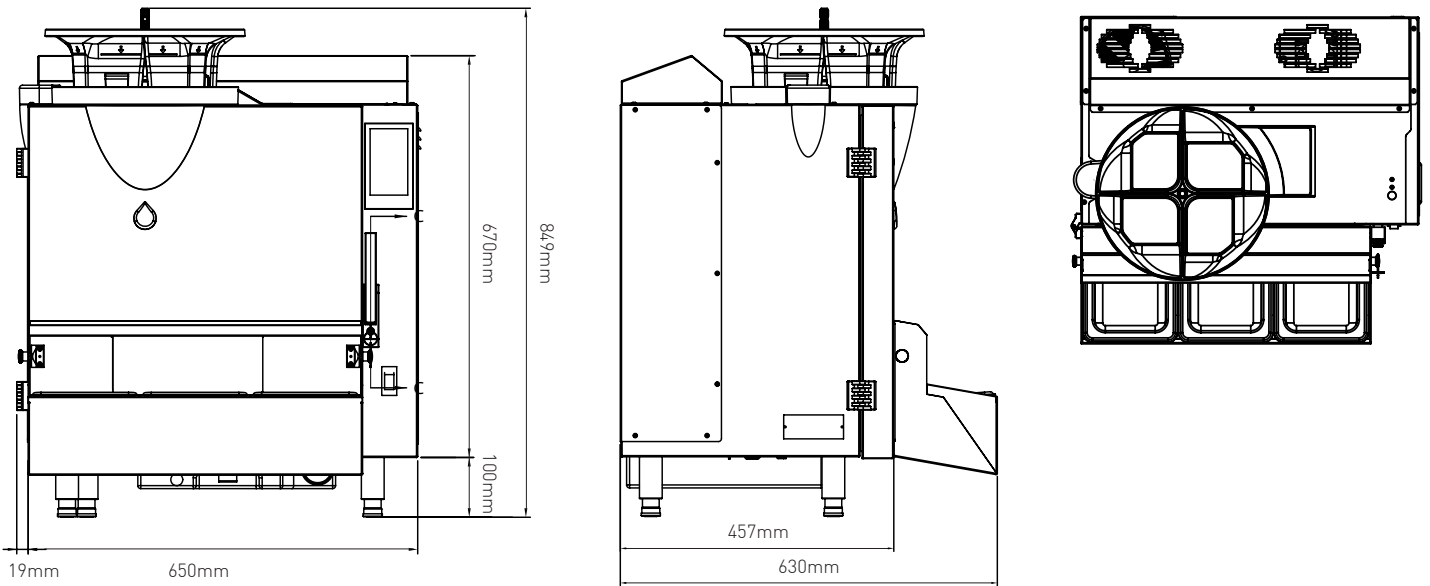


ECOFRY SYSTEM – The Perfect Cycle

- 1. Frying** - protects oil from light, water and oxygen, extending it's useful lifespan.
- 2. Drained, golden & crispy** - with extraction of: Evaporated water, oil and excess solid particles.
- 3. Extraction** - perfectly cooked product is extracted through the chute into the waiting containers.



Dimensions

Fast Chef Elite+ Carrousel		
Height	33.7"	856 mm
Width	26.4"	670 mm
Depth	19.7"	457 mm
Depth with tray	24.8"	630 mm
Weight	155 lbs.	70 Kg
Weight packed	190 lbs.	86 Kg
Dimensions packed	1200x800x640 mm (HeightxWidthxDepth)	

Technical Specifications		
Oil capacity	MIN - 5.5 litres	
Hopper load	4 zone + 2 cooking	500g (2kg max)
Hourly production	Up to	13 Kg**
Controls	5" Touch screen	8 pre-set times
Wall air clearance (FCE+ not intended for built-in installations)		
Top (to allow loading)	12"	3000 mm
Sides	6"	150 mm

Electrical specification - Single Phase

Fast Chef Elite+ Carrousel	
Voltage	230 VAC
Frequency	50 Hz
Circuit breaker	20 amp
Plug/socket	IEC 309 , 32 amp 3-pin socket
Max input	4,600 Watts



Cleaning schedule

- Cooking oil should be drained and filtered daily.
- The frying chamber should be removed, stripped and completely cleaned at least once per week.
- Condensation tank should be drained at least once per week and flushed out once a month.
- Condensation filter needs to be flushed once a month.
- Panel grease filter needs to be cleaned every six months.
- Activated carbon cylindrical filter must be replaced at least every 12 months.

(Based on approximately 150 per day, busier operators will need to clean and replace filters more frequently)

Fast Chef Elite+ installed in enclosed areas with limited or no access may invalidate warranty.

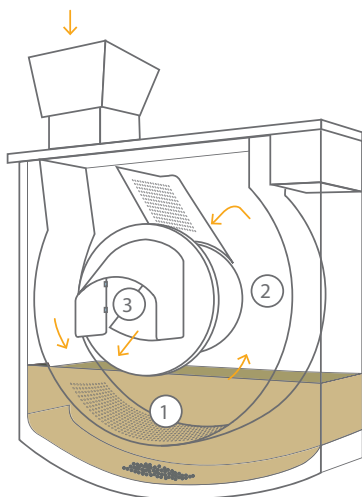
Avoid installing the Fast Chef Elite+ directly next to heat sources (ovens, grills etc.) or air conditioning outlets. Exhaust air is vented from the top of the unit.

