



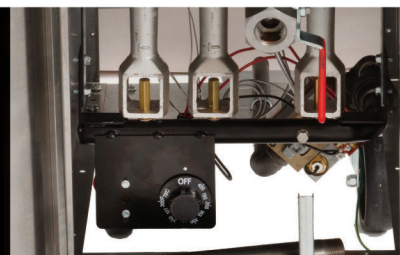
ESG35T – Value, High-Efficiency Fryer

Russ McJunkins, owner, and Stacey Mitchell, kitchen manager at Windrush Grill in Shreveport, Louisiana are so delighted with the cooking capabilities of the ESG35T that they have not only one fryer but two! The team is also doubly thrilled with the reduction in oil costs as these 35-lb. fryers operate with the same cooking capacity as 45-lb. fryers – keeping their oil savings at an all-time high. The ESG35T exceeds ENERGY STAR® guidelines and qualifies for energy saving rebates – making this fryer not only durable and reliable, but also extremely affordable.

Additionally, the high-efficiency fryers require 33% less BTU/hr than standard comparable models. The 6" heating tubes with proprietary baffle design deliver superior heat transfer. A millivolt controller with no electrical hookups required keeps the ESG35T on the cutting-edge of energy conservation.

"Our lunch and dinner crowds are tremendous and require the fryers to work tirelessly. We've come to rely heavily upon these two mainstays to provide great tasting, great quality food consistently. The ease in operation along with the dependability of the fryers has been vital to our business. We definitely wouldn't be where we are today without these fryers."

- Russ McJunkins, Owner, Windrush Grill



Millivolt control requires no electrical hook-up



Excellent, high-quality food keeps customers coming back



6-inch tubes deliver superior heat transfer

For more information, contact customer service at 1-800-221-4583
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