



**FRYFACTORY**

**Innovation**  
in the world of  
**frying**



A brand of the group  
**FAMILY FINANCIAL GROUP**

# The new generation of **FRYING**

## **NO MORE UNPLEASANT ODORS**

Reduces the spread of frying odors by up to 70%, improving air quality in kitchens and work environments.

## **SIGNIFICANT OIL SAVINGS**

The same oil can be used many more times compared to traditional fryers, drastically reducing consumption. Thanks to the Fry Factory system, the oil never reaches its smoke point, maintaining quality and stability for longer.

## **MUCH HEALTHIER FOOD**

Fry Factory frying is healthier because the oil does not produce acrolein, an irritating substance for the stomach and harmful to the liver. This ensures a safer, lighter final product suitable for more frequent consumption.

## **DRIER, CRISPIER AND TASTIER FRYING**

Thanks to thermal control and optimized airflow, food absorbs less fat while maintaining perfect crispness. The result is golden, dry and flavorful frying, with preserved sensory qualities.

Thanks to advanced control technology, the temperature is maintained with absolute precision, ensuring consistent results. This allows for high-quality frying, with high performance and maximum reliability over time.



*Maximum performance*  
**MINIMAL FOOTPRIN**

**GENESI 10**



**TECHNICAL SPECIFICATIONS**

- Width: 300 mm
- Depth: 475 mm
- Height: 425 mm
- Weight (empty): 15 kg
- Voltage: 220/230 V – 50Hz
- Power: 3.5 kW
- One tank = 10 liters of oil
- Stainless steel tank and basket



*Every component, an intelligent choice*

The components of the Fry Factory range are carefully designed in every detail to ensure maximum reliability and performance, along with the optimized combination of tank, lid, and electronics.

*Double power*

# MAXIMUM PRODUCTIVITY

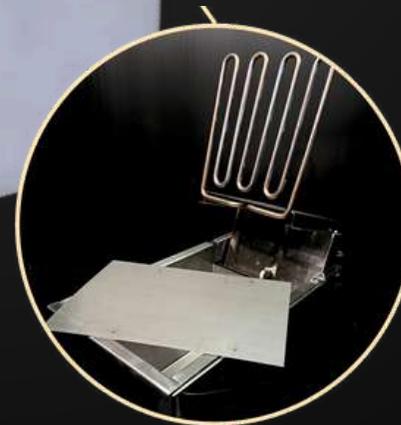
**GENESI 20**



## TECHNICAL SPECIFICATIONS

- Width: 600 mm
- Depth: 475 mm
- Height: 425 mm
- Weight (empty): 29 kg
- Voltage: 220/230 V – 50Hz
- Power: 3.5 kW x2
- Two tanks = 10 + 10 liters of oil
- Stainless steel tanks and baskets
- Food-grade stainless steel

*Where every detail makes the difference*



Even the smallest details are carefully designed in Fry Factory fryers. We have developed a tilting or removable heating element to make cleaning easier, along with a bottom tray for collecting residues.

# *Freedom of installation* **ZERO COMPROMISES**

**GENESI +**

## *Environments without flue systems*

Under standard conditions, Fry Factory fryers can be installed in locations without a flue system, provided that an adequate air extraction system is in place.

This allows installation in shopping centers, historic buildings, food courts, kiosks, and open kitchens, where structural constraints make the use of traditional fryers impossible.

The system is certified by an ASL-recognized laboratory, ensuring compliance with hygiene, health, and environmental requirements.

## *Active carbon filter hood solution*

In cases where, following a technical assessment, the minimum extraction requirements are not met or when installing the fryer in areas such as back counters or open kitchens, a Fry Factory active carbon filter hood is available, specifically designed and certified for this application.

This solution provides complete freedom of installation while maintaining maximum safety and full regulatory compliance.

## *Certificazioni e conformità*

Fry Factory fryers comply with major European and international standards, including:

- CE
- MOKA for materials
- RoHS

Each component is designed to ensure reliability, safety, and long-lasting performance, in full compliance with professional-use regulations.



*Our roots*

# ARTISAN EXCELLENCE

*Steel, passion and innovation*

Our company was founded in a small town in the province of Terni, an area historically renowned for the quality of its steel and its strong manufacturing tradition.

This is where Fry Factory fryers take shape, built according to a semi-artisanal production philosophy that allows us to control every stage of the process and ensure a superior quality standard.

We use exclusively Made in Italy raw materials, sourced from our territory, to deliver an authentic, solid, and long-lasting product.

Not only the steel, but all technological components are Italian as well, carefully selected to meet the highest standards of reliability and performance.

Each machine embodies the value of Italian industrial tradition, transformed into innovation for the professional foodservice industry.

**Fryfactory** è un brand Family financial group

05021 ACQUASPARTA TERNI

P.IVA: 01644240556

E-mail: [info@fryfactory.it](mailto:info@fryfactory.it)



+39 329 8108718



+39 392 9962638



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**[www.fryfactory.it](http://www.fryfactory.it)**



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