

SUPERFRY

THE HIGH-TECH WAY TO FRY





THE RANGE
(ALL BELOW MODELS
WILL BE AVAILABLE
WITHIN APRIL 2024)

N7FRE15HP_



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Model	Fry Vat [L]	Power [kW]	Productivity	Autolifters	Built-in Pump
N7FRE15HPA	15	14	u.t. 29kg/h	YES	YES
N7FRE15HPF	15	14	u.t. 29kg/h	NO	YES
N7FRE15HPS	15	14	u.t. 29kg/h	YES	NO
N7FRE15HP	15	14	u.t. 29kg/h	NO	NO

Dimension		
730D	400W	900H

Touch Screen Features – Cooking Core

Easy Touch Interface	Express Filtration System – Oil handling
Chef Touch Interface	Recipes Library
Intelligent Cooking System (self learning)	Self Energy Computing
Self Melting Mode	Full Connectivity Wi-Fi
Automatic Energy Saving Mode	Remote Monitoring
Soft Cooking Mode	Fry vat cleaning cycle

Interface Languages					
Ita	Eng	Fra	Deu	Spa	Por
Gre	Bul	Rom	Pol		

Features

Y shaped fry vat – molded	USB gate
Intercycle Noozle	Level of protection IPX4
Oil drainage Ø1.5 inch	Flat type high-efficiency heating element
Standard filtration 300 micron	Oil disposal kit (opt)
Removable tank bottom filter	Oil suction kit (opt)
Removable lifting arms	Animal fat warming kit (opt)

N7FRE30HP_



Model	Fry Vat [L]	Power [kW]	Productivity	Autolifters	Built-in Pump
N7FRE30HPA	2 x 15	2 x 14	u.t. 58kg/h	YES	YES
N7FRE30HPF	2 x 15	2 x 14	u.t. 58kg/h	NO	YES
N7FRE30HPS	2 x 15	2 x 14	u.t. 58kg/h	YES	NO
N7FRE30HP	2 x 15	2 x 14	u.t. 58kg/h	NO	NO

Dimension		
730D	800W	900H

Interface Languages					
Ita	Eng	Fra	Deu	Spa	Por
Gre	Bul	Rom	Pol		

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Model	Fry Vat [L]	Power [kW]	Productivity	Autolifters	Built-in Pump
N7FRG15HPA	15	14	u.t. 24kg/h	YES	YES
N7FRG15HPF	15	14	u.t. 24kg/h	NO	YES
N7FRG15HPS	15	14	u.t. 24kg/h	YES	NO
N7FRG15HP	15	14	u.t. 24kg/h	NO	NO

Dimension		
730D	400W	900H

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Chef Touch Interface	Recipes Library
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Soft Cooking Mode	Fry vat cleaning cycle

Interface Languages					
Ita	Eng	Fra	Deu	Spa	Por
Gre	Bul	Rom	Pol		

Features

Y shaped fry vat – molded	USB gate
Intercycle Noozle	Level of protection IPX4
Oil drainage Ø1.5 inch	Heating system with high-efficiency external burners
Standard filtration 300 micron	Oil disposal kit (opt)
Removable tank bottom filter	Oil suction kit (opt)
Removable lifting arms	Animal fat warming kit (opt)

N7FRG30HP_



Model	Fry Vat [L]	Power [kW]	Productivity	Autolifters	Built-in Pump
N7FRG30HPA	2 x 15	2 x 14	u.t. 48kg/h	YES	YES
N7FRG30HPF	2 x 15	2 x 14	u.t. 48kg/h	NO	YES
N7FRG30HPS	2 x 15	2 x 14	u.t. 48kg/h	YES	NO
N7FRG30HP	2 x 15	2 x 14	u.t. 48kg/h	NO	NO

Dimension		
730D	800W	900H

Interface Languages					
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Features

Y shaped fry vat – molded	USB gate
Intercycle Noozle	Level of protection IPX4
Oil drainage Ø1.5 inch	Heating system with high-efficiency external burners
Standard filtration 300 micron	Oil disposal kit (opt)
Removable tank bottom filter	Oil suction kit (opt)
Removable lifting arms	Animal fat warming kit (opt)

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N9FRE20HP_



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Model	Fry Vat [L]	Power [kW]	Productivity	Autolifters	Built-in Pump
N9FRE20HPA	20	19	u.t. 40kg/h	YES	YES
N9FRE20HPF	20	19	u.t. 40kg/h	NO	YES
N9FRE20HPS	20	19	u.t. 40kg/h	YES	NO
N9FRE20HP	20	19	u.t. 40kg/h	NO	NO

