

Demir ECOFRY

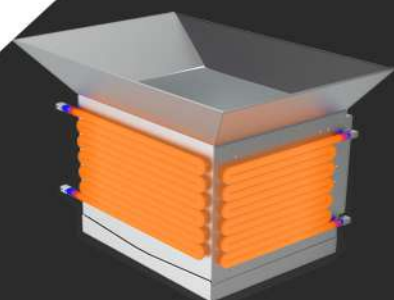
***Reduce your frying costs
by at least 50%***

Next Generation Eco Fryers

***Upgrade your legacy fryer to
EcoFry. Save money and make
your life easier***

With reported reductions in frying costs of at least 50% our eco fryers pay for themselves in a few months, as well as delivering substantial ongoing labour and environmental benefits.

We deliver exceptional Return on Investment for all legacy fryer users upgrading to our next generation Demir EcoFry products.



demirecofry.co.uk

*Powered by
ThermaShell®*

Why upgrade to Demir ECOFRY?

Save money and make your life easier.

Powered by ThermaShell®, our eco fryers are the result of seven years of development, working with over 100 exacting customers to help us continually refine our technology.

Coupled with our own experience of running busy restaurants for over 30 years.

**At least
50%
less oil
used.**

EcoFry Labour Savings

- At least 50% less oil used. Because the oil lasts at least twice as long compared to a legacy fryers, you benefit from fewer oil changes, with less oil for storage and disposal.
- Easy to clean. No inner tank tubular elements, so no more struggling to clean the reservoir and elements.
- Low maintenance. Our advanced design and manufacturing enables low maintenance operation, supported by our 2 years parts and labour warranty.

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Next Gen. Eco Fryers

EcoFry Environmental Benefits

- Allows the use of cooking oil.

You get the best performance and benefits from Demir EcoFry when using cooking oil.

- Reduces polar substance. Because the oil never becomes overheated, there's reduced risk of oil polarisation or carcinogenic deformation compared to legacy fryers.

- Minimises fire risk. Thanks to our external tank heating elements, overheating sensor and two stage security system, EcoFry dramatically reduces the fire risk compared to legacy fryers.

- Carbon footprint reduction. Thanks to its unique design features, EcoFry avoids over consumption so reducing your carbon footprint.

Demir ECOFRY

Product Family



EF12S

12 litres oil capacity
1.1 Kg frying capacity

3 phase 380 volts, 9kW
Size 40x42x60 cm
Weight 38 Kg



EF20S

20 litres oil capacity
1.8 Kg frying capacity

3 phase 380 volts, 12kW
Size 40x42x65 cm
Weight 43 Kg



EF20D

20 litres oil capacity
1.8 Kg frying capacity

3 phase 380 volts, 12kW
Size 53x81x113 cm
Weight 56 Kg



EF27D

27 litres oil capacity
2.4 Kg frying capacity

3 phase 380 volts, 17kW
Size 53x81x113 cm
Weight 62 Kg

Available from:

demirecofry.co.uk

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