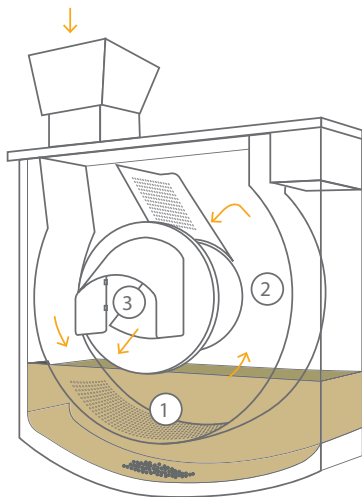




**QUALITYFRY**<sup>®</sup>  
AUTOMATIC SMART COOKING

**BIG CARROUSEL**



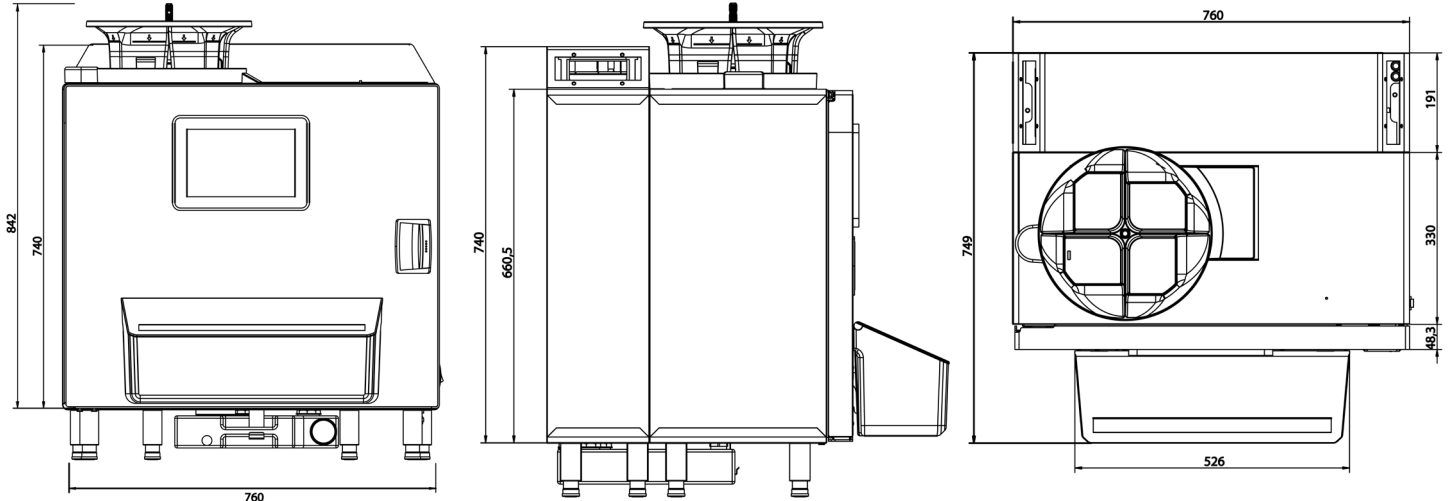
### **ECOFRY SYSTEM – The Perfect Cycle**

- 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.



**QUALITYFRY®**  
AUTOMATIC SMART COOKING

# BIG CARROUSEL



## Dimensions

Big Carrousel		
Height	37.0"	942 mm
Width	29.9"	760 mm
Depth	22.4"	570 mm
Depth with tray	29.5"	750 mm
Weight	210 lbs.	95 Kg
Weight packed	231 lbs.	105 Kg

Technical Specifications		
Oil capacity	10 litres	
Hopper load	4 zone + 2 cooking	500-800g
Hourly production	Up to	33 Kg**
Controls	10,1" Touch screen	21 pre-set times

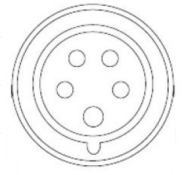
Wall air clearance [Big Carrousel not intended for built-in installations]		
Top (to allow loading)	12"	3000 mm
Sides	6"	150 mm

Big Carrousel installed in enclosed areas with limited or no access may invalidate warranty.  
 Avoid installing the Big Carrousel 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 easy to fry. 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.

## Electrical specification - Three Phase

Big Carrousel	
Voltage	380 VAC
Frequency	50 - 60 Hz
Circuit breaker	16 amp
Plug/socket	IEC TRIF , 16 amp 3-pin +N +E socket
Max input	7,800 Watts



## 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.
- Condensation filter needs to be flushed once a month.
- Panel grease filter needs to be cleaned every six months.
- Activated carbon cylindrical filter must be replaced at least every 12 months.