Dimension		
900D	400W	900H

Touch Screen Features – Cooking Core	
Easy Touch Interface	Express Filtration System – Oil handling
Chef Touch Interface	Recipes Library
Intelligent Cooking System (self learning)	Self Energy Computing
Self Melting Mode	Full Connectivity Wi-Fi
Automatic Energy Saving Mode	Remote Monitoring
Soft Cooking Mode	Fry vat cleaning cycle

Interface Languages					
Ita	Eng	Fra	Deu	Spa	Por
Gre	Bul	Rom	Pol		

Features	
Y shaped fry vat – molded	USB gate
Intercycle Noozle	Level of protection IPX4
Oil drainage Ø1.5 inch	Flat type high-efficiency heating element
Standard filtration 300 micron	Oil disposal kit (opt)
Removable tank bottom filter	Oil suction kit (opt)
Removable lifting arms	Animal fat warming kit (opt)

N9FRE40HP_



Model	Fry Vat [L]	Power [kW]	Productivity	Autolifters	Built-in Pump
N9FRE40HPA	2 x 20	2 x 19	u.t. 80kg/h	YES	YES
N9FRE40HPF	2 x 20	2 x 19	u.t. 80kg/h	NO	YES
N9FRE40HPS	2 x 20	2 x 19	u.t. 80kg/h	YES	NO
N9FRE40HP	2 x 20	2 x 19	u.t. 80kg/h	NO	NO

Dimension		
900D	800W	900H

Touch Screen Features – Cooking Core	
Easy Touch Interface	Express Filtration System – Oil handling
Chef Touch Interface	Recipes Library
Intelligent Cooking System (self learning)	Self Energy Computing
Self Melting Mode	Full Connectivity Wi-Fi
Automatic Energy Saving Mode	Remote Monitoring
Soft Cooking Mode	Fry vat cleaning cycle

Interface Languages					
Ita	Eng	Fra	Deu	Spa	Por
Gre	Bul	Rom	Pol		

Features	
Y shaped fry vat – molded	USB gate
Intercycle Nozzle	Level of protection IPX4
Oil drainage Ø1.5 inch	Flat type high-efficiency heating element
Standard filtration 300 micron	Oil disposal kit (opt)
Removable tank bottom filter	Oil suction kit (opt)
Removable lifting arms	Animal fat warming kit (opt)

N9FRG20HP_



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Model	Fry Vat [L]	Power [kW]	Productivity	Autolifters	Built-in Pump
N9FRG20HPA	20	19	u.t. 35kg/h	YES	YES
N9FRG20HPF	20	19	u.t. 35kg/h	NO	YES
N9FRG20HPS	20	19	u.t. 35kg/h	YES	NO
N9FRG20HP	20	19	u.t. 35kg/h	NO	NO

Dimension		
900D	400W	900H

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Features	
Y shaped fry vat – molded	USB gate
Intercycle Nozzle	Level of protection IPX4
Oil drainage Ø1.5 inch	Heating system with high-efficiency external burners
Standard filtration 300 micron	Oil disposal kit (opt)
Removable tank bottom filter	Oil suction kit (opt)
Removable lifting arms	Animal fat warming kit (opt)

N9FRG40HP_



Model	Fry Vat [L]	Power [kW]	Productivity	Autolifters	Built-in Pump
N9FRG40HPA	2 x 20	2 x 19	u.t. 70kg/h	YES	YES
N9FRG40HPF	2 x 20	2 x 19	u.t. 70kg/h	NO	YES
N9FRG40HPS	2 x 20	2 x 19	u.t. 70kg/h	YES	NO
N9FRG40HP	2 x 20	2 x 19	u.t. 70kg/h	NO	NO

Dimension

900D	800W	900H
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Interface Languages

Ita	Eng	Fra	Deu	Spa	Por
Gre	Bul	Rom	Pol		

Touch Screen Features – Cooking Core

Easy Touch Interface	Express Filtration System – Oil handling
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Automatic Energy Saving Mode	Remote Monitoring
Soft Cooking Mode	Fry vat cleaning cycle

Features

Y shaped fry vat – molded	USB gate
Intercycle Noozle	Level of protection IPX4
Oil drainage Ø1.5 inch	Heating system with high-efficiency external burners
Standard filtration 300 micron	Oil disposal kit (opt)
Removable tank bottom filter	Oil suction kit (opt)
Removable lifting arms	Animal fat warming kit (opt)

