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McDonald's and Frymaster have a proud tradition of over 40 years combining McDonald's innovation with Frymaster's industry-leading fryer technology. Frymaster's **LOV** is the latest evolutionary fryer development made possible by this legacy relationship. Now you can BOTH lower costs AND retain customer loyalty.

A little **LOV** goes a long way to the bottom line.

During the course of equipment evaluation, data collected from the test sites indicate that oil life while using the LOV fryer varies greatly. This variance is due to one or a combination of the following:

- Restaurant volume
- Oil Type – for example, canola oils perform better than palm
- Legislative or regulatory criteria relative to free fatty acids or total polar compound limits
- Methods of measure – color tube vs. 3M® strips vs. ebro®
- Menu mix and/or promotional items
- Adherence to recommended operational procedures



SOLUTIONS

Frymaster provides many of the operational solutions from Maniowoc Foodservice, a global company dedicated to bringing value to foodservice operators by equipping them with highly individualized real-world answers that enhance menus, service, profits and efficiency.



SERVICE

Frymaster products are backed system wide by STAR Service and/or Authorized Service Agencies. This network of certified service agents provides fast response with factory-trained experts to assure your equipment will be fixed right the first time. STAR service agents guarantee their work and use genuine OEM parts for best equipment performance and longer life.

To learn how Maniowoc Foodservice and its leading brands can equip you, visit our global website at www.manitowocfoodservice.com to find the regional or local resources available to you.



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LOV™ Fryers: Gas & Electric

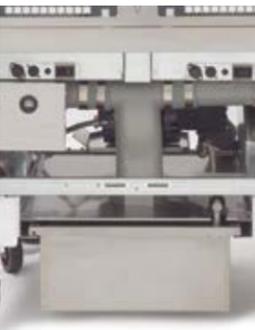
LOV the Fryer, Love the Food™



Automatic Top-Off



Improved Food Quality



Automatic Intermittent Filtration



The LOV trademark is the property of McDonald's Corporation

The LOV Fryers



Frymaster's **L**ow **O**il **V**olume gas and electric fryers deliver what you need: **Cost savings and consistent, great-tasting food.**

The Frymaster ultimate oil-conserving, high-performance fryer, a world-class offering from a partnership with McDonald's spanning four decades.

Technology Protects Your Profits and Satisfies Customers

Frymaster's LOV fryer is uniquely designed to meet McDonald's frying needs, and provides features that help you take care of both your bottom line and your customers.

- Less Oil Use = \$\$ Savings**

The LOV frypot has been innovatively configured to cook as much food using 30-lbs (14-kgs) of oil as a standard 50-lb (23-kg) frypot.

The result? 40% less oil – a significant savings, especially with today's more costly trans fat-free oil.

When combined with SMART4U Technology--the Automatic Top-Off (ATO) feature and Automatic Intermittent Filtration (AIF) feature—oil savings can exceed 40%*

* See gray box on back of the brochure

- Extended Oil Life**

Frymaster's Automatic Top-Off senses oil levels and replenishes the frypots with fresh oil from a Jug-In-Box (JIB) conveniently located inside the fryer cabinet. A flashing amber light on the front of the fryer alerts crew members when the JIB oil level is low.

The result? A favorable ratio of fresh to used oil slows oil degradation, thus maximizing oil life. Cooking oil is continually kept at an optimal level. Prompt notification of the need to replace the JIB.

- Consistent, Great-Tasting Food**

Nothing preserves oil life and maintains food quality better than regular filtration. The LOV fryer provides Automatic Intermittent Filtration that counts the number of cooks, prompts when to filter with a "Filter Now" message and an indicator light, and completes filtration automatically. The LOV AIF builds on Frymaster's renowned, patented FootPrint PRO® built-in filtration, and is driven by Frymaster's state-of-the-art M3000 computer.

The result? Food your customers love and come back for time after time.

- Improved Oil Handling**

The combination of AIF and ATO features keeps crew handling of oil to a minimum. Filtration is hands free and frypot oil levels are properly maintained without manual lifting and pouring from heavy containers.

The result? Enhanced crew safety.

Enhanced Warranty

	ELECTRIC LOV	GAS LOV
Frypot	LIFETIME • Parts and Labor	15 Years • 1-10 Years Parts and Labor • 11-15 Years Parts Only
All Other Fryer Components	2 Years • Parts and Labor	2 Years • Parts and Labor

- Green Initiative Energy Savings**

The LOV fryers, both electric and gas, have an energy efficiency that exceeds ENERGY STAR® standards and reduces annual energy costs.

- **Electric LOV** saves 10.9% over previous electric fryer models for McDonalds.
- **Gas LOV** saves 9.2% over previous gas fryer models for McDonalds.

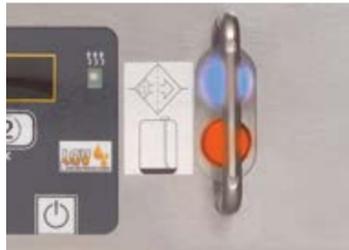
The result? Operating costs are reduced and your fryer purchase could qualify for energy-saving rebates.

- Reduced Maintenance Time - easy to clean frypots**

The electric LOV swing-up elements move up and stay out of the way without assistance. The gas LOV uses the traditional Frymaster open frypot with no obstructions allowing access to every inch of the frypot.

The result? Less time needed to do a better job of cleaning.

- Protects your profits
- Maximizes oil life
- Preserves food quality
- Safeguards crew
- Saves time and labor
- Satisfies customers
- Aligns with "green" and sustainability initiatives



SMART4U Indicator Lights



Low Oil Volume Frypot - LOV Electric



M3000 Computer



Low Oil Volume Frypot - LOV Gas

Protects Your Profits

Analysis of potential annual savings for a typical McDonald's fryer set-up, (US figures).

The result? Approximately \$5,928 annually.

Frypot Type	Number of Frypots	Weekly Fresh Fill Oil Use	Weekly Fresh Fill Oil Savings	Potential Cost Savings Based on average \$.95/lb. for Oil*	
				Weekly	Annual
Full Standard ¹	3	150 lb.	60 lb.	\$57	\$2,964
Full LOV ²	3	90 lb.			
Split Standard 25 lb. ³	6	150 lb.	60 lb.	\$57	\$2,964
Split LOV 15 lb. ⁴	6	90 lb.			
Total			120 lb.	\$114	\$5,928

¹50 lb. = 26.5 liters or 22.7 kg

²30 lb. = 14.0 liters or 13.6 kg

³25 lb. = 13.3 liters or 11.4 kg

⁴15 lb. = 7.0 liters or 6.8 kg

*Results will vary based upon your oil cost/lb. or cost/kg.