



Solaris - Simply the best in food service technology

Heliosfry Introduction

Solaris -Divions of Entree L.L.C.



Solaris: innovation-driven expert in commercial kitchen technology

Solaris uses a comprehensive commercial kitchen equipment manufacturer integrating R&D, Manufacturing, and Sales. Specializing in microwave, rapid heating, thermal conduction, and energy-efficient eco-friendly technologies, we deliver cutting-edge solutions customized for the foodservice industry.



Global Market

Solaris's factories manufacture products that are widely used in international fast food chains and domestic large-scale catering groups. With outstanding performance, it has been exported to core markets such as Asia-Pacific, North America and Europe. With stable quality and leading technology, we have become the long-term strategic partners of many well-known brands and have gained the unanimous trust of global customers.



**National High-tech
Enterprise**



**Specialized small
and medium
enterprises**



**50, 000 Square Feet
Modernized
Facility**



**5 Modernized
Professional
Laboratories**



HELIOFRY Product Features



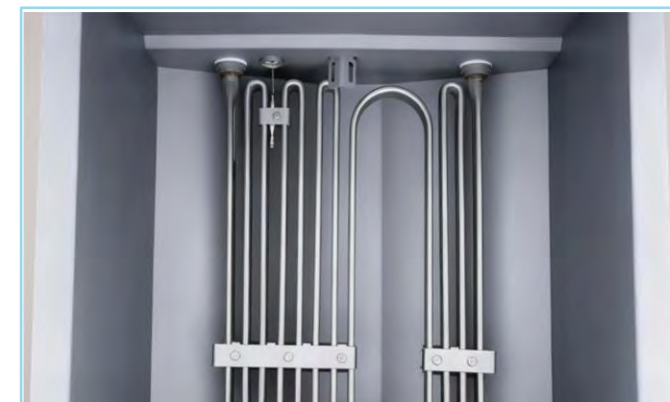
#1 Intelligent cooking system

- Intelligent computer control board, each menu is precisely controlled by FLEX SMART
- Supports multi-stage cooking, and can complete complex frying procedures with one button
- Easy operation, consistent outcome by different operator



#2 Precise temperature control $\pm 1^{\circ}\text{F}$

- Temperature control range: 195°F - 385°F (91°C - 196°C)
- The accuracy of the temperature sensor is $\pm 1^{\circ}\text{F}$
- Intelligent temperature control system to prevent temperature fluctuations from affecting food quality

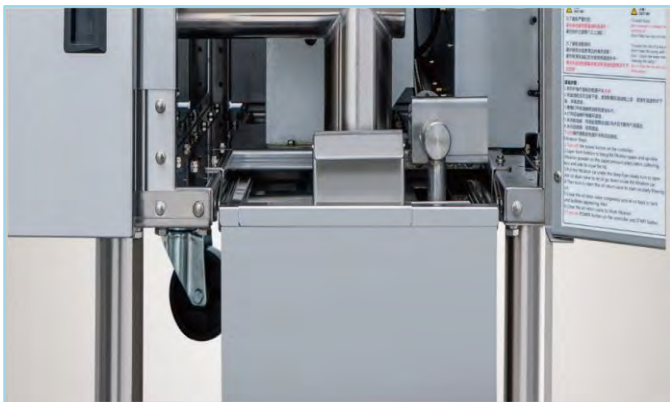


#3 Energy-efficient Band-shaped heating tube

- High thermal efficiency and rapid heating
- Lower energy consumption



HELIOFRY Product Features



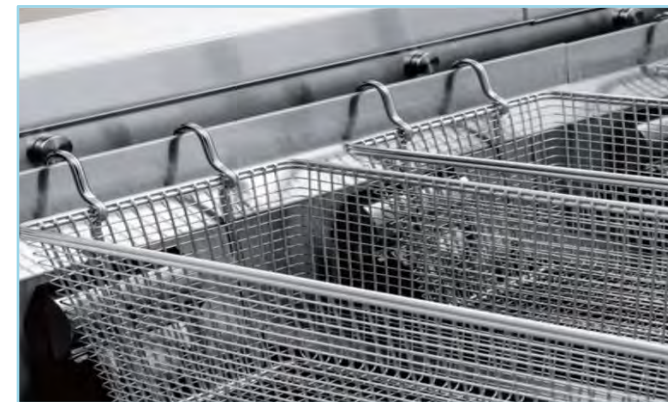
#4 Extremely long oil life

- Cold oil zone: Prevents food debris from carbonizing and delays oil deterioration.
- Built-in oil filtration system: Rapidly circulates and filters the oil, significantly extending the oil's service life.
- Oil filtration pipeline covered with heating film: Can melt solid oil, eliminating the worry of pipeline blockage.



#5 24 Recipe Storage

- Can store up to 24 recipes, easy operation.
- 24V current control system makes it safer
- All stainless-steel oil vat and housing, with fine sandblasting treatment on the oil vat surface. Durable and easy to clean



#6 Tool free maintenance

- Tool free detachable basket hangers, easy to clean



HELIOFRY Product Features



Precise Temperature Control

Prevents carbonized residues and extends oil life



Smart Timing Control

Precise timing ensures consistent doneness and easier operation



One-Touch Lift System

Automatic lowering and lifting with a single button—hands-free, safe, and effortless



Reinforces Body Structure

Stable and durable for high-frequency commercial use, reducing maintenance costs



Why Choose Solaris Heliosfry?

- In-depth Industry Insight: Deep understanding of catering operations and culinary workflows, delivering solutions seamlessly aligned with your business objectives.
- Professional Solutions: Intelligent cooking technology guarantees precise output, energy efficiency and uniform food taste across locations.
- Craftsmanship & Continuous Innovation: Persistent R&D innovation to deliver user-friendly, high-efficiency products that generate tangible economic benefits.
- Global Cooperation Expertise: Extensive track record serving both international and domestic catering groups, with well-honed quality assurance and service capabilities



Cost

Compared with international brands, we deliver lower upfront procurement costs alongside reduced energy and maintenance expenses, delivering genuine long-term savings.



Service

End-to-end support — from testing and training to after-sales response — is far faster than international competitors, eliminating operational disruptions caused by equipment malfunctions.



Technology

Intelligent cooking control system delivers precise temperature accuracy of $\pm 1^{\circ}\text{C}$, ensuring consistent food flavor across all store locations while accelerating order throughput. It equally supports rapid rollouts for new startup outlets and large-scale expansion of established chain brands, with years of proven cooperation experience with international chains.



Application Scenarios

Whether you operate consistent mainstream food offerings or craft unique signature hit menu items, our customized solutions fully adapt to your needs, with no extra premium charged for standalone specialized functions.