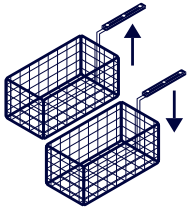




**Fryer<sup>HP</sup> demo  
recipe book**



# Get the best out of frying



## Speed and quality repeated time after time

Guarantee your customers **quality meals time after time** thanks to the Automatic Basket Lifting System with independently controlled lifters. Set your own standards and repeat them whenever needed.



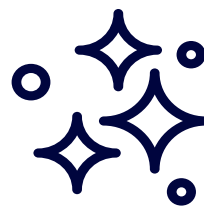
## Cut your running cost

**Oil stays cleaner longer.** Increase the life of your oil with built-in oil recirculation pump combined with the **double filtration system** (stainless steel + paper filters on HP models) thus guaranteeing **better food quality and higher profits.**



## Consistent results and better quality with any load

**2 portions or 20 portions**, it doesn't matter. The Automatic Cooking programs ensure **every batch of food is perfectly cooked.** 5 automatic cooking programs combined with Automatic Basket Lifting system take the stress out of frying and automatically adjust cooking time according to your load. Ideal for standardized products.



## Easy to clean

**Faster, safer and easier cleaning** thanks to deep drawn well with rounded corners and no direct contact with the heating elements.

# Perfect results load after load

Cooking perfectly crisp food, portion after portion just got faster and easier. Time-saving Electrolux Professional **PATENTED Automatic Cooking Function** takes the stress out of frying and automatically adjusts cooking parameters according to your load.

## Optimum results and peace of mind

Simply choose **Automatic Cooking Function** and your Fryer<sup>HP</sup> **automatically adjusts the cooking cycle** to adapt to the quantity of food you have loaded to ensure perfect results again and again. **Remove the risk of food waste** due to burned and unserviceable food.

## Memorize once and for all

You can customize up to **5 cooking cycles** according to your products



Your aid to meeting the requirements of **EU acrylamide legislation** (Commission Regulation 2017/2158)



Scan to discover the Automatic Cooking Function

**PATENTED**

(EP3125644B1 and related family)

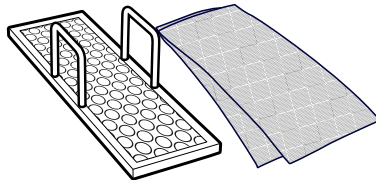


# Get the most out of your oil

Start seeing your profits after only the first year.  
The more you fry the more you earn.



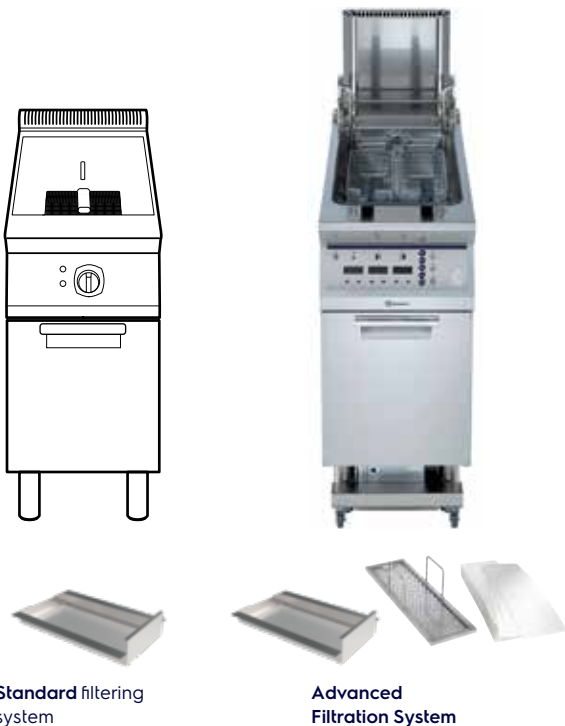
Consider an activity in which the **oil is changed 10 times a month**, with a standard filtering system...



...with an Electrolux Professional Fryer<sup>HP</sup> with pump and **Advanced Filtration System** you'll get your payback already after the first year.



After that, it's all profit..

