



PRESTON & THOMAS

MANUFACTURERS OF SPECIALIST FRYING EQUIPMENT

Radi-heat X.H.E. Gas Burner System



PRESTON & THOMAS

Radi-heat
X.H.E

The Name on the Finest Fryers

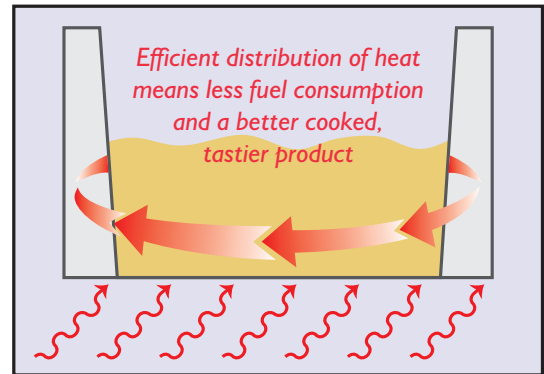
The revolutionary design of the Radi-heat XHE transfers heat from the burner to the oil from all surfaces of the pan – the sides as well as the base – making it much more efficient than previous ranges.

- Increased cost savings – heats oil faster whilst burning up to 20% less gas
- Instant recovery time between batches means increased output
- Healthier food through lower oil absorption
- Moister, better cooked fish
- Smaller pan profile lets you achieve maximum frying area from your floorspace
- Digital controls allows the temperature to be efficiently controlled by the system whilst you concentrate on your customers
- Extended pan guarantee



quality • value • reliability • service

Radi-heat X.H.E. Gas Burner System



After several years in development by Preston & Thomas – the longest established range manufacturers in the UK – the Radi-heat XHE offers a completely new burner system developed specifically for use in today's modern fish-frying ranges. The new combustion chamber and pan designs offer optimum efficiency, faster frying times, lower fuel costs and even space savings over previous models.

The revolutionary design of the Radi-heat XHE transfers heat from the burner to the oil from all surfaces of the pan – the sides as well as the base – making it more efficient than previous ranges when heat was only applied to the base of the pan. This results in a decreased output rating for the new burner which cuts gas consumption at a stroke but with an increase in efficiency. The Radi-heat XHE heats oil faster than previous ranges whilst burning up to 20% less gas.

With the high efficiency Radi-heat XHE, oil quickly reaches the optimum frying temperature from cold and, importantly, achieves an instant recovery time between batches which means you can cook chips as fast as

you can serve them. As well as increased output you'll be serving better, healthier food through lower oil absorption with the batter sealing immediately giving moister, better cooked fish that your customers will really appreciate.

Additionally, the new pan profile of the Radi-heat XHE means that pans can be grouped together closer than before, achieving maximum frying area from your floorspace. And the digital controls are so simple and effective that you can leave all the temperature control to the system while you concentrate on cooking better, healthier food for your customers in less time than ever before whilst achieving fuel, time and space savings yourself.



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