



Comparative calculation SelfCooking Center® - Traditional deep fryer

Based on a technical and technological expertise regarding deep-frying of food in deep fat, issued by the
Engineering Consultancy for Professional Kitchen Technology HEINZ MÖNIKES

Example: Canteens and large industrial kitchens

Preparation per day	250 portions French fries per day
Preparation kilogram per day	40 kg
Use per year	250 working days
Operating time of units	10 years
Costs per kilo fat	1,50 €

	SelfCooking Center® type 61 pre-fried deep-frozen products	SelfCooking Center® type 61 pre-fried fresh products	1x deep fryer 400x400 standard deep-frozen products
Acquisition costs appliances list price	8 300,00 €	8 300,00 €	3 500,00 €
Acquisition costs accessories	828,00 €	828,00 €	
Acquisition costs fire extinguishing plant			
Total acquisition costs	9 128,00 €	9 128,00 €	3 500,00 €
Acquisition costs per working day	3,65 €	3,65 €	1,40 €
Fat consumption per day (adhering to French fries)	0	0	3,2
Part fat exchange per day (waste)	0	0	5,5
Costs fat consumption and fat exchange	0,00 €	0,00 €	13,05 €
Standby in hours	2,5	2,5	3,5
Power consumption in kilowatt (kW)	18	18	25
Costs per kilowatt hour	0,08 €	0,08 €	0,08 €
Power costs per day	1,44 €	1,44 €	2,00 €
Labour costs per working hour	23,00 €	23,00 €	23,00 €
Labour for cooking	1	1	1
Working hours per staff member for preparing and cooking (h)	0,2	0,2	2,5
Labour costs for preparation	4,60 €	4,60 €	57,50 €
Working hours for cleaning (deep fryer and ventilation system), fat exchange and disposal	0,05	0,05	0,5
Labour costs for cleaning / disposal	1,15 €	1,15 €	11,50 €
Costs French fries per kilogram	0,96 €	0,71 €	0,85 €
Product costs per day	38,40 €	28,40 €	34,00 €
Total costs per day	49,24 €	39,24 €	119,45 €
Costs per portion	0,20 €	0,16 €	0,48 €
Saving per day	70,21 €	80,21 €	-
Saving per portion	0,28 €	0,32 €	-
Saving in %	59%	67%	-



Comparative calculation SelfCooking Center® - Traditional deep fryer

Based on a technical and technological expertise regarding deep-frying of food in deep fat, issued by the
Engineering Consultancy for Professional Kitchen Technology HEINZ MÖNIKES

Example: Canteens and large industrial kitchens

Preparation per day	400 portions French fries per day
Preparation kilogram per day	60 kg
Use per year	250 working days
Operating time of units	10 years
Costs per kilo fat	1,50 €

	SelfCooking Center® type 101 pre-fried deep-frozen products	SelfCooking Center® type 101 pre-fried fresh products	2 x deep fryer 400x400 standard deep-frozen products
Acquisition costs appliances list price	11 230,00 €	11 230,00 €	7 000,00 €
Acquisition costs accessories	1 380,00 €	5 520,00 €	
Acquisition costs fire extinguishing plant			8 000,00 €
Total acquisition costs	12 610,00 €	16 750,00 €	15 000,00 €
Acquisition costs per working day	5,04 €	6,70 €	6,00 €
Fat consumption per day (adhering to French fries)	0	0	4,8
Part fat exchange per day (waste)	0	0	10,5
Costs fat consumption and fat exchange	0,00 €	0,00 €	22,95 €
Standby in hours	2,5	2,5	3,5
Power consumption in kilowatt (kW)	36	36	42
Costs per kilowatt hour	0,08 €	0,08 €	0,08 €
Power costs per day	2,88 €	2,88 €	3,36 €
Labour costs per working hour	23,00 €	23,00 €	23,00 €
Labour for cooking	1	1	2
Working hours per staff member for preparing and cooking (h)	0,2	0,2	3
Labour costs for preparation	4,60 €	4,60 €	138,00 €
Working hours for cleaning (deep fryer and ventilation system), fat exchange and disposal	0,05	0,05	1
Labour costs for cleaning / disposal	1,15 €	1,15 €	23,00 €
Costs French fries per kilogram	0,96 €	0,71 €	0,85 €
Product costs per day	57,60 €	42,60 €	51,00 €
Total costs per day	71,27 €	57,93 €	244,31 €
Costs per portion	0,18 €	0,14 €	0,61 €
Saving per day	173,04 €	186,38 €	-
Saving per portion	0,43 €	0,47 €	-
Saving in %	71%	76%	-



