

MODELS

iQ 600 - iQ 610 - iQ 620 - iQ630

GOURMET · CARROUSEL

.TECHNICAL MANUAL



QUALITYFRY®
AUTOMATIC SMART COOKING

EN

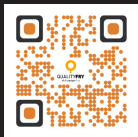
TECHNICAL MANUAL

THIS MANUAL
REFERS TO THE:
iQ 600 BASIC GOURMET
iQ 610 GOURMET
iQ 620 BASIC CARROUSEL
iQ 630 CARROUSEL
MODELS

PLEASE, CAREFULLY
READ THESE
INSTRUCTIONS FOR THE
BEST PERFORMANCE
FROM YOUR QUALITYFRY
EQUIPMENT

20 VÍDEOS

FIND ALL THE
EXPLANATORY
VIDEOS ON OUR
YOUTUBE CHANNEL
AND REFER TO IT
AS OFTEN AS
NECESSARY.



QUALITY FRY

▼
IMAGE
VIEW OF OPEN
iQ600 - iQ 610 GOURMET



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IMPORTANT GENERAL INFORMATION



This instruction manual for the iQ 600 Basic Gourmet, iQ610 Gourmet, iQ 620 Basic Carrousel, iQ 630 Carrousel Automated Fryers has been created so that you know the operations that must be carried out while you are in charge of this equipment. For optimum performance, situations that you may encounter have been described.

The contents of this instruction manual must be familiar to all people who operate the equipment. This manual must be stored in a safe and dry place and available to all authorised people and to technical staff who may require it.

If you do not follow the information provided in this document, you run the risk of suffering property damage and potentially serious or fatal injuries to staff or operators.

Regarding equipment safety and responsibility

This chapter provides you with all the information that you need to use the QUALITYFRY fryer safely, without endangering yourself or others.

This appliance cannot be used by children or people with limited physical, sensory or mental capacity, or those lacking experience and/or knowledge.

Cleaning and maintaining the equipment must not be performed by children, not even while under adult supervision.

Users are warned that technical maintenance and repairs must be performed by a technical servicing agent authorised by QUALITYFRY, using original QUALITYFRY spare parts.

QUALITYFRY is not responsible for any products that have not been installed, adjusted or handled correctly, without following the installation instructions provided with the product.

QUALITYFRY has no obligation with respect to any products whose serial number has been worn away, scratched or removed, or products that have been changed or repaired using unauthorised

parts or by technical service agents who are not authorised by QUALITYFRY. To obtain a list of authorised technical service agents, please consult your supplier.

QUALITYFRY fryers must only be handled by hand. If the equipment is damaged by using pointed, sharp, or similar objects, you will lose the right to a warranty.

To prevent accidents or damage to the equipment, it is essential that operating staff attend a tutorial and receive instructions on safety periodically, or as appropriate; these should be given by qualified staff who are endorsed by QUALITYFRY.

Incorrect installation, maintenance or cleaning, as well as cleaning or modifications to the equipment, can cause damage, wounds or fatal injuries. Read the instruction manual thoroughly before operating the equipment.

Cleaning products, as well as matching accessories, can only be used for the purposes described in this manual. Any other use is incorrect and can be dangerous.

Types of warnings

Warnings are categorised according to the following levels of danger:



DANGER/WARNING:
Death / serious injury (irreversible).
Imminent/potential danger.



RISK OF BURNS: Serious
injury (reversible). Potential
danger.



ATTENTION: Minor injury
(reversible). Potential danger.



NOTICE: Property damage.
Potential danger



DANGER/WARNING

**DO NOT START THE MACHINE WITHOUT
READING THE INSTRUCTION MANUAL
BEFOREHAND**

Any installation or repair not carried out by authorised specialists or with original replacement parts, as well as any modifications made without the prior authorisation of the manufacturer will invalidate the warranty and exempt the manufacturer of all product liabilities.

WHAT IS COVERED:

This warranty covers all defects in workmanship and materials in all QUALITYFRY fryers and equipment or parts sold in Spain, except as excluded below.

WHO IS COVERED:

This warranty only covers the buyer of QUALITYFRY fryers, equipment or original parts. This warranty is non-transferable. You must have your original purchase receipt for the warranty coverage.

WHAT WE WILL DO

We will repair the defective equipment, component or part. This repair or replacement will be at the expense of QUALITYFRY; The concepts of service provision (displacement), labour and transportation will not be included in the warranty.

1 YEAR OR 12 - MONTH WARRANTY

All equipment has a warranty period of 12 months from the invoice date.



HOW TO OBTAIN SERVICE

Get in touch with our authorised manufacturing technical service to obtain warranty service or call your supplier. You can also visit the QUALITYFRY website at <https://www.qualityfry.com/>: click on contact and fill in the form; in the "Comment" field, request service; it is important that you provide the model, series number of the machine and a description of the problem; once sent, the technical service will be in touch with you as soon as possible. You must keep your sales receipt as proof of the purchase date.

WHAT THIS WARRANTY DOES NOT COVER BY QUALITYFRY

- Damage caused by misuse, abuse, tampering or accidents.
- Improper or unauthorised repairs.
- Not following the installation procedures, operating instructions and/or scheduled maintenance procedures as prescribed in your QUALITYFRY service and owner's manual.
- Shipment damages.
- Removal, changes or damage to the rating plate.
- Changes to the settings and calibrations after thirty (30) days from the date of installation of the equipment.
- Equipment exported to foreign countries.
- Maintenance items such as gaskets, activated carbon filters, internal and external finishes, filter kits (funnel, bucket, hose, etc.).
- Concepts of service provision (displacement), labour and transportation, which could occur in cases when Qualityfry deems it appropriate.



Notice

- If, during the warranty period, the client uses this equipment and installs new or recycled parts which are not directly acquired from QUALITYFRY or any authorised service provider, the warranty will become void. Furthermore, QUALITYFRY and its affiliates shall not be liable for any claims, damages or expenses incurred directly or indirectly by the client, due to the installation of any parts that are not approved by the manufacturer.

- Installation must comply with all national and regional laws and regulations and meet the local standards of the corresponding service companies and local authorities, and other relevant requirements.

Give the user manuals included in the client documentation with the QUALITYFRY fryer, if this changes owner.



Danger/Warning

Do not store or use gasoline or other flammable liquids or vapours near this or any other appliances.



Attention

Source of danger: when moving heavy loads

Risk of injury due to heavy lifting when loading and unloading the appliance onto and from transport equipment. Use a fork-lift truck or a pallet truck.

Do not exceed safety limits to lift and load the appliance. Use personal protection equipment.

Carefully remove the straps and lid from the fryer's box. Once the lid has been removed, remove the polystyrene and the parts located on top of the fryer (Filter kit - Bucket, funnel, filter and hose) (see Figure 1).

Once the above-mentioned parts have been removed, remove the outer box to access the machine (see figure 2).

Open the door of the fryer unit and remove the polystyrene positioners found inside. Next, remove the fryer case by disconnecting the fryer's power cable (black angled plug), loosen the black wheel on the extractor dock located at the top left of the frying case, then lift the dock and readjust the wheel so that it stays upright.

Once disconnected and with the extractor dock upright, pull the handle positioned beneath the unit on the bottom left, and once it has been pulled, remove the fryer from inside the unit.

Once the fryer case is out of the unit, remove the polystyrene positioners which are located behind the fryer. Also remove the additional polystyrene found in the filter box, doing so by opening the clasps or the two latches located on the metal box on the right-hand side of the unit; once open, pull off the door, where you will find the filters; remove the polystyrene and close the filter box.

Immediately lift the fryer unit onto the work surface where it will be

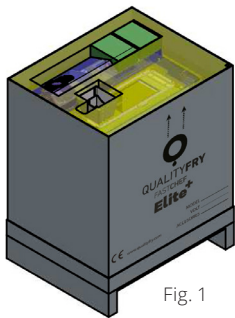


Fig. 1

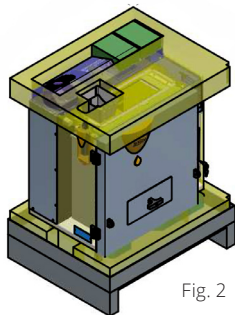


Fig. 2

installed. This should be done by two (2) people, so that the base of the machine is exposed, allowing it to be worked on easily.

Once the fryer unit is on the work surface, insert the fryer, and lower the extractor dock over the case so that fumes do not escape while frying.

Connect the machine to a single phase 20 Amp plug so that you can turn it on and insert 5.5 litres of oil.

You can also see this whole procedure in the following video by scanning the following QR code “Unpacking and setting-up the machine”.

▶
EXPLANATORY VIDEO

This QR code takes you to video about setting up the fryer.



Source of danger: mechanical parts of the fryer

When installing and using your iQ 600 Basic Gourmet, iQ610 Gourmet, iQ 620 Basic Carrousel, iQ 630 Carrousel fryers, you must take the following precautions:

- **Risk of crushing body parts if the machine falls.**

- When moving or installing it.

To prevent that, use suitable handling equipment. Move the appliance slowly and carefully and ensure it does not tip over.

Finally, ensure that your centre of gravity is balanced.

- When placing the appliance on the supporting surface, you should ensure the following

That the supporting surface is flat and level.



That the supporting surface is able to support the weight of the equipment when in use, as well as the weight of the structure that supports the machine.

That the structure which supports the equipment (work surface or bottom frame) is able to support the weight of the appliance when in use.

- **Risk of suffering cuts from sharp edges**

When handling sheet metal for use or cleaning, use personal protection equipment (protective gloves for working with steel or sheet metal or utensils for protection against chemical agents).



- **When opening or closing the door**

Use the handle and stay away from the hinges.



DANGER OF BURNS

Source of danger: heat, hot surfaces and/or hot liquid.

- **Risk of burns from hot surfaces**

Inside the entire unit, including all internal parts while the fryer is in operation, such as the fryer case and the elements that are part of it. Therefore, you must not open or touch until the interior has decreased in temperature

Outside the unit, the door of the appliance and the upper part of the unit can get hot while the fryer is in operation. Therefore, care should

be taken.

Wearing specific protective clothing is always recommended, particularly heat-resistant gloves for work with fryers and industrial ovens.

• **Risk of burns from hot liquids:**

While the fryer is in operation, the oil is hot, therefore it should not be removed until it reaches an appropriate temperature for it to be handled (less than <40°C or <104°F).

Care should be taken when removing the product output tray, since this can have juices inside, which may cause burns if they come into contact with skin.

Do not open the fryer door while in operation, since internal steam can cause burns to skin.

Wearing specific protective clothing is always recommended, particularly heat-resistant gloves for work with fryers and industrial ovens.





DANGER OF BURNS

Source of danger while cleaning: hot oil or Chemical cleaning products.

For all cleaning activities, specific protective clothing should be worn; heat-resistant gloves, cut-resistant gloves and protective gloves against chemical agents:

When performing the daily oil filtering, you must be sure that the oil temperature is below $<40^{\circ}\text{C}$ or $<104^{\circ}\text{F}$. Otherwise it can cause serious burns to the skin.

Risk of chemical burns or irritation to skin, eyes and the respiratory system due to contact with chemical cleaning products and their fumes. Do not heat the appliance if there are chemical cleaning products inside it.

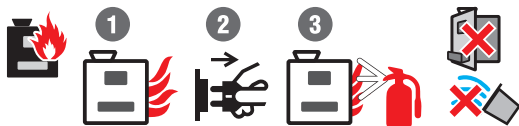


- **Risk of food contamination by chemical cleaning agents:**

If the chamber has not been rinsed properly after cleaning: Wash the chamber using a clean cloth and plenty of clean warm water, then clean it with a soft cloth or paper towel.

If the equipment is rarely cleaned, or not cleaned at all, fat build-up can ignite. Fire hazard!

- If you see smoke coming from inside the fryer, switch off the appliance, unplug the appliance from the power supply and keep the door closed, so that the fire extinguishes. In the event of additional fire-fighting methods being necessary, use a fire extinguisher*. Do NOT extinguish an oil fire with water!



- Do not treat the equipment with acids or expose it to acid vapours, otherwise you can damage the passive layer of steel and end up discolouring the equipment.
- To prevent corrosion or excess fat inside the fryer, the equipment has to be cleaned daily, or at the very least, once a week, even if it is only used for a few servings.
- The equipment cannot be cleaned with high pressure water cleaners. It should be cleaned with hot tap water or in the dishwasher, placing each part separately and without putting the heating or resistor unit inside the dishwasher.

* According to standard UNE-EN 3-7: 2004+A1:2007, a class F fire extinguisher must be used to put out oil fires in kitchen appliances.

