



Autofry Wins Health and Safety Battle!

By introducing the Ministry of Defence (MOD) to Autofry Advance Specialist Products were able to help the British Army combat health and safety issues whilst troops served in Iraq.

Chefs in the British Army are not only tasked with preparing hundreds of nutritional meals for tired and hungry soldiers out in the field, like all caterers they also have to manage safety at work, security, fire prevention and fire fighting. The MOD approached Graham Horne after its existing frying system was deemed unsafe following a fryer fire that destroyed a temporary building in Iraq.

Managing Director Graham Horne comments, "The Autofry is fitted with an ANSUL® Fire Suppression system. This gives customers additional peace of mind and has proved to be highly beneficial to the MOD. By delivering a solution that offers fire prevention we have played a small part in maintaining the Army's overall effectiveness."

Graham adds, "The extraction free fryer is ideal for anyone who needs to serve fried food when no kitchen facilities are available, making it perfect for the army. It can simply sit on any counter and plugs into a normal 13amp socket. Autofry also cooks most fried food in approx 3 minutes helping the logistics team to serve their troops with tasty food quickly and efficiently."