



***"Imagine something different"***

***This Third Webinar will introduce You OFFCAR vision.***

***Thank You for Your Partecipation!***

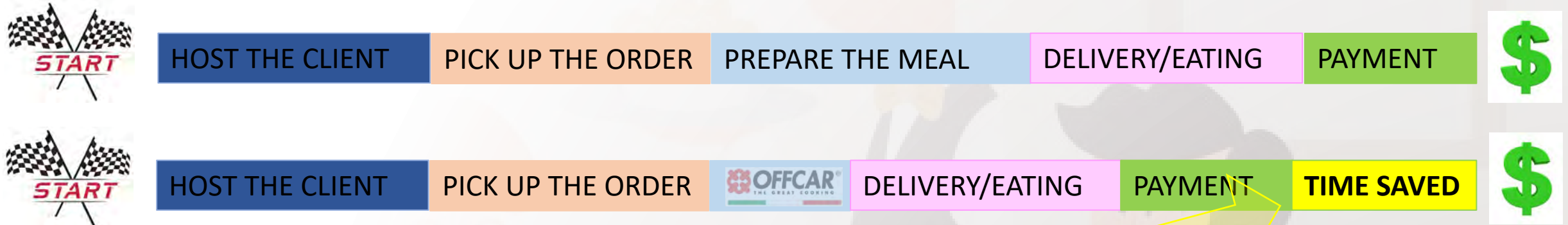
***The webinar will begin at 2.00 pm CEST***

***ⓧ Please, in order to avoid any background noise and disturb, to SWITCH the Microphones and webcams OFF during the presentation, the communication during the presentation will be possible using the chat.***

OFFCAR  
IS  
WEBINAR



## The cash flow timelines – Hospitality is a Business format; keep in mind when designing



Designing properly the Kitchen layout, with the right appliances, in the right order will mean to save time.

**TIME IS MONEY** so that, the most time will be saved, the more efficient will be the relevant business.

**All OFFCAR appliances combine all those skills needed to achieve this purpose**

DELIVERY AT HOME

PAYMENT

PREPARE THE MEAL

HOST THE CLIENT

PICK UP THE ORDER

# What does it mean: **EFFICIENCY**?



The EFFICIENCY is a parameter which express which percentage of the **money** invested for doing something returned through out something useful.



EFFICIENCY is related to the POWER concept but, BEWARE, something POWERFUL could even be very UNEFFICIENT.



#YIM aim is to design appliances EFFICIENT and OPTIMIZED

# Power vs Efficiency

A: How can a **singol** person **win** the «tug of war» against **more** peolpe??



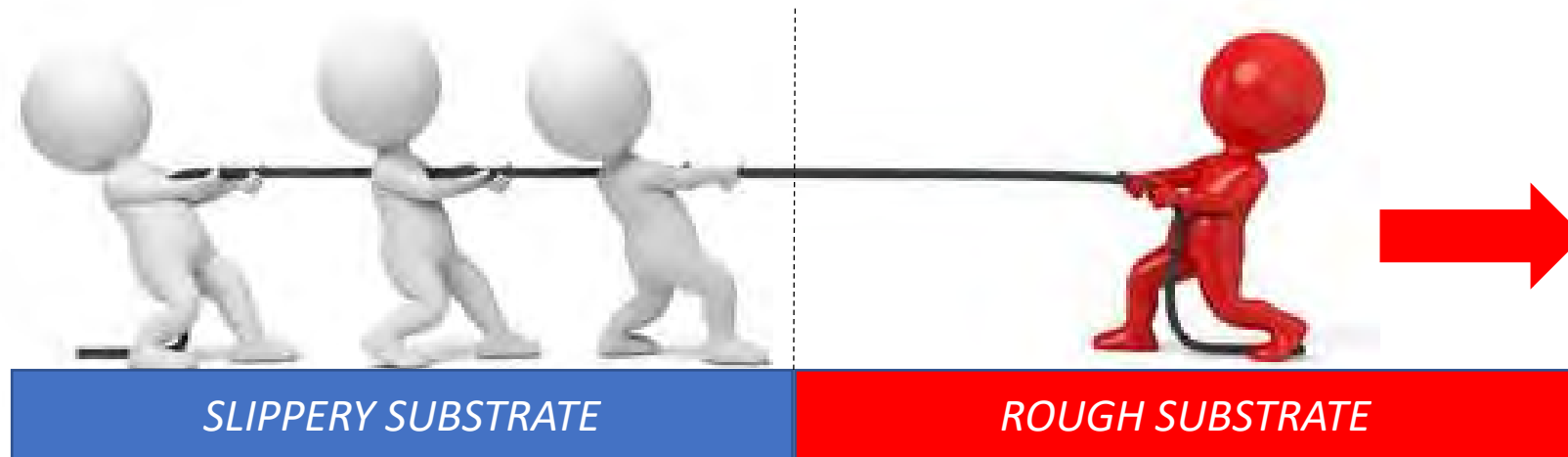
*Simply using the Brain, being «Smart»!*

A:

*What you mean?*



*One person ALONE is for sure less powerful than three TOGETHER HOWEVER if the person ALONE is pulling based on a Rough Substrate, while the others are on a Slippery Substrate, for sure will win the Singol one!*





#YIM

#YoungInnovativeMentality

- This is the spirit which guide ALL the OFFCAR choices, especially in the last 3-4 years
- The average age of the entire OFFCAR Team is Low, this makes OFFCAR a company projected towards the Future and towards a continous Innovation
- Our Goal, is the OPTIMIZATION
- To Optimaze means, to do something in the most EFFICIENT way possible
- *The moral of the story is: OFFCAR appliances are designed to do **More** with **Less!!***

