



Four Lanterns Flying with its Fast Frying

Established in 1971 Four Lanterns is a fast food frying business with five locations across the northwest of Ireland. A true family affair, the business is run by the Grimes family, and it makes a range of food from chips to burgers as well as its signature fried chicken. Running four or five open fryers in each shop, they also use a pressure fryer to create the deliciously tender chicken range.

Initially very sceptical about the OilChef claims, owner Kevin Grimes decided to put it to the test.

“When I’m told you can cook frozen food at a lower temperature, I’m immediately suspicious! But when I started doing the case study, I approached it with an open mind and we had two fryers side by side, both freshly boiled out, with new oil and we kept a running notebook of our findings. We used a chicken fillet in both fryers. We



cooked the product for the same amount of time, and we even turned down the temperature on the fryer with OilChef by about 10 degrees, on the advice of OilChef. Day seven came and we changed the oil in the fryer without OilChef, carried on frying, and the chicken from the fryer with OilChef was coming out even better than the one with fresh oil. After that we used the fryer as normal, fried everything in it as we usually would, and I got that oil up to 31 days using the OilChef device! My mind was blown!”

For Four Lanterns, chicken is cooked in the Winston Pressure Fryer and this ensures the chicken is tender and retains moisture better than in an open fryer. There is an OilChef device to fit this type of fryer and the Four Lanterns’ team put it through its paces as part of the trial, resulting in chicken that was even better quality than without the device.



Initially using around 100 litres of oil every week, in each of the five shops, the team now change the oil every 21 days. The fryers don't need topping up as much as the OilChef stops the oil becoming too viscous, so it doesn't stick to the fryer, the elements or indeed the food.

As Kevin outlines,

“Obviously, the massive saving is in the amount of oil you use – instead of approximately 26,000 litres of oil per year, we're now using between 8,500 and 9,000 litres! That's a saving of about €22,000 a year, based on current oil prices. And not only that, but our customers are also getting a better product, less greasy and much crispier. I'm delighted with OilChef, first time we've been excited about anything in fast food in over twenty years!