



FCE+ MANUAL

Version	Revision	Date
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1. IMPORTANT GENERAL INFORMATION

*This instruction manual for the **FAST CHEF Elite+** (FCE+) Automated Fryer 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.

1.1. Regarding equipment safety and responsibility

This chapter provides you with all the information that you need to use the FAST CHEF ELITE+ 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.

FCE+ 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.

1.2. Types of warnings

Warnings are categorised according to the following levels of danger:

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

 **WARNING:** Death / serious injury (irreversible). Potential danger.

 **ATTENTION:** Minor injury (reversible). Potential danger.

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

NOTICE: Material damage. Potential danger.

2. WARRANTY, SAFETY AND INSTALLATION

WARNING

DO NOT OPERATE 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.



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

NOTICE

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.

2.1. Source of danger: when moving heavy loads

⚠ ATTENTION ⚠

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; likewise, 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 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.

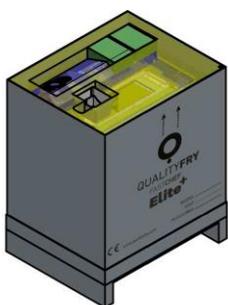


Fig. 1

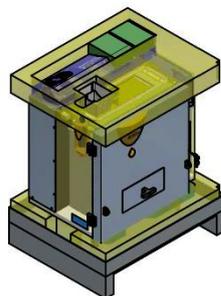
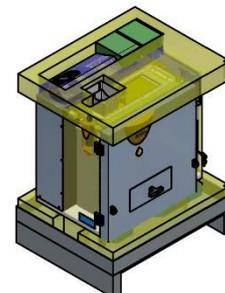


Fig.

2



Once the fryer unit is on the work surface, insert the fryer, connect the angled plug, and lower the extractor dock over the case so that fumes do not escape while frying. Connect the FCE+ 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".

https://www.youtube.com/watch?v=vvvlXbD4aeQ&list=PLtV_DRJdJ-ZlChZOkKHvo1gfAcbyWTdFE&index=2&t=0s

2.2. Source of danger: mechanical parts of the appliance

ATTENTION

When installing and using your Fast Chef Elite+ fryer, 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 or utensils).
- When opening or closing the door.
 - Use the handle and stay away from the hinges.

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

RISK OF BURNS

- 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.
- 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 glove.

2.4. Source of danger while cleaning: hot oil or chemical cleaning products.

RISK OF BURNS

- For all cleaning activities (See section "**7. FCE+ Maintenance**"):
 - When performing the daily oil filtering, you must be sure that the oil temperature is below 40°C or 104°F. Otherwise it can cause serious burns to the skin.
 - Risk of chemical burns or irritation to skin, eyes, or 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.

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

ATTENTION

- If fat or food build-up catches fire inside the fryer, immediately switch off the appliance and keep the door closed, so that the fire extinguishes. In the event of additional fire-fighting methods being necessary, unplug the appliance from the power supply and use a fire extinguisher. **Do NOT extinguish an oil fire with water!**
- 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.
- 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 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.

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.



3. GENERAL DESCRIPTION OF THE EQUIPMENT

FCE+ is an automated fryer, 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.

3.1. Characteristics

- *Supply voltage: 230V 50Hz.*
- *Power: 4.60 Kw/20A (Optional Gourmet Basic model at 3.5 Kw/16A).*
- *Oil Capacity: 5.5l.*
- *Weight: 68Kg.*

3.2. Dimensions

- *Unit: 746 x 670 x 500mm.*
- *Gourmet Hopper: 137 x 334 x 471mm (Capacity 250 to 600g - Potatoes 6x6)*
- *Carousel Hopper: 92 x 132 x 368mm (Total capacity 2.5Kg - Potatoes 6x6).*

