

CLEANING AND  
MAINTENANCE GUIDE  
IQ 620 - 630 - 640  
CARROUSEL MODELS



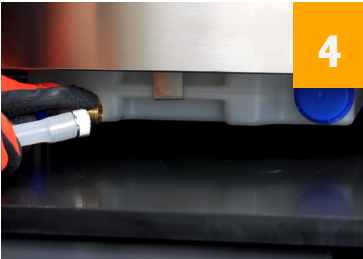
OIL FILTER. DAILY



CLEANING THE INSIDE AND  
OUTSIDE DAILY



WASHING THE PRODUCT  
ENTRANCE CARROUSEL AND  
THE EXIT TRAY DAILY



EMPTYING THE  
CONDENSATION TANK DAILY



WASHING THE FRYER VAT  
WEEKLY



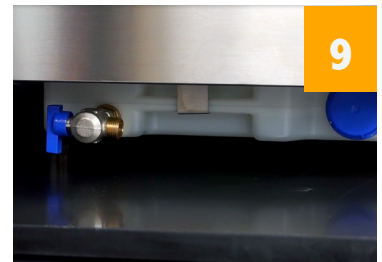
CLEANING THE METAL FILTER  
BIMONTHLY



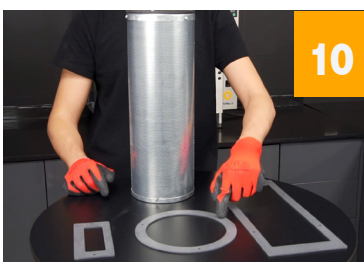
CLEANING THE GAS  
EXTRACTION ARM  
BIMONTHLY



CLEANING THE COIL  
BIANNUAL/ANNUAL



CLEANING THE DRUM  
BIANNUAL/ANNUAL



REPLACEMENT OF CARBON  
WASHERS AND FILTERS  
BIANNUAL / ANNUAL



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AUTOMATIC SMART COOKING

## DAILY MAINTENANCE INSTRUCTIONS

### OIL FILTER

#### WARNING!

To clean correctly you should follow these steps. We recommend cleaning at the beginning of the day, before turn on the machine and with cold oil.



YOU WILL NEED THE BUCKET AND PUT THE FUNNEL WITH FILTER INSIDE IT.



OPEN THE DOOR OF THE MACHINE.



REMOVE THE SAFETY LID FROM THE FRYER TAP.



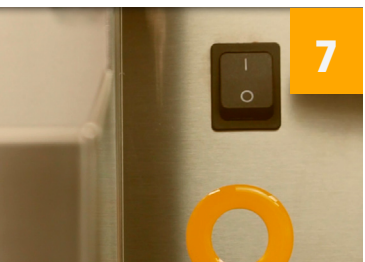
PLACE THE SILICON HOSE ON THE TAP.



OPEN THE RED SAFETY TAP.



CHECK THE LEVEL OF FILTERED OIL AND, IF NECESSARY, ADD UP TO 5.5 LITRES OF NEW OIL.



TO POUR OIL INTO THE FRYER, YOU MUST TURN ON THE MACHINE.



THEN, YOU SHOULD PRESS THE "OPEN" BUTTON TO OPEN THE HATCH.



FINALLY, YOU SHOULD EMPTY THE OIL INTO THE FRYER UNTIL YOU HAVE 5.5 LITRES.



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## DAILY MAINTENANCE INSTRUCTIONS

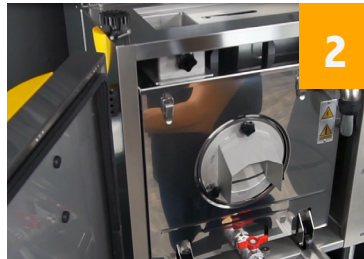
### CLEANING THE MACHINE, THE CARROUSEL AND OUTPUT TRAY

#### WARNING!

To clean correctly you should follow these steps. After filtering the oil, you should clean the exterior and interior of the fryer.



CLEANING THE OUTSIDE OF THE MACHINE.



CLEANING THE INSIDE OF THE MACHINE.



CLEANING THE INPUT CHUTE OF PRODUCTS TO BE FRIED.



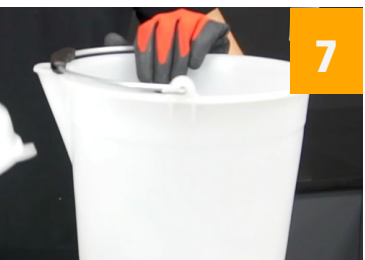
FOR GREATER CONVENIENCE, THE CHUTE CAN BE DISMANTLED BY PUSHING IT TO THE RIGHT AND PULLING UPWARDS.



