FASTCHEF Elite+

GOURMET · SERIES · CARROUSEL

. U S E R   M A N U A L .

QUALITYFRY
Alta Cocina Automática

USER MANUAL

THIS MANUAL
REFERS TO THE:
FAST CHEF ELITE+
(GOURMET, SERIES
AND CARROUSEL)
MODELS

PLEASE, CAREFULLY
READ THESE
INSTRUCTIONS
FOR THE BEST
PERFORMANCE
FROM YOUR
FAST CHEF ELITE+

AUDIOVISUAL
USER
MANUAL

20 VIDEOS

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

HTTPS://GOO.GL/QXBC2N

Fast Chef Elite +

IMAGEN
View of open
FAST CHEF ELITE+.

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Fast Chef Elite +

GENERAL INDEX ▸

This FAST CHEF Elite+ (FCE+) Automatic Fryer instruction manual has been designed for you to be aware of the operations that you are to perform while the machine is in your charge. The situations that you may encounter have been described for its optimal operation.

The contents of this instruction manual must be known by all the people in charge of its operation. This manual must be kept in a safe place, only being available to authorised personnel and to the technical personnel who may request it.
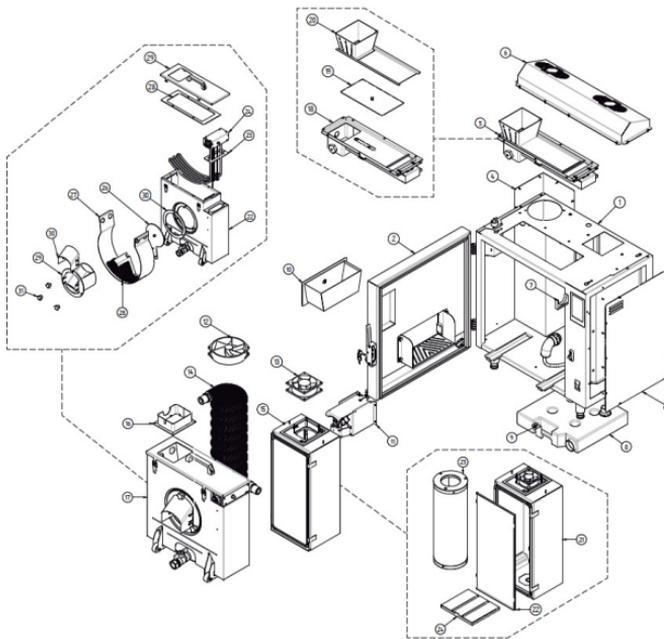
PARTS DIAGRAM:
FAST CHEF ELITE+ GOURMET

1. CABINET
2. DOOR
3. ELECTRIC BOX COVER
4. DECANTER LID
5. AUTOMATED PRODUCT INPUT
6. FANS COVER
7. CABLE FASTENERS
8. DRAINAGE DRUM
9. UNBLOCK DRUM
10. PRODUCT TRAY
11. FRYER MOTOR
12. FAN

13. FUME VENTER
14. HEATING COIL
15. FILTER BOX
16. VENTER COUPLING
17. FRYER
18. HATCH MOTOR
19. HATCH
20. PRODUCT INPUT
21. FILTER BOX
22. FILTER BOX DOOR
23. CHARCOAL FILTER
24. METALLIC FILTER