3.3. Installation and Electrical Connection

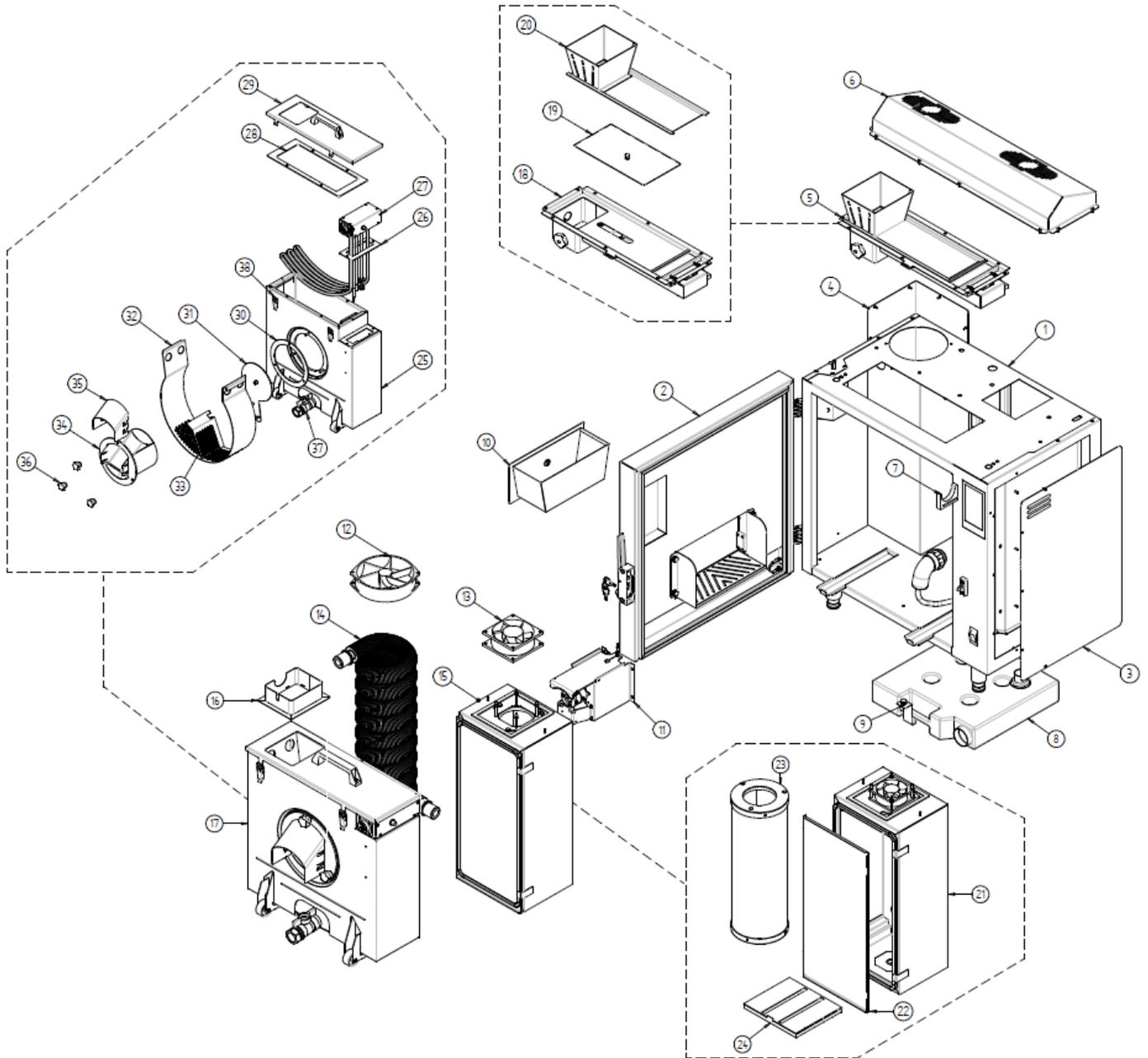
The machine is equipped with a flexible cable, which is two (2) meters in length, to be connected to the premises' power supply; this must be a single-phase supply that can support a voltage of 20A, 230V and a frequency of 50/60Hz.; it must also have an effective grounding and a surge and fault protection system.

For optimum performance, two important factors are recommended: firstly, place the machine as far away as possible from heat sources, such as ovens, grills, air outlets of refrigeration equipment, etc. Secondly, the worktop or unit where the machine is located must be completely horizontal; not placing the machine in this position can affect its operation and cause oil leaks.

The machine has an equipotential terminal at the bottom of its base to be able to connect mass groundings.