- To clean the exterior cladding, only use cleaning products suitable for domestic and gentle use, for example dishwasher detergent or a degreaser on a soft and damp cloth. Do not use any kind of corrosive or irritating substances.
- Do not use abrasive products or detergents. Otherwise you may lose your equipment's warranty.

Specific protective clothing should be worn for all cleaning operation: cut-resistant and chemical-resistant gloves.



DANGER/WARNING

Never operate this appliance without first having put oil in the fryer case (5.5 litres). The fryer must be full of cooking oil before turning on the resistor. Otherwise, you will damage the equipment and may cause a fire.

Measurement level elements included with the equipment (float) are informative. They can be damaged by poor handling or lack of cleaning. For this reason, be sure the oil level is correct (5.5 L) by using other systems such as a manual measuring implement.

DESCRIPTION OF THE EQUIPMENT

iQ 600 BASIC GOURMET - iQ 610 GOURMET



iQ 620 BASIC CARROUSEL - iQ 630 CARROUSEL



The QUALITYFRY fryers are automated fryers, which fries any type of fresh or frozen food in less time, thanks to its design which maintains its internal temperature and foods do not absorb the oil when they are fried.

The machine has been designed and built to be placed inside premises; it can also be used outside as long as the necessary precautions are taken with regards to weather factors, such as rain, wind and sunshine.

IQ 610 GOURMET - IQ 630 CARROUSEL

Electricity: 4.6 KW / 230V 50/60Hz / Single phase 20 AMP

IQ 600 BASIC GOURMET - IQ 620 BASIC CARROUSEL

Electricity: 3.5 KW / 230V 50/60Hz / Single phase 16 AMP

COMMON CHARACTERISTICS

Carrousel (Height X Width X Depth): 856 x 670 x 630mm

Hopper: 92 x 132 x 368 mm (250g small portions - 600g large portions).

Gourmet (Height X Width X Depth): 770 x 670 x 500mm

Hopper: 37 x 334 x 471 mm (250g small portions - 600g large portions).

Oil capacity: 5.5 litres

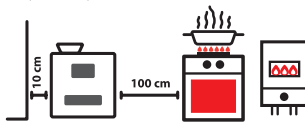
Electronic programming: Micro SD

Construction: Stainless steel AISI 304 L y 430

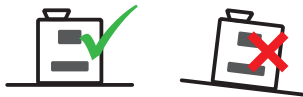
Electric installation and connection

The machine is fitted with a flexible electric cable with a length of two (2) metres to connect it to the electric power grid of the premises. This network must be single-phase and must withstand a power voltage of 20A, 230V and a frequency of 50/60 Hz. In addition it must have an effective grounding connection and a protection system against power surges and derivations. For optimal performance, two important factors are recommended:

(1) Place the machine as far away as possible from heat sources, such as: ovens, irons, air outlets for air conditioning equipment.



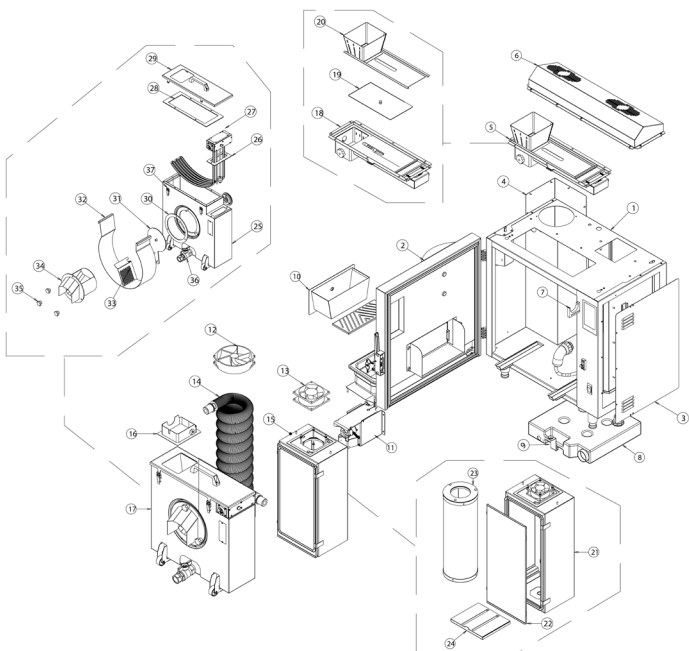
(2) The countertop or furnishing where the machine is to be installed must be completely horizontal. If the machine is not in this position, its operation may be affected and oil spills may occur.



The machine includes a potential equalisation connector on the lower part of the floor of the machine in order to connect grounding connections serially.



GENERAL DESCRIPTION OF THE EQUIPMENT

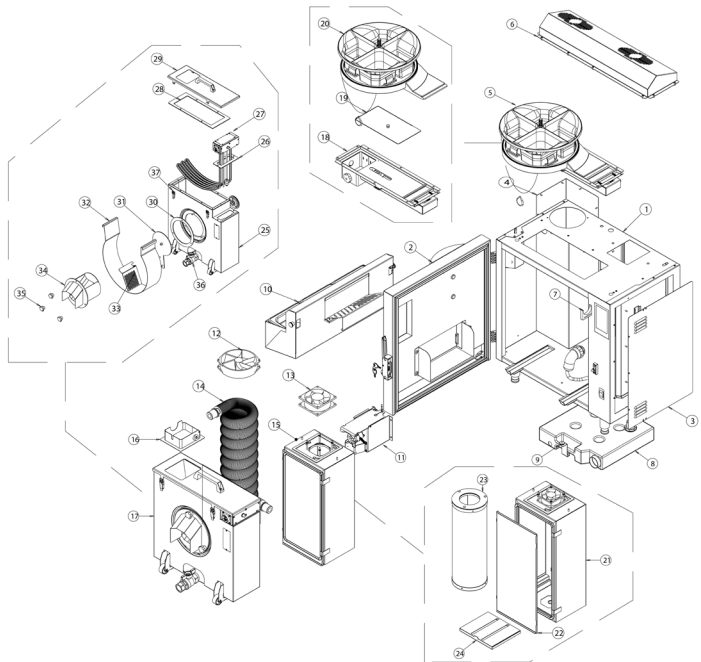


iQ600 BASIC GOURMET

iQ610 GOURMET

- | | | |
|----------------------------|---|---------------------|
| 1. Unit | 14. Coil | 27. Heating Box |
| 2. Door | 15. Boxed Filter Set | 28. Cover Gasket |
| 3. Electrical Box Panel | 16. Extractor Dock | 29. Fryer Lid |
| 4. Decanter Panel | 17. Fryer | 30. Outlet Gasket |
| 5. Automated Product Entry | 18. Product Entry Support + Hatch Motor | 31. Door Link Disk |
| 6. Fan Cover | 19. Hatch | 32. Basket |
| 7. Cable Clamp | 20. Gourmet Upper Chute | 33. Teflon Blade |
| 8. Drainage Canister | 21. Filter Box | 34. Exit Ramp |
| 9. Canister Release | 22. Filter Box Door | 35. Exit Ramp Cover |
| 10. External Product Tray | 23. Carbon Filter | 36. Wheels |
| 11. Fryer Motor | 24. Metal Filter | 37. Tap 1" |
| 12. Fan | 25. Fryer Vat | 38. Latches |
| 13. Extractor | 26. Heating Gasket | |

GENERAL DESCRIPTION OF THE EQUIPMENT



iQ 620 BASIC CARROUSEL

iQ 630 CARROUSEL

- | | | |
|-----------------------------------|---|---------------------|
| 1. Unit | 14. Coil | 27. Heating Box |
| 2. Door | 15. Boxed Filter Set | 28. Cover Gasket |
| 3. Electrical Box Panel | 16. Extractor Dock | 29. Fryer Lid |
| 4. Decanter Panel | 17. Fryer | 30. Outlet Gasket |
| 5. Rotary Automated Product Entry | 18. Product Entry Support + Hatch Motor | 31. Door Link Disk |
| 6. Fan Cover | 19. Hatch | 32. Basket |
| 7. Cable Clamp | 20. Carrousel Upper Chute | 33. Teflon Blade |
| 8. Drainage Canister | 21. Filter Box | 34. Exit Ramp |
| 9. Canister Release | 22. Filter Box Door | 35. Exit Ramp Cover |
| 10. External Product Tray | 23. Carbon Filter | 36. Wheels |
| 11. Fryer Motor | 24. Metal Filter | 37. Tap 1" |
| 12. Fan | 25. Fryer Vat | 38. Latches |
| 13. Extractor | 26. Heating Gasket | |

Keyboard

QUALITYFRY fryers have a touchscreen with which you can intuitively control the temperature, the number of portions, the language, the refilling of oil and many other options that will make your life much easier. In the image below we show you the related keyboard that will assist you in navigating the system.

1. ESCAPE / CANCEL (ESC) KEY

This key can be used on the screen or the keyboard and with it you can discard any kind of change made in the machine's parameters.

2. UP OR DOWN KEY

This key is used to raise or lower the parameters on the fryer's menu.

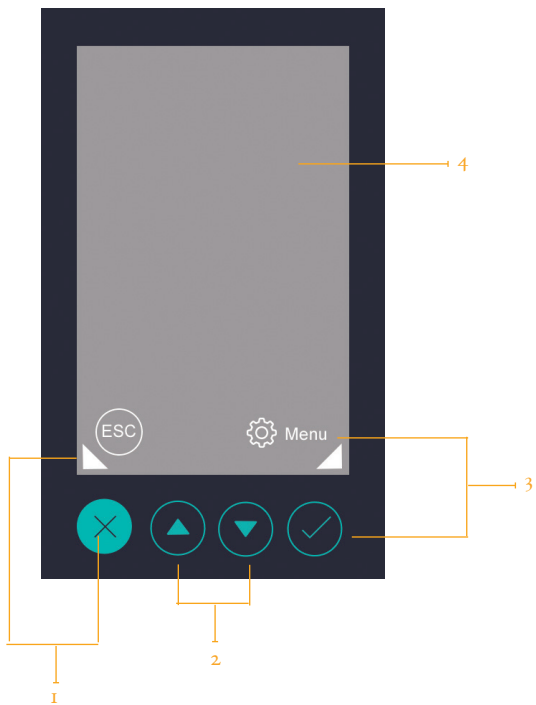
3. MENU/CHECK KEY

This key can be used on the screen or the keyboard and with it you can access the fryer's menu or accept any kind of change made in its parameters.

4. DISPLAY

This is a touchscreen and on it you can select the different programs and functions you can do with the fryer.

Description of the equipment



Screen icons

1. HATCH OPEN

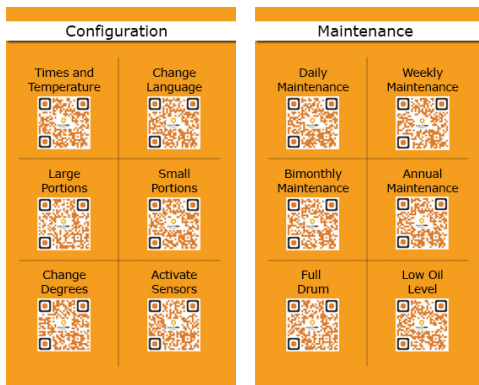
Pressing the **“Open”** button will open the entry hatch

2. BUTTON

By pressing the button **“i”** for information, you will be able to access the QR codes and see the help videos for staff on how to set and/or carry out maintenance of your QUALITYFRY fryer.

3. BUTTON

Pressing the **“Power”** button once you have filled up with the 5.5 L of oil, will activate the heating element so that the oil is heated.



Description of the equipment



Start screen

1. FRYING PROGRAMS

Indicates the eight (8) programmed frying programs.

2. TEMPERATURE

Temperature programmed.

3. OIL LEVEL

If this icon appears, there is a low oil level. Add 0.5 litres and wait 2 to 3 minutes.

4. CONDENSATION CHAMBER FULL

Indicates the condensation canister is full and needs emptying.

5. FANS

If you see this icon, you should check the fryer fans, which are located at the top of the fryer.

