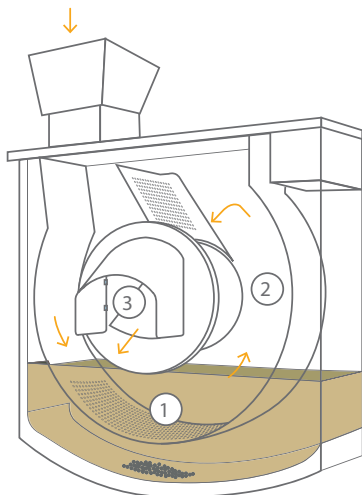




**QUALITYFRY®**  
AUTOMATIC SMART COOKING

**iQ 600 BASIC GOURMET**



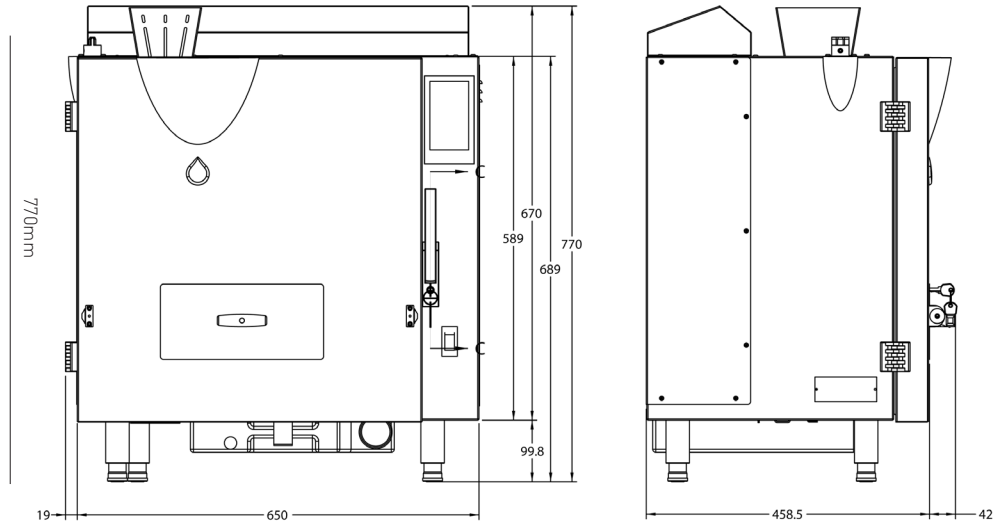
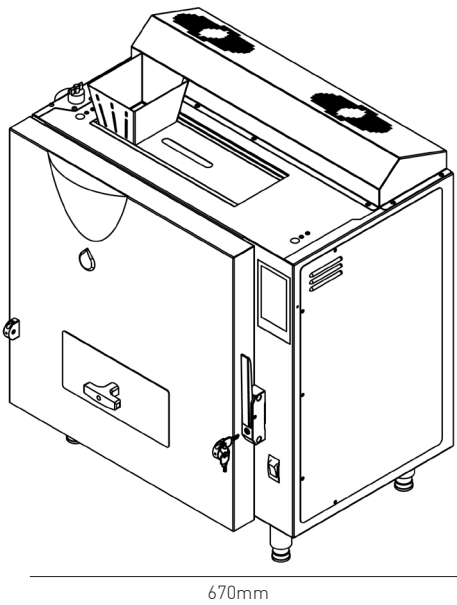
## **ECOFRY SYSTEM – The Perfect Cycle**

- 1. Frying** - protects oil from light, water and oxygen, extending it's useful lifespan.
- 2. Drained, golden & crispy** - with extraction of: Evaporated water, oil and excess solid particles.
- 3. Extraction** - perfectly cooked product is extracted through the chute into the waiting containers.



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# iQ 600 GOURMET BASIC



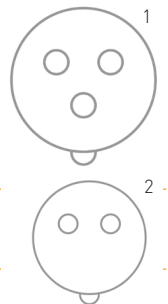
## Dimensions

| iQ 600 Basic Gourmet |                                      |        |
|----------------------|--------------------------------------|--------|
| Height               | 30.3"                                | 770 mm |
| Width                | 26.3"                                | 670 mm |
| Depth                | 19.6"                                | 500 mm |
| Depth with tray      | 24.8"                                | 630 mm |
| Weight               | 143 lbs.                             | 65 Kg  |
| Weight packed        | 178 lbs.                             | 81 Kg  |
| Dimensions packed    | 1200x800x600 mm (HeightxWidthxDepth) |        |

| Technical Specifications  |                    |                 |
|---|--------------------|-----------------|
| Oil capacity  | MIN - 5.5 litres   |                 |
| Hopper load   | 1 zone + 2 cooking | 250 - 600g      |
| Hourly production   | Up to              | 10 Kg**         |
| Controls  | 5" Touch screen    | 8 pre-set times |
| Wall air clearance ( iQ600 Basic Gourmet not intended for built-in installations) |                    |                 |
| Top (to allow loading)  | 12"                | 300 mm          |
| Sides   | 6"                 | 150 mm          |

## Electrical specification - Single Phase

| iQ 600 Basic Gourmet      |                               |
|---------------------------|-------------------------------|
| Voltage                   | 230 VAC                       |
| Frequency                 | 50/60 Hz                      |
| Circuit breaker           | 16 amp                        |
| *Plug/socket <sup>1</sup> | IEC 309 , 16 amp 3-pin socket |
| *Plug/socket <sup>2</sup> | 16A Schuko plug               |
| Max input                 | 3,500 Watts                   |



\*Recommended sockets

## Cleaning schedule

- Cooking oil should be drained and filtered daily.
- The frying chamber should be removed, stripped and completely cleaned at least once per week.
- Condensation tank should be drained at least once per week and flushed out once a month.
- Metal filter needs to be cleaned every six months.
- Activated carbon cylindrical filter must be replaced at least every 12 months.

[Based on approximately 150 per day, busier operators will need to clean and replace filters more frequently]

iQ 600 Basic Gourmet installed in enclosed areas with limited or no access may invalidate warranty.  
Avoid installing the iQ 600 Basic Gourmet directly next to heat sources (ovens, grills etc.) or air conditioning outlets. Exhaust air is vented from the top of the unit.  
\*\*Hourly production based on 6mm French fries. Oil type, oil age, cooking temperature and product starting temperature will effect cook times and hourly production. Continuing research results in steady improvements; therefore, these specifications are subject to change without notice.

\*Ventless and efficiency certification and testing has been carried out and independently verified by SGS Laboratories. A copy of the report is available on request.

To ensure the ventless operation of the iQ 600 Basic Gourmet is maintained, the daily, weekly, monthly and annual cleaning procedures MUST be followed and the internal panel grease filter and cylindrical activated carbon filter need to be replaced at the recommended intervals. Failure to do so may invalidate any warranty.

FT-SAT-09 Rev.01

