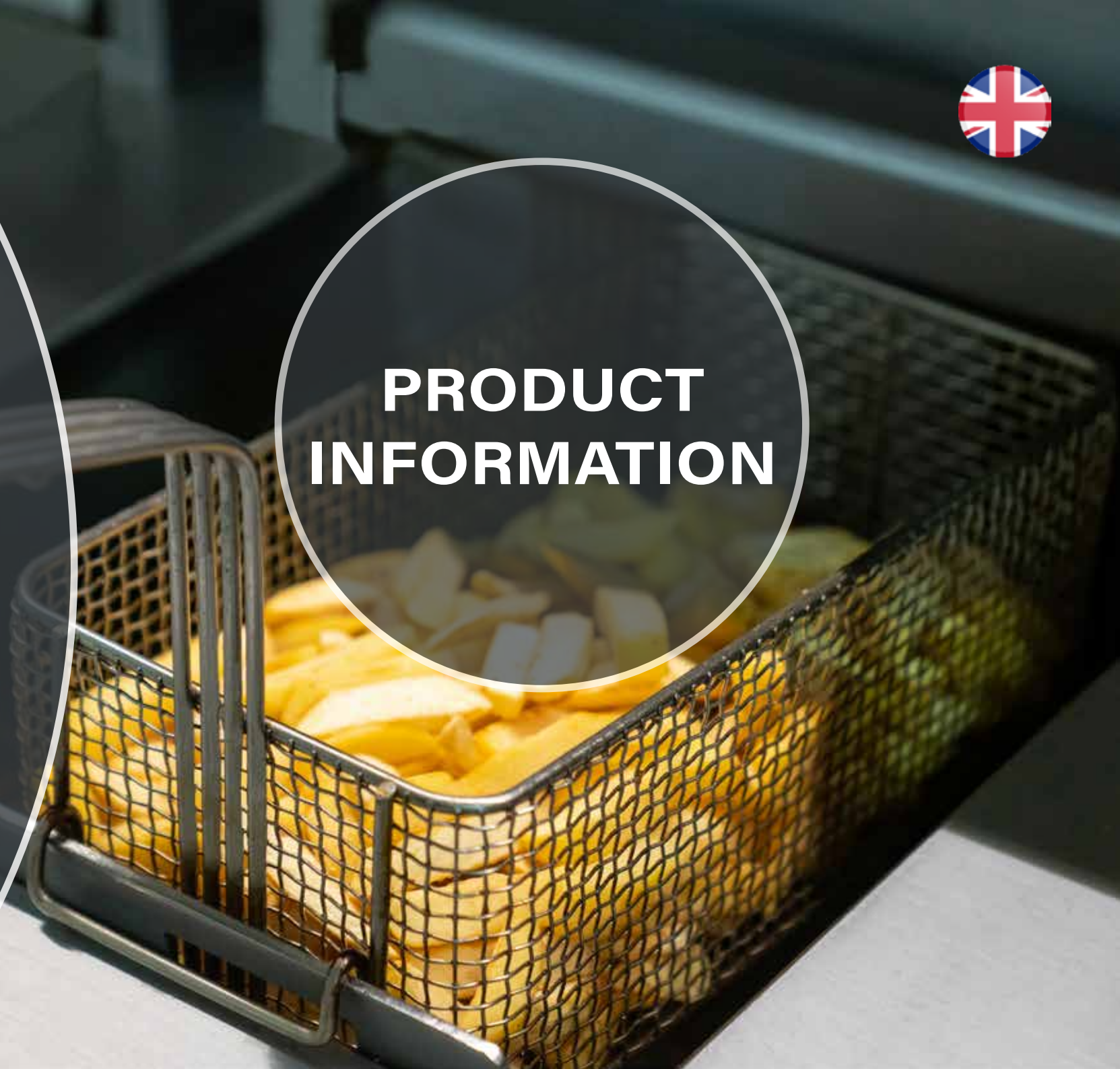


HEGRO

PROUD MEMBER OF DUCATE GROUP

PRODUCT
INFORMATION





HEGRO

PROUD MEMBER OF DUCATE GROUP

**HIGH
EFFICIENCY**

**HIGH
CAPACITY**

**QUICK
DELIVERY**



HEGRO

PROUD MEMBER OF DUCATE GROUP

...provides **the most efficient fryers** on the market,
with the capacity for **large volumes...**

...is **reliable**, safe and user-friendly...

...is of **excellent quality**,
manufactured with **the latest
innovations** and techniques...

...is available in **many versions**,
both **gas and electric heated...**

...is equipped with **electronic
sensory displays...**

...is **directly available** from supply
(or quickly available)...

