

# HOP!

PROFESSIONAL AIR FRYER



TECHNOLOGY  
SYSTEM  
PATENTED

**HOP!**  
*Cook & Crispy*

*Revolu*

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







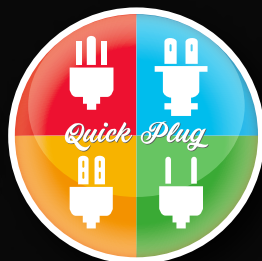
## Everything

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



## Everyone

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



## Everywhere

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



## Uncrossed

- No taste contamination
- Flexibility



## Safety

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







*Ascoli olives*



*Potato croquettes*



*Nuggets*



*French fries*



*Wings*



*Onions rings*





WITH HOP

*Healthy*

For an healthy fried



WITHOUT HOP



WITH HOP

*Clean & Green*

In a clean air and green environment



WITHOUT HOP



WITH HOP

*High profit*

to get an high profit on your job



WITHOUT HOP





WITH HOP



WITHOUT HOP

*Everyday*

to serve a perfect food everyday



WITH HOP



WITHOUT HOP

*Everything*

multifunction use to cook everything



WITH HOP



WITHOUT HOP

*Everyone*

easy of use for everyone



**HOP!**  
*Cook & Crispy*



WITH HOP

WITHOUT HOP

*Everywhere*

an oven you can place **everywhere**



WITH HOP

WITHOUT HOP

*Uncrossed*

keeping **uncrossed** flavors



WITH HOP

WITHOUT HOP

*Safety*

in a more **safety** workplace





**HOP!**  
*Cook & Crispy*



**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

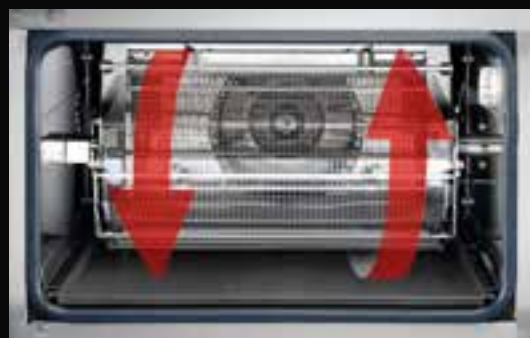


## ADJUSTABLE ROTATING BASKET FOR DIFFERENT COOKING TYPES

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
<b>PRE HEATING time</b>	300° C / 572° F	-	14 minutes	-
<b>COOKING time</b>	220° C / 428° F	1200 g	10 minutes	-
		1300 g	11 minutes	-
		1400 g	13 minutes	-
		1500 g	14 minutes	-
		1600 g	15 minutes	-
<b>COOKING yeld</b>	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 french fry 9x9 frozen (Lamb Weston) teste in or laboratory





Productivity			
	Nr. of portion per <b>COOKING 1300 g</b>	Nr. of portion per <b>HOURLY</b>	Nr. of portion per <b>DAY (8 hours)</b>
<b>PORTIONS</b> (70 g per portion)	12	48	384

Benefits		
	With <b>HOP</b>	With normal oil fryer
<b>Kcal PER PORTIONS</b> (70 g)	98,2	192





# HOP WHO NEEDS HOP?

**GAS STATION**



**BAR**



**STREET FOOD**



**HOTEL**



SUITABLE FOR MANY  
**DIFFERENT MARKETS**

**STADIUM**



**CINEMA**



**THEATRES**



**RESTAURANT**



**CONVENIENCE STORE**



**MALL**



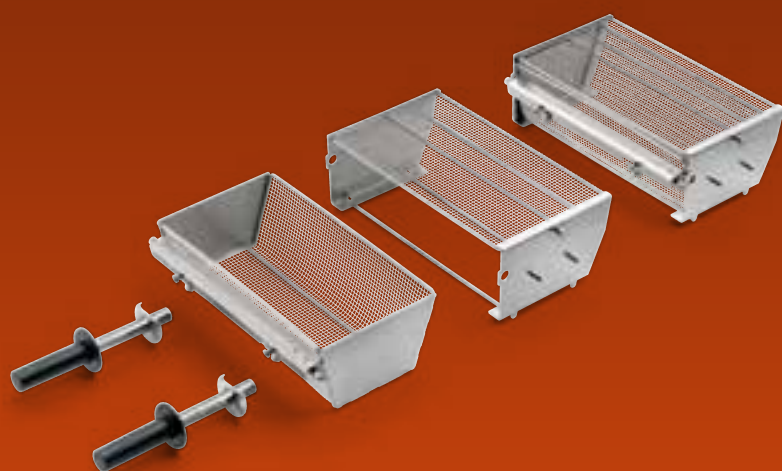


## HOP TECHNICAL FEATURES

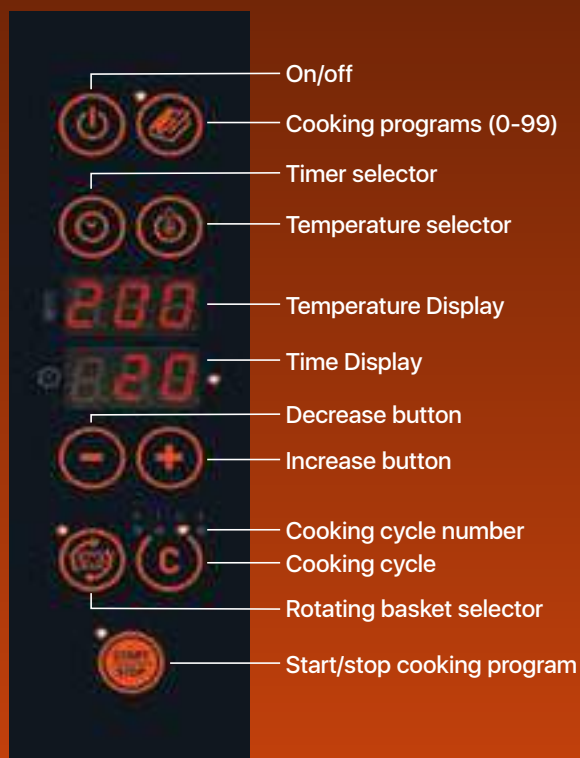


- 2 international patents
- Rotating basket and condensation system
- Digital control panel
- 99 cooking programs
- 4 cycles for each cooking program
- Usb connection (up/down load recipes)
- Safety double - snap door handle
- 5 different basket rotating set-up
- Automatic pre-heating (300°C / 572°F)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

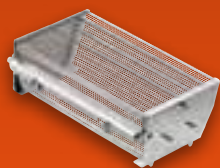
HOP		Equipped with
Power	3,5 kW	
Voltage / Frequency	230 V - 1N / 50-60 Hz.	2 rotating basket,
Connection	Water and drain pipe	1 teflon tray,
Temperature	300°C / 572°F	2 Extraction handles
Weight	47 Kg	



### HOP control panel



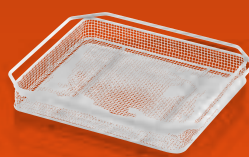
### Accessories



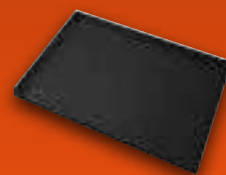
**BK01** EXTERNAL STAINLESS STEEL BASKET



**HD01** HANDLE 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](http://www.hopitaly.it)