



Professional
Precise
Powerful



Classic Series





Setting the standard for affordable fryers

With an international reputation for innovative design and precision engineering, that was first established in 'Watch Valley', Switzerland, in 1947, FriFri continues to set the standard for commercial fryers.

Widely recognised as the best that money can buy, FriFri fryers are today manufactured in the UK at Lincat, part of the Middleby Corporation. Whether you choose a freestanding, built-in or counter top model, with FriFri you can be sure of investing in a fryer that is built to deliver consistent results.

Each fryer in our Classic Series delivers maximum output from a minimum of floor space, which is crucial for professional kitchens especially where space is at a premium. They also feature the optimum ratio of 1kW of power to 1 litre of oil, enabling fast recovery times and high output whilst helping to prolong the life of the oil.

Combining powerful performance, durability and robust construction, FriFri Classic Series fryers are built to exceptionally high standards. Whether you are looking for a fryer to be a real workhorse, for occasional stand-by use, you will find the perfect solution within the FriFri Classic Series.

Simple to operate and offering excellent value for money, when you choose our Classic Series you are not simply buying a fryer. Instead you're investing in the quality you have come to expect from FriFri and the reassurance of perfect cooking results – time and time again.

The frying experts

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Essential Features at a glance

Throughout the brochure you will see various icons outlining the features of each FriFri model. Below is an explanation to help you identify each icon.



Thermostatic Temperature Control



Gravity-fed Oil Filtration



Pumped Oil Filtration



Rotary Control Front



Rotary Control Rear

Super Easy

Super value, easy to use

Super Easy is a range of free standing and built-in fryers featuring all of the benefits of solid, reliable design and quality construction.



Designed for commercial environments where budget is top priority, yet performance cannot be compromised, Super Easy delivers the consistent results you expect from a FriFri fryer.

All models feature thermostatic control, ranging from 90 to 195°C, with fail-safe top temperature cut-out to maintain accurate oil temperature and ensure safe operation. Front mounted rotary controls mean there is no need to lean across hot oil when the fryer is in use.

Pressed 304 grade stainless steel tanks provide extra strength and rigidity and a hinged element, with two tilt positions, makes cleaning quick and easy.

A conveniently located drainpipe situated underneath the fryer tank allows fast drainage of oil - and no risk of blockages.

As standard

Optional





Super Easy – built-in models

Add FriFri technology to your bespoke kitchen design with the built-in version of Super Easy. Offering all the benefits of the free standing version, Super Easy built-in fryers are designed to integrate seamlessly into your kitchen suite.

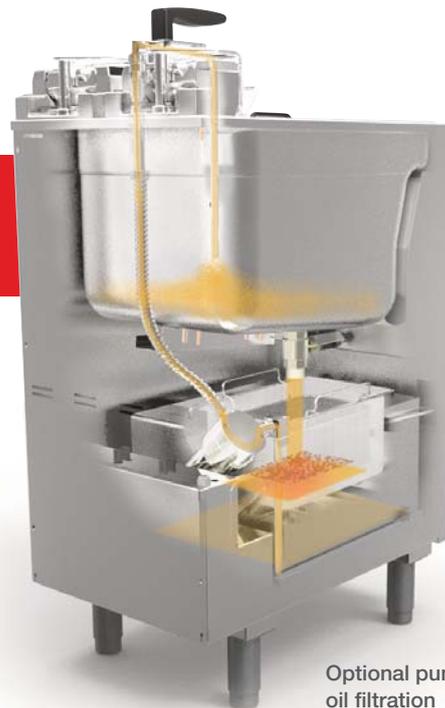
Optional filtration

Getting more from your oil

Filtration can significantly extend the working life of oil, reducing waste, cutting disposal costs and shrinking your oil bill. The SuperEasy range offers an optional filter kit for integral gravity oil filtration, passing oil through a stainless steel filter and fine mesh filter to remove food debris and impurities, making changing oil quicker, cleaner and safer.