25. FRYER VAT
26. HEATER JOINT
27. HEATER BOX
28. COVER JOINT
29. FRYER COVER
30. OUTPUT JOINT
31. DRAG PLATE
32. BASKET
33. SCOOP
34. OUTPUT RAMP
35. OUTPUT RAMP COVER
36. FLYWHEELS
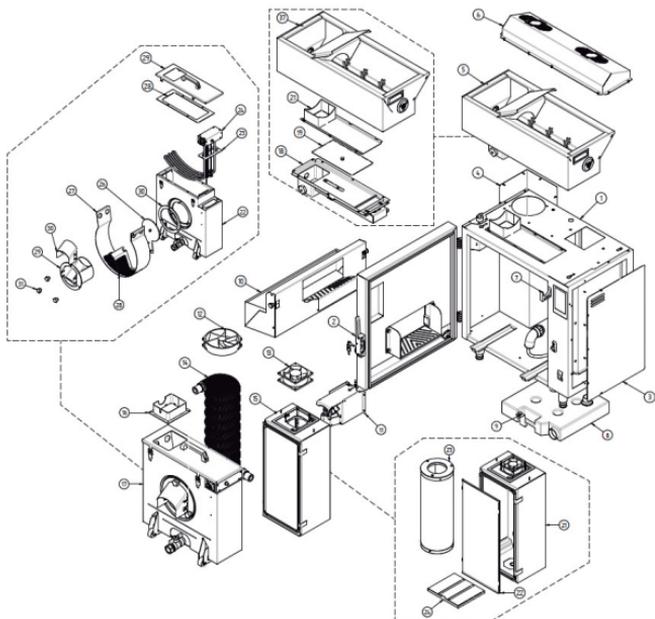
PARTS DIAGRAM:
FAST CHEF ELITE+ SERIES

1. CABINET
2. DOOR
3. ELECTRIC BOX COVER
4. DECANTER LID
5. PRODUCT INPUT AUTOMATED HOPPER
6. FANS COVER
7. CABLE FASTENERS
8. DRAINAGE DRUM
9. UNBLOCK DRUM
10. EXTERNAL PRODUCT TRAY
11. FRYER MOTOR
12. FAN

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27. HEATER BOX
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29. FRYER COVER
30. OUTPUT JOINT
31. DRAG PLATE
32. BASKET
33. SCOOP
34. OUTPUT RAMP
35. OUTPUT RAMP COVER
36. FLYWHEELS
37. CONTINUOUS HOPPER

PARTS DIAGRAM:
FAST CHEF ELITE+ CARROUSEL

1. CABINET
2. DOOR
3. ELECTRIC BOX COVER
4. DECANTER LID
5. PRODUCT INPUT AUTOMATED CARROUSEL
6. FANS COVER
7. CABLE FASTENERS
8. DRAINAGE DRUM
9. UNBLOCK DRUM
10. EXTERNAL PRODUCT TRAY
11. FRYER MOTOR
12. FAN
13. FUME VENTER
14. HEATING COIL
15. FILTER BOX
16. VENTER COUPLING
17. FRYER
18. HATCH MOTOR
19. HATCH
20. PRODUCT INPUT
21. FILTER BOX
22. FILTER BOX DOOR
23. CHARCOAL FILTER
24. METALLIC FILTER
25. FRYER VAT
26. HEATER JOINT
27. HEATER BOX
28. COVER JOINT
29. FRYER COVER
30. OUTPUT JOINT
31. DRAG PLATE
32. BASKET
33. SCOOP
34. OUTPUT RAMP
35. OUTPUT RAMP COVER
36. FLYWHEELS

EQUIPMENT DESCRIPTION

GOURMET

746 cm
670 cm
500 cm

SERIES

746 mm
670 cm
175 cm
500 cm

CARROUSEL

746 mm
670 cm
175 cm
500 cm
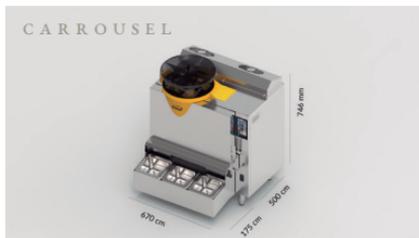
FAST CHEF ELITE+

FCE+ is an automatic fryer that fries any kind of fresh or frozen food in less time thanks to its design that keeps the inside temperature and the food does not absorb the frying oil.

The machine has been designed and built to be fitted indoors, although it can also be used outdoors as long as certain precautions are taken against weather factors such as rain, wind and direct sunlight.