...comes at **an unbeatable price**,

...is the solution for every situation

**Hegro
proves itself
in the
kitchen!**

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WHAT IS A FRYING RANGE?

High volumes of quality food

A commercial frying range is an ingenious and comprehensive piece of professional kitchen appliance. It allows all types of fast service outlets to quickly produce high volumes of quality food, such as:

- Delicious fries with various toppings
- Crispy and succulent fried fish
- Tasty burgers
- Delightful sandwiches
- Appetizing chicken, meat, vegetable and egg dishes

A typical frying range consists of one or more frying pans, a chipbox, a bain-marie and a griddle.

Hegro frying ranges are easy to use, durable, equipped with quality components, the latest technology and therefore highly efficient.

Hegro produces many standard models, but can also build specific ranges with any of the available components in different layouts.

Traditional round frying pan, used by those who prefer the artisanal method of frying, allowing fries or other products to move freely in the pan.



Use our components to arrange your own model!

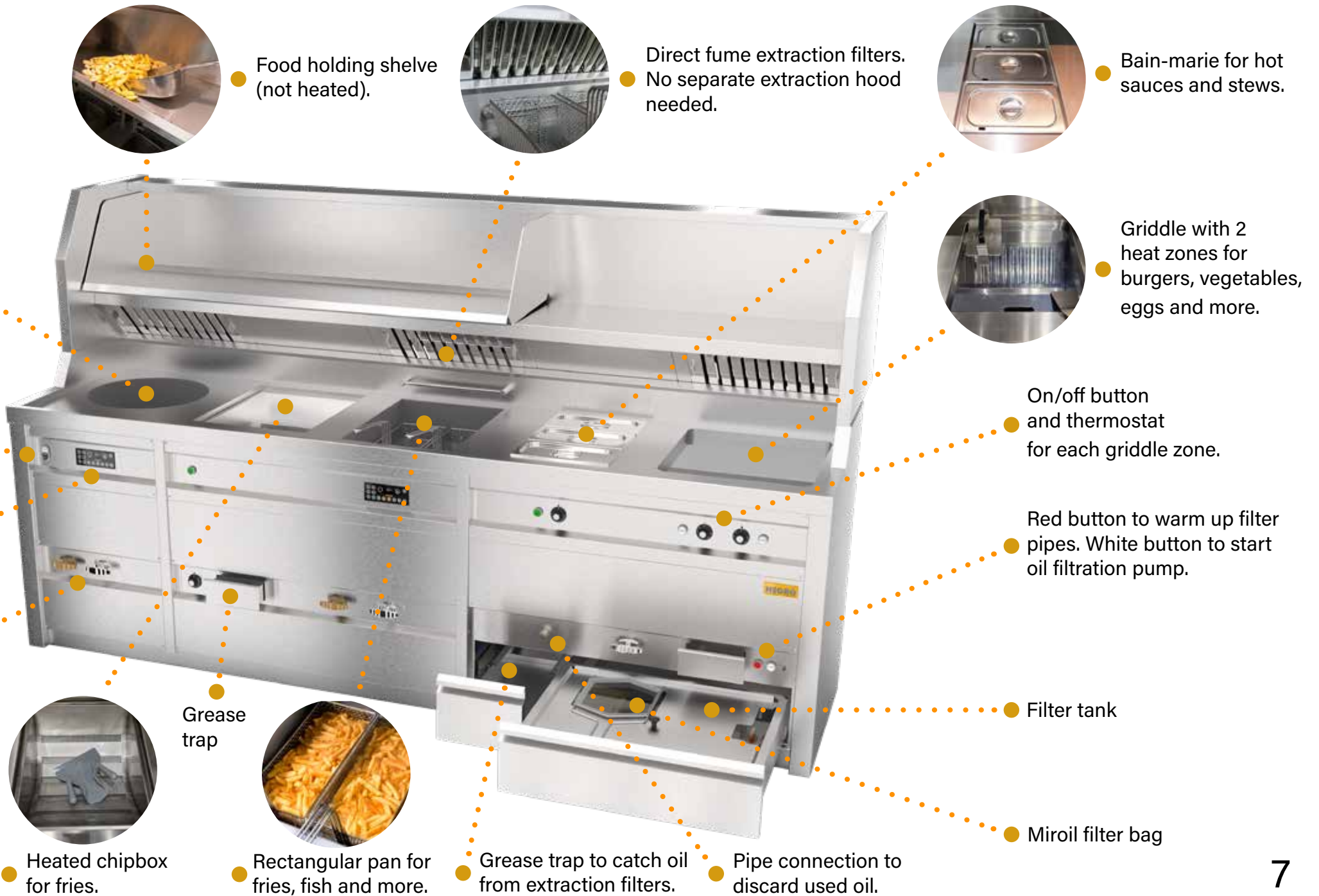
On/off button



OLED digital control system to program various temperatures and timers.



