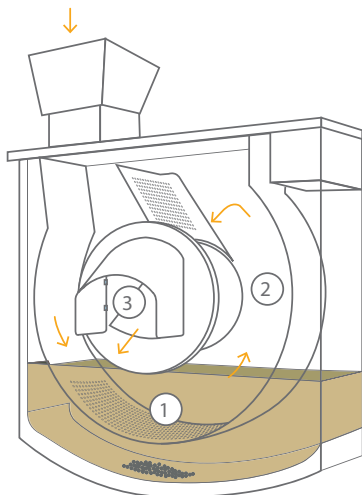




QUALITYFRY
AUTOMATIC SMART COOKING

iQ1000 CARROUSEL



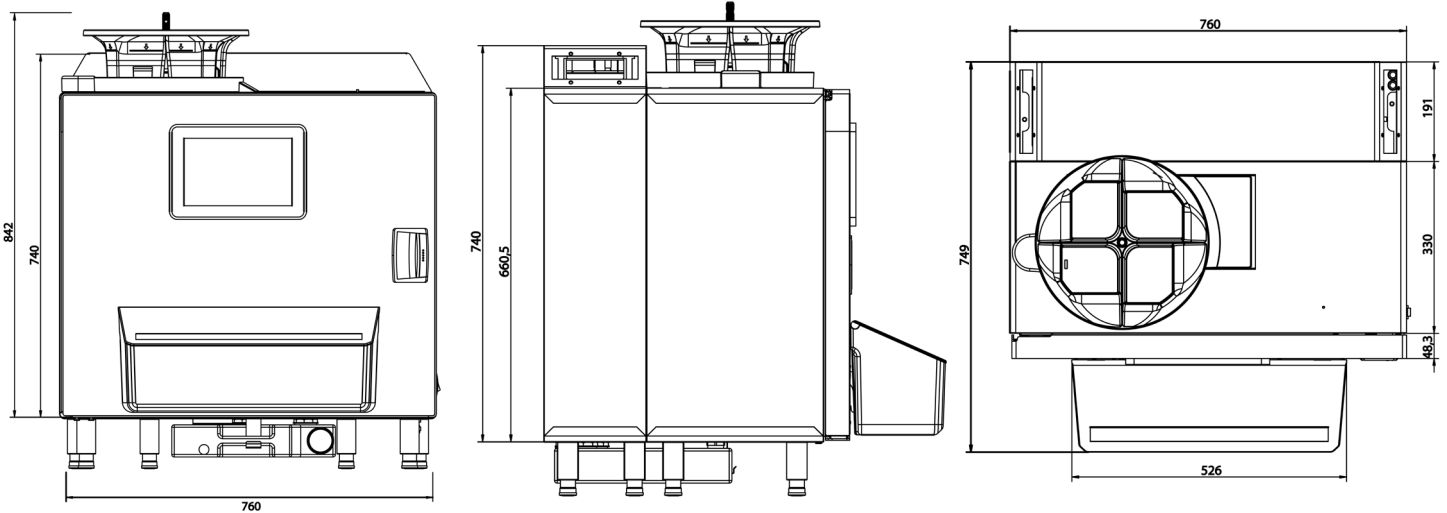
ECOFRY SYSTEM – The Perfect Cycle

- 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.



QUALITYFRY
AUTOMATIC SMART COOKING

iQ 1000 CARROUSEL



Dimensions

| iQ 1000 Carrousel | | |
|-------------------|-------------------------------------|--------|
| Height | 37.0" | 942 mm |
| Width | 29.9" | 760 mm |
| Depth | 22.4" | 570 mm |
| Depth with tray | 29.5" | 750 mm |
| Weight | 198 lbs. | 90 Kg |
| Weight packed | 231 lbs. | 105 Kg |
| Dimensions packed | 1250X900X720mm (HeightxWidthxDepth) | |

| Technical Specifications | | |
|--------------------------|-----------------------|--|
| Oil capacity | 10 litres | |
| Hopper load | 4 zone + 2 cooking | 500g small portions 800g large portions |
| Hourly production | Up to | 33 Kg** |
| Controls | 10,1" Touch screen | 21 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 1000 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.

**Hourly production based on 6x6 mm French fries easy to fry. Oil type, oil age, cooking temperature and product starting temperature will effect cook times and hourly production.

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

Electrical specification - Three Phase

| iQ 1000 Carrousel | |
|-------------------|-------------------------------------|
| Voltage | 3x230/400 VAC |
| Frequency | 50/60 Hz |
| Circuit breaker | 16x3 A |
| *Plug/socket | IEC 60309 , 16 A 3-pin +N +E socket |
| Max input | 7900 W |

* Recommended plug options, shipped without them.

Cleaning schedule

- The oil must be removed once a day.
- The frying chamber and all its elements must be cleaned once a week.
- The condensation drum must be emptied every day and cleaned once a month.
- The metal filter must be cleaned once a month.
- The cylindrical charcoal filter must be replaced every 5000 fryings, along with the maintenance of the equipment.

(Based on approximately 50 portions per day, equipment with higher production levels may require the frequency of cleaning to be increased)