



ENG

# 4.0

## SUPERFRY

The high-tech way to fry

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# Offcar The Great Cooking Italian pride for 4 generations.

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## OUR MISSION

TO PRODUCE PROFESSIONAL CATERING  
EQUIPMENTS CHARACTERIZED BY THEIR  
DESIGN, RELIABILITY AND PERFORMANCE  
MIXING INNOVATION AND TRADITION.

Certificazioni - Certified



OFFCAR COOKING EXPERIENCE  
COMES FROM THE HEART  
AND FROM THE PASSION  
FOR DOING THINGS PROPERLY





# 4.0

## SUPERFRY

The high-tech way to fry

### TECHNICAL SHEET

Dim. Model 80FRE21HPA	mm	Length 400	Width 900	Height top 900
Dim. Model 80FRG25HPA	mm	Length 400	Width 900	Height top 900
FUNCTIONAL DATA				
		 80FRE21HPA	 80FRG25HPA	
Vats	nr.	1	1	
Vat capacity	lt	21	25	
Oil MIN level	lt	18	22	
Oil MAX level	lt	21	25	
MAX load	kg	2,8	2,8	
Temperature Range	°C	100÷185	100÷185	
INSTALLATION DATA				
GAS power	kW	0	25	
ELECTRIC power	kW	20,3	0,3	
Voltage (standard)	V	400 V 3N 50/60Hz	220-240 V 1N 50/60Hz	
Power supply cord ***	mm²	5 X 4	3 X 1,5	
Noise level	dbA	<70	<70	
PACKAGING DATA				
Dim. packaging A	mm	430	430	
Dim. packaging B	mm	960	960	
Dim. packaging H	mm	1250	1250	
Volume	m³	0,52	0,52	
Net Weight	kg	80	95	
Gross Weight	kg	90	105	

\*\*\*Current and power supply cord fitted for standard voltage

# Green performance for saving money

THE REVOLUTIONARY SUPERFRY 4.0 COMBINES PERFORMANCE, EFFICIENCY, FUNCTIONALITY  
LIKE NO OTHER OPEN-POT FRYER ON THE MARKET, WITH A SPECIAL DESIGN  
THAT DISTINGUISHES ITALIAN ALL OVER THE WORLD.

AUTOMATIC  
LIFTERS  
OF THE  
BASKETS

According  
to recipes



HIGH  
EFFICIENCY

Yield over 90%



GREEN  
PERFORMANCE

Oil filtration  
system fully  
integrated



CLEAN

Dedicated  
cleaning  
program



CONNECTED  
WIFI AND  
USB PORT



INTELLIGENT  
COOKING  
SYSTEM

Ensure perfect  
results





SUPERFRY

4.0

# Doing more with less!

The high efficiency heating system and the ECO mode guarantee the ideal yield ratio between consumed energy and output of cooked product, with significant economic savings.

	STANDARD MACHINE	SUPERFRY 2.0
INTELLIGENT <b>GAS</b> HEATING SYSTEM PROVIDE CONSIDERABLE REDUCTIONS OF ENERGY COSTS (considering 8 working hours per day, for 365 days)	4500 M <sup>3</sup> /YEAR = 4500€	3500 M <sup>3</sup> /YEAR = 3500€
INTEGRATED <b>OIL</b> FILTER IMPROVES OIL QUALITY AND CONSUMPTION (considering 24 hours lifetime of the oil)	2640 LT/ YEAR = 3960 €	2250 LT/YEAR = 3375€
FACILITATE AND SAFETY CLEANING AND USER FRIENDLY INTERFACE REDUCE <b>SET-UP TIMING</b>	20 MIN/DAY = 2774 €	10 MIN/DAY = 1387 €
<b>ANNUAL COST</b>	<b>€ 11.234</b>	<b>€ 8.262</b>