QUALITY

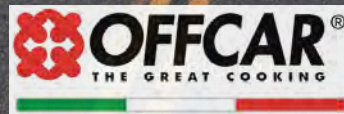
EFFICIENCY

COST

It is better to look ahead and prepare

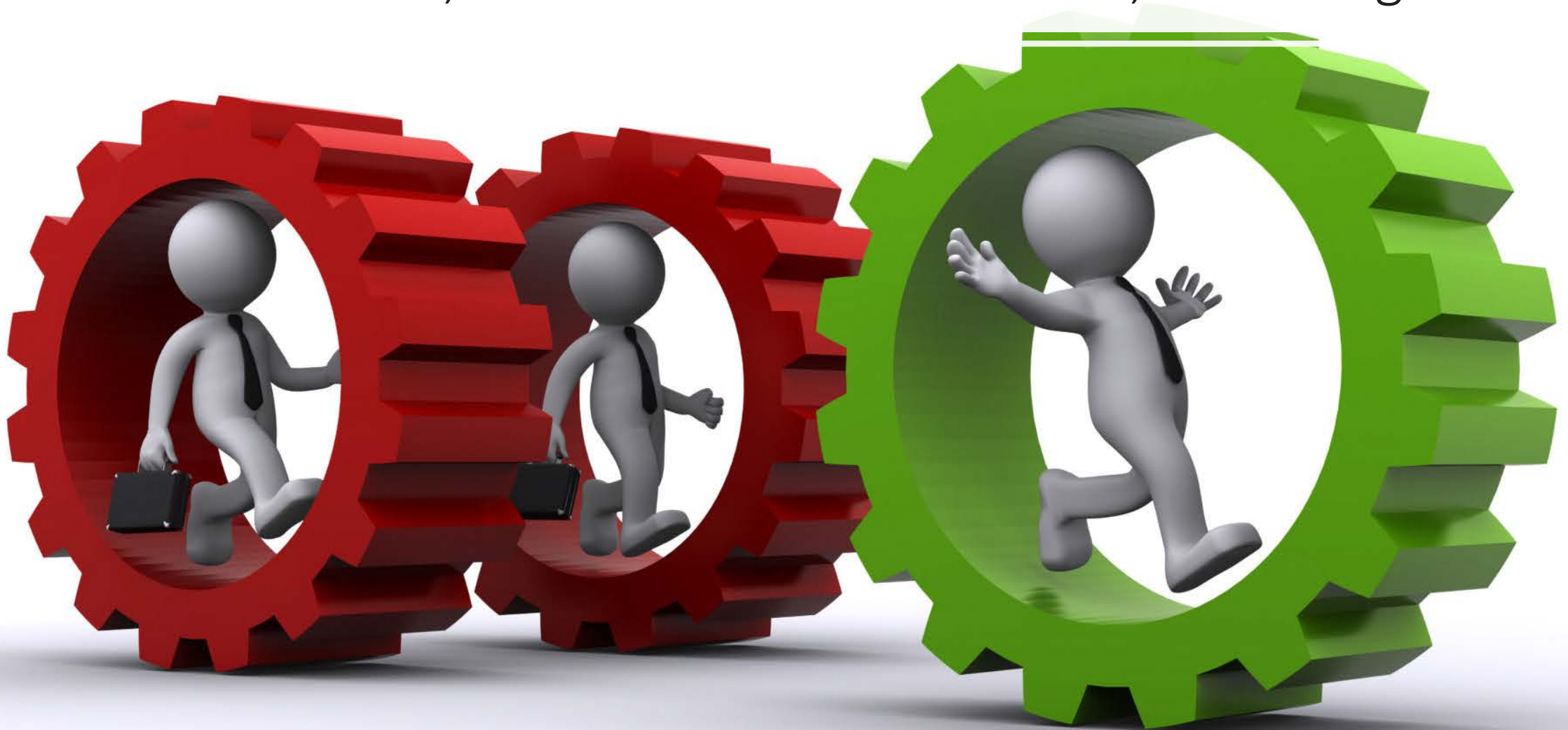
**#YIM** is operation management results

Automatization, Efficiency, Space Saving, Time Saving,  
Versatility, Eco Friendly





How can OFFCAR, with its SMART PRODUCTS, is offering [#YIM?](#)





**SUPERFRY** 4.0  
The high-tech way to fry



DRAGONE 龙



OFFCAR  
UNIQUE AND  
INNOVATIVE  
PRODUCTS...

---



# A look into the future - The “Cloud” kitchen

... It's a delivery, takeout restaurant, fast food, chains...

It's easy to understand how products conceived as "smart concepts" will be efficient and crucial for these new modes of catering.

Automatic, reliable, efficient, easy to use... these are the trends that will guide the food industry towards a faster and better-quality market response.



## 4.0

### SUPERFRY

The high-tech way to fry

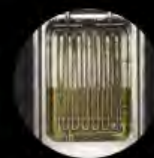


**4.0**  
**SUPERFRY**  
The high-tech way to fry

 @HotelAsia2018  
**Equipment Awards**  
Sustainability | Cost Savings | Innovations



**AUTOMATIC  
LIFTERS**



**OIL SAVING**



**GREEN  
PERFORMANCE**



**IN FRIYER WIFI**

## *What's Super Fry 4.0?*

- SuperFry is the **most advance** Fryer available on the market.
- SuperFry, thanks to its exclusive **premix combustion system** is able to achieve more than 90% efficiency in combustion making the gas version comparable, in terms of efficiency, with an electric version.

(High Efficiency Fryer)



Fare clic per inserire testo

**#YIM #SuperFry4.0**

*Utilizing in the most efficient way the power through a not convention technology*



# BEHIND THE SCENE



## All the key points which makes Great Super Fry 4.0:

- Automatic basket lifters
- EPS – Express Filtration Sistem
- WiFry easy connection
- Premix Combustion System
- Cleaning Program
- ICS – Intelligent Cooking System
- Same design of Style 900



# Automatic Baskets Lifters

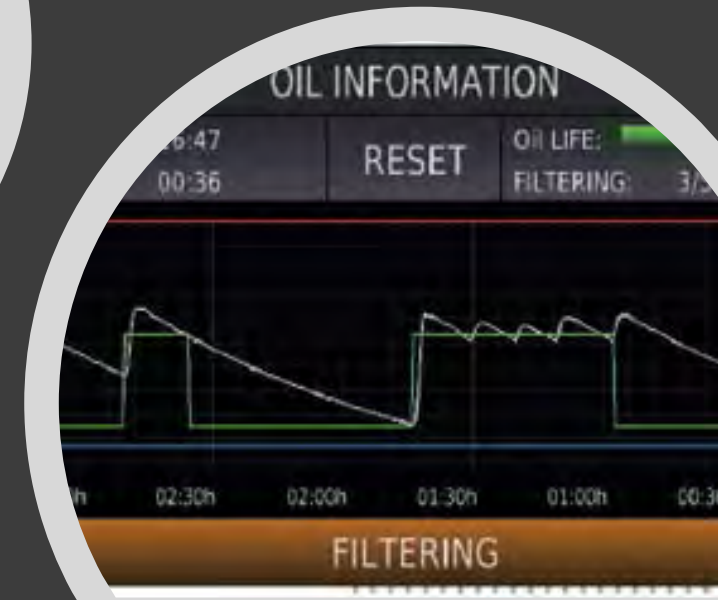
- Both lifters allow to handle two different baskets or, in alternative one bigger.
- The Baskets Lifters, controlled by an advanced soft touch control, allow the repetitiveness of each recipe independently from the personnel skills.
- Column lift linear actuator for lifting makes OFFCAR Baskets Lifters effective and reliable in any circumstance.



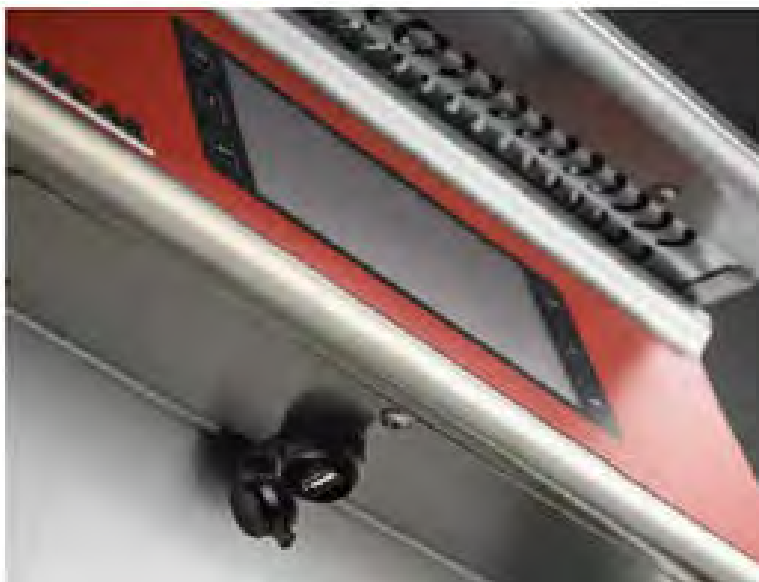


# EPS - Express Filtration System

- Better is the oil quality, better is the quality of the fried product.
- The best would be to change the oil at any cycle BUT, this is of course not convenient nor environmentally wise!
- With EPS the filtration can be done within 4 minutes -> Time is money!
- With EPS the filtration is made without chilling the oil; reducing the oil stress and so extending its useful life -> Oil consume is a cost!
- The moral of the Story is simple, with EPS OFFCAR has designed something which Optimize the filtration procedure.
- **Thanks and integrated oil pump controlled by OFFCAR EPS dedicate software it's possible to reduce the filtration time as well as the oil thermal stress, increasing both production and oil useful life!**







# Wi-Fry

---

- Wi-Fry connectivity means to monitor completely Super Fry 4.0 operations, even remote, via Cloud system.
- Back up of settings, content sharing and get HACCP data.

