

Crispy and healthy

Electrolux Professional Fryers^{HP}



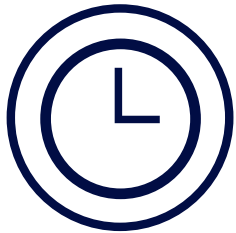


You talk...

“We have different sizes of kitchens, so space efficiency and flexibility are very important to keep in mind. But we also have a menu which is a combination of the magical traditions. So we need equipment that can fit all size kitchens and that are flexible to switch from one menu to another rendering work flow easy and fast guaranteeing quality and usability keeping consumption and maintenance in mind”

...we listen

And that's why the new generation of **Electrolux Professional Fryer^{HP}** helps keep your running costs lower and cook even better with innovative features such as **Automatic Load Compensation** and an **Advanced Filtration System**, all specifically designed for high productivity businesses and **better cooking results**



**High
productivity**



**Less
waste**



**Easy
to use**



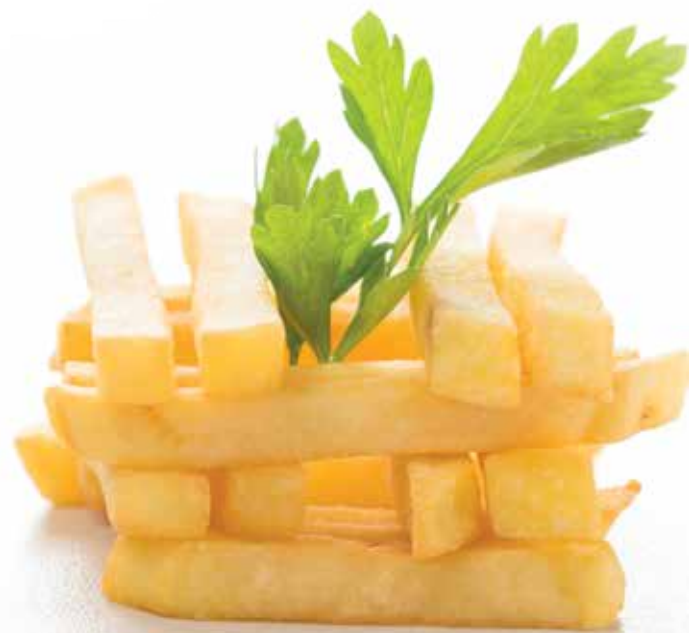
**Food
quality**



Green

food quality

sustainability



Faster, easier, crispier batch after batch

Want to cut your running costs, optimize your workflow and serve perfectly fried food? **Electrolux Professional Fryer^{HP}** include new features to help boost your business



Up to 38 kg*
of potatoes per batch
= 38 kg of potatoes
an hour per well



* Standard Reference from ASTM F1361 - Deep Fat Fryers

High Productivity + High Efficiency Higher Profit

Fry more, better and faster. Super fast heat up and speedy temperature recovery ensure high performance and let you cook more batches in a shorter time. Higher productivity equals higher profit for your business





Green

Cut your running costs and oil consumption. Even the smallest of food particles are removed and oil life doubled with new paper filters. Better for your business. Better for the environment



Consistent Cooking Results

Perfectly cook different batch sizes of the same food, service after service, with **Automatic Cooking Function.** Cooking cycles are automatically adapted according to your load for guaranteed consistent results

Set up to 5 programs for 5 different foods

Work faster and eliminate user error by simply saving your favorite frying cycles to use again and again. Scheduling tasks is easy: saving you time and increasing efficiency in your kitchen

PATENTED
(EP3125644B1 and related family)



Easy to use

Leaner, faster workflow with specially designed accessories. Oil stays cleaner for longer with the double filtration system. Cleaning is simple thanks to **rounded edges** on the **pressed steel vats**



Even More Safe

No risk in oil catching on fire thanks to the **Oil Safety Device (OSD)** which sense when oil reaches dangerous temperatures



Quicker, stress-free frying



Cooking perfectly crisp food, portion after portion just got faster and easier. Time-saving Electrolux Professional **Automatic Cooking Function** takes the stress out of frying and automatically adjusts cooking parameters according to your load

Big or small. Every batch of food is perfectly cooked

Time to fry*



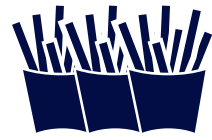
Single portion

1'20"



Medium load

2'10"



Full load

3'

Did you know...

