BRANDON
EQUIPMENT

Fryer Presentation

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History & Credentials

Pioneer in ..

- ☐ Computer control fryer (in 2000)
- ☐ Fryer with filtration system in a battery
- ☐ Gas fryer with CE
- ☐ Computer control gas fryer
- ☐ Software and control board
- ✓ Develop and make our own control board
- ✓ Write codesinhouse
- ✓ Control panel combining manual control and program channels

First fryer of Brandon,

launched in the year of 2000

Model: FRYH18C2

Twin tank, 18 kW

1st generation console

Gas Fryer

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Model: MAGH80F16 2

burners (tube fired)

Dimensions: 400 (width) x 800 (depth)

QSR Model: GF3

3 burners (tube fired)

CE approved

Model: GF3C

Computer control

3 burners (tube fired), 90,000 btu/h (27 kW)

High thermal efficiency, Italian valve

2nd generation computer control console

Electric Fryer – FRYS series

- ✓ Meeting European EN60335
- ✓ Low watt density flat heating element (firebar)
- ✓ Superior Control panel
- ✓ Line up max4 fryers in a battery with integrated filter
- ✓ Vat (LOV or deep cold zone)
- ✓ Built in filtration system with overload protection
- ✓ Well insulated cool-to-the-touch console

FRYS Series

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1 Sealed heat bar bracket to avoid oil fume ingress

2 Flat heating bar

3 Release valve to avoid clogging

Computer Control Panel (console)

2nd generation

- ✓ 12 programming channels
- ✓ Duty cycle (such as shake basket reminder)
- ✓ Solid fat automelt cycle

3rd generation

In addition to the features above ...

- ✓ 40 programming channels
- ✓ cleaning mode
- ✓ immediate heating upon program starts
- ✓ load compensation
- ✓ AIF (Automatic Intermittent Filtration)

Control Panel (console)

4th generation

- Manual mode (big knob) for traditional chef
- Limitless cooking channels with preset channels
- Menu languages to your choice (English, Chinese，French, Spanish)
- IoT ready
- OTA (over the air) upcoming . . .

Console of different generations

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Features	1st	2nd	3rd	4th Touch Pad
Programming Channels	**6**	**12**	**40**	**Infinite**
Solid fat Automelt	✓	✓	✓	✓
Duty cycle (shake basket)	✓	✓	✓	✓
Temperature accuracy		✓	✓	✓
Temperature calibration		✓	✓	✓
Cook Time compensation			✓	✓
Instant heat up			✓	✓
Vat clean mode			✓	✓
Heat element REC check			✓	✓
IoT				✓
OTA				✓
Touch Screen				✓
Chef (Manual) mode				✓

Serving Different Fryer Markets

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Hotel

Gas fryer or electric fryer
800 and 900 collections
Manual control

QSR

1. Electric fryer (2G) or gas fryer (2G) for local QSR
2. Electric fryer (3G) for international key accounts (KA)
3. Gas fryer (manual control)

QSR (Hong Kong)

1. Counter-top electric fryer (2G)
2. Gas fryer (manual)
3. Gas fryer (2G)
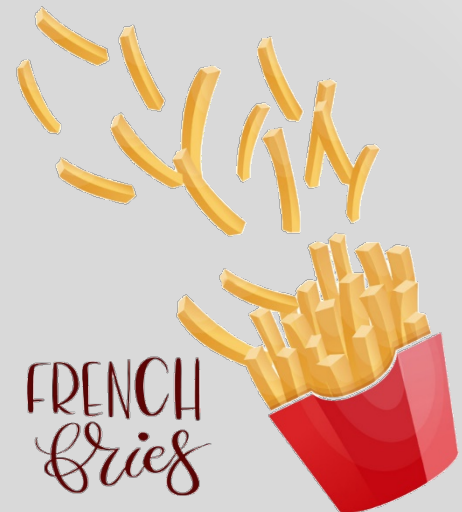
Restaurants

1. Gas fryer (manual)
2. Electric fryer

Temperature Recovery - Crispiness

Follow the checklist to ensure that your French fries is crispy:

- ✓ Temperature Recovery within 2 minutes
- ✓ Good enough power, commensurate with vat volume
- ✓ Immediate heating upon cook channel starts.

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Thanks for your watching!