

SPRIZ

Today, there is a need for **fast, easy-to-use, versatile, and affordable** products. EcoFry understands this need and has partnered with Venix, Italy, to create a range of professional ovens with **impingement technology** and forced ventilation, which together allows great dishes to be prepared in **just a few minutes**.

SPRIZ is the **perfect solution** for baking pre-cooked products like pizzas and sandwiches or for heating frozen items.

EcoFry[®]
EQUIPMENT, LLC



**HIGH-SPEED
CONVECTION OVEN
FOR QUICK SERVICE**

FEATURES & BENEFITS

- **FAST COOK TIME RESULTS:** Frozen pizza 12" in 2:40 minutes
- **SPACIOUS INTERIOR SPACE:** Up to 4 sandwiches per time.
- **SAFETY COOL DOOR:** With double glass and visibility of the products inside the cooking chamber.
- **LED LIGHTING IN THE DOOR:** For cooking chamber illumination.
- **MULTI-LANGUAGE DISPLAY:** Multi-language operating display.
- **EASY CLEAN SYSTEM:** Clean system with ease thanks to rounded edges and drip tray that collects food residue.
- **HOLDING TEMPERATURE SELECTOR:** To maintain the temperature of cooking chamber for quick starting.

COOKING TECHNOLOGIES

- **CONVECTION COOKING:** Single Phase
- **IMPINGEMENT TECHNOLOGY:** Improves toasting and browning
- **DIGITAL LCD CONTROL:** Color LCD 2.4" screen with 100 programs and 6 fast selection programs.
- **WEB SERVER:** Easily connect to smartphones and tablets to access the menu recipe book.
- **USB PORT:** Upload/download menu items easily.
- **WI-FI / CLOUD:** The connection with the Cloud allows both remote assistance and maintenance. Add menu items to every location within a matter of minutes.