Adjusting your fryer settings for each new batch of food massively slows down your productivity. Time-saving, new **Automatic Load Compensation** maximizes efficiency in your kitchen

* Actual cooking times may vary according to cut and type of raw material

Automatic Cooking Cycle

Optimum results and peace of mind

Simply choose **Automatic Cooking Function** and your Fryer^{HP} automatically adjusts the cooking cycle to adapt to the quantity of food you have loaded to ensure perfect results again and again.

This feature is a significant help in meeting the Requirements of **EU acrylamide legislation** (Commission Regulation 2017/2158).



Automatic Cooking Function

Memorize once and for all

You can customize up to **5 cooking cycles** according to your local products



Scan to discover more

Better for you better for the environment



Stop wasting oil and cut your running costs with the easy to use, integrated **Advanced Filtration System**. Built in oil circulation pump makes cleaning and filtration operations faster and safer guaranteeing **better food quality**



Keep it clean. Advanced Filtration System*

- 2** stage filtration
- ▶ stainless steel filter removes largest particles
 - ▶ additional paper filter ensures removal of even finest particles

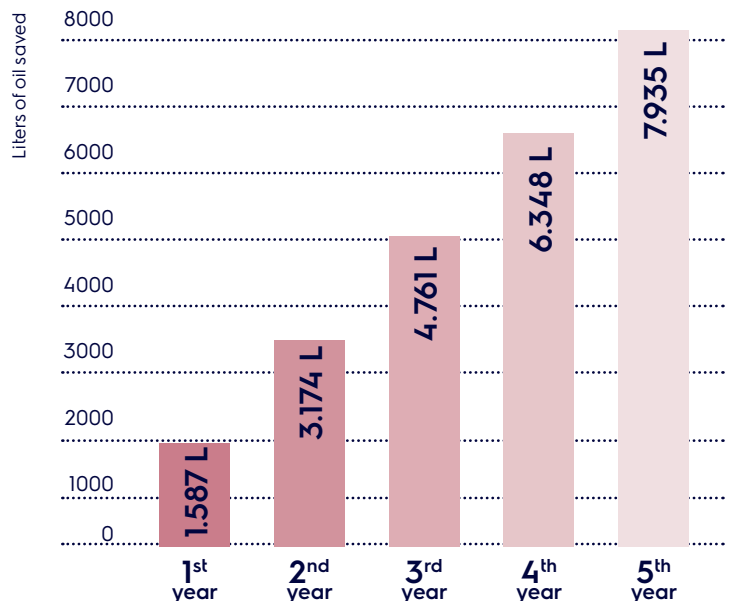
*Option available for all fryers fitted with oil recirculation pump



What a difference the right filter makes



Lower costs for the disposal of used oil, less environmental impact. Savings thanks to Advanced Filtration System (liter of oil per year)



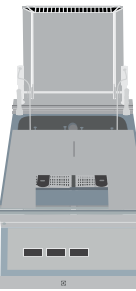
All figures regarding cooking times, productivity and oil consumption have been calculated on the basis of internal tests.



