

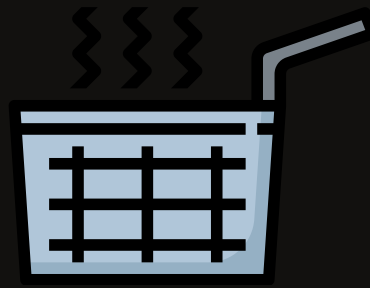


FRYER ANGEL

Redefining the Safety Standards in Commercial Fryers

How Does The Fryer Angel™ Work?

- Sensor located in the fryer tank.
- Detects oil level at 2 different points.
- When oil goes below top up level operator is alerted.
- If oil level falls further, the Fryer Angel™ will disable the elements to prevent an unsafe scenario occurring.



What Happens If I Switch The Fryer Angel™ On With No Oil In The Pan?



The Fryer Angel™ will recognise that there is not enough oil in pan, which will prevent the elements from energising and will alert the user with an audible & visual alarm.



What If Oil Starts To Drop During Service?

The sensor will alert the operator that oil needs topping up via red warning light.

If no action is taken and oil level falls further, the Fryer Angel™ will disable the elements to prevent an unsafe scenario occurring.



Find out more about **Falcon Fryer Angel™**
Want to see more Falcon products? Click **here** for their updated brand shop.



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