**Hourly production based on 6mm French fries. Oil type, oil age, cooking temperature and product starting temperature will effect cook times and hourly production.

Continuing research results in steady improvements; therefore, these specifications are subject to change without notice.

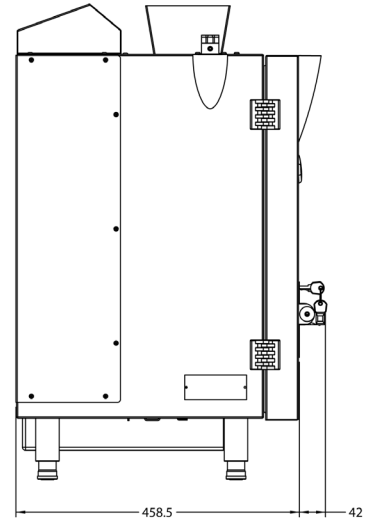
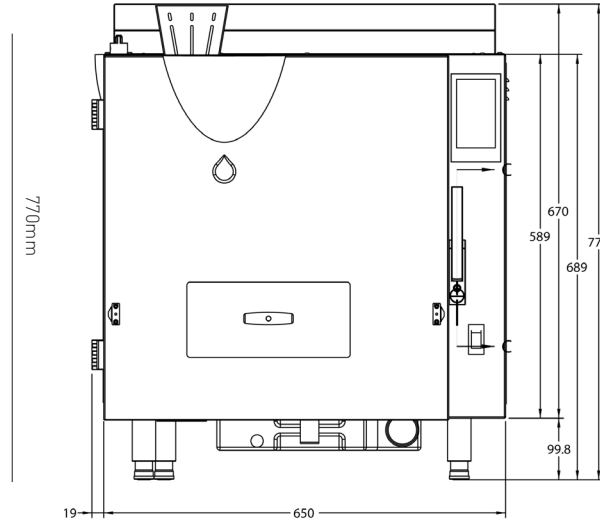
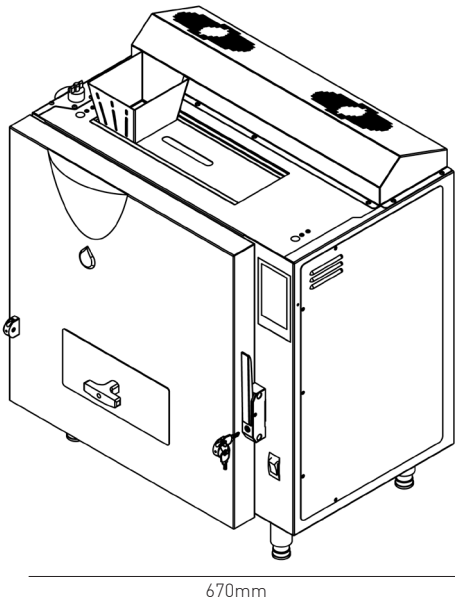
*Ventless and efficiency certification and testing has been carried out and independently verified by SGS Laboratories. A copy of the report is available on request.

To ensure the ventless operation of the Fast Chef Elite+ is maintained, the daily, weekly, monthly and annual cleaning procedures MUST be followed and the internal panel grease filter and cylindrical activated carbon filter need to be replaced at the recommended intervals. Failure to do so may invalidate any warranty.



ECOFRY SYSTEM – The Perfect Cycle

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- 3. Extraction** - perfectly cooked product is extracted through the chute into the waiting containers.



Dimensions

Fast Chef Elite+ Gourmet		
Height	30.3"	770 mm
Width	26.3"	670 mm
Depth	19.6"	500 mm
Depth with tray	24.8"	630 mm
Weight	143 lbs.	65 Kg
Weight packed	178 lbs.	81 Kg
Dimensions packed	1200x800x640 mm (HeightxWidthxDepth)	

Technical Specifications		
Oil capacity	MIN - 5.5 litres	
Hopper load	1 zone + 2 cooking	500g (2kg max)
Hourly production	Up to	13 Kg**
Controls	5" Touch screen	8 pre-set times
Wall air clearance (FCE+ not intended for built-in installations)		
Top (to allow loading)	12"	3000 mm
Sides	6"	150 mm

Fast Chef Elite+ installed in enclosed areas with limited or no access may invalidate warranty.

Avoid installing the Fast Chef Elite+ directly next to heat sources (ovens, grills etc.) or air conditioning outlets. Exhaust air is vented from the top of the unit.

**Hourly production based on 6mm French fries. Oil type, oil age, cooking temperature and product starting temperature will effect cook times and hourly production. Continuing research results in steady improvements; therefore, these specifications are subject to change without notice.

Electrical specification - Single Phase

Fast Chef Elite+ Gourmet	
Voltage	230 VAC
Frequency	50 Hz
Circuit breaker	20 amp
Plug/socket	IEC 309 , 32 amp 3-pin socket
Max input	4,600 Watts



Cleaning schedule

- Cooking oil should be drained and filtered daily.
- The frying chamber should be removed, stripped and completely cleaned at least once per week.
- Condensation tank should be drained at least once per week and flushed out once a month.
- Condensation filter needs to be flushed once a month.
- Panel grease filter needs to be cleaned every six months.
- Activated carbon cylindrical filter must be replaced at least every 12 months.

(Based on approximately 150 per day, busier operators will need to clean and replace filters more frequently)