SEPARATE THE PARTS OF THE CARROUSEL AND WASH THEM INDIVIDUALLY.



CLEANING THE PRODUCT OUTPUT TRAY.



CHECK THE LEVEL OF FILTERED OIL AND IF NECESSARY, ADD UP TO 5.5 LITRES OF NEW OIL.



TO POUR OIL INTO THE FRYER, YOU SHOULD TURN ON THE MACHINE.

#### CLEANING WARNING

THE PARTS CAN BE CLEANED USING A CLOTH OR PAPER TOWEL. YOU CAN USE A NEUTRAL DETERGENT OR A SMALL AMOUNT OF DEGREASER WITH WATER.



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## DAILY MAINTENANCE INSTRUCTIONS

### EMPTYING THE CONDENSATION TANK

#### WARNING!

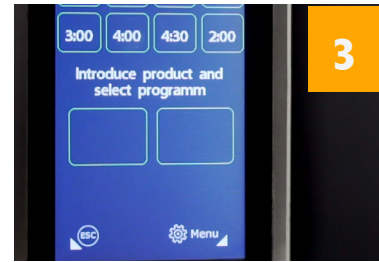
To correctly empty the condensation tank, follow these steps:



YOU WILL SEE A MESSAGE SAYING "DRUM FULL". WE RECOMMEND EMPTYING THE CONDENSATION TANK EVERY DAY.



YOU MUST TURN THE TAP TO OPEN AND EMPTY THE DRUM.



IF THE DRUM IS EMPTY, THE MESSAGE WILL BE DISAPPEAR. IF THE MESSAGE IS STILL ON THE DISPLAY, THE PREVIOUS STEP SHOULD BE REPEATED.

#### MAINTENANCE WARNING

THE CONTENTS OF THIS DRUM CAN BE EMPTIED INTO THE SINK OR DRAIN.



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## WEEKLY MAINTENANCE INSTRUCTIONS

### CLEANING THE VAT

#### WARNING!

To clean correctly you should follow these steps. To clean the vat, you should repeat the steps for oil filtering explained above. This should be done without pouring the new oil into the vat and with the door of the machine open.



1  
LOOSEN THE KNOB OF THE EXTRACTION COUPLING.



2  
LOOSEN THE CONNECTOR AND PULL IT CAREFULLY.



3  
PULL UPWARDS TO FREE THE VAT AND REMOVE IT FROM THE MACHINE.



4  
LOOSEN THE THREE KNOBS THAT ADJUST THE EXIT RAMP.



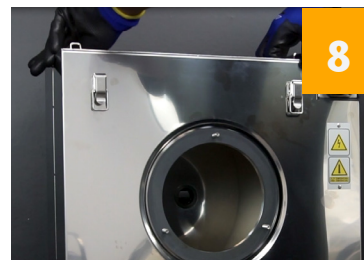
5  
PULL OUTWARDS TO REMOVE THE RAMP FROM THE FRYING VAT.



6  
TURN THE BLADE UPWARDS AND PULL TO REMOVE IT.



7  
REMOVE THE DISK FROM THE BLADE BY PULLING IT TOWARDS THE INTERIOR OF THE FRYER VAT.



8  
HOLD THE BASKET ON BOTH SIDES AND PULL UPWARDS TO REMOVE IT FROM THE VAT.



9  
CAREFULLY PULL UPWARDS TO REMOVE THE HEATING UNIT.

#### CLEANING WARNING

ONLY WASH THE ELEMENT. YOU MUST TAKE CARE TO NOT TURN OR CHANGE THE POSITION OF THE LEVEL SENSORS OR THE THERMOSTAT. NEVER PUT IN THE DISHWASHER.

#### CLEANING WARNING

ALL THE PARTS CAN BE WASHED IN THE SINK OR IN THE DISHWASHER EXCEPT THE HEATING UNIT.



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## BIMONTHLY MAINTENANCE INSTRUCTIONS

### WARNING!

To clean correctly you should follow these steps. Biannual cleaning must coincide with cleaning of the inside of the machine and a complete change of oil. The previous steps must be repeated, as well as the following additional steps:



TO CLEAN THE METAL FILTER YOU MUST DISMANTLE THE FRYER FROM THE MACHINE, AS EXPLAINED IN THE PREVIOUS SECTIONS.



TO ACCESS THE METAL FILTER YOU MUST OPEN THE TWO CLIPS ON THE METAL BOX.



