FRYGENIE

Computer Fryers

FRYGENIE
INTEGRATED FASTFOOD SYSTEMS

FRYGENIE 900

The FryGenie 900 designed specifically for the foodservice industry, is a state-of-the-art combination of efficiency, intelligence, and power. With its pressed worktop and rounded corners, this fryer offers an easy-to-clean surface, making it an ideal choice for fast-paced kitchens. This frying powerhouse not only fries food to perfection but also does so intelligently, optimizing energy consumption and ensuring consistent results. Built on the trusted Line 900 series equipment standards, this computer fryer ensures durability, reliability and superior performance.

RECIPE PERFECTED

A perfect recipe can only be achieved with the right equipment especially when it comes to serving fried foods. Removing variability is what guarantees consistent quality and only by controlling the process can you achieve perfection. Your FryGenie controls the process no matter what day it is or which staff member is operating the fryer.

INDUSTRY 4.0 READY

FryGenie leads the charge in the fastfood industry's digital transformation, embodying the essence of Industry 4.0. Our state-of-the-art integrated systems don't merely fry food; they enable real-time decision-making, elevate productivity, and infuse operations with flexibility and agility. With FryGenie, you're not just optimizing your frying processes; you're ushering in a new era of intelligent and sustainable fast-food management.

PACKED WITH BENEFITS

AUTOMATIC BASKET LIFTS

Automatic and independent lifters of the basket with lowering of the basket during the start of the program and raising the basket at the end of the program.
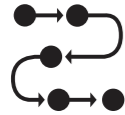
MULTI-STAGE PROGRAMMING

Especially important for frying chicken, program up to 10 different stages for each program to match the perfect heat curve for your recipe.
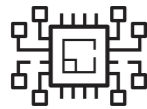
ADAPTIVE FRYING TECHNOLOGY

Using advanced computer logic, controller automatically compensates its frying time and temperature according to the load being fried, resulting in a perfect fry, every time.

EASY TO CLEAN

Thanks to the Boil-Out Mode, quickly and easily clean out your fryer from any crackling stuck on the surface of the fryer.

ROBUST AND COMPACT DESIGN

Stainless steel 18 /10 grade construction with heavy duty rectangular tube design based on European 900 mm modular system.

OIL FILTRATION AND DISPOSAL ALARM

Integrated smart oil management to prompt the user to filter the oil or even indicate when the oil should be changed.

MULTI-STAGE FILTRATION

Integrated two-stage filtration system with a high efficiency oil pump to quickly pump oil back into the fryer or dispose it off for hassle free oil management.

STANDBY MODE

During slower times, Standby Mode reduces oil temperature to minimize stress on oil prolonging its lifetime while also saving on your power bill.

MELT MODE

Gentle melting of shortening prolongs the lifetime of your oil using pulsing heat to mildly raise the temperature of your oil at startup.

10 PROGRAMMABLE PRODUCT KEYS

Easy to use program buttons to quickly find and start your frying program with independent time control for right and left baskets.
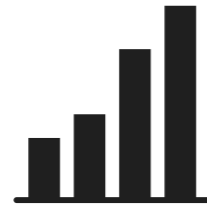
FAST FRY POWER

Gas or electric, heating power is optimized using flat tube heating elements and innovative heat exchangers for gas fryers, resulting in better performance and efficiency.

A PERFECT FRY EVERY TIME.
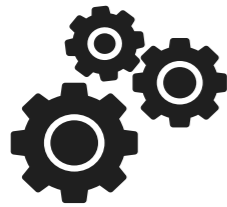
01 Control Process

02 Increase Yield

03 Optimize Efficiency
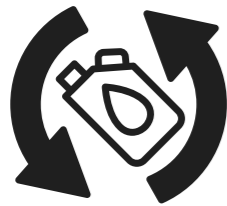
04 Save up to 15%in Oil Usage

05 Enhance Customer satisfaction

06 Standardize Food Guality

OPERATIONAL CONSISTENCY GUARANTEED.

Your customers dining experience is greatly impacted by a variety of factors, but consistent food quality is what drives loyalty. The key to successful consistent food quality is not just developing a secret recipe with the right ingredients, but serving the same exact perfection every single time. Removing variability is what guarantees consistent quality and only by controlling the process can you achieve perfection. Your FryGenie controls the process no matter what day it is or which staff member is operating the fryer.
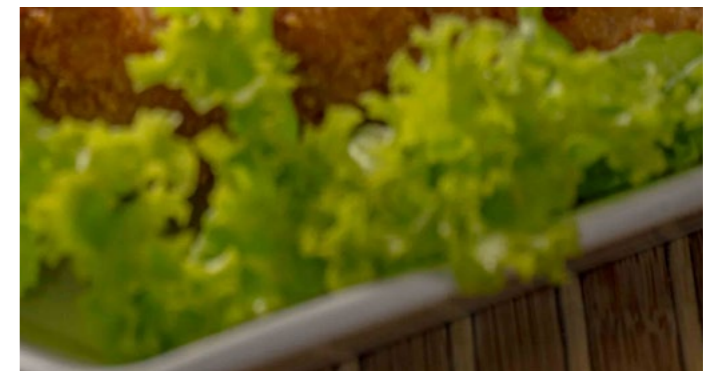
X SERIES 900
22 LITERS

