

# THE INTELLIGENT FRYER

THAT WORKS FOR  
YOUR BOTTOM LINE



**FR**YGENIE

INTEGRATED FAST-FOOD SYSTEMS

# BEYOND THE SURFACE:

## From High Cost to Inconsistency The Frying Dilemma

### What Really Sets Fryers Apart?

What happens behind the counter can determine whether you are maximizing efficiency or quietly losing profits.



#### INCONSISTENT FOOD QUALITY

One bad batch damages customer trust.



#### EXCESSIVE OIL CONSUMPTION

Thousands wasted yearly.



#### LABOR INEFFICIENCY

Staff stuck monitoring, cleaning, and correcting.



#### DOWNTIME & REPAIRS

Lost sales, frustrated teams.



#### HIGH ENERGY BILLS

Poor heat transfer inflates utilities.

# Engineered for Peak Performance



## CONSISTENCY THAT DRIVES LOYALTY

Whether it's rush hour or late night, one store or many; customers expect quality FryGenie automatically ensures you never disappoint.



**Smart Heat Recovery:**  
Rapid rebound during rushes, no wait time.



**Low Watt Density Elements:**  
Gentle on oil, extending its life.



**Flat-Bar Heating (Electric):**  
Maximized surface contact for even heat.



**Patent-Pending Gas Heat Exchanger:**  
Directs flame energy into the oil, not up the flue.

### Impact:

Consistent quality for customers, improved efficiency for operators, and reliable performance for managers at every location.

**UP TO 30%** Faster Heat Recovery

# SMART OIL MANAGEMENT

## Smart Systems for Cleaner Longer-Lasting Oil



### Large Cold Zone

Keeps crumbs isolated at the bottom, away from heat. Prevents scorching, preserves oil, reduces breakdown.



### Multi-Stage Filtration

Removes even microparticles for longer-lasting oil.



### Smart Filtration Alarms

Prompts operators when filtration / disposal is due.



### Standby And Melt Modes

Protect oil integrity during idle times and startup.



### No-Clog Drainage System

Engineered to keep oil flowing freely. No blockages, no downtime.

### Technology That Saves Oil and Money.

Oil is your most valuable frying ingredient. FryGenie protects every drop.

### IMPACT:

Longer oil life, lower costs, and consistent frying results with every batch.

**UP TO 40%** Oil life extension, fewer oil changes, and lower recurring costs.



**SMART AUTOMATION  
FLAWLESS RESULTS.**

**AUTOMATION WHERE IT MATTERS MOST:**

FryGenie ensures your kitchen performs efficiently; regardless of staffing challenges and rising labour costs.

**Safer, Smarter,  
Less Labour-Dependent**

Advanced Fryer Features:



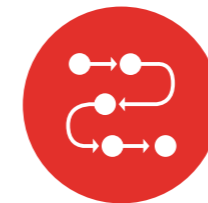
**Automatic Basket Lifts**

Hands-free precision frying cycles.



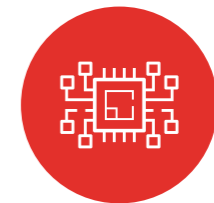
**10 Programmable Product Keys**

Easy, repeatable menu items automation.



**Multi-Stage Frying Heat Curves**

Smart temperature control sequencing for perfect texture.



**Adaptive Frying Technology**

Intelligent time load adjustment.

**IMPACT:**

Quick to train, easy to operate, safer for staff, better for morale

**UP TO 50%**

Time saving on staff training

**MAXIMUM  
UPTIME  
MINIMUM  
DISRUPTION**



# Downtime Isn't Just Idle Time It's Lost Revenue.

FRYGENIE is designed to keep your kitchen running reliably.



## Reinforced Tubular Frame Chassis

Handles the toughest kitchens with ease.



## Pressed Worktop With Rounded Corners

10/18 Stainless Steel; Worktop Hygienic and easy to clean the surface with rounded corners.



## Premium Certified Components

Meets international IEC, CE standards. Proven reliability under heavy work loads.

**CB Certified**

### IMPACT:

Benefits: Less downtime, minimal repairs, extended service life, and lower ongoing costs.