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P9FRG25HP_



Model	Fry Vat [L]	Power [kW]	Productivity	Autolifters	Built-in Pump
P9FRG25HPA	25	25	u.t. 41kg/h	YES	YES
P9FRG25HPF	25	25	u.t. 41kg/h	NO	YES
P9FRG25HPS	25	25	u.t. 41kg/h	YES	NO
P9FRG25HP	25	25	u.t. 41kg/h	NO	NO

Dimension

900D	400W	900H
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Interface Languages

Ita	Eng	Fra	Deu	Spa	Por
Gre	Bul	Rom	Pol		

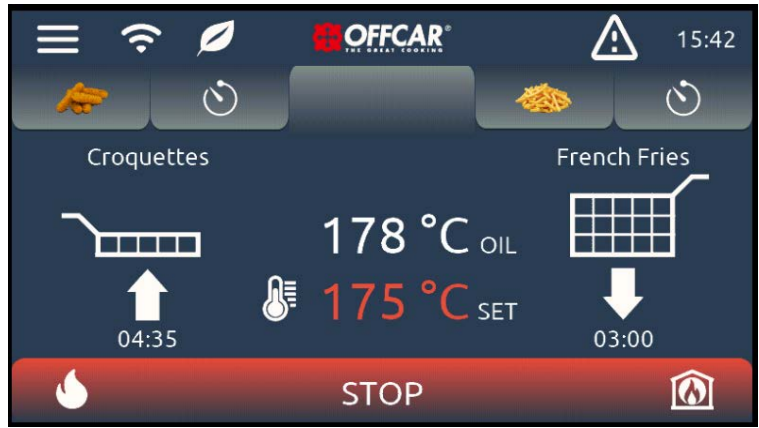
Touch Screen Features – Cooking Core

Easy Touch Interface	Express Filtration System – Oil handling
Chef Touch Interface	Recipes Library
Intelligent Cooking System (self learning)	Self Energy Computing
Self Melting Mode	Full Connectivity Wi-Fi
Automatic Energy Saving Mode	Remote Monitoring
Soft Cooking Mode	Fry vat cleaning cycle

Features

Y shaped fry vat – molded	USB gate
	Level of protection IPX4
Oil drainage Ø1.5 inch	Premix heating system for maximum efficiency
Standard filtration 300 micron	Oil disposal kit (opt)
Removable tank bottom filter	Oil suction kit (opt)
Removable lifting arms	Animal fat warming kit (opt)

