



Drywite Product Guide



Serving the Fish Frying industry
for over 90 years



► Introduction

Drywite Ltd evolved from the Pioneer Potato Company Ltd, which was incorporated on 20th July 1933 by H.G. Lee when his fourteen-year-old son Malcolm had the inspired idea of selling ready peeled potatoes. To overcome the problem of their peeled potatoes discolouring when kept out of water, Malcolm and his father formulated their own preservative, which caused such interest among local fish friers that they soon gave up potato peeling to concentrate on the production of their preservative, which was patented and named Drywite.

In 1935 the company changed its name to Drywite Ltd and by 1939 Drywite Potato Preparation was available throughout the UK via a national network of Fish Frier's suppliers and today Drywite Products are used in most Fish and Chip shops and restaurants throughout the world.

Should you have any queries or experience difficulties in obtaining our products, our experienced and knowledgeable members of staff are always here to help.

Please contact us by email: sales@drywite.co.uk or call our **Sales Hotline 01384 569556**. Any new updates will be posted via our website at drywite.co.uk.



Kelvin Lee
Managing Director



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Drywite's
unique formula
for dry and
white chips

**all year
round**



Drywite All Seasons Premier Potato Treatment
DAS-2.5 2.5 kg bottle, packed 6 per case.

Drywite All Seasons

Premier Potato Treatment

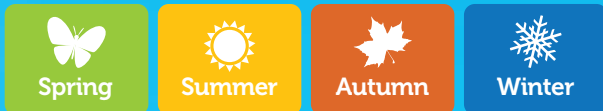
- ✓ Premium quality, dry and white chips all year
- ✓ Formulated to work even on increased sugar potatoes
- ✓ Reduces the formation of acrylamide on chips
- ✓ Technically superior for a superior frier
- ✓ Single use product

**Treats 4
Portions**
for less than
3p



Premium Quality Chips

throughout the whole year



Drywite All Seasons has been developed using more than 90 years' experience to provide cost effective variable dosing for use all year round.

Drywite All Seasons has a positive effect in stabilising the free sugars and starch found in potatoes, a key component to protect your oil and help in the reduction of Acrylamide formation upon frying.

Drywite All Seasons was developed for use all year round and has been used in the UK's two main Frying Schools, who now recommend its use as part of their best practices.

As the name implies, the major benefit of Drywite All Seasons is that it has been developed to address seasonal variations in the quality of potatoes. Winter or summer, old potatoes or new potatoes, Drywite All Seasons will aid in controlling the natural variation in sugar within the potatoes used, to improve your end product.

For most of the year you will require a standard dose. However, when sugar levels are higher you can increase the dose to suit. This variable dosing allows you to take control and address the issues of high starch and sugar levels causing darkening of your frying medium.

For instructions on how to use this product please see '6 Steps to the Perfect Chip' on page 7.



Drywite Starch Testing Strips

ACR-TS Drywite Starch Testing Strips
(Pack of 50 Strips)

Essential
product
enjoyed by
generations of

**Fish
Friers**



Drywite Powder Formula No.2

DW2-2 2.5 kg bottle, packed 6 per case.

DW2-6 6 kg container.

DW2-25 25 kg container.

Drywite Starch Testing Strips

ACR-TS Drywite Starch Testing Strips
(Pack of 50 Strips)

Drywite Formula No.2 Potato Preparation

- ✓ Prevents discolouration in fresh cut chips & peeled potatoes
- ✓ Treats 8 portions for under 3p
- ✓ Keeps chips fresh for up to 48 hours - reducing wastage
- ✓ Economic and profitable with consistent quality

**Treats 8
Portions**
for less than
3p

6 Steps to the Perfect Chip

When using Formula No.2 Potato Preparation with Starch Doctor or All Seasons Premier Potato Treatment as a stand alone product.



1

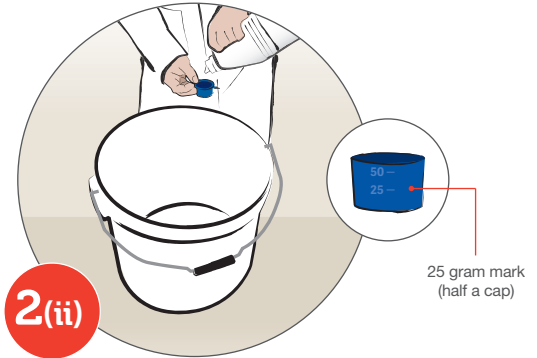
Having chipped potatoes directly into a Drywite 25 Gallon Chip Bin (code SI-25). Thoroughly rinse chips to remove starch. Drain Bin of water by removing Rubber Bung. When drained replace Rubber Bung.



2(i)

Using a Drywite Solution Mixing Bucket (code DMB), mix Solution as follows:

Fill the Bucket up to the 25 Litre mark with cold water.



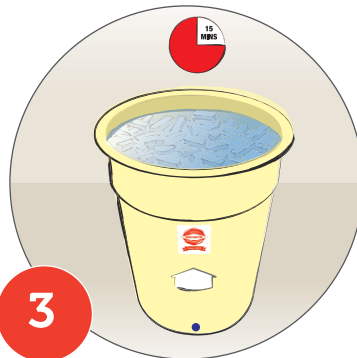
2(ii)

Add 25 grams (half a cap) of Drywite Formula No.2 Powder (add Starch Doctor if required), or 25 grams (half a cap) of Drywite All Seasons Powder as a single use product. Use the measuring guide on the bottle cap. Mix thoroughly.



2(iii)

Add the solution to the chip bin by pouring over the chips. Repeat process 2(ii) until chips are fully covered.



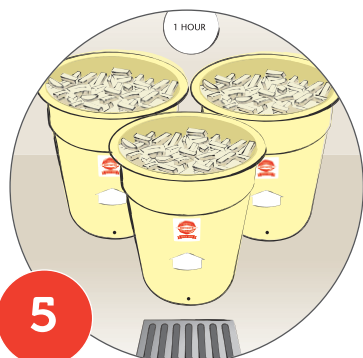
3

Soak the chips in the solution for exactly 15 minutes.