**UP TO 30%** Savings on maintenance & replacement costs

# Energy Costs Change, Your Efficiency Should Not



**SMART ENERGY MANAGEMENT**



**Standby Mode:**  
Reduces power draw during slow periods.



**Efficient Heating Systems:**  
Faster heat transfer, less waste.



**Rapid Recovery:**  
More batches per shift with lower energy use.



**Lower Carbon Footprint:**  
Efficiency that's good for your P&L and sustainability goals.

**IMPACT:**  
Lower utility costs every month while maximizing output per kWh or BTU.

**UP TO 20%** Savings on energy and utility bills

# EXCELLENCE, SERVED HOT



## High Efficiency Open Fryer



A robust, all-purpose fryer ideal for fries, chicken, and appetizers. Equipped with a gentle melt preheat cycle, adaptive frying technology, and a smart filtration alarm, it delivers consistency and oil protection with ease. Its user-friendly controller reduces training time, while the durable, easy-to-clean design handles heavy workloads effortlessly.



ADAPTIVE FRYING TECHNOLOGY



MELT MODE



STANDBY MODE



MULTI-STAGE PROGRAMMING



10 PROGRAMMABLE KEYS



EASY TO CLEAN

## High Efficiency Rack Fryer



A high-performance rack fryer built for fried chicken perfection. Its deep cold zone captures crumbs to preserve oil, while the easy-to-use automatic filtration system completes a full cycle in just 3 minutes and 30 seconds—minimizing downtime in busy kitchens. Advanced heat-curve frying ensures a tender interior and a crisp, golden crust every time.



MULTI-STAGE FILTRATION



ROBUST AND COMPACT DESIGN



AUTOMATIC BASKET LIFTS



MULTI-STAGE PROGRAMMING



FAST FRY POWER



EASY TO CLEAN



Single Vat

Double Vat

Triple Vat

- 10 Programmable Keys
- Adaptive Frying Technology
- Automatic Basket Lifts
- Multi-stage Time/Temperature
- Melt Mode
- Standby Mode
- Shake Prompt Alarm
- Oil Filtration & Disposal Alarm
- Boil-out Mode
- Integrated Multi-stage Filtration

**14L** – Perfect for Fries

Model	Vats	Baskets	Oil Capacity (L)	Power	Electric Power	Voltage	Temperature Range	Dimensions (mm)
<b>FG9-0114-C3X</b>	1	2	14	Electric	13 kW	380V/3PH/50/60 Hz	100 - 190 °C	400x900x1300
<b>FG9-0214-C3X</b>	2	4	14 + 14	Electric	13 + 13 kW	380V/3PH/50/60 Hz	100 - 190 °C	800x900x1300
<b>FE9-0314-C3X</b>	3	6	14 + 14 + 14	Electric	13 + 13 + 13 kW	380V/3PH/50/60 Hz	100 - 190 °C	1200x900x1300
<b>FG9-0114-C3X</b>	1	2	14	Gas	0.5 kW	220V/1PH/50/60 Hz	100 - 190 °C	400x900x1300
<b>FG9-0214-C3X</b>	2	4	14 + 14	Gas	0.5 + 0.5 kW	220V/1PH/50/60 Hz	100 - 190 °C	800x900x1300
<b>FG9-0314-C3X</b>	3	6	14 + 14 + 14	Gas	0.5 + 0.5 + 0.5 kW	220V/1PH/50/60 Hz	100 - 190 °C	1200x900x1300

