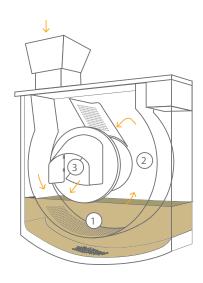


iQ 640 FES CARROUSEL



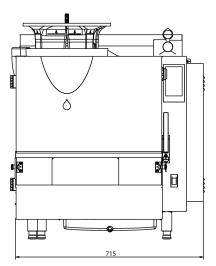


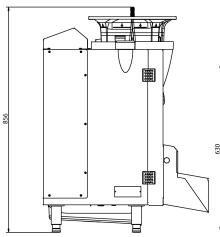
ECOFRY SYSTEM - The Perfect Cycle

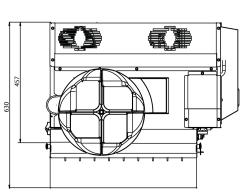
- **1. Frying -** Protects oil from light, water and oxygen, extending it's useful lifespan.
- **2. Dry, golden and crispy -** With extraction of: Evaporated water, oil and excess solid particles.
- **3. Extraction -** The perfectly cooked product is extracted towards the output tray thanks to the blade.



iQ 640 FES CARROUSEL







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	300g small portions 500g large portions
Hourly production	Up to	13 Kg**
Controls	5" Touch screen	8 pre-set times
To ensure correct functioning, the location of the machine must conform to the following minimum distances:		
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 setting up the equipment near sources of heat (ovens, grills, etc.) or air conditioning outlets; otherwise, the minimum distance must be 1 metre. Exhaust air is vented from the top of the unit.

Electrical specification - Single Phase

iQ 640 FES Carrousel	
Voltage	230 VAC
Frequency	50/60 Hz
Circuit breaker	20 A
*Plug/socket ¹	IEC 60309 , 32 A 3-pin socket
*Plug/socket ²	Bipolar plug with TT, 25 A
Max input	4600 W

^{*} Recommended plug options, shipped without them.

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.





vented from the top of the unit.

**Hourly production based on 6x6mm French fries. Oil type, oil age, cooking temperature and product starting temperature will effect cook times and hourly production.