



Olfo[®]

Optimizing lifetime of frying oil

GASTROFRIT[®]



Business strategy

Reliability, innovation and quality are our values. Our origin is sheet metal and metal processing. Our future is complex services around the design of fryers and pasta cookers and their complementary products for the catering sector.

The Gastrofrit wants to be a leader in the European market as a manufacturer of deep fryers and Pastacooker for the catering sector. Our customers should be convinced of the quality of our products and services.

The cooperation with the Gastrofrit should be as simple and uncomplicated as if we were part of the customer's organization. Our company wants to offer secure jobs in the medium and long term and to be an attractive employer. Our employees should enjoy an interesting work.

Gastrofrit is used internationally and is intended to be a global synonym for high quality and reliability.

philosophy

We want to combine the flexibility and customer focus of a parent company with the professionalism and management expertise of an industrial company.

High qualification of the employees, flat structures and a modern machine park coupled with a strong project and quality management form the basis for our success.

Attractive jobs with interesting and varied tasks as well as a good working atmosphere attracts willing, dynamic and optimistic employees.

We want to have fun at work.

Don't waste frying oil anymore



Deep fryer with membrane filter.

Olfo
Optimizing lifetime of frying oil



Savings of over 65% on frying oil

In the United States, it is common for restaurants to completely replace their frying oil every third day. However, is this truly the state of the art? Definitely not. Hi! I am Alexander Schlegel, the CEO of Gastrofrit, Switzerland. With over 30 years of experience in producing deep fryers for the professional sector, we have partnered with two prestigious Swiss universities to develop a revolutionary deep fryer known as OLFO. This groundbreaking technology features a innovative membrane that continuously regenerates the frying oil, eliminating the need for frequent disposal. By simply absorbing impurities, the oil can be conveniently and responsibly disposed of. The implementation of OLFO not only nurtures sustainability, but also yields significant cost savings for restaurants through efficient oil management. In fact, we are proud to announce that in March 2024, we will be introducing our first fryers to a prominent restaurant chain in Houston, Texas. As we expand into the US market, we are actively seeking strategic partners and investors. Join us on our journey to success as we collaborate with Caste Placement. Together, let's redefine the future of frying.

I would like to introduce you to a new product that will revolutionize commercial kitchens worldwide. The company Gastrofrit AG from Switzerland has developed a deep fryer with a membrane that keeps the frying oil at the highest quality. The deep fryer is called OLFO. It optimizes the lifetime of the frying oil. We carried out the development with a Swiss university. It is a membrane that continuously regenerates the frying oil in the nano range. This means that the frying oil does not have to be replaced and disposed of every third day. This means a saving of 65% in frying oil.



Guests always remember good fries.

Annual savings worldwide

This statistic shows the global consumption of vegetable oils from 2013/14 to 2020/21. In 2020/21, sunflowerseed oil consumption amounted to 19 million metric tons worldwide. Global vegetable oil production amounted to around 209.14 million metric tons in 2020/21.	Tons of million liters of cooking oil	factor	tons
	209.14	1'000'000	209'140'000



Market analysis with the eight largest restaurant chains

How much would we save on frying oil if the 8 largest restaurant chains switched to OLFO.

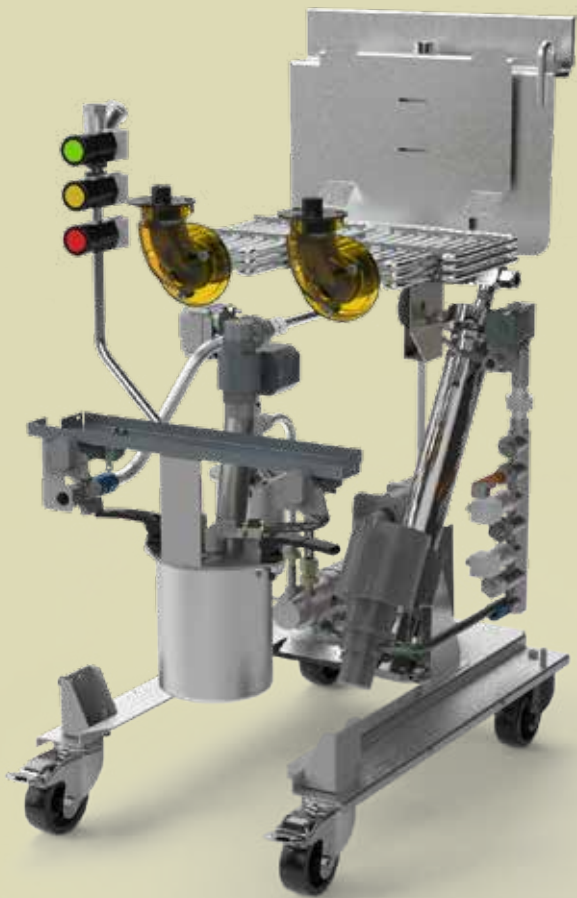
Monthly consumption of frying oil per restaurant	savings %	Savings per unit
411 US gal	75%	308.25

the eight larg	Number of locations	OLFO E3 per unit	Savings on fryer oilper year
McDonald's	38'695		
KFC	24'104		
Burger King	19'500		
Taco Bell	7'363		
Wendy's	6'828		
Jollibee	5'900		
Hardee's	5'812		
Popeyes	3'451	3	US gal 413'004'447