4

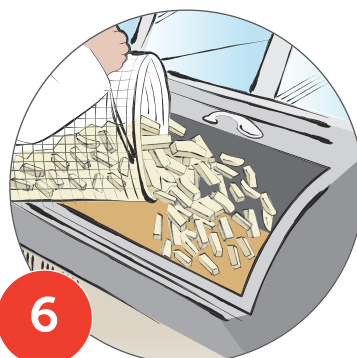
After soaking the chips for 15 minutes, drain the solution away by removing the rubber bung.



5

After draining allow the chips to dry for at least 1 hour. Store in cool (10°C), dry conditions, chips will remain dry, white & ready to fry for at least 48hrs.

DO NOT RE-SOAK IN WATER!



6

For perfect crisp fried chips, fry at 188°C to 196°C.



The trusted
solution for
use on

**frost
affected
potatoes**



Drywite Starch Doctor Potato Remedy

DSD-2K 2 kg bottle, packed 6 per case.

Drywite Starch Doctor

Potato Remedy



- ✓ For frost affected potatoes and the control of sugar content
- ✓ Reducing sugar content aids the control of acrylamide
- ✓ Prevents after cooking darkening
- ✓ Use with Drywite Formula 2 during potato treatment to reduce discolouration of uncooked chipped potatoes



Fresh PRODUCE WASH

- ✓ Formulated to kill harmful bacteria
- ✓ Prevents deterioration & discolouration
- ✓ Removes all soil residues, pesticides & fertilisers
- ✓ Food grade ingredients
- ✓ Odourless & taste free, no need to rinse

**Chlorine Free
WASH**
for Salad, Fruit
and Vegetables!



Specifically formulated to kill pathogenic bacteria including **Salmonella Typhimurium, Listeria Monocytogenes, Campylobacter Jejuni, E.Coli, and Staphylococcus Aureus**, which are the major causes of food poisoning.

- Kills spoilage bacteria, the major cause of vegetables deteriorating and discolouring, which reduces vegetable waste
- Helps to remove soil residues, pesticides, and fertilisers from the treated produce surface
- It is taste and odour free
- Chlorine free and totally biodegradable
- Fresh Produce Wash is covered by the Miscellaneous Food Additive Regulations, classed as a processing aid, with its ingredients being classified as non-hazardous under current regulations
- Cost effective, as one measure of Fresh Produce Wash mixed with water can wash over 100kg of vegetables, with the same solution potentially being used for multiple batches.

Drywite Fresh Produce Wash

FPW-2 2.5 Litre bottle.
Packed 6 per case.



Easy Dosing Pump

SP45 Fresh produce wash pump.
30 ml per stroke.



Fresh Produce Wash Test Strips

FPW-TS 50 strips per bottle.

Drywite Maltflaven

Pure Condiment Essence

- ✓ Strong, economical and consistent quality
- ✓ Maltflaven, the traditional fish & chip shop taste at a price you can afford!
- ✓ More Taste. More Servings. More Profit!
- ✓ There is no substitute for Maltflaven - the non brewed condiment essence
- ✓ Gluten free option available



Drywite Maltflaven 7-1 Pure Condiment Essence

MF-71 7-1 dilution. 5 Litres. Packed 3 per case.



Drywite Maltflaven 12-1 Pure Condiment Essence

MF-121 12-1 dilution. 5 Litres. Packed 3 per case.

If you, like many Fish Friers, use non-brewed condiment (NBC) in preference to malt vinegar you will appreciate the benefits of buying concentrated Maltflaven.

Just one 5 Litre of Maltflaven 12-1 is all it takes to produce 65 Litres of ready to use NBC, a desirable alternative to storing 14 gallons (64 Litres) of malt vinegar!

Maltflaven will not deteriorate, even in a warm environment, and so has an indefinite shelf life. Generations of Fish Friers understand that their customers prefer non-brewed condiment on their fried food, producing fewer odours and leaving them to enjoy their meal.

Maltflaven is the original non-brewed condiment, introduced over 80 years ago. Imitated by many, but never matched in taste or quality.



Drywite Maltflaven 7-1 Gluten Free Pure Condiment Essence

GFE-71 7-1 dilution. 5 Litres. Packed 3 per case.
Gluten free. Wheat free. Suitable for Coeliacs.

Mixing Barrel

MMB 22 Litres capacity (5 gallons).
MMB-T Spare tap & washer.
MMB-W Spare washer only.

The vent cap allows you to decant your diluted Maltflaven from the barrel without removing the cap!



Drywite Non-brewed Condiment

Traditional Fish & Chip Shop Taste

- ✓ **Over 60% return** for every case sold
- ✓ Traditional Fish & Chip Shop flavour
- ✓ Exclusive original chip shop style bottle
- ✓ Excellent repeat business
- ✓ POS material available to generate increased sales
- ✓ Gluten free option available

A great way to
**Increase
Profit!**



Non-brewed Condiment - Gluten Free

GF-NBC-11 Gluten free. Wheat free.
Suitable for Coeliacs.
12 x 315ml (11 fl. oz.)

Non-brewed Condiment - Original Flavour

NBC-11 Traditional Fish & Chip Shop Taste.
12 x 315ml (11 fl. oz.)

Non-brewed Condiment - Onion Flavour

POT-11 Traditional Pickled Onion Taste.
12 x 315ml (11 fl. oz.)



Condiment Products



Clear Non-brewed Condiment 40% Strength

AA-4 40% strength, clear non-brewed condiment. 5 Litres. Packed 3 per case.



Original Non-brewed Condiment Ready to use

NBC-15 Ready to use, 4% strength, non-brewed condiment. 15 Litres.



Original Non-brewed Condiment Ready to use with Easy-flow Tap

NBC-15T Ready to use, 4% strength non-brewed condiment with built-in easy-flow tap. 15 Litres.



