



# ROBOFRY

## The highest quality deep fryers for commercial kitchens, restaurants, cafes, bars and the like.

### Fryer Oil Filtration is Critical

The best way to protect the quality of your food, and to extend the life of both your oil and your fryer, is to regularly filter your oil. It's a fairly simple step, particularly if you opt for a RoboFry with a built-in filtration system.

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### Heavy Duty Fryers with a filtration system

Fryers are equipped with a built-in frying oil filtration system that can be activated by a single button and takes only a couple of minutes. Wide drain outlet allows to avoid clogging. Oil discharge tank with filter holder (manual filtration is possible) and swivel casters for easy moving and pulling out.

#### Heavy Duty Fryer with filtration and automatic basket lifts



##### FEATURES

Two independent automatic basket lifts (basket is fixed on the holder, timer-button is pressed, basket easily lowered manually and locked in the down position, after a specified time basket rises automatically)

Six independent timers with snooze and backlight (backlights each timer that had been selected and turned on)

Cold zone

Built-in deep-fryer filtration system

Electronic temperature control

Lifting heating elements (easy and convenient wash)

- Voltage – 400 V
- Power – 14500 W
- Dimensions – 400x900x1100 mm



#### Heavy Duty Fryer with filtration and Fastron Control Panel

##### FEATURES

Controlled by Fastron VC-210 required by the most of fast food chains

Built-in water boiling prevention algorithm that avoids oil spillage during heating

Adjustable electronic temperature maintenance

20 independent presets

Manual lifting mechanism for heaters is provided to ease the maintenance

Fry pot has large cold zone

Baskets made of high-grade stainless steel

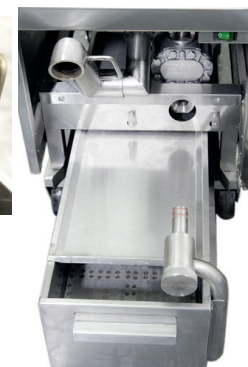
- Voltage – 400 V
- Power – 14500 W
- Dimensions – 400x900x1100 mm

### ALSO AVAILABLE

#### Heavy Duty Fryer with filtration without basket lifts



#### Heavy Duty Fryer without filtration with basket lifts



#### Heavy Duty Fryer without filtration and basket lifts





# Low Temperature Cook Oven ISTOMA with Smoker Feature

Istoma ovens are designed for product delicate cooking, holding and smoking. The 3D Surround Heat system assures uniform heating and constant temperature around the product in the compartment without a forced convection system. Uniform heat distribution is due to heating elements around the compartment. This method of delicate cooking preserves natural product moisture and eliminates use of drying fans for heat distribution and humidification.



Istoma EM



- Interior volume – 190 liters
- Maximum Load – 45 kg
- Electronic control with a digital display and a core probe
- Voltage – 230 V
- Power –2800 W
- Dimensions – 660x800x830 mm
- Weight – 70 kg
- Model – Istoma EM
- Code–111108

## FEATURES

Food juices are retained inside. Moisture loss during cooking is 50% less

Incredible taste, tender texture of meat dishes due to fermentation during long cooking at low temperatures

Perfect for overnight cooking

Easy to use

7 Menu keys

Istoma Hold



- Interior volume – 190 liters
- Maximum load – 45kg
- Intuitive electromechanical control
- Voltage – 230 V
- Power –1700 W
- Dimensions – 660x800x830 mm
- Weight – 70 kg
- Model – Istoma Hold
- Code – 111112

Cooking temperature up to +140 °C

Holding temperature up to +95 °C

Cooking time up to 24 hours

Smoking time up to 1,5 hours

Switches from cooking to holding temperatures automatically

Electronic control with a digital display and a core probe

Istoma mini



- Interior volume – 100 liters
- Product capacity – max.15Kg
- Electronic control with a digital display and a core probe
- Voltage – 230 V
- Power –2000 W
- Dimensions – 460x710x830 mm
- Weight – 60 kg
- Model – Istoma Mini
- Code – 111109



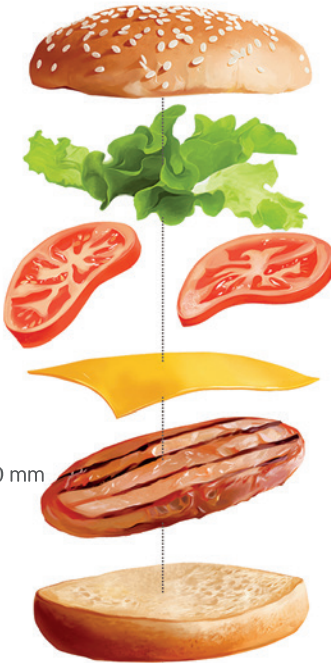
### RoboToaster



Contact conveying vertical toaster with electromechanical controls designed for split buns caramelizing. Toaster has conveying belt made of 4 mm stainless steel bars, inclined working surface for convenient feeding, detachable inclined bun tray that can be mounted in two directions. Toaster made of stainless steel; aluminum heating surface provides fast warm up and uniform caramelization. Height adjustable heating elements allow to process buns of almost any thickness (maximal possible clearance between the belt and heating surface is 20 mm). Independently adjusted pathways for crown and heel provide perfect caramelization for both bun parts. Teflon mat is a consumable item; two spare mats are provided in the delivery set. Toaster is equipped with a tray for finished buns storage.

