

# Had Your Fryers Serviced Lately?

There has been a rise in the frequency and severity of fryer fires. Do you want to be a statistic? If not, be proactive and take action.

## FACT 1

Fryer fire losses can range from thousands to millions of dollars, or even a total loss of the restaurant. Many of you may have already experienced a fryer fire in one of your stores. Don't leave yourself exposed to the following devastating possibilities:

- Store closings for days, weeks or even months!
- Loss of business income that will never be regained.
- Must purchase new equipment.
- Increased insurance premiums.

## FACT 2

Follow the guideline below and you will reduce your exposure of fryer fire in your restaurant:

- Contact Frymaster's Service Network to locate the nearest service ([www.frymaster.com](http://www.frymaster.com))
- Perform annual preventive maintenance by a certified technician.
- Older units may require additional cleaning in the rear area. Clean as recommended by the certified technician.

Should you have any questions or need further assistance, please visit our website, send an email or call us.

