



*Guests always remember good fries.*

**E** English  
V 2.0

**GASTROFRIT®**



**Olfo®**

Optimizing lifetime of frying oil

## The Olfo fryer

### The Olfo fryer covers all of your frying requirements



The Olfo is designed for use in the system catering industry. Its ease of use and stable construction are ideal to cope with rough handling by its users. Baskets and vulnerable surfaces have been braced and reinforced. With an audible alert system and automatic basket lifting, everyday deep-frying is a simple task. The appliance will also calculate the frying time and specified frying quality if required.

Its new oil management system is aimed at no longer having to change the oil, provided that the system is used every day and often enough to be able to top up

the regenerated frying oil with fresh oil. Thanks to the electronic temperature monitoring function, in conjunction with the automatic filtration system, the frying oil is treated gently and regenerated.

### Putting together the optimum appliance with options

Put together your own personal deep-fryer. You can select everything from a budget fryer for mobile snack bars to a high-quality appliance for system catering. Thanks to our modern assembly infrastructure, all features are available as options. Specially designed appliances are also part of our standard service. For gourmet restaurants we offer fryer baskets for „matchstick fries,“ and our electronics can be programmed for special deep-frying techniques such as „tempura fried.“ We can provide special baskets with fish grids for fish restaurants, etc.

## Control box with all electronic components

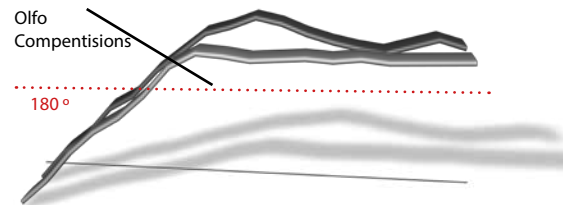
### Top of the range

The sturdiness and reliability of its appliances are among the key strategic elements of Gastrofrit®. We achieved this through the control unit or fitting box redesigned in 2008. A modular control unit for simple replacement is ideal for the international service business. As a result, we can guarantee first-level support, i.e. the simple replacement of the control unit provided locally by semi-professionals. The fitting box is a self-contained unit containing all electronic and control-related components. The electronics and associated software are continuously updated and modern features such as Wi-Fi are added.

All Gastrofrit® floor-standing models and even the pasta cooker are controlled by means of the same, standardized fitting box. It can also be used to control appliances from other manufacturers. All electrical connections are plug-in connections and the unit is easily installed.

### Advantages of the new fitting box:

- All parts follow the plug-in principle (e.g. the oil check can be retrofitted.)
- Two-line display in real time, for the complete display of instructions and error information
- Standby function: (time-programmable, step-



by-step temperature reduction)

- With the latest SSR (solid-state relay) pulse switch. Compared with mechanical switches, you make massive electricity savings.
- In conjunction with temperature measurement using the PT-1000, control and monitoring are unsurpassed.
- The control unit is equipped with Wi-Fi and USB ports.
- All user controls are logical and simple to use. Information is displayed in a convenient format and supported by audible alerts.
- The display can be operated up to 3 meters away from the fitting box.
- No programming and no expertise are required.
- Ultra-simple operation using the membrane keyboard.

## Automatic oil filtration

The focus of the OLFO Engineering and Development was placed on the regeneration of frying oil. The decades of experience in deep fat fryer manufacturing was drawn on significantly here.

The newly developed oil filtering system offers the possibility of cleaning the frying oil at the touch of a button. The oil is drained with an electric drain tap and, at the same time, filtered with the filtering system and regenerated in the lower area. In the first instance, the frying oil, in a hot state, is filtered in a collection container using a heat-resistant nonwoven fabric. During this process, the finest particles of dirt in the micro range (40 µm) are removed.

