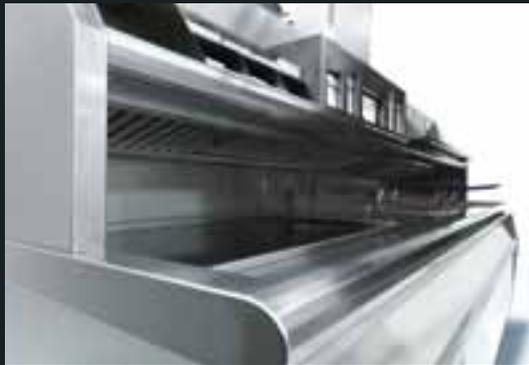
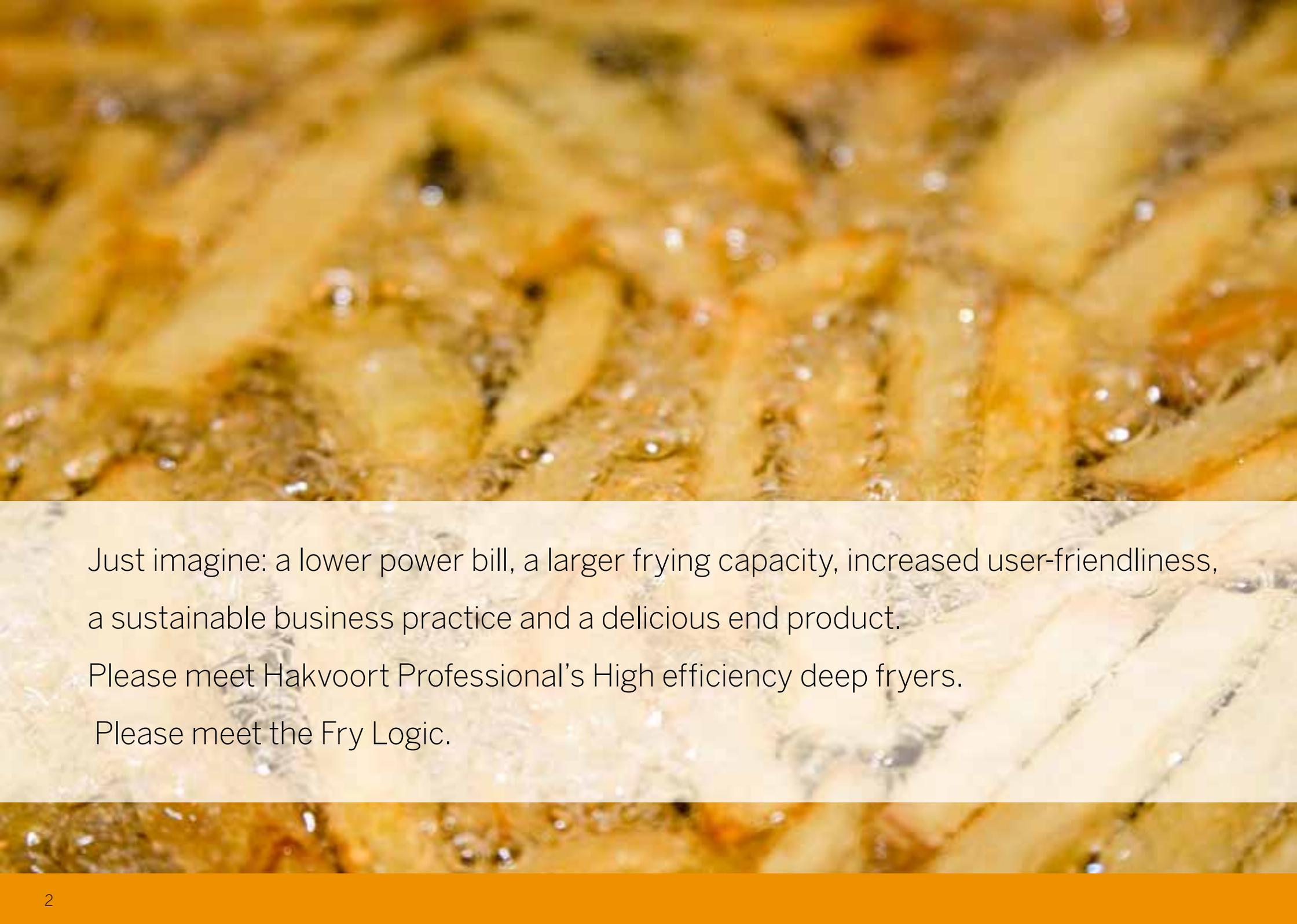


Fry Logic

The deep frying standard





Just imagine: a lower power bill, a larger frying capacity, increased user-friendliness, a sustainable business practice and a delicious end product.