Profit OLFO/year

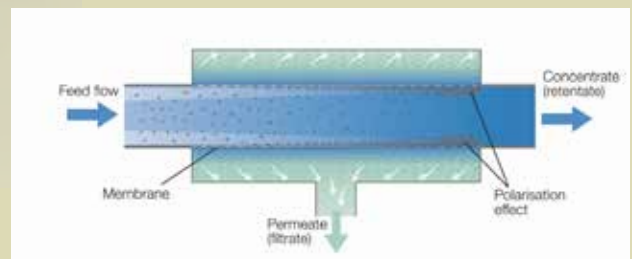
Restaurants like McDonald's, Burgerking, KFC	OLFO Frying center per restaurant	Restaurant waste: oil in gallons per month	Restaurant cost: oil/month	costs per year	profit per year
normal	3	312	\$ 6'318.00	\$ 75'816.00	
OLFO	3	45	\$ 911.25	\$ 10'935.00	\$ 64'881.00





How this modern oil cleaning system works

The regeneration unit is located in the lower part of the deep fryer. A pump is used to build up pressure, forcing the frying oil through a coarse filter and then through the membrane. The membrane separates the pollutants in the nano range. Similar to a catalytic converter. The pre-filter catches large residues and must be emptied and cleaned from time to time. Membrane technology has major advantages. It does not work like a mechanical filter, but separates the substances using a flow technique. This means that the structure of the membrane honeycomb remains intact for weeks and only needs to be replaced after 6 months. Membranes are used to expel the air in the aircraft almost germ-free after air conditioning. To turn salt water into fresh water. To produce beer without alcohol.



OLFO fryer from Gastrofrit® is a revolutionary frying center that optimizes the frying process by using energy efficiently. Thanks to a unique technology, the oil becomes an infinite resource that is used without chemicals or additives. This approach ensures significant savings and is an example of true sustainability in the food service industry.



Advantages OLFO Membrane

Cleaning deep fryers is reduced to a minimum

Cleaning deep fryers is a necessary but often dreaded task in the restaurant industry, impacting operational efficiency and profitability. The traditional manual process is labor-intensive, time-consuming, and can pull staff away from critical tasks like food preparation and customer interaction, often requiring work outside of peak hours. This not only affects the bottom line but also presents safety challenges associated with handling hot oil. The good news is that technological innovations, such as the OLFO membrane system, offer a more efficient and effective solution.



The OLFO membrane system represents a significant advancement in deep fryer maintenance through continuous oil regeneration. By filtering and cleaning oil while it remains in the fryer, this technology eliminates the need for manual filtration, drastically reducing cleaning time and associated labor costs. This streamlined approach not only saves valuable resources but also enhances kitchen safety by minimizing the risk of burns and injuries associated with handling hot oil.



The reduction in manual cleaning efforts offered by the OLFO system translates to increased productivity and improved employee morale. By automating the filtration process, staff can focus on more value-added tasks, such as customer service and food preparation, leading to a more positive and efficient work environment. This shift allows employees to concentrate on their core responsibilities rather than being burdened by a tedious and potentially hazardous task.

Ultimately, embracing technologies like the OLFO membrane system allows restaurants to optimize their operations, enhance customer satisfaction, and improve their bottom line. By streamlining kitchen processes, restaurants can dedicate more time and resources to delivering an exceptional dining experience, fostering customer loyalty, and gaining a competitive edge in the market. In conclusion, continuous oil regeneration with the OLFO membrane represents a smart investment for restaurants seeking to improve efficiency, safety, and profitability.

Reduction of acrylamide

Our quest for healthier eating, one important aspect often overlooked is acrylamide formation in our food. Did you know that acrylamide can form when starchy foods are cooked at high temperatures? Let's dive deeper into how we can make smarter choices in the kitchen.

Introducing intelligent heating control technology. This innovative approach allows us to optimize energy use while cooking. By carefully managing the heat, we can reduce the harsh conditions that lead to the formation of acrylamide in our meals.