## FRY CHAIN

### MACHINE MANAGEMENT

Search by city...

**Chicago**  
3 machines

**Boston**  
1 machine



**Macchina 1**  
SN: 123456

Store1



**Macchina 2**  
SN: 123456

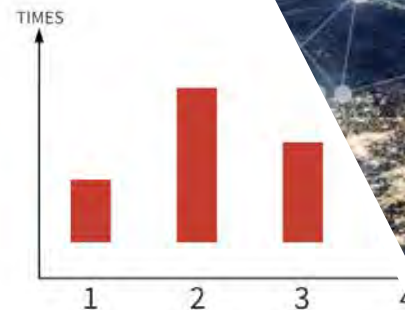
Store1



**Macchina 3**  
SN: 123456

Store2

**Macchina**  
SN: 123456  
Store1

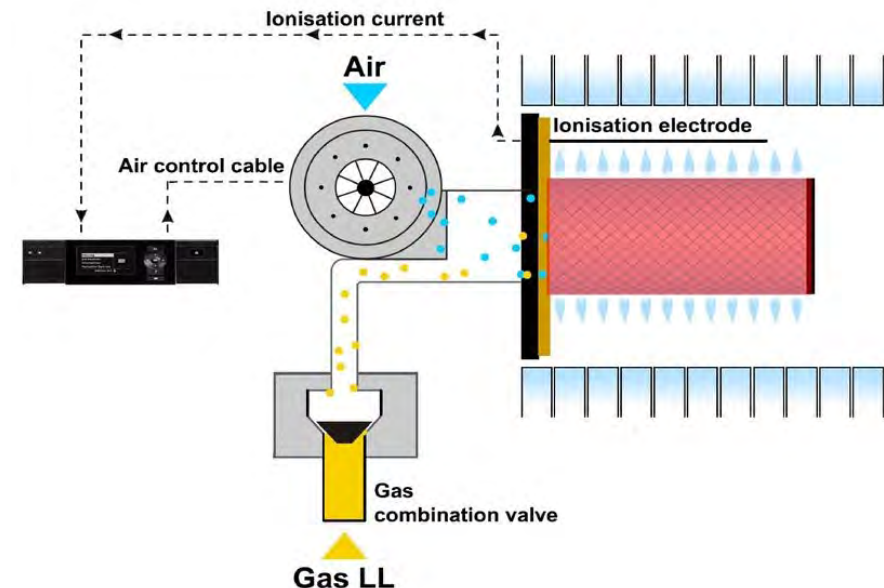


Last update: 10,

Wi-Fry means worldwide connectivity

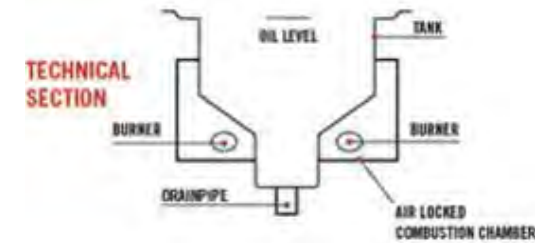
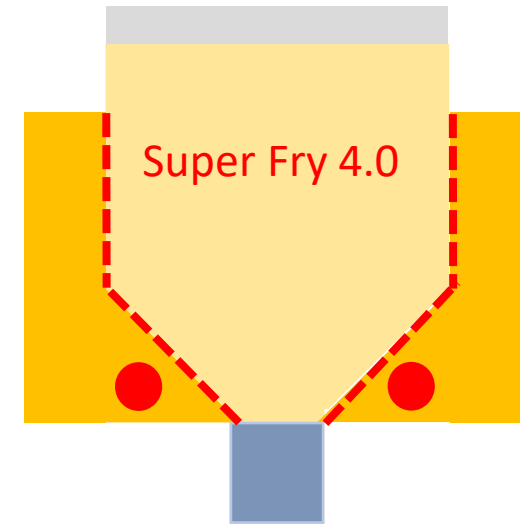
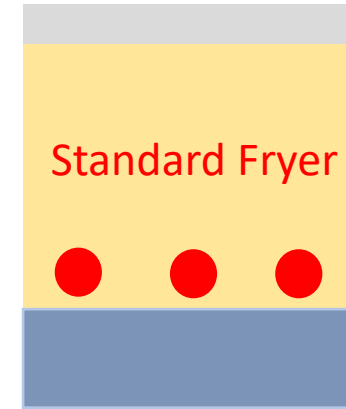
# Premix Combustion System

- Gas and Air (oxygen) are Premix together and blow inside the combustion chamber
- Thanks the combined action performed by a fan controlled by our advance soft touch control is possible to control in any moment the precise mixture for optimizing the combustion.
- The combustion chamber is sealed, the combustion smokes surround completely the oil tank transferring the maximum quantity of heat.
- More than 90% gas combustion efficiency thanks OFFCAR Premix Technology



# Premix Combustion System

- Left, standard gas fryer with Heaters inside the oil tank
- Right, Super Fry 4.0 with Y-Shaped tank, external heaters enclosed inside the sealed chamber (orange)
- In a standard gas fryer the heat exchange surface is only that around the same tubes
- With Super Fry 4.0, the heat exchange surface is maximized (dotted area) so that the heat exchange is facilitated increasing the entire efficiency.





# Cleaning Program

- The cleaning program implemented on Super Fry 4.0 has been thought to be simple.
- In just a few intuitive steps, guided by our soft touch control, all the Users will be able to keep always clean and efficient them Super Fry 4.0!
- OFF – TAB is a detergent specifically designed to ensure a perfect cleaning without compromising components and materials



CLEAN THE TUB  
CLOSE THE UNLOAD

STOP

CONTINUE

OFF-TAB

DEGRASSANTI PER MACCHINE FRIGGITRICI  
DEGREASING TABLETS FOR FRYERS



www.offcar.com

per la pulizia di macchine friggitrici e superfici metalliche  
con lavaggio a caldo.

USO CORRETO:

2 compresse per le piccole friggitrici (15 lt)  
3 compresse per le grandi friggitrici (25 lt)

OFF Fast acting degreasing detergent in tablet form  
used to clean Fryers and metal surfaces with a hot wash.

USE AND DOSAGE:

2 tablets for small Fryers (15 lt)  
3 tablets for large Fryers (25 lt)

ATTENZIONE! NON USARE IL PRODOTTO  
PER LA PULIZIA DI SUPERFICI IN ALLUMINIO

PRODOTTO PER ESCLUSIVO USO  
PROFESSIONALE

PRODUCT FOR PROFESSIONAL USE ONLY



900 g (25 Tabs)

# ICS – Intelligent Cooking System

- Thanks to the load compensation, Super Fry 4.0 automatically adapts the cooking time to the quantity of food loaded to ensure the perfect results.
- This is possible thanks the number of tests made on OFFCAR laboratory which allowed to create a matrix of information suitable for this purpose.



