

Technical Data

Length		Power source		Voltage		Power		Power absorbed	
800	mm	Gas		220/1/50-60Hz		42	kw	0,1	Amp
Depth		Cooking tank capacity		Touch Screen control panel		Hourly productivity		Nominal energy efficiency	
900	mm	20+20	liters	7 inches		64	kg/h*	0,074	Euro/kg**
Height (to work top)		Gas consumption G20 (m3/h)	Gas consumption G30 (kg/h)	Melting		Automatic filtering system		Automatic basket(s) lifting	
900	mm	4,22	3,28	included		included		included	



General features

GAS SUPERFRY 2 TANKS 20+20L Fryer made of AISI 304 stainless steel, 20/10 mm thickness top. Y-shaped tank, without welds, with widely rounded corners - for the purpose of easier and more efficient cleaning – Large cold zone for the stabilization of cooking residues. Straight and large-diameter bottom oil drain (Ø38mm – Ø1.5inches). Digital control with Touch Screen interface. Intelligent and integrated management of all cooking parameters in order to achieve the maximum standardization of frying quality – Manageable working temperature up to 185°C, meticulous management of cooking medium through a filtering and cleaning algorithm, “melting” program, energy-saving mode and automatic 110°C maintenance, automatic basket(s) lifting, automatic filtering system with automatic inlet oil in the tank through patented Intercycle system that facilitates the cleaning of cooking residues before filtered oil is re-introduced into the tank. Heating system is achieved by high-performance stainless steel heat exchangers placed outside the cooking tank in order to improve heat exchange while preserving the maximum width of the settling tank for impurities released when frying. Remote control by Wi-Fi system.

Constructional features

Machine entirely made of AISI 304 stainless steel with Scotch Brite finish · Coupling system of multiple Superfry (or Offcar) units with the possibility of inserting gasket seal (optional) · Ø1.5inch (38mm) oil drain pipe directed to the drip pan below, without any bends where cooking residue could get stuck, with Ø1.5inch AISI 304 stainless steel ball valve equipped with heat-resistant handle · Oil collection and filtering trolley made entirely of AISI 304 stainless steel, equipped with castor wheels and integrated into Superfry's overall shape · Internal filter made of AISI 304 stainless steel, thin mesh with filtering capacity of up to 150micron, easily cleanable (dishwasher) for a continuous reuse of the filter. It's also designed for paper filter use (at user's discretion) · Hinged door with integrated scratch-resistant powder-coated handle, rightward opening managed by internal spring hinge. The special design of the handle allows the door to open up to 90° even when approaching sideways with another machine from the SUPERFRY or OFFCAR range. Height adjustable AISI 304 stainless steel feet.

Functional features

Gas fryer with 2 tanks made of AISI 304 stainless steel – Capacity of 20+20L · Large recess in the upper section for a proper oil expansion during frying processes · Heating system is achieved by high-performance stainless steel heat exchangers placed outside the cooking tank in order to improve heat exchange while preserving the maximum width of the settling tank for impurities released when frying · Hourly productivity up to 64 kg/h per tank · Cooking parameters completely managed by electronic Touch Screen control with PID algorithm management. Superfry analyzes and modifies cooking parameters in real time during the work cycle so as to maximally stabilize the texture and the repeatability of fried product. Electronic temperature control up to 185°C with accuracy of $\pm 1^\circ\text{C}$. Library where you can set up and recall if necessary up to 24 different recipes, "melting" program, auto provisioning energy-saving program with stand-by maintenance of oil temperature at 110°C · Programmable automatic basket lifting system equipped with an audible warning device · Integrated oil filtering system that allows, thanks to the innovative patented Intercycle system, to clean the cooking tank during the filtering cycle without using external water spouts and in total safety for the user. Filtration is achieved by an automatic, software-controlled pumping system where oil is recirculated within a trolley with drip pan, equipped with an AISI 304 stainless steel filter with fine mesh up to 150micron. Following the simple on-screen instructions, by rotating the appropriate lever, the drain valve opens and the oil is filtered by dropping it into the filtering trolley passing through the stainless steel filter mesh. Each cooking tank supports a completely independent filtration to avoid any oil miscibility. There is also a tank cleaning cycle with water and a special detergent tablets (OFF-TAB). This cycle, which is also guided in its operations by Superfry's touch screen, allows the cooking tank and filtering trolley to be cleaned when the cooking medium is completely changed once exhausted and no longer suitable for frying.