Please meet Hakvoort Professional's High efficiency deep fryers.

Please meet the Fry Logic.

Fry Logic High Efficiency deep fryers

A revolutionary frying concept



High Efficiency Quality Mark

With its Fry Logic, Hakvoort Professional introduces a revolutionary patented frying concept. After years of research, Hakvoort Professional is the first ever to receive the high efficiency certification for deep fryers. The efficiency of this patented invention is over 94%. That is an average of 50% higher than the conventional deep fryers. This enabled the Fry Logic to conquer a notable place in catering history.

Delightfully custom-made

Fry Logic is characterized by its delightful design, its user-friendliness and its sustainability. Every manufactured Fry Logic is tuned to the customer's specific desires and requirements, the product that will be fried, the capacity demand and its routing. A Fry Logic is therefore always custom made; from very large to compact or stand-alone variant.



The Fry Logic offers you many benefits and possibilities. We would love to help you making the right choice concerning one of the most important investments in your company.

Lower energy consumption, decreased costs

Energy is valuable and energy costs will only increase further toward the future. This leads to higher expenses. However, the Fry Logic consumes a lot less energy than conventional deep fryers. With this high efficiency frying ovens, you could save 25% to 70% on your energy costs.

Quality mark cleaner burning

The Fry Logic thanks its very high efficiency to the advanced burning system. The more efficient burning process significantly reduces undesired energy loss through the flue. Although natural gas is already relatively environmentally friendly, its efficient use leads to an even lower effect on the environment. The Fry Logic received the Cleaner Burning Mark for this technology. A comforting thought for everyone that believes in a cleaner environment.

High frying capacity, short waits

Besides the maximum energy use, high efficiency also means a significant improvement of the frying capacity. To wit, the Fry Logic bakes a significantly higher amount of products in the same than you are used to, with an excellent result of course. Your customer's benefit; shorter waits. Your benefit; a lower work pressure and higher turnover rate.

Delicious and healthy fried products

After expanded frying and flavour tests by a professional flavour panel, the products fried by the Fry Logic achieved the best results. Because the Fry Logic can maintain the ideal temperature for the frying process throughout the day, the product's flavour is always perfect.

Compose Your Own Frying Wall

A frying wall is every company's flagship; from snack trailer to fast food giant. The Fry Logic is therefore available in many sizes and variants, and thanks to the large number of modules and the flexible manufacturing process, you can compose your own, unique frying wall.

Available modules

- Fry Logic gas heated high efficiency frying kettle
- Double boiler 1/1 GN unit (inserted completely)
- Double boiler 1 ½ GN unit (inserted completely)
- Double boiler 2/1 GN unit (inserted completely)
- Mirrored griddle 350 / 550 / 800 unit
- Gas griddle
- Halogen griddle
- Scoop (top heating, bottom heating or air heating)
- Neutral unit (with door or drawers)

Extra options

- Integrated fat filtering system with transportation
- Cooled units to keep fries and snacks
- Containers and sauce dispensers

The Fry Logic has an integrated fire prevention cabinet and a beautiful cooker with silent motors and stainless steel fire resistant filters.

The standard Fry Logic is equipped with a cooking computer and modern soft touch control panels, which clearly indicate what process the deep fryer is handling.

The Fry Logic achieves a maximum efficiency from every m³ gas. This leads to a very low temperature of the exhaust gas.



Any special wishes?

Extra advantage of the high efficiency is the extreme low temperature of the exhaust gas



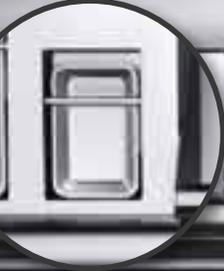
Exhausts with adjusted silent motors



Full colour TFT touchscreen with HACCP values



Receptacle with optional Topcool



We offer you the possibility to test the Fry Logic. Please contact one of our sales advisors to make an appointment or call us to visit our factory.