TECHNICAL FEATURES

Power supply voltage	230 V 50 Hz.
Power	4.60 Kw (Optional 3.90 Kw)
Oil capacity	5.5 Litres
Weight	68 kg.
Cabinet (Height x Width x Depth)	746 x 670 x 500 mm

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 an optimal performance, two important factors are recommended, the first being to place the machine as far away as possible from heat sources, such as: ovens, irons, air outlets for air conditioning equipment, among others, the second is that the countertop or furnishing where the machine is to be installed must be completely horizontal, as 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.

Components that comprise the fryer or frying vat

· Vat
· Output ramp
· Extraction scoop
· Scoop drag plate

Components that comprise FCE+

· Cabinet
· Fryer
· Product input hopper
· Product output tray
· Extraction coupling
· Support feet (adjustable)
· Hatch motor assembly
· Electric and electronics box
· Condenser assembly
· Filter box
· Scoop motor assembly
· Fryer scoop motor coupling unblocking
· Condensation drum

Components that comprise the fryer or frying vat

· Vat
· Output ramp
· Extraction scoop
· Scoop drag plate
· Basket
· Heater assembly

Equipment description

Keyboard

Fast Chef Elite+ has 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. SCREEN
This is a touchscreen and on it you can select the different programs and functions you can do with the fryer.

ESC

Menu

1

2

3

4
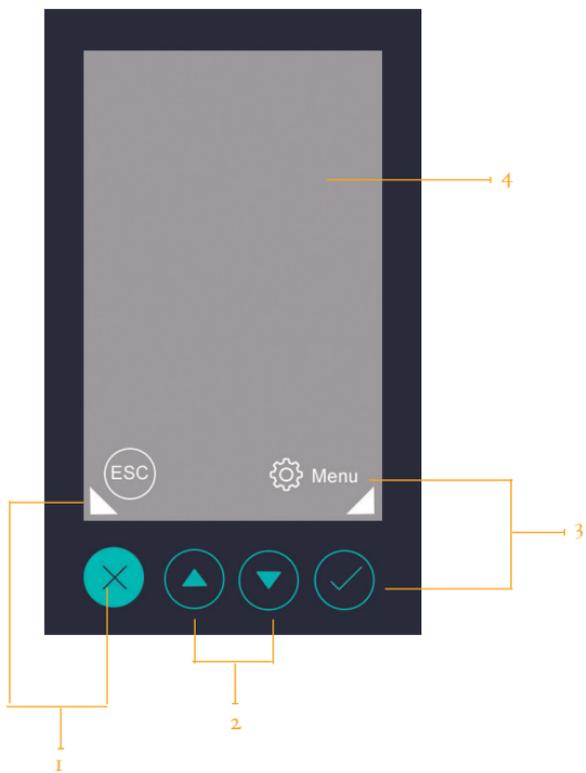
HANDLING AND SETTINGS

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 pour the oil into the fryer, we then press the ON button one the screen.

One of the main innovations of the new FCE+ is its touchscreen, which allows for simpler and more intuitive handling when using or programming the fryer.

Programming

The machine can be set with eight (8) different frying programs, which allow us to adjust the time and temperature for any kind and/or size of food to be fried.

To set the fryer to our needs, on the main screen 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:

Data

Displays the counters of the frying portions and instant temperature values of the oil, as well as the IP address to which the machine is connected.

To access this function we must press on the "Menu" screen, and then press "Data".

It shows the temperature of the two (2) probes, one for the temperature and the other for the oil level, it also displays the partial and total portions of the fryer. To exit this option, press the "Esc" key.

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 one presses the "Menu" button on the screen en el display the delete confirmation panel will appear. Only the partial counter will be reset.

If one presses "Esc", we return to the working screen without deleting any data.

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, 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 there is 25ºC. When it is disabled it will heat the oil when there is a difference of 45ºC.

2. PORTION WEIGHT

When "Continuous" production is enabled we can set the weight of the portions to be fried with the large hopper. We press the "-" or "+" symbols to increase or decrease the amount of product that will advance up to the input hatch. The minimum value is of "70%" up to a maximum of "100%", equivalent to the product input capacity percentage in the frying vat.