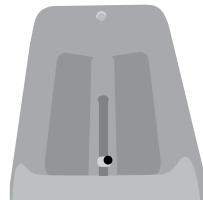
Scan to discover more

Flow through your day in 10 easy steps

The **23 L Fryer^{HP}** has been designed by you to make your work-life simple, fast and more efficient



Once finished frying, wash the fryer in dishwashing and clean



Clean the well and either pump oil or change it completely



For easy and fast cleaning, use the sediment tray for the well and the deflectors



OPEN

Assure filter is in place and that the drain valve is open



Regular filtration helps extend oil life



↓ **100°**

Wait for oil to cool down



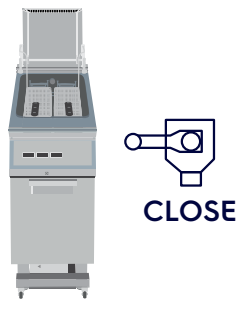
Add oil if necessary



Always respect oil level for better productivity output

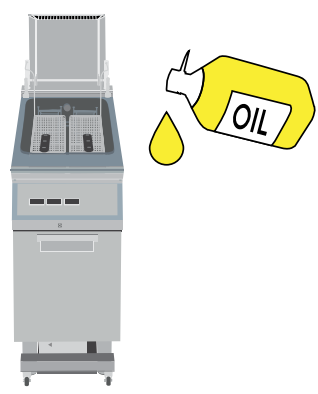
*This is general data and may vary according to local conditions

with all accessories
close lid of fryer



Check that the oil collecting container
is in position and that the drain well is closed

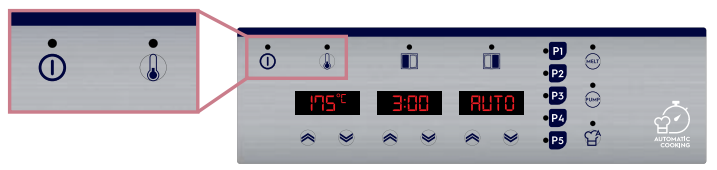
**Do not turn the fryer
on without oil**



Add oil
or pump oil back

THE DAY

1. START WORK

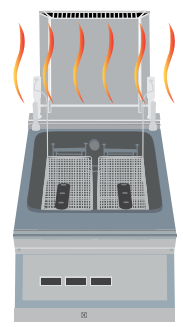


Switch on and set temperature
or select program



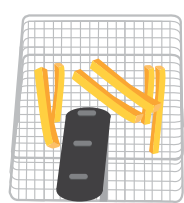
DURING WORK

10 minutes
180 °C*



Heating time 10 minutes
to reach temperature

**For a perfect crispiness assure
that set temperature is reached**



Load and fry

**Avoid that ice or water
mix with hot oil**

Perfect results load after load...

Whatever your frying needs, the latest generation of **Electrolux Professional Fryer^{HP}** can make all the difference to your business



Bars and Cafes
18 kg* of potatoes/hour

Small fit, high productivity.

The super compact **9 L Fryer^{HP}** can fit even the smallest layout without compromising on efficiency and productivity. **9 L** fryers can produce **18 Kg*** of perfectly crisp food in an hour

small

Full Service Restaurants
36 kg* of potatoes/hour

Optimize workflow

High productivity is guaranteed thanks to large capacity and quick temperature recovery

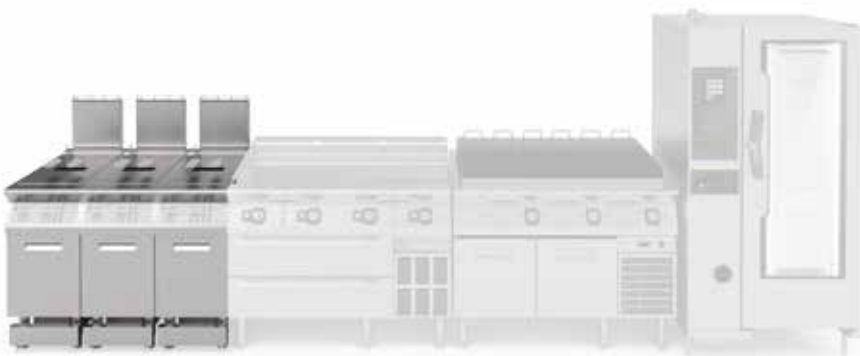


medium

“Even when space is limited you can still create and serve tasty fried foods”

*Productivity: data based on ASTM F1361 test procedure and is measured with french fries