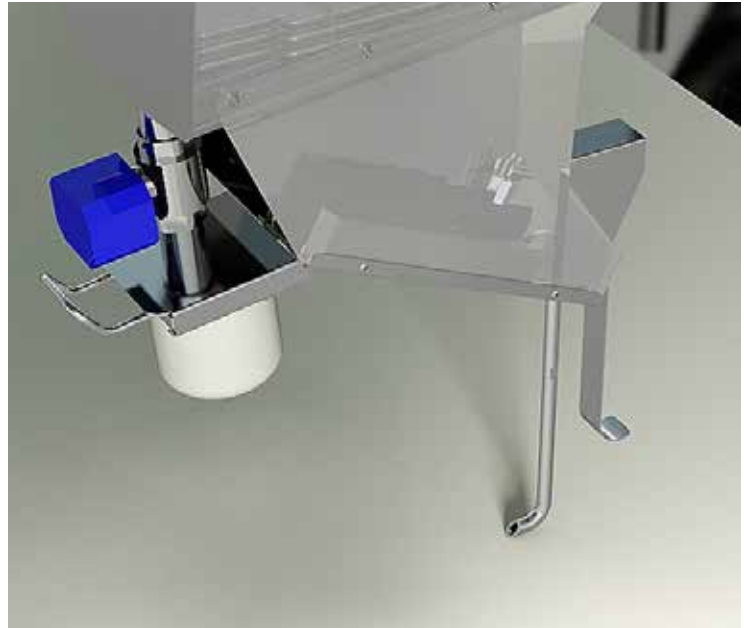
The precleaned oil is drawn through the filter using a high-performance pump unit. Microscopically small odour particles are absorbed.

The continuous heating of the particles significantly shortens the service life of the frying oil. The filtration can be performed shortly after rush hour,

e.g. after lunchtime business, with the hot oil.

Following this process, the oil is once again ready to be used, even after intensive use. With the automatic oil filtering system and the correct application, the polar fractions of 22% are not exceeded. The filtering process is controlled and monitored electronically. The pans are automatically opened one after the other and the oil is continuously filtered and regenerated. The aim is to no longer replace the oil but instead only top it up.

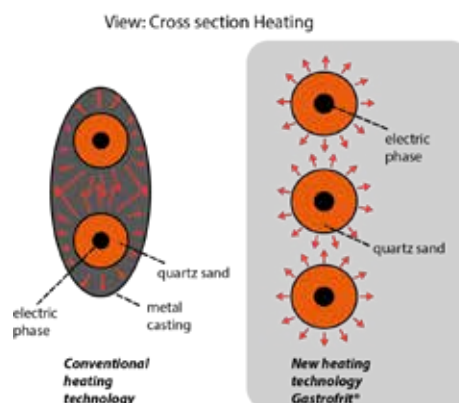
*In conjunction with the heating system, which can be disconnected, cleaning is simple, quick and convenient. It is certainly of advantage when the cleaning aspect of a device is taken into account when it is purchased. Request our profitability calculation.*



## Intelligent heating technology

Energy output governed and controlled via the heating is the most important measure to extend the service life of the oil. Deep fat fryers that distribute their energy over surfaces that are too small harm the frying oil from the very first use. There is a risk of elevated acrylamide, which represents an increased risk of cancer. Gastrofrit® heats the oil with a three-section heating system and has the greatest possible heating surface. The energy is distributed over the surface and does not reach the value of over 2.2 watts per cm<sup>2</sup>.

*Standby function with energy reduction can be set individually.*



## Watchvolume



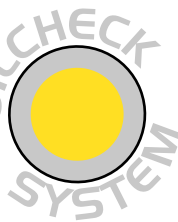
### Quality assurance

Fries are a good example of the quality comparisons that guests make. With the new Watch Volume system from Gastrofrit®, quality is predefined by management and can be guaranteed with a simple quality assurance scheme.

### The Watch Volume system

The electronics calculate the frying time depending on fill level. When the preset frying quality has been achieved, the basket is automatically lifted out of the tank or the user is notified by means of an audible alert. (The volume of the audible alert can be adjusted.)

## Oil-check system (sensor)



### Continuous electronic measurement

*The third generation of our Oilcheck system is being rebuilt and developed. It corresponds to the latest technology and corresponds to the electronics. The data can be evaluated statistically. The built-in Oilcheck, 3rd generation will be available from summer 2022.*

*The frying oil is often disposed of too soon. The person responsible wants to be on the safe side and judges oil that has become dark or that has been used for a long time to be bad. The savings that can be achieved with precise measurement are enormous. Other advantages of the integrated oil-check system:*

