

P R O F E S S I O N A L A I R F R Y E R

HOP!

Cook & Crispy



TECHNOLOGY
SYSTEM
PATENTED

HOP!
Cook & Crispy

Revolu

PROFESSIONAL AIR FRYER



tionary





HOP SKILLS



Healthy

- No oil
- Less fat
- 50% less Kcal
- Lighter food



Clean & Green

- Patented condensation process
- No vapors
- No smell
- No smoke
- No oil disposal



High profit

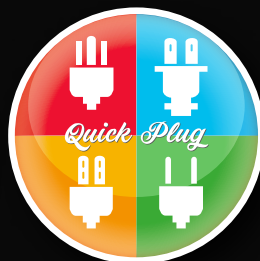
- Up to 1,6 Kg load
- High yield (low weight loss)
- Low operating cost



Everyday

- Quality standardization
- Perfect result always
- Oil Saving





Everything

- Frozen pre-cooked products
- Toast
- Pizza
- Burgers
- Many more

Everyone

- Ease of use
- No need of constant monitoring
- End cooking alarm

Everywhere

- New market chance (Gas station, Cinema, Theater, Stadium, Street food, Bar)
- Plug in 3,5 kW
- No hood
- Compact space saver
- Stackable

Uncrossed

- No taste contamination
- Flexibility

Safety

- No risk of burns (extraction handles)
- No hot oil





Rice ball



Potato croquettes



Nuggets



French fries



Chicken wings



Onions rings



WITH HOP



WITHOUT HOP

Healthy

For an healthy fried



WITH HOP



WITHOUT HOP

Clean & Green

In a clean air and green environment



WITH HOP



WITHOUT HOP

High profit

to get an high profit on your job



Everyday

to serve a perfect food everyday



Everything

multifunction use to cook everything



Everyone

ease of use for everyone



WITH HOP

WITHOUT HOP

Everywhere

an oven you can place **everywhere**

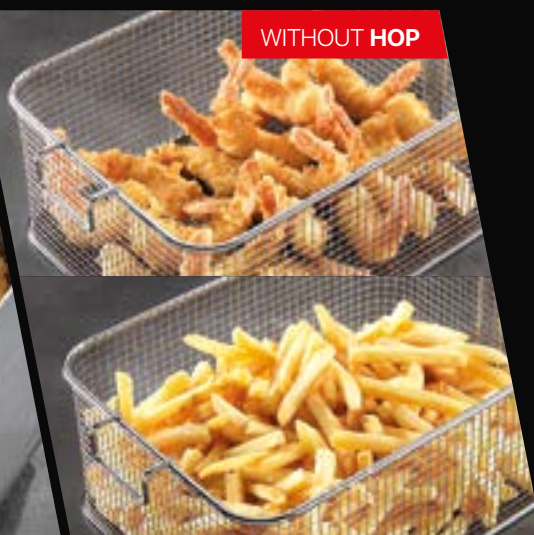


WITH HOP

WITHOUT HOP

Uncrossed

keeping **uncrossed** flavors



WITH HOP

WITHOUT HOP

Safety

in a more **safety** workplace





HOP has a double International Patent making this product unique in the market.
HOP, Italian design and technology for a more healthy fried food.



Intuitive electronic control to manage all functions and to create your recipes.



USB port to download and share up to 99 recipes.

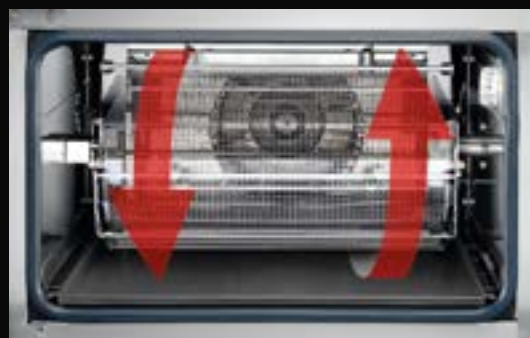
HOP! TECHNOLOGY



ADJUSTABLE ROTATING BASKET FOR DIFFERENT COOKING TYPES

The **PATENTED ROTATING BASKET** allow you to manage all kind of recipes.

You can control rotation phases to get the best cooking results for any kind of frozen pre-cooked product. You can control cooking time for the most crispy result.



MULTIFUNCTIONAL USE

Possibility of inserting two GN 2/3 grids in place of the rotating basket to cook different varieties of snacks, burgers, pizzas as a standard convection oven.



Practical handles to extract the basket in safety mode.



Safety double-snap door handle, this prevents hot steam from surging out of the cooking cabinet.



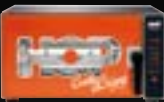

HOP PERFORMANCES & BENEFITS

Performances	TEMPERATURE	WEIGHT	TIME	YELD
PRE HEATING time	300° C / 572° F	-	14 minutes	-
COOKING time	220° C / 428° F	1200 g	10 minutes	-
		1300 g	11 minutes	-
		1400 g	13 minutes	-
		1500 g	14 minutes	-
		1600 g	15 minutes	-
COOKING yeld	220° C / 428° F	1200 g	-	800 g
		1300 g	-	860 g
		1400 g	-	930 g
		1500 g	-	1000 g
		1600 g	-	1060 g

Calculated on a frozen french fry (9x9), tested in our laboratory



Productivity			
	Nr. of portions per COOKING 1300 g	Nr. of portions per HOUR	Nr. of portions per DAY (8 hours)
PORTIONS (70 g per portion)	12	48	384

Benefits		
	With HOP	With DEEP FRYER
Kcal PER PORTION (70 g)	98,2	192





HOP WHO NEEDS HOP?

