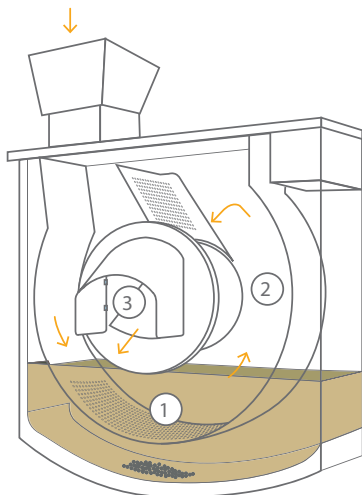




QUALITYFRY
AUTOMATIC SMART COOKING

iQ 635 CARROUSEL



ECOFRY SYSTEM – The Perfect Cycle

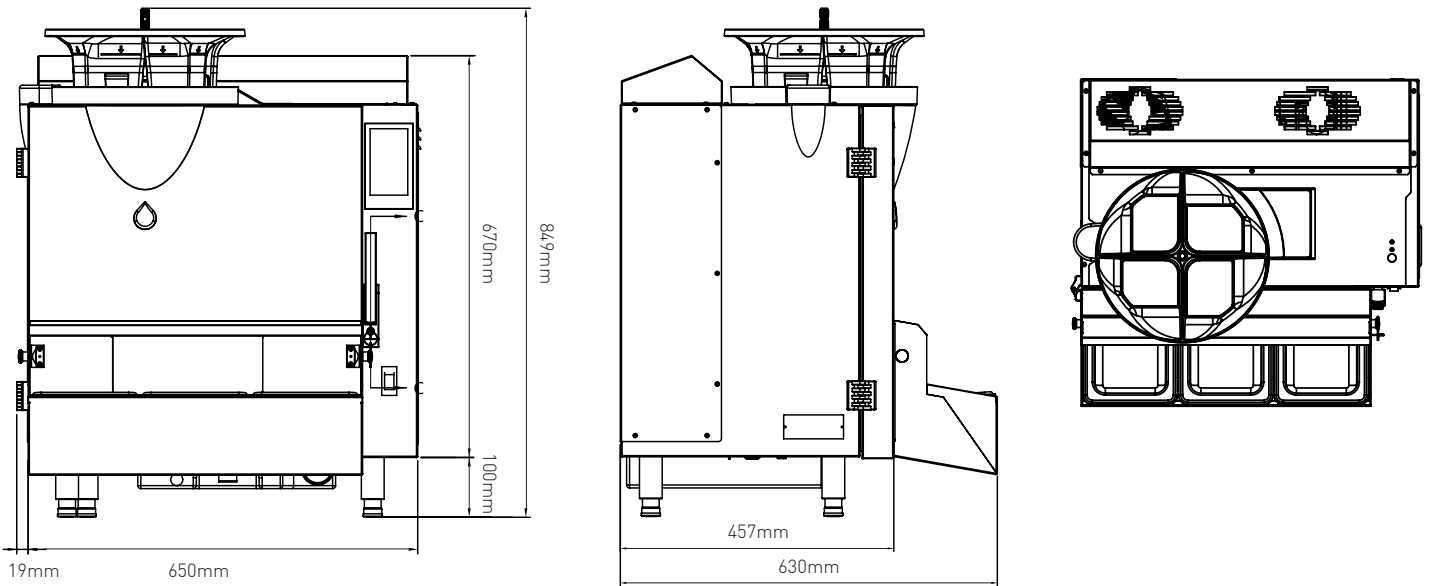
- 1. Frying** - Protects oil from light, water and oxygen, extending it's useful lifespan.
- 2. Dry, golden and crispy** - With extraction of: Evaporated water, oil and excess solid particles.
- 3. Extraction** - The perfectly cooked product is extracted towards the output tray thanks to the blade.



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Dimensions

| iQ 635 Carrousel | | |
|-------------------|--------------------------------------|--------|
| Height | 33.7" | 856 mm |
| Width | 26.4" | 670 mm |
| Depth | 17.9" | 457 mm |
| Depth with tray | 24.8" | 630 mm |
| Weight | 155 lbs. | 70 Kg |
| Weight packed | 190 lbs. | 86 Kg |
| Dimensions packed | 1230x800x600 mm (HeightxWidthxDepth) | |

| Technical Specifications | | |
|--------------------------|-----------------------|--|
| Oil capacity | 5.5 litres | |
| Hopper load | 4 zone + 2 cooking | 300 small portions 500 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 635 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 6x6mm French fries. 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.

*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 635 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.

Electrical specification - Single Phase

| iQ 635 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.

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)