Deep container wall, only 84 cm



Several peripherals available; double boilers, dispenser, scoop, griddle, cooled onions container, etc.

ating burner system for
tion & a unique fat filtering
with cleaning programs



Drip tray



Stainless steel frame

Our advisors would love to discuss all options with you.





Michel Schenning: “This almost six metres long frying wall enables us to peak at the moments we really need to. It makes me as pleased as Punch!”

“Our wait per customer is reduced from 20 to 12 minutes. That is a wait reduction of 40%.”

DE HUUT SNACKBAR DOETINCHEM, THE NETHERLANDS

From compact to mega

That is why you choose the Fry Logic

- ✓ The highest efficiency of more than 94%
- ✓ Stainless steel kettles
- ✓ Up to 70% lower energy consumption
- ✓ Up to 39% lower fat consumption
- ✓ Gaskeur HR and Gaskeur SV mark
- ✓ Very large frying capacity
- ✓ Clean burning
- ✓ Maximum efficiency of every m3 gas
- ✓ Extreme low temperature of exhaust gas
- ✓ Safe and comfortable work environment
- ✓ Simplest, user-friendliest soft touch control
- ✓ Efficient and modern design
- ✓ No fins and joints
- ✓ Easy access for cleaning, service and maintenance
- ✓ Healthier end product with better flavour
- ✓ 97% Recyclable



Cost-cutting & sustainable business practice

✓ You yourself can calculate the profit a sustainable business practice could offer

When you, as a proprietor, purchase the Fry Logic High Efficiency deep fryer, you can count on extra profit. The government enables proprietors that work with environmentally friendly and energy saving equipment to profit from a number of attractive subsidy schemes*. We would love to inform you with the possibilities. Curious? You can already calculate your profit yourself at www.agentschapnl.nl/programmas-regelingen/berekenen-eia-voordeel.

* Subsidies are susceptible to change. Please ask for the latest programs and conditions.

Environmentally friendly aspects Fry Logic

High Efficiency Quality Mark

The Fry Logic is equipped with an advanced burning technology, so you have to use less energy. Your savings benefit the environment.



Cleaner Burning Quality Mark

The Fry Logic burning technology is very efficient, so the exhaust of harmful substances, such as NOX, is as low as possible. This benefits the environment.



Almost 100% recyclable

The Fry Logic is 97% recyclable. The used materials and parts are of the best quality and made of environmentally friendly materials. A comforting thought for those that believe in a clean and liveable environment.



✓ Lease possibilities

Should your budget as proprietor be smaller and the investment in the Fry Logic not practicable, we offer you the possibility to lease the Fry Logic*. This is beneficial to your budgets, because you always know what your monthly expenses will be in advance. After the lease period, you can choose to purchase the Fry Logic or conclude a new lease.

* Please ask for the possibilities and conditions.





The government enables proprietors that work with environmentally friendly and energy saving equipment to profit from a number of attractive subsidy schemes.



“The 24/7 service offers me the certainty that a possible interruption is solved quickly by skilled professionals.”

From personal advice to 24/7 service

Personal advice at purchase

When you are considering the purchase of a Fry Logic, a personal meeting is the first step towards a custom-made solution. Your wishes and requirements are mapped, and the staffing, needed capacity, routing and latest requirements on the area of hygiene, technology and safety are taken into account. This plan is then translated to a detailed and suitable concept.

Production in own factory

After approval of the concept, the production takes place in Hakvoort Professional's own stainless steel factory. By means of modern computerized machinery, skilled professionals work on the production

of your Fry Logic. We can engrave your own company name or logo by means of our laser cutting machine, so every frying wall gets its own, unique appearance.

National service

'The customer is always right' is interpreted at Hakvoort Professional by making its service available 24 hours a day, seven days a week. Hakvoort Professional has its own technical service and service department with 100% national cover. Our service technicians are Fry Logic specialists and are never far away. They make sure that skilled professionals quickly solve a possible interruption.