Cap with Easy-flow Tap

NBC15TAP Cap with built-in tap for use with 15 Litre Original Non-brewed Condiment.

Ingredients



Greenvale - Pea Colouring

GV-1P 500 ml squeeze bottle. Packed 24 per case.

GV-5 5 Litres. Packed 3 per case.



Goldbata - Batter Colouring

GB-1P 500 ml squeeze bottle. Packed 24 per case.

GB-5 5 Litres. Packed 3 per case.



J.S. Green - Steeping Tablets

JSG Approx 160 tablets per tub. Packed 12 tubs per case.



J.S. White - Cooking Tablets

JSW Approx 160 tablets per tub. Packed 12 tubs per case.



Drywite Bicarbonate of Soda

BC-3 3 kg container.



Preparation Equipment

FOOD GRADE MEDIUM DENSITY POLYTHENE

- Rotationally Moulded
- Temperature Range -20°C to +60°C
- Smooth, easy clean surfaces



Tank - 36 Gallon

- X-540F** 620mm L x 535mm W x 720mm H.
Height includes wheels.
- X-540L** Lid for 36 gallon tank.

Replacement Castors for Tanks

- FTC-2XF** Fixed castor for X-540F, 36 gallon tank.
- FTC-2XS** Swivel castor for X-540F, 36 gallon tank.
- FTC-2XB** Swivel castor with brake for X-540F, 36 gallon tank.



Solution Mixing Bucket

- DMB** Drywite Solution Mixing Bucket.
The easy answer to mixing Drywite Potato Preparation solution!

Lid for Solution Mixing Bucket

- DMBLID** Lid for Drywite Solution Mixing Bucket.



Chips Bins

- SI-10** 10 Gallon Chip Bin. 480mm Dia. x 510mm H
310mm Dia. Base.
- SI-10L** Lid for 10 Gallon Chip Bin.
- SI-15** 15 Gallon Chip Bin. 520mm Dia. x 560mm H
365mm Dia. Base.
- SI-15L** Lid for 15 Gallon Chip Bin.
- SI-25** 25 Gallon Chip Bin. 595mm Dia. x 680mm H
445mm Dia. Base.
- SI-25L** Lid for 25 Gallon Chip Bin.

Chip Bin - 18 Gallon

- D-805** 18 Gallon Chip Bin. 550mm Dia. x 525mm H.
345mm Dia. Base.
- D-805L** Lid for D-805 18 Gallon Chip Bin.



Tank - 50 Gallon

- X-558** 830mm L x 685mm W x 730mm H.
Height includes wheels.
- X-557L** Lid for 50 gallon tank.

Replacement Castors for Tanks

- FTC-2XF** Fixed castor for X-558, 50 gallon tank.
- FTC-2XS** Swivel castor for X-558, 50 gallon tank.
- FTC-2XB** Swivel castor with brake for X-558, 50 gallon tank.



Starch Drainer

- SDB** For Use with 25 Gallon Chip Bin (SI-25) only.
Keeps chips free of starch residue, after bins are drained.



Rubber Bungs

- TB** Fits standard diameter tank and bin drain holes.

Drywite Formula No.2 / Drywite All Seasons usage guide:

Capacity Gallons / Litres	Product Code	Lid Code	Product Type	Dimensions L x W x H or Dia. x H	Maximum capacity of chips (kg)	Average quantity of chip buckets*	Working capacity in Litres	Formula No.2 / All Seasons in grams
10 Gallons / 45.5 Litres	SI-10	SI-10L	Bin	480 Dia. x 510mm	22	2	19	19
15 Gallons / 68 Litres	SI-15	SI-15L	Bin	520 Dia. x 560mm	33	3	32	32
18 Gallons / 82 Litres	D-805	D-805L	Bin	550 x 520mm	38	3	40	40
25 Gallons / 113.5 Litres	SI-25	SI-25L	Bin	570 x 675mm	55	5	50	50
36 Gallons / 163.5 Litres	X-540F	X-540L	Tank	620 x 530 x 720mm	77	7	74	74
50 Gallons / 227 Litres	X-558	X-557L	Tank	860 x 700 x 740mm	132	12	120	120

* Chip buckets referred to in the above table are our standard 380/3, 380/3R and 225 - see page 16. Each holds 11 kilos of chips on average.

Drywite Trolley & Bin Dolley for SI range of Chip Bins



SI-25T
Trolley for SI-25,
25 Gallon Chip Bin.

AD-3
Bin Dolley for SI range
of bins.



Trolley

SI-25T Trolley for SI-25, 25 Gallon Chip Bin.
489mm Dia. x 375mm.

SI-25TSC Replacement wheel for SI trolley range.



Bin Dolley

AD-3 For use with SI-15 & SI-25 range of bins only.

AD-C Replacement castor for AD-3.

AD3-ARM Single replacement arm and castor
assembly for AD-3.

AD3-BODY Single replacement body assembly for AD-3.

Bespoke trolley for Drywite SI-25 Chip Bins. Made in high grade steel with made to measure fittings to accommodate the long-life wheels now used on the Drywite Trolley. Finished in a hard-wearing coating to see your trolley last!

Preparation Equipment



Heavy Duty Polypropylene Chip Bucket

056865 Robust polypropylene bucket with indented base and moulded pouring spout. Stainless steel handle. 12 Litre capacity. 330mm W x 325mm H.



Polythene Bucket

RRB10 Polythene bucket with pouring lip. 9 Litre capacity. 309mm Dia. x 275mm H.



Heavy Duty Polythene Bucket

BUC-20 Heavy duty polythene bucket. 18 Litre capacity. 380mm Dia. x 290mm H.



Polypropylene Bucket

PPB-12 Polypropylene bucket with pouring lip. 12 Litre capacity.



Pail and Lid - Stainless Steel

1800 Stainless steel pail. 11 Litre (2.5 Gallon) capacity. 310mm Dia. x 328mm H.
1800L Stainless steel lid for 1800 Pail.



Vegetable Ladle - Tinned

510-D 230mm Dia. 690mm handle.