Another essential strategy is to protect our frying oils. With our advanced techniques, the oil can be preserved during prolonged use. Instead of constantly reheating burnt residue, we remove it, ensuring a cleaner, healthier frying experience.

By making these small but impactful changes, we not only improve the nutritional quality of our food but also contribute to our overall well-being. Let's embrace these methods and take a step toward a healthier lifestyle together.



Allocate more time for sales and guests.

The reuse of frying oil is a game-changer for businesses in the food industry, particularly for restaurants and food trucks. Using oil multiple times not only maximizes its value, but it also significantly reduces the frequency of purchases. This means that restaurants can divert their financial resources towards other essential areas, such as improving customer service or enhancing the dining experience. By lowering the amount of fresh oil needed, establishments can effectively streamline their operational costs.

In addition to financial savings, the reduction in purchasing efforts is a major benefit. When restaurants utilize the same frying oil repeatedly, they can minimize the time and effort spent on sourcing and ordering new supplies. This simplification allows staff to focus their attention on more important tasks, such as food preparation and customer interactions. By cutting down on the frequency of these tasks, businesses can increase overall efficiency and productivity in their operations.

Moreover, the impact on storage space cannot be overlooked. Frying oil, especially in large quantities, requires adequate storage facilities to maintain its quality. By reusing oil, restaurants can significantly reduce the amount of storage space needed for unused oil. This not only allows for a more organized storage environment but also opens up space for more critical inventory items, like fresh ingredients or other supplies. Less clutter in the kitchen translates into a smoother workflow and enhanced efficiency.



The transportation and logistics costs associated with frying oil can also be a significant burden on food businesses. Frequent deliveries of fresh oil can rack up substantial shipping expenses. However, by reusing frying oil, restaurants can optimize their logistics. Fewer deliveries mean reduced transportation costs, which can lead to significant savings over time. This efficiency can ultimately contribute to an establishment's bottom line, allowing for more competitive pricing and improved profit margins.

In conclusion, the continuous reuse of frying oil brings a multitude of advantages. From reducing internal costs and saving on storage space to streamlining purchasing efforts and minimizing transportation expenses, the benefits are clear. Businesses in the food industry should consider implementing oil reuse practices, as this not only enhances operational efficiency but also contributes positively to overall profitability. Adopting these strategies can lead to a more sustainable and cost-effective operation, supporting long-term success in a competitive market.

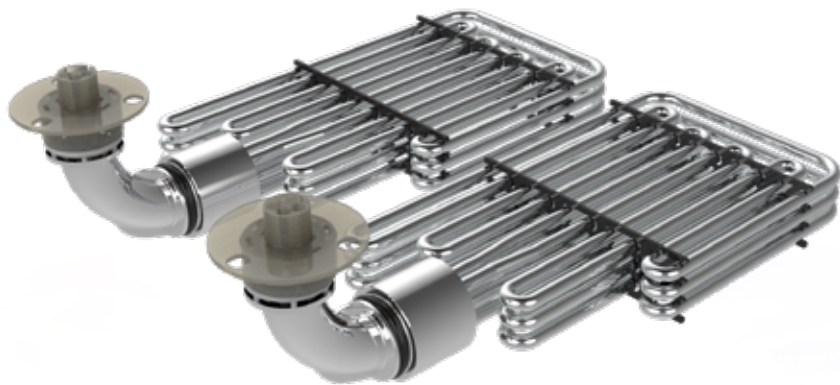


Frying computer WatchVolume

In many areas of gastronomy and especially in the kitchen, the effort of quality control is high. French fries are a good example of quality comparisons. It has been found that different users perceive the quality of French fries diversified. Yellow greasy French fries that have been fried too little are often served for time constraints. With the new Watch Volume System from Gastrofrit, the person in charge prescribes the quality once and saves it. This can be achieved by pressing the desired arrow key for 10 seconds. A simple way to define the quality. Our electronics calculates the quantity-dependent time for the quality you have specified.

The Watch Volume System

- The electronics calculates the frying time based on the filling quantity.
- When the specified frying quality is reached, the basket is lifted out of the bath by means of automatic lifting or the user is informed with an acoustic tone. (The volume of the acoustics can be adjusted)