*Advantages at a glance:*

- *No carry-over of oil from one tank to another leading to incorrect values, as with a handheld device.*
- *No incorrect measurements resulting from measurements taken on highly contaminated surfaces, as with a handheld device.*
- *An external device is no longer required.*
- *Manipulation is not possible.*
- *Discreet results output.*
- *Can be linked to a quality assurance system.*
- *A result is calculated with precise temperature measurement (PT-1000).*
- *Display of the polar content in percent.*
- *According to return-on-investment calculations, it pays for itself within 5– 14 months.*
- *Thousands of measurements are calculated and used for the result.*

## Power heater



### More power for kitchen professionals

The power heater is a heater that can also be retro-fitted. Efficiency is increased by approx. 30%. In a very busy kitchen it is well worth fitting one, as you get a high-precision, high-performance appliance. In a normally busy kitchen the power heater makes no difference. We have dispensed with imprecise mechanical control circuits and use energy pulses instead. Our power heater technology is constructed according to our savings guidelines and does not cause the oil to overheat or to deteriorate unnecessarily.

## Plug-in heater



The heat transfer from a heater located directly in the oil medium is still one of the quickest and most efficient methods. The energy is emitted almost entirely directly. The disadvantage is the effort involved in cleaning.

Cleaning the fryer is usually the most time-consuming and unpleasant task. With the option of the plug-in and removable heater, it can be easily cleaned in the wet area. The heater is dishwasher-proof. The tank is also rendered easily accessible. In addition, the heater bars can be left to soak overnight if required. Dirty heater bars have a seriously insulating effect and shorten service life.

Advantages at a glance:

- The interior of the fryer is easily accessible and easy to clean.
- The heater goes in the dishwasher.
- Service-friendly.
- The changeover to a power heater is possible at any time.

## Investitionsrechnungen

Brand		Gastrofrit®	competitors NL	competitors US
Model		F3-1200		
Not take into account inflation				
Price without deductions				
	Fryers	21882.00	29950.00	28861.00
	Computer	2100.00	6108.00	-
	filter systems	3742.00	4350.00	4019.00
	Oil control integrated as sensor (Oelcheck)	1950.00	no	no
purchase price		27724.00	40408.00	32880.00
Difference to Gastrofrit			12684.00	5156.00
Specifications				
Energy consumption	kW	42.4	51	44
Content per pan	liter	2x9/2x17	3x15	2x11/2x22
		52	45	66
Operating costs for three days		EURO	EURO	EURO
Oel/ initial filling	per liter €	1.7	88.40	76.50
Difference in the initial filling			-11.90	23.80
Additional supplement p. day	per liter €	1.70	6.50	6.50
Operating in four hours	kW x12h à €	0.29	49.18	59.16
Four hours in standby (10%)	kW x12h à €	0.29	4.92	5.92
Operating costs in three days		181.81	167.06	216.16
Operating costs for a month (30 days)		1'818	2'386	2'788
Operating costs for one year (360 days)		21'817	28'636	33'456
Difference in annual operating costs			6'819	11'640
Operating costs over seven years		152'718	200'454	234'195
Cost of fryers		27'724	40'408	32'880
Total cost		180'442	240'862	267'075
Differences in total costs seven years			60420	86633
* Cost of service / repairs and financing not included				
Through regular cleaning of frying oil, the cost of cooking oil can be reduced by 25-40%.				
Therefore, it is strongly recommended to invest in automation pump and filter.				
Hourly output during frying of French fries:		108kg	96kg	98kg

### Comments on statistics

Standstill times have a serious effect on turnover, cash flow and profits.

Gastrofrit offers an electronic standby function, whereby the deep fat fryer continuously reduces the temperature at quiet times and saves energy.

In conjunction with the WatchVolume, efficient working is possible despite the standby temperature.

1. The user can activate the lifting function button.
2. The pan is heated.
3. Frying takes place.
4. Basket is lifted out of the pan and the user is notified acoustically.

This is a huge advantage compared with well-known competitors.

Experience clearly shows that the basket lifting facility reduces stress in the kitchen and ensures that the fried food is continuously of the highest quality.

Cleaning is no longer a big, complicated and unpleasant task, and requires a maximum of 10 minutes in total. The automated filtration significantly extends the service life of the frying oil.