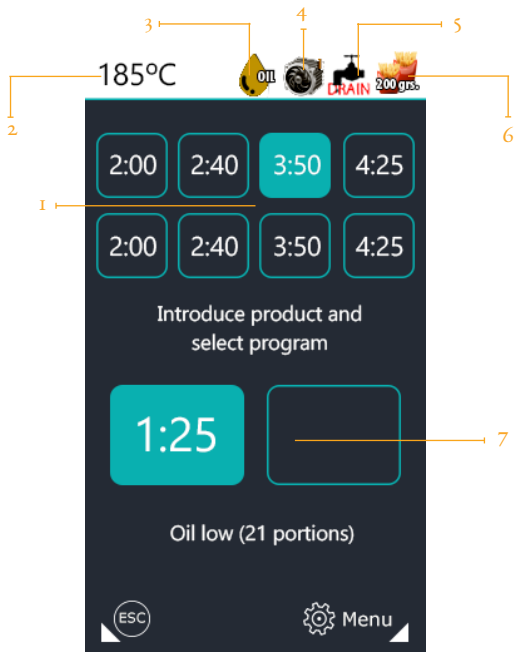
6. SMALL OR LARGE PORTIONS

In this icon, you can view the type of production in which the fryer is set. Small Portion 250g /Large Portion 600g.

7. TIMER

Timer for the frying time remaining for the portion. When frying is not taking place and this box is pressed, the hatch will open.

Description of the equipment



H A N D L I N G A N D S E T T I N G S

Turn on the machine using the switch located on the lower right-hand part of the cabinet and then fill the fryer with 5.5 litres of oil. It is advised to use the oils recommended by QualityFry.

After pouring the oil into the fryer, we then press the ON button on the screen.

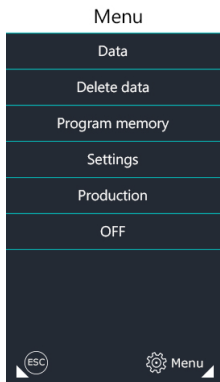
The QUALITYFRY fryers have a 5" touchscreen, which allows for simpler and more intuitive control of cooking programs and quick monitoring of the entire fryer.

Configuration

The machine can be set with eight (8) different frying programs, which allow us to intuitively control the number of portions, language, oil filler and temperature to adapt to your needs.

To set the fryer, on the main screen of the display we will find the “Menu” button, within which we can find the following options: Data, Delete data, Programs memory, Settings, Production and Off (electronic shutdown).

Next, we will explain each of the functions of the aforementioned options:



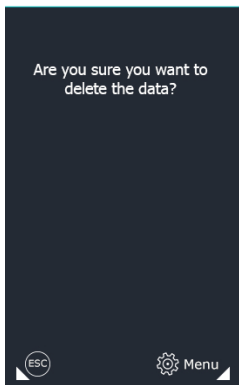
Delete data

Allows us to reset the partial counter of portions processed. To access this function we must press on the “Menu” screen, and then press “Delete data”.

If you press the “Menu” button on the screen the delete confirmation panel will appear. Only the partial counter will be reset.

If we press “Esc”, we return to the working screen without deleting any data.

Delete data menu



Programs memory

With this option we can program the weight of the product to be fried in continuous mode, the frying quality, the temperature and the frying time of the different programs.

One accesses this function by pressing on “Menu” and then pressing “Programs memory”.

On this screen we can set the following: Excellent quality, Temperature, Program and Time. Excellent quality, Portion Weight, Temperature, Program and Time.

EXPLANATORY VIDEO

This QR code takes you to the explanatory video about programming the screen .



1. EXCELLENT QUALITY

When enabled the machine will not start heating again until it reaches 25°C. When it is disabled it will heat the oil when there is a difference of 45°C.

2. TEMPERATURE

Here we can select the fryer's working temperature, from 100°C up to 195°C or from 212°F up to 383°F. We press on the "-" or "+" symbols to increase or decrease the desired temperature.

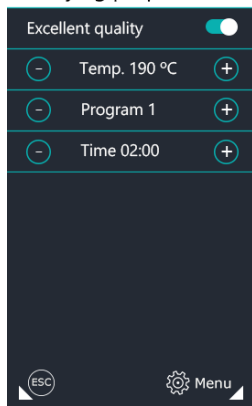
3. PROGRAM

Shows us the program for which we wish to change the frying time (from 1 up to 8). We press the "-" or "+" symbols to select the program we wish to change.

4. TIME

Individualised frying time for each program (from 00:20 secs. up to 15:00 min). We press the "-" or "+" symbols to increase or decrease the time. The time increases or decreases by 5 sec. values. We press on the "-" or "+" symbols to increase or decrease the desired temperature.

Frying properties



Settings

From “Settings” we access the submenus in which we can set the temperature format (°C or °F), the language messages will be displayed in or the acoustic warning while the scoop is rotating. We can also enable or disable some of the machine’s probes

To access it we must press “Menu” and then press “Settings” on the screen. Here we will have the following options:



EXPLANATORY VIDEO

This QR code takes you to the explanatory video about language settings.



EXPLANATORY VIDEO

This QR code takes you to the explanatory video about language settings.



EXPLANATORY VIDEO

This QR code takes you to the explanatory video about language settings.



1. LANGUAGE

We can change the language in which the different messages are displayed (Spanish, English, German, French, and Dutch, among others).

3. ENABLE PROBES

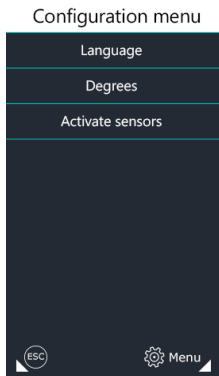
In this section we can enable or disable the machine's main probes, which are: Beep (acoustic warning that product is coming out), Drum (condensation drum), Oil float (oil level indicator when cold), Hatch (fryer product input hatch), Level probe (probe 2 indicates the oil level when it is hot).

2. DEGREES

Changes the scale in which the program displays the temperature (°C or °F).

4. RUN TEST

Its function is mainly used to assess each of the components that make up the fryer (scoop motor, hatch motor, probes and counters, among others).



Production

To select the different types of production in the fryer, press “Menu” and then “Production”.

Once in this option we can select the desired production type for the fryer: Individual, Large 1 Scoop rotation (1SR), Large 2SR (2SR) and Continuous.



EXPLANATORY VIDEO

This QR code takes you to the explanatory video about the settings for large portions.



EXPLANATORY VIDEO

This QR code takes you to the explanatory video about the settings for small portions.



1. INDIVIDUAL

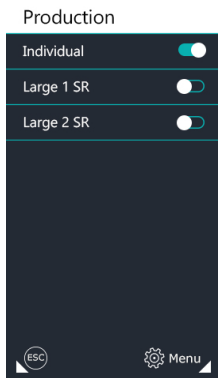
Also known as small portions, it allows two (2) different products to be fried at the same time and leave a third product waiting in the input hopper. When it is selected, the display will show two (2) portions of 200 gr.

2. LARGE 1SR

The meaning of "1SR" is "1 Scoop Rotation", which indicates the number of rotations made by the product extraction scoop.

3. LARGE 2SR

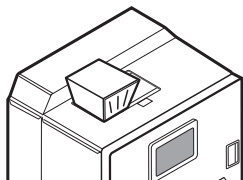
The same as the 1 Scoop Rotation except here the product makes two rotations to extract the fried products.



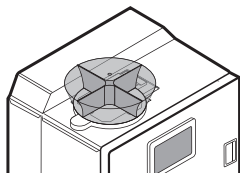
PRODUCT INPUTS

The new fryers has two (2) types of input. One is the standard hopper, which is pyramid shaped and is optimal for small or large portions. The second is the continuous production hopper, which is ideal for frying products on high demand, as for example potato chips.

Below we will describe the two (2) inputs in greater detail:



Standard hopper
iQ 600 Basic Gourmet
iQ 610 Gourmet

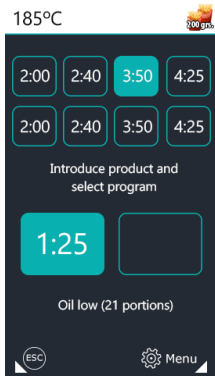


Continuous hopper
iQ 620 Basic Carrousel
iQ 630 Carrousel

Standard hopper iQ 600 - iQ 610 GOURMET

Located on the upper left hand part of the cabinet, it has the shape of the trunk of an inverted pyramid. The product to be fried is placed in its mouth. It has sufficient capacity to take the maximum amount of food that can be fried at one time, depending on the selected production mode (individual production, large 1SR or 2SR).

In its front face it has slits so that it can easily be seen that the machine contains a load to start frying. This component can easily be dismantled from the cabinet in order to be able to wash it following usual kitchen cleaning procedures.



EXPLANATORY VIDEO

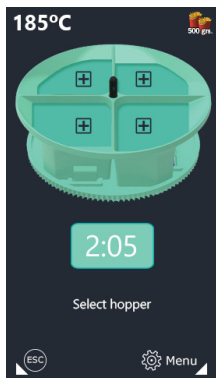
This QR code takes you to the explanatory video about changing to the standard input hopper.



Continuous production hopper iQ 620 - iQ 630 Carousel

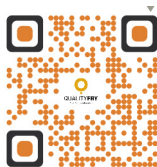
It is located on the upper part of the cabinet. It has four (4) inputs to optimize the operator's work, being able to program 6 products at a time: 2 in the frying chamber and 4 in the carousel hopper.

Its large capacity for high demand products facilitates the operator's work, as they only have to insert in each compartment the product to be fried. Next, they specify the required frying time for that kind of food on the screen.



EXPLANATORY VIDEO

This QR code takes you to the explanatory video about programming the standard input hopper



PRODUCT OUTPUTS

The QUALITYFRY product range has two (2) types of outputs.

- One is the traditional output, which is shaped like a drawer and is optimal for pulling out of the fryer and serving directly on the diner's plate or board.
- The second output is a bigger chest of drawers that is ideal so that the different products can fall out and you can take them as you wish, with a food scoop, tongs or simply with the hands.

Below we will describe the two (2) inputs in detail:

- Standard output
- Large single product output

Standard output

It is fitted to the door; it was designed to serve products from the drawer directly onto the plate. It is ideal for establishments that want to provide personalised service.

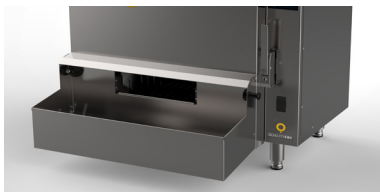
Large or single product output

It is fitted to the door; it was designed to store continuous productions, which makes it ideal for having ready-made fried products for serving several orders. Its size allows you to pick up the food in a simple manner, using the kitchen implement you wish.

STANDARD OUTPUT —



LARGE OUTPUT —



MAINTENANCE

For an optimal operation of the iQ 600 - iQ 610 - iQ 620 - iQ 630 (GOURMET Y CARROUSEL) models, we recommend the following daily, weekly, two-monthly and yearly maintenance plan.



Daily

Use personal protection equipment (anti-cut gloves for work with steel or sheet metal and protective gloves or utensils against chemical agents) as mentioned in the Safety section

I. OIL FILTERING

It is recommended at the beginning of the day or with the oil at a temperature of less than 40°C. The following steps must be followed for filtering the oil:

EXPLANATORY VIDEO

This QR code takes you to the explanatory video about daily maintenance.



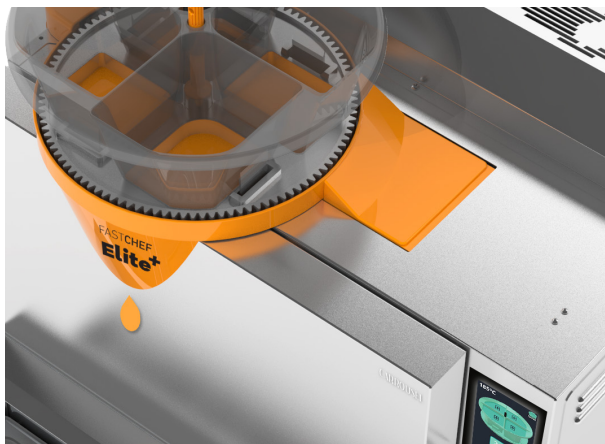
- Open the appliance door.
- Remove the safety plug from the fryer tap.
- Place the silicone hose on the tap.
- Place the bucket on the ground and place the funnel with the filter inside it.
- Open the tap's red safety key.
- Check the level of the filtered oil and, if necessary, fill up to 5.5 litres, with new oil.
- To see the oil in the fryer, turn on the machine. the hatch will open automatically if you have enabled the sensor or float. If not, you must press the "open" button. Once you are sure that the hatch is open, place the funnel in the product entry hopper, then attach the bucket to the side of the spout so that the oil will fall into the fryer.

2. CLEANING OF THE CABINET, INPUT HOPPER AND PRODUCT OUTPUT

After having performed the previous step (oil filtering), to clean the outside and inside of the fryer, follow the following steps:

- Clean the exterior and interior of the appliance.
- Clean the product input hopper. This part can be removed to facilitate cleaning by pushing it to the right and then pulling upwards.
- Clean the fried product output tray.