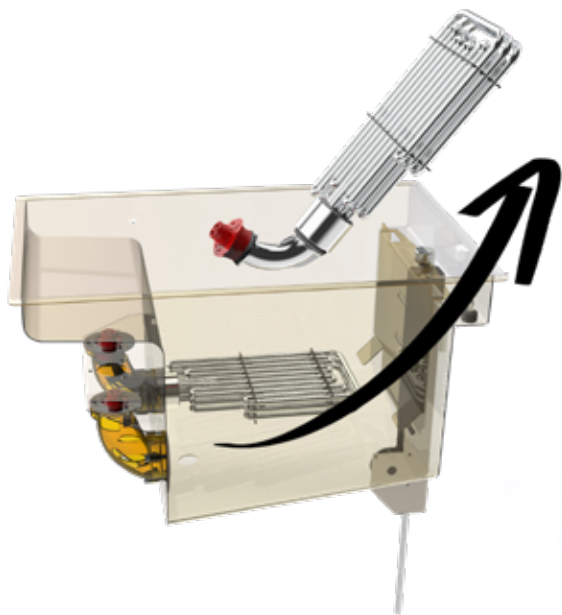


Power heating

More power for kitchen professionals

In connection with the new Fittingbox you get a power heating offered at the same time. You therefore have a precise high performance device. Depending on the situation, you can deep-fry up to 50 kg of frozen French fries in one hour. Or benefit from the intelligent stand-by function and the economical SSR technology at a quiet time. Our power heating technology is intelligently designed and does not unnecessarily overheat or wear expensive frying oil.

You decide on a new fryer of the second generation and want to fry first with the conventional power. Do you want to try a heater with more power? No problem, call us. We will send you the power heater. You can use these and just start. Our fitting box detects the power heating and regulates it with the temperature sensor (PT-1000).



Removable heating

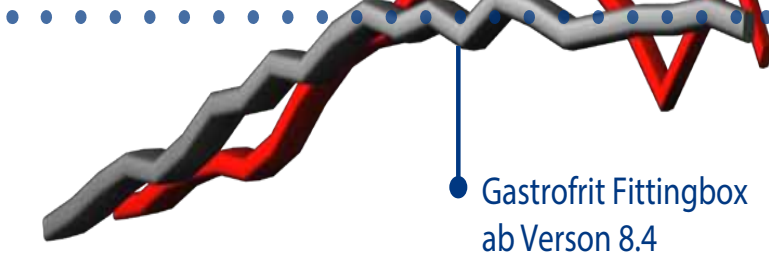
daily cleaning = 10 minutes

The heat transfer from a heater, which is located directly in the medium of oil, is still the most efficient and fastest method today. The energy is released almost 100% directly. The disadvantage is the cleaning effort. Cleaning the fryer is usually the most expensive and uncomfortable work in the kitchen. Above all, the cleaning of the heating elements and the interior under the heater is tedious. In the 2nd generation fryer, the heater is optionally removable and thus easy and efficient to clean in the wet area. The heating is suitable for dishwashers. The pan area is thus easily accessible. In addition, the heating elements can be inserted if necessary.

The advantages:

- Fryer interior is easy to reach and clean
- Heating goes into the dishwasher
- serviceability
- Changing to a power heater is possible at any time

170°



The advantages:

- Oil does not burn on the heater (no blackening and inhibiting acrylamide).
- Greatest possible protection of the oil.
- Standby function.

Gentle energy release

Regulated and controlled energy delivery via the heater is the most important method to extend the oil life. Fryers that disperse their energy on a too small surface damage the frying oil at first use. The risk of increased acrylamide is given, which is considered an increased risk of cancer. Gastrofrit® heats the oil with a three-register heater and has the largest possible surface area of the heater. The energy is distributed over the surface and does not reach the value above 2.2 watts per cm².

Standby function with energy reduction is individually adjustable.



Automatic safety drain

The automatic safety device is a ball valve that can be opened and closed automatically with a motor. The process is electronically controlled and monitored. The lower door remains closed and the hot frying oil can be safely drained into the lower tank. In operation, you often have no time to let the frying oil to cool down and then drain the oil. With the automatic discharge, this process can be safely, controlled and carried out in a hot state.

The safety aspect of the Gastrofrit is self-contained. In the event of a power failure or power interruption or when the device is switched off, the automatic safety drain is always closed with a flash battery. If the frying oil is to be de-energized, the ball valve can be opened manually.

In conjunction with the automatic filtration, the automatic safety drain is a closed, intelligently controlled system.

The advantages:

- Safety when draining hot frying oil.
- When the fryer is switched off, the drain valve closes automatically.
- Automated closed system with automatic filtration (option).