Model	FE9-0122-C3X	FE9-0222-C3X
Vats	1	2
Baskets	2	4
Oil Capacity (Liters)	22	2 x 22
Energy source	Electrical	Electrical
Voltage	380V/3PH/50Hz	380V/3PH/50Hz
Electric Power	17 kW	34 kW
Temperature Range	100°C - 190°C	100°C - 190°C

Model	FG9-0122-C3X	FG9-0222-C3X
Vats	1	2
Baskets	2	4
Oil Capacity (Liters)	22	2 x 22
Energy source	Gas	Gas
Voltage	220V/1PH/50Hz	220V/1PH/50Hz
Electric Power	0.5 kW	0.5 kW
Temperature Range	100°C - 190°C	100°C - 190°C

S SERIES 900
22 LITERS

Model	FE9-0122-C3S	FE9-0222-C3S
Vats	1	2
Baskets	2	4
Oil Capacity (Liters)	22	2 x 22
Energy source	Electrical	Electrical
Voltage	380V/3PH/50Hz	380V/3PH/50Hz
Electric Power	17 kW	34 kW
Temperature Range	100°C - 190°C	100°C - 190°C

Model	FG9-0122-C3X	FG9-0222-C3X
Vats	1	2
Baskets	2	4
Oil Capacity (Liters)	22	2 x 22
Energy source	GAS	GAS
Voltage	220V/1PH/50Hz	220V/1PH/50Hz
Electric Power	0.5kW	0.5kW
Temperature Range	100°C - 190°C	100°C - 190°C

X SERIES QSR
22 LITERS

Model	FE8-0122-C3X	FE8-0222-C3X	FE8-0322-C3X	FE8-0422-C3X	FE8-0522-C3X
Vats	1	2	3	4	5
Baskets	2	4	6	8	10
Oil Capacity (Liters)	22	2 x 22	3 x 22	4 x 22	5 x 22
Maximum Load (kg)	2.4	4.8	7.2	9.6	12
Energy source	Electrical	Electrical	Electrical	Electrical	Electrical
Voltage	380V/3PH/50Hz	380V/3PH/50Hz	380V/3PH/50Hz	380V/3PH/50Hz	380V/3PH/50Hz
Electric Power	17 kW	34 kW	51 kW	68 kW	85 kW
Temperature Range	100°C - 190°C	100°C - 190°C	100°C - 190°C	100°C - 190°C	100°C - 190°C
Dimensions (WxDxH)	400 x 800 x 1100	800 x 800 x 1110	1200 x 800 x 1110	1600 x 800 x 1110	2000 x 800 x 1110

Model	FG8-0122-C3X	FG8-0222-C3X	FG8-0322-C3X	FG8-0422-C3X	FG8-0522-C3X
Vats	1	2	3	4	5
Baskets	2	4	6	8	10
Oil Capacity (Liters)	22	2 x 22	3 x 22	4 x 22	5 x 22
Maximum Load (kg)	2.4	4.8	7.2	9.6	12
Energy source	Gas	Gas	Gas	Gas	Gas
Voltage	220V/1PH/50Hz	220V/1PH/50Hz	220V/1PH/50Hz	220V/1PH/50Hz	220V/1PH/50Hz
Electric Power	0.5 kW	0.5 kW	0.5 kW	0.5 kW	0.5 kW
Temperature Range	100°C - 190°C	100°C - 190°C	100°C - 190°C	100°C - 190°C	100°C - 190°C
Dimensions (WxDxH)	400 x 800 x 1100	800 x 800 x 1110	1200 x 800 x 1110	1600 x 800 x 1110	2000 x 800 x 1110

X SERIES QSR
14 LITERS

Model	FE8-0114-C3X	FE8-0214-C3X	FE8-0314-C3X	FE8-0414-C3X	FE8-0514-C3X
Vats	1	2	3	4	5
Baskets	2	4	6	8	10
Oil Capacity (Liters)	14	2 x 14	3 x 14	4 x 14	5 x 14
Maximum Load (kg)	2.4	4.8	7.2	9.6	12
Energy source	Electrical	Electrical	Electrical	Electrical	Electrical
Voltage	380V/3PH/50Hz	380V/3PH/50Hz	380V/3PH/50Hz	380V/3PH/50Hz	380V/3PH/50Hz
Electric Power	17 kW	34 kW	51 kW	68 kW	85 kW
Temperature Range	100°C - 190°C	100°C - 190°C	100°C - 190°C	100°C - 190°C	100°C - 190°C
Dimensions (WxDxH)	400 x 800 x 1100	800 x 800 x 1110	1200 x 800 x 1110	1600 x 800 x 1110	2000 x 800 x 1110