#### SPECIFICATIONS

- Production rate – up to 1700 buns per hour
- Passing through time – 12 sec
- Bun size – up to 160 mm
- Voltage – 230V
- Power – 2500 W
- Dimensions – 590x250x670 mm
- Weight – 38 kg



### Sliders (Burger chute)



Tabletop open food display warmer with two warming shelves. Designed for demonstration and storage of pre-packed products. It is made of stainless steel. Components of the leading European manufacturers are used in the warmer's design. By implementing and combining glass ceramics heaters and heating cable, a steady temperature field is achieved across the surface of the shelf.

Temperature of each shelf can be controlled separately by a thermo regulator from 30C to 90C.

The interval between shelves is 210mm. There is a lighting above every shelf. Shelves are equipped with crossbars enabling to divide shelves on parts of different width.

- Voltage – 220 V
- Power – 1400 W
- Dimensions – 700x650x650 mm
- Weight – 60 kg
- Model – VT2-620BK
- Code – 111091



### Burger table

Prepacking wall table with a cooled well for 12 GN1/3-100mm. There is a heating plate, lighting, shelf, runners. Gastronorms are not included.

Different modifications are available. Table length can vary from 1250 mm up to 2400 mm.

- Dimensions – 2400x700x1280 mm
- Weight – 90 kg
- Model – PTW-240T
- Code – 111099



### Product Holding Unit

Product Holding Unit allows you to keep dishes in their original state 2 times longer, compared to conventional methods. The unit is suitable for all types of dishes (burgers, meat, pasta, fish, vegetables, corn, mashed potatoes, sauces and so on). The temperature is regulated at each level independently and the electronic temperature control ensures a more accurate maintenance of the set temperature.

Product Holding Unit needs 30 minutes to enter the operating mode. The unit has two compartments for 2xGN1 / 3-65 mm each. Isolated compartments prevent odors spread. The unit is made of stainless steel –AISI 430. Temperature adjustment range from 30 to 95 °C.

- Voltage – 230 V
- Power –600 W
- Dimensions – 530x400x270 mm
- Code – 131617



### French Fries Packing Station

The station is designed for storage and packing of French fries. The well for French fries storage has convective heating system, which ensures a longer storage of French fries in comparison with static heating by IR heaters.

The station is equipped with a divider, which allows to divide well into two parts. There is a place for packages with the possibility to adjust the width of one of the four zones. Large internal volume under the bathroom provides the possibility of storing any additional consumables. There is a removable side glass guardrail, which can be installed on both sides of the station. There is an LED lighting and a universal bracket for the filling scoop on the top.

Well and countertop are made of stainless steel- AISI 430. The station is made of stainless steel AISI 304

- Voltage - 230 V
- Power - 1700 W
- Dimensions - 600x900x1520 mm
- Weight – 100 kg
- Model – RLFSL- A6
- Code - 133458



Kono Pizza Machine

Kono Pizza Machine, semiautomatic, is suitable for forming and baking dough cones for pizza. Capacity - 2 cones. Preparation time - 60 seconds. The machine’s top is lowered by hand and lifts automatically.

Operating principle: an operator puts dough balls into the lower working mould and pulls down the upper mould by hand. After the set time is over the upper part lifts automatically and an operator removes the finished product. Then the cones can be filled with pizza’s ingredients and can be baked in an oven or they can be filled with fresh ingredients and can be served immediately without baking. Completed with tongs.

- Voltage - 220 V
- Weight - 35kg
- Power - 2000 W
- Model - Piramida 2C
- Dimentions - 420x480x720 mm
- Code - 111152



Kono Pizza Display Warmer

Kono Pizza Display Warmer with humidification is suitable for short-term storage and display of pre-made hot cone-shaped pizza. The internal temperature is adjustable from 30C to 70C. The warmer has a forced convection system and two revolving supports for cones. Each rack holds 15 cones. The supports have special pins for keeping the pizza’s surface intact. The warmer has a lighting, wing doors and a bright lightbox with the KONO PIZZA logo. The frame is red painted.

- Voltage - 220 V
- Weight - 35 kg
- Power - 1500 W
- Model - VTPC-043PR
- Dimentions - 450x460x780 mm
- Code - 111150



Pizza Display Warmer

Pizza Display Warmer with humidification is suitable for short-term storage and display of pre-made hot pizza. The internal temperature is adjustable from 30C to 70C. The warmer has a forced convection system and three revolving racks for pizza. The shelf diameter - 330mm. The warmer has a lighting, wing doors and a bright lightbox with the PIZZA logo. The frame is dark red painted.

- Voltage - 220 V
- Weight - 47 kg
- Power - 1500 W
- Model - VTPC-043CR
- Dimentions - 450x460x780 mm
- Code - 111151

Pie Holding Cabinet with convection



Cabinet interior includes a special runner rack for packed pies, for quick and uniform heating of the entire volume.

Energy consumption is minimal due to the heat–insulated housing. The cabinet is counter top or it can be fixed on the wall.

- capacity 36 pies (specially packed!)
- temperature can be adjusted from +30 to +90C.
- changeable wing door image
- maintains precise internal temperature
- light box

- Voltage – 230 V
- Weight – 19 kg
- Power – 5950 W
- Model – LTC–36PM
- Dimensions – 310x270x670 mm
- Code – 111104

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