Investment calculation



OLFO E1 Deep Fryer with Membrane-Filtration

Calculation of savings on frying oil

Monthly consumption of frying oil	savings %	price per US gal of frying oil
75 US gal	75%	\$ 23.40
150 US gal	75%	\$ 21.00
225 US gal	75%	\$ 19.27
300 US gal	75%	\$ 17.94
600 US gal	75%	\$ 16.62

price calculation month	standard costs	Savings per month	oil costs with OLFO Membrane
75 US gal consumed per month	\$ 1'755.00	\$ 1'316.25	\$ 438.75
150 US gal consumed per month	\$ 3'150.00	\$ 2'362.50	\$ 787.50
225 US gal consumed per month	\$ 4'335.75	\$ 3'251.81	\$ 1'083.94
300 US gal consumed per month	\$ 5'382.00	\$ 4'036.50	\$ 1'345.50
600 US gal consumed per month	\$ 9'972.00	\$ 7'479.00	\$ 2'493.00

OLFO E1

	<i>List price \$</i>
device	\$ 7'750.00
Olfo Membrane-filtration	\$ 16'100.00
Total	\$ 23'850.00

Calculation of amortization period

	units of fryers	months
75 US gal consumed per month	1 OLFO E1	18
150 US gal consumed per month	1 OLFO E1	10
225 US gal consumed per month	2 OLFO E1	15
300 US gal consumed per month	3 OLFO E1	18
600 US gal consumed per month	4 OLFO E1	13

OLFO E3 Deep Fryer with Membrane-Filtration

Calculation of savings on frying oil

Monthly consumption of frying oil	saving %	price per US gal of frying oil
300 US gal	75%	\$ 23.40
600 US gal	75%	\$ 21.00
900 US gal	75%	\$ 19.27
1200 US gal	75%	\$ 17.94
1500 US gal	75%	\$ 16.62

price calculation month	standard costs	Savings per month	oil costs with OLFO Membrane
300 US gal consumed per month	\$ 7'020.00	\$ 5'265.00	\$ 1'755.00
600 US gal consumed per month	\$ 12'600.00	\$ 9'450.00	\$ 3'150.00
900 US gal consumed per month	\$ 17'343.00	\$ 13'007.25	\$ 4'335.75
1200 US gal consumed per month	\$ 21'528.00	\$ 16'146.00	\$ 5'382.00
1500 US gal consumed per month	\$ 24'930.00	\$ 18'697.50	\$ 6'232.50

OLFO E3

	<i>List price \$</i>
device	\$ 39'850.00
Olfo Membrane-filtration	\$ 48'300.00
Total	\$ 88'150.00

Calculation of amortization period

	units of fryers	months
300 US gal consumed per month	1 OLFO E3	17
600 US gal consumed per month	1 OLFO E3	9
900 US gal consumed per month	2 OLFO E3	14
1200 US gal consumed per month	2 OLFO E3	11
1500 US gal consumed per month	3 OLFO E3	14





Sustainability

Sustainability is a crucial topic in today's world, and its importance extends to every industry, including professional kitchens. One of the most energy-intensive and environmentally harmful pieces of equipment found in these kitchens is the deep fryer. This appliance not only consumes an enormous amount of gas or electricity but also requires vast quantities of frying oil, which is often disposed of every third day. This practice not only leads to significant waste but also involves the use of high-quality oil that must adhere to quality-assured processes. The impact of these practices on the environment cannot be ignored.

The dominance of deep-fried products in many restaurant me-



nus, such as French fries, chicken wings, and fish patties, exacerbates this issue. However, there is hope for change. Researchers from ETH University, ZHAW University, and Gastrofrit AG have embarked on a mission to revolutionize the deep frying process. Their innovative approach aims to enhance efficiency, sustainability, and environmental consciousness, providing restaurants with a competitive edge in a market increasingly driven by green practices.

A significant aspect of their research involves the OLFO deep fryer, which promises substantial resource savings. Millions of square kilometers are currently dedicated to the cultivation of rapeseed, sunflowers, and the harvesting of palm oil, all of which

are utilized in frying oils. By adopting the OLFO deep fryer, restaurants can significantly reduce their frying oil consumption, leading to less waste and freeing up valuable agricultural resources for other purposes. This shift not only makes economic sense but also aligns with the growing consumer demand for sustainable practices.

When many people think of sustainability, they often visualize



wind turbines and electric cars. Yet, the culinary sector plays a vital role in this transition as well. As a restaurant owner or equipment decision-maker, embracing innovative solutions like the OLFO deep fryer enables you to be part of a larger movement towards sustainability. Imagine the impact of saving millions of gallons of frying oil, which translates into lesser environmental harm and the possibility of reallocating resources effectively.

In conclusion, sustainability in the kitchen extends beyond simply using fresh ingredients. By investing in advanced equipment and practices, you can contribute to a greener future while maintaining high-quality food offerings. It's time to take a step into the future of culinary practices. Join us in making a significant difference by choosing sustainable solutions in the restaurant industry and improving the world for generations to come.

