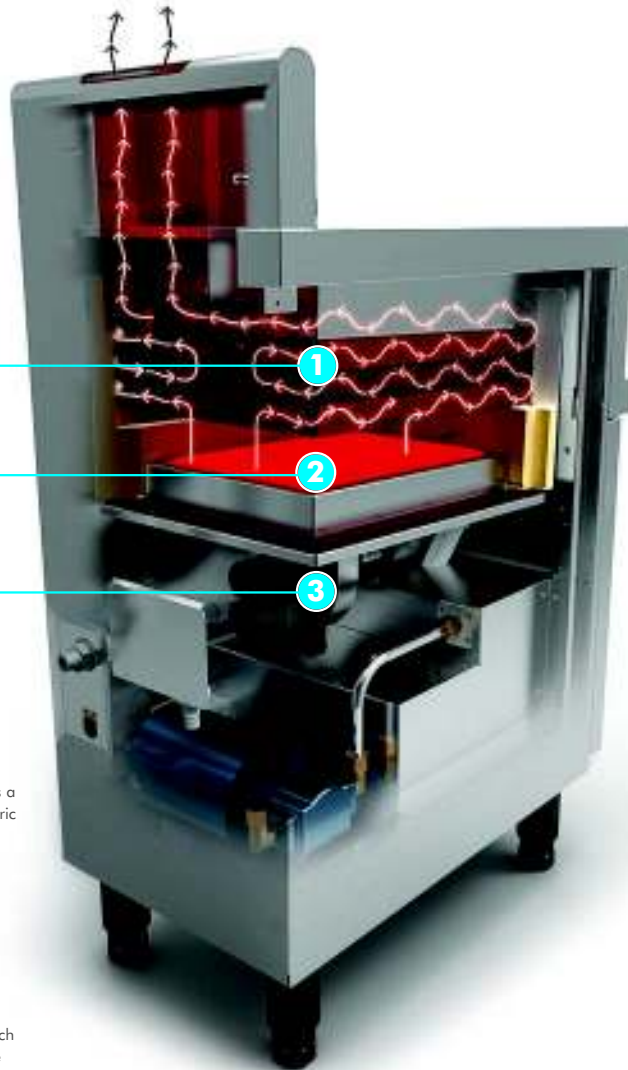




The technology behind the energy efficiency

Lincat has developed and integrated three innovative technologies to take gas fryer energy efficiency to a new level.



1 Directs hot gases around the tank using a unique design creating turbulence to extract the maximum heat possible

2 Metallic alloy mesh pre-mix burner gives highly efficient combustion

3 Uses a very sensitive thermistor and 'fuzzy logic' control to limit the extent of temperature cycle variations either side of target temperature

Pre-mix Burner

Manufactured from an advanced metallic-alloy mesh and housed in a sealed combustion chamber, the design of the Vortech burner represents a major step forward. Air, driven into the combustion chamber by an electric fan, is mixed with the gas in a highly effective way, ensuring optimum combustion efficiency. This technology generates heat in the region of 900°C to 1,000°C – typically around 25% hotter than a normal fryer.

Residual heat recovery system

Unlike other fryers, the Vortech gas fryer wastes very little heat. Hot combustion gases – which would be lost to the atmosphere in normal fryers – are directed around the tank in a unique, multi-pass design. Pins create turbulence to extract the maximum possible heat energy, which is then channelled into the fryer tank instead of being exhausted into the atmosphere.



Intelligent electronic temperature control

Effective temperature control not only yields further energy savings, it ensures better cooking results. Standard mechanical thermostats can only react to the temperature of the cooking oil. What's more, they react very slowly. The result is wide variations in temperature.

Vortech fryers are much smarter. They are equipped with electronic thermistor temperature control. This intelligent system measures the temperature and, crucially, it also assesses the rate of temperature change, rapidly modifying the burner's heat output accordingly. The frying temperature remains stable, which means better results and further energy savings.

The end result is minimal energy waste

The combination of these technologies harnesses more of the available energy. With Vortech, flue gas temperatures are significantly lower than those generated by a traditional fryer. In other words, the Vortech gas fryer attains greater heat at the start of the process and delivers that heat to where it's needed. This means that far less energy is wasted into the atmosphere, which is good news for the environment and for your budget!

Major cost savings and rapid payback

This example is for a busy restaurant serving 375 x 280g portions of chips per day.

	Normal fryer	Opus 700 "Vortech" fryer	Opus 700 "Vortech" fryer with filtration
Model	OG7106	OG7115	OG7115/F
Gas consumption (kWh per day)	106	50	50
Typical gas costs (per kWh)	3.90	3.90	3.90
Typical gas costs per day	£4.15	£1.96	£1.96
Typical oil cost per litre	£1.10	£1.10	£1.10
Typical annual oil usage per year (litres)	1460	1460	834
Gas savings per day with Opus 700 "Vortech"		£2.19	£2.19
Gas savings per year with Opus 700 "Vortech"		£796	£796
Oil cost savings per year			£688
Typical additional price for Vortech fryer*		£1,516	£2,728
Typical pay back period for Opus 700 "Vortech" fryer		1 year 11 months	1 year 11 months

* Additional costs for OG7115/F include £88 for filtration pads

