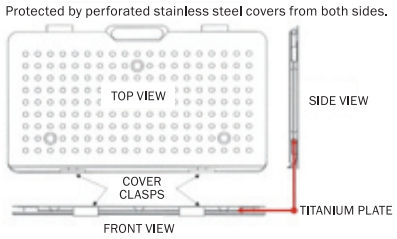
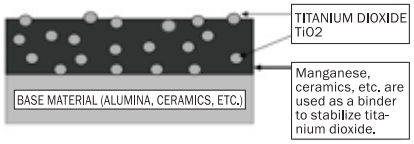
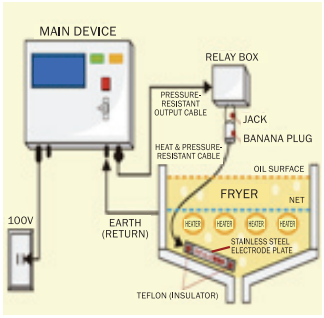
	GFT (GOLDEN FRY TECH) (OUR COMPANY)		SIMILAR TITANIUM PRODUCTS, CERAMIC BALL TYPE, ETC. (OTHER COMPANIES)		ELECTRODE TYPE (OTHER COMPANIES)	
SPECIFICATIONS	• World's first product with 100% pure titanium dioxide surface. • Simply immersed in cooking oil, it extends oil life via thermal energy and catalysis. • GFT's titanium dioxide stabilizing method represents a first-in-the-world technology; an international patent has been granted. • The oil contact area equals 100%, the largest in the world. • Electricity consumption: 0	◎	• Uses technology that utilizes titanium dioxide, ceramics, etc. Simply immersed in oil, it extends oil life via thermal energy. • The conventional binding technology used, where the titanium dioxide is encapsulated within the binding material, makes it less effective. • Oil contact area is small, 20% or less. • Electricity consumption: 0	△	• An electrode plate immersed in oil electrifies the oil, extending oil life. • Installation of the device and power supply is necessary. • Electricity consumption: 15W~	×
STRUCTURE	• A titanium dioxide plate is encased from the top and the bottom by perforated stainless steel protective covers. 		• Bound in materials such as ceramics, etc. There are ball, block, plate and other types. 			
RESULTS	• Extends oil life 1.5 to 3 times. • Reduces smoke and odor rising from oil. • Proven to cut calories by 50% (per Hawaii laboratory test data). • Can fry at a temperature 10~20° lower.	◎	• Extends oil life 1.5 times on average. • Reduces odor. • Cuts calories by 30%. • Can fry at a temperature 10~20° lower.	○	• Extends oil life 1.5 to 2 times. • Reduces smoke and odor rising from oil.	×
CAUTION	• Do not use abrasive objects such as metal scrubbing brushes as they will damage the surface of the titanium plate. • Dry thoroughly before re-immersing in fryer oil. Replacing while wet is dangerous as it will cause oil to spatter.	◎	• Can not use soap. Product's effectiveness after washing with soap can not be guaranteed due to a wide range of available soap products. • Dry thoroughly before re-immersing in fryer oil. Replacing while wet is dangerous as it will cause oil to spatter.	△	• Risk of fire from the electric wires after years of use. • Safety concerns due to high voltage. • Shape needs to be modified according to the size of the fryer used. • Risk of forgetting to turn on/off.	△
CARE	• About once a week, wash off oil stains with soap and rinse with warm water. Any soap suitable for stainless steel can be used. It is also dishwasher safe. • Every two weeks, remove burned-on stains with soap specifically for them. Burned-on stains can reduce the effects by half.	◎	• Best to wash in warm water (soak for several minutes and lightly scrub) once or twice a month. • Can not use soap. Product's effectiveness after washing with soap can not be guaranteed due to a wide range of available soap products. • Though realistically difficult, exposing to sunlight after each wash will help maintain the best condition.	○	• Unplug and wash. • Plate is hard to wash.	×
REPAIR	N/A	◎	When the surface peels off, replacement is necessary.	△	Because it's stationary, on-site repair by a service person is necessary.	×