3.4. Elements included in the FCE+

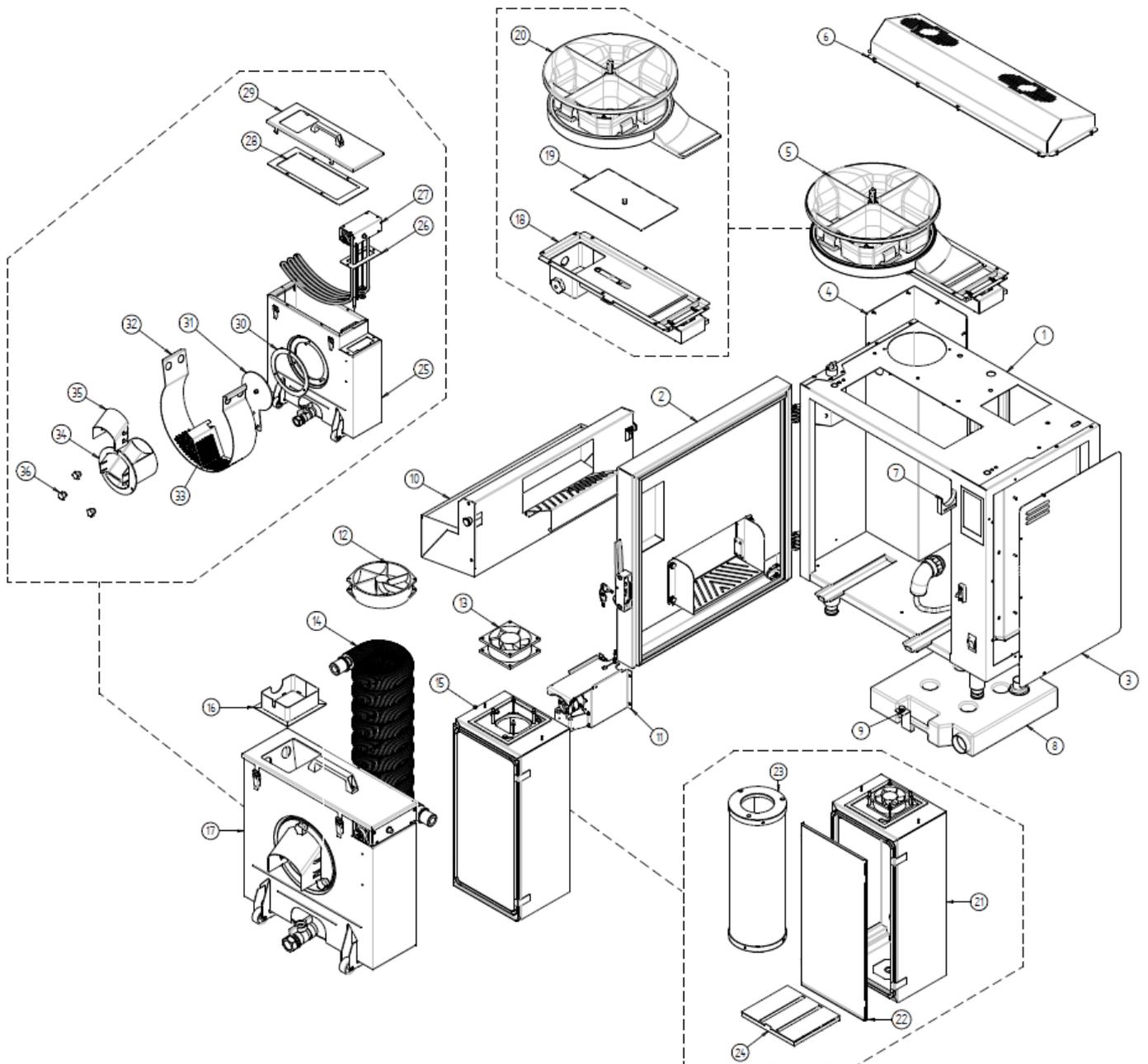
FC ELITE + GOURMET





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

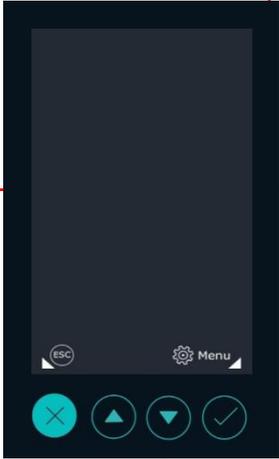
FC ELITE + CAROUSEL





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

3.5. Keyboard



Display
From the touchscreen you can select the different fryer programs and functions.

Escape / Cancel Key (Esc)
This key can be used on the display or on the keyboard and it is used to cancel any changes made to the parameters of the machine.

Menu / Check Key
This key can be used on the display or on the keyboard and it is used to access to the menu of the fryer or change fryer parameters.

Up or Down Key
This key is used to go up or down the parameters of the fryer menu.

3.6. Display Home Screen

TRAMPILLA ABIERTA
Antes de freír, ciérrela pulsando cualquier tecla

Pressing the "Open" button will open the entry hatch.



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 FCE+ fryer.

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.

Configuración		Mantenimiento	
Tiempos y Temperaturas	Cambio de Idioma	Mantenimiento diario	Mantenimiento semanal
Raciones Grandes	Raciones individuales	Mantenimiento bimestral	Mantenimiento anual
Cambio de Grados	Habilitar Sensores	Bidón lleno	Nivel de aceite bajo

3.7. Icons on the screen

If this icon shows, empty the condensation canister as it is full.

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

Temperature programmed.

Frying programs programmed. There are **(8)** in total.



In this icon, you can view the type of production in which the fryer is set. Small Portion 300g / Large Portion 500g

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

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

4. MANAGEMENT AND CONFIGURATION (Video pouring oil)

Turn on the machine with the switch located at the bottom right of the unit. Fill the fryer with 5.5 litres of oil; it is