



Introducing the Falcon

FRYER ANGEL

The Fryer Angel™ is a unique integrated fryer safety system that removes the risk to kitchen staff, customers and the general public, while also stopping any direct damage to equipment, premises and surrounding facilities.

Insufficient oil in a pan is one of the most common causes of fryer fires & flare-ups:

- *Try to switch on fryer with no oil in the pan - Fryer Angel deactivates the fryer!*
- *Try to drain the oil while elements / burners are still on - Fryer Angel deactivates the fryer!*
- *Try to fry food with not enough oil in the pan - Fryer Angel deactivates the fryer!*

All done automatically with no reliance on the operator!



Fire Prevention is Much Better than Fire Suppression!



Verified, Tested & Approved by



The Safest Fryers On the Market!

For more information and the models available please visit
www.FalconFoodservice.com/FryerAngel