



Warwick Castle is set in the historic Town of Warwick in the most beautiful countryside and is able to offer adventure and entertainment to all age groups and walks of life. Warwick Castle is part of the Merlin Entertainment Group; it is a large commercial enterprise drawing up to 5000 visitors a day.

Dan Wilbraham, the Head Chef for Warwick Castle had been tasked with sourcing a means to fry without extraction and incorporating large capacity output. He had been unable to find a suitable product that met the criteria until he was introduced to Autofry at the Hospitality Show this year.

Up till now Warwick Castle had been able to offer a standard catering facility for their customers via banquets, picnics and a restaurant/cafe facility. The specification of the Autofry suggested that it could fulfil their brief, in that it would be able to offer fried product safely, efficiently, with volume and in areas where it was not possible to fit extraction.

Warwick Castle site lends itself to alternative Courtyard locations where the sale of snack foods under canvas would be most welcomed by customers en route from one form of entertainment to another. They don't have to interrupt their pleasure by rerouting to the formal cafe area, but can pick up "finger food" as they go.



The beauty of the Autofry is that it can keep up with the peaks and troughs of customer demand at Warwick. It can keep cooking continuously, providing consistently good quality chips for instant consumption; you also have the option of a food warmer to keep the product warm. The Autofry will cook up to 2lb of product per cook cycle per side or one portion if required. The Autofry will cook anything cooked in an open fryer but without the need for extraction.



Operation of the Autofry is so simple; it only needs two key pad buttons. The food is placed in the entry chute, the operator presses the appropriate cooking time (can be pre-programmed) on the key pad, close the chute and the Autofry does the rest. It cooks, drains and dispenses the food automatically, producing perfectly fried food of a consistent quality every time. For added safety the Autofry has an Ansul Fire Suppressant System inbuilt as standard. Cleaning the machine is simple, it needs wiping down at the end of each day, and then a weekly in depth clean which is simplified by the fact that all the relevant parts are detachable for cleaning

Warwick Castle is delighted with the results the Autofry have given them. In the first month alone, they sold 3573 portions of chips; this is revenue that would not have been achieved without the Autofry

Dan says 'It's a fantastic piece of kit which has given us the opportunity to generate extra revenue and has blown our food sales budgets out of the water', they anticipate being able to have paid for the unit within 12 weeks.

The fact that Autofry is a totally enclosed unit ensures it isolates the hot oil from the operator and the integral filter system ensures that the oil and fumes are absorbed within the machine thus negating the need for venting. The integral Ansul Fire Suppressant system provides you with the insurance that prevents burning your operator or your environment.

Warwick Castle has voted the Autofry a resounding success. And we can keep it that way, by providing an aftercare service second to none.