...wherever you need it



Quick Service Restaurant 38 kg* of potatoes/hour

Automatic Load Compensation and High Productivity Units

When orders are flooding in, the super programmable **23 L Fryer^{HP}** is the answer. Producing **up to 38 kg** an hour, you'll have no problem keeping up with demand guaranteeing food quality thanks to automatic cooking function and keep your oil clean thanks to oil recirculation pump and filtration system

large



Frying tips



- ▶ select the **right oil**. The more saturated it is, the better
- ▶ use the **accessories** to avoid burning of food particles
- ▶ use of **filters** to guarantee longer oil life
- ▶ control **time** for healthier fried foods with the **Automatic Cooking** and **Lifting System**



Accessories

Get the most from your fryer by choosing from our full range of dedicated accessories



Pack of Paper Filters for Advanced Filtration System



Kit for Advanced Filtration System



Stainless steel filter



Baskets



Sediment tray



Unclog rods



Oil Evacuation Tube



Extensions for oil drainage



Deflector



Hygienic lid

Teamed to serve you

Your satisfaction is our satisfaction. Anything you need is always available thanks to an extensive Customer Care global network with over **2,200 Authorized Electrolux Professional Service Partners** in more than **149 countries**. **10,000 professional technicians** and over **170,000 managed spare parts**



Keep your equipment performing

Ensure consistent performance and efficiency from your equipment by using our comprehensive range of **accessories, consumables and original spare parts**. The perfect combination for your business



Service agreements, peace of mind

Electrolux Professional appliances are built to last. When it comes to making our Customer's life easier we support you with solutions that ensure the equipment remains as efficient and profitable as the day it was installed. Undertaking correct maintenance **in accordance with Electrolux Professional Manuals** and



Find out
more
on our website

recommendations is essential to avoid unexpected issues.

Electrolux Professional Customer Care offer a number of **tailor made services packages**.

For more information contact your preferred Electrolux Professional **Authorized Service Partner**



900 Fryer^{HP} Range

Whether you have a small business or a large full service restaurant, the **23 L Fryer^{HP}** can serve you without ever letting you down

Fryer^{HP} High productivity (up to 38 kg potatoes/hour per well)



22 - 23 L

- ▶ Gas or electric
- ▶ Single well
- ▶ Standard programs
- ▶ Melt function



22 - 23 L

- ▶ Gas or electric
- ▶ Single well
- ▶ Standard programs
- ▶ Melt function
- ▶ Built in oil circulation pump
- ▶ Prearranged for Advanced Filtration System



22 - 23 L

- ▶ Gas or electric
- ▶ Single well
- ▶ Standard programs
- ▶ Melt function
- ▶ Built in oil circulation pump
- ▶ Built in basket lifting system
- ▶ Prearranged for Advanced Filtration System



22 - 23 L

- ▶ Gas or electric
- ▶ Single well
- ▶ Standard programs
- ▶ Melt function
- ▶ Built in oil circulation pump
- ▶ Built in basket lifting system
- ▶ Programs with Automatic Load Compensation
- ▶ Prearranged for Advanced Filtration System

Standard control versions



22 - 23 L

- ▶ Gas or electric
- ▶ Single well or double well



22 - 23 L

- ▶ Gas or electric
- ▶ Double well

900 Fryer Range

**High productivity
(up to 36 kg potatoes/hour per well)**



15 L

- ▶ Gas or electric
- ▶ Single well or double well
- ▶ V-shape well with external heating elements



18 L

- ▶ Electric
- ▶ Single well or double well
- ▶ Internal heating elements

700 Fryer Range

Discover our complete gas and electric ranges for different needs and sizes

Small productivity (10-11 kg potatoes/hour per well)



5 L



7 L

Versions:

- ▶ Gas or electric
- ▶ Top or on base
- ▶ Single well or double well
- ▶ Internal heating elements or V-shape well with external heating elements

Medium productivity (18-20 kg potatoes/hour per well)



12 L



14 L



15 L*

Versions can be:

