



GOLDEN FRY TECH

www.goldenfrytech.com

A filtration system is not enough to get the most out of your cooking oil. A filtration system only removes carbon particles from cooking oil, which makes the oil appear to be cleaner to the naked eye, but it is still experiencing oxidation or breaking down of the oil particles. Using GFT in conjunction with your filtration system will give you added benefits.

Filtration System vs. The Golden Fry Titanium Plate

Filtration System

GFT Plates

Does NOT prolong life of cooking oil – at most, it extends the life of the oil by only 10-20%

Extends the life of cooking oil by 50-200%

Only removes carbon particles, food chunks and breading but not capable of removing other particles such as seafood juice, chicken blood and vegetable odor.

Prevents moisture and odors from foods from remaining in cooking oil.

Does NOT prevent oxidation (breakdown) of oil.

Prevents oxygen from coming into contact with the oil, which means it slows down the oxidation.

Does NOT reduce oil absorption into food.

Reduces food oil absorption by up to 50%, resulting in healthier and tastier fried foods. Fat calories also reduced by 50%.

Does NOT reduce peroxide value of oil – produces unpleasant taste of fried foods that were cooked in old oil.

Reduces peroxide value in oil, resulting in better tasting fried foods.

Does NOT prevent oil thickening and blackening.

Prevents cooking oil from thickening and blackening for a longer period of time.

Does NOT reduce carcinogens in foods.

Significantly reduces acrylamide, a naturally occurring chemical compound found in wide varieties of cooked foods.

Does NOT reduce cooking time or temperature.

Reduces cooking time by up to 34% - saving you more money on gas or electricity. Plus, foods cook at a lower temperature (recommended cooking temperature with GFT is 170°C or 330°F).

Does NOT reduce smoke from fryers.

Significantly reduces smoke from fryer and improves kitchen air quality.

*Added benefit: GFT plates can increase moisture in fried foods by up to 5%, resulting in juicier and tastier fried foods.



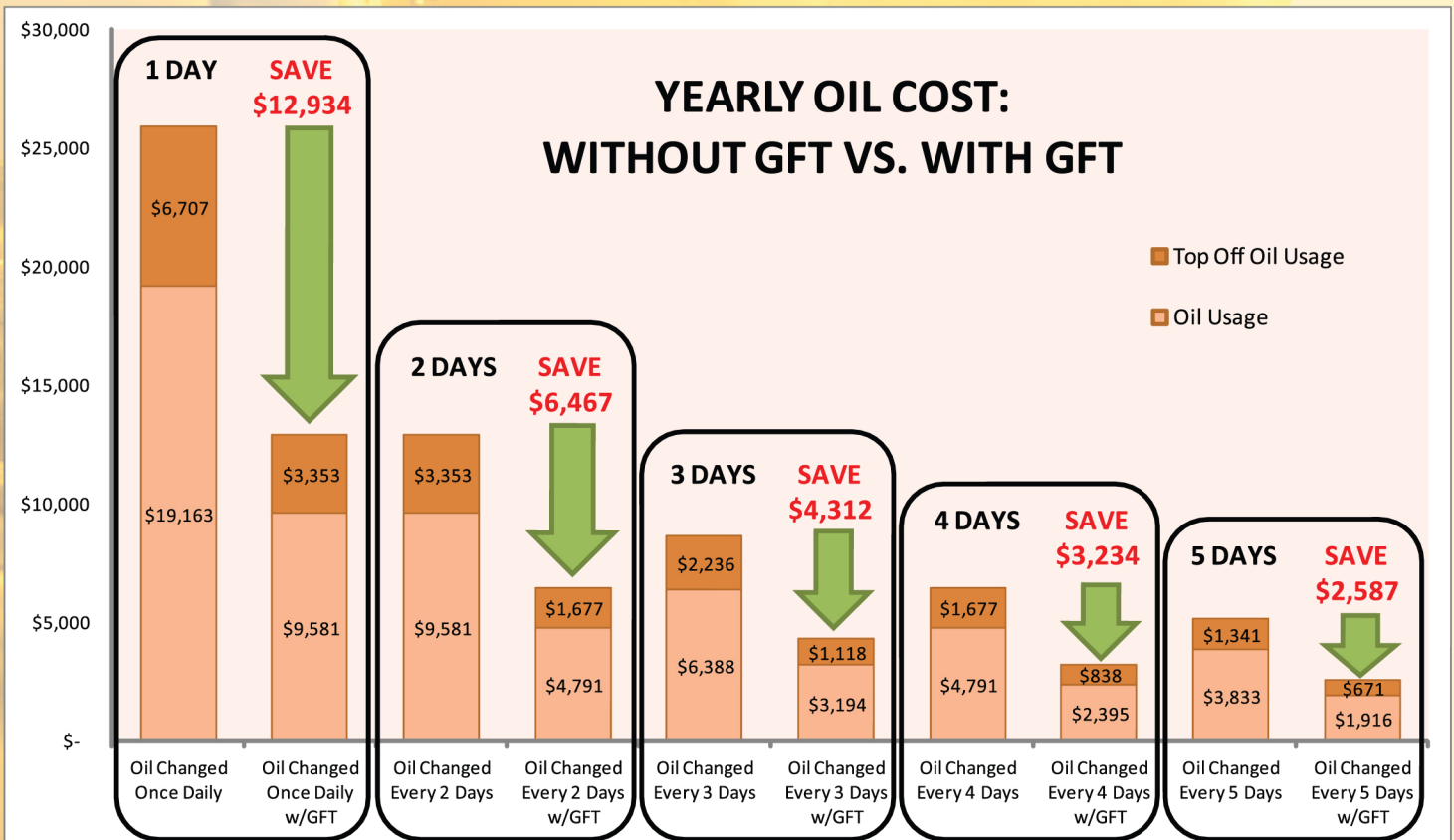
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Return on Investment

