



HiFri[®]

Frying without fat





JUST AS CRISPY
JUST AS TASTY
AND HEALTHIER!



The latest frying innovation: Frying without fat!
It is now possible to fry without fat or oil while the crispiness and flavor is retained.

The HiFri® (High-tech Frying) is a revolutionary development in the frying market, using hot air and steam to cook chips and snacks instead of conventional frying fat/oil.

The result is that there is no extra fat absorption during the frying process and thus chips and snacks contain less fat in the end.

Key benefits of the HiFri®.

- Chips and snacks significantly less fat after cooking
- Crispness and taste similar to traditional fried products
- Consistent quality of chips and snacks
- Simple and safe preparation
- Low operating costs (fat / labor)
- Savings in energy and insurance
- Saving on labor

That is why the HiFri® will appeal to companies where Corporate Social Responsibility is high on the agenda.



Test results show that guests find the products prepared in the HiFri® equally crispy and appetizing compared to snacks that are fried with a conventional deep-fat fryer.





Fat reductions

Because HiFri® process works without fat, no fat-absorption takes place during the frying process. This is in contrast to a conventional deep-fryer. Test results from the nutrition center indicate that during the frying process there is an increase of 10% fat in snacks and 12% fat in potato products when using a conventional deep-fryer.

Consumption of one portion of fries and two snacks per week prepared with the HiFri® gives an annual reduction in fat-consumption of nearly 2 liters, compared to products prepared with a traditional deep-fryer.

Consistent Quality

The quality of the chips and snacks in a traditional deep-fryer are largely determined by the quality of the frying oil/fat and expertise of the operator. With frying fat it is not possible to provide consistency in product quality, because the fat is not consistent in quality either. If products are fried based on color, products will be fried longer with new fat than with older fat. If products are fried based on time, there are clear differences in color of the product. With the HiFri® we prevent these quality differences because of the fact that no frying oil/fat is used during the process.

We advise to always use frozen products, in order to control consistent quality and wastage.

Products

The HiFri® has been developed to prepare the most common kinds of chips and snacks. Mostly standard products can be used. There are some products that are produced through a different process in order to ensure they will come perfectly baked out of the HiFri®. More and more manufacturers are producing new products which are perfect for the HiFri®, and also contain a high nutritional value.



Low Operating costs

By eliminating the cost of frying oil/fat and reducing cleaning time, significant savings can be made. When changing 20 liters (indication of € 1.75 per liter) cooking oil, per week, per unit and 1 hour labor (all-in € 35, -) for filtering, refreshing and cleaning, it would save you on an annual basis €3.640,-. To calculate your personal savings please refer to www.hifri.com.

Besides, your fire insurance premium can be reduced because this is a closed system, and there is no increased risk. HiFri® is energy efficient with savings up to 50%.

You can select a financial lease option, where the lease cost are less than the savings on your operational costs.

With this option you can start with the HiFri®, without it having influence on your total cost.

Capacity

The maximum capacity of HiFri® is comparable to a traditional deep-frying pan with a volume of 20 liters of fat. The capacity for chips is around 2.5 kilograms per frying batch and for sausages this is approx 18 pieces per batch.



Controls

The entire control of the HiFri® is via a modern touch screen. The menu structure has an easy setup with opportunities for personal preferences, so that the HiFri® can be optimally deployed. A big advantage is that everyone is now able to prepare a perfect product without having the needed expertise and experience. The computer will take care of the correct preparation of the products.



Batch type production

For each product the settings are specifically programmed to achieve the best result.



Cleaning

The most time-consuming thing with frying is the filtering and cleaning of the deep-frying unit. This is unnecessary with the HiFri® because the cleaning process is also computer controlled.

Refreshing and filtering fat/oil is not necessary because no fat is used in the HiFri® .

While cooking with the HiFri® fat is released from the products, which creates pollution in the unit. To clean this, there are two programs in the system that can be selected, namely a regular and intensive cleaning program. For convenience purposes HiFri® has developed cleaning tablets to allow a quick and safe cleaning process.

HF0201

HiFri® basic version
(to be placed under an extraction canopy)
500x852x2027mm Dimensions (WxDxH)
Technical information:
mains 400VAC/50-60Hz
CEE socket 32A
Plug rated power 16.683 kW
Water supply ¼ n
Drainage Ø 40mm with siphon

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HiFri® is a QBTEC product
Middellandse Zee 9
3446 CG Woerden, the Netherlands
0031 (0)348-475555
www.hifri.com - info@hifri.com