# more with less ... this is optimization

	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**



## TECHNICAL SHEET

Dim. Model 80FRE21HPA	mm	Length 400	Width 900	Height top 900
Dim. Model 80FRG25HPA	mm	Length 400	Width 900	Height top 900
<b>FUNCTIONAL DATA</b>				
		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
<b>INSTALLATION DATA</b>				
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 ***	mm <sup>2</sup>	5 X 4		3 X 1,5
Noise level	dba	<70		<70
<b>PACKAGING DATA</b>				
Dim. packaging A	mm	430		430
Dim. packaging B	mm	960		960
Dim. packaging H	mm	1250		1250
Volume	m <sup>3</sup>	0,52		0,52
Net Weight	kg	80		95
Gross Weight	kg	90		105
***Current and power supply cord fitted for standard voltage				







**4.0**  
**SUPERFRY**  
 The high-tech way to fry



**CS1 @HotelAsia2018**  
**Equipment Awards**  
 Sustainability | Cost Savings | Innovations

24 - 27 April 2018

*Light Equipment*  
*2<sup>nd</sup> Runner Up*

Awarded To

**Offcar The Great Cooking**  
**S.r.l**



## #YIM #Pasta Corner

*Utilizing in the most efficient way the automatization of a process*



**Pasta  
Corner**  
Italians cook it better



# *What's Pasta Corner?*

- Pasta Corner is the concept realised by OFFCAR for those Pasta Chains looking for an automatic, reliable heavy duty appliance.
- Automatic baskets lifter guarantees the repeatability of the cooking cycle ensuring the same high quality of the food load after load thanks to the automation of the entire cooking process.



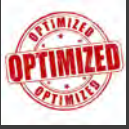


# Automatic Baskets Lifters

- The Baskets Lifters, controlled by an advanced soft touch control, allow the repetitiveness of each recipe independently from the personal skills.
- Column lift linear actuator for lifting makes OFFCAR Baskets Lifters effective and reliable in any circumstance.
- Up to 54 different programs can be uploaded
- Basket lifting is automatically managed by the pre-setting program or can be activated manually through a simple push button on the working top

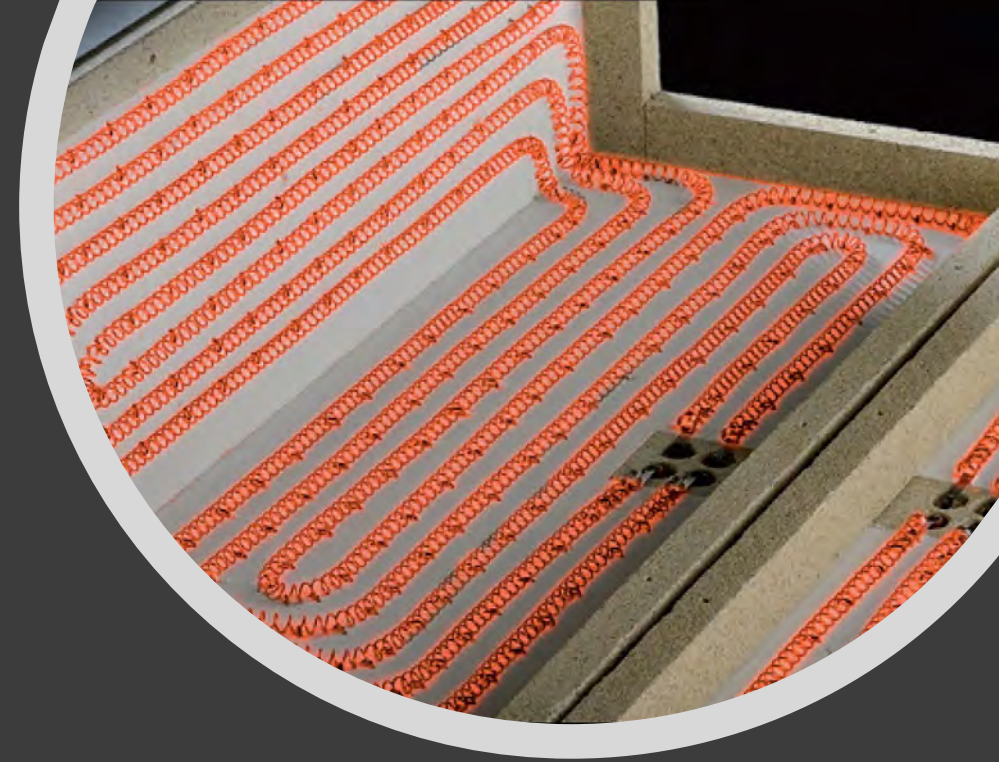
**To cook pasta (or of course dumplings/raviolis)  
has never been so easy 😊**





# Tungsten Heating Elements

- External to the water tank to prevent limestone generation.
- High efficiency to reduce both warm up and recovery time.
- The heat exchange surface is maximized so that the heat exchange is facilitated increasing the entire efficiency.
- Save Money!







Suitable to be PULLED TOGETHER with both 700 and 900 lines appliances

#YIM #Dragone

*Utilizing in the most  
efficient way the  
combustion and  
versatility*

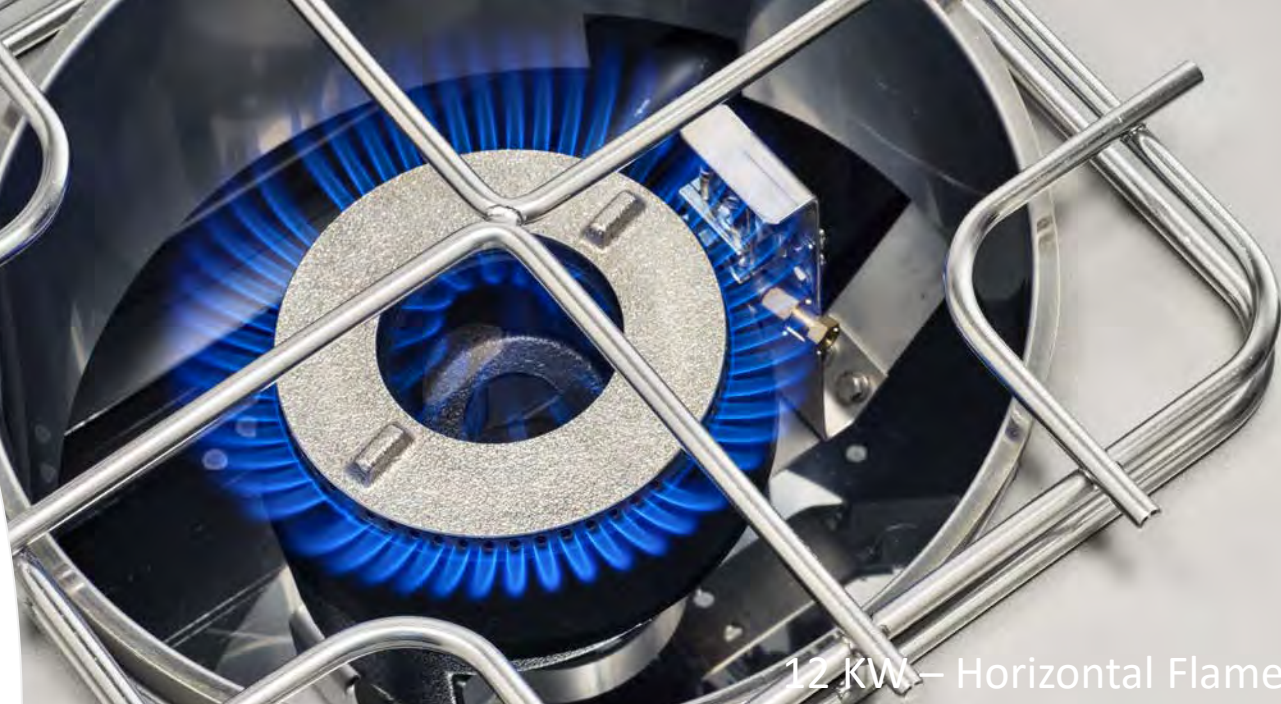
DRAGONE 龙







- To switch from Oriental to Occidental cooking style has never been so easy



12 KW – Horizontal Flame



12 KW – Vertical Flame





WOK



12 Kw



18 Kw



12 Kw





- Thick cast iron burner 18 kW with optimized strong vertical blue flame for high efficiency and less consumption, easily removable for simple cleaning and maintenance.