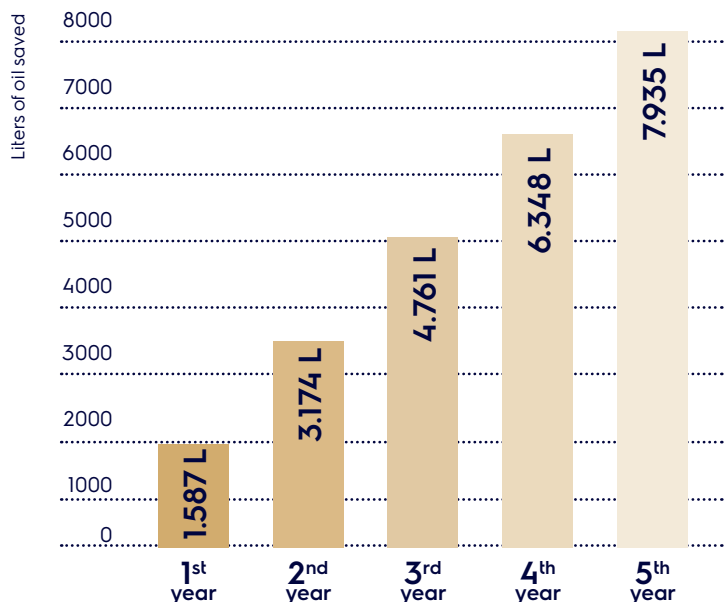


Standard filtering system

Advanced Filtration System

## Better for your business, better for the environment.

Lower costs for the disposal of used oil, less environmental impact. Savings thanks to Advanced Filtration System (liter of oil per year)



Scan to discover more

All figures regarding cooking times, productivity and oil consumption have been calculated on the basis of internal tests.

# How to read the recipes



**PRODUCTIVITY PER HOUR:** indicates how many kg/lbs for each recipe you can prepare in 1 hour, including the time needed to reload the baskets



**AUTOMATIC COOKING:** indicates that the recipe is suitable for automatic cooking. The table indicates the quantity and the time suggested for the Auto-learning load



**VEGAN:** indicates that the recipe is vegan



**GLUTEN FREE:** indicates that the recipe is gluten free



**FRY FROM FROZEN:** indicates the possibility to fry the preparation also from frozen



**TIP:** advice given by Electrolux Professional Chefs to optimize the use of the appliance and get the best cooking results

## Food preparation

## Storage

## Cook & Hold



TRK55  
cutter mixer



RC14  
Potato chopper



Thawing  
cabinet



ecostore<sup>HP</sup> Premium  
cabinet



23 Lt Electric  
Fryer<sup>HP</sup>



T10E  
Potato peeler



Breeding  
station



900XP  
Ref-freezer base



900XP  
Chip scuttle



**Optimal performance with dedicated accessories**



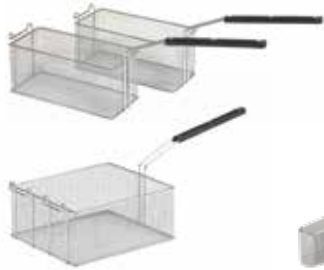
Pack of Paper Filters for Advanced Filtration System



Kit for Advanced Filtration System



Stainless steel filter



Baskets



Sediment tray



Unclog rods



Oil Evacuation Tube



Extensions for oil drainage



Deflector



Hygienic lid





# Index of recipes



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Fried Chicken Wings..... 14



Fried Squid..... 15



Potato Croquettes..... 16



Rice Balls..... 17



Watch all the video recipes from our Chefs of Electrolux Professional Chef Academy scan to find out more!



# Donuts



productivity  
per hour:

12,8 kg / 28,2 lbs

## Ingredients for full load

- ▶ Flour 00 1 kg / 2,2 lbs
- ▶ Brewer's yeast 40 g / 1,4 oz
- ▶ Sugar 150 g / 5,3 oz
- ▶ Eggs (cold) 4 pcs
- ▶ Milk 250 g / 8,8 oz
- ▶ Liquid Cream (cold) 50 g / 1,8 oz
- ▶ Butter (room temperature) 100 g / 3,5 oz
- ▶ Raisins soaked in brandy 200 g / 7 oz
- ▶ Salt
- ▶ Lemon and Orange peels

## Procedure:

- ▶ Knead all ingredients adding the butter and the raisins at the end.
- ▶ Let the dough rest for 15/20 mins.
- ▶ Create balls of 100 g / 3,5 oz each and place them on a tray previously covered with flour.
- ▶ Form a small hole in the center and rotate your fingers until you have the desired shape and let it rest for 15/20 min.
- ▶ Prove by using the dedicated cycle of the SkyLine oven.



