

Frymaster helps Nando's please the crowds

Nando's Purchasing Manager Gary Campbell talks about Frymaster:

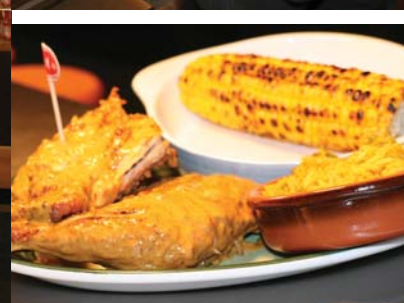
'Frymaster is a key part of our kitchen operation in the UK. We specify the H17, a two vat electric fryer, to cook chips for 3- 4,000 guests each week.'

The H17 has a computerised operating panel for ease of use and in-built filtration guarantees consistent crisp and golden quality products. Desired temperatures are achieved in a matter of seconds after each use, so the fryer always operates to peak performance. As we're open nearly 12 hours a day, that's a tall order.'

But it is the long term relationship with Frymaster's parent company, Enodis that Nando's really appreciate: *'As an expanding chain we require suppliers with a proven support infrastructure,'* said Gary.

'Working with Enodis UK we have found a long term service partner not just for the equipment they supply but for the majority of our kitchen equipment,' he added.

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



Enodis UK Food Service Group

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