Chip Draining Basket - Stainless Steel

225 Stainless steel chip basket. 305mm Dia. x 305mm H.



Plastic Coated Chip Basket

380/3 Plastic coated chip basket. 305mm Dia. x 280mm H.



Plastic Coated Chip Basket with S/S Ring Base

380/3R Plastic coated steel chip basket with stainless steel base ring. 305mm Dia. x 297mm H.



Stacking Tray

TP-142A Stacking Tray with drainage perforations and hand holes. 640mm L x 384mm W x 152mm H.

Stacking Tray

TP-142B Stacking Tray with solid base and no hand holes. 640mm L x 384mm W x 152mm H.

Stacking Tray

TP-142C Stacking Tray with solid base and hand holes. 640mm L x 384mm W x 152mm H.

Stacking Tray Insert

TP-142PC Nylon coated wire for durability. 571mm L x 318mm W x 25mm H.



Mobile Flour Bin

R10003 65 Litre Mobile Flour Bin. Holds approximately 32 kg of plain flour. 605mm L x 290mm W x 730mm H.

R10004 90 Litre Mobile Flour Bin. Holds approximately 45 kg of plain flour. 605mm L x 380mm W x 735mm H.

R10005 140 Litre Mobile Flour Bin. Holds approximately 72 kg of plain flour. 600mm L x 525mm W x 735mm H.

White polyethylene with clear acrylic lid. Height includes wheels.



Acrylic Flap Lid - for Mobile Flour Bin

R10003L Acrylic lid for R10003 Mobile Flour Bin.

R10004L Acrylic lid for R10004 Mobile Flour Bin.

R10005L Acrylic lid for R10005 Mobile Flour Bin.

This product is moulded as a lid and bin together and spare white lids are unavailable to purchase separately. Only the acrylic flap is available.



Poly Scoop

RPS-S Small, 102mm x 64mm.

RPS-M Medium, 145mm x 94mm.

RPS-L Large, 229mm x 140mm.



Plastic Measuring Jug

PJ 1 Litre. 125mm Dia. x 130mm H.



125mm Plastic Funnel

PF 125mm Dia. x 180mm H.



Bowl Strainer

480-6 Bowl Strainer 160mm Dia.

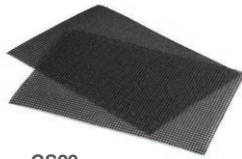
480-7 Bowl Strainer 180mm Dia.

480-8 Bowl Strainer 197mm Dia.

Preparation Equipment



Grilbrik - Griddle Stone Cleaner
GB12 200mm L x 88mm W x 100mm H.



GS20



GP10



GPH



Fat/Dough Scraper - Stainless Steel
FDS 127mm blade.

Griddle Cleaning Set	
GCS	Includes 1 x 20 pack of griddle screens, 1 x 10 pack of griddle pads, 1 x heat resistant griddle pad holder. 140mm L x 102mm W.
GS20	Griddle Screens 20 pack.
GP10	Griddle Pads 10 pack.
GPH	Griddle Pad Holder.



Strainer - Stainless Steel
SS-S5 118mm Dia.
SS-S7 189mm Dia.
SS-S8 208mm Dia.
SS-S9 235mm Dia.



Mixing Bowl - Stainless Steel
SS-MB5 5 Litre.
SS-MB8 8 Litre.
SS-MB11 11 Litre.



Colander - Stainless Steel
COL-8 1.7 Litre. 200mm Dia. x 94mm H.
COL-10 3.5 Litre. 240mm Dia. x 115mm H.
COL-11 5.5 Litre. 300mm Dia. x 133mm H.
COL-13 9 Litre. 343mm Dia. x 153mm H.
 Stainless steel colander available in various sizes and capacities, all with 3mm holes.



Burger Press - Aluminium
BP-11 110mm Dia.



Measuring Jug - Stainless Steel
SS-J 2 Litre.



Funnel - Stainless Steel
SS-F 154mm Dia.



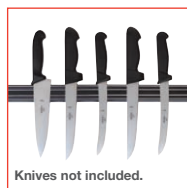
Hand Potato Peeler - Stainless Steel
HPP 67mm blade.



Kitchen Scissors - Stainless Steel
K-S Caterer's kitchen scissors, made in stainless steel and plastic. 208mm L.



Utensil Rack - Stainless Steel
URH 10 hook utensils rack in stainless steel. 698mm L. Utensils not included.



Knife Rack - Magnetic
MKR 622mm L. Knives not included.



Knife Sharpener
3340 295mm long steel. 445mm total length.



Knife Sharpener - Stainless Steel
KFS 190mm L.



Can Opener - Deluxe

CO-3 178mm L.



Can Opener - Chrome Plated

CO-4 157mm L.



Jar Opener - Stainless Steel

JO 235mm L.



Can Opener - Heavy Duty

CO-1 Cans up to 356mm H.

CO-2 Cans up to 558mm H.

CO-CW Spare cog wheel.

CO-SB Spare blade.



Poultry Dissector

1578 245mm L.



Batter Whisk - Stainless Steel

SS-W12 305mm.

SS-W14 356mm.

SS-W16 407mm.

SS-W18 457mm.



Potato Masher - Tinned

240 150mm L x 106mm W x 482mm H.



Cutting Boards

450mm L x 305mm W x 10mm H

CCB-BR Vegetable - Brown.

CCB-GR Salad & Fruit - Green.

CCB-YE Cooked Meats - Yellow.

CCB-BL Fish - Blue.

CCB-WH Bakery & Dairy - White.

CCB-RE Raw Meat - Red.

CCB-PU Allergen Segregation - Purple.



Cutting Board Colour Coding Sign

CCB-CCS A4 encapsulated card.



Griddle Scraper - Stainless Steel

SS-GS 108mm blade.



Griddle Scraper - Stainless Steel

5683 77mm blade.



Stainless Steel



Aluminium

Tab Grabber / Bill Rail

7530-061 61cm Tab Grabber / Bill Rail
Stainless Steel.

