sophisticated technologies available in the world for deep frvers today. It is not a filter or a chemical, but rather a device which is simply installed in your deep fryer in less than 10 seconds!

will absorb less oil and

therefore will contain fewer calories. Good for the consumer, good for the bottom line.

OTHER ADVANTAGES OF USING **OILCHEF** IN A DEEP

- Reduce carbon footprint
- Faster service: Food cooks quicker.
- Reduce food waste: Food is crispier and holds its shape and texture for longer. Great for food delivery.
- Zero flavor transfer
- Reduce smoke and frying odors
- Health & safety
- Reduce oil purchases by 50%



"It is rare to find a product as revolutionary and game-changing as Oil Chef. After 6 months of experience using Oil Chef in our stores, I'm confident that it delivers on the promise of 50% savings in oil use with no degradation in quality. In fact, we've seen an improvement in performance, quality and taste. Not to mention the energy savings, labor savings and reductions in handling accidents from improved efficiency that really make this product a win, win, win. Oil Chef made me a believer by delivering on all of their promises."

CHRIS VAN PARYS, Lowes Foods, VP Fresh Sales

90% of our clients recover their initial cost of OilChef within 3 to 9 months.

Satisfaction guaranteed or your money back.

Full 3-year warranty.

Food processors & food manufacturers: contact us today for details of our World First - industrial application for large batch fryers & continuous line fryers!

Why spend all that money on oil, energy and labor when you can dramatically reduce these costs today?





The

INCREASE FOOD SALES Putting the OilChef in your fryer will give you a competitive edge and attract more consumer dollars. Your fried food items