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Main Features

Single or double cooking baskets

Full library on the background

Real-time oil temperature monitoring + Set up cooking parameters

Interaction between user and ICS allowed

Three steps max to go

It's up to the user to chose which one to use – just with one touch



Main Features

Single or double cooking baskets

Most used recipes on the main ground

Set up cooking parameters

Interaction between user and ICS not allowed – ICS is autonomous

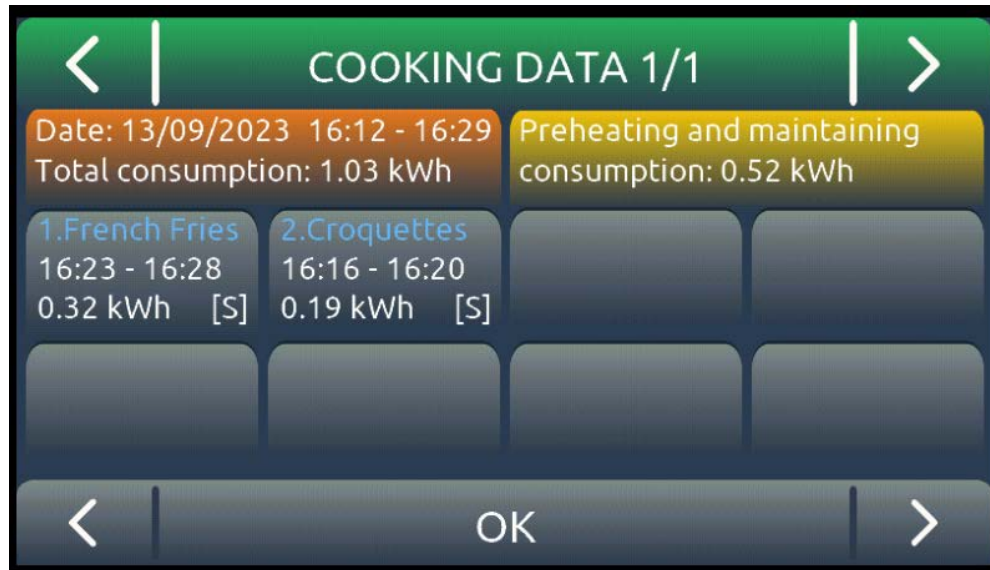
One step to go

BUILT-IN
FILTRATION
AUTOMATIC OIL
LIFE COMPUTING



ENGINEERED TO
SAVE OIL

SELF ENERGY
CONSUMPTION
COMPUTING



ENGINEERED TO
SAVE ENERGY

WIDE LIBRARY

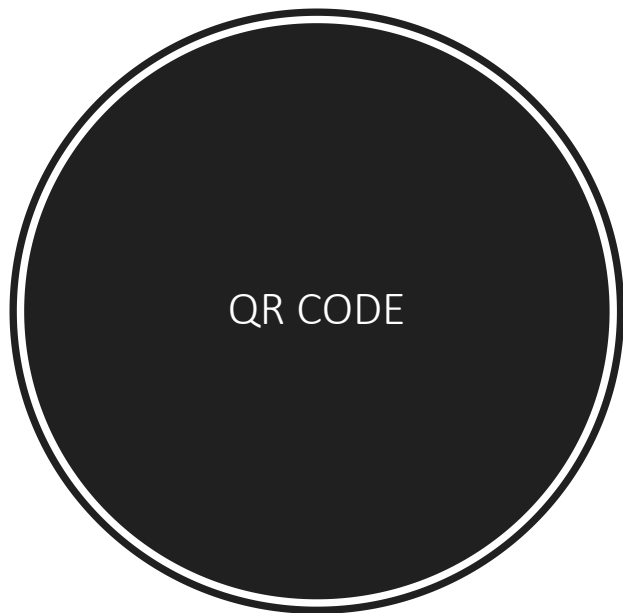
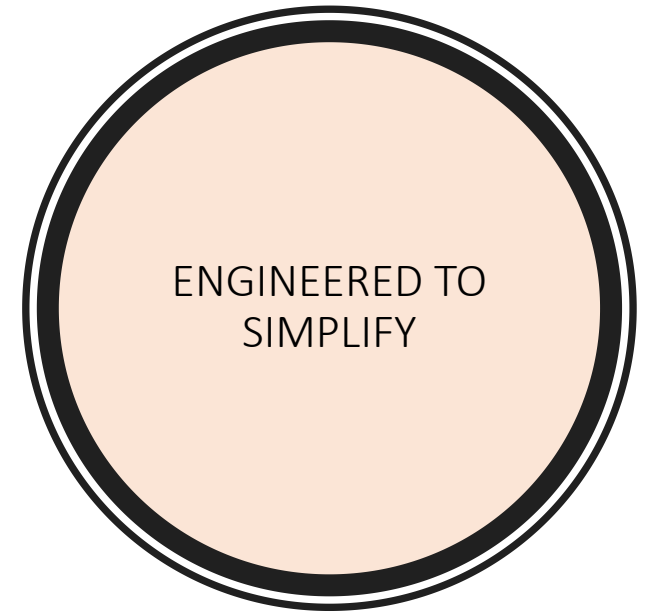
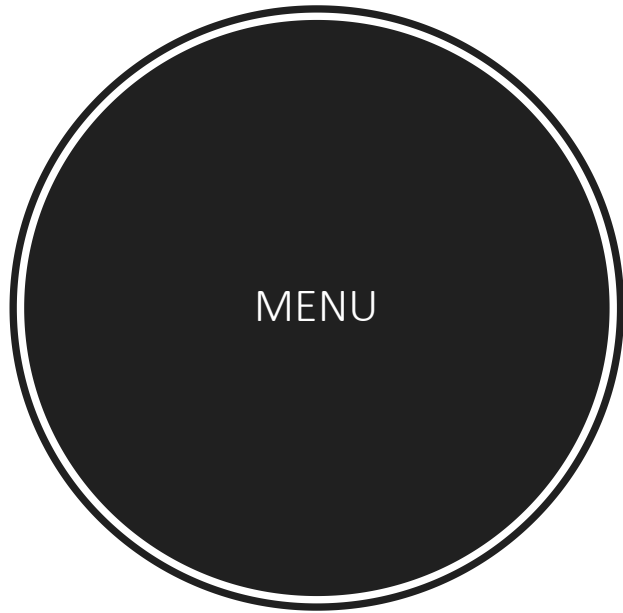


ENGINEERED TO CREATE

WI-FI
CONNECTIVITY



ENGINEERED TO BE CONNECTED





Stay Tuned, more models are coming
soon....this is only the begin of a new
“fry era”

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