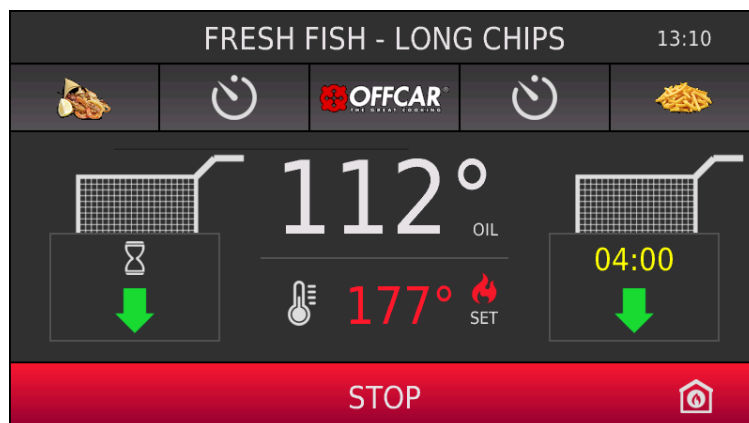
**-26,5%**

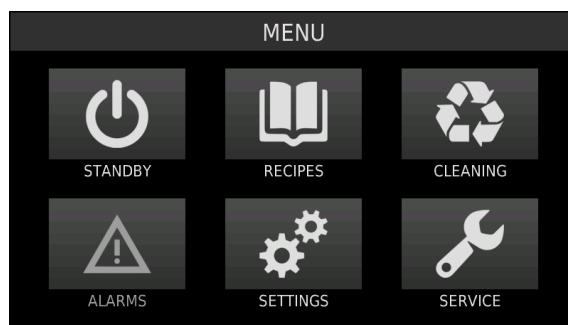
SAVING PER YEAR € 2.972

## BOOST YOUR BUSINESS!

High production per hour, 45kg of french fries instead of 22 of a standard electronic fryer, this means 8kg production extra every hour!

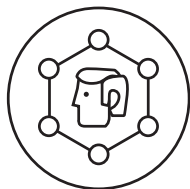
**UP TO 66 EXTRA PORTIONS PER HOUR:**  
**€ 100 turnover extra**





**7"HD DISPLAY  
RESISTIVE WATERPROOF  
TOUCHSCREEN**  
with color graphics interface  
and interactive icons

## User friendly interface



**EXCELLENT  
"UX" USER  
EXPERIENCE**

### **SIMPLE**

Quick access  
to functions.

### **CLEAR**

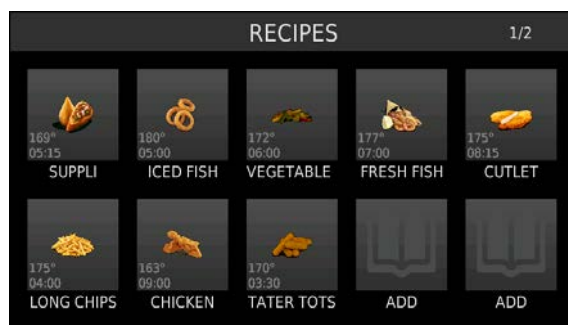
Well-organized interface  
for finding different tools  
and options.

### **INTUITIVE**

Standard symbols  
and icons.

### **RELIABLE**

Selectable options with  
multiple access routes.



Up to 20 programs / recipes configurable and  
customizable according to time-temperature,  
directly connected to the automatic lift system.



SIMPLY... AN AXCELLENT RESULT!

# Intelligent cooking system

Thanks to the load compensation, automatically adapts the cooking time to the quantity of food loaded to ensure perfect results load after load save set-up time in your kitchen.