AFTER OPENING THE CLIPS, YOU MUST OPEN THE DOOR WHERE THE FILTERS ARE.



REMOVE THE METAL FILTER. THE ACTIVE CARBON FILTER MUST NOT BE REMOVED OR GET WET.



ONCE IT IS CLEAN, PUT THE METAL FILTER IN PLACE WITH THE NEEDLES FACING DOWN.

### CLEANING WARNING

THE METAL FILTER CAN BE WASHED IN THE SINK OR IN THE DISHWASHER.



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## BIMONTHLY MAINTENANCE INSTRUCTIONS

### WARNING!

To correctly clean the gas extraction elbow you should follow these steps.



TO CLEAN THE EXTRACTION ELBOW YOU MUST DISMANTLE THE FRYER FROM THE MACHINE AS EXPLAINED IN THE PREVIOUS SECTIONS.



ONCE YOU HAVE SEPARATED THE FRYER FROM THE MACHINE, LOOSEN THE TWO KNOBS.



PULL AWAY FROM THE EXTRACTION ELBOW.



ONCE IT IS CLEAN, PUT IT IN PLACE.

### CLEANING WARNING

THE EXTRACTION ELBOW CAN BE WASHED IN THE SINK OR IN THE DISHWASHER.



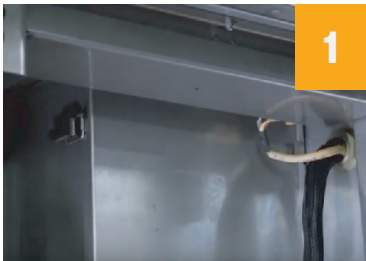
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## BIANNUAL/ ANNUAL MAINTENANCE INSTRUCTIONS

### ¡ATTENTION!

FOR A CORRECT CLEANING OF THE HATCH MOTOR WE MUST FOLLOW THE NEXT STEPS.

### HATCH MOTOR CLEANING



REMOVE THE OIL TANK TO BE ABLE TO ACCESS THE HATCH MOTOR WHICH IS LOCATED ON THE UPPER PART IN THE CABINET.



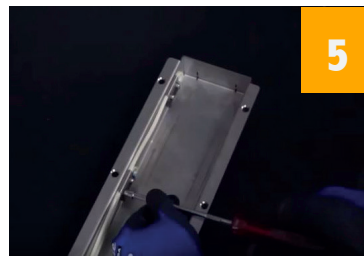
REMOVE THE ELECTRICAL CONNECTION OF THE MOTOR.



REMOVE THE CLAMP NUTS



REMOVE THE MOTOR HANDLE



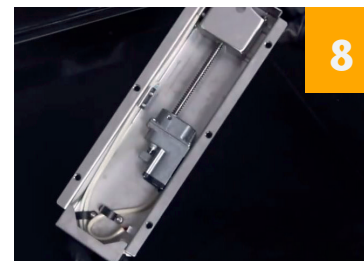
REMOVE THE MICROSWITCHER OF THE METALLIC CASE



ONCE ALL ELEMENTS HAVE BEEN REMOVED CLEAN THE METALLIC CASE BY HAND OR IN THE DISHWASHER.



ONCE HAS BEEN CLEANED, ADJUST THE MICROS AS THE ARROW INDICATE.



WHEN THE MICRO MOTOR AND HANDLE HAS BEEN CORRECTLY INSTALLED REINSTALL THE METALLIC CASE IN HIS POSITION.



ADJUST THE NUTS AND RE-CONNECT THE ENGINE CONNECTIONS OF THE POWER SUPPLY.





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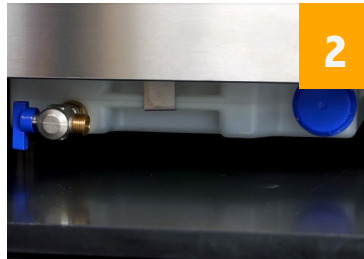
## BIANNUAL/ ANNUAL MAINTENANCE INSTRUCTIONS

### **WARNING!**

To clean correctly you should follow these steps. Annual cleaning is divided into four stages, and we recommend contacting your provider to carry out the complete corrective maintenance:



CLEANING THE COIL.



CLEANING THE CONDENSATION  
TANK.



REPLACING SEALS AND REPLACING  
THE ACTIVE CARBON FILTER  
(CONTACT THE PROVIDER)

### **FOR MORE INFORMATION**

TO WATCH THE PROCESSES, YOU CAN VISIT OUR  
YOUTUBE CHANNEL: [goo.gl/Yyji3S](https://goo.gl/Yyji3S)