7530-091 91cm Tab Grabber / Bill Rail
Stainless Steel.

7533-030 30cm Tab Grabber / Bill Rail
Aluminium.

7533-046 46cm Tab Grabber / Bill Rail
Aluminium

7533-061 61cm Tab Grabber / Bill Rail
Aluminium.

Cooking Equipment & Utensils

Our Range of Skimmers, Shovels, Sieves and Lifters

Before the advent of stainless steel, most of the cooking and preparation utensils were based upon tinned wire or tin-plated steel. When stainless steel appeared, there was a rush to use this material, even though, historically, it has been more expensive to purchase. The main reason being that it maintains its bright sheen for longer.

There are advantages to either tinned wire or stainless steel utensils, so we provide both types so you can choose.

Traditional Tinned Wire

- Budget friendly and lightweight
- Slightly improved fluctuating temperature tolerance (hot/cold cycles) compared to stainless steel
- Robust and resilient

Stainless Steel

- Corrosion resistant
- Does not rust and slightly more tolerant to kitchen cleaning chemicals
- More resistant to discolouration

Easy-Grip Rubber Handle Utensil Range

We also offer a range of easy grip rubber handles that are temperature tolerant and moulded to a general hand size, so they are comfortable to use every day.



Shovel - Tinned

336-DH 203mm sq. Easy-Grip Handle.



Skimmer - Tinned

342-DH 203mm sq. 50 mesh. Easy-Grip Handle.



Skimmer - Stainless Steel

319-SSH 203mm sq. 80 mesh. Easy-Grip Handle.



Fish Turner - Tinned

345-DH 127mm x 102mm. Easy-Grip Handle.



Skimmer - Tinned

750-8DH 203mm Dia. Easy-Grip Handle.

750-9DH 229mm Dia. Easy-Grip Handle.



- ✓ Reduced slipping
- ✓ Comfortable to hold
- ✓ Easy to clean
- ✓ Tough & durable



Skimmer - Tinned

341-D 203mm sq. 30 mesh.
342-D 203mm sq. 50 mesh.



Skimmer - Tinned

342-D21 203mm sq. 533mm Handle
50 mesh.



Skimmers - Tinned

750-6D 152mm Dia.
750-7D 178mm Dia.
750-8D 203mm Dia.
750-9D 229mm Dia.
750-10D 254mm Dia.



Skimmer - Stainless Steel

1860-D 203mm sq. 50 mesh.
319-SS 203mm sq. 80 mesh.
319-SS21 203mm sq. 80 mesh.
533mm handle.



Shovel - Tinned

336-D 203mm sq.



Sieve - Tinned

338-D 203mm Dia.



Skimmers - Heavy Duty Tinned

991-9D 229mm Dia.



Fish Lifter - Tinned

335-D 203mm sq.
335-D21 203mm sq. 533mm handle.



Fish Lifter, Dished - Tinned

335-DD 203mm sq.
335-DD21 203mm sq. 533mm handle.
335-9DD21 228mm sq. 533mm handle.



Fish Lifter - Tinned (Wirax style)

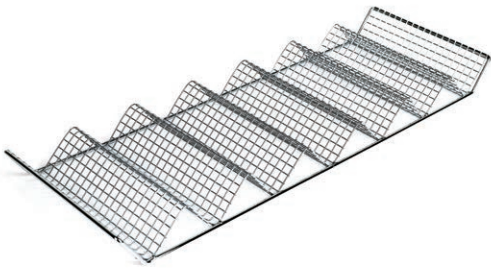
335-W 203mm sq.



Fish Turner - Tinned

345-D 127mm x 102mm.

Cooking Equipment & Utensils



Easy Drain Rack - Mesh fish draining rack

MFDR Steel mesh with chrome plating.
508mm L x 165mm W x 25mm H.



Burger Turner / Press

4066-300 2mm thick blade with nylon handle.
121mm x 76mm blade. Total length 292mm.



Hot Dog Stand - Stainless Steel

5670 235mm L x 127mm W x 32mm H.



Draining Rack - Fried Fish, Stainless Steel

FDR-F 432mm L x 152mm W x 38mm H.



Draining Rack - Roe / Fish Cake, Stainless Steel

FDR-R 451mm L x 83mm W x 38mm H.



Oil Filter

CMF Complete set. Frame is 483mm x 203mm.

CMF-SF Spare filter cloth.



Spaghetti Basket - Stainless Steel

1812-D 153mm Dia. x 153mm H.



Scampi Basket - Tinned

SB 134mm L x 134mm W x 146mm H.
450mm handle.

Replacement Baskets



Replacement Frying Basket - Tinned
300 330mm L x 165mm W x 127mm H.



Replacement Frying Basket - Tinned
302B 305mm L x 203mm W x 127mm H.



Replacement Frying Basket - Stott, Tinned
302XS 305mm L x 203mm W x 127mm H.



Frying Basket - Tinned
304H-12 305mm Dia. x 127mm H. 44mm hook.
304X-10 254mm Dia. x 127mm H. 19mm hook.



Replacement Frying Basket - Stott A120, Tinned
312 343mm L x 203mm W x 178mm H.



Replacement Frying Basket - Tinned
332-9 229mm Dia. x 127mm H.
332-10 254mm Dia. x 127mm H.
332-12 305mm Dia. x 127mm H.



Oblong Frying Basket - Heavy Duty, Tinned
333-12 305mm L x 208mm W x 127mm H.



Serving Equipment & Utensils



Chip Scoop 6oz - HD Stainless Steel

A 6oz (average portions). 102mm L x 76mm W.



Chip Scoop 8oz - HD Stainless Steel

ASM 8oz (average portions). 114mm L x 83mm W.



Chip Scoop 10oz - HD Stainless Steel

ASL 10oz (average portions). 146mm L x 83mm W.



Fast Food Chip Scoop - Stainless Steel

FF-CS 230mm L x 210mm W.



Chip Scoop Round Handle - Stainless Steel

5598 97mm L x 86mm W.



