

# Fry Logic

THE standard for  
sustainable deep-frying



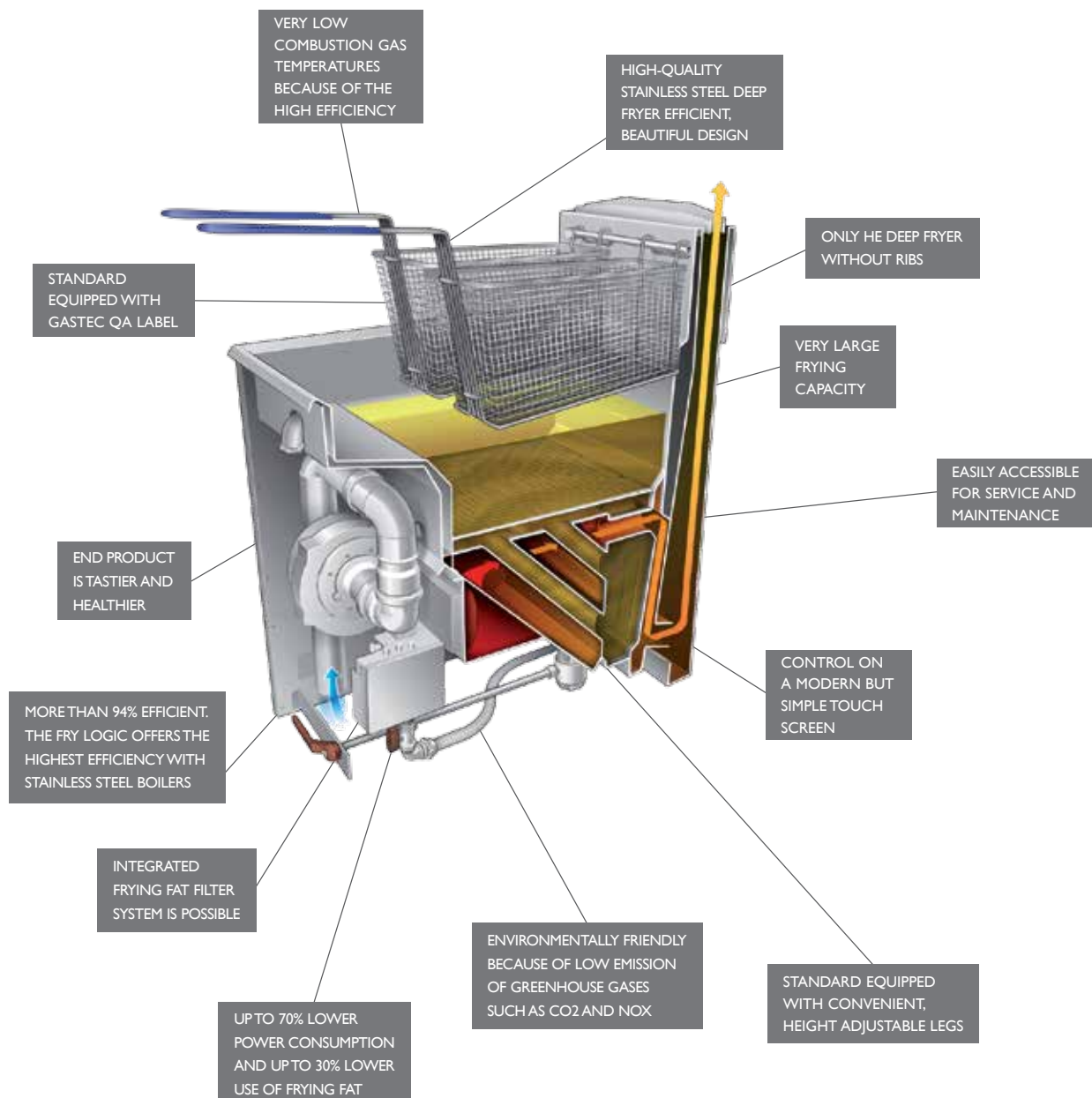
# Fry Logic HE standalone deep fryer

## A revolutionary deep fryer

### ✓ Fry logic fries more at once

After years of extensive research and tests, the Fry Logic received the Gastec QA quality label. When you choose the sophisticated deep-fryer technology the Fry Logic offers, you would not only fry products that taste better, but you would also fry more at once. And quicker... Because the Fry Logic is equipped with an electric thermostat so quick temperature adjustments are signalled in an instant.

Extra heat is added much quicker because of the high efficiency (higher net capacity). You can fry up to 5 kg of fries at once, leading to more time, better quality and savings on raw materials. Another interesting and 'efficient' novelty of the Fry Logic is the variable capacity adjustment. That's convenient when the deep fryer is not used to the max (outside peak hours). The Fry Logic's burner is then automatically set to a 'lower position' (standby).



### ✓ **Frying fat filter system**

A frying fat filter system is available as an option. When tapping the fryer oil, it is filtered by means of a special and real fine filter. You can then pump the fryer oil that enters the tap drawer, back into the deep fryer or the frying oil barrel by means of the unique pump system. Filtering the fryer oil every day leads to a significant improvement of the fryer oil's lifespan, and this leads to significant savings on the area of frying fat replacement.