Comparative calculation SelfCooking Center® - Traditional deep fryer

Based on a technical and technological expertise regarding deep-frying of food in deep fat, issued by the
Engineering Consultancy for Professional Kitchen Technology HEINZ MÖNIKES

Example: Canteens and large industrial kitchens

Preparation per day	600 portions French fries per day
Preparation kilogram per day	100 kg
Use per year	250 working days
Operating time of units	10 years
Costs per kilo fat	1,50 €

	SelfCooking Center® type 201 pre-fried deep-frozen products	SelfCooking Center® type 201 pre-fried fresh products	3 x deep fryer 400x400 standard deep-frozen products
Acquisition costs appliances list price	19 380,00 €	19 380,00 €	11 500,00 €
Acquisition costs accessories	2 760,00 €	2 760,00 €	
Acquisition costs fire extinguishing plant			10 000,00 €
Total acquisition costs	22 140,00 €	22 140,00 €	21 500,00 €
Acquisition costs per working day	8,86 €	8,86 €	8,60 €
Fat consumption per day (adhering to French fries)	0	0	8
Part fat exchange per day (waste)	0	0	16
Costs fat consumption and fat exchange	0,00 €	0,00 €	36,00 €
Standby in hours	2,5	2,5	3,5
Power consumption in kilowatt (kW)	54	54	63
Costs per kilowatt hour	0,08 €	0,08 €	0,08 €
Power costs per day	4,32 €	4,32 €	5,04 €
Labour costs per working hour	23,00 €	23,00 €	23,00 €
Labour for cooking	1	1	2
Working hours per staff member for preparing and cooking (h)	0,2	0,2	2
Labour costs for preparation	4,60 €	4,60 €	92,00 €
Working hours for cleaning (deep fryer and ventilation system), fat exchange and disposal	0,05	0,05	1,5
Labour costs for cleaning / disposal	1,15 €	1,15 €	34,50 €
Costs French fries per kilogram	0,96 €	0,71 €	0,85 €
Product costs per day	96,00 €	71,00 €	85,00 €
Total costs per day	114,93 €	89,93 €	261,14 €
Costs per portion	0,19 €	0,15 €	0,44 €
Saving per day	146,21 €	171,21 €	-
Saving per portion	0,24 €	0,29 €	-
Saving in %	56%	66%	-



Comparative calculation SelfCooking Center® - Traditional deep fryer

Based on a technical and technological expertise regarding deep-frying of food in deep fat, issued by the
Engineering Consultancy for Professional Kitchen Technology HEINZ MÖNIKES

Example: Canteens and large industrial kitchens

Preparation per day	1000 portions French fries per day
Preparation kilogram per day	160 kg
Use per year	250 working days
Operating time of units	10 years
Costs per kilo fat	1,50 €

	SelfCooking Center® Typ 202 pre-fried deep-frozen products	SelfCooking Center® Typ 202 pre-fried fresh products	5 x deep fryer 400x400 standard deep-frozen products
Acquisition costs appliances list price	26 610,00 €	26 610,00 €	17 500,00 €
Acquisition costs accessories	5 520,00 €	5 520,00 €	
Acquisition costs fire extinguishing plant			15 000,00 €
Total acquisition costs	32 130,00 €	32 130,00 €	32 500,00 €
Acquisition costs per working day	12,85 €	12,85 €	13,00 €
Fat consumption per day (adhering to French fries)	0	0	12,8
Part fat exchange per day (waste)	0	0	26
Costs fat consumption and fat exchange	0,00 €	0,00 €	58,20 €
Standby in hours	2,5	2,5	3,5
Power consumption in kilowatt (kW)	85	85	100
Costs per kilowatt hour	0,08 €	0,08 €	0,08 €
Power costs per day	6,80 €	6,80 €	8,00 €
Labour costs per working hour	23,00 €	23,00 €	23,00 €
Labour for cooking	1	1	3
Working hours per staff member for preparing and cooking (h)	0,4	0,4	1,75
Labour costs for preparation	9,20 €	9,20 €	120,75 €
Working hours for cleaning (deep fryer and ventilation system), fat exchange and disposal	0,05	0,05	2,5
Labour costs for cleaning / disposal	1,15 €	1,15 €	57,50 €
Costs French fries per kilogram	0,96 €	0,71 €	0,85 €
Product costs per day	153,60 €	113,60 €	136,00 €
Total costs per day	183,60 €	143,60 €	393,45 €
Costs per portion	0,18 €	0,14 €	0,39 €
Saving per day	209,85 €	249,85 €	-
Saving per portion	0,21 €	0,25 €	-
Saving in %	53%	64%	-