**TIP:** Before frying, wait until a thin skin forms on the donuts so that they do not absorb too much oil



**TIP:** Use a sediment tray for the deep zone to extend oil life, to prevent clogging of the drain and to facilitate cleaning.

- ▶ Now fry !



**TIP:** Drain excess oil with straw paper, and serve hot



**TIP:** It is possible to freeze the fried donuts and regenerate them in the oven very quickly

		Cooking Temperature	Cooking Time	Weight loss	Portions	Productivity per hour
Full Load	800 g 1,8 lbs	175°C / 347°F	2'15"	-	8 (100 g/3,5 oz each portion)	128 donuts 12,8 kg 28,2 lbs

## Appliances and accessories in use:



23 Lt electronic programmable Fryer<sup>HP</sup>



SkyLine oven



Sediment tray

Watch all the video recipes from our Chefs of Electrolux Professional Chef Academy

Scan the QR code for the video recipe



# Felafel



productivity  
per hour:  
**31 kg / 68 lbs**




## Ingredients for full load


- ▶ Soaked chickpeas 1kg / 2,2 lbs  
or  
dried chickpeas 0,5 kg / 17,6 oz
- ▶ Garlic 3 g / 0,11 oz
- ▶ Parsley 8 g / 0,28 oz
- ▶ Fresh Coriander 8 g / 0,28 oz
- ▶ Fresh green peppers 5 g / 0,17 oz
- ▶ Curry 12 g / 0,42 oz
- ▶ Salt 20 g / 0,7 oz
- ▶ Flour 00 30 g / 1 oz
- ▶ Baking Powder 18 g / 0,6 oz


## Procedure:


- ▶ Work all the ingredients at max speed for 20 seconds in the TRK55 with the micro-toothed blade
- ▶ Use all the preparation to form small rounds

 **TIP:** It is also possible to freeze the felafel in SkyLine Chill<sup>®</sup> and then fry them directly from frozen

- ▶ Now Fry!

 **TIP:** Use deflector and sediment tray for the deep zone to extend oil life, to prevent clogging of the drain and to facilitate cleaning.

 **TIP:** Drain excess oil with straw paper, and serve hot

 **TIP:** Serve with hummus and pita bread

		Cooking Temperature	Cooking Time	Weight loss	Portions	Productivity per hour
Auto-learning load	340 g 0,75 lbs	175°C / 347°F	3' 48"	16 %	-	310 portions 31 kg / 68 lbs
Full Load	3,4 kg 7,5 lbs		4'		28 (100 g/3,5 oz each portion)	

## Appliances and accessories in use:



23 Lt electronic programmable fryer<sup>HP</sup>



SkyChill<sup>®</sup> blast chiller



TRK55 cutter mixer



Deflector



Sediment tray

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Scan the QR code for the video recipe



# Fish & Chips



productivity  
per hour:  
21,6 kg / 47,7 lbs

## Ingredients for full load

- ▶ Yolk 1 pcs
- ▶ Flour 00 50 g / 1,7 oz
- ▶ Corn Flour 70 g / 2,5 oz
- ▶ Warm Milk 200 g / 7,1 oz
- ▶ Brewer's yeast 15 g / 0,52 oz
- ▶ Paprika
- ▶ Cod 10 kg / 22 lbs
- ▶ Pre-fried and blanched potatoes 9x9cm/3,5x3,5in 10 kg / 22 lbs

## Procedure:

- ▶ Mix the yeast with the milk and let it rest until it starts foaming, then add flour and paprika and let the preparation rest in the fridge.



**TIP:** If the cod is frozen, safely thaw it in the Electrolux Professional thawing cabinet

- ▶ Cut the cod in sticks of about 4x8 cm / 1,5x3 inches and toss them in the batter.



**TIP:** Before frying carefully shake the cod sticks to eliminate extra flour.



**TIP:** Use breading station to make the preparation of fried food easier, safer and more efficient



**TIP:** Use deflector and sediment tray for the deep zone to extend oil life, to prevent clogging of the drain and to facilitate cleaning.

