

# Catering Versatility by Day, White-Tablecloth Gourmet by Night.



## Application Series™ Fryer Helps OSU Ranchers Club Shine.

When you're managing a college culinary program, balancing education with large-scale catering needs and the demands of a fine-dining restaurant, it takes more than an average fryer. That's why the Ranchers Club at Oklahoma State University chooses the Frymaster Application Series Fryer. Combining open-pot fryers with tube-type and flat-bottom fryers, the Application Series offers the cooking versatility the Ranchers Club needs.

### **Chef Ben Cofin on what the Application Series Fryer has done for his operation—**

*"With a fryer battery like the Application Series, you can get more creative with menu products. Prepared or made-to-order breaded products can be cooked simultaneously. The life of the oil is extended in a fryer battery too. Food quality is important to every chef, and this equipment ensures consistent and high-quality products.*

*"It's been great for the students at OSU to experience the functionality of the Frymaster Application Series Fryer. Sometimes students in training overload the fryer. The computerized controls automatically compensate for this so a consistent product is delivered every time.*

*"I would highly recommend the Application Series Fryer. It's easy to program and offers a wide range of cooking possibilities."*



For fast, high-quality, and healthier fried foods, visit Frymaster at [www.frymaster.com](http://www.frymaster.com) or call 1-800-221-4583.