Chip Scoop Flat Handle - Stainless Steel

5599 97mm L x 86mm W.



Chip Scoop No Holes - HD Stainless Steel

B-S 115mm L x 76mm W.



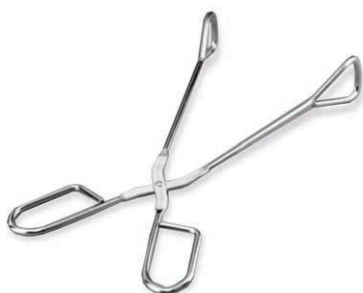
Chip Scoop Flat Handle - HD Stainless Steel

ASF 116mm L x 79mm W.



Chip Scoop - Cast Aluminium

ACS 118mm L x 82mm W.



Barbecue Tongs - Stainless Steel

SS-BT Chrome plated. 305mm L.



Food Tongs - Stainless Steel

5667 44mm x 35mm blade.



Food Tongs - Stainless Steel

5625 70mm x 40mm blade.



Food Tongs - Stainless Steel

5577 76mm x 64mm blade.



Scalloped Tongs - Stainless Steel

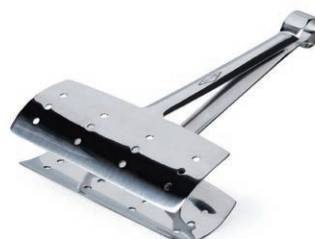
SCT 300mm x 38mm.

SCT1 405mm x 35mm.



Hamburger Tongs - Stainless Steel

5656 64mm x 32mm.



Fish Tongs - Stainless Steel

5666 153mm x 70mm blade.



Fish Tongs - Stainless Steel

5666A 152mm x 64mm blade.



Slotted Fish Tongs - Stainless Steel

SFT 108mm x 71mm blade.



Duetto Food Tongs - Aluminium

DFT 2 piece aluminium food tongs.
76mm x 89mm blade.
Not dishwasher safe.



Unico Food Tongs Curved Blade - Stainless Steel

UFT-A 102mm x 76mm curved blade
1 piece stainless steel food tongs.



Unico Food Tongs Pincer Blade - Stainless Steel

UFT-B 102mm x 76mm pincer blade
1 piece stainless steel food tongs.

Serving Equipment & Utensils



Ladles - Stainless Steel, Perforated

75070	70mm Dia. 2¾ fl. oz. (80ml)
75080	82mm Dia. 4 fl. oz. (110ml)
75090	94mm Dia. 6¾ fl. oz. (190ml)



Ladles - Stainless Steel

82060	62mm Dia. 2 fl. oz. (55ml)
82070	70mm Dia. 2¾ fl. oz. (80ml)
82080	82mm Dia. 4 fl. oz. (110ml)
82090	94mm Dia. 6¾ fl. oz. (190ml)



Pea Ladle - Stainless Steel

1844-D	61mm Dia.
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Suregrip Salt Pot

SG-SP	390g with 17 hole cap.
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Suregrip Salt Pot

SG-SP5H	390g with 5 hole cap.
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Suregrip Salt Pot Spare Caps

SG-SPT	17 hole. Pack of 12.
SG-SPT5H	5 hole. Pack of 12.



Suregrip Vinegar Bottle

SG-VB	375ml rigid.
SG-SVB	375ml flexible.



Suregrip Vinegar Bottle Spare Caps

SG-VBT	Pack of 12.
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Kebab Pan - Aluminium

AKP 254mm Dia.



Sauce Pump Dispenser

SP 1 fl oz (30ml) per pump.



Fast Food Serving Tray

FF-ST Available in Black, Blue, Brown Grey or Red. (Please state the colour required).
458mm L x 356mm W x 20mm H.

- FF-STBK - BLACK
- FF-STBL - BLUE
- FF-STBR - BROWN
- FF-STGR - GREY
- FF-STRE - RED



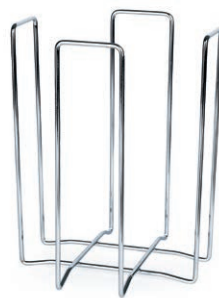
Chip Cone Holder - Stainless Steel

CCH-3 3 holes, 57mm Dia.
305mm L x 114mm W x 89mm H.



Chip Fork Dispenser - Stainless Steel

D-CF Stainless steel counter top dispenser. 133mm L x 127mm W x 178mm H.



Serviette Basket - Stainless Steel

SS-WSH 178mm L x 178mm W x 248mm H.



Serviette Dispenser - Stainless Steel

SS-SH 171mm L x 171mm W x 248mm H.



Dispenser, Relish Pump Kit Complete

RP Complete kit comes with a range of dispenser attachments.



Dispenser, Relish Pump

RP1 Relish pump only.



Cutlery Dispenser Box

CDB 502mm L x 324mm W x 102mm H.



Table Clear Box

TCB 476mm L x 362mm W x 121mm H.

Pizza Equipment



Pizza Peel - Aluminium

4765 235mm L x 170mm W.
280mm handle.



Pizza Peel - Aluminium

4766 305mm L x 305mm W.
510mm handle.
4766-9 305mm L x 305mm W.
950mm handle.



Pizza Turner - Perforated, Stainless

PPT 2mm thick stainless steel blade
with nylon handle.
205mm L x 76mm W.



Pizza Turner

PT-P 2mm thick stainless steel
blade with nylon handle.
205mm L x 76mm W.



Pizza Base Perforator - Plastic

PBP 200mm L x 125mm W.



Pizza Cutter - Stainless Steel

5675-25 71mm Dia. blade.



Pizza Cutter - Stainless Steel

5675-4 102mm Dia. blade.



Garlic Press - Stainless Steel

SS-GP Removable insert for ease of
cleaning. 158mm L.



Pizza Pan Gripper - Stainless Steel

PP-G 190mm L.