- ▶ Now fry the fish and the potatoes separately



**TIP:** For even cooking results, do not overload the baskets and shake them occasionally while frying.



**TIP:** Drain excess oil with straw paper, and serve hot

		Cooking Temperature	Cooking Time	Weight loss	Portions	Productivity per hour
Full Load	2,3 kg 5 lbs	175°C / 347°F	3'30"	20 %	5 (350 g / 12,3 oz each portion)	62 portions 21,6 kg 47,7 lbs

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Scan the QR code for the video recipe



## Appliances and accessories in use:



23 Lt electronic programmable Fryer<sup>HP</sup>



900XP ref-freezer base



Thawing cabinet



Breeding Station



Deflector



Sediment tray



# Fresh Fried Potatoes



productivity  
per hour:

32 kg / 70,5 lbs



## Ingredients for full load

- ▶ Fresh Potatoes 4 kg / 8,9 lbs



**TIP:** Store fresh potatoes in a fresh place but avoid the refrigerator to keep them healthier.

## Procedure:

- ▶ Cut 800 g / 28 oz. of peeled potatoes in sticks of 10x10 mm / 0,4x0,4 inches with TRK 55.
- ▶ Place them in a bowl with cold water and change the water a couple of times to remove the starch.



**TIP:** To customize the flavour, add spices to the water.

- ▶ Dry the potatoes and put them in the frying basket
- ▶ For blanching: fry at 135°C / 275°F for 4'30"
- ▶ Place the fried potatoes on a perforated tray and chill in SkyLine Chill<sup>®</sup> with soft cycle for 15 mins



**TIP:** Alternatively you can freeze the potatoes in SkyLine Chill<sup>®</sup> to enhance crispness



**TIP:** Use a perforated tray in order to avoid condensation during the blast-chilling phase



**TIP:** Use a sediment tray for the deep zone to extend oil life, to prevent clogging of the drain and to facilitate cleaning.

- ▶ Now fry, also directly from frozen!



**TIP:** If you are frying from frozen, remember to carefully remove any ice.



**TIP:** For even cooking results, do not overload the baskets and shake them occasionally while frying.



**TIP:** Drain excess oil with straw paper, and serve hot

		Cooking Temperature	Cooking Time	Weight loss	Portions	Productivity per hour
Auto-learning load	460 g 1 lbs	180°C / 356°F	1'41"	20%	-	213 portions 32 kg 70,5 lbs
Full Load	3 kg 6,6 lbs		3'		16 (150 g / 5,3 oz each portion)	

## Appliances and accessories in use:



23 Lt electronic programmable Fryer<sup>HP</sup>



SkyChill<sup>®</sup> blast chiller



TRK55 cutter mixer



Sediment tray

Watch all the video recipes from our Chefs of Electrolux Professional Chef Academy

Scan the QR code for the video recipe



# Fried Chicken Wings



productivity  
per hour:  
14,1 kg / 31,1 lbs

## Ingredients for full load

- ▶ Chicken wings 20 pcs  
of 145 g (5,1 oz) each
- ▶ White Wine 40 ml / 1,4 oz
- ▶ Salt 20 g / 0,8 oz
- ▶ Eggs 4 pcs
- ▶ Bread Crumbs 600 g / 21,2 oz
- ▶ Flour 00 200 g / 7 oz
- ▶ Sweet Paprika 10 g / 0,36 oz
- ▶ Hot Paprika 10 g / 0,36 oz

## Procedure:



**TIP:** If your chicken wings are frozen, safely thaw them in the Electrolux Professional thawing cabinet

- ▶ Marinate the wings in white wine, and chill in the fridge for 2 hours.
- ▶ Mix flour with paprika and in a separate bowl beat the eggs.
- ▶ Dry the wings from wine, toss them in the flour and paprika mix, then in the eggs and press them in the breadcrumbs to coat.



**TIP:** Use a breading station to make the preparation of fried food easier, safer and more efficient



**TIP:** Use deflector and sediment tray for the deep zone to extend oil life, to prevent clogging of the drain and to facilitate cleaning.

- ▶ Now fry !