Frying oil is no longer replaced



GASTROFRIT

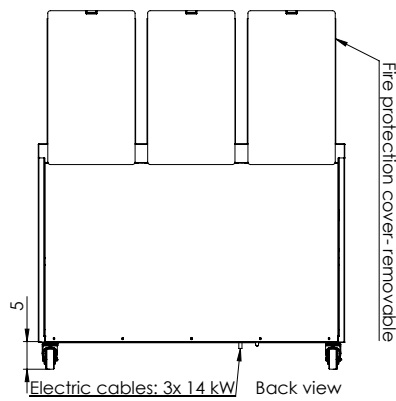
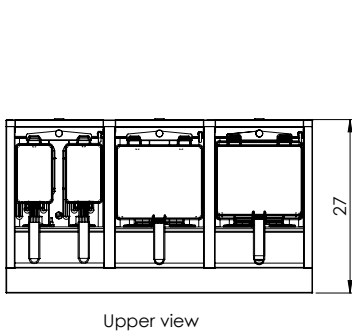
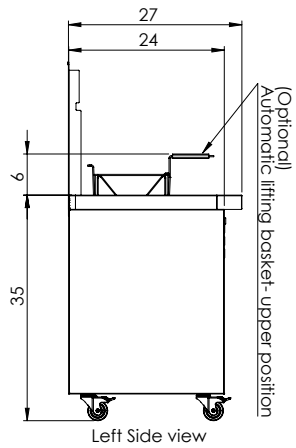
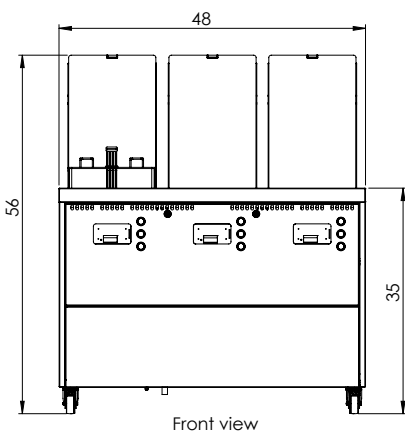


Electric heater with electronic control



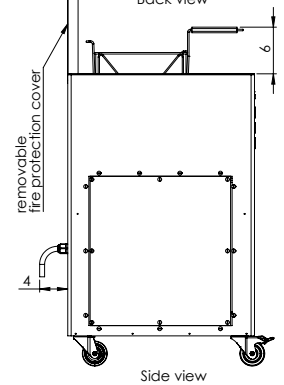
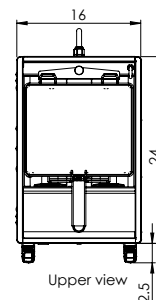
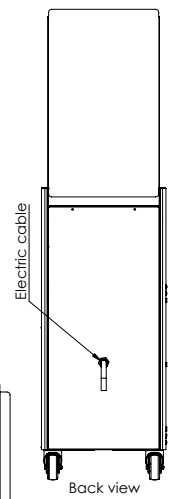
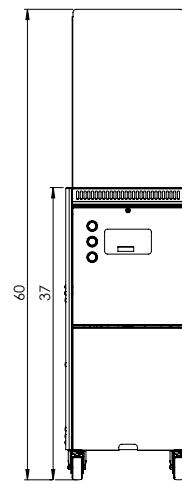
OLFO E3
- 3 x 5 gallons

	Electric	Electric Power
power	3x 14 kW	3x 16 kW
ampere	3x 21 A	3x 24 A
volt	3x 480V	3x 480V
oil content	3x 33 lb	3x 33 lb
frying baskets	3 – 6	3 – 6
hourly output	3x 81 lbs frozen French fries	3x 111 lbs frozen French fries



OLFO E1
- 5 gallons

	Electric	Electric Power
power	14 kW	16 kW
ampere	21 A	24 A
volt	480V	480V
oil content	33 lb	33 lb
frying baskets	1 – 2	1 – 2
hourly output	81 lbs frozen French fries	111 lbs frozen French fries

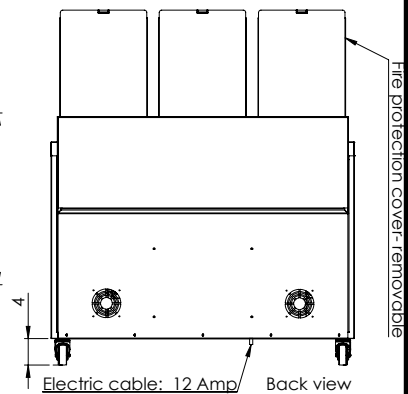
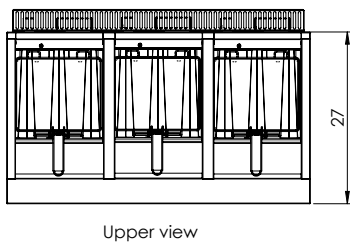
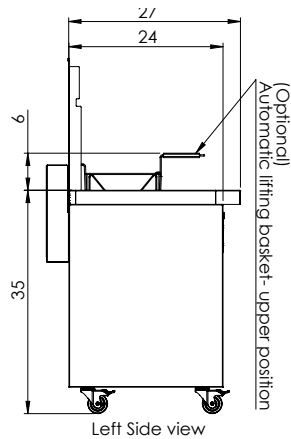
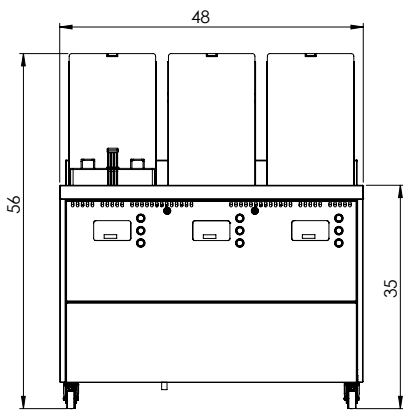


