

### 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.

# Fast Chef Elite+ Carrousel

Counter top ventless\* fryer with multi-portion automatic dispense carrousel hopper.

**Smokeless, odourless** - the FCE+ only releases dry, oil and particle free air back into the environment eliminating the need for expensive extraction hoods. Air from the frying chamber is actively extracted, oil and moisture is condensed and collected, the dry air is then filtered through a panel grease filter before passing through activated carbon to remove odours.

**Risk free** - the frying chamber isolates the high temperatures and protects the operator. The enclosed cook chamber limits oxygen levels preventing potential flash fires. The anti-fire system with double sensor and control software cuts power to the heating elements on detection of excessive temperatures.

**Clean and easy** - The frying chamber is completely contained preventing oil from dirtying the surrounding internal components.

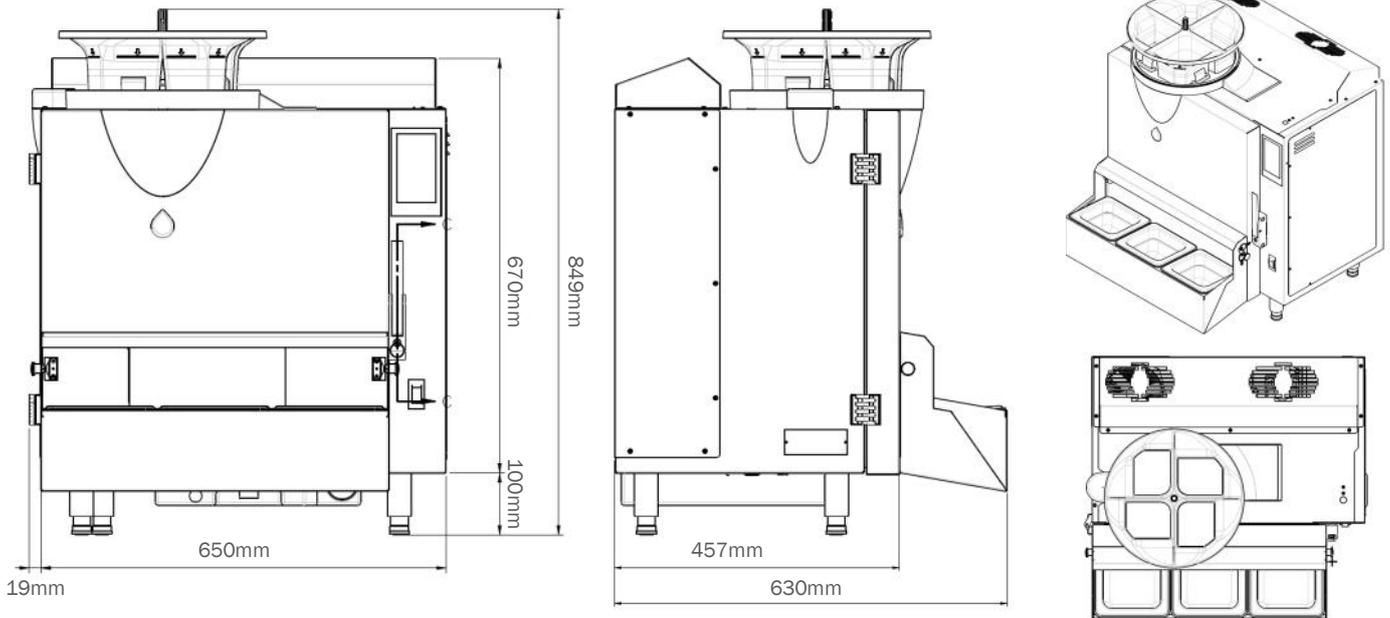
**Sustainable and more profitable** - the unique enclosed frying system protects the cooking oil from UV light and minimises contact with oxygen elongating the oils usable life. SGS\* testing concluded that the FCE+ frying system uses up to **24% less energy** and up to **37% less oil** compared to conventional open fryers.

**Minimal flavour transfer** - the Ecofry technology extracts the moisture away from the products faster sealing the external surface of the foods being cooked. The extracted water is prevented from contaminating the oil reducing flavour transfer from one product to another.

### Features

- 5" touch screen controls with eight programmable cooking times.
- The FCE+ Carrousel has two cooking modes; **Individual mode** - two 300g portions can be cooked at the same time with up to four waiting in the carrousel. **Large production mode** - up to 500g of product to be cooked at once with four additional portions waiting in the carrousel.
- 5.5 litre oil capacity with automatic shut off when oil levels drop below minimum levels.
- Dual temperature sensors ensure accurate heat distribution.
- The self-contained frying chamber can be completely removed and disassembled for cleaning. 90% of components can be cleaned in a dishwasher.
- Locking cabinet restricts access to hot areas, operators are protected against accidental burns.
- Multi-portion catch trays.

# Fast Chef Elite+ Carrousel



DIMENSIONS		
<b>Fast Chef Elite+ Carrousel</b>		
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
<b>Technical Specifications</b>		
Oil capacity	MIN - 5.5 litres	MAX - 6.0 litres
Hopper load	4 zone + 2 cooking	500g (2kg max)
Hourly production	Up to	13 Kg**
Controls	5" Touch screen	8 pre-set times
<b>Wall air clearance (FCE+ not intended for built-in installations)</b>		
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.

ELECTRICAL SPECIFICATION - SINGLE PHASE	
<b>Fast Chef Elite+ Carrousel</b>	
Voltage	230 VAC
Frequency	50 Hz
Circuit breaker	24 amp
Plug/socket	IEC 309 , 32 amp 3-pin socket
Max input	4,600 Watts



## Cleaning schedule

- Cooking oil should be drained and filtered every morning before the unit is switched on.
- 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.
- After 8,000\* cook cycles; cylindrical activated carbon filter must be replaced, the panel particulate filter needs to be cleaned and the condensation coil needs to be cleaned and flushed by a qualified technician.

\*Deep cleaning recommended after approximately 8,000 fry cycles or once per year, whichever comes first.



\*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.



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

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