Frylow™ *Deep Frying Made Profitable*

Fryer Oil Smoke Points

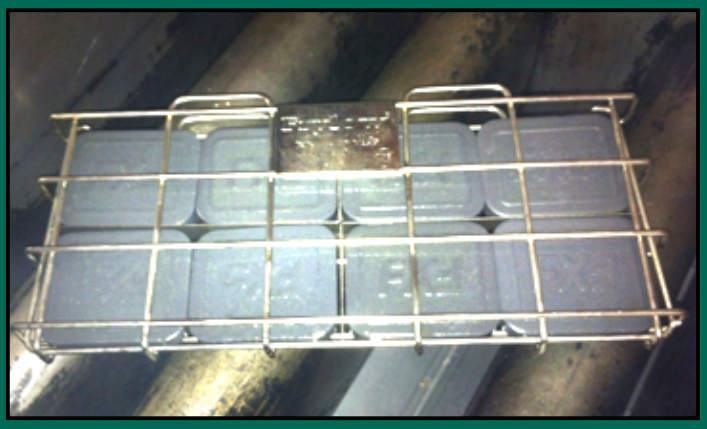
Cooking Oil / Fat	Smoking Point	Cooking Oil / Fat	Smoking Point
Unrefined Sunflower Oil	225°F	Unrefined Safflower Oil	225°F
Unrefined Flaxseed Oil	225°F	Unrefined Walnut Oil	320°F
Unrefined Soy Oil	320°F	Unrefined Peanut Oil	320°F
Unrefined (h-o) Sunflower Oil	320°F	Unrefined Corn Oil	320°F
Semi-refined Safflower Oil	320°F	Extra Virgin Olive Oil	320°F
Hemp Seed Oil	320°F	Unrefined Sesame Oil	350°F
Semi-refined Soy Oil	350°F	Semi-refined Canola Oil	350°F
Coconut Oil	350°F	Butter	350°F
Vegetable Shortening	360°F	Lard	370°F
Macadamia Nut Oil	390°F	Semi-refined Walnut Oil	400°F
Refined Canola Oil	400°F	Canola Oil (Expeller Pressed)	400°F
High quality (low acidity) extra virgin olive oil	405°F	Sesame Oil	410°F
Virgin Olive Oil	420°F	Grapeseed Oil	420°F
Cottonseed Oil	400°F	Almond Oil	420°F
Hazelnut Oil	430°F	Sunflower Oil	440°F
Peanut Oil	440°F	Semi-refined Sunflower Oil	450°F
Semi-refined Sesame Oil	450°F	Refined Soy Oil	450°F
Refined Peanut Oil	450°F	Refined (h-o) Sunflower Oil	450°F
Refined Corn Oil	450°F	Palm Oil	450°F
Palm Kernel Oil	450°F	Extra Light Olive Oil	468°F
Ghee (Clarified Butter)	485°F	Rice Bran Oil	490°F
Refined Safflower Oil	510°F	Avacado Oil	520°F

Frylow Sales Inc. 844-437-9569 X800 www.frylowsales.com

Fryer-Oil Life Doubled

Frylow is a patented fry oil reduction device that sits directly in the deep-fryer.

Frylow's ability to save on oil costs is uncomparable to anything on the market. Results are immediate.



Installs in 5 Minutes

Lighter Tastier Crispier Deep-Fried Foods

Frylow's ceramic technology conditions the cooking oil slowing down the oxidization process, increasing the oil's thermal conductivity, and decreasing oil absorption in fried foods.

Cooking times are reduced by 10%. Temperatures are reduced below 350°F.

5 Year Warranty - 10 Year Lifespan

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