## Versions



### Version A

- 2 x 17 liter
- 2 x 9 liter



### Version B

- 3 x 17 liter

Key data	Standard	Powerheater
Power:	2 x 7.2 kW and 2 x 14 kW	2 x 9.8 kW and 2 x 18 kW
Amps:	2x11 A + 2x21 A	2x15 A + 2x25 A
Volts:	4x3x400V,3PNE	4x3x400V,3PNE
Oil capacity:	52 liters	52 liters
Fryer baskets:	4 - 6	4 - 6
Hourly output	2 x 17 kg frozen fries/h 2 x 37 kg frozen fries/h	2 x 23 kg frozen fries/h 2 x 50 kg frozen fries/h

Key data	Standard	Powerheater
Power:	3 x 14 kW	3 x 18 kW
Amps:	3x21 A	2 x 26 A
Volts:	3 Stck. 3x400V,3PNE	4 Stck. 3x400V,3PNE
Oil capacity:	51 Lt	51 Lt
Fryer baskets:	3 - 6	3 - 6
Hourly output	3 x 37 kg frozen fries/h	3 x 50 kg frozen fries/h



### Version C

- 1 x 17 liter
- 4 x 9 liter



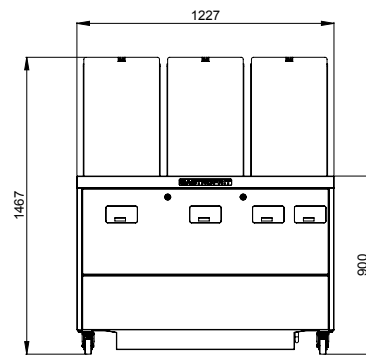
### Version D

- 1 x 17 liter
- 2 x 9 liter
- Keep-warm area

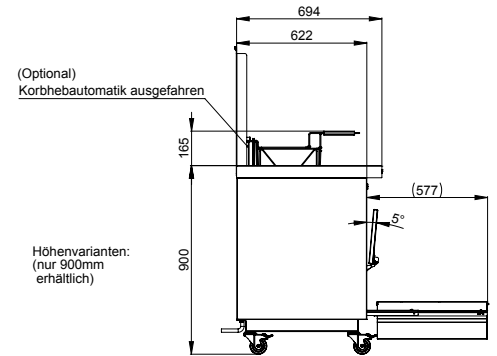
Key data	Standard	Powerheater
Power:	4 x 7.2 kW und 1 x 14 kW	4 x 9.8 kW und 1 x 18 kW
Amps:	1x21A + 4x11A	1x26 A + 4x15 A
Volts:	5 Stck. 3x400V,3PNE	5 Stck. 3x400V,3PNE
Oil capacity:	53 Lt	53 Lt
Fryer baskets:	5 - 6	5 - 6
Hourly output	4 x 17 kg frozen fries/h 1 x 37 kg frozen fries/h	4 x 23 kg frozen fries/h 1 x 50 kg frozen fries/h

Key data	Standard	Powerheater
Power:	2 x 7.2 kW und 1 x 14 kW	2 x 9.8 kW und 1 x 18 kW / 1 x 1.1 kW
Amps:	1x21A + 2x11A	1x26A + 2x15A
Volts:	3x3x400V,3PNE 1x230 V,PNE	3x3x400V,3PNE 1x230 V,PNE
Oil capacity:	32 Lt	32 Lt
Fryer baskets:	3 - 4	3 - 4
Hourly output	2 x 17 kg frozen fries/h 1 x 37 kg frozen fries/h	2 x 23 kg frozen fries/h 1 x 50 kg frozen fries/h

- ☺ Plasma air cleaner
- ☺ Plug-in heater Option
- ☺ Watch Volume Option
- ☺ Automatic basket lift
- ☺ Oil-check system
- ☺ Automatic oil filtration
- ☺ Power heater
- ☺ Integrated fire extinguisher
- ☺ Integrated keep-warm area
- ☺ Energy optimization
- ☺ Service kit as a case for semi-professionals
- ☺ Service contract / Extended warranty
- ☺ Training / Service training

