

Frymaster works out at The Park Club

Executive Chef, Derek Smith of The Park Club comments on the Frymaster MJH 50.

Set in 27 acres of natural woodland, The Park Club is a getaway in the heart of West London that aims to provide the personal space in which members can explore, run and relax. Few can resist the creations of Chef Smith and his team.

At the club's restaurant and bar, they cater for 3,000 members with over 600 covers a day during the summer season, leaving no recovery time for the staff or the equipment. These demands led Derek to introduce a Frymaster fryer.

Since recruiting, Derek is delighted with the club's 'new member':
'Working with Court Catering Equipment, I chose Frymaster for a number of reasons, not least of which was its recovery time. Our previous fryer took a couple of minutes to regain the desired temperature; with Frymaster it is a matter of seconds. Filtering is an absolute joy and has reduced oil consumption by two thirds. Previously we changed oil every 2-3 days, now we only do it once a week. We filter daily by simply turning a lever and in 4 minutes it is done.'

Frymaster's unique FootPrint® filtration system also reduces oil consumption, labour time and improves the finished product.

For faster, healthier fried food choose Frymaster... the World's preferred fryer.



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