It can be cleaned with a dishcloth or kitchen paper, using a neutral detergent or a small amount of degreaser, then rinse with water.



EXPLANATORY VIDEO

This QR code takes you to the explanatory video about daily maintenance.





Weekly or every 200 product portions

Use personal protection equipment (anti-cut gloves for work with steel or sheet metal and protective gloves or utensils against chemical agents) as mentioned in the Safety section.

1. WASHING FRYER VAT

To wash the vat, one must follow the oil filtering steps explained in the “Daily” chapter, without pouring the oil into the vat once again.

- Open the appliance door.
- Unscrew the connector, then pull it carefully.
- Loosen the wheel of the extraction coupling, raise the coupling and tighten the wheel again so that it stays up.
- Pull the handle, located in the lower left part of the appliance, to release the fryer case and to remove it from the machine.
- Remove the fryer cover by removing the four (4) latches located on

the top of the basket.

- Unscrew the three (3) flywheels that adjust the output ramp, then pull outward to remove the ramp from the frying basket.

- Turn the paddle upwards and pull to remove it.

- Remove the blade from the bucket by pulling it towards the inside of the fryer vat.

- Take the basket at both ends and pull upward to remove it from the fryer vat.

- Carefully pull the heating unit upwards to take it out of the tank.

** Wash only the resistance, being careful not to bend or modify the position of the temperature probe, the float or the thermostat. Do not put in the dishwasher.

** All the parts can be washed in the sink or in the dishwasher.

(Except for the heating unit).

2. WASHING PRODUCT INPUT ASSEMBLY

To wash the input assembly, follow these steps:

- Push right and then pull upwards to remove the hopper or carousel.
- Pull up on the opening hatch.
- It is important when reassembling the pieces that the screw enters the hole so that the motor can open the hatch.

All the parts can be washed in the sink or in the dishwasher.

EXPLANATORY VIDEO

This QR code takes you to the explanatory video about weekly maintenance



3. EMPTYING CONDENSATION TANK

To empty the condensation tank, follow these steps:

- It is recommended to empty the condensation chamber weekly or when it is full.
- Turn the tap to open and empty the drum.
- The full canister message may also appear on the display, in which case repeat the previous step.



Bimonthly

Use personal protection equipment (anti-cut gloves for work with steel or sheet metal and protective gloves or utensils against chemical agents) as mentioned in the Safety section.

I. WASHING METALLIC FILTER

The bimonthly process must coincide with the cleaning of the inside of the fryer and coincide with the full oil change. One must repeat the steps previously explained plus the following additional ones.

- To clean the metal filter, remove the fryer from the appliance as explained in the above steps.
- To gain access to the metal filter, open the two clips located on the metal box in the right-hand part of the unit. * This part can be washed in the sink or in the dishwasher.
- With the clips open, pull the door to the filters outwards.

The metal filter should only be removed for washing as the active charcoal filter should not be disengaged from its site, be washed or get wet, although it can be cleaned externally with kitchen paper or a dry cloth.

- Once the metal filter is clean, it should be inserted into place with the holes facing down.

2. CLEANING OF THE GAS EXTRACTION ELBOW

The following steps must be followed to clean the gas extraction pipe.

- To clean the gas extraction pipe, remove the fryer from the appliance as explained in the above steps.
- To clean the gas extraction pipe, remove the fryer from the appliance as explained in the above steps.
- Once the gas extraction pipe has been cleaned, it must be inserted into place and re-tightened with the two flywheels.

This part can be washed in the sink or in the dishwasher.

EXPLANATORY VIDEO

This QR code takes you to the explanatory video about bimonthly maintenance





Weekly or Annual

Use personal protection equipment (anti-cut gloves for work with steel or sheet metal and protective gloves or utensils against chemical agents) as mentioned in the Safety section.

I. CLEANING THE DECANter HEATING COIL

- It is recommended to perform this maintenance when it coincides with bimonthly maintenance, as the “gas extraction elbow” must be removed first. Then remove the 1” fitting into which the extraction elbow is inserted.
- Remove the left side cover behind the machine fastened with screws to cover the coil.
- Then disconnect the coil connection to the condensation drum. After removing this connection, remove the retaining nut from the coil.
- Once all the connections to the coil have been disconnected, lift the protective cover and remove the coil from inside the machine for cleaning.

- Remove the coil from inside the machine for cleaning.

2. CLEANING THE CONDENSATION DRUM

After removing the frying vat, remove the metallic support to the drum. Then disconnect the two (2) fitting connections to the condensation drum without forgetting the probe connector inside the drum.

3. REPLACEMENT OF GASKET SEALS

It is recommended to contact your supplier to perform and order the sealing joints. These joints can be replaced when performing weekly maintenance or when cleaning the frying vat. ("Washing Frying Vat" Section)

4. REPLACING THE ACTIVE CARBON FILTER

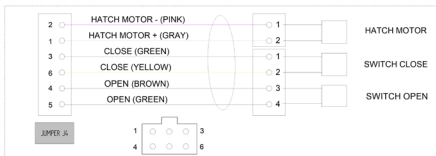
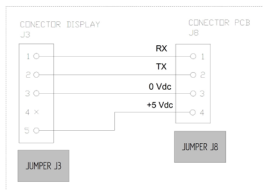
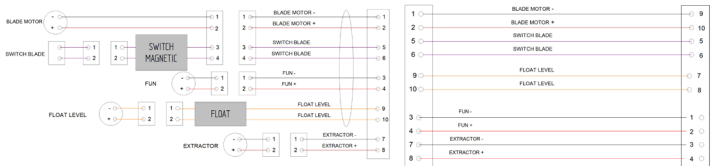
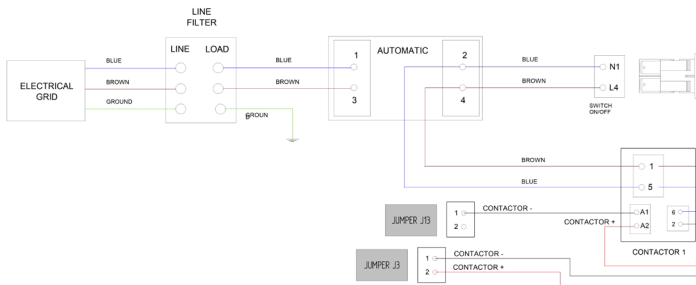
It is recommended to contact your supplier to perform and order the sealing joints.

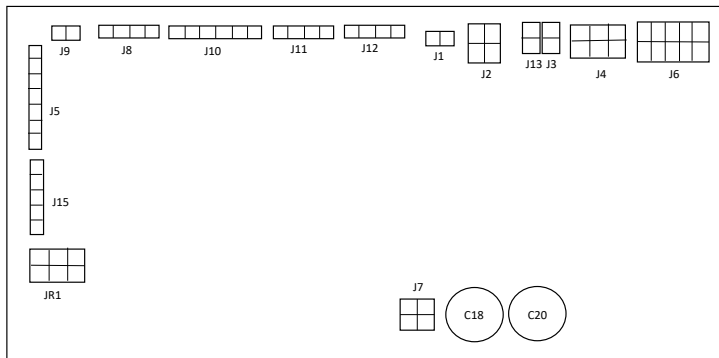
EXPLANATORY VIDEO

This QR code takes you to the explanatory video about weekly/annual maintenance.

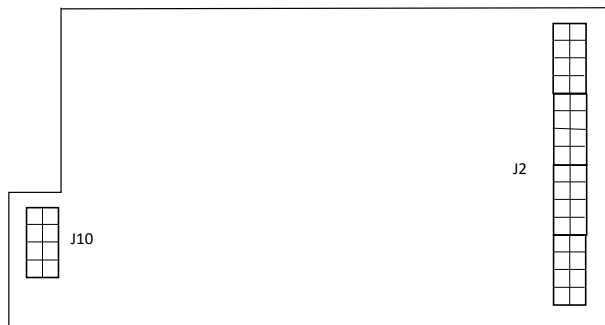
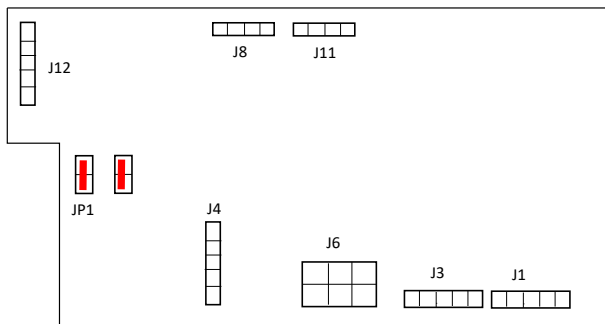


ELECTRICAL PANEL QF5398



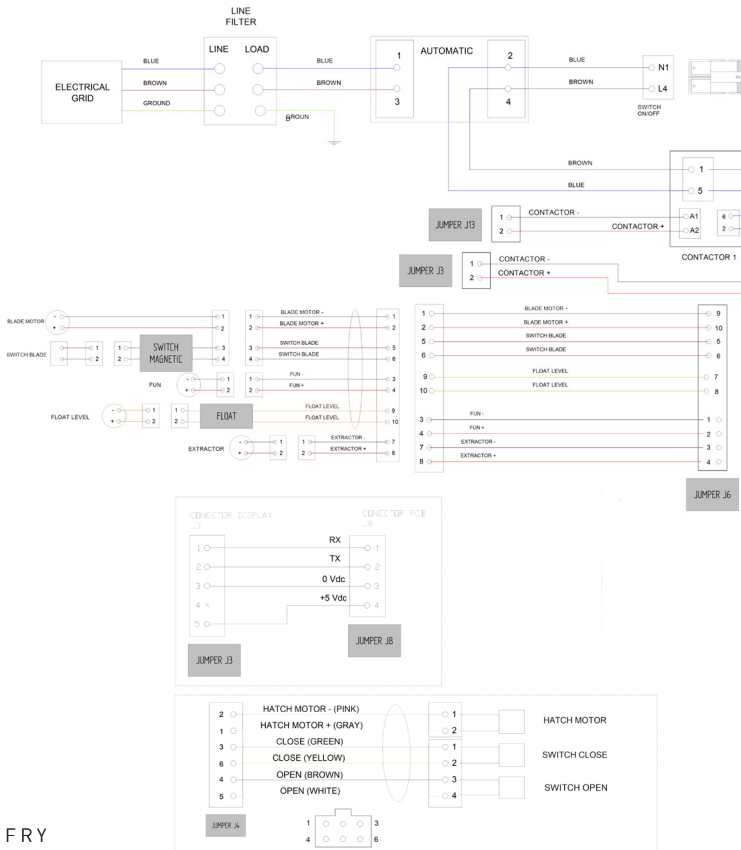


Display Board



ELECTRICAL PANEL QF5398

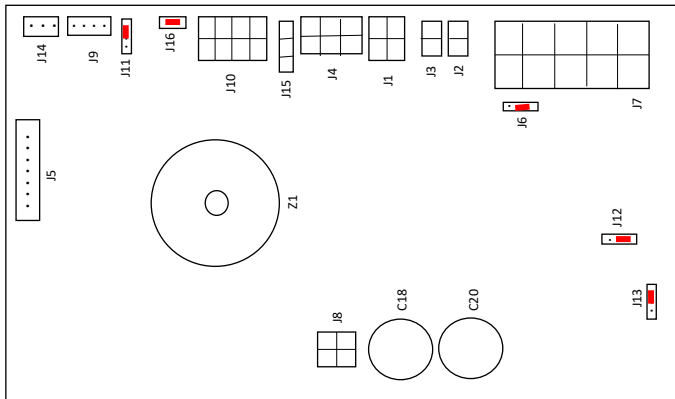
ELECTRICAL PANEL QF5600



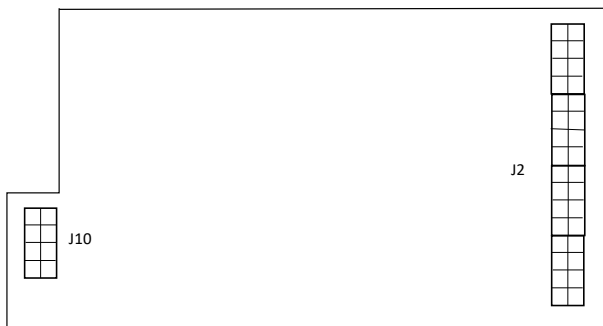
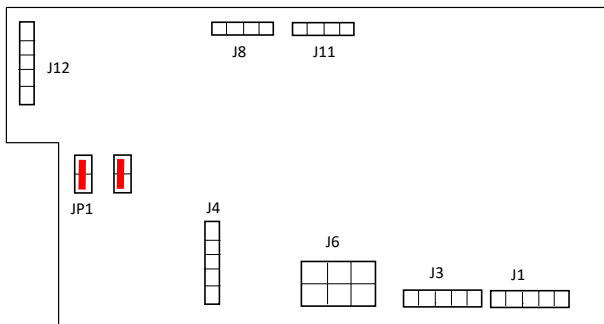
ELECTRICAL PANEL QF5600

Control Board

5600



Display Board



ELECTRICAL PANEL QF5600

Blade Error

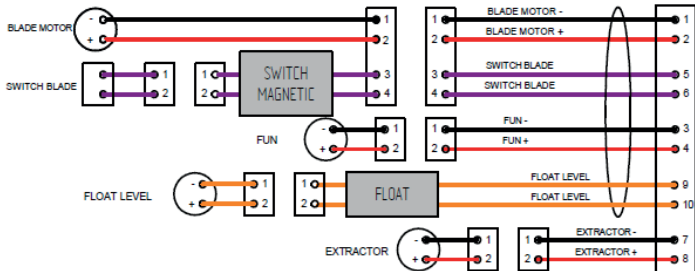
1. CHECK THAT THE FRYER IS CORRECTLY POSITIONED and if it is blocked by the motor support, unblock it and reposition it until it is hooked correctly.