Model	FG8-0114-C3X	FG8-0214-C3X	FG8-0314-C3X	FG8-0414-C3X	FG8-0514-C3X
Vats	1	2	3	4	5
Baskets	2	4	6	8	10
Oil Capacity (Liters)	14	2x14	3x14	4x14	5x14
Maximum Load (kg)	2.4	4.8	7.2	9.6	12
Energy source	Gas	Gas	Gas	Gas	Gas
Voltage	220V/1PH/50Hz	220V/1PH/50Hz	220V/1PH/50Hz	220V/1PH/50Hz	220V/1PH/50Hz
Electric Power	0.5 kW	0.5 kW	0.5 kW	0.5 kW	0.5 kW
Temperature Range	100°C - 190°C	100°C - 190°C	100°C - 190°C	100°C - 190°C	100°C - 190°C
Dimensions (WxDxH)	400 x 800 x 1100	800 x 800 x 1110	1200 x 800 x 1110	1600 x 800 x 1110	2000 x 800 x 1110

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S SERIES QSR
14 LITERS

Model	FE8-0114-C3S	FE8-0214-C3S	FE8-0314-C3S	FE8-0414-C3S	FE8-0514-C3S
Vats	1	2	3	4	5
Baskets	2	4	6	8	10
Oil Capacity (Liters)	14	2 x 14	3 x 14	4 x 14	5 x 14
Maximum Load (kg)	2.4	4.8	7.2	9.6	12
Energy source	Electrical	Electrical	Electrical	Electrical	Electrical
Voltage	380V/3PH/50Hz	380V/3PH/50Hz	380V/3PH/50Hz	380V/3PH/50Hz	380V/3PH/50Hz
Power Consumption	13 kW	26 kW	39 kW	52 kW	65 kW
Temperature Range	100°C - 190°C	100°C - 190°C	100°C - 190°C	100°C - 190°C	100°C - 190°C
Dimensions (WxDxH)	400 x 800 x 1100	800 x 800 x 1110	1200 x 800 x 1110	1600 x 800 x 1110	2000 x 800 x 1110

Model	FG8-0114-C3S	FG8-0214-C3S	FG8-0314-C3S	FG8-0414-C3S	FG8-0514-C3S
Vats	1	2	3	4	5
Baskets	2	4	6	8	10
Oil Capacity (Liters)	14	2 x 14	3 x 14	4 x 14	5 x 14
Maximum Load (kg)	2.4	4.8	7.2	9.6	12
Energy source	Gas	Gas	Gas	Gas	Gas
Voltage	220V/1PH/50Hz	220V/1PH/50Hz	220V/1PH/50Hz	220V/1PH/50Hz	220V/1PH/50Hz
Electric Power	0.5 kW	0.5 kW	0.5 kW	0.5 kW	0.5 kW
Temperature Range	100°C - 190°C	100°C - 190°C	100°C - 190°C	100°C - 190°C	100°C - 190°C
Dimensions (WxDxH)	400 x 800 x 1100	800 x 800 x 1110	1200 x 800 x 1110	1600 x 800 x 1110	2000 x 800 x 1110

S SERIES QSR
22 LITERS

Model	FE8-0122-C3S	FE8-0222-C3S	FE8-0322-C3S	FE8-0422-C3S	FE8-0522-C3S
Vats	1	2	3	4	5
Baskets	2	4	6	8	10
Oil Capacity (Liters)	22	2 x 22	3 x 22	4 x 22	5 x 22
Maximum Load (kg)	2.4	4.8	7.2	9.6	12
Energy source	Electrical	Electrical	Electrical	Electrical	Electrical
Voltage	380V/3PH/50Hz	380V/3PH/50Hz	380V/3PH/50Hz	380V/3PH/50Hz	380V/3PH/50Hz
Power Consumption	13 kW	26 kW	39 kW	52 kW	65 kW
Temperature Range	100°C - 190°C	100°C - 190°C	100°C - 190°C	100°C - 190°C	100°C - 190°C
Dimensions (WxDxH)	400 x 800 x 1100	800 x 800 x 1110	1200 x 800 x 1110	1600 x 800 x 1110	2000 x 800 x 1110

Model	FG8-0122-C3S	FG8-0222-C3S	FG8-0322-C3S	FG8-0422-C3S	FG8-0522-C3S
Vats	1	2	3	4	5
Baskets	2	4	6	8	10
Oil Capacity (Liters)	14	2 x 14	3 x 14	4 x 14	5 x 14
Maximum Load (kg)	2.4	4.8	7.2	9.6	12
Energy source	Gas	Gas	Gas	Gas	Gas
Voltage	220V/1PH/50Hz	220V/1PH/50Hz	220V/1PH/50Hz	220V/1PH/50Hz	220V/1PH/50Hz
Electric Power	0.5 kW	0.5 kW	0.5 kW	0.5 kW	0.5 kW
Temperature Range	100°C - 190°C	100°C - 190°C	100°C - 190°C	100°C - 190°C	100°C - 190°C
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