### ✓ **Extreme high efficiency**

The Fry Logic uses less power than regular deep fryers. This high efficiency deep fryer could lead to savings of 50 to 70% on the energy consumption. The Fry Logic thanks its extreme high efficiency to the advanced tank design, burner system and its unique and patented deep fryer boiler.

Because the power is used so efficiently, HE also leads to a significant improvement of the frying capacity. The Fry Logic namely fries much more products in the same amount of time, with perfect frying results.

The Fry Logic's burner capacity is variable. That is how the overshoot of the temperature is limited to a maximum of 2°C. In comparison with a conventional deep fryer, the set temperature can be exceeded with 20°C, and with this you can use your frying oil a lot longer.

### ✓ **Quality and user-friendliness combined**

The Fry Logic has been designed for intensive, long-term use. The used materials and components are made of the very best quality and are environmentally friendly. The casing and the deep fryer boiler are made of sustainable stainless steel. Moreover, the boiler has a unique design so cleaning and maintenance is very simple. The Fry Logic has a microprocessor that, besides controlling the entire frying process, also takes the HACCP regulations into account. You can also use the scalding control to clean the deep fryer.

When you, as an entrepreneur, want to purchase a Fry Logic HE deep fryer, you can profit from extra advantages. The Dutch government has set up regulations so entrepreneurs that work with environmentally-friendly and energy-saving equipment can profit from a number of attractive subsidy schemes\*. The Fry Logic advisors are available to inform you about these possibilities.

### ✓ **Lower chimney temperatures**

Combustion gases of regular deep fryers reach temperatures of 600°C and higher, but the combustion gases of the Fry Logic reach temperatures that do not exceed 200°C. Fry Logic uses all heat.

\* Subsidy schemes are subject to changes. Please consult the current schemes and conditions.



# Fry Logic



## Take the frying test

When you would like to experience the Fry Logic's qualities yourself, we would love to invite you for a frying test in our demonstration kitchen.

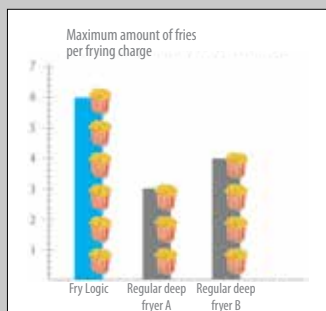
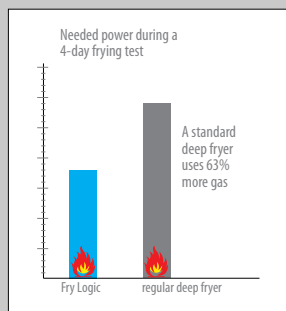
Fry Logic is covered with a **5 year warranty**

• Contact us about the details

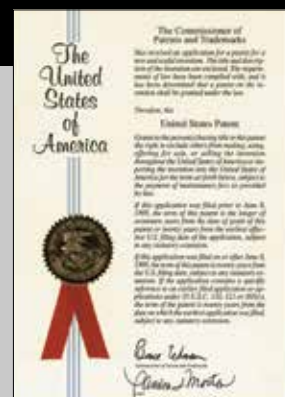
**1 year warranty** against parts and labor



TECHNICAL DATA	FRY LOGIC HE DEEP FRYER	FRY LOGIC XL HE DEEP FRYER	DROP INN
ARTICLE NUMBER	4995.059	4995.080	4995.005
HEIGHT	900 mm	900 mm	626 mm
HEIGHT incl. smoke gas boiler	1050 mm	1050 mm	
WIDTH	400 mm	570 mm	390 mm
DEPTH	700 mm	700 mm	650 mm
DEPTH with door	740 mm	740 mm	
FRYER size	350 x 530 mm	520 x 530 mm	350x530 mm
CAPACITY FRYER	20 kg. frying fat (about 25 ltr.)	28 kg. frying fat (about 33 ltr.)	25 kg. frying fat (about 25 ltr.)
NUMBER OF FRYER BASKETS	2 pieces	3 pieces	2 pieces
PROTECTION	stainless steel lid	stainless steel lid	stainless steel lid
CAPACITY	21.4 kW	21.4 kW	21.4 kW
EFFICIENCY	94 %	94 %	94%
POWER	230 Volts	230 Volts	230 Volts
GAS	natural gas/propane	natural gas/propane	natural gas/propane
BURNER	100 % premix burner	100 % premix burner	100 % premix burner
BURNER ADJUSTMENT	modulating	modulating	modulating
AUTO BURNER CONTROLLER	electronic	electronic	electronic
TEMPERATURE CONTROLLER	electronic	electronic	electronic



The Fry Logic is the first deep fryer that has received an HE label for deep fryers. The efficiency of this patented innovation is more than 94%. That is an average 50% higher than standard deep fryers.



Want to know more? Please contact Hakvoort Professional.

**HAKVOORT**  
PROFESSIONAL

The Netherlands  
Emmeloord (headoffice)  
Bedrijvenpark A6  
Platinaweg 21, 8304 BL  
Telefoon +31 (0)527 635 635  
info@hakpro.nl  
www.hakpro.nl