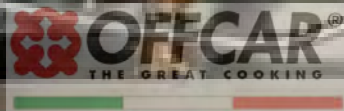
# more with less ... this is optimization



## WATER BOILING TEST

BURNER TYPE	Boiling Time	H2O weight after 10 min
18 kW Offcar**	5.30 min.	1780 gr
14 kW Competitor	9 min.	2020 gr
12 kW Offcar**	7.30 min	1965 gr





- High performance steam production for uniform and delicate cooking of foods within bamboo steaming baskets
- In compliance with YIM philosophy OFFCAR Dim Sum, can be use for standard boiling cooking mode... as a pasta cooker!





#YIM #Dragone

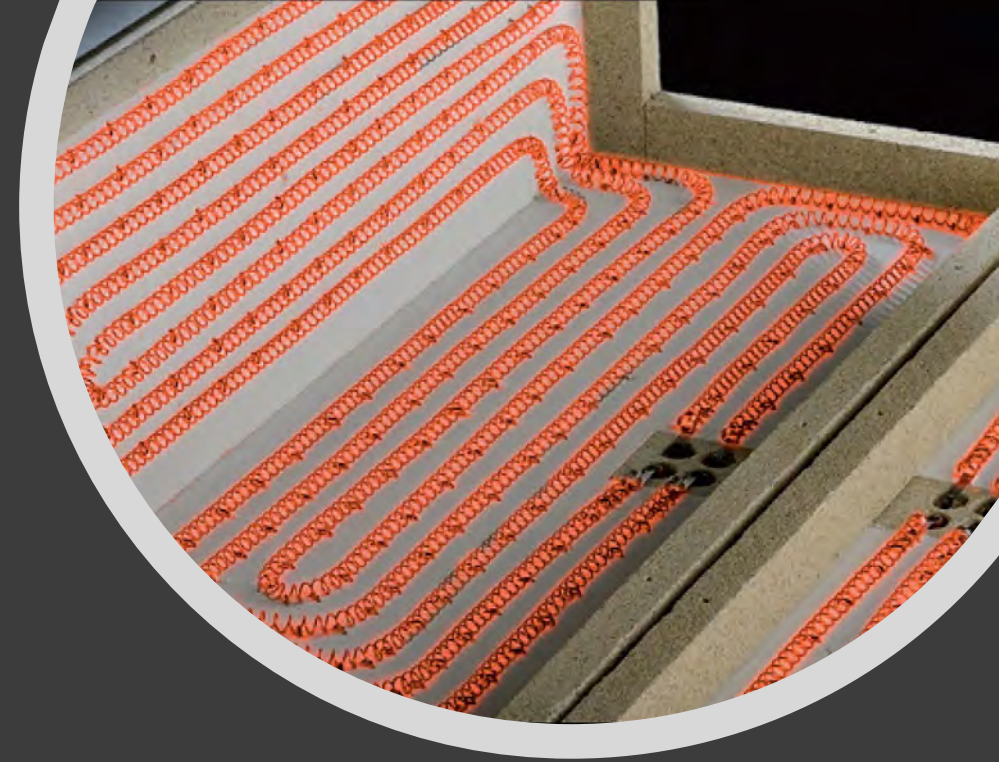
*Utilizing in the most  
efficient way the  
combustion and  
versatility*

DRAGONE 龙





# Tungsten Heating Elements

- High efficiency to reduce both warm up and recovery time.
- The heat exchange surface is maximized so that the heat exchange is facilitated increasing the entire efficiency.
- Save Money!





# Do you know OFFCAR Teppanyaki can be adapted as a Griddle?

-  Burner is fed
-  Burner is off

*Cooking plate*



Teppanyaki configuration

*Cooking plate*



Griddle configuration





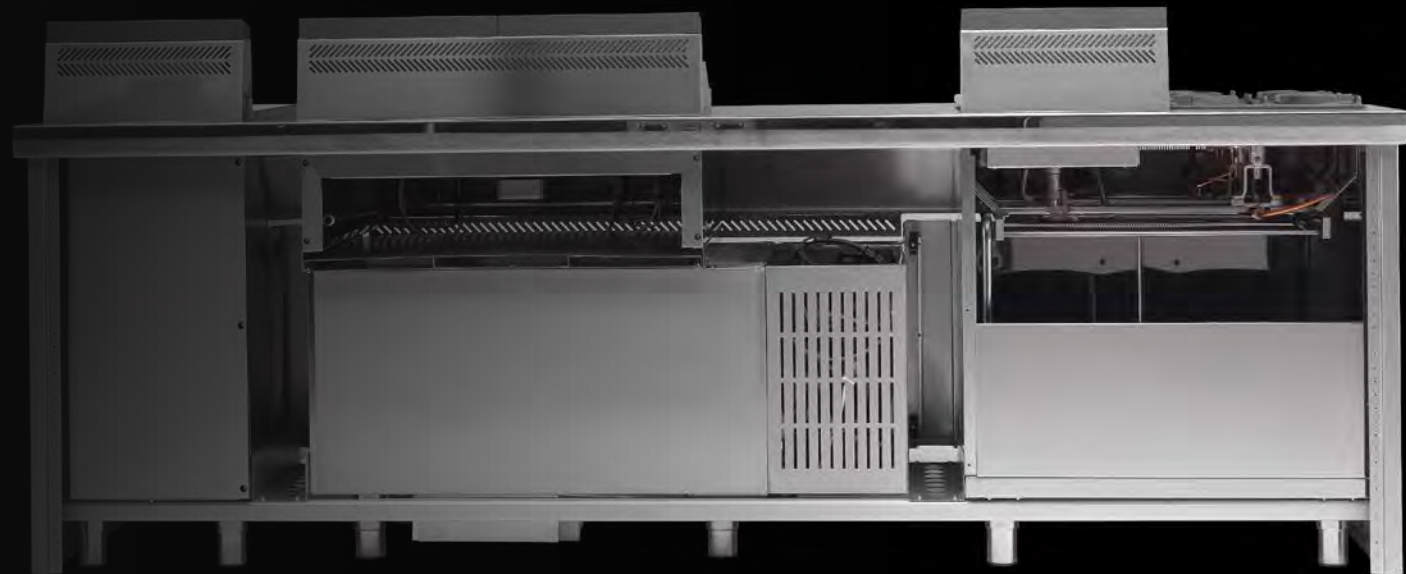
**#YIM #Linda**

*All skills typical for  
standard appliances  
combined in a  
masterpiece custom  
solution*





All skills typical for standard  
appliances combined in a  
masterpiece custom solution