**Single** portion  
portion



**Medium**



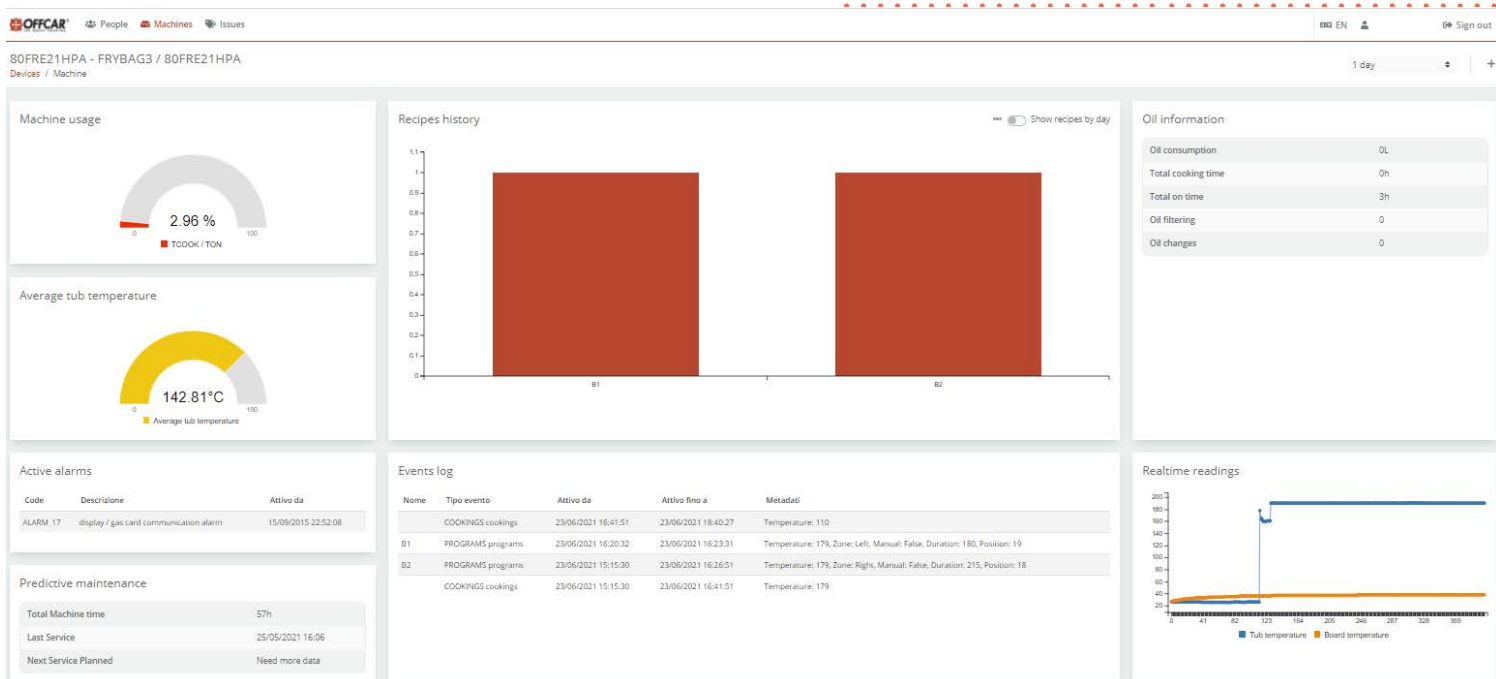
**Full**  
load





# INTEGRATED CONNECTIVITY SYSTEM

allows to monitor all Superfry4.0 operations,  
even remotely, through the Cloud



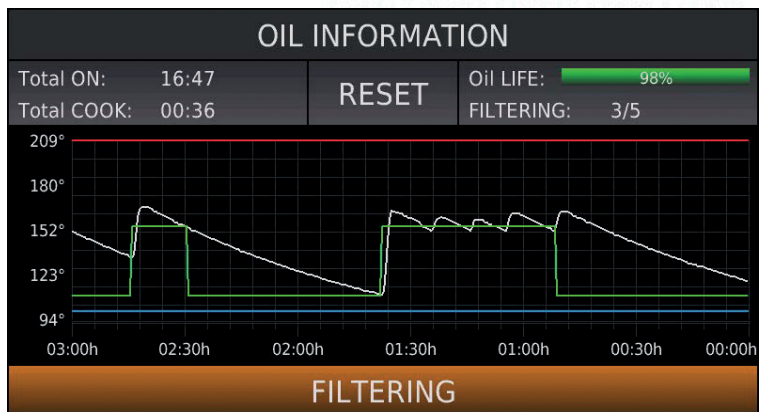
Wi-Fi connectivity means:

- Edit and save the recipes
- Share content across multiple devices
- Save time temperature / raw material parameters
- Record HACCP data

The USB connection allows the historical data, errors and test results download in order to facilitate service and maintenance.