3. TEMPERATURE

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

4. 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.

5. 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, it increases or decreases by 5 sec. values.

Handling and settings

ES

Settings

In this one there are submenus in which we can set the temperature format (ºC or ºF), the language messages will be displayed in, the acoustic warning while the scoop is rotating and we can 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:

1. LANGUAGE

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

2. DEGREES

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

3. ENABLE ACOUSTIC WARNING

We can enable or disable the acoustic warning, which indicates when the scoop is rotating in order to remove a product that has been fried.

4. 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).

5. 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).

Handling and settings

ES

Production

To select the different types of production in the fryer, we must 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

This production is used for large portions, frying one product and leaving a second product waiting. The meaning of "1SR" is "1 Scoop Rotation", which indicates the number of rotations made by the product extraction scoop.

3. LARGE 2SR

Is the same as the previous one the difference being the two (2) "Scoop Rotations" that it makes to extract the products once fried.

4. CONTINUOUS

In this mode one must only use the large hopper with shaft, this is used for a single product in order to achieve greater production of foods in high demand, for example: potatoes.

Handling and settings

ES

PRODUCT INPUTS

The new FCE+ 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
- · Continuous production hopper

Standard hopper

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 is 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 continuous production hopper.

E S

Continuous production hopper

As with the standard hopper, it is located on the upper part of the cabinet, with the difference that it must be fitted into the holes on the lower part of the hopper in the support brackets, located on both sides of the cabinet.

Its large capacity for high demand products facilitates the operator's work, as they only have to insert the bag of product to be fried (2.5 Kg.), next they must specify the required frying time for that kind of food on the screen and while all the product is being fried, they can do other tasks they may have in each service.

▶
EXPLANATORY VIDEO
This QR code takes you to the explanatory video about changing to the standard production hopper.

The new FCE+ has three (3) 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 the large one that 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. Lastly, we have the multi-product output, which is different from the large chest of drawers as inside it there are three (3) vessels to separate each fried product.

Below we will describe each of these three (3) outputs in greater detail:

- · Standard output
- · Large or single product output
- · Multi-product output

Standard output

It is inserted in the door of the cabinet; it was designed to serve the products from the drawer directly onto the plate. It is ideal for establishments that wish to give personalised treatment.

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.

Multi-product output

It is the same as the large or single product output, its difference being that there are three (3) vessels located inside the drawer. It is ideal for storing each product portion separated in each vessel, which makes it ideal for having each fried product separately. The diameter of these vessels is: 176 x 162 mm.

STANDARD OUTPUT —

LARGE OUTPUT —

MULTI-PRODUCT OUTPUT —

MAINTENANCE

For an optimal operation of the FCE+, we recommend the following maintenance plan that is divided in the following manner:

Daily

1. OIL FILTERING

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

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, one can follow the following steps.

▶

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

Weekly

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.

2. WASHING PRODUCT INPUT ASSEMBLY

To wash the input assembly, one must follow the steps shown in the video linked to the QR code on the right.

3. EMPTYING CONDENSATION TANK

To empty the condensation tank, one must follow the steps shown in the video linked to the QR code.

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

Two-weekly

1. WASHING METALLIC FILTER

The two-weekly cleaning 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 explained in the video which is redirected to by the QR code below.

2. CLEANING FUMES VENT BEND

To clean the fumes vent bend, one must follow the steps indicated in the video which is redirected to by the QR code below.

EXPLANATORY VIDEO
This QR code takes you to the explanatory video about two-monthly maintenance.

Maintenance

Annual

1. CLEANING THE DECANTER HEATING COIL
To clean the decanter heating coil, one must follow the steps indicated in the video which is redirected to by the QR code below.

2. CLEANING THE CONDENSATION DRUM
To clean the condensation drum, one must follow the steps indicated in the video which is redirected to by the QR code below.

3. REPLACEMENT OF THE SEALING JOINTS

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

4. REPLACEMENT OF THE ACTIVATED CHARCOAL 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 annual maintenance..

QUALITY**FRY**

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