

OiLChef Triple Whammy for Almond Family Pubs



Nestled in the heart of the Northwest are the four Almond Family Pubs; the Stockport based establishments are renowned for serving top quality food and drink in beautifully decorated surroundings and always with a friendly smile. Food quality is paramount to the team, and they are always looking for ways to further improve their food offer. Earlier this year, Operations Chef, Dan Borza ran a trial at Jolly Sailor with OiLChef and discovered a triple whammy of benefits.

“We started the trials with OiLChef in mid-May at Jolly Sailor and following a successful trial, we've rolled it out across all four. Fundamentally, the device increases the lifespan of the oil, and this means a cost reduction of around 30% to the business because we now change the oil every eight days instead of five days. And on top of that, we're obviously helping our environmental footprint because we now use less oil. Excellent quality food is key to the group and there is an improvement in the quality of our fried menu items; they are less greasy, crispier and have an unbelievable golden colour, which makes our customers happy, which is at the heart of everything we do here at the Almond Family Pubs. Overall, we're very impressed with the impact the OiLChef device has had across our four businesses and we would recommend it to any other operators looking to improve the quality of their fried food, to reduce costs and to do their bit for the environment.”