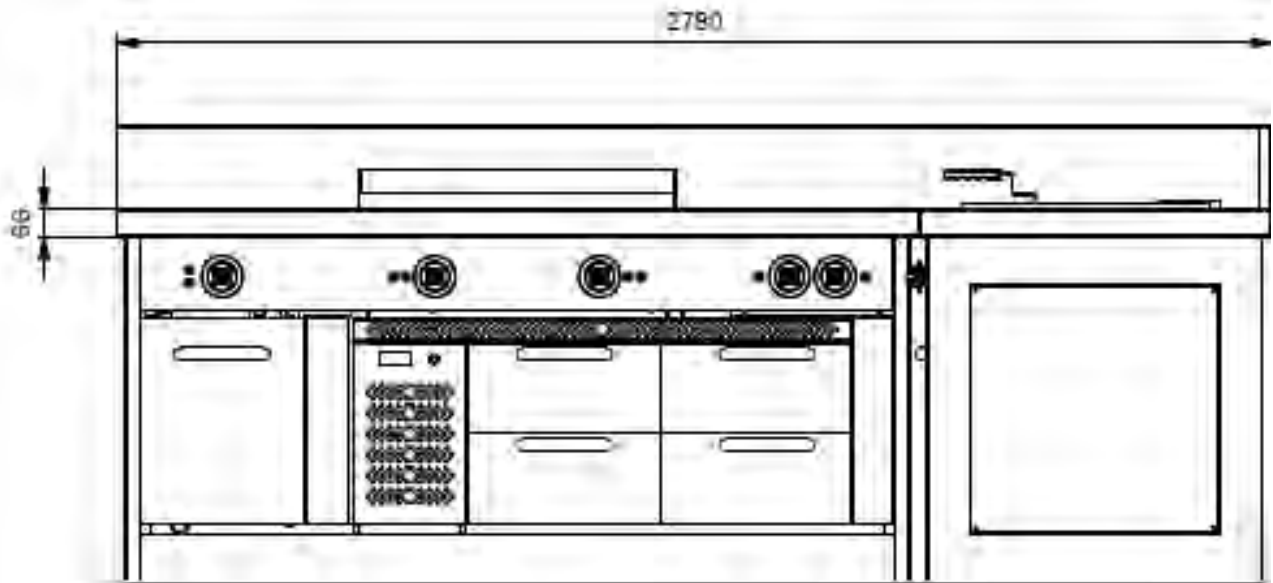
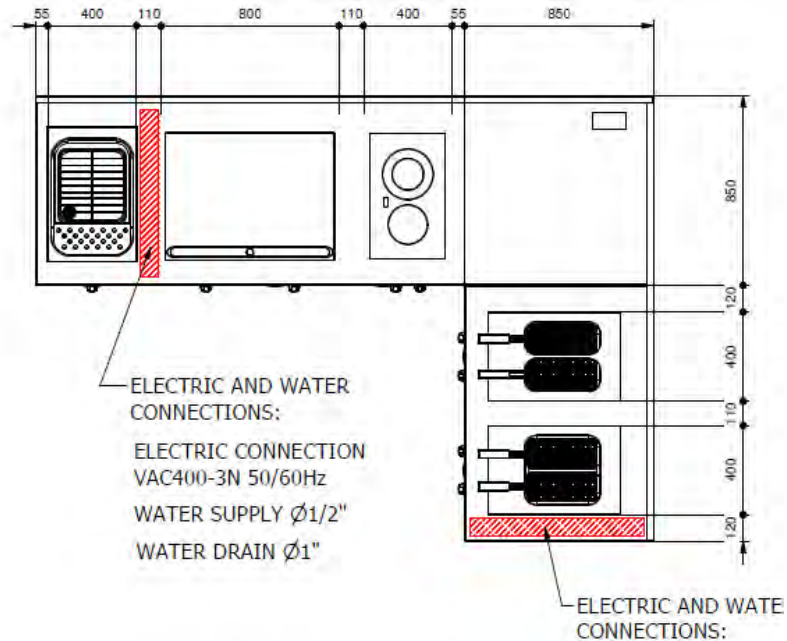
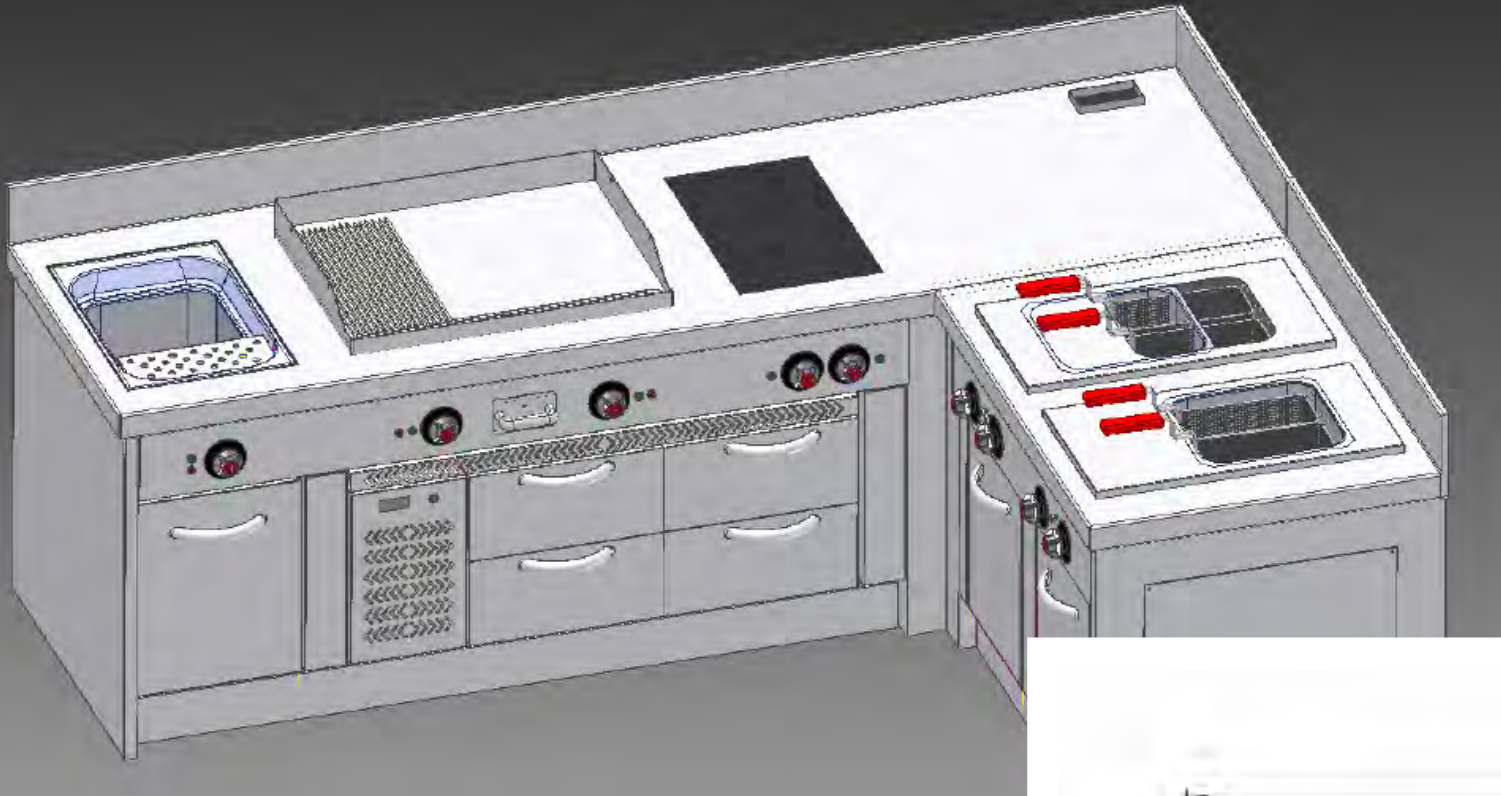
- HIGH PERFORMANCES WITHOUT COMPROMISES
- TECHNICAL SOLUTIONS DESIGNED TO GUARANTEE MAXIMUM FLEXIBILITY AND RELIABILITY
- GAS OR ELECTRIC COOKING ELEMENTS FROM OUR RANGE
- WORKTOP IN STAINLESS STEEL AISI 304,
- 3 MM THICKNESS

