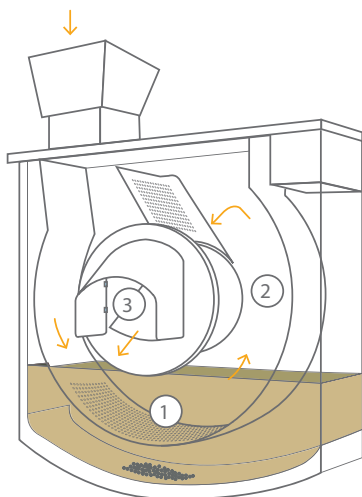




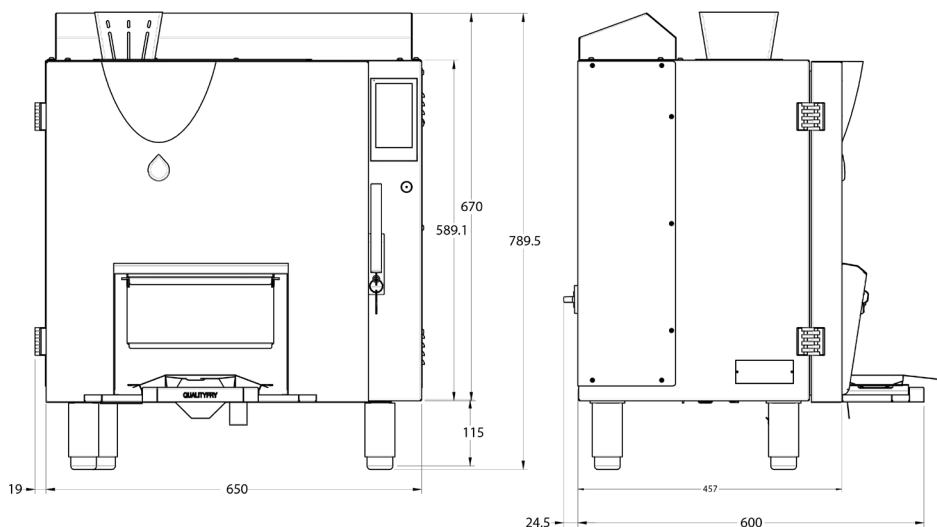
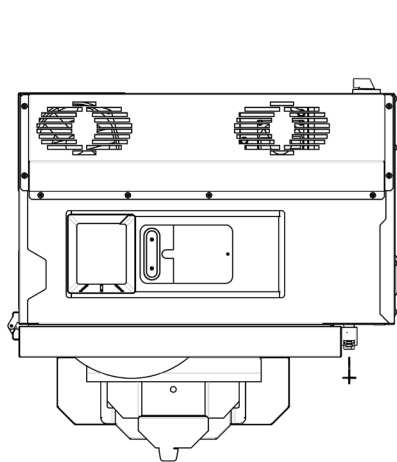
QUALITYFRY
AUTOMATIC SMART COOKING

iQ 6 SELF SERVICE



ECOFRY SYSTEM – The Perfect Cycle

- 1. Frying** - Protects oil from light, water and oxygen, extending its 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.



The units of the coasts come in miles.

Dimensions

iQ6 Self Service		
Width	26.3"	669mm
Depth	19"	482mm
Depth with tray	24.6"	625 mm
Height	31.1"	790mm
Weight	155 lbs.	70 Kg
Weight packed	190 lbs.	86 Kg
Dimensions packed	800x600x1230 mm [Ancho x Fondo x Alto]	

Technical Specifications

Oil capacity	5.5 liters	
Hopper load	Single-product entry	500g large portions
Hourly production	Up to	13 Kg**
Controls	5" touch screen	8 programmable products

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

Installing the iQ 6 Self Service in enclosed areas with limited or no access may void the warranty. Avoid placing the equipment next to heat sources (ovens, grills, etc.) or air conditioning vents; if unavoidable, a minimum distance of 1 meter must be maintained. Exhaust air is released from the top of the unit.

** Hourly production is based on 6x6 mm French fries. The type of oil, its usage, cooking temperature, and the product's starting temperature will affect both cooking times and hourly output.

Electrical specification - Single Phase

IQ 6 Self Service	
Voltage	230 VAC
Frequency	50/60 Hz
Consumption	20 A
*Plug ¹	IEC 60309, 32 A-3 pin socket
*Plug ²	Bipolar plug with TT, 25 A
**Maximum input power	4600 W

*Recommended plug options, supplied without them
**3500W option available

Maintenance

- The oil must be filtered daily.
- The frying vat and all its components must be cleaned at least once a week.
- The condensation container must be emptied daily and washed once a month.
- The metal filter must be cleaned monthly.
- The cylindrical activated carbon filter must be replaced after 5,000 frying cycles, along with general equipment maintenance.
- Refer to the manual for more detailed maintenance instructions.

(Based on approximately 50 servings per day, higher-output units may require an increased cleaning schedule frequency.)

Ongoing research results in continuous improvements; therefore, these specifications are subject to change without prior notice.

* Ventless and efficiency certification and testing have been independently conducted and verified by SGS Laboratories. A copy of the report is available upon request.

To ensure that the ventless operation of the iQ 6 Self Service is maintained, all daily, weekly, monthly, and annual cleaning procedures MUST be followed. The cylindrical activated carbon filter must be replaced at the recommended intervals. Failure to do so may void any warranty.