

**Technical Data**

|                      |    |                            |                            |                            |  |                            |       |                             |           |
|----------------------|----|----------------------------|----------------------------|----------------------------|--|----------------------------|-------|-----------------------------|-----------|
| Length               |    | Power source               |                            | Voltage                    |  | Power                      |       | Power absorbed              |           |
| 400                  | mm | Electric                   |                            | 400V/3/50-60Hz             |  | 19                         | kw    | 27,5                        | Amp       |
| Depth                |    | Cooking tank capacity      |                            | Touch Screen control panel |  | Hourly productivity        |       | Nominal energy efficiency   |           |
| 900                  | mm | 20                         | liters                     | 7 inches                   |  | 40                         | kg/h* | 0,095                       | 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 | -                          | -                          | included                   |  | included                   |       | not included                |           |



**General features**

ELECTRIC SUPERFRY 1 TANK 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 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. Innovative and unique flat-geometry, high-efficiency, easily cleanable tilting heating element, functional to minimize energy consumption, and completely removable from the cooking tank. Heating element lifted by springs via self-balancing and self-stabilizing system. 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

Electric fryer with 1 tank made of AISI 304 stainless steel – Capacity of 20L · Large recess in the upper section for a proper oil expansion during frying processes · Heating system obtained with innovative and unique flat-geometry, high-efficiency, easily cleanable tilting heating element, functional to minimize energy consumption, and completely removable from the cooking tank to facilitate tank cleaning operations in total safety for the user · Hourly productivity up to 40 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 ± 1°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 · 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. 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.

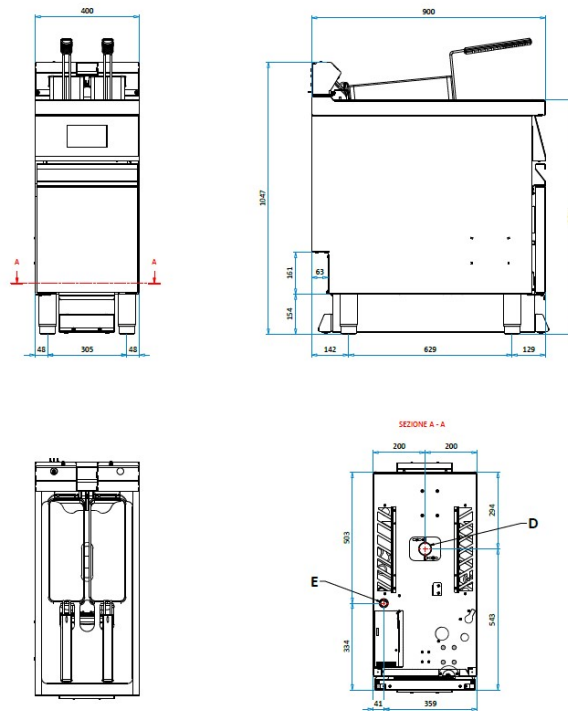
### Standard equipment

Standard equipment · N. 2 baskets per tank made of chromed steel mesh, dim. 14.6x40x12 cm · AISI 304 stainless steel tank lid covering the whole tank · Chromed steel mesh inside the cooking tank · Easily removable AISI 304 stainless steel tank bottom filter · Trolley 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

\* 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)