Silver handle sends oil from the frying pan to the filter tank. Gold handle returns filtered oil from the filter tank back to the same or any other frying pan.



Food holding shelf (not heated).

Direct fume extraction filters. No separate extraction hood needed.

Bain-marie for hot sauces and stews.

Griddle with 2 heat zones for burgers, vegetables, eggs and more.

On/off button and thermostat for each griddle zone.

Red button to warm up filter pipes. White button to start oil filtration pump.

Filter tank

Miroil filter bag

Heated chipbox for fries.

Rectangular pan for fries, fish and more.

Grease trap to catch oil from extraction filters.

Pipe connection to discard used oil.

GAS PANS

High-efficiency

The new generation of gas pans achieves efficiencies of up to 96 percent. Those who replace a conventional fryer with an HE fryer save up to 50 percent on energy. An HE fryer is equipped with a modular burner that consumes energy only when needed.

Rectangular gas pans

The rectangular high-efficiency pans feature an anti-overflow zone, a cold zone and a large crumb filter. The pans can be heated with natural gas or propane.

- Material: steel (4 mm)
- Volume: 27.3 liter (2 baskets) and 43.1 liter (3 baskets)
- Power: 30 kW
- Capacity: up to 60 kg of fries per hour (2 baskets) and up to 75 kg of fries per hour (3 baskets)



Round gas pans

These pans are equipped with a round crumb filter and come with a chips shovel.

- Material: steel (5 mm)
- Volume: 35 liter
- Power: 30 kW
- Capacity: up to 60 kg of fries per hour



Fish pans

The high-efficiency fish pans are less deep than standard pans and have flat bottoms, a wide frying surface, a cold zone and a crumb filter.

- Material: steel
- Volume: 28 liter (430x470 mm) and 44 liter (690x470 mm)
- Power: 21.7 kW (430x470) and 26.7 kW (690x470 mm)



ELECTRIC PANS

Outstanding performance

The performance of Hegro's electric pans is just as good as their gas-heated counterparts. Power output is very high: from 11 to 34 kW. The casing, top sheet and welded seamless pans are made of stainless steel. The fryers feature a rotatable heating element with a cold zone directly underneath the element. These electric fryers are exceptionally safe due to the maximum protection built into the elements. This ensures that the fryers switch off almost immediately when no oil is present.

Rectangular electric fryers

The rectangular electric fryers feature an anti-overflow zone, a cold zone and a large crumb filter. The heating element can be easily raised while cleaning the fryers.

- Material: stainless steel (3 mm)
- Volume: 27.3 liter (2 baskets) and 43 liter (3 baskets)
- Power: 12 kW (2 baskets) en 18 kW (3 baskets)
- Capacity: up to 60 kg of fries per hour (2 baskets) and up to 75 kg fries per hour (3 baskets)

Round electric pans

The round electric pans are equipped with a round crumb filter and a chips shovel.

- Material: stainless steel (3 mm)
- Volume: 35 liter
- Power: 18 kW
- Capacity: up to 60 kg fries per hour

Electric fish pans

Hegro's electric fish pans are less deep than a standard electric pan. The fish pan is fitted with a cold zone and a large crumb filter.

- Material: RVS
- Volume: 32.5 liter (400x440 mm) and 51.2 liter (700x440 mm)
- Power: 12 kW (400x440 mm) and 18 kW (700x440 mm)



OTHER COMPONENTS

Bain-marie

The bain-marie keeps sauces hot and readily accessible without the risk of burning. The Gastro-norm containers are 200 mm deep. The heat bath is fitted with a water-drain tap.



Chipbox

In Hegro's optional heated chipbox, your fries stay deliciously crispy. Warm air is blown into the box from below, keeping the fries in good condition for at least twenty minutes.



Chrome griddle

Hegro's chrome griddle is a fully seamlessly welded, recessed and chrome-plated griddle. Optionally available in two or three heat zones. Controls include an on/off button, adjustable digital thermostat per zone and protection against overheating. The griddle is also available as a gas-heated version. Both griddles are available in various sizes.



OIL FILTRATION SYSTEM



**FILTERING
MADE SAFE
AND EASY**



Significant savings

Hegro's automatic filter system ensures consistent frying quality and extends the frying oil's life. This results in significant savings of up to 42 percent. Moreover, the filter tray makes filtering safe and easy.

