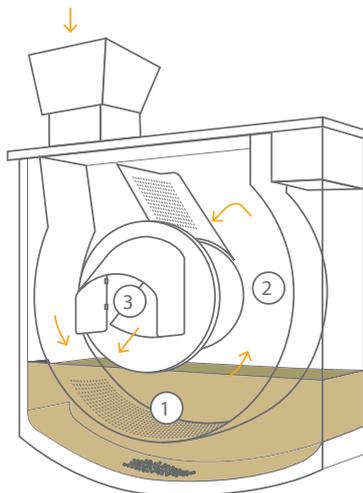




QUALITYFRY
AUTOMATIC SMART COOKING

iQ 640 FES CARROUSEL



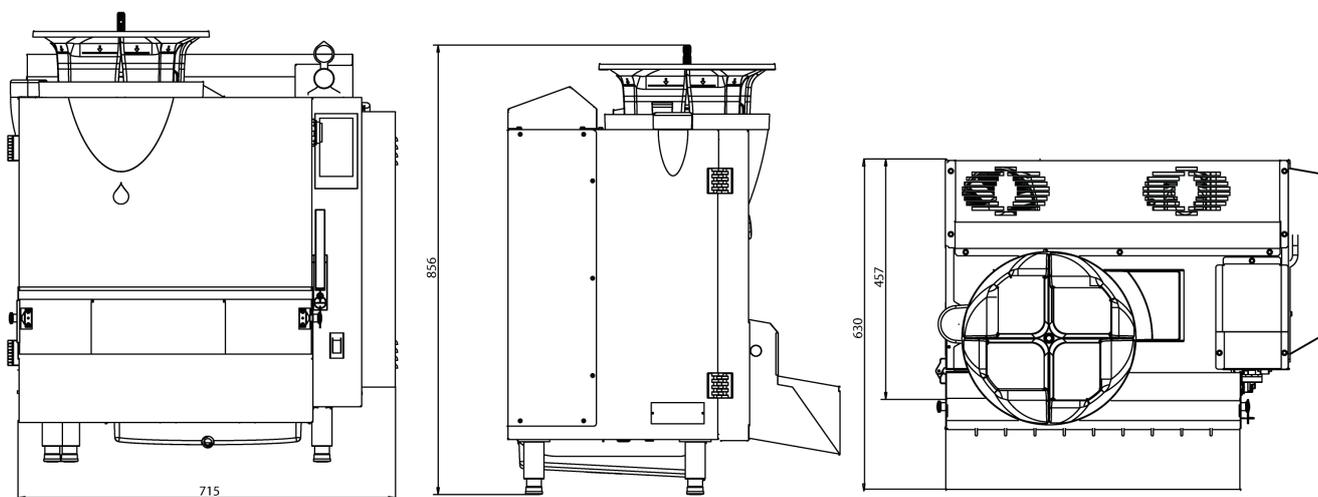
ECOFRY SYSTEM – The Perfect Cycle

- 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.



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Dimensions

| iQ 640 FES Carrousel | | |
|----------------------|--------------------------------------|--------|
| Height | 33.6" | 856 mm |
| Width | 28.1" | 715 mm |
| Depth | 17.9" | 457 mm |
| Depth with tray | 24.8" | 630 mm |
| Weight | 165 lbs. | 75 Kg |
| Weight packed | 198 lbs. | 90 Kg |
| Dimensions packed | 1230x800x600 mm (HeightxWidthxDepth) | |

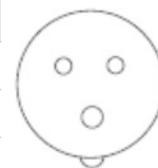
| Technical Specifications | | |
|--------------------------|--------------------|--|
| Oil capacity | 5.5 litres | |
| Hopper load | 4 zone + 2 cooking | 250g small portions 600g large portions |
| Hourly production | Up to | 13 Kg** |
| Controls | 5" Touch screen | 8 pre-set times |

| Wall air clearance (iQ 640 FES Carrousel not intended for built-in installations) | | |
|--|-----|--------|
| Top (to allow loading) | 12" | 300 mm |
| Sides | 6" | 150 mm |

iQ 640 FES Carrousel installed in enclosed areas with limited or no access may invalidate warranty.
Avoid installing the iQ 640 FES Carrousel 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.

Electrical specification - Single Phase

| iQ 640 FES Carrousel | |
|----------------------|-------------------------------|
| Voltage | 230 VAC |
| Frequency | 50/60 Hz |
| Circuit breaker | 20 amp |
| Plug/socket | IEC 309 , 32 amp 3-pin socket |
| Max input | 4,600 Watts |



Fire Extinguishing System (FES)

General Description

The goal of the Fire extinguishing system (FES) is detect a possible interior fire, control it and protect the operator and surroundings. FES works with a detector tube pressurized with nitrogen. When the tube is detected, it breaks and activates the valve. It can be activated manually with the button or electrically. A pressure switch detects the emptying of the cylinder and switches off the fans and cuts the voltage.

Operation

Automatic Operation Upon the detection of a fire, FES will automatically operate. When operated, the FES will discharge extinguishing chemical agent through the provided discharge piping and distribution nozzles.

Manual Operation The system can also be operated manually by pulling the remote lever that is clearly marked "In Case Of Fire - PULL".

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 iQ FES Carrousel 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.

FT-SAT-11 Rev.01

