

fried food brochwee



content

#### **EDITORIAL**

¡Many delicious dishes in few minutes!

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Its advanced filter system extracts water and active particles from the oil, thus achieving a perfect, healthy frying and without

mixing flavors.

The crunchy texture of the breaded, the gastronomically attractive nuances in the browning of the food and the absolute meticulousness with which Fast Chef Elite drains the oil of each product, are qualities difficult to imitate in a conventional kitchen.

same oil and without mixing their flavors.

This brochure aims to be a guide to all the dishes you can serve your customers at any time of the day, along with an orientation of the frying times to be programmed in Fast Chef Elite to obtain the perfect frying.

With this guide you will be able to expand your offer of healthy and sustainable frying food and tapas with an only one machine.







**Egg Pintx0** with potatoes and bacon Frying time in QualityFry Program 3



Egg Pintxo with potatoes and truffle

Frying time in QualityFry Program 3 0:40 min



Egg Pintxo with potatoes and chistorra

Frying time in QualityFry Program 3

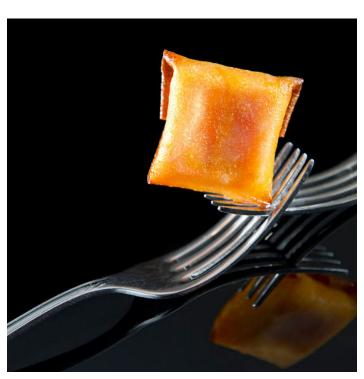
0:40 min

0:40 min



0:40 min

\*Previously thaw







**Almonds**Frying time in QualityFry
Program 1





**Veal (cube)**Frying time in QualityFry
Program 3

3:00 min



**Filo chicken**Frying time in QualityFry
Program 4

3:00 min



Sausage winth bacon rolls
Frying time in QualityFry

Frying time in QualityFry Program 1



Mozzarella chesse sticks

Frying time in QualityFry Program 2

2:30 min



3:30 min



Filo cheese and ham

Frying time in QualityFry Program 4 3:30 min



Filo tomatoe and mozarella

Frying time in QualityFry Program 3



**Mini potato omelette**Frying time in QualityFry
Program 2





Nachos
Frying time in QualityFry
Program 1

1:00 min



**Tofu**Frying time in QualityFry
Program 4

1:00 min



**Corn**Frying time in QualityFry
Program 3

2:30 min









**French fries**Frying time in QualityFry
Program 3

2: 30 min



Potatoes wedges
Frying time in QualityFry 3: 30 min
Program 3



**Potatoes "Duquesa"**Frying time in QualityFry
Program 6

3:30 min



**Cube of potatoes**Frying time in QualityFry
Program 3

3: 30 min



Potatoes bistro style

Frying time in QualityFry Program 7

4: 00 min



# French fries 6 x 6

Fresh poached in Qualityfry at 130°C Finish at 190° at QualityFry Program 8 12: 00 min 1: 00 min



# **Spicy potatoes**

Fresh poached in Qualityfry at 130°C Finish at 190° at QualityFry Program 3

14: 00 min 1: 00 min



# French fries 9 x 9

Fresh poached in Qualityfry at 130°C Finish at 190° at QualityFry Program 8 14: 00 min 1: 00 mi







Breaded artichoke

Frying time in QualityFry Program 1

Vegetable

Frying time in

**Tempura** 

QualityFry Program 2 3:00



Green peppers

Frying time in QualityFry Program 1



Small green peppers

Frying time in QualityFry Program 1



**Mushrooms** 

Frying time in QualityFry Program 1

1:30

min



min

2:30



Cherry tomatoes

Frying time in QualityFry Program 1 !II\_\_\_\_

0:20

1:00



Frying time in QualityFry Program 1

min ant

2:30

min

1:00

**Onion rings**Frying time in
QualityFry
Program 2

2:00

min

\_\_\_\_\_\_min Cauliflower

Frying time in Fast Chef Elite Program 2

1:30



Green asparagus

Frying time in QualityFry Program 1



Zucchini sticks

Frying time in QualityFry

Program 1



min

**Burguers**Frying time in Fast Chef Elite

Program 3



\_\_\_\_\_IIII S



Grilled vegetables

1:30

Frying time in QualityFry Program 1



Avocado tempura

1:30

Frying time in QualityFry Program 1



White asparagus

1:00

Frying time in QualityFry Program 1



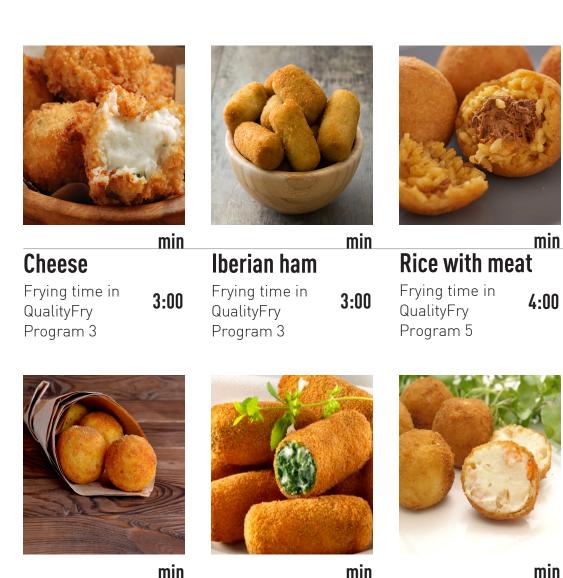
**Eggplant** 

Frying time in QualityFry Program 1











Boletus

QualityFry

Program 3

Frying time in

min





min min min min **Goat cheese** Cod Chistorra **Blood sausage** Frying time in Frying time in Frying time in Frying time in 3:00 3:00 3:00 3:00 QualityFry QualityFry QualityFry QualityFry Program 5 Program 3 Program 3 Program 4





