

HOW DOES **ROFRY**[®] WORK



The RoFry[®] Cooking Technology

RoFry[®] is the intelligent rotation fryer, which prepares common deep-frying products without the use of frying oil.

Developed by Ubert Gastrotechnik gmbh, it provides results, which meet the highest expectations and standards.

With RoFry[®] you achieve what can normally only be realised with a high-capacity deep-fryer: Frying common food-products in very short time. RoFry[®] is intelligent! Its unique three-phase cooking-cycle automatically adjusts to any kind of frying-food.

First every batch is recognized electronically which leads to automatic adjustment of the cooking time in total – all done by the machine itself.

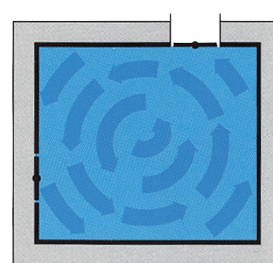
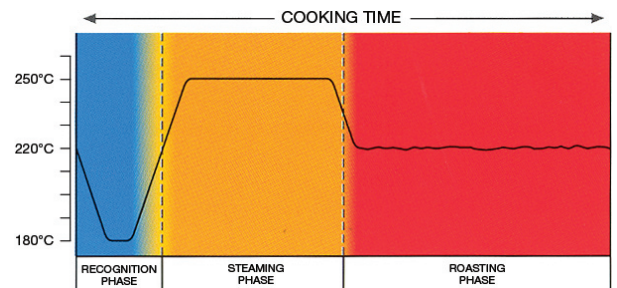
The following steam phase generates steam from the product's own humidity. RoFry[®] keeps its valves closed thus creating a smooth, controlled pressure. Steam and pressure heat up the food extremely fast and also prevent the food from drying out.

The subsequent roasting-phase RoFry[®] creates a dry and hot climate while opening all valves. This leads to appetising browning and crispiness of the food inside. During the short cooking process tender rotation and the air-permeable basket provide that the food is browned and prepared evenly.

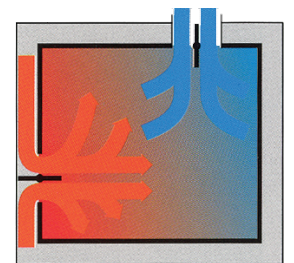
Simple operation and specific product-designed handling make RoFry[®] become an attractive and profitable addition to your food production.

Only RoFry[®] provides a three-phase cooking process for optimum product quality: recognition phase, steamtime-phase and roasting-phase. RoFry[®] recognizes different product loads and different product temperatures, and automatically changes the cooking time accordingly.

A comfortable basket slide along with motor-driven unloading of the basket guarantee easy operation. There will be no heat loss when the basket is pulled out, because the oven chamber stays closed at all times. This is perfect stand-by-function keeping the machine ready to go but simultaneously reducing consumption of energy to the minimum. RoFry[®] cooks 2,5 kg of deep-frozen products in one cooking-cycle. The time needed is totally comparable to that of a high-capacity deep-fryer.



Steam-Time Phase



Roasting Phase

RoFry® with Automatic Self Cleaning ASC

RoFry® nowadays is a fully self-cleaning unit which was not the case in the past. Today cleaning the machine is as easy as winking and is done in a very short time.

Two versions of ASC:

1. Fixed Water Connection (RF 3xx FC)

Here RoFry® needs to be connected like a regular dishwashing machine. Water intake and outlet are situated on the rear side of the machine. You would choose this version when you use RoFry® always in the same place and do not move it elsewhere.

2. Canister Version (RF 3xx TV)

In this version RoFry® can be washed in any place because the water supply comes from mobile canisters. Where ever the operator uses RoFry®: After work he can clean his machine on site due to this special version of the machine. The machines comes with two canisters: one for fresh water and the other for waste water. An extra trolley for easy moving of the canisters is available and can be ordered separately. This certainly facilitates the whole process even more.



Three Programs

After work is done the operator has the choice between three washing cycles:

Name	Case	Total Time
Clean Short	in case of a slightly soiled machine	48 minutes
Clean Normal	in case of a normally soiled machine	1 hour 40 minutes
Clean Long	in case of a heavily soiled machine	2 hours 10 minutes

Detergent

RoFry® comes with a special cleaning detergent that is only available at Ubert. The machine must not be cleaned with any other agent, because Ubert will absolutely not guarantee good results in such case. Additionally the operators kicks himself out of warranty when using a different detergent than the Ubert one. The reason is that the detergent has been created in a long-term development to achieve 100% efficiency.

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