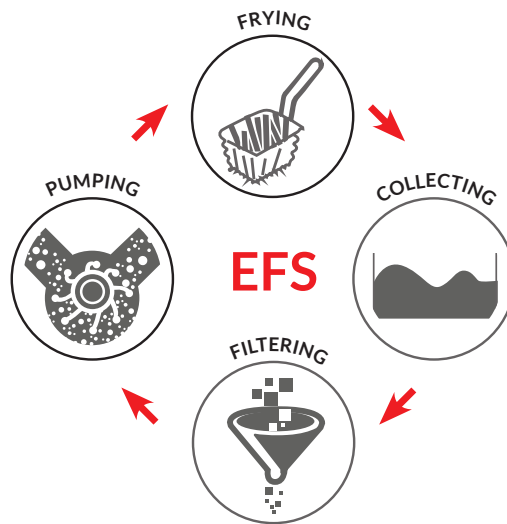


# EFS EXPRESS FILTRATION SYSTEM®



Allows to filter oil in less than **4 minutes** and return to fry at the set point temperature without stop of operations.

Through the display is possible to control the filtering process. Oil circulation pump fully integrated makes cleaning safer.



A smarter approach to the oil management

It displays oil residual life with specifications of worked hours, reached temperature and number of completed filtrations already performed.

**FAST**  
4 minutes

**EASY**  
Start program from control panel

**CLEAN**  
All operations are integrated

**INTELLIGENT**  
Filtrations and operations history

**SAFE**  
No oil handling



**OIL COLLECTOR TRAY**  
equipped with removable and washable fine inox filter

## ELECTRIC VERSION



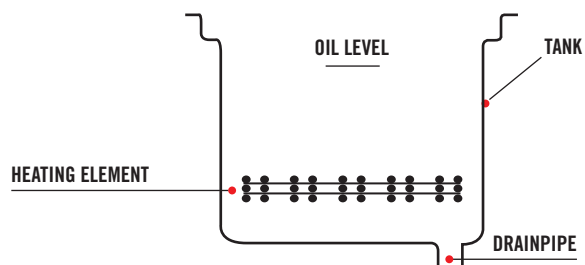
High power heating elements inside the tank (yield 100%) can be 90 ° rotated by external leverage in order to ensure easy cleaning.

MEETING  
function avoiding heat stress.



Molded tank in AISI 304 stainless steel without welding and generous tapered design for oil expansion.

Large cold zone for residual decantation to keep oil integrity.

TECHNICAL  
SECTION

Temperature control is carried out by a temperature probe placed inside the tank in order to obtain a precise and fast reading of the thermal variations and to ensure high performance.

# "PREMIX" COMBUSTION SYSTEM

GAS VERSION



Combustion system  
"PREMIX" with automatic  
modulation of the power  
during start-up and  
reaching the set-point  
temperature  
**for maximum efficiency  
with lower consumption and  
lower emissions.**

MELTING  
function avoiding heat stress.

ERGONOMIC TANK  
Y-shaped tank, AISI 304 stainless  
steel molded, without any welds  
and any internal heating  
exchanger. Deep cold zone for  
the residual decantation, with  
removable and easy washable  
filter bottom tank.

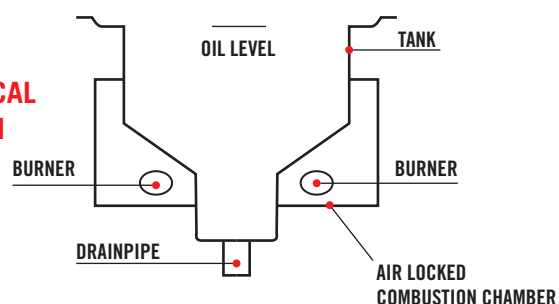
Rounded shape corners prevent  
the settling of dirt particles and  
facilitate cleaning operations.



Blown-air modulating  
burners located inside the  
leak-proof combustion  
chamber, which is welded  
outside the tank.

Gas type setting is direct  
from control panel.

## TECHNICAL SECTION





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*Designed for Your  
great Cooking moments*