(when the machine rotates the blade, check that you can see the blade from the exit ramp) [RESOLVED?]

- YES
- NO (go to point 2)

2. CHECK THAT THE BLADE MICRO-CURRENT WORKS PROPERLY

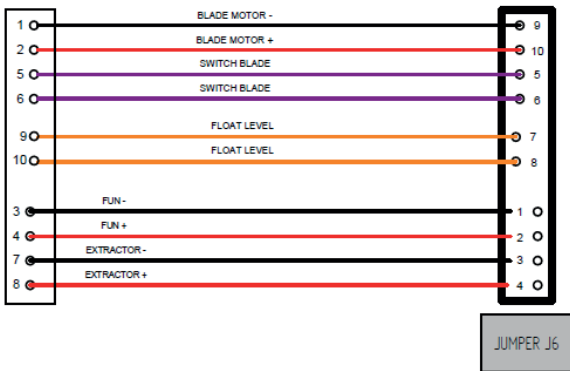
- Put the multimeter in "sound" mode and check that the connection opens and the multimeter sounds by using a magnet
- If not, check the connection behind the blade motor by checking the continuity of the cable and the panel



When the machine turns the blade, using a multimeter, check between pins 5 and 6 of the J7 connector whether the system panel always shows 3.9v, if detected, the magnet will go to 0 for a second, if not, the magnet of the door link disk should be changed [RESOLVED?]

- YES
- NO (go to point 3)

3. CHECK THAT THE BLADE MOTOR CONTINUES TO ROTATE WELL, use a screwdriver to see if you can stop the rotation, if you can, the motor is damaged and needs to be changed



Hatch Error

1. TURN OFF THE MACHINE, remove and reattach the carousel and check if it works [RESOLVED?]

- YES
- NO (go to point 2)

2. REMOVE THE SHEET WITH THE MOTOR

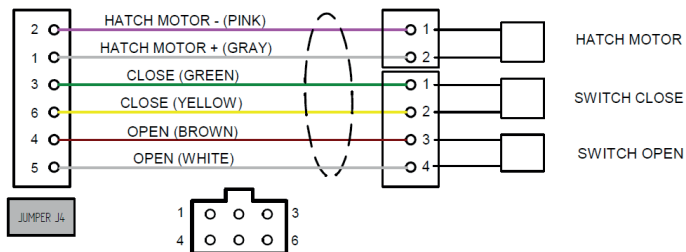
and check that the 2-way connector reaches 24v (cable form side) [RESOLVED?]

- YES
- NO (go to point 3)

3. CHECK THAT THE 4-WAY CONNECTOR OF THE LIMIT SWITCHES GIVES CONTINUITY BY PLACING THE MULTIMETER IN BEEP MODE

and see if the micro-currents work when passing the magnet nearby. [RESOLVED?]

- YES
- NO (go to point 4)



4. CHECK THAT THE MOTOR HAS THE MAGNET MOUNTED ON THE HANDLE

5. CHECK THAT BOTH FOOD SOURCES HAVE THE GREEN LIGHT TURNED ON (it could be that the board is shorted and sends down one of the sources) (in which the case, replace the board)

6. THE MACHINE INSIDE THE SHEET COULD BE DIRTY; clean it and try again.

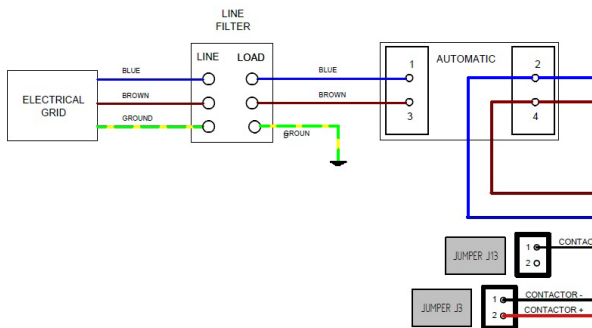
7. POSSIBLE BROKEN HATCH MOTOR

Machine does not heat up

1. CHECK THE THERMOSTAT, reassemble it according to the instructions and turn on the machine.

2. MEASURE BETWEEN THE RESISTOR PINS TO SEE IF THERE IS CONTINUITY after resetting the thermostat.

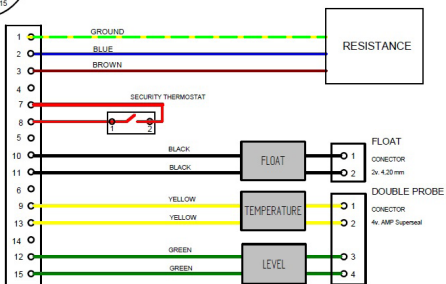
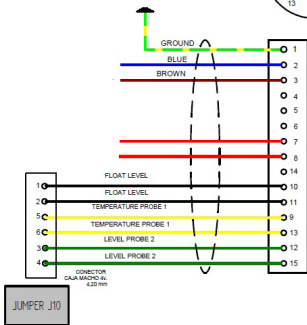
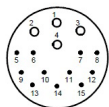
3. CHECK THAT THE CONTACTORS ARE WORKING (24v between A1 and A2) and (220-240 in the contactor output)



4. CHECK THAT THE FRYER VAT IS WELL POSITIONED

5. POSSIBLE BROKEN RESISTOR

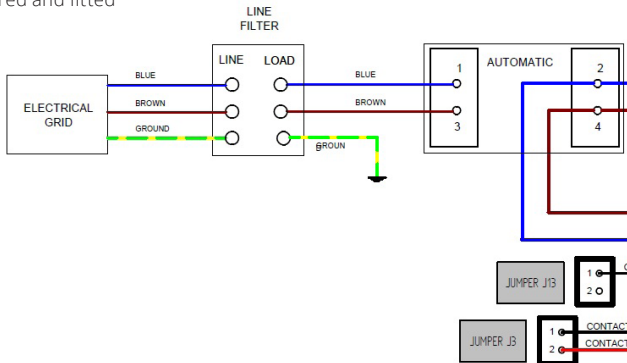
6. POSSIBLE BROKEN ANGLED PLUG CABLE

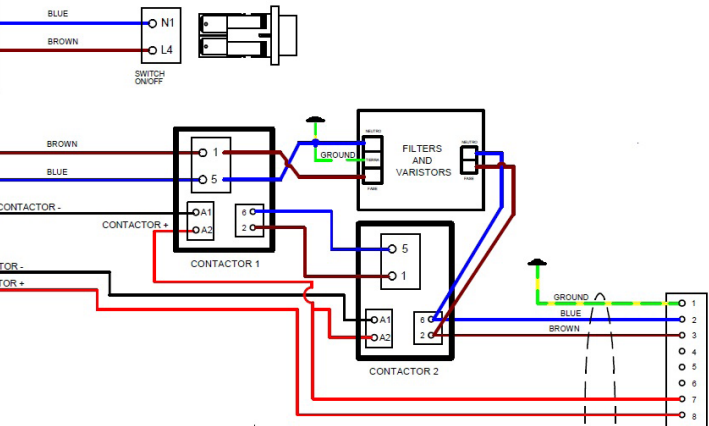


FAULT TREE

The machine trips

1. CHECK THAT THE LINE IS CORRECT, check the 220 - 240 V
2. CHECK THAT THE PLUG HAS NOT BEEN TAMPERED WITH and that it is connected properly
3. CHECK THAT THE CONTACTOR CABLES are correctly secured and fitted





FAULT TREE

4. CHECK THAT THERE IS NO WATER OR MOISTURE IN THE HEATING UNIT (if so, dry it)

5. CHECK BY EXCLUSION THAT THERE IS NO SHORT IN THE VARIOUS FAN CONNECTIONS

6. THE RESISTOR COULD BE BROKEN OR DEVELOPING A PROBLEM (measure the resistor ohms)

Probe 1 or Probe 2 Error

1. GO INTO THE MACHINE'S TECHNICAL MENU:

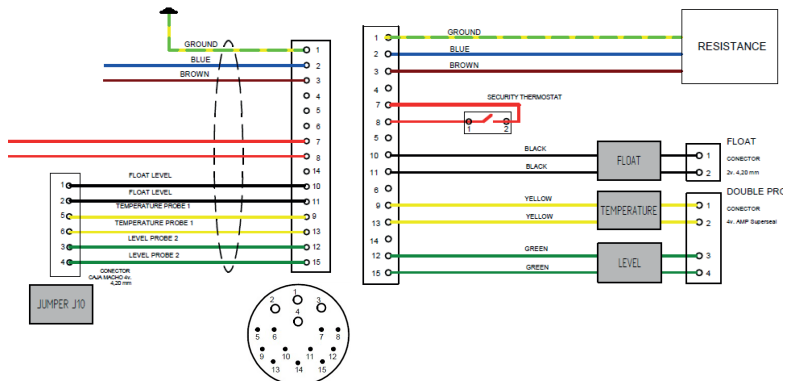
a. Menu - Data - Press and hold the two arrows on the keypad for 10 seconds - press escape

2. WHILE THE MACHINE HEATS UP, CHECK THAT THE PROBES ARE UPLOADING PROPERLY, if you notice any abnormal variation, change the probe.

3. CHECK THE HEATING UNIT on the connector:

- a. Pins 9-13 PROBE 1
- b. Pins 12-15 PROBE 2

Check that the ohms values correspond with those on table PT100 (ohms to temperature conversion)



The float doesn't beep

1. **THE FLOAT DOES NOT MAKE CONTACT** because it is dirty; clean it

2. **THE FLOAT DOES NOT MAKE TOUCH THE TOP** because it is stuck to the probe or bent (put it in its correct horizontal position)

3. **CHECK THAT THERE IS CONTINUITY (BEEP)** with the multimeter by manually moving the float

4. **POSSIBLE BROKEN FLOAT** (measure continuity by putting the multimeter in sound mode)

Without messages on the screen

FAULT	POSSIBLE CAUSES	SOLUTIONS
THE MACHINE DOES NOT TURN ON	The machine is unplugged.	Plug the machine into the mains.
	There is no voltage or current in the plug socket where it is connected.	Check that the mains plug socket or switch works correctly.
	The machine still doesn't turn on.	Contact Technical Support
THE MACHINE ASKS FOR MORE OIL (Perform this process when the oil is cold)	Not enough oil was added to the machine	Make sure you have added 5.5 litres of oil.
	The machine continues to ask for oil.	Clean the heating element and the resistor, especially the float.
	Bad connection between the angled cable and the resistor.	Check that the black gasket is inside the heating unit.
	The float is not working.	Contact Technical Support
THE OIL OVERFLOWS FROM THE VAT	Too much oil has been added to the machine.	Remove the excess oil until you reach 5.5 litres. Warning: Perform this process when the oil is cold.
	The round gasket has not been placed on the fryer's outlet ramp.	Place the gasket and tighten the black flywheels that fasten the outlet ramp.
	The round gasket is broken or warped.	Change the gasket
	The flywheels that fasten the exit ramp of the fryer are incorrectly tightened.	Correctly tighten the flywheels.
	The tap for draining the fryer is open or is not closed correctly. (Red Tap).	Close the oil drain tap correctly. (Red Tap).
	There is lots sediment or food debris inside the machine.	Completely clean the fryer case. After cleaning, add 5.5 litres of oil to the fryer.