**TIP:** For even cooking results, do not overload the baskets and shake them occasionally while frying.



**TIP:** Drain excess oil with straw paper, and serve hot

		Cooking Temperature	Cooking Time	Weight loss	Portions	Productivity per hour
Auto-learning load	380 g 0,84 lbs	160°C / 320°F	7' 41"	24%	-	128 portions 14,1 kg 31,1 lbs
Full Load	2,9 kg 6,4 lbs		8'		20 (110 g / 3,9 oz each portion)	

## Appliances and accessories in use:



23 Lt electronic programmable Fryer<sup>HP</sup>



900XP ref-freezer base



Thawing cabinet



Breading Station



Deflector



Sediment tray

# Fried Squid



productivity  
per hour:

26,8 kg / 59 lbs

## Ingredients for full load

- ▶ Squid 400 g / 14 oz
- ▶ Flour 00 50 g / 1,8 oz
- ▶ Semolina Flour 50 g / 1,8 oz
- ▶ Cold Milk 98 ml / 3,3 oz
- ▶ Salt

## Procedure:

- ▶ In a bowl mix flour 00 and semolina flour.



**TIP:** If the squids are frozen, safely thaw them in the Electrolux Professional thawing cabinet

- ▶ Cut the squids in rings of 1 cm/0,4 inches and put them in cold milk for few minutes.
- ▶ Drain off the excess milk and toss the squid rings in the mixture of flours.



**TIP:** Use a breading station to make the preparation of fried food easier, safer and more efficient



**TIP:** Before frying, carefully shake the squid rings to eliminate extra flour.



**TIP:** Use deflector and sediment tray for the deep zone to extend oil life, to prevent clogging of the drain and to facilitate cleaning.

- ▶ Now fry !



**TIP:** For even cooking results, do not overload the baskets and shake them occasionally while frying.



**TIP:** Drain excess oil with straw paper, and serve hot

		Cooking Temperature	Cooking Time	Weight loss	Portions	Productivity per hour
Auto-learning load	500 g 17,6 oz	180°C / 356°F	1'25"	28%	-	107 portions 26,8 kg 59 lbs
Full Load	2 kg 4,4 lbs		1'45"		6 (250 g/ 9 oz each portion)	

## Appliances and accessories in use:



23 Lt electronic programmable fryer<sup>HP</sup>



Breeding Station



Thawing cabinet



Deflector



Sediment tray

Watch all the video recipes from our Chefs of Electrolux Professional Chef Academy

Scan the QR code for the video recipe



# Potato Croquettes



productivity  
per hour:

31,4 kg / 69 lbs




## Ingredients for full load

- ▶ Fresh Potatoes 1 kg / 2,2 lbs
- ▶ Nutmeg
- ▶ Eggs 4 pcs
- ▶ Flour 00 100 g / 3,5 oz
- ▶ Breadcrumbs 300 g / 10,6 oz
- ▶ Salt


## Procedure:


- ▶ Cook the whole potatoes with the skin in the SkyLine oven, steam cycle at 100°C / 212°F with core temperature at 94°C / 201°F
- ▶ Peel and squash them.
- ▶ Let them cool in the SkyLine Chill<sup>®</sup> soft cycle (0°C / 32°F) for 10 minutes.
- ▶ Add salt and nutmeg and form croquettes
- ▶ Place the croquettes in a perforated tray with baking paper in the SkyLine Chill<sup>®</sup> with the probe at -18°C / -0,4°F

 **TIP:** Use a perforated tray in order to avoid condensation during the blast-chilling phase


- ▶ Pass the croquettes in the breadcrumbs, then in the eggs and back to the breadcrumbs


- ▶ Put the croquettes in the SkyLine Chill<sup>®</sup>: negative cycle for 5 min and preserve in freezer at -18°C / -0,4°F

 **TIP:** Use deflector and sediment tray for the deep zone to extend oil life, to prevent clogging of the drain and to facilitate cleaning.

 **TIP:** Before frying frozen food carefully remove any ice.

- ▶ Now fry directly from frozen!