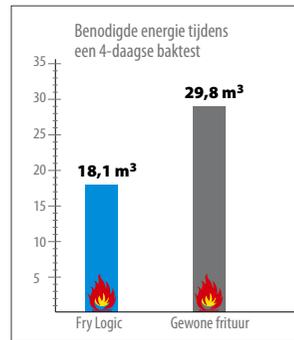


Technical specifications and special features of the Fry Logic

✓ Accurate temperature control

The Fry Logic's heart is a unique combination of the frying pan and the modulating burner driven by the microprocessor. The frying pan is equipped with a tube construction that is evenly heated by a Wolfram burner deck with optimum tuning. A heat transfer in perfect proportions towards the deep-frying fat takes place by using a physical heat flow. This accurate temperature control contributes to a longer lifespan of the deep-frying fat and preventing an overload of the deep-frying fat. After the intense heat has passed the tubes, it is lead through a back wall with a V-shaped surface, so all available heat is used in the best possible way. This makes the Fry Logic the only deep-fryer that achieves the same deep-frying result with only 21.5 kW, which other producers achieve with 34 kW. The burner drive and ventilator take care of the optimal gas / air balance, leading to a low NOX emission of the frying kettle and a very good burning, with a frying profit of more than 94%.

Development department invented a special start cycle for this, in which the burner is lighted for a short period of time on low capacity to enable the fire tubes to heat the fat. Only when the start cycle has ended, the burner will increase on low capacity up to the set standby temperature. That is when the Fry Logic starts to reach the operational temperature on a low capacity, which is normally set to 180 °C.



✓ Modulating burner technique

The burner capacity of the Fry Logic is variable and steplessly adjustable (modulating burner technique). A microprocessor is developed for this, which continuously calculates the right burner capacity. This keeps the temperature very constant. In the practice, this means that the flame will only automatically burn on full capacity if necessary (21.5 kW), but will also burn on a lower capacity when the full capacity is not necessary, for example when the set end temperature is almost reached.



✓ Unique start cycle

It is not allowed to heat the fat on full capacity when the deep fryer is started. It decreased the quality. Hakvoort Professional's Research and

✓ Saving money in standby

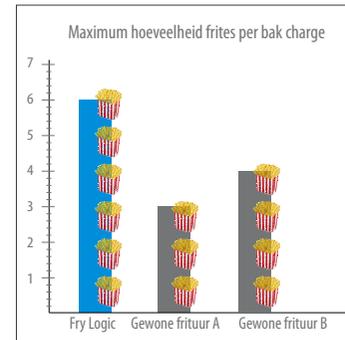
Another feature that the user will appreciate is the standby mode. This mode is enabled with only one press on a button, so the fat is heated at a preset temperature (e.g. 140 °C). This mode can be disabled as well, so the fat is heated to a frying temperature of 180°C. With the standby mode, you can achieve significant savings on your costs for fat and energy consumption. You would help the environment AND your wallet.

✓ No temperature overshoot

Modulating the deep fryer prevents exceeding and overshooting the set temperature. In case of conventional deep fryers, the overshoot could rise up to 20°C. In case of the Fry Logic, it is limited to a maximum of 2°C. Because of the Fry Logic's good temperature control, the fat experiences a smaller load and a quick degradation of fat has become a pastime forever.

✓ Contents frying basket determines energy demand

The burner's energy consumption is controlled by the smart integrated microprocessor. It takes place by means of the amount of products that you want to fry. When a small amount is placed in the frying basket, the microprocessor will automatically adjust the burner capacity to the energy need. This economical technique enables you to use significantly less energy without making concessions to the frying speed.



✓ Safety first

We paid a lot of attention to safety, as hot deep-frying fat can cause painful burns. The fat tap's ball tap is equipped with a switch. This switch makes sure that the deep fryer cannot be started when the tap is still opened. Moreover, a safety switch prevents certain accidents with hot deep-frying fat.

✓ Fat filtering system with transport

Fry Logic's optional fat filtering system filters the deep-frying fat in a couple of minutes and pumps it back to every arbitrary deep-fryer. The advantage this system offers is its practical, clean and safe process. It is also possible to expand the fat filtering system (consisting of a powerful pump, separately heated tube construction

and filter) with a transport. This additional option transports the consumed deep-frying fat to the fat barrel, so transporting (hot) deep-frying fat yourself is a pastime for good. It is also possible to equip the Fry Logic with all new possibilities on the area of fat filtering, such as filtering with filter powder or filter pads.