Touch screen functionalities

Touchscreen operation of cooking ICS
Times the cook operation and signals visually and audibly when cook is complete.
Compensation or "stretch" cooking ensures the exact heat load will be utilized for each cook.
The result is more consistent and higher quality food products..
Controller helps manage oil through SmartFiltration, which prompts user when it is time to filter.
Built-in Intercycle device to safe and easy cleaning of the frypot
Onscreen, step-by-step prompts guide users through important functions, such as filtration, oil disposal, and boil out.
Offers recipe configuration and management at the fryer or remotely with easy uploads of menu changes.
Built-in connectivity supports operations management, including remote software updates.

Interactivity

Interactivity. Available to Superfry user, simply by subscribing to MY OFFCAR channel, is a series of video tutorials explaining the use of Superfry and all its functions. Also available to the user is a cloud connection for a real-time and continuous monitoring of all functions of even multiple Superfry equipment.

Available languages and software

Available languages and software: ITALIAN - ENGLISH - FRENCH - GERMAN - SPANISH - PORTUGUESE - BULGARIAN - ROMANIAN - GREEK - POLISH – HUNGARIAN- RUSSIAN – SERBIAN – CROATIAN – SLOVENE

Safety equipment and approvals

Safety equipment and approvals · Safety thermostat · Safety device for cutting off the electrical power supply to heating elements in vertical position (external) · Acoustic alarm when oil drain valve is open · CE approvals in respect of all directives and regulations · IPX4 protection rating.

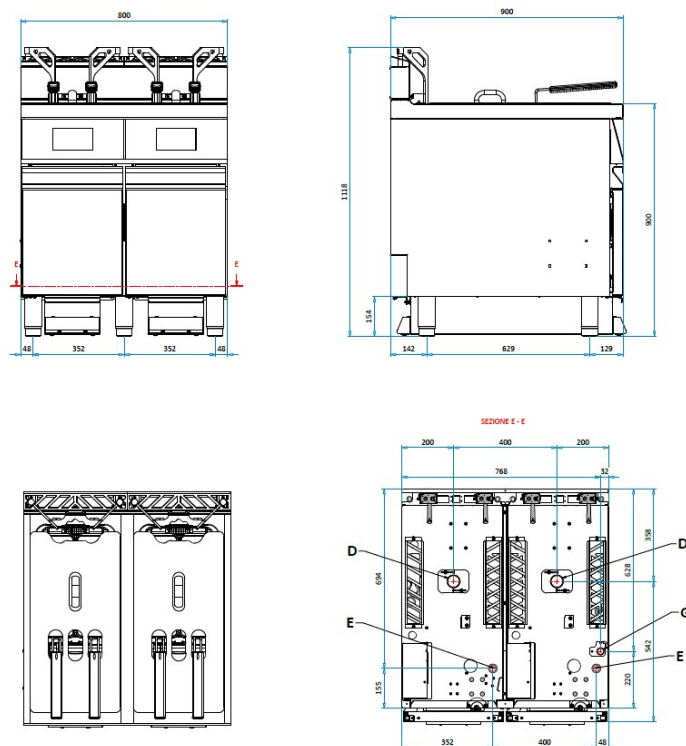
Standard equipment

Standard equipment · N. 4 baskets per tank made of chromed steel mesh, dim. 14.6x40x12 cm · 2 AISI 304 stainless steel tank lids covering the whole tanks · Chromed steel mesh inside the cooking tanks · Easily removable AISI 304 stainless steel tank bottom filter · 2 Trolleys equipped with a fine-mesh filter up to 150 microns in AISI 304 stainless steel · Silicone spatula for easier cleaning · One OFF-TAB detergent tablets package.

Optional equipment

Optional equipment · Set of stainless steel castor wheels with brake · New oil suction kit for filling the cooking tank · Exhausted oil disposal kit · Additional heating circuit kit in case of use of solid oil (beef tallow).

Technical picture



CONNECTIONS

E = ELECTRIC

D = DRAIN

G =GAS

* These data refer to average and hypothetical working conditions.

Actual data may differ depending on actual working conditions.

**Simulated according to the following energy costs (gas G20 - 0,10 Euro/KWh; G30 - 0,15 Euro/Kwh & electricity 0,20 Euro/KW)