

ECO-FRY: the smart filtering system

WHAT IS IT?

Our fryers can be equipped with ECO-FRY, the revolutionary integrated oil filtering system with electronic management patented by Inoxpiù.

It is a compact device designed to filter and purify frying oil, lowering and maintaining “polar compounds” concentration below tolerance level (by law fixed at 25%).

THE ADVANTAGES:



Savings on oil cost up to 90% . Passing through a special filter for free polar compounds, oil is constantly regenerated.



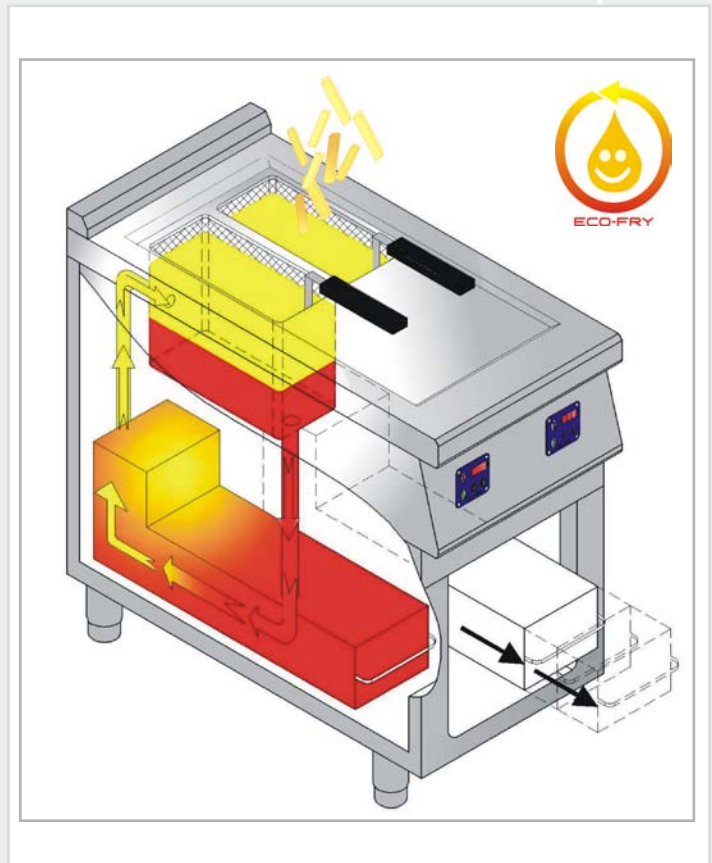
Besides great savings on the cost of oil, *Energilogic* system guarantees **very low energy consumption**.



Using constantly regenerated oil means a consistent and high quality of cooking. The result will be **lighter, healthier and crunchier food**.



Filtered oil also helps **eliminating odours and smells**, keeping the kitchen cleaner and fresher.



Besides adding every now and then a small percentage of oil naturally absorbed by food, you will **not need to change the whole load of oil anymore**. The oil stays clean.

The **filtering takes place automatically**, there is no need of any technical knowledge whatsoever. Push a button and the integrated system will start the process automatically.

Washing the filter is also extremely easy: a cycle in the dishwasher it is all it takes to eliminate residue.

Thanks to a **special “storage-box”** oil can be stored safely while you clean the frying vat with detergents, ensuring maximum hygiene and preserving oil from contamination.

Eco-fry has been designed as an “on-board” optional, compact and practical without any external bulky device to help you save space.

Eco-fry is a precious tool that allows you to **eliminate energy and oil wastes and increase productivity and food quality**.