



"When every drop counts"

Benefits of Premo

Product Benefits

Cost Savings:

1. Frying Medium (tallow or oil) depend on the volumes of product cooked and the qualities and type of frying medium, we can ensure up to 50% savings on your frying medium due to daily cleaning.
2. Wages, daily vat filtering and cleaning taking 15 mins maximum in comparison to 1-2 hours. The hourly rate for owners still has a value.
3. Cleaning products, using the hot oil to clean the vats saves toxic chemical contamination as well as costly products.
4. Bio fuel disposers will pay more for filtered product.

Safety:

The lifting of buckets of oil after draining your vats so you can clean is very dangerous and this practice is soon to be regulated against by OSH. The legal risk of expecting staff to potentially suffer a permanent disfigurement may prove more expensive.

Hygiene:

The machine is constructed in stainless steel a very hygienic medium to use. The burnt debris is a carcinogenic and very detrimental to the health of the end user. The smoke from this debris is not healthy to breath for your workers also. Daily filtering enables the operator to clean regularly all surfaces to avoid contaminations and remove the daily debris.

Durability:

This machine from an engineering perspective is over engineered. The stainless steel outer construction is hygienic and nearly indestructible. The pumps and materials for hoses are designed for intense heat and durability. The pump is a roller system and doesn't suffer seizing like other types of pumps. Premo can service your machine with their exchange system, but the machines are designed for this to happen irregularly.

More Benefits for YOU

Ease of Use:

The filter machine can be operated at the same time as filling orders if you have more than one vat. With the ease of filtering with this machine you can be filling your last orders of the day while starting the cleaning and filtering process. Or for high volume operations you can filter twice daily eliminating the smoking of burnt debris from crumbing or seasoning. The machine can transport the FM to the dumping location at the back of the premises without risks to safety.

Quality of Product:

The quality of frying medium and chip has a huge impact on the quality of product end result but if the vat is full of burning debris and starts to smoke the only solution is to turn the vat down therefore causing the FM to drop in temperature. The result of this is a FM laden chip that may be soggy and it will require a longer time for cooking therefore slower turn around. Daily filtering is the only way to avoid this. Daily filtering then can justify the purchase of the higher quality FM and chips because it lasts longer and you get your value for money out of a higher quality product. A perfectly cooked chip has great flavor and does not leave a residue of oil or fat in your mouth afterwards commonly known as greasies. Cooking at the optimum temperature of 180 degrees avoids this.

Environmental Impact:

Daily filtering lengthens the life of the FM therefore reducing the need to dump as often. Users of Bio Fuels will pay a higher price for filtered FM. With high quality tallow and a high volume operation daily filtering can enable an operator to use the top up method and never have FM to dump. Using tallow uses a product produced here in New Zealand that would have to be dumped in some form anyway and is not imported from overseas like oils.

What does this mean for you?

1. Cost Savings – passed onto the customer – makes end product cheaper, increase turnover or retain those savings – either way means better bottom line for fish and chip outlet.
2. Better quality product - crispy GOLDEN fries – non greasy.
3. Healthier – following heart foundation/Premo practices results in healthiest Fry
4. Hygiene - Cleaner vat system cleaner product (no chemicals needed – no residues). No trails or puddles of grease to try and mop up that spread for ever.
5. Reduce Environmental impact – legislation is coming – it is inevitable – take the steps now.
6. A safer work place– No more buckets of hot fat. No more nervous anticipation of dealing with hot fat and disposing of it.
7. What could that extra hour at the end of the day be used for? It is entirely up to you – design the new dream burger, cook the other half a romantic dinner – better yet have them cook for you or better even yet eat out – you deserve it with the time and money you are saving. (Cheese)
8. Everyone is happy – We mean everyone – the customer is happy, staff are happy, the fish and chips are happy – no more dying in vein, heart foundation is happy, OSH is happy, the environment is happier, we are happy – another better fish and chip outlet – you have to be happy.

Contact us: **0800 4PREMO**
(0800 477366)

Premo Filtration Systems Ltd
P.O.Box 892
Whakatane 3158
New Zealand