Up to 50% reduction in cooking oil costs

Save thousands of dollars yearly in cooking oil expenses alone! The use of the Golden Fry Tech titanium plate has been proven to prolong the life of cooking oil and reduce related costs by at least 35 to 60%. Plus, foods cook faster and at lower temperatures resulting in residual savings in energy costs.



The chart illustrates 5 oil change intervals (daily through every 5th day). It is calculated for a 50lb. capacity fryer, with average oil cost of US\$35.00 per box of oil, where the average deep fryer uses approximately 1.5 boxes of oil. Top off oil is calculated in this example as 35% of total oil usage. Results may vary by 5% -10% depending upon types of foods fried.



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They are very impressive and performed as advertised!

During frying, the plates do keep the oil cleaner; it separated the "food silt" and the oil. Upon complete cool down of the fry oil, there was a clear delineation between the oil and all sediment. The oil remained a lighter color and was easier to drain and clean the fryer too.

The flavor and texture are fantastic, Battered Chicken, Fish, and French fries keep their individual flavors, not like some fast food fryers where you can taste the fish in the French fries. We experimented with different fries, coated, uncoated, sweet potatoes, etc. All of them stayed crisp and full flavored with a great natural color. No browning or inconsistent coloring. The plates are very easy to clean.

I think the oil save plates are great! I believe this will save the restaurant industry a lot in food costs as well as keeping labor cost down. Not to mention its safer running on a lower temperature and not having to clean it as often.

~ RYAN DAY
Executive Chef
Palama Holdings, LLC

Golden Fry Tech (GFT) is a newly designed, patent-pending oil saving plate. Engineered and manufactured in Japan, the completely food safe 100% titanium catalyst plate has been laboratory tested and proven to prolong the life of cooking oil by up to 200%! Plus, it reduces cooking time and enhances the flavor of fried foods while **cutting oil absorption by 50%** – which means healthier and tastier fried foods!

Save Money!

Your cooking oil will last **20 - 200% longer**. The Golden Fry Tech plate will quickly pay for itself as you start saving money by reducing the amount of oil you use yearly. You will also reduce your cooking time by up to 34%, saving you additional money in gas or electricity. GFT plates work with any standard deep fryer and with almost any type of oil (canola, cotton seed, soybean and vegetable).

Reduce Calories from Fat by up to 50%!

In 2009, an inventor in Japan created a 100% titanium plate, that when used properly, has been proven to reduce oil absorption into deep fried foods by more than 50%. This effectively means that **calories from fat are also reduced by 50%** by using GFT plates.

Reduce Oxidation, Acidity and Harmful Carcinogens

The patent-pending GFT plates are specially treated to prevent the following which causes oil degradation:

- 1) Oxidation (oxygen contact with oil)
- 2) Thermal Polymerization (oil molecules sticking together because of heating)
- 3) Hydrolysis (water/moisture contact with oil)

Use of GFT plates not only saves you money by extending the life of your cooking oil. It also helps to create healthier and tastier fried foods. Besides the reduction in food oil absorption and calories, other benefits of using GFT include:

- Significantly reduces acrylamide, a naturally occurring chemical compound found in a wide variety of cooked foods. Studies have shown acrylamide can cause cancer in laboratory animals in high doses.
- Reduces peroxide value in oil - a measurement of rancidity of oil that has been used repeatedly for frying. High peroxide values often result in the unpleasant taste of fried foods that were cooked in old oil.
- Reduces smoke from fryer when cooking foods, resulting in better air quality in the kitchen.