QualityFry

Program 3



Tail bull Frying time in QualityFry Program 3

min

3:00



Tuna and piquillo Frying time in 3:00 QualityFry Program 3



min **Vegetables** and cheese 3:00 Frying time in QualityFry Program 4



Hake Frying time in QualityFry Program 3

3:00



Cocido Frying time in 3:00 QualityFry Program 3



Mushrooms Frying time in 3:00 QualityFry Program 3



min **Squid** Frying time in 3:00 QualityFry Program 3



**Octopus** Frying time in QualityFry Program 4



Broccoli Frying time in 3:00 QualityFry Program 4



Salmon Frying time in 3:00 QualityFry Program 3



Risotto Frying time in 3:00 QualityFry Program 4













Beef sirloin (cubes)

Frying time in QualityFry Program 1

Beef tenderloin (cubes)

Frying time in QualityFry Program 1

Presa ibérica (cubes)

Frying time in QualityFry
Program 1

Secreto ibérico (cubes)

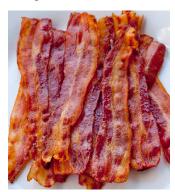
0:50

min

Frying time in QualityFry Program 1









Pork sirloin (cubes)

Frying time in QualityFry Program 5 Pork cooked ears

Frying time in QualityFry Program 3

Bacon

Frying time in QualityFry Program 1

min

Sausage with bacon

Frying time in QualityFry 3:30 Program 4



0:50







min Miniburguer (120gr)

Frying time in QualityFry Program 1

Burguer (180gr)
Frying time in
QualityFry
Program 3

3:00

**Meatballs**Frying time in

Frying time in QualityFry Program 2 Sausage

2:30

Frying time in QualityFry Program 1



**Chicken wings** 

Frying time in QualityFry Program 4



Chicken nuggets

Frying time in 3:00 QualityFry Program 3



Chicken sirloin

Frying time in QualityFry Program 2



Chicken breast

Frying time in QualityFry Program 1

2:00



min

3:30

min



Frying time in

QualityFry

Program 3

min Chicken meatball

2:00

2:00



4:30

min

Frying time in QualityFry Program 6



1:30



Frying time in 1:30 QualityFry Program 1



Quail drumsticks

**Ribs** (400gr) Frying time in en QualityFry Program 1



min

**Torreznos** 

Frying time in en QualityFry Program 1



**Chicken Burguer** Frying time in QualityFry

Program 1

1:50

Frying time in QualityFry Program 4

2:30

3:00







Hake sticks
Frying time in
QualityFry
Program 1

2:00



Fried fish
Frying time in
QualityFry
Program 1

1:30



Squid rings
Frying time in
QualityFry
Program 2

2:30



Fried squid
Frying time in
QualityFry
Program 1

2:00



Small cuttlefish

Frying time in QualityFry

Program 1



Cod fritters

Frying time in QualityFry
Program 2



Shrimps
Frying time in
QualityFry
Program 3



Crab drumsticks
Frying time in QualityFry
Program 4

min
3:30



Breades prawns
Frying time in QualityFry 1:00

Program 1



Tuna dumplings
Frying time in QualityFry
Program 3



Octopus pre cooked
Frying time in
QualityFry
Program 1



Gyozas
Frying time in QualityFry
Program 1
2:00



Breaded mussels
Frying time in 2:30

Frying time in QualityFry Program 2



Sardines tempura
Frying time in 2:00

Frying time in QualityFry Program 1



Wrapping of prawns

Frying time in QualityFry Program 5



Seafood balls

Frying time in QualityFry Program 1

2:00



min Filo seafood

Frying time in QualityFry Program 3 2:00



Tentacles of pota

Frying time in QualityFry Program 3



Croquette mussels

Frying time in QualityFry Program 3 min

3:00

3:00

Tuna meatball

Frying time in QualityFry Program 3

3:00

min



min

### Fish sticks

Frying time in QualityFry Program 3







**Fritter**Frying time in QualityFry
Program 2

2:30 min



**Cheese rolls**Frying time in QualityFry

**Chocalate rolls**Frying time in QualityFry

4:00 min

3:00 min



**Fried milk**Frying time in QualityFry
Program 2

2:30 min



French toast
Frying time in Fast Chef Elite
Program 3



**Fried ice-cream**Frying time in QualityFry
Program 3

0:20 min



**Donut**Frying time in QualityFry
Program 3

3:00 min



**Shortbread**Frying time in QualityFry
Program 5

4:00 min



**Chocolate croquettes**Frying time in QualityFry
Program1





www.qualityfrybelgium.be
A. Stocletlaan 206
B-2570 Duffel
015/29.35.35
info@airquality.be