✓ Self-diagnose feature

In order to improve the Fry Logic's sustainability, our developers installed a self diagnose feature. This feature looks for the problem and solves it. Should an interruption take place after all, Hakvoort Professional has its own national service with well-educated technicians. The technicians connect the deep fryer to computer equipment, which read the frying process. The interruption is therefore quickly solved in an easy way.

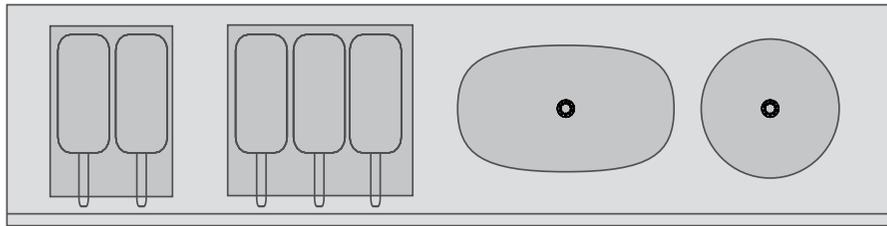
✓ Sustainability

Fry Logic's sustainability is not only expressed in its quality and design, but also in its lifespan. The Fry Logic is designed for a long-term, intensive use. Its enclosure and the deep-fryer kettle are made of hardwearing stainless steel. Even under extreme circumstances, the kettle and the surface do not experience any disadvantageous consequences. By omitting fins and joints (as present in conventional kettles), the lifespan of the kettles used in the Fry Logic is expanded.

✓ Simple cleaning and simple maintenance

Because the Fry Logic kettles do not have any fins and joints, it is very simple to clean it and perform maintenance. The Fry Logic makes cleaning even easier. The smart integrated microprocessor keeps track of the new HACCP regulation, besides the entire frying process of course. By means of a display, the processor registers exactly when the equipment is to be cleaned.

