

euroCHEF srl

fryers - pasta-cookers - ovens - street food

company profile



THE COMPANY

Eurochef srl was established in 1992 with the purpose of supplying rest stop areas and small eateries with functional, reliable and profitable machines able to prepare quick food (both fresh and precooked frozen food) and to offer the same quality level of the restaurants, even in places without kitchen nor cooking equipment.



The first product manufactured by **Eurochef** was an automatic countertop fryer, the “**Pom’Chef**”, that didn’t need an extraction hood. Bars, pubs, pizza by the slice, take away premises, kiosks, hotels, beach clubs, sport facilities, are able to take advantage from the possibility of preparing crispy fried potatoes, croquettes, fish, battered vegetables, cutlets etc, without the need of a professional cook and, most important, without releasing vapours nor fumes in the air.



THE COMPANY

Eurochef range of products rapidly increased during the first year of activity with the first model of countertop pasta-cooker "**PastaChef**" and with the "Tudor" oven and display cabinets.

Thanks to **Eurochef** machinery, it is possible to start a new kind of business also in already established commercial activities with the same staff and with minimum investments that can be easily recovered in a couple of months.

Eurochef has established long lasting business relationship with its customers. They appreciate the quality of the machines and their excellent performance but mostly the ease of use, the functionality and the profitability.

Eurochef always pays attention to the technical aspects, like ergonomics, ease of use, ease of cleaning and maintenance and reliability engineering, in order to meet the needs and the expectations of the customers.

This focus is also possible thanks to the entire manufacturing process that is carried out inside the factory with no third external party involved, from the design and project till the process of creating the prototype and then from the production of the mechanical components and assembly, till the sales and the after sales service.



OUR PRODUCTS RANGE

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Ventless Fryers euroCHEF KL3/KL4



The product that can be considered the most representative item is the countertop VENTLESS fryer euroCHEF, that can prepare a wide range of frozen or fresh products in about 2-3 minutes.

The operational principle is that of a traditional fryer, with a basket that drops into the oil. The traditional cooking process allows the machine to prepare high quality food.

euroCHEF fryer doesn't require any manual operation. The staff only has to insert the product and press a key. When the portion is ready, it drops automatically into the tray.



McCain Food Service Italia and Orogel Food Service recommend Eurochef machines, which cook food of excellent and constant quality.

Ventless Fryers euroCHEF KL3/KL4



euroCHEF is a completely automatic and closed machine where the fumes and vapours are aspirated and condensed into a refrigerating system and then transformed in water, that is collected in a can. Through this innovative and functional technology, **euroCHEF** doesn't require a scheduled maintenance because there is no need to wash nor to change frequently filters, as it usually happens with other machines.

euroCHEF is manufactured in 2 models: the smaller **KL4** with a product weight capacity of 300 g per cycle and the bigger **KL3** with a capacity of 600 g per cycle.

The double fryer **MAXI FRY KL5**, with 2 separate oil basins, has a product weight capacity of 600 gr + 600 gr each with a total capacity of 20 kgs per hour.



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Ventless MULTIFRY Fryers



"MULTIFRY ventless Fryers" are suitable for **both frozen & fresh products**.

Both models feature a special smoke condensation system which, along with a built-in "replaceable active carbon" filter hood, allows you to fry indoors even without any flue or traditional extraction hood.

The "condensation system" is a patented special cooling equipment thanks to which, both steam and smoke are condensed into water. Water ends up in a plastic tank underneath, connected to the fryer by a small flexible pipe.

MULTIFRY is manufactured in 2 models: the smaller **KD9** with a product weight capacity of 900 g per cycle and the bigger double basin **KL0**.

The **KL0**, with 2 separate oil basins, has a product weight capacity of 900 gr + 900 gr.



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Dora/MaxiDora & SuperDora Fryers



For the eateries that already have an extraction hood, like pizzerias or kiosks or professional kitchens of restaurants, Eurochef produces the model **DORA**, designed with a pipe to be connected to the extraction hood or to be vented directly outside the room. Dora has a product weight capacity of 600 gr per cycle.

Also for this kind of machine the double model is available: **MAXIDORA**, with a product weight capacity of 600 g for each basin, with a total capacity of 20 kgs per hour. **SUPERDORA** up to 35 Kgs per hour.

Eurochef has also developed models of "mixed" fryers that can work both manual and manual/automatic for those who want to cook both frozen and fresh foods

FRYCHEF is ideal for restaurants, pubs, delicatessens, take-away outlets and all businesses that cook fresh foods in delicate batters, items that are too large for automatic fryers, or items that tend to break up or require turning during frying.



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PastaChef and PastaPronta Pasta-cooker



Eurochef also produces the countertop pasta-cookers **PASTACHEF** and **PASTAPRONTA** that don't require extraction hood. These machines can cook whatever kind of pasta in the traditional way: fresh pasta, dried or precooked and frozen pasta with excellent results, allowing also bars and small premises to prepare excellent dishes.

With precooked frozen pasta, the cooking time normally is one only minute, much less than the time needed to heat food with a microwave oven. In the countries where that precooked products are not available, pasta can be precooked in the same machine.





Technical advantages

EUROCHEF Fryers & Pasta-cookers

- no parts/components subjected to scheduled maintenance
- no parts to be replaced regularly
- extremely easy to use and easy to clean
- allow operators to work according to the strictest hygiene regulations
- have small dimensions
- **euroCHEF** fryers, **PASTACHEF** and **PASTAPRONTA** cookers do not need extraction hood. This is certified by tests carried out by our local Health Authorities and by the Regional Agency of Environment Protection, that confirm the total absence of fumes and vapor emissions in the air.



PizzaChef Ovens



Another interesting range of EuroChef products are the **Pizzachef** pizza ovens. **Pizzachef** are professional ventless ovens with the base made in refractory stone and with integrated extraction hood with a filter. They can reach the temperature of about 400°C. In 2 or 3 minutes only you can prepare delicious and perfectly cooked pizzas.

Pizzachef ovens are easy to use and do not require skilled personnel: the temperature is kept stable by the graduated electronic control of the heating elements; as the top element warms up, the power of the bottom one is reduced. This system ensures perfect heat distribution through the oven, for a perfect pizza, crispy underneath and well cooked on top. The models are: **MP4** and **FP2/FP1** ovens, with 2 cooking rooms.





“Ciao Chips” street food solutions

CIAO CHIPS is an innovative system for creating a business making real, freshly fried crisps.

Not just ordinary crisps

The key item in the **CIAO CHIPS** concept is the EUROCHEF patented POTATO CUTTER.

Its special cut produces a coil of potato ready for making freshly fried crisps, which will still be fresh even when cold.



Available with or without counter to display the quantity produced. This truly innovative device is the basis for making **CIAO CHIPS** crisps, a real favourite with everyone and offering very high profit margins, since they are made from extremely inexpensive fresh potatoes.



“Ciao Chips” *street food solutions*

The best chips you’ve ever eaten!

CIAO CHIPS is a fully equipped point of sale, a real workstation.

Available on a **CART**, the system is complete with all equipment needed for your business:

- Potato Cutter
- Deep fryer, chosen from the range manufactured by Eurochef to suit your needs
- Transparent potato box
- Sink with hot water
- Clear polycarbonate protections
- Parasol with spot lights
- Electrical panel with connection lead
- Bowls, salt cellars, ladles, paper cones and an advertising sign

The system is a big attraction; their curiosity aroused, people approach it for a closer look and are fascinated by the distinctive way the potatoes are sliced.





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