



Energy-Efficient Fryers

Breaking down the benefits

Check out the top three reasons your business should upgrade to an energy-efficient fryer.

1. Save up to \$520 annually in energy costs.
2. Speed up time to table.
3. Reduce maintenance costs.



What you need to know



Energy-efficient fryer operations

By design, these new and improved models help restaurants reduce energy consumption and maintenance costs. Energy-efficient fryers feature smart technology, such as infrared or powered burners, pulse combustion, recirculation tubes and more.



Upgrading makes a difference

Restaurants demand more energy than most business operations, and in many cases fryers contribute heavily to that demand. Energy-efficient fryers typically use up to 35 percent less energy than standard models. That can add up for the bottom line!



Boost food production

Even more, they use less oil and time to cook food, which could lead to faster table turnover.

What you can do

Take advantage of rebates

Peoples Gas and North Shore Gas offer rebates based on the number of fry vats. This rebate only applies to the replacement of existing equipment. For equipment that is being installed in new facilities, please apply to the New Construction Program.

Visit PeoplesGasDelivery.com/Savings and NorthShoreGasDelivery.com/Savings to apply for rebates.



For more information or to take advantage of available rebates, please call us at 855-849-8928.