



Crispy and healthy

Boost your business with
the Electrolux 23 L Fryer^{HP}



Electrolux

You talk...

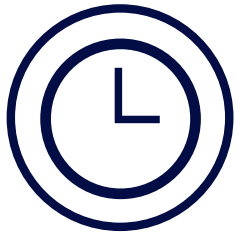
"We have different sizes of kitchens, so space efficiency and flexibility are very important to keep in mind. But we also have a menu which is a combination of the magical traditions. So we need equipment that can fit all size kitchens and that are flexible to switch from one menu to another rendering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



Bistrot en Seine Rouen, France Restaurant
Director Jean-Pierre Desrues

...we listen

And that's why the new generation of **Electrolux 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 Fryer^{HP}** include new features to help boost your business



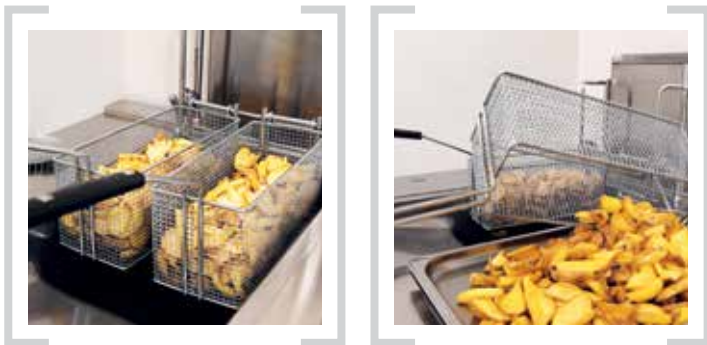
Up to 38 kg*
of potatoes
per hour per well

* 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



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

OSD

Oil Safety
Device



Quicker, stress-free frying



Cooking perfectly crisp food, portion after portion just got faster and easier. Time-saving Electrolux **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**

Did you know...

Adjusting your fryer settings for each new batch of food massively slows down your productivity. The **Automatic Cooking Function** automatically adapts the cooking time to the quantity of food loaded, to ensure perfect and consistent results batch after batch

Time to fry*



Single portion

1'20"



Medium load

2'10"



Full load

3'

* 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



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 enviornment



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

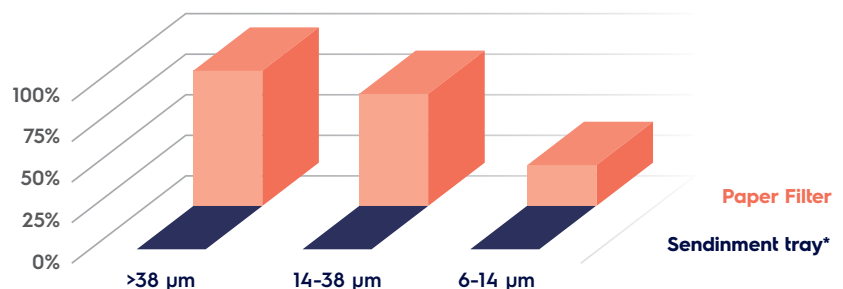


What a difference the right filter makes

Massively increase the life of your oil and prevent your food from getting greasy by using the right paper filter for your fryer



FOOD RESIDUALS REMOVING CAPACITY



Re-organized demonstrative data after tests based on ISO 4406. Note: results can vary due to differences of the food crumbs shape and dimensions and unevenness of their distribution in oil samples

* Conventional pre-filters in stainless steel are efficient for residuals of > 200 µm

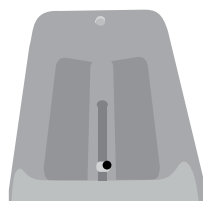
Take a look at how many particles can be eliminated from your oil with the double filtration system