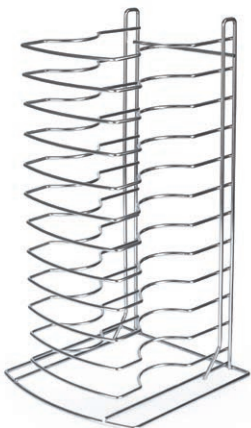
Pizza Divider - Plastic

PPD Creates either 12 or 16 portions.
263mm Dia.



Pizza Pan - Perforated

13PPP Non-stick. 340mm Dia.



Pizza Stacking Rack - Chrome Plated

PSR-10 10 slot with 63mm between shelves.
300mm L x 300mm W x 555mm H.

PSR-12 12 slot with 44mm between shelves.
300mm L x 300mm W x 555mm H.

PSR-14 14 slot with 47mm between shelves.
300mm L x 300mm W x 555mm H.



Pizza Pans - Non-stick, Coated

1741-200 25mm H, 190mm base Dia.,
210mm outside Dia..

1741-240 25mm H, 235mm base Dia.,
250mm outside Dia.

1741-260 25mm H, 250mm base Dia.,
268mm outside Dia.

1741-280 25mm high, 278mm base Dia.,
285mm outside Dia.

1741-320 25mm H, 310mm base Dia.,
325mm outside Dia.

Teflon non-stick, heat resistant up to 280°C.



Pizza Screen - Aluminium

1747-200 204m Dia.

1747-230 230mm Dia.

1747-250 255mm Dia.

1747-280 280mm Dia.

1747-300 305mm Dia.

1747-330 330mm Dia.

1747-360 355mm Dia.

1747-380 380mm Dia.

1747-400 405mm Dia.

1747-450 457mm Dia.



Antiseptic Floor Gel

AFG-5 5 Litre. Packed 2 per case.

General purpose floor cleaner with antiseptic properties. Suitable for cleaning and maintenance for all types of floors including Lino, PVC, Rubber, Sealed Wood, Sealed Cork, Terrazzo and Thermoplastic. Can be used for spray cleaning.



Food Industry Degreaser

FID 5 Litre. Packed 2 per case.

Specially formulated to remove stubborn grease deposits from Frying Ranges, Ovens, Barbecues, Grills, Deep Fat Friers, Griddles, Filters, Tiled Floors, and Stainless Steel Equipment.



Kilit Bactericidal Hard Surface Cleaner

BHSC-5 5 Litre. Packed 2 per case.

Can be used on all hard surfaces including Floors, Walls, Worktops, Refrigerators etc. Can be diluted and used in a spray bottle, or applied by mop or cloth. Formulated to kill Bacillus Cereus, Bacillus Subtilis, Staphylococcus Aureus, Enterococcus Faecium, E.coli, Salmonella Typhimurium, Pseudomonas Aeruginosa, Listeria Monocytogenes. Conforms to EN1276/1997.



Leezone Plus Food Industry De-Odouriser

LZ-5 5 Litre. Packed 2 per case.

Formulated specifically for the Catering & Food Processing Industries. Non-perfumed Leezone Plus instantly de-odourises. Its powerful blend of disinfectants kill odour causing bacteria, leaving the area clean, fresh and bacteria free. Formulated to kill Bacillus Cereus, Bacillus Subtilis, Staphylococcus Aureus, Enterococcus Faecium, E.coli, Salmonella Typhimurium, Pseudomonas Aeruginosa, Listeria Monocytogenes. Conforms to EN1276/1997.

Cleaning Products & Equipment

A high level of cleanliness is essential throughout all food establishments.

Keeping floors clean, dry and grease free helps protect staff and customers from the dangers associated with slip fall incidents and reduce the risk of subsequent injury claims. The use of colour coding allows segregation of cleaning equipment and reduces the risk of cross contamination.

Drywite Ltd (in association with SYR) is now offering the following Cleaning Products & Equipment.

The products that make up this collection all result from many years of Research & Development. Each product has been purposely designed and tested for use in the Fast Food Restaurant and Takeaway Industries. Their robust design ensures an efficient and cost effective answer to the problems associated with cleaning within this industry.

- **RED** Toilet Areas
- **BLUE** General Areas
- **GREEN** External Areas
- **YELLOW** Kitchen/Preparation Areas



Mop Head for TC20 and LTS Mobile Buckets

MB-RM	Red.	MB-GM	Green.
MB-BM	Blue.	MB-YM	Yellow.

Stay flat 12oz blended yarn.



Pure Yarn Interchange Socket Mop

0991981	12 oz.
0991982	14 oz.
0991983	16 oz.



Pure Yarn Cut End Kentucky Mop

0992092	14 oz.
0992093	20 oz.



Multifold Kentucky Mop

0992118	16 oz.
0992101	20 oz.



Twine Cut End Kentucky Mop

0992085	14 oz.
0992086	20 oz.



Twine Interchange Socket Mop

0991984	12 oz.
0991985	14 oz.
0991986	16 oz.



TC20 Mop Bucket

0992945	Red.	0992947	Green.
0992946	Blue.	0992948	Yellow.

Mobile unit with hand ringer and chemical cleaner portion control.

Spares for TC20 Mop Bucket

0992598	Black Sump Grid.
0992627	Castor Bracket Assembly.
0S0331000	Castor Wheel.



LTS Bucket

0920078	Red.	0920080	Green.
0920079	Blue.	0920077	Yellow.

Ergonomic mobile unit with hand ringer and chemical cleaner portion control.

Spares for LTS Bucket

0992598	Black Sump Grid.
0S0331000	Castor Wheel Assembly.



Mop Bucket - Medium Duty

0950899	Red.	0950897	Green.
0950896	Blue.	0950898	Yellow.

With chemical cleaner portion control.



Mop Bucket - Light Duty

0L1405291	Red.	0L1405293	Green.
0L1405292	Blue.	0L1405294	Yellow.



Handle - Plastic Coated Metal with hanging loop

0992178	Black.	0992180	Blue.	0992182	Yellow.
0992179	Red.	0992181	Green.		

Universal handle designed for all mop, broom and floor squeegee heads. 1346mm L x 26mm Dia.

