

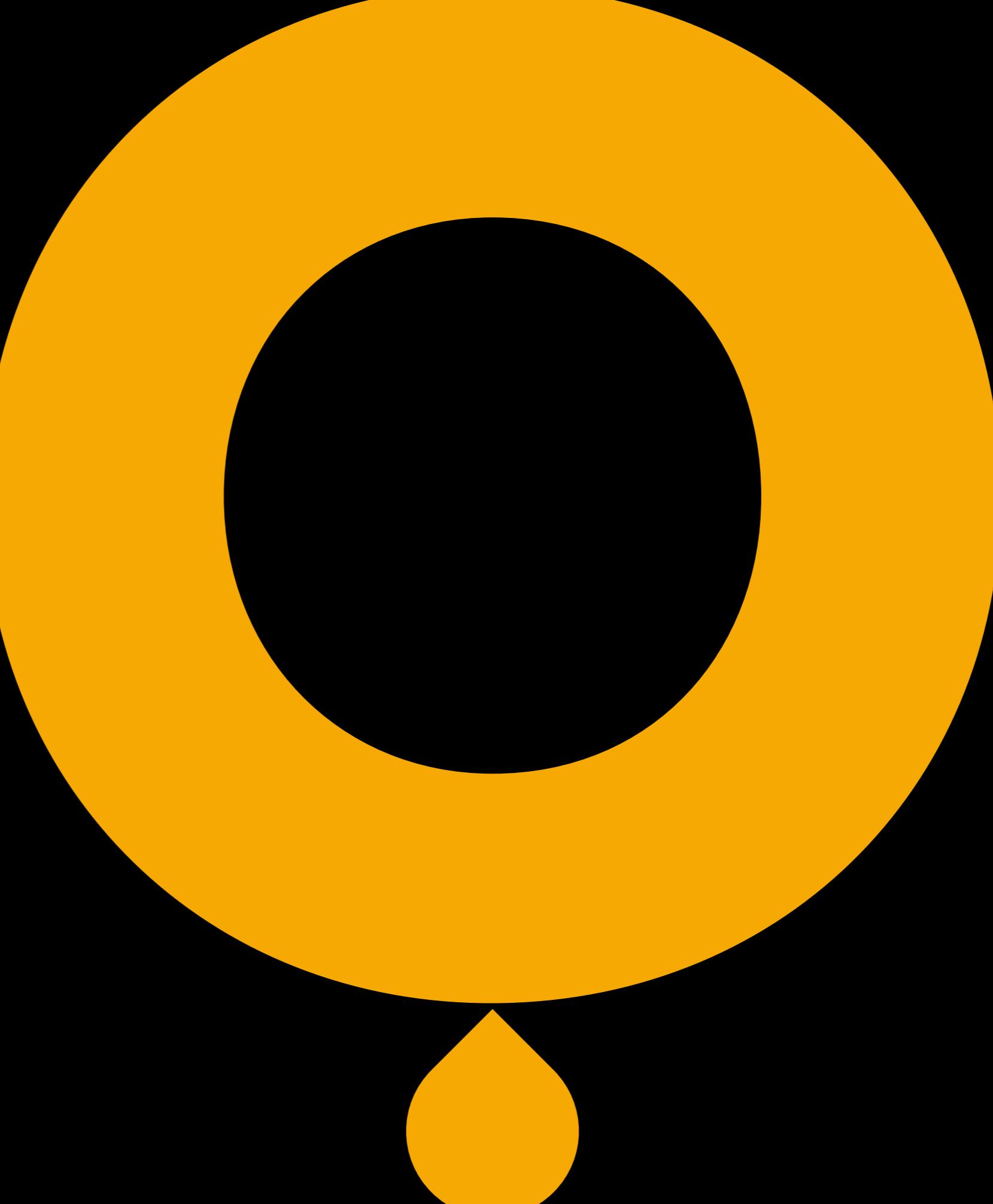
Intelligent cooking

The 5" touchscreen allows intuitive control of the cooking programs and quick monitoring of the whole machine.

Be less busy and let your Fast Chef Elite + continuously fry the exquisite products that your clients demand.

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QUALITYFRY

ECOFRY SYSTEM

The perfect cycle



Protects oil from the light



Controls the temperature at two heights



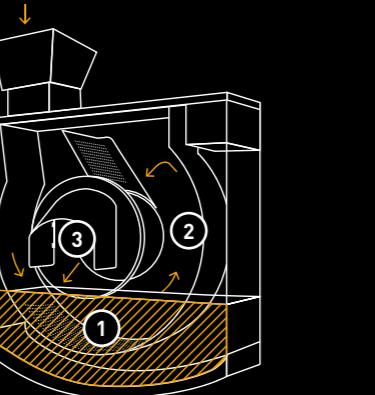
Minimises oil contact with oxygen



Continuously moves the oil



Condenses and filters



① FRYING

Protects oil from light, water and oxygen, extending its useful lifespan.

② DRAINED, GOLDEN AND CRISPY, with extraction of:

Evaporated water and oil and evaporated solid particles.

③ EXTRACTION

Forget everything you know about frying

More sustainable and more profitable than an open fryer

↓ 24 %

energy consumption*

↓ 37 %

oil consumption*

↓ 27 %

frying time*

*study and certification carried out by SGS. Ref N° 91117/507076/AF/17

Smokeless, odourless.