 **TIP:** For even cooking results, do not overload the baskets and shake them occasionally while frying.

 **TIP:** Drain excess oil with straw paper, and serve hot

		Cooking Temperature	Cooking Time	Weight loss	Portions	Productivity per hour
Auto-learning load	300 g 0,66 lbs	175°C / 347°F	3' 29"	10%	-	314 portions 31,4 kg 69 lbs
Full Load	3 kg 6,6 lbs		3' 40"		27 (100 g / 3,5 oz each portion)	

## Appliances and accessories in use:



23 lt electronic programmable Fryer<sup>HP</sup>



SkyLine oven and blast chiller



Deflector



Sediment tray

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# Rice Balls



productivity  
per hour:

15,2 kg / 33,5 lbs

## Ingredients for full load

- ▶ Rice (Arborio or Carnaroli) 1 kg / 2,2 lbs
- ▶ Tomato Puree 700 ml / 0,2 gal
- ▶ Eggs 5 pcs
- ▶ Breadcrumbs
- ▶ Vegetable Broth 2 lt / 0,5 gal
- ▶ Ground Beef 300 g / 10,6 oz
- ▶ Grated Parmisan 100 g / 3,5 oz
- ▶ Onion (finely chopped) half
- ▶ Boiled Peas 150 g / 5,3 oz
- ▶ Ham 100 g / 3,5 oz
- ▶ Mozzarella Cheese 200 g / 7,1 oz
- ▶ Butter as required
- ▶ Flour 00 (for the batter)
- ▶ Milk (for the batter)
- ▶ Salt / pepper

## Procedure:

### For rice:

- ▶ Pour oil, onion and tomato puree in a pan and cook for 10 minutes.
- ▶ Add rice and continue cooking, adding broth, salt and pepper, until rice is ready.
- ▶ When ready, add some butter, parmesan cheese and mix.
- ▶ Cool down in the SkyLine Chill<sup>s</sup>.

### For filling:

- ▶ Cook onion with oil on a separate pan, after few minutes add ground beef, boiled peas and finish cooking. When done, add some parsley.
- ▶ In the meantime, boil the eggs and when cooled slice them.
- ▶ Dry the mozzarella, cut it into small pieces, and mix together with the diced ham.

### Preparation of rice balls:

- ▶ Form small balls with rice and create a hole in the middle of each ball.

- ▶ Fill the holes with the mix of meat and peas, some ham, cheese and some egg.
- ▶ Close the holes (adding rice if necessary) trying to give a round shape.

### For batter:

- ▶ Prepare the batter by beating together 3 spoons of flour, a bit of milk, a glass of water, some salt and toss the balls in it.



**TIP:** If preferred, skip the batter and coat the rice balls with a mixture of flour, beaten eggs and breadcrumbs.



**TIP:** Use deflector and sediment tray for the deep zone to extend oil life, prevent clogging of the drain and easier cleaning.

- ▶ Now fry !



**TIP:** For even cooking results, do not overload the baskets and shake them occasionally while frying.



**TIP:** Drain excess oil with straw paper, and serve hot

		Cooking Temperature	Cooking Time	Weight loss	Portions	Productivity per hour
Full Load	2,6 kg 5,7 lbs	155°C / 311°F	11'	6 %	10 (250 g / 0,55 lbs each portion)	61 pcs 15,2 kg 33,5 lbs

## Appliances and accessories in use:



23 Lt electronic programmable Fryer<sup>HP</sup>



SkyChill<sup>s</sup> blast chiller



900XP ref-freezer base



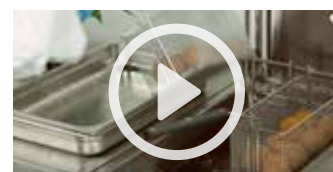
Deflector



Sediment tray

## Watch all the video recipes from our Chefs of Electrolux Professional Chef Academy

Scan the QR code for the video recipe



# Notes

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# Notes

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Excellence is central to everything we do.  
By anticipating our customers' needs, we strive for  
Excellence with our people, innovations, solutions and services.  
To be the OnE making our customers' work-life easier,  
more profitable – and truly sustainable every day.

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## Excellence with the environment in mind

- ▶ All our factories are ISO 14001-certified
- ▶ All our solutions are designed for low consumption of water, energy, detergents and harmful emissions
- ▶ In recent years over 70% of our product features have been updated with the environmental needs of our customers in mind
- ▶ Our technology is RoHS and REACH compliant and over 95% recyclable
- ▶ Our products are 100% quality tested by experts