Available modules

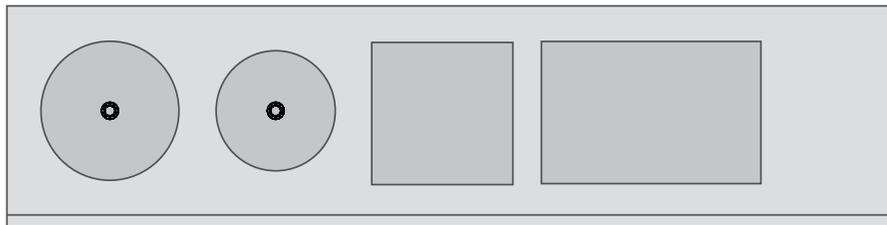


HR RECTANGLE FRIES / SNACKS
 ø 39x54 cm
 21,5 kW gas

HR RECTANGLE FRIES / SNACKS
 ø 59x54 cm
 21,5 kW gas

HR OVAL FISH / PRE-FRYING
 ø 69x40 cm
 22 kW gas

HR ROUND FRIES
 ø 44 cm
 22 kW gas

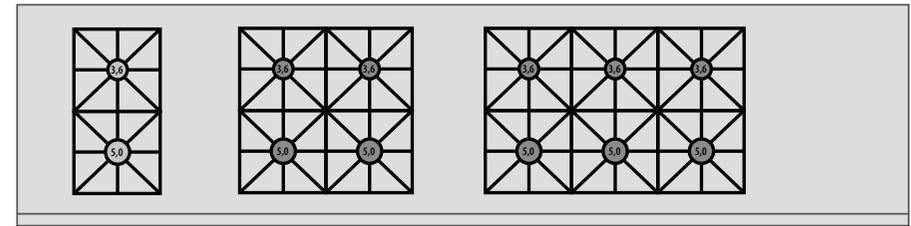


ROUND FRIES
 ø 44 cm
 18 kW gas

ROUND FRIES
 ø 38 cm
 18 kW gas

RECTANGLE FISH
 45x45 cm
 12 kW gas
 16 kW propaan

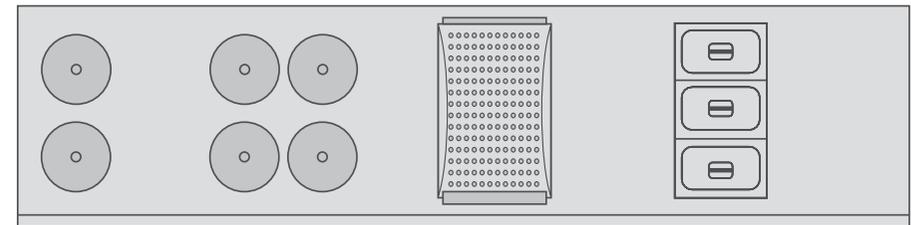
RECTANGLE FISH
 ø 70x45 cm
 18 kW gas
 25 kW propaan



2 COOKING RINGS GAS COMFORT
 40x60 cm
 9 kW gas

4 COOKING RINGS GAS COMFORT
 60x60 cm
 18 kW gas

6 COOKING RINGS GAS COMFORT
 80x60 cm
 25 kW gas

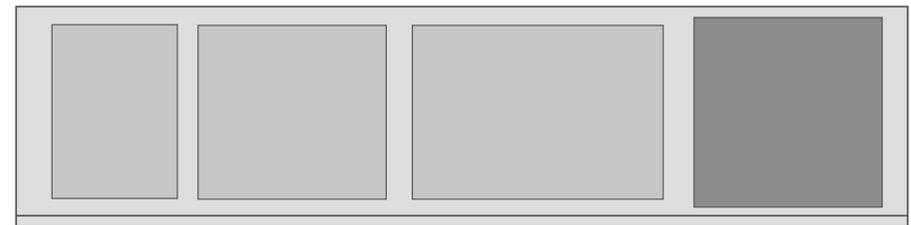


2 COOKING RINGS COMFORT
 b 52 cm
 2x 2 kW (4 kW)

4 COOKING RINGS COMFORT
 b 78 cm
 4x 2kW (8 kW)

FRIES SCOOP
 1/1 GN (230V)
 1 ½ GN (230V)
 2/1 GN (230V)

DOUBLE BOILER
 1/1 GN (31x51 cm)
 1 ½ GN (46,5x51 cm)
 2/1 GN (63,5x51 cm)
 (230V, 2 kW)



CHROME GRIDDLE
 40x56 cm
 2.55 kW (220V)
 6 kW (400V)

CHROME GRIDDLE
 60x56 cm
 3.4 kW (220V)
 8 kW (400V)

WORK SURFACE
 80x56 cm
 5,1 kW (220V)
 12 kW (400V)

WORK SURFACE
 (with storage and / or drawer)
 60x60 cm (standaard)
 met opbergruimte
 en/of lade



Fry Logic



Belangstelling? Kom dan gerust langs bij één van de vestigingen van Hakvoort Professional.

HAKVOORT
PROFESSIONAL

Emmeloord (hoofdkantoor)
🏠 Bedrijvenpark A6
Platinaweg 21, 8304 BL
Telefoon (0527) 635 635
Fax (0527) 635 680
info@hakpro.nl

Amsterdam
🏠 Amstel Business Park
De Flinsstraat 20, 1099 CC
Telefoon (020) 665 64 28
Fax (020) 665 14 83
amsterdam@hakpro.nl

Groningen
🏠 Eemspoort
Verlengde Bremenweg 10C, 9723 JV
Telefoon (050) 318 16 00
Fax (050) 318 22 54
 groningen@hakpro.nl

Vlissingen
🏠 Vrijburg
Bedrijfsweg 9, 4387 PD
Telefoon (0118) 493 222
Fax (0118) 493 232
vlissingen@hakpro.nl

Venlo
🏠 Venlo 6337
Venrayseweg 44, 5928 NZ
Telefoon (077) 387 42 42
Fax (077) 387 45 64
venlo@hakpro.nl

Rotterdam
🏠 Spaanse Polder
Schuttevaerweg 13, 3044 BA
Telefoon (010) 750 27 50
Fax (010) 750 27 75
rotterdam@hakpro.nl