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



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

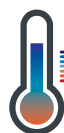


OPEN

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

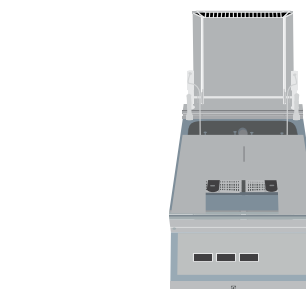


Regular filtration helps extend oil life



↓ **100°**

Wait for oil to cool down



Once finished frying, wash in dishwashing and clean

3. END OF THE

2. D



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


THE DAY

DURING WORK

1. START WORK



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

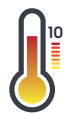
 Do not turn the fryer
on without oil

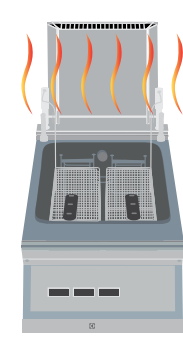
Add oil
or pump oil back



Switch on and set temperature
or select program

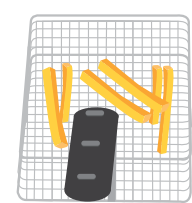



180 °C*




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 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

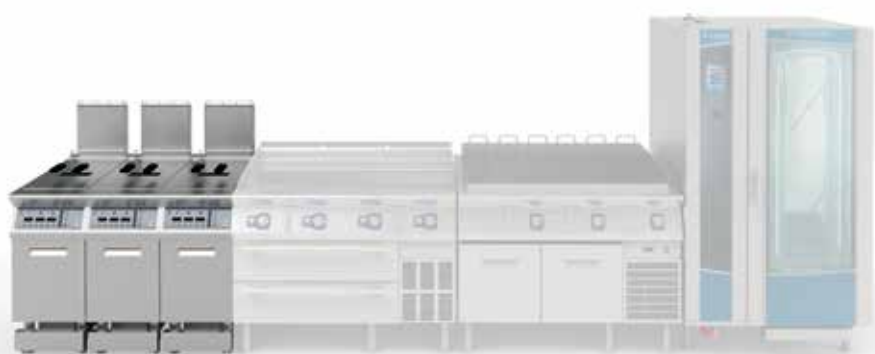


medium

"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 a 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 Filter for Advanced Filtration System



Kit for Advanced Filtration System



Filters



Unclog rods



Sediment tray



Oil Evacuation Tube



Extensions for oil drainage



Deflector



Hygienic Lid



Oil filter in stainless steel

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 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 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**



**Find out
more**
on our website

with Electrolux Manuals and recommendations is essential to avoid unexpected issues.

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

For more information contact your preferred Electrolux **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}



22 - 23 L

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



22 - 23 L

- ▶ Gas or electrical
- ▶ Single well
- ▶ Standard programs
- ▶ Melt function
- ▶ Built in oil circulation pump
- ▶ Pre-arranged for Advanced Filtration System



22 - 23 L

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



22 - 23 L

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

Standard controls versions



22 - 23 L

- ▶ Gas or electrical
- ▶ Single or double well



22 - 23 L

- ▶ Gas or electrical
- ▶ Double well



15 L

- ▶ Gas or electrical
- ▶ Top or base
- ▶ Single well or Double Well
- ▶ V shape or Heating elements in well



18 L

- ▶ Gas or Electric
- ▶ V shape or Heating elements in well
- ▶ Programmable

900 Fryer Range

700 Fryer Range

Discover our complete electrical and gas range for different needs and sizes

Small productivity (10-11 kg potatoes/hour)



5 L



7 L

Versions can be:

- ▶ Gas or Electric
- ▶ Top or with Base
- ▶ Single well or Double Well

Medium Sized (18-20 kg potatoes/hour)



12 L



14 L



15 L*

Versions can be:

- ▶ Gas or Electric
- ▶ Top or base
- ▶ Single well or Double Well
- ▶ V shape or Heating elements in well

600 Fryer Range



9 L - super compact

Versions can be:

- ▶ Free Standing
- ▶ Super Compact
- ▶ Oil recirculation pump
- ▶ Single well



*Programmable electric with standard built in filtration system



Discover the Electrolux Excellence
and share more of our thinking at
www.electrolux.com/professional

Follow us on



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