FOOD REMAINS IN THE FRYER	You have added too much food while in "small portions" mode.	Add the correct amount of food to the fryer and take care to not exceed the marker in the hopper. Recommended amounts: 250 grammes in "small portions" mode, 600 grammes in "large portions" mode.
	The fryer's blade is dirty.	Clean the fryer's blade and basket..
	The blade is fitted incorrectly.	Remove the fryer cover and the output ramp, place the blade inside the pivots that fasten it and put the vat back in place. Perform this procedure when the machine is cool and there is no oil inside.
THE FOOD IS NOT VERY FRIED	The time and/or temperature of the frying programme are not correct.	Select the suitable frying time and/or temperature for the food that you are going to fry.
	There is a greater amount of food than recommended for the "small portions" mode.	Add the amount of food recommended for each of the machine's modes. Small portions: 250 grammes; Large portions: 600 grammes.
THE FOOD IS VERY FRIED	The time and/or temperature of the frying programme are not correct.	Select the suitable frying time and/or temperature for the food that you are going to fry.
WHEN OPENING THE RED TAP TO PERFORM THE DAILY OIL FILTRATION, NO OIL COMES OUT	Residues from frying have blocked the key.	Insert a rigid and/or sharp item into the red tap to unblock the layer of waste. Wash the whole frying case. Perform this process when the oil is cold.

When handling the appliance due to fault make sure you have read the manual first. Use personal protective equipment (anti-gloves for work with steel and sheet metal; protective gloves or utensils against chemical agents; or heat-resistant gloves for work with fryers and industrial ovens).



WITH MESSAGES ON THE SCREEN

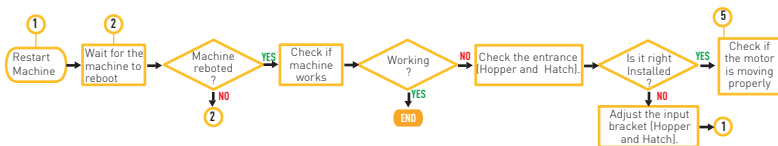
FAULT	POSSIBLE CAUSES	SOLUTIONS
"FLAP ERROR"	The hatch is fitted incorrectly.	Check the input unit and correctly place the hatch.
	The input unit is dirty.	Clean the input unit as it may be preventing the motor from functioning correctly.
	The carousel is fitted incorrectly.	Switch off the machine, remove the carousel and put it back in correctly.
	The carousel does not move.	Remove the carousel. Turn the black pinion of the carousel motor 3 times in both directions. Put the carousel back in its place and turn on the machine.
	The carousel still does not turn.	Contact Technical Support
	The input hatch does not open.	Contact Technical Support
"FAN 1" ICON ON THE SCREEN	The fan located on the top left of the machine is blocked and does not extract any air.	Clean the fan and check the extractor's connections.
	The fan does not extract air.	Contact Technical Support
"FAN 2" ICON ON THE SCREEN	The fan located on the top right of the machine is blocked and does not extract any air.	Clean the fan and check the extractor's connections.
	The fan does not extract air.	Contact Technical Support
"CONDENSATION DRUM FULL"	Drain drum full.	The drain drum is empty.
	El bidón de desagüe está vacío.	Contact Technical Support

FINDING FAULTS AND BASIC SOLUTIONS

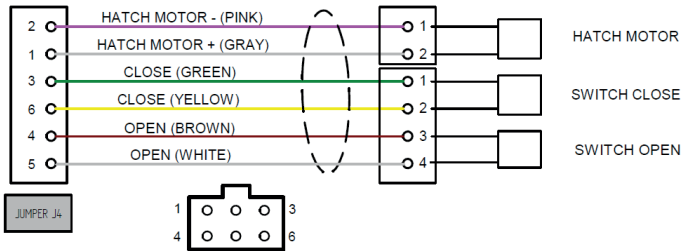
"SPATULA ERROR"	The vat or fryer is not correctly placed in the machine.	Remove the fryer case and put it back in, making sure you hear a "click".
	The angled plug is disconnected.	Check the angled plug and motor connections.
	The blade motor turns and still shows the error.	Contact Technical Support
	The blade motor does not turn and still shows the error.	Contact Technical Support
"SEE THERMOSTAT"	Elbow plug disconnected.	Check the elbow plug and resistor connections.
	There is not enough oil.	Fill the vat with exactly 5.5 litres of oil.
	The thermostat is disconnected.	Reset the thermostat by pressing the button located on the right side of the resistor.
	Bad connection between the angled cable and the resistor.	Check that the black gasket is inside the heating unit.
	Resistor damaged.	Contact Technical Support.
"ERROR PROBE 1"	The oil level is incorrect.	Fill the vat with exactly 5.5 litres of oil.
	Elbow plug disconnected	Check the elbow plug and resistor connections.
	Bad connection between the angled cable and the resistor.	Check that the black gasket is inside the heating unit.
	Temperature Probe (S1) faulty.	Contact Technical Support
	Resistor damaged.	Contact Technical Support

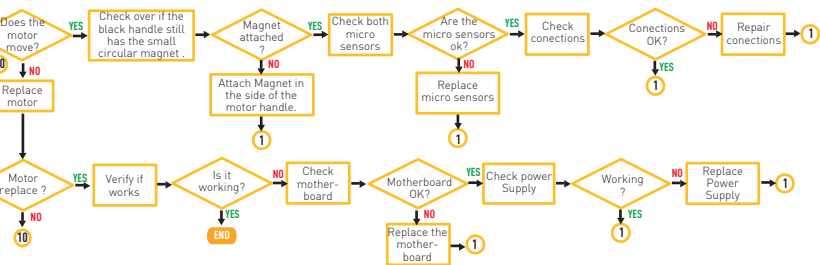
"PROBE 2 ERROR"	The oil level is incorrect.	Fill the vat with exactly 5.5 litres of oil.
	Elbow plug disconnected.	Check the elbow plug and resistor connections.
	Bad connection between the angled cable and the resistor.	Check that the black gasket is inside the heating unit.
	Oil level Probe (S2) faulty.	Contact Technical Support.
	Resistor damaged.	Contact Technical Support.
"OIL LEVEL LOW"	Part of the oil has been consumed after having cooked several portions.	Add 0.5 litres of oil and wait 2 minutes for the oil to heat up..
	Bad connection between the angled cable and the resistor.	Check that the black gasket is inside the heating unit.
	I have already added 0.5 litres of oil, waited the suggested time and the low oil level message is still displayed.	Contact Technical Support.
"CHANGE FILTER"	The carbon filter needs to be changed.	Perform weekly/yearly maintenance, including cleaning the coil, condensation drum, metal filter, extraction elbow, hatch motor support and the fans. After performing maintenance, go to Technical Menu and press Menu – Configuration — Enable Sensors, and turn the flashing button on and off six (6) times to leave it on. Press Enter.
	The change filter icon still appears.	Make sure that you have performed the weekly/yearly maintenance of the machine. Then go to Technical Menu and press Menu – Configuration — Enable Sensors, and turn the flashing button on and off six (6) times to leave it on. Press Enter.

HATCH ERROR

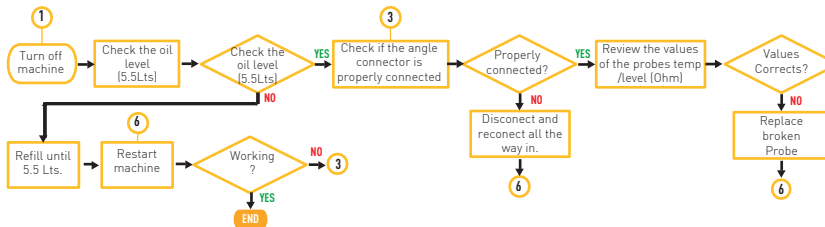


Connections Hatch motor to the mainboard QF5398 and QF5600

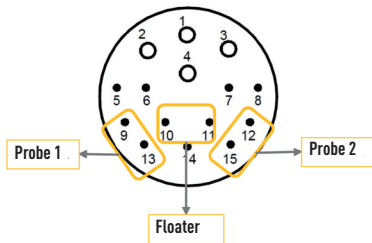
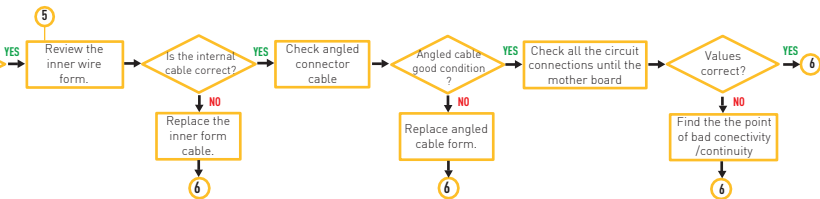




PROBE ERROR (TEMPERATURE / LEVEL)



IMPORTANT: Carry out all this operation with the machine cold or with the oil at a temperature below 40°C or 104°F



PROBE ERROR (TEMPERATURE / LEVEL)

Tests to be carried out on the heating group

Once the error flow check on the previous page is done, we must check the value in Ohm of the Temperature / Level probe of the machine, for this, we must use the ohm multimeter. Once this is done, pins 9 and 13 should be measured, as seen in the image, where it will give us the value of probe 1 or temperature probe, if we are measuring at room temperature (25 to 30 °C), the value that the multimeter will reflect should be around 108 to 112 Ohm. In case of working with hot oil, search the Internet for the reference table to PT100, where it indicates the values in Ohm according to the temperature at which the equipment is being operated.

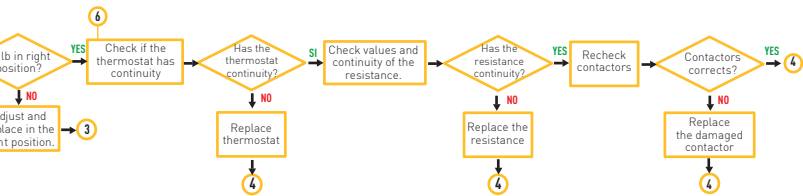
Before checking probe 1 or temperature, the process will be repeated to examine probe 2 or Level, in this case it should be measured on pins 12 and 15.

If any anomaly is found in the values, it must be evaluated if the problem is with the probe or with the cable shape of the heating group, for this the lid of the heating group must be opened and the cable bending or wiggled, together with the probe and then from the probe connector.

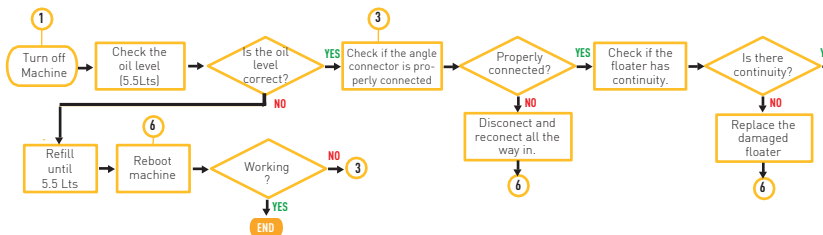
Value Table PT100

0	100.00	100.39	100.78	101.17	101.56	101.95	102.34	102.73	103.12	103.51
10	103.90	104.29	104.68	105.07	105.46	105.85	106.24	106.63	107.02	107.41
20	107.79	108.18	108.57	108.96	109.35	109.74	110.12	110.51	110.90	111.29
30	111.67	112.06	112.45	112.84	113.22	113.61	114.00	114.38	114.77	115.16
40	115.54	115.93	116.32	116.70	117.09	117.47	117.86	118.24	118.63	119.02
50	119.40	119.78	120.17	120.55	120.94	121.32	121.71	122.09	122.48	122.87
60	123.24	123.63	124.01	124.39	124.78	125.16	125.54	125.93	126.31	126.70
70	127.07	127.46	127.84	128.22	128.60	128.99	129.37	129.75	130.13	130.52
80	130.89	131.28	131.66	132.04	132.42	132.80	133.18	133.56	133.94	134.33
90	134.70	135.08	135.46	135.84	136.22	136.60	136.98	137.36	137.74	138.13
100	138.50	138.88	139.26	139.64	140.02	140.40	140.77	141.15	141.53	141.92
110	142.29	142.67	143.04	143.42	143.80	144.18	144.55	144.93	145.31	145.70
120	146.06	146.44	146.82	147.19	147.57	147.95	148.32	148.70	149.07	149.46
130	149.83	150.20	150.58	150.95	151.33	151.70	152.08	152.45	152.83	153.21
140	153.58	153.95	154.33	154.70	155.08	155.45	155.83	156.20	156.57	156.95
150	157.32	157.69	158.07	158.44	158.81	159.19	159.56	159.93	160.30	160.68
160	161.05	161.42	161.79	162.16	162.53	162.91	163.28	163.65	164.02	164.40
170	164.76	165.13	165.50	165.88	166.25	166.62	166.99	167.36	167.73	168.11
180	168.47	168.84	169.21	169.58	169.95	170.31	170.68	171.05	171.42	171.80
190	172.16	172.53	172.90	173.26	173.63	174.00	174.37	174.74	175.10	175.48
200	175.84	176.21	176.58	176.94	177.31	177.68	178.04	178.41	178.78	179.15
210	179.51	179.88	180.24	180.61	180.98	181.34	181.71	182.07	182.44	182.81
220	183.17	183.54	183.90	184.27	184.63	185.00	185.36	185.73	186.09	186.46
230	186.82	187.18	187.55	187.91	188.27	188.64	189.00	189.37	189.73	190.10
240	190.46	190.82	191.18	191.54	191.91	192.27	192.63	192.99	193.36	193.72
250	194.08	194.44	194.80	195.17	195.53	195.89	196.25	196.61	196.97	197.34
260	197.69	198.05	198.41	198.77	199.14	199.50	199.86	200.22	200.58	200.95
270	201.29	201.65	202.01	202.37	202.73	203.09	203.45	203.81	204.17	204.54
280	204.88	205.24	205.60	205.96	206.32	206.68	207.04	207.39	207.75	208.12
290	208.46	208.82	209.18	209.53	209.89	210.25	210.60	210.96	211.32	211.68

