










What makes QualityFry different

Most important features of **FCE + Carrousel** and **FCE + Gourmet**

- 01  No fumes, no odors, no mixing flavours.
- 02  **Closed and self-contained fryer.** because is closed, the speed of recovery is faster.
- 03  Because it is closed, oxygen doesn't enter inside the frying chamber and there is no risk of combustion.
FCE+ Gourmet has two frying systems: individual (up to 600 grams) or 2 products at a time and a third scheduled in line (350 grams per serving).
- 04  **gr.** **FCE+ Carrousel** fries with the same mechanism but allow six portions of 500 grams, four in the carousel and two in the frying chamber.
- 05  Fry fresh, frozen, sweet and salty product. All kinds of fried: meat, chicken, fish, tempura, Wild asparagus, red peppers, etc.
Savings 37% in oil
- 06  Being a closed fry chamber, no light enters so the oil lasts longer than in other fryers since there is no possible degradation produced by light in the oil. There is also no oxygen so there is no oxidation of the oil
- 07  **Savings 24% in energy**
Because it is self-contained, the temperature of 180° or 190° is reached in just 10 minutes and it always stays that way, saving energy, compared to a conventional fryer of the same open-sine capacity.



We fry in vertical and not horizontal.

Competitors fry with open-fry fryers inside a box, with which the guarantee of fumes and odors is in question. When introducing or removing the product when opening the door, it emits odor and fumes.

We work with a tight "suitcase" inserted in the furniture and we guarantee the NO fumes and NO smells.



Why No fumes and NO odours?

In the upper part the equipment carries an extractor and a fan



The extractor ensures that the particles do not fall back into the oil, which results in less adsorption of flavors in the products.



When we introduce the products in the frying tank, the contact of the product with the hot oil generates a series of water vapors and oil particles.

All these particles are removed through the extractor that is in operation and are transferred to a metal filter that thermal shock converts all these particles of steam into water and transports them to a tank under the machine.



The machine has a sensor that alerts when the condensation drum is full and there is no need for a direct connection to the drain. It can be emptied in a bucket and discarded by the sink.

The fumes and odors process continues through the pipes until it reaches a metal filter that retains the fat particles and finally, it reaches a carbon filter that absorbs the rest of smoke and odors.



This carbon filter guarantees its effectiveness for one year or about 8,000 servings, and has an approximate cost of € 150.

In addition, we differentiate inside the tank 2 different temperatures, a higher one that will be the one we program and where the frying is done by immersion (180 or 190°C), and a lower one in the lowest part of the tank (120 / 140°C)



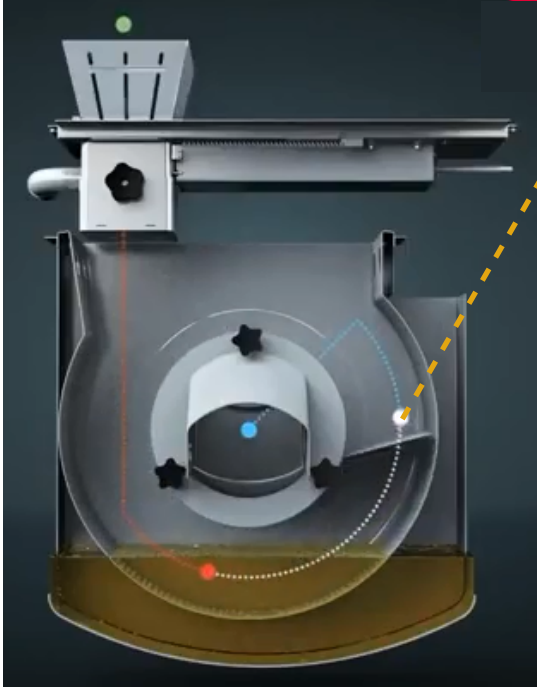
The lower part, where the basket goes and the filters for the residues of the product, that being at a low temperature, prevents the particles from moving (convection), which prevents these residues from adhering to the rest of the products and mixing the flavors.





QUALITYFRY

Drying of product



When the shovel picks up the product, it raises it over the oil and in this route to the exit ramp, a dry heat effect is generated by a fan located in the upper part of the machine that dries the products, which leaves with hardly any oil. We could say that it is as if the last process baked it: dry and evaporate the oil. All products come out completely dry.

The EUROPEAN UNION has awarded us a prize for the high quality of frying, calling it frying **ECOFRY**.



In case of high production need, the products could be fried up to twice. That is, mark large quantities of food with a time less than necessary to have it prepared in trays, and then put back into the fryer just a few seconds to present the finished product cooked and hot.

Oil



The frequency of the oil change will depend on the number of cooked portions per day and the type of product. **It can go from 2 days to a week. It will always be filled with 5 and ½ liters.**



The oil must be filtered every day to eliminate residues and deposits. The equipment includes a bucket, filter and high temperature tube to perform the daily filtering process that must be done.

It is **VERY IMPORTANT** to carry out the filtering with the oil in cold (normally in the morning before starting the day).

In that cube we measure the oil consumed and we have to add the amount of oil necessary to reach 5 and ½ liters. We incorporate it back into the machine by the entry of the food. We can put it to heat.