**22L** – Perfect for Fries, Appetizers & Finger Food

Model	Vats	Baskets	Oil Capacity (L)	Power	Electric Power	Voltage	Temperature Range	Dimensions (mm)
<b>FE9-0122-C3X</b>	1	2	22	Electric	17 kW	380V/3PH/50/60 Hz	100 - 190 °C	400x900x1300
<b>FE9-0222-C3X</b>	2	4	22 + 22	Electric	17 + 17 kW	380V/3PH/50/60 Hz	100 - 190 °C	800x900x1300
<b>FE9-0322-C3X</b>	3	6	22 + 22 + 22	Electric	17 + 17 + 17 kW	380V/3PH/50/60 Hz	100 - 190 °C	1200x900x1300
<b>FG9-0122-C3X</b>	1	2	22	Gas	0.5 kW	220V/1PH/50/60 Hz	100 - 190 °C	400x900x1300
<b>FG9-0222-C3X</b>	2	4	22 + 22	Gas	0.5 + 0.5 kW	220V/1PH/50/60 Hz	100 - 190 °C	800x900x1300
<b>FG9-0322-C3X</b>	3	6	22 + 22 + 22	Gas	0.5 + 0.5 + 0.5 kW	220V/1PH/50/60 Hz	100 - 190 °C	1200x900x1300



Single Vat

Double Vat

Triple Vat

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**14L** – Perfect for Fries

Model	Vats	Baskets	Oil Capacity (L)	Power	Electric Power	Voltage	Temperature Range	Dimensions (mm)
<b>FG9-0114-C3S</b>	1	2	14	Electric	13 kW	380V/3PH/50/60 Hz	100 - 190 °C	400x900x1300
<b>FG9-0214-C3S</b>	2	4	14 + 14	Electric	13 + 13 kW	380V/3PH/50/60 Hz	100 - 190 °C	800x900x1300
<b>FE9-0314-C3S</b>	3	6	14 + 14 + 14	Electric	13 + 13 + 13 kW	380V/3PH/50/60 Hz	100 - 190 °C	1200x900x1300
<b>FG9-0114-C3S</b>	1	2	14	Gas	0.5 kW	220V/1PH/50/60 Hz	100 - 190 °C	400x900x1300
<b>FG9-0214-C3S</b>	2	4	14 + 14	Gas	0.5 + 0.5 kW	220V/1PH/50/60 Hz	100 - 190 °C	800x900x1300
<b>FG9-0314-C3S</b>	3	6	14 + 14 + 14	Gas	0.5 + 0.5 + 0.5 kW	220V/1PH/50/60 Hz	100 - 190 °C	1200x900x1300

**22L** – Perfect for Fries, Appetizers & Finger Food

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<b>FE9-0322-C3S</b>	3	6	22 + 22 + 22	Electric	17 + 17 + 17 kW	380V/3PH/50/60 Hz	100 - 190 °C	1200x900x1300
<b>FG9-0122-C3S</b>	1	2	22	Gas	0.5 kW	220V/1PH/50/60 Hz	100 - 190 °C	400x900x1300
<b>FG9-0222-C3S</b>	2	4	22 + 22	Gas	0.5 + 0.5 kW	220V/1PH/50/60 Hz	100 - 190 °C	800x900x1300
<b>FG9-0322-C3S</b>	3	6	22 + 22 + 22	Gas	0.5 + 0.5 + 0.5 kW	220V/1PH/50/60 Hz	100 - 190 °C	1200x900x1300

**High Efficiency Rack Fryer**



**PURE CRUNCH,  
SUCCULENT  
FLAVOR**



Single Vat



Double Vat

- 10 Programmable Keys
- Adaptive Frying Technology
- Automatic Basket Lifts
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**32L** – Perfect for Bone-In Fried Chicken

Model	Vats	Capacity	Oil Capacity (L)	Power	Electric Power	Voltage	Temperature Range	Dimensions (mm)
<b>FER-0132-C3X</b>	1	5 Head	32	Electric	17 kW	380V/3PH/50/60 Hz	100 - 190 °C	400x900x1500
<b>FER-0232-C3X</b>	2	5 + 5 Head	32 + 32	Electric	17 + 17 kW	380V/3PH/50/60 Hz	100 - 190 °C	800x900x1500
<b>FGR-0132-C3X</b>	1	5 Head	32	Gas	0.5 kW	220V/1PH/50/60 Hz	100 - 190 °C	400x900x1500
<b>FGR-0232-C3X</b>	2	5 + 5 Head	32 + 32	Gas	0.5 + 0.5 kW	220V/1PH/50/60 Hz	100 - 190 °C	800x900x1500

**MORE THAN A FRYER**

**FRY SMARTER.  
FRY PROFITABLY.**