# A SINGLE UNIT COOKING SOLUTION WITHOUT WELDING WITH MAXIMUM FLEXIBILITY

It can be carry “piece by piece” and in a few simple steps assembled directly on the destination place, also in places that seem inaccessible



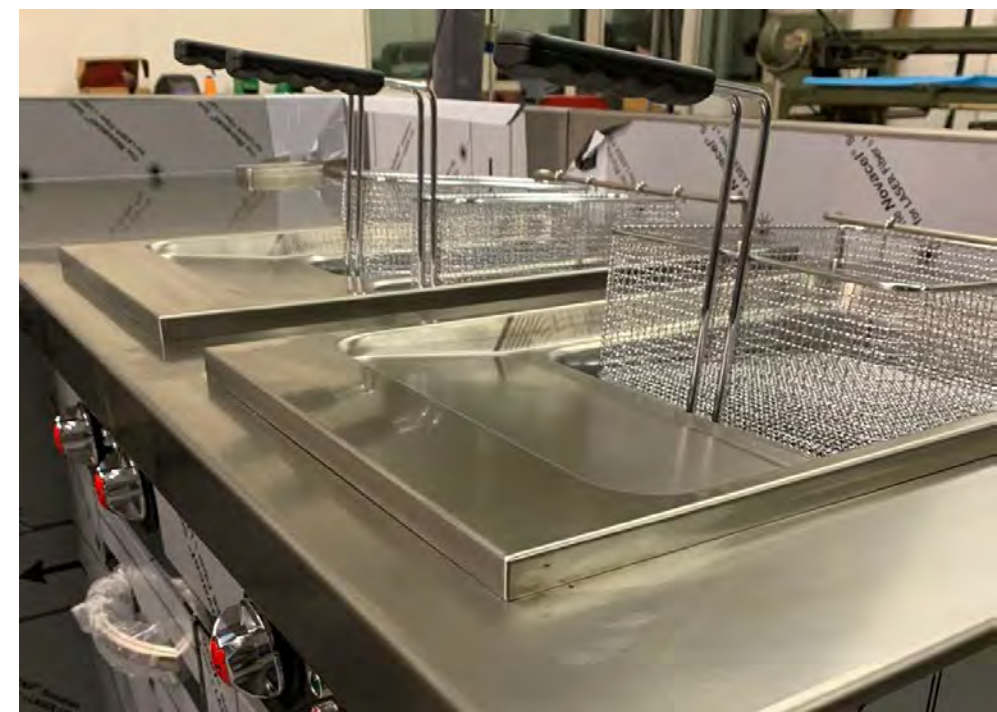








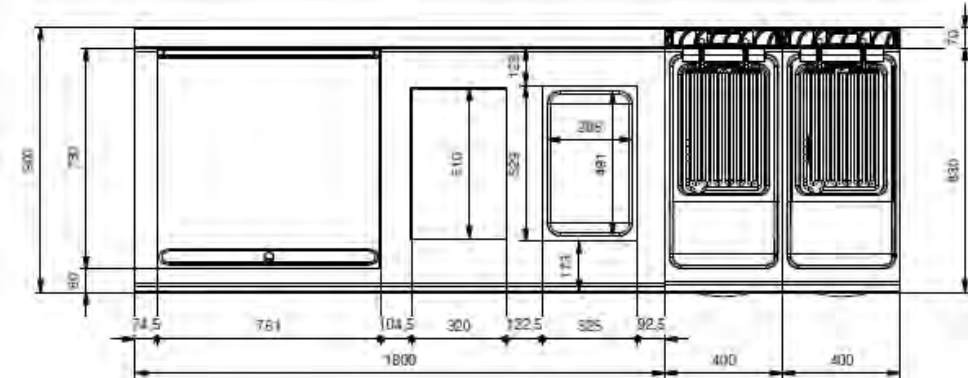
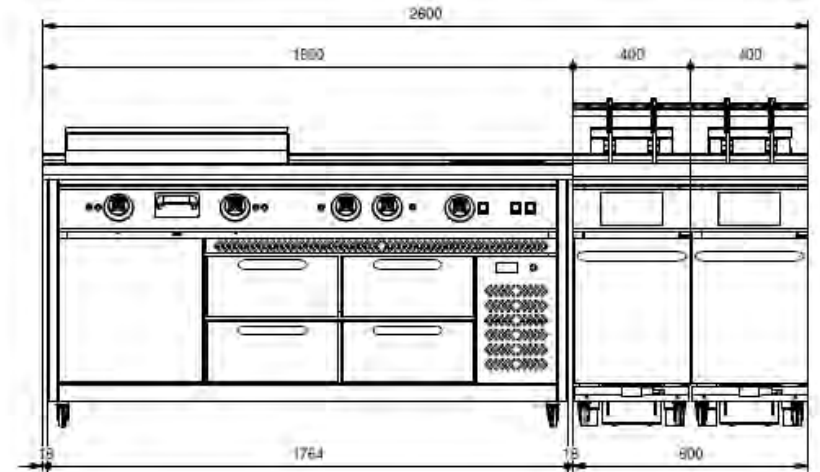