GAS STATION



BAR

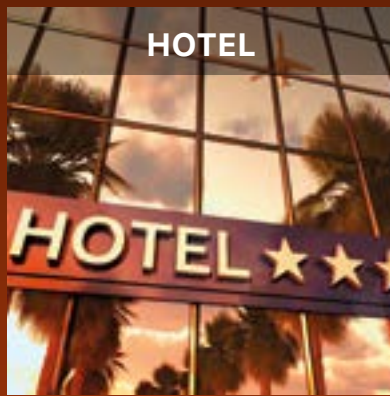


STREET FOOD



SUITABLE FOR MANY
DIFFERENT MARKETS

HOTEL



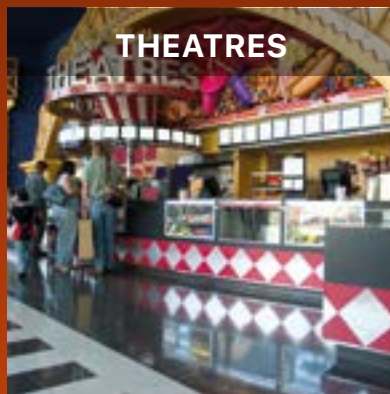
STADIUM



CINEMA



THEATRES



RESTAURANT



CONVENIENCE STORE



MALL

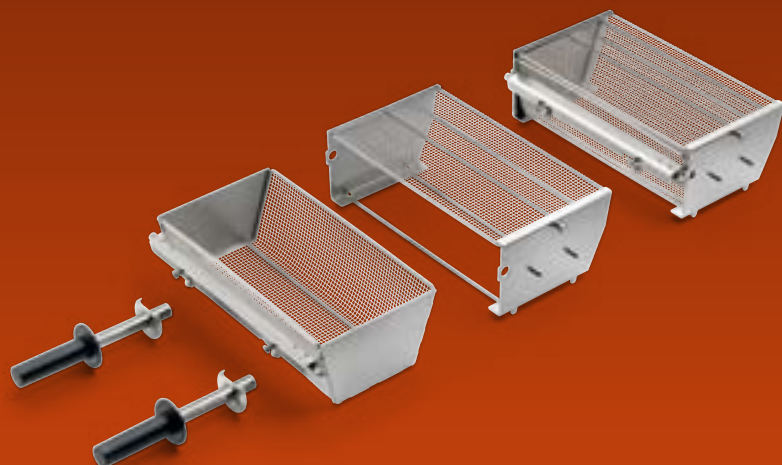


HOP! TECHNICAL FEATURES

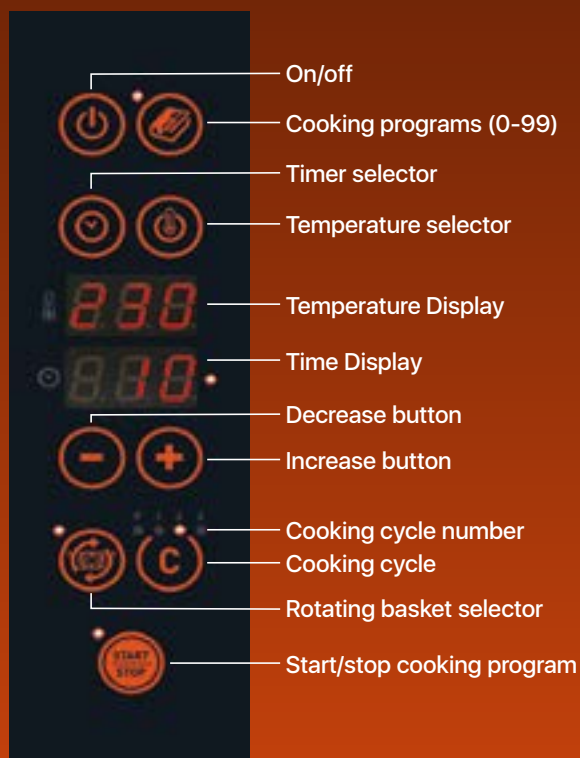


- 2 international patents
- Rotating basket and condensation system
- Digital control panel
- 99 cooking programs
- 4 cycles for each cooking program
- Usb connection (up/down load recipes)
- Safety double - snap door handle
- 5 different basket rotating set-up
- Automatic pre-heating (300°C / 572°F)
- Time and temperature settings
- End cooking alarm
- Safety extraction handles

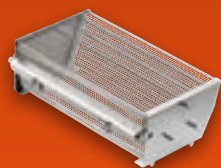
HOP		Equipped with
Power	3,5 kW	
Voltage / Frequency	230 V - 1N / 50-60 Hz.	2 rotating basket,
Connection	Water and drain pipe	1 teflon tray,
Temperature	300°C / 572°F	2 Extraction handles
Weight	47 Kg	
Outside dimensions	700 x 660 x 402 (W x D x H)	



HOP! control panel



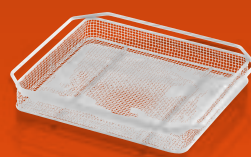
Accessories



BK01 EXTERNAL STAINLESS STEEL BASKET



HD01 HANDLES FOR EXTERNAL BASKET (2 PIECES)



GP57 GN2/3 FRY GRID



PT50 450X340 TEFLON TRAY

HOP! declines every responsibility for the possible inaccuracies on this catalogue and reserves the right to make appropriate changes in the product.



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