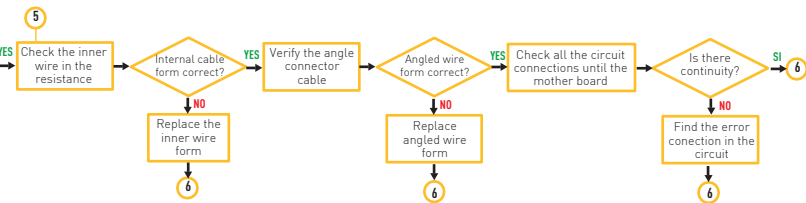
°C	0	1	2	3	4	5	6	7	8	9
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CHECKING OF HEATING GROUP (FLOAT VALIDATION)

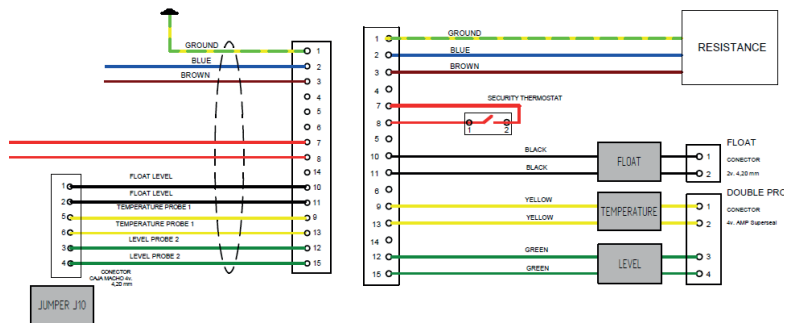


IMPORTANT: Carry out all this operation with the machine cold or with the oil at a temperature below 40°C or 104°F.

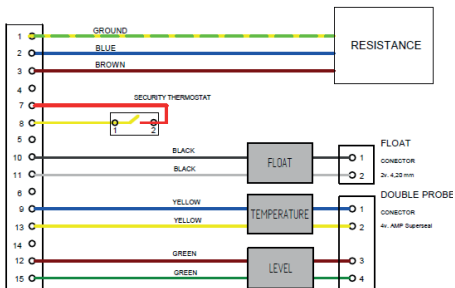
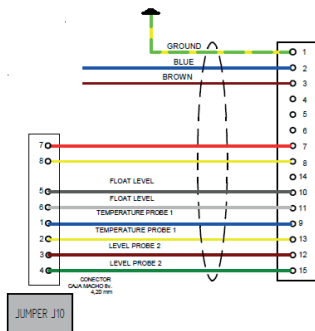


CHECKING OF HEATING GROUP (FLOAT VALIDATION)

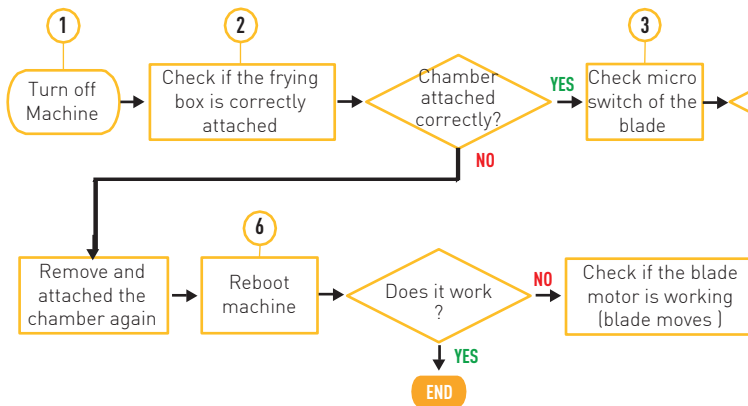
Connections heating group to motherboard QF5398



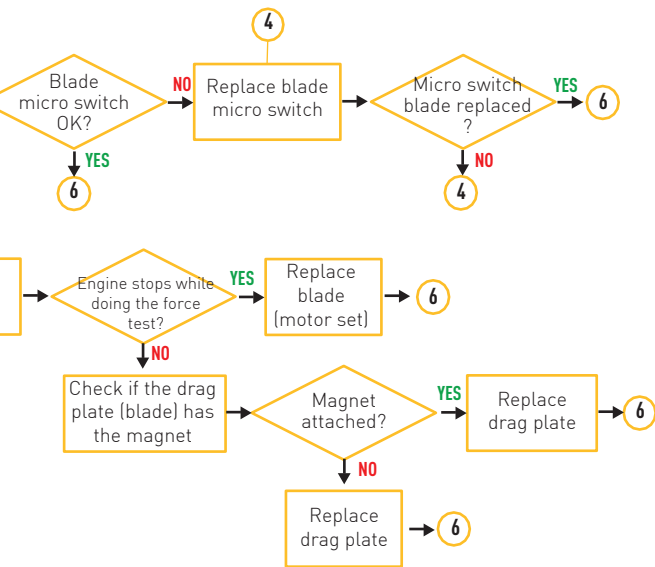
Connections heating group to motherboard QF5600



BLADE ERROR

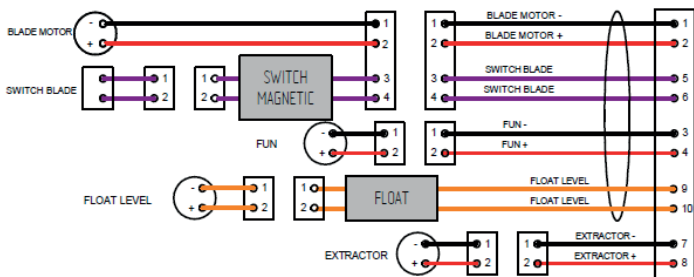


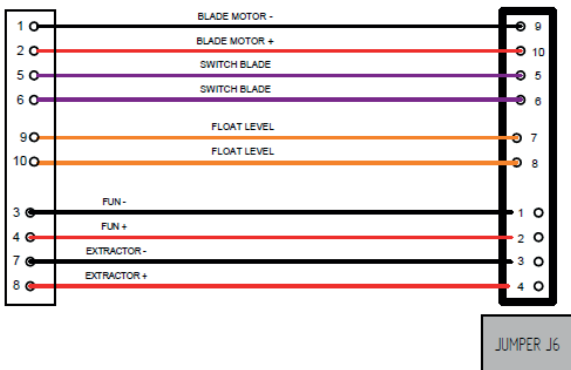
IMPORTANT: Carry out all this operation with the machine cold or with the oil at a temperature below 40°C or 104°F



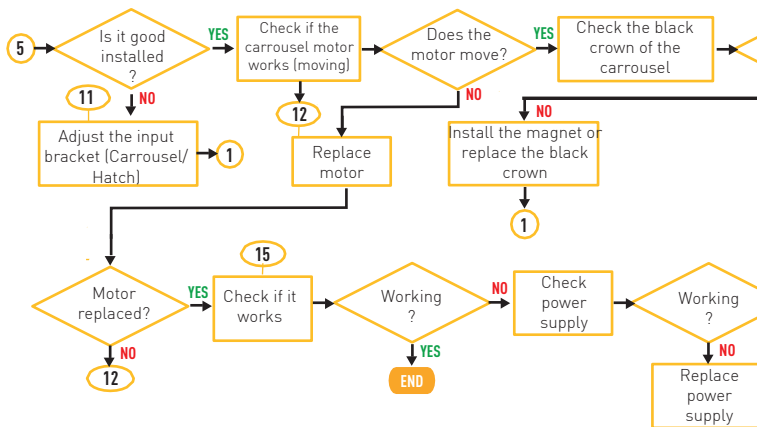
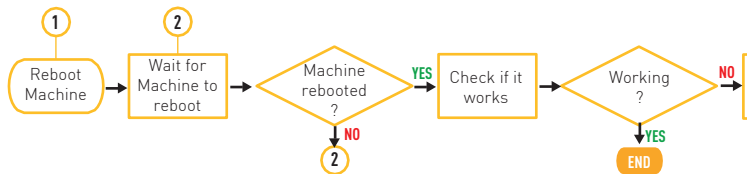
BLADE ERROR

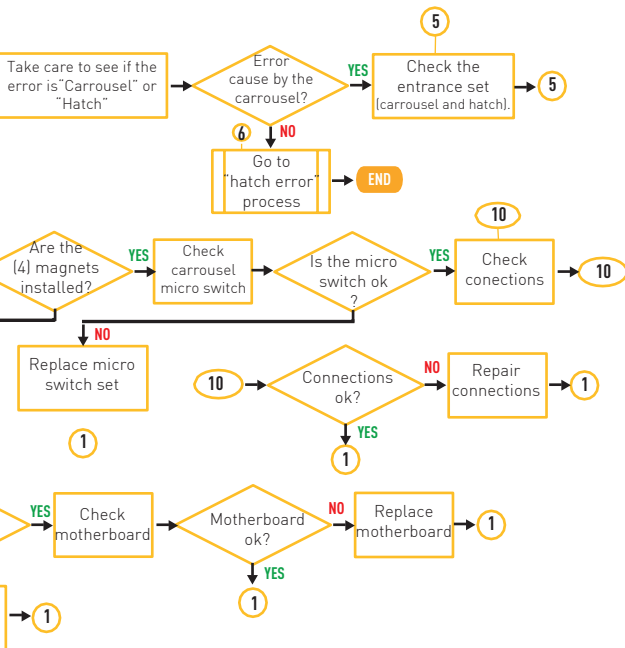
Connections motor Blade to Motherboard QF5398 y QF5600





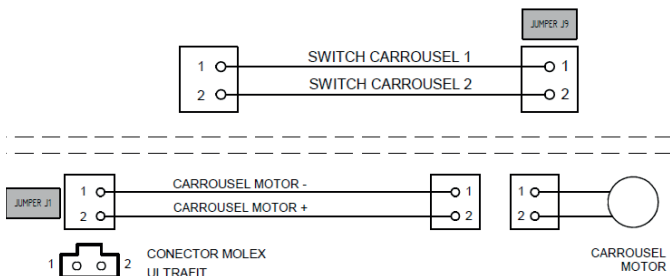
CARROUSEL ERROR “HATCHERROR”



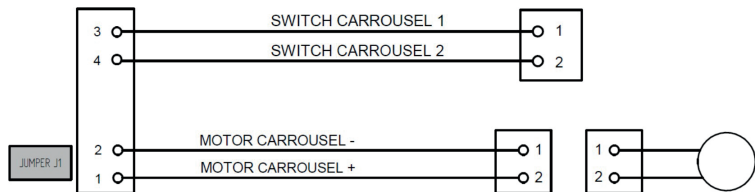


CARROUSEL ERROR “HATCHEROR”