Stainless steel filter and fine mesh filter



Optional pumped oil filtration

For added speed and convenience the option of pumped oil filtration is also available. The automatic pump system filters oil at the push of a button in as little as five minutes. It can be used with hot oil and improves kitchen safety by reducing manual handling. The oil is cooled during the process, further reducing degradation, prolonging the life of the oil and producing better tasting, healthier food.

Extend oil life even further with the Hybrid option

Hybrid 'Standard' – Maxfry delivers a small measured dose (once an hour) of a 100% vegetable based additive, which improves the quality of fried food and extends the lifespan of the oil by at least double.



Eco & Frita+

Affordable, durable, reliable

Sturdy and dependable, Eco and Frita+ counter top fryers are the perfect option where space is at a premium. Both ranges are affordable without compromising on quality of build or consistency of output.



The Eco range is the smaller of the two, taking up a minimum of space on work surfaces. This makes these models ideal where a reliable counter top fryer is needed. Even if only for occasional use, a stand-by fryer must still be dependable!

Frita+ models feature a front mounted control panel, avoiding the need to reach over the fryer to operate the unit. The lid cleverly slots at the back of the fryer for safe storage, transforming into a convenient splashback and basket support.

Fully pressed, seamless tanks can be lifted out for cleaning and are contoured to improve heat distribution. A rotary control knob sets temperatures from 100 to 190°C and the thermostatic control features a fail-safe top temperature cut-out for safe operation.

As standard



Product Summary

Model	Super Easy	Super Easy Built in	Eco	Eco	Eco	Eco	Frita+	Frita+						
Model type	211	211	311	311	411	411	422	422	4	4+4	6	6+6	6	8
Fuel type														
Height (mm)	946-993	477	946-993	477	946-993	477	946-993	477	295	295	295	295	300-456	300-456
Width (mm)	198	198	298	298	398	398	398	398	167	348	218	450	270	360
Depth (mm)	650	630	650	630	650	630	650	630	375	375	375	375	475	475
Power (kW)	7.5, 11	7.5, 11	11.4, 15	11.4, 15	15, 22	15, 22	2 x 7.5, 2 x 11	2 x 7.5, 2 x 11	2.3, 3.2	2 x 2.3, 2 x 3.2	3.2	2 x 3.2	2 x 2.3	3 x 2.3
Tank capacity (ltr)	7.5-9	7.5-9	12.5-14.5	12.5-14.5	17-20.5	17-20.5	2 x 7.5-9	2 x 7.5-9	3-4	2 x 3-4	4-5	2 x 4-5	5-7	8-9.5
Output per hour (kg)	17-22	17-22	27-32	27-32	34-44	34-44	2 x 17-22	2 x 17-22	5-6	2 x 5-6	6-7	2 x 6-7	10.5	16.5
No. of tanks	1	1	1	1	1	1	2	2	1	2	1	2	1	1
No. of baskets	1	1	1	1	2(1)	2(1)	2 x 1	2 x 1	1	2 x 1	1	2 x 1	1	2(1)
Temperature range °C	90-195	90-195	90-195	90-195	90-195	90-195	90-195	90-195	100-190	100-190	100-190	100-190	100-190	100-190
Optional castors	✗	✗	✓	✗	✓	✗	✓	✗	✗	✗	✗	✗	✗	✗
Oil drainage pipe	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Removable tank	✗	✗	✗	✗	✗	✗	✗	✗	✓	✓	✓	✓	✓	✓
Safety thermostat	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Optional oil filtration kit	✓	✓	✓	✓	✓	✓	✓	✓	✗	✗	✗	✗	✗	✗
Optional oil pump	✓	✓	✓	✓	✓	✓	✓	✓	✗	✗	✗	✗	✗	✗
Maxfry option	✓	✓	✓	✓	✓	✓	✓	✓	✗	✗	✗	✗	✗	✗

No. of baskets () = optional  = Electric

Most of our FriFri Fryers offer a choice of power options; please consult our website for further information. www.frifri.com

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Distributed by:

Professional

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The logo for frifri, featuring the word "frifri" in a white, lowercase, sans-serif font on a red background. The two 'i's are stylized with small white stars above them.

FriFri is a division of Lincat Ltd., which is a member of The Middleby Corporation