GAS heater with electronic control



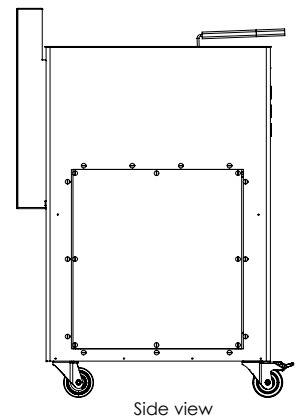
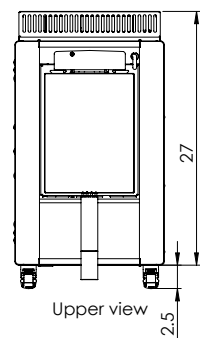
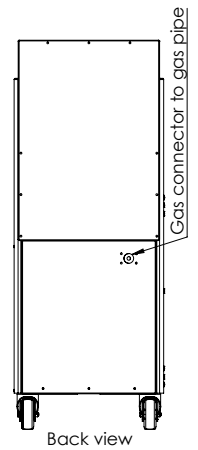
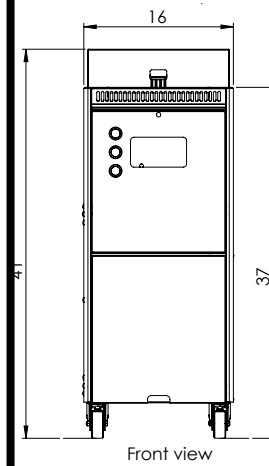
OLFO G3
- 3 x 4,5 gallons

Gas	
power	3x 23 kW
ampere	3x 5 A
volt	3x 115V
oil content	3x 31 lb
frying baskets	3 – 6
hourly output	3x 81 lbs frozen French fries



OLFO G1
- 4,5 gallons

Gas	
power	23 kW
ampere	5 A
volt	115 V
oil content	31 lb
frying baskets	1 – 2
hourly output	81 lbs frozen French fries





Manuel Arredondo

Chef Arredondo attended La Scuola Internazionale di Cucina Italiana (ALMA) in Colorno, Italy where he graduated as a Certified Italian Master Chef.

San Antonio, Texas Taco Cabana

"It was an excellent experience for me to test the OLFO deep fryer."

"I am convinced by the product and the frying oil savings."

Innovation project supported by



Schweizerische Eidgenossenschaft
Confédération suisse
Confederazione Svizzera
Confederaziun svizra
Swiss Confederation
Innosuisse – Swiss Innovation Agency

ETH zürich

Zürcher Hochschule
für Angewandte Wissenschaften

zhaw


Da Vinci Partners LLC
Intellectual Property is our middle name

The OLFO membrane was collaboratively developed by ETH Zurich and ZHAW University of Applied Sciences in Zurich. This innovative membrane emerged from various scientific projects, including dissertations and master's and bachelor's degrees, with valuable contributions from numerous researchers.

The development received significant support from Innosuisse and was guided by Da Vinci Partners, whose expertise was instrumental in achieving international patent protection for the OLFO membrane, particularly in the filtration of frying oil at the nano level. We extend our gratitude to all involved for their cooperation and dedication to this project.