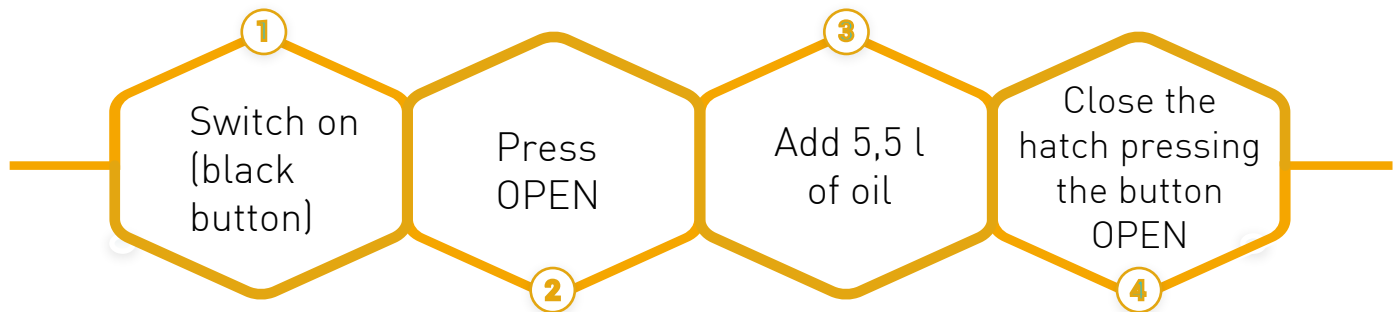



The average frying times are between **1 and 4 minutes.**



Equipment starting process:

Place the machine on the bar or counterbar.
Single phase 220 v
4.6 kw



Press the  icon to start heating. "Heating" will appear on the display until the temperature reaches the programmed value. It is normal to work between 180 and 190 ° C and this will take a heating time of between 9 and 11 minutes.



Once the oil has taken the programmed temperature, the screen with the times in the gourmet model or the design of the carousel in the Carrousel model will appear.

Cleaning the equipment FAST CHEF ELITE+


Cleaning the suitcase/frying chamber

- 1** Pull the metal tab under the machine door
- 2** Unplug the electric connection (elbow cable form)
- 3** Climb the entrance tunnel and take the tank or suitcase through the guides. All components of the tank, except the resistance, can be put in the dishwasher or washing train.






Regardless of the number of servings, cleaning should be done at least once a week.



 It is disassembled manually, without tools and is formed by 10 pieces.

- 1-Remove lid + gaskets (3 units) by opening the side toggle latches
- 2-Remove black handle wingnuts and take out the product exit ramp.
- 3-Remove the blade from the shaft and remove the shaft from the tank.
- 4-Remove the Basket grill
- 5-Remove the heating unit (do not put in the dishwasher, wash by hand)
- 6-Clean the inside of the tank / suitcase


Daily cleaning of the input hopper and product outlet tray


-  Clean the intake hopper of the product daily.
-  Clean the product output tray.
-  Clean the trap door that opens / closes the tank and gives way to the product


Filtered process or oil change:

Open the fryer door and with the cold oil unscrew the cap of the oil outlet pipe and open the key. Connect the high temperature white tube to the oil outlet pipe and direct the cube with the funnel and filter.

 Oil should be filtered every day and changed at least once a week.

For daily oil filtering: Once all the oil has been deposited and filtered in the bucket, measure the oil in the bucket itself and fill with oil until reaching 5.5 liters again. To fill the tank, open the trapdoor and introduce it through the product inlet hopper. Close the hatch and press the Button  on the screen.

For the weekly oil change: Once all the oil has been drained in the bucket, we discard that oil, clean the bucket and fill it with clean oil up to 5.5 liters. Open the product entrance hatch by pressing the "open" icon on the screen and insert the oil through the product inlet hopper. Close the trapdoor by pressing the "open" icon again and press the  icon to start heating.










 We recommend the use of high oleic sunflower oil, but other types of oil such as olive oil or seeds can be used.
NOT RECOMMENDED the use of lard or butter



Electrical specification FAST CHEF ELITE+

Voltage	230 VAC	Oil capacity	MIN - 5.5 litres
Frequency	50 Hz	Hourly production	Up to 13 Kg
Circuit breaker	20 amp	Controls	5" Touch screen
Plug/socket	IEC 309 , 32 amp 3-pin socket		8 pre-set times
Max input	4,600 Watts		

FASTCHEF Elite⁺

-  Enhanced electronics
-  Digital graphic display, touch screen. More intuitive and bigger.
-  Double temperature control probe in one piece; in front of two pieces in the previous model.
-  Enhanced Fryer Shovel/blade Engine.
-  Sealed gas extractors and probe connectors.
-  Gourmet model can be converted into a Carrousel model by adding only the accessories (Carrousel piece and large output tray).
-  **Oil control float.** VERY IMPORTANT
Avoid overflows and control the level.
The machine does not turn on if there is no oil.
-  **Switching power supplies.**
Protects against power grid surges. No fuses.
-  FAST CHEF ELITE + Carrousel can have two different frying and four waiting products, programmed in 350gr portions.