Handle - Aluminium

AH-R	Red.	AH-G	Green.
AH-B	Blue.	AH-Y	Yellow.

Universal handle designed for all mop, broom and floor squeegee heads. 1346mm L x 26mm Dia.



Mop Holder

0SS706	Red	0SS708	Green
0SS707	Blue	0SS709	Yellow

For use with Kentucky Mops.

Squeegee, Floor Head

0992316	Red	0992318	Green
0992317	Blue	0992319	Yellow

458mm L.

Dust Pan and Brush

0950638	Red	0950640	Green
0950639	Blue	0950641	Yellow



Broom Head

0993067	Red.	0993069	Green.
0993068	Blue.	0993070	Yellow.

305mm L.

Soft Broom Head

0993063	Red.	0993065	Green.
0993064	Blue.	0993066	Yellow.

305mm L.



Deck Brush

0920034	Red.	0920036	Green.
0920035	Blue.	0920029	Yellow.

For use on hard floor surfaces & tile grouting. 305mm L.

Hand Spray Bottle

922R	Red.	922G	Green.
922B	Blue.	922Y	Yellow.

600ml polythene, graduated.

Wet Floor Warning Sign

0993057	660mm H.
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Temperature & Control Equipment



Pocket Thermometer

810-730 With foldaway probe. Water Resistant. -49.9 to +149.9°C. 19mm x 52mm x 155mm.



Superfast Thermapen

231-257 With foldaway s/s probe. 50% faster response than traditional probes. The water resistant washable plastic casing is treated with 'Biomaster' biocide which inhibits microbial growth. Includes a traceable certificate of calibration. -49.9 to +299.9°C. 19mm x 47mm x 153mm.



Food Check Thermometer and Probe

221-048 Case is treated with 'Biomaster' biocide which inhibits microbial growth. Traceable certificate of calibration. -49.9 to +299.9°C. 25mm x 56mm x 128mm.



Multi-Function Thermometer

810-961 Easy read LCD display, display hold feature, Max/min memory function, °C or °F (selectable), Audible alarm function, s/s penetration probe complete with 1m PVC lead, foldaway stand, pocket clip and probe cover. -49.9 to +149.9°C. 32mm x 86mm x 116mm.



Frying Thermometer

800-805 Stainless steel. 0 to +300°C. 50mm Dia. x 150mm.



Pocket Thermometer

DDT Pen shaped design incorporating pocket clip. -49.9 to +149.9°C. 192mm x 20mm.



Bactericidal Probe Wipes

PW-200 180 pack



Digital Fridge/Freezer Thermometer with audible alarm

810-210 Features 2 sensors, a remote for the appliance temperature and an internal sensor for the air room temperature. Remote cable length 1m. -49.9 to +69.9°C. 15mm x 52mm x 73mm.



Dial Fridge/Freezer Thermometer

800-923 Stainless steel. -30 to +30°C. 60mm x 38mm x 76mm.



Dial Fridge/Freezer Thermometer

FDT -30 to +30°C. 70mm x 60mm.



Hot Cupboard/Oven Thermometer

800-809 Stainless steel. 0 to +300°C. 45mm x 65mm x 80mm.



Digital Kitchen Timer

DKT With audible alarm and a pocket clip / foot. 64mm x 64mm x 13mm.



Temperature Log Books

831-100 For recording 3 x daily readings. Lasts for 24 weeks. A5 booklet.

First Aid & Safety



Emergency Burn Kit

1469 Emergency Burn Kit in red Vista Box.

Burn Gel

BGEL-120 Squeeze bottle. 120ml.

BGEL-50 Squeeze bottle. 50ml.

HSE Standard Catering First Aid Kit

10EF HSE 10 person catering first aid kit in standard box.



Eye Wash Station

110283 10 x 20ml pods in kit box. Compact and versatile. Suitable for all working environments and for keeping within a vehicle. Wall mountable. Includes bracket. 114mm W x 165mm H x 70mm D.

Accident Report Book

712 Fits neatly into a first aid box. Complies to regulations.

Blue Detectable Plasters

503 100 Pack - Assorted Sizes.

469 100 Pack - One Size.

Drywite Products

For further information about any products from the Drywite range please contact our Sales Team on **01384 569556** or email **sales@drywite.co.uk**

drywite.co.uk

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Get involved in the industry's most
Prestigious Award
for young friers

Are you, or any or your staff under 25 years of age,
and have what it takes?

Competition History

The Drywite Young Fish Frier of the Year competition was conceived in 1995 by Drywite Directors, Kelvin Lee and Briar Wilkinson, in memory of their late father Malcolm Lee. Malcolm had always encouraged young people to enter the Fish & Chip Industry, having left school himself at 14 to work as a Potato Boy in a Fish & Chip shop. He believed that if young people could be encouraged to make fish frying their career, then the future of Fish & Chips would be secure.

The Drywite Young Fish Frier of the Year competition is organised in conjunction with the National Federation of Fish Friers and offers Fish Friers between the ages of 18 and 25 the chance to prove their skills, knowledge, and ability in all aspects of running a successful Fish & Chip business.

Applicants need enthusiasm for the trade, a positive attitude, and confidence in their own abilities.

Finalists will be invited to the prestigious Fish & Chip Awards in London, where the National Title and the Malcolm Lee Trophy will be presented to the winner.

Since its conception, the competition has shone a spotlight on the vast number of highly trained young professionals working in the Fish & Chip Industry. All finalists have benefitted from great publicity and support, appearing in both local and national press, local radio, and receiving television coverage. Even if they have not ultimately won the title, they gain national recognition within the industry as a result of their skills and achievement in qualifying, which provides networking opportunities with other top friers.

The Drywite Young Fish Frier of the Year award has often acted as a springboard for further success; over the years, many winners of the Fish & Chip Shop of the Year Award have been previous winners of Drywite Young Fish Frier of the Year.

For further information regarding
our competition, please contact
Nicky Lewis on 01384 569556



