

HOP!

PROFESSIONAL AIR FRYER



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Cook & Crispy

Revolution

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

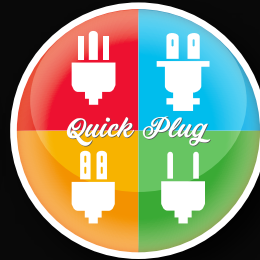


Everyday

- Quality standardization
- Perfect result always
- Oil Saving



HOP!



Everything

Everyone

Everywhere

Uncrossed

Safety

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

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

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

- No taste contamination
- Flexibility

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





Rice ball



Potato croquettes



Nuggets



French fries



Chicken wings



Onions rings



Healthy

For an healthy fried



Clean & Green

In a clean air and green environment



High profit

to get an high profit on your job



HOP SKILLS



WITH HOP

Everyday

to serve a perfect food everyday



WITHOUT HOP



WITH HOP

Everything

multifunction use to cook everything



WITHOUT HOP



WITH HOP

Everyone

ease of use for everyone



WITHOUT HOP



WITH HOP

WITHOUT HOP

Everywhere

an oven you can place **everywhere**

HOP!
Cook & Crispy



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.



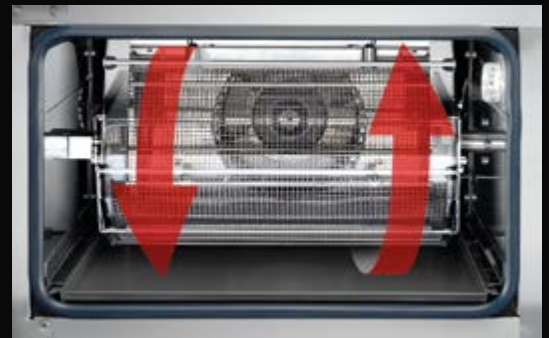
USB port to download and share up to 99 recipes.

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.

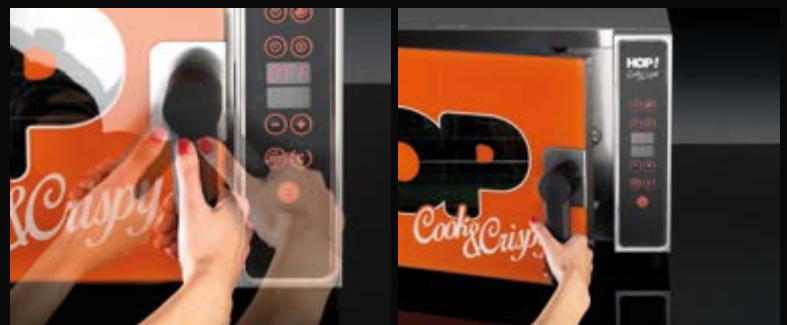


MULTIFUNCTIONAL USE

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



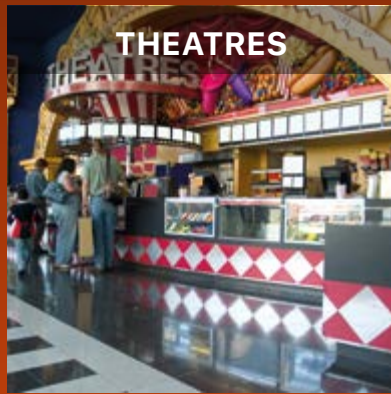
STADIUM



CINEMA



THEATRES



RESTAURANT



CONVENIENCE STORE



MALL



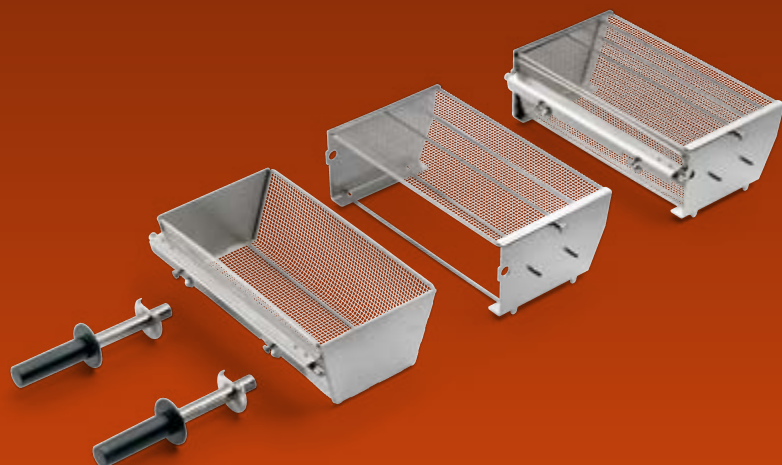
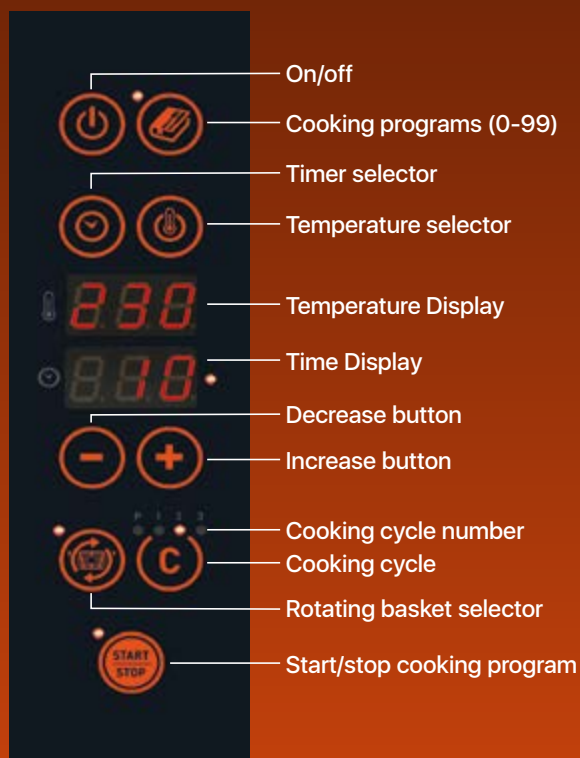
HOP TECHNICAL FEATURES



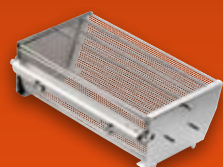
- 2 international patents
- Rotating basket and condensation system
- Digital control panel
- 99 cooking programs
- 4 cycles for each cooking program
- Usb connection (up/down load recipes)
- Safety double - snap door handle
- 5 different basket rotating set-up
- Automatic pre-heating (300°C / 572°F)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

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

HOP control panel



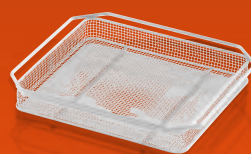
Accessories



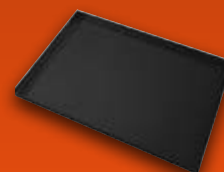
BK01 EXTERNAL STAINLESS STEEL BASKET



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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www.hopitaly.it