- ▶ Gas or electric
- ▶ Top or on base
- ▶ Single well or double well
- ▶ Internal heating elements or V-shape well with external heating elements

600 Fryer Range

Maximum productivity in a compact footprint
(up to 18 kg potatoes/hour)

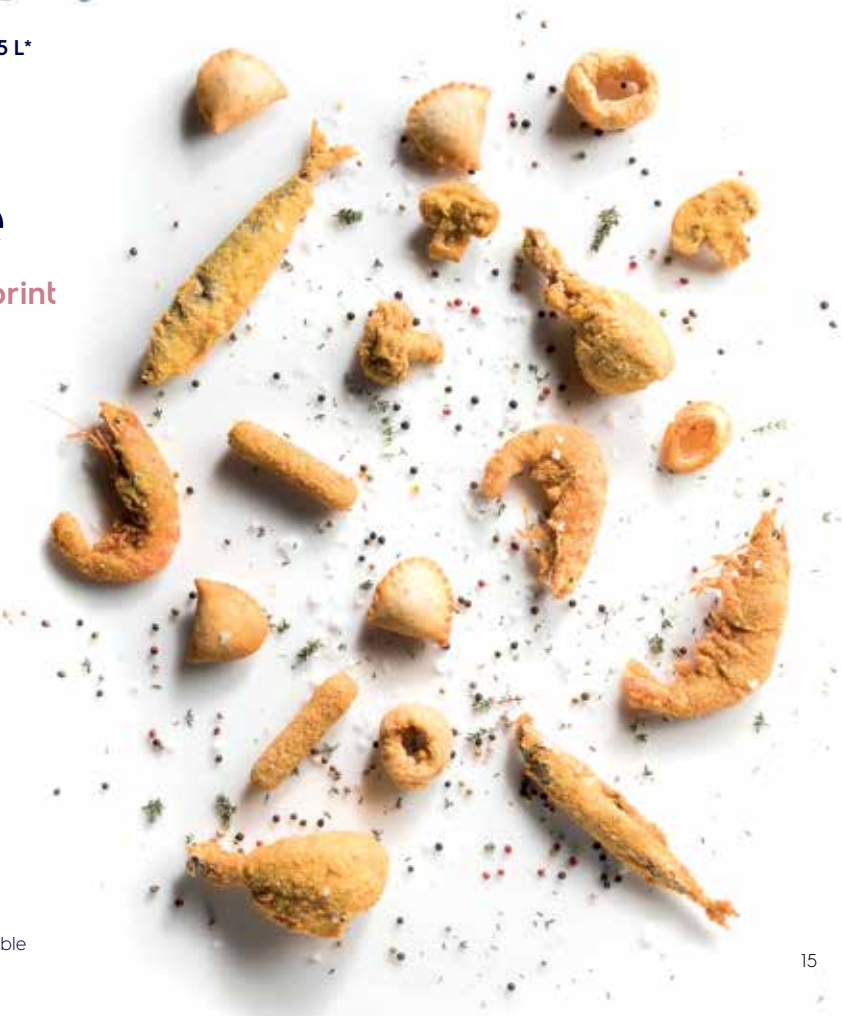


Versions can be:

- ▶ Free standing
- ▶ Super compact
- ▶ Oil recirculation pump
- ▶ Single well

9 L - super compact

Programmable electric version with standard built-in filtration system available





Excellence is central to everything we do.
By anticipating our customers' needs, we strive for
Excellence with our people, innovations, solutions and services.
To be the OnE making our customers' work-life easier,
more profitable – and truly sustainable every day.

Follow us on



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Excellence with the environment in mind

- ▶ All our factories are ISO 14001-certified
- ▶ All our solutions are designed for low consumption of water, energy, detergents and harmful emissions
- ▶ In recent years over 70% of our product features have been updated with the environmental needs of our customers in mind
- ▶ Our technology is RoHS and REACH compliant and over 95% recyclable
- ▶ Our products are 100% quality tested by experts