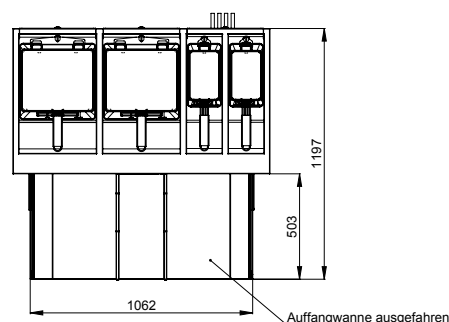


VORDERSEITE

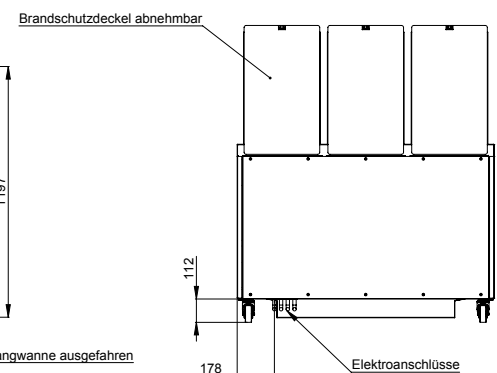


SEITENANSICHT von LINKS

DRAUFSICHT



RÜCKANSICHT



## Air purification (disinfection) without exhaust air

### Plasma ventilation system

Particularly in restaurants where, for various reasons, ventilation systems cannot be fitted throughout the building or on the façades to the roof (for example in listed buildings), our plasma compact ventilation systems provide optimum solutions: they enable fat-free and odour-free kitchen exhaust air to be discharged directly into the open.

Our plasma technology eliminates even the smallest gaseous and organic carbon compounds during supply air, air-circulation or exhaust air processes – for instance, odour and fat molecules, viruses, bacteria and spores. An optional blue-smoke filter can be used for optimum smoke treatment.

Air is cleaned in three stages:

The pre-filter for coarse dirt and preparing the next stages

The plasma stage, eliminating germs from the pre-filtered air and completely destroying fats

For good measure, the final stage, which contains an active carbon filter and traps odorous substances that have not yet been oxidised

Our DC circulation fans are continuously controllable, leaving them virtually silent and highly efficient.

Subject to the relevant regulations, they can also be used as air-circulation systems for small volumes of exhaust air, which means they can be implemented in your front cooking systems anytime, anywhere.



## Made in Switzerland



### A company you can trust

For 28 years the deep-fryer manufacturer Gastrofrit® has been making high-quality fryer products and offering them for sale internationally. The recipe for success: continuity in product development, customer-oriented behavior, the continuous regeneration of the entire company, and not least the corporate culture of a traditional family business.

### Philosophy

We want to combine the flexibility and customer orientation of a founder-owned business with the professionalism and management expertise of an industrial company. Highly qualified employees, flat structures, and modern machinery, coupled with effective project and quality management, form the basis for our success.

### Return on investment

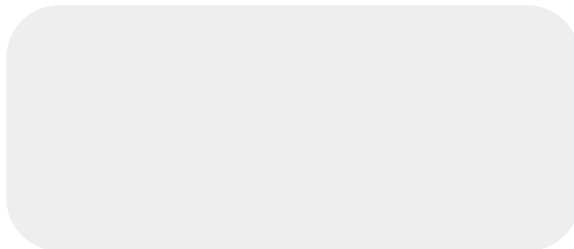
The F-3-1200 treats oil gently. Consequently, its service life is extended many times over. Oil is frequently disposed of too soon, as it becomes darker after use for a lengthy period. With electronic quality measurement, disposal takes place at the correct time. The aim should be no longer to have to dispose of oil. A large heating surface and, above all, precise temperature control that uses smart switching technology are essential. With the modern control unit from Gastrofrit®, energy is emitted to the medium in pulses, so the oil is heated gently. Significant temperature fluctuations and major overheating are thus prevented. Our heater sits directly in the medium. A deep-fryer is dependent on 100% of the energy being transferred directly to the oil when required, as otherwise the oil is subject to excessive temperature fluctuations when frozen food is added. We are delighted to have found customers and partners who pursue a long-term investment strategy and recognize the importance of sustainable investment.

### Made in Switzerland

Swiss quality means added value in our industry too. We guarantee that over 90% of our value creation happens in Switzerland. The production of the appliances, including the heater, oil check and oil filtration system, takes place in Switzerland.

## Contacts

local dealer



address: Gastrofrit AG  
Weiherstrasse 11  
CH - 9400 Rorschach  
Switzerland

phone: +41 71 855 80 70

web: [www.gastrofrit.ch](http://www.gastrofrit.ch)

email: [info@gastrofrit.ch](mailto:info@gastrofrit.ch)

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