The system was designed with a stainless steel filter tray and a separate circuit for frying oil circulation, which returns to the pan's upper part. With this system, clean and used frying oil remain separated.

EVO

- Proven and widely acclaimed HE technology
- Also available as an electric version
- High quality
- High frying capacity
- Easily cleaned

8 standard models

The Hegro EVO is a stand-alone fryer. The EVO fryers offer great flexibility without compromising quality, high frying capacity and ease of use.

The Hegro EVO is available in eight standard models – gas or electric – from one to three components. Most models are available directly from supply or can be delivered very quickly.

Standard equipment

- Digital control system
- Frying oil tray
- Fully seamless 2 mm top sheet
- Integrated frying filter with a return line and filter tray, possible from two pans and upwards



Or use our components to arrange your own model!



EVO2



EVO3



EVO4



EVO6



EVO7



EVO8

Contact us for all possibilities

HEGRO EVOLUTION

- Proven and widely acclaimed HE technology
- Also available as an electric version
- High frying capacity
- Easily cleaned

11 standard models

The Hegro Evolution is a full-fledged, high-quality fryer with high frying capacity (up to 96 percent) and great ease of use.

The Hegro Evolution is available in eleven standard versions, both gas-supplied and electric. Most frying ranges are directly available or can be delivered very quickly.

Standaard equipment

- Digital control system
- Frying oil tray
- Large reservoir
- Inspection hatches in the suction channel for checks
- Drip tray under the suction channel to prevent grease build-up
- Easy-to-clean suction channel
- Integrated fryer filter with a return line and filter tray
- Completely seamless 2 mm top sheet



Or use our components to arrange your own model!



Contact us for all possibilities

HEGRO EVOLUTION DELUXE

- Proven and widely acclaimed HE technology
- Also available as an electric version
- High quality
- High frying capacity
- Sublime finish
- Easily cleaned

The Hegro Evolution Deluxe offers the same quality, high frying capacity (up to 96 percent) and ease of use as the Evolution, but with additional components that enhance the operating experience of this fryer. The Deluxe is available in seventeen standard versions, both gas and electric. Most frying ranges are available directly from supply or can be delivered very quickly.

Standard equipment

- Digital control system
- Integrated container components
- Integrated full-width receipt rail
- Frying oil tray and reservoir on rails
- Fully seamless 2 mm top sheet
- Spare bain-marie element
- Integrated fryer filter with a return line and filter tray on rails, possible from two fryers upwards
- Extraction system requiring up to 50 percent less capacity
- Soft-close double-walled doors
- Attachment system for lids on the inside of the doors
- LED light rail

17 standard
models



HED10



HED17

Or use our components to arrange
your own model!



- HED9 4 x 2-basket pan
- HED11 Griddle, bain-marie, 3 x 2-basket pan
- HED12 3 round pans, bain-marie, griddle
- HED13 Griddle, bain-marie, 3 x round pan
- HED14 3 x 2-basket pan, work surfacel, bain-marie, griddle
- HED15 Griddle, bain-marie, work surface, 3 x 2-basket pan
- HED16 3 round pans, work surface, bain-marie, griddle

Contact us for more possibilities

CONTROLS AND SUPPORT



OLED control system

All Hegro frying ranges are standard equipped with the OLED control system for each pan. This allows you to program various temperatures and timers. With an oil timer, the system tracks how long the frying oil is in the pan. In addition, OLED has a filter mode that puts the pan in an optimal state for filtration. The system also has a blanching mode. You can customise the display style and choose between English, Dutch, German and French.

Online support

The OLED control system lets you connect your frying range to the cloud for online support. If you opt for this, in consultation with your supplier, a remote technician can detect and possibly solve problems. Ask your dealer if online support is offered.

ABOUT HEGRO

Knowledge, craftsmanship and innovation

Hegro is a Dutch manufacturer of high-quality frying ranges. Hegro has distinguished itself since 1983, focusing on knowledge, craftsmanship, and quality.

Hegro offers solutions for every situation, including solo units for ultimate flexibility, as well as full-fledged, high capacity frying ranges. Hegro is synonymous with high efficiency, high capacity and excellent quality. Hegro is the prime solution for professionals striving for high quality at a very competitive price.

Thanks to an inventive design, Hegro's frying ranges feature the latest innovations and energy-saving technologies without compromising reliability, safety and ease of use.

Hegro is part of the Ducate Group (Dutch Catering Equipment). The Ducate Group is a leader in manufacturing, supplying, installing and servicing catering equipment, refrigeration technology and mass catering equipment.

Hegro operates in the Netherlands, Belgium and France and is rapidly expanding worldwide.





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