The service life of deep-frying oil in deep-fat fryers in the catering trade is limited. The oil spoils and has to be disposed of from time to time. In addition, deep-frying and the energy supplied as heat stress the frying oil. Gastrofrit has the declared goal of developing and exporting deep fryers or an OEM component, from which deep frying oil no longer has to be disposed of. Such a deep fryer would need 60% less frying oil, which would result in enormous cost and agricultural resource savings with a corresponding reduction in environmental pollution. After extensive literature and patent research, it was decided to start the OLFO project. (Project title in English: Optimizing the lifetime of frying oil in commercial deep fryers = OLFO). The total cost of the first research project amounts to CHF 1 million, which was financed by the CTI (Swiss Department for Education and Research EAER). The basis for the financing was proof of feasibility and efficiency. As well as an extensive business plan with legitimization of the professional competence in Gastrofrit AG, the ZHAW (Swiss University of Applied Sciences) and the ETH (Swiss Federal Institute of Technology Zurich). The goal of implementing and realizing through automatic regeneration, which keeps the tri-polar fractions of the frying oil at a good quality level of 12-18%. A deep-frying system in which the deep-frying oil does not have to be replaced or disposed of corresponds to a need, primarily in American gastronomy. This franchise and system catering offers many fried products. Our future product OLFO will find a high level of acceptance and broad application here. So far, two field tests with the most satisfactory result have been carried out with the ZHAW. The third field trial, focused on efficiency, is planned. After that, the development of the zero series production is planned. An inventor's patent is pending and the first publications appear in the trade press.

Economic and scientific-technical goals:

Despite comparatively high equipment acquisition costs, the economic goals for the customer are lower lifecycle costs (purchasing and disposal costs for the deep-frying oil) and an inexpensive payback (1 to a maximum of 3 years). For Gastrofrit AG the increase in sales and the expansion of a new business area.

Economic advantages:

USP's (unique selling propositions):

- No oil exchange and therefore full use of resources. Only filtered residues are disposed of.
- Tri-polar parts (TPM) are kept at 12 to 18%.
- Highest productivity through minimal service times. Built-in fully automatic cleaning system increases the lifetime of the fryer.
- Lowest possible operating costs. Reduced employee effort for oil disposal, cleaning and manual filtering
- Gentle heating by heat exchange at the lowest possible temperature level.
- Intelligent and fully automated process control. Operator-independent quality assurance.
- Payback in two to three years

Market potential

The market potential can be determined using the UFOP (UFOP = Union for the Promotion of Oil and Protein Plants eV), Issue 34, Market Structure and Usage Analysis of Oil and Protein Plants and the number of branches of the major system restaurateurs McDonalds, Burger King and Kentucky Fried Chicken, can be estimated.

Used frying oil is now disposed of in biogas plants or processed into biodiesel. According to the FAO (Food and Agriculture Organization), this use is considered food waste because the oil is no longer used for nutrition. The impairment of the resource oil is striking.

The current statistics on deep-frying oil (source: UFOP publications, market structure and usage analysis of oil and protein plants, issue 34, 2010) show the following:

EU frying oil consumption [t / y]:	1.31 million t / y
percentage of waste to date [%]:	60%
percentage of waste new process [%]:	2% (estimated)
Total EU savings potential [t/y]:	760'000 t/y
saving potential in Germany with target market share[t/y]:	6'000 t/y

Assuming that all deep fryers are equipped with the system to be developed in the project, 760,000 t / y of oil can be saved from disposal in the EU and used as food. This reduction in the consumption of deep-frying oil would not only mean an immense saving in food and agricultural resources and thus a reduction in environmental pollution in agriculture, but also a reduction in food waste and a significant cost saving on the part of the catering trade.

Gastrofrit AG is a manufacturer of deep fryers based in Switzerland. This innovation represents a huge market potential and would allow Gastrofrit AG to penetrate international system catering as a new market segment. In Switzerland, we find the necessary experts and engineers to build the OLFO component as a prototype after the development phase and to produce it ready for series production. The components do not have to be manufactured in Switzerland. Cooperation with Schlegel AG, which also has production abroad, would be a viable option. Marketing and sales have to be international. If an OEM component is brought onto the market that can be installed in existing deep fryers, the three major American manufacturers (HennyPenny, Frymaster and Pitco) can be seen as potential customers.

Advantages at a glance

- Continuous regeneration of frying oil
- Without chemicals and without powder additives to extend the life of the frying oil
- No emptying and disposal of the entire frying oil content. Only the separated residues are disposed of and the frying oil is constantly kept at the quality level, reducing cleaning of the fryer to a minimum
- The continuous frying oil cleaning process eliminates the need for manual oil filtration.oil-check system
- A sensor monitors the quality of the frying oil
- saving storage space and reducing logistics and oil management costs
- plug-in heater. Electric heater can be removed from the fryer and washed in the dishwasher
- Watch Volume. The frying time is calculated according to volume and quantity
- Automatic basket lift
- Power heater
- Integrated keep-warm area. With standby function that can be set individually
- mobile appliance.appliance is divided into subassemblies
- This means that service or repairs can be carried out by a semi-professional

A trusted company

In 35 years Gastrofrit® AG has become the number one of the Swiss deep fryer manufacturer. The recipe for success: continuity in production development, customer-oriented action, constant renewal of the entire company and last but not least the corporate culture of a traditional family business.

made in Switzerland

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