It only releases dry air free of odour particles.

Risk free

The chamber isolates the high temperatures and protects the operator. Anti-fire system with double sensor and control software.

Clean and easy

The frying process does not dirty the surroundings or other components of the machine.



FCE+ CARROUSEL

Large scale automation

An unparalleled pace

Without need to reload for each portion. Its innovative design allows five portions of 500 grams, four in the carousel and one in the frying chamber.

Multiple product management

You will only have to take the container full of the freshly fried portion and move one of the empty containers to the middle of the drawer.



37

% less oil

A quality, healthy product

Fast Chef Elite+ reduces oil consumption by 37%* compared to an open fryer. This leads to a significant reduction of the intake of fats absorbed by the product, producing healthier, higher quality fried products.

*study and certification carried out by SGS. Ref N° 91117/507076/AF/17



FCE+ GOURMET

Quick and versatile

Load and fry

Suitable for medium demand, where it is most practical to load and fry. Equipped to fry two portions at once, while the third waits in the input hopper.

Intelligent electronics

Thanks to the advanced Touchscreen Display developed in the Fast Chef Elite + range, you will be able to intuitively control the number of portions, the language, the refilling of oil and many other options which will make your work easier.



FAST CHEF ELITE

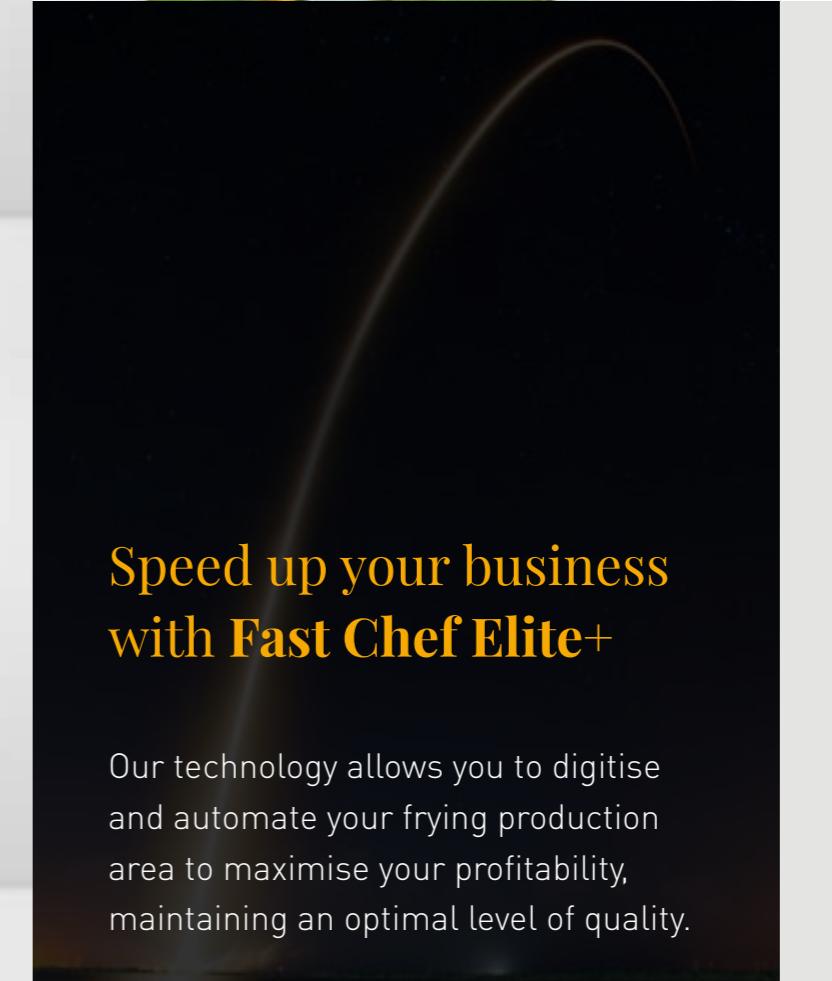
Simple and efficient

Compact and efficient

Equipped to offer freshly made food of the highest quality in a fully autonomous and functional way. Its clean, efficient, compact system produces products in record time and with a perfect finish.

Autonomous and functional

Cooking with Fast Chef Elite is as easy as placing the product to be fried in the input hopper, pressing the corresponding programme and collecting the perfectly cooked and drained product when frying is finished.



Speed up your business with Fast Chef Elite+

Our technology allows you to digitise and automate your frying production area to maximise your profitability, maintaining an optimal level of quality.

Technical data

FCE+

Height X Width X Depth: 760 x 670 x 500mm
Electricity: 4.6 KW / 230V 50-60Hz / Single phase 20 AMP
Oil capacity: 5.5 litres
Minimum oil level sensor
5" touchscreen
Electronic programming: Micro SD
Construction: stainless steel AISI 304 L y 430

FCE

Height X Width X Depth: 760 x 650 x 500mm
Electricity: 3.9 KW / 230V 50-60Hz / Single phase 20 AMP
Oil capacity: 5.5 litres
3.5" touchscreen
Construction: stainless steel AISI 304 L y 430