# Smart Concept designed for **Mass Retail Distribution**



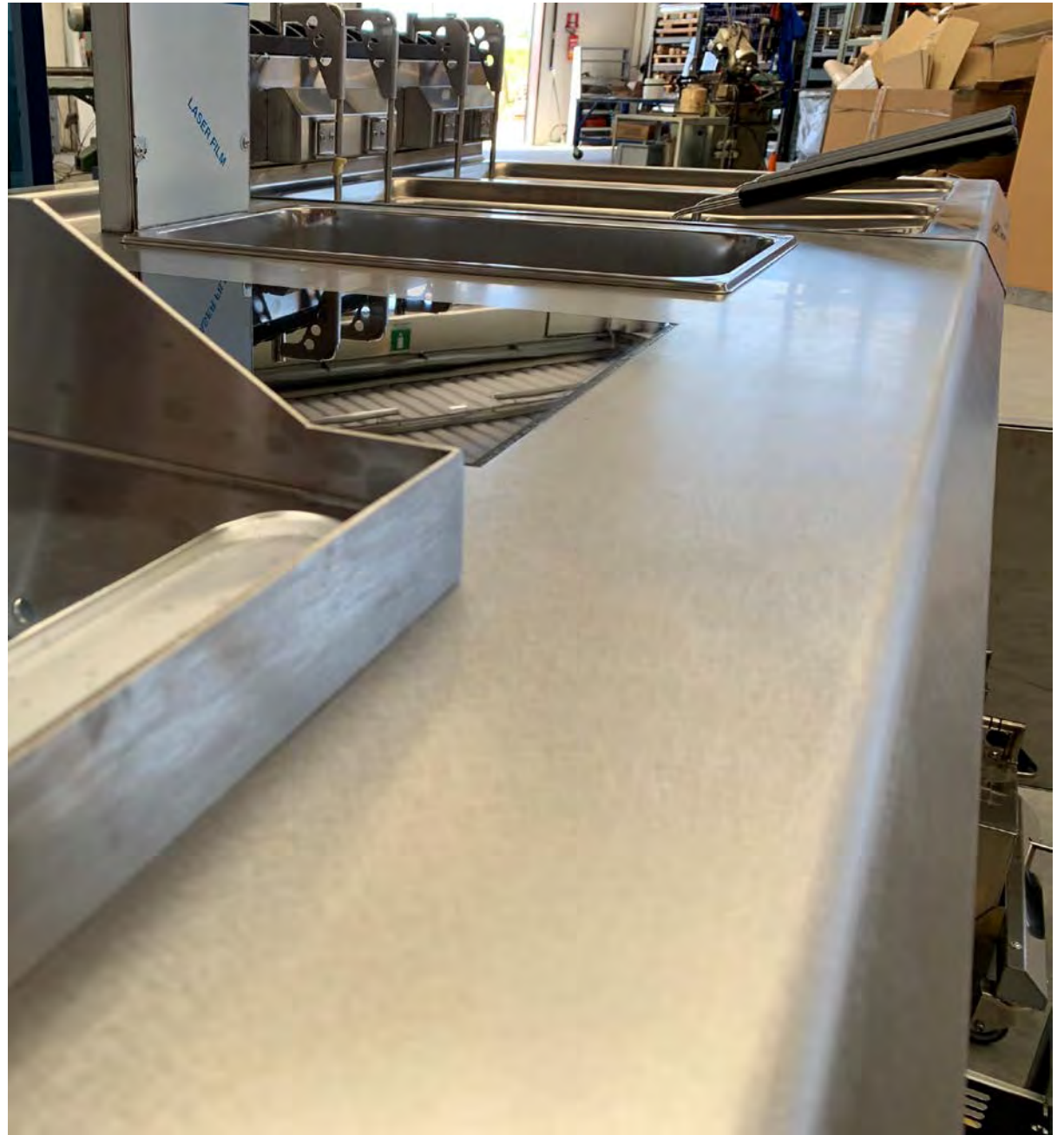












It is said that every big problem is a great opportunity. The food service industry faces enormous challenges due to the lockdown that affected our world.

#### FIVE TRENDS TO BE MONITORED:

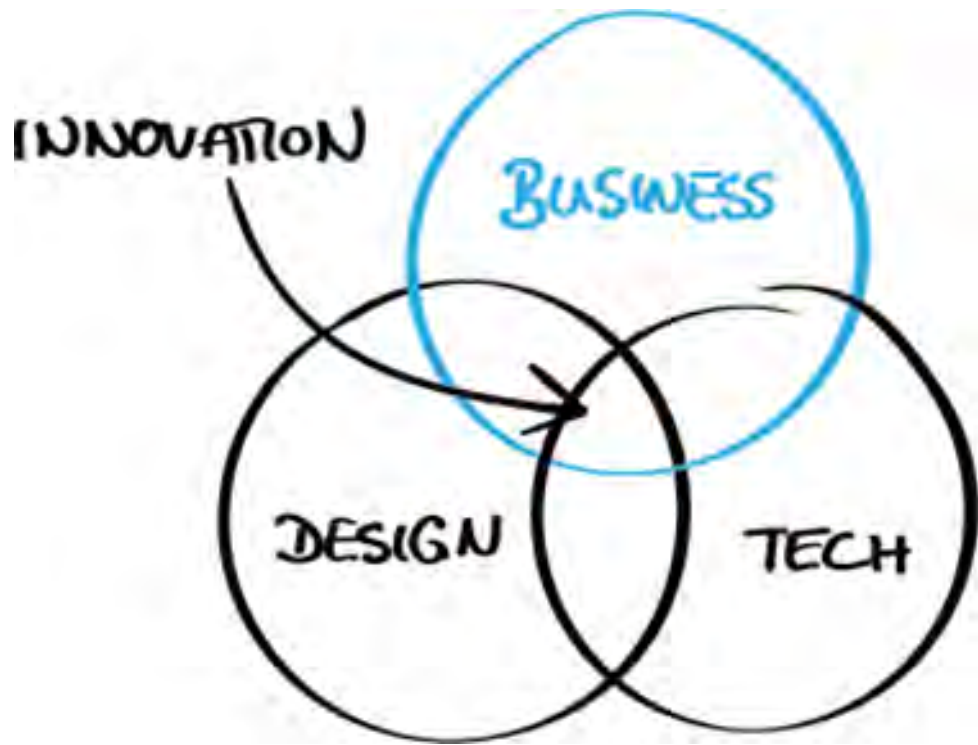
- **Green:** reduction of energy consumption and waste, attention to ethical and environmental issues, it's increasingly clear how the future depends on our ability to preserve our health
- **Facilitate technology:** through automation, technology will enable the change
- **Delivery:** before, during and after the emergency, from the online channel, no one, not even the smallest, can do without it
- **Street food:** first period, consumers will turn to street food (cheap and take out)
- **Automation:** do more with few people, do more with less

To take into account the increasingly decisive role of technology, which is adapted to more environmentally friendly and energy efficient installations and equipment.

**So, What prospects for the food industry?**







# #YIM

## #Young Innovative Mentality

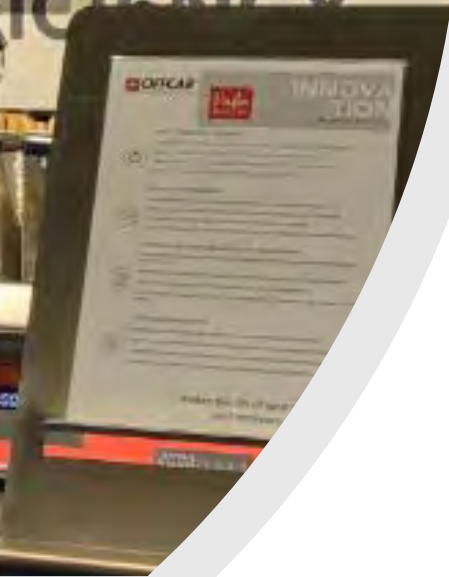
- OFFCAR has a YIM Young Innovative Mentality approach innovation and inventiveness are in our DNA
- Our innovative projects, first of all, are thought from the very begin step in order to guarantee the reduction of consumption, automated and interconnected processes: smart equipment!
- This allow restaurants to reduce their operating costs, increase their productivity and implement more sustainable processes.



# SUPERFRY 4.0



FAST EASY GREEN EFFICIENCY





---

*All of our projects are designed to provide a perfect match between design and technology without neglecting the components that make your work tool valuable: ergonomics, safety, cleanliness and reliability*

**OFFCAR.COM**





## DOWNLOAD



- Technical data
- Exploded view
- Instruction manual
- File .dwg
- Brochure STILE 700



SHARE THIS PRODUCT

REQUEST INFO

## 70CBG14



### Gas stove range 4 BURNERS GAS RANGE ON GAS OVEN

- Features:**
- Work top in AISI 304 stainless steel
  - Top grids are in vitreous enamel
  - Removable drip-collecting trays in AISI 304 stainless steel with rounded corners
  - Burners in vitreous enamel with burner caps in brass with double ring seal stabilized flame (2 x 4.5 kW 2 x 7 kW)
  - Valve tap with pilot flame for gas burner ignition
  - Gas oven GN 21 heated by burner (1.7 kW) with stabilized flame
  - Thermostatic temperature regulation from 100° to 340°C by means of safety valve and thermocouple
  - Electronic battery pilot ignition
  - 5-position shelf runners which can be removed for thorough oven cleaning
  - Control panel which can be quickly removed for easy cleaning and maintenance
  - Adjustable AISI 304 stainless steel feet

**JOIN THE OFFCAR WORLD**  
DISCOVER ALL OUR COOKING SOLUTIONS  
DON'T MISS OUT ON ANY DETAILS



**Specifi®**

*Designed for  
Your great  
Cooking moments*





*Thank You for Your Kind Attention.*

*We are available for you.*

OFFCAR  
IS  
WEBINAR