

Better Frying Starts with Better Technology



Fry Crispier, Tastier, Lighter!

Cut Fry Oil Costs in Half!



Scan to learn more

See how Frylow improves food quality while making every fryer more efficient.



Why Use Frylow?

1

Save Up to 60% on Your Oil Costs.

Immediately. Oil lasts 2x-3x longer.

2

Serve Higher Quality Fried Food

Crispier, tastier, lighter, healthier.

3

Frylow is Proven

In tens of thousands of fryers nationwide.

A simple change that helps every fryer work smarter.

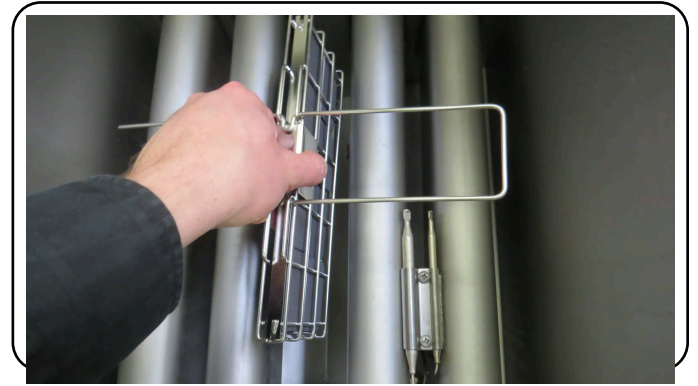
How Frylow Works

Smart Technology

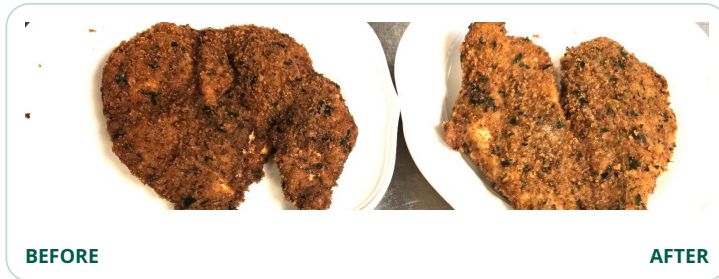
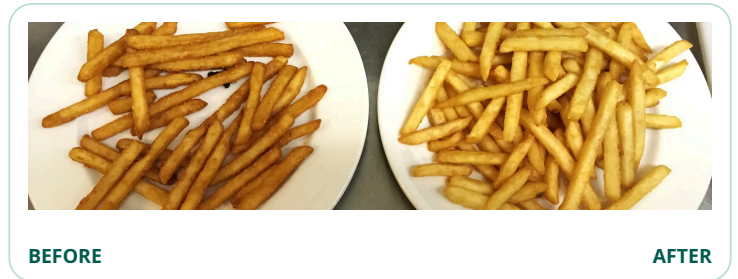
Clear and Immediate Results

Frylow's photo catalytic technology acts upon cooking oil at the molecular level, slowing its oxidation process, increasing its thermal conductivity, and decreasing its absorption into deep-fried food.

Super Easy to Adopt – Just Drop It In



Taste the Difference



True Believers

Culinary Institute of America

"The most important fact . . . Frylow reduced our oil consumption by 50%+ across every location. Which is a six-figure annual savings."

CEIP Chef Christopher Dickens

Hyatt

"We have been using Frylow since 2017. Simple to use, easy to care for, and extends oil life by 2-3 times. Frylow makes our fried foods crispier and golden even as the oil ages."

Robert Frederick, Director of Culinary Operations,
Wild Dunes, 2023

Kent State University

"Frylow doubled the life of the grease and resulted in crispier, juicier product."

Steven D. Walk, Campus Executive Chef

HERE'S HOW MUCH YOU WILL MAKE:

Changing oil 2x a week? With Frylow, 1x a week.

\$3,500 A YEAR OR MORE PER FRYER . . . FOR YEARS AND YEARS.

\$17,500 over the 5-Year Warranty

START SAVING DAY 1



Text Now to
415-425-5590
or Scan This QR Code

NSF Certified and Master Chefs
Institute Certified