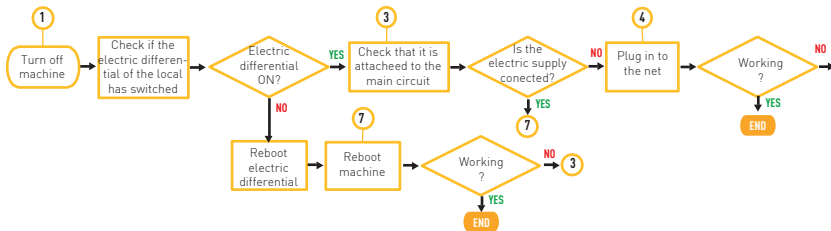
Connections motor Carrousel to motherboard QF5398



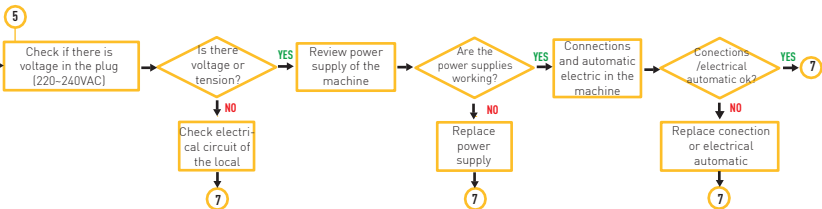
Connections motor Carrousel to motherboard QF5600



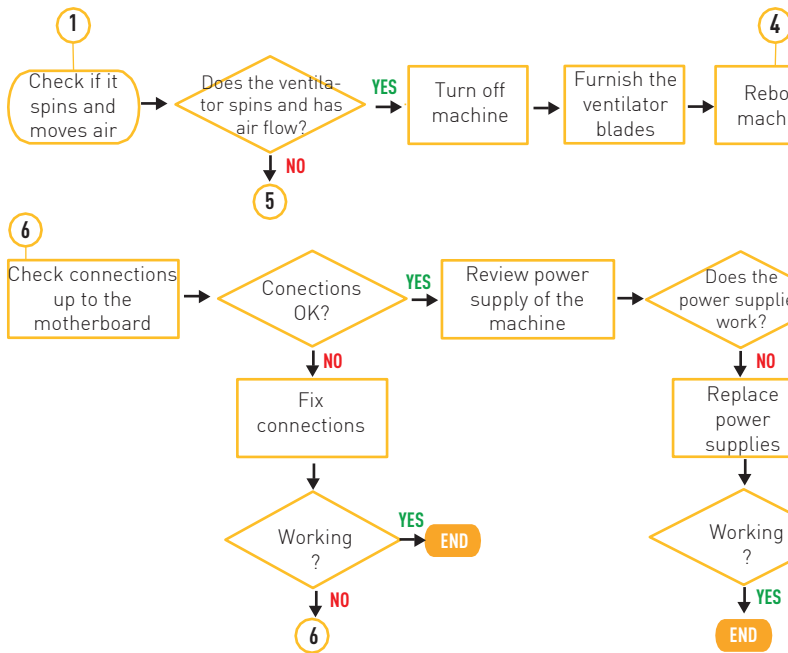
MACHINE DOES NOT TURN ON

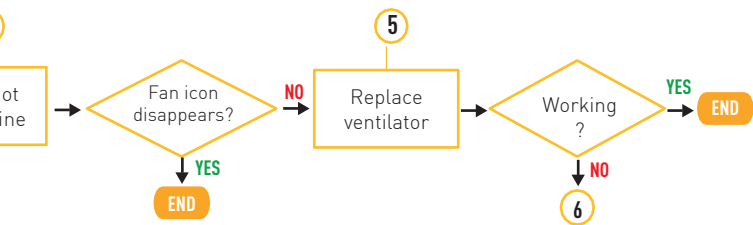


IMPORTANT: Carry out all this operation with the machine cold or with the oil at a temperature below 40°C or 104°F.



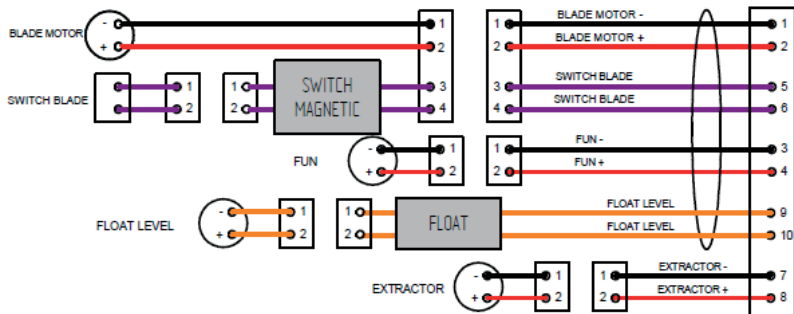
FAN₁ "ERROR SERPENTINE" (BIG) AND FAN₂-EXTRACTOR (SMALL)

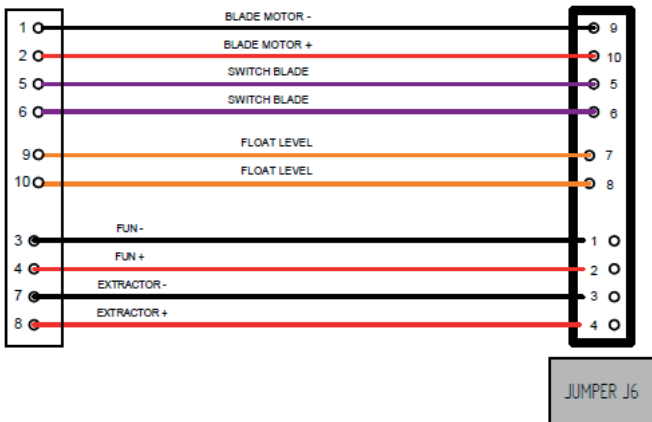




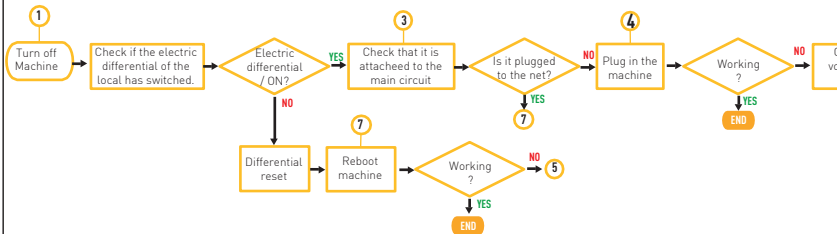
FAN₁ “ERROR SERPENTINE” (BIG) AND FAN₂ -EXTRACTOR (SMALL)

Connections Ventilator and extractor to the motherboard QF5398 y QF5600

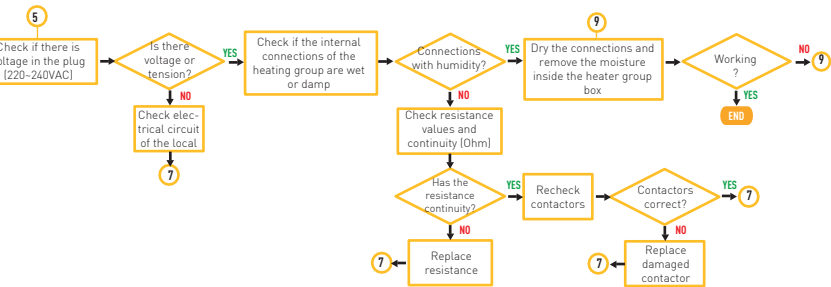




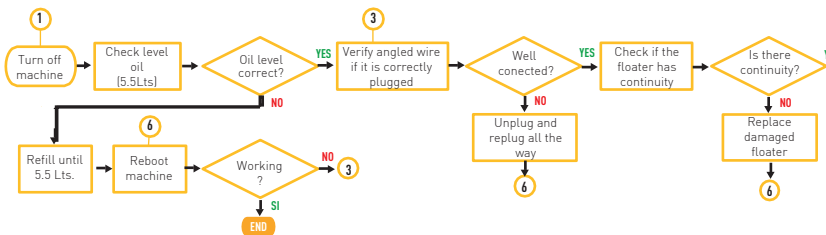
RELAY OF ELECTRIC BOX OF THE LOCAL SWITCHES OFF



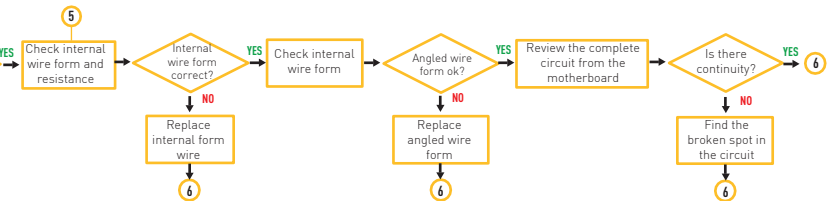
IMPORTANT: Carry out all this operation with the machine cold or with the oil at a temperature below 40°C or 104°F.



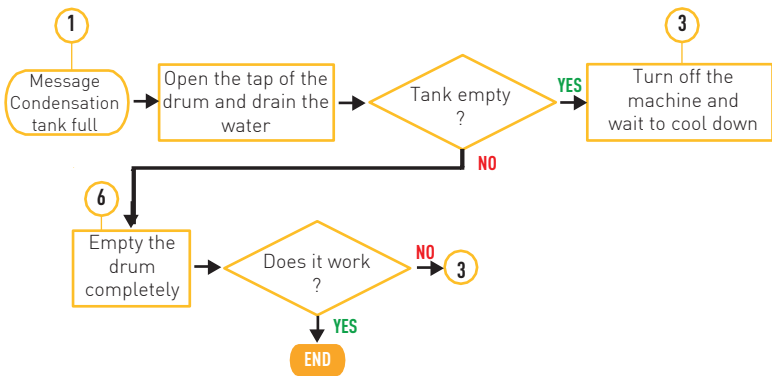
FLOAT DOES NOT WORK



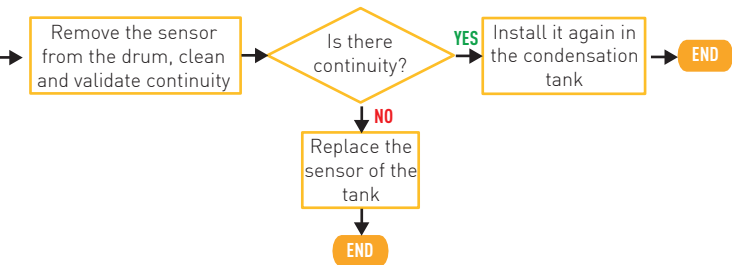
IMPORTANT: Carry out all this operation with the machine cold or with the oil at a temperature below 40°C or 104°F .



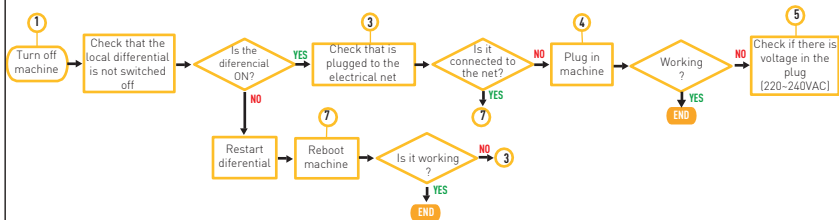
MESSAGE “CONDENSATION TANK FULL”

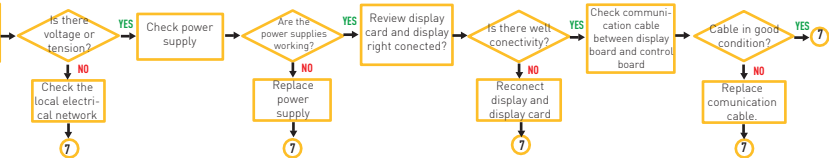


IMPORTANT: Carry out all this operation with the machine cold or with the oil at a temperature below 40°C or 104°F.



DISPLAY IS NOT WORKING (BLACK SCREEN)





EC DECLARATION OF CONFORMITY

We, QUALITYFRY, S.L., declare that the “QUALITYFRY” automated fryer complies with all the essential health and safety requirements of the “EC” Directives.

“EC” Directives:

“EC” Machinery Directive 2006/42/EC and its amendments.

“EC” Low Voltage Directive 2014/35/EC and its amendments.

“EC” Electromagnetic Compatibility Directive 2014/30/EU and its amendments.

Applied harmonised standards:

EN 61000-3-2:2014

EN 61000-3-3:2013

The level of emission and immunity to electromagnetic radiation is lower than the levels indicated in the standards:

EN 55014-1:2006+A1:2009+A2:2011

EN 55014-1:2015

EN 55014-2:2017

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Supplier or Installer Signature

Client Signature

Installation Date

Installation Date

Equipment serial number

Equipment serial number

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C/ Albasanz, 12 - Planta 1^a
28037 - Madrid - Spain . (+34) 913 759 567