

“FRYMASTER EQUIPMENT COMMUTED OUR COOKING OIL COSTS”

HEIDI COPE, CATERING MANAGER, HMP ERLESTOKE HOUSE



In today's budget conscious world, reducing catering costs is an ongoing task facing the whole prison service. The trick, of course, is to achieve those savings without loss of quality and taste. This was the challenge that faced the catering team at HMP Erlestoke House, Devizes, Wiltshire, when they needed to replace their existing outdated frying equipment.

Speed with flexibility

This Category C prison has 420 inmates and a good, reliable volume fryer is crucial for efficient lunch and dinner servings. After careful evaluation of available options, Erlestoke's Catering Manager, Heidi Cope, selected the Frymaster MJ47 gas fryer as it provided exactly the flexibility required producing up to 40kgs of French fries per hour - frozen to done. Heidi Cope says, "The Frymaster is absolutely marvellous and much faster than our previous equipment and thanks to the Filter Magic system we are also saving a fortune in oil, changing just once a month rather than once a week. In effect our oil usage has dropped by three-quarters.

No compromise but with time and cost savings

In fact at Enodis Distribution UK we always endeavour to help our clients save time and cut costs without compromising the served product. The new fryer and Filter Magic equipment at HMP Erlestoke House is an excellent example of what can be achieved when replacing just one item of equipment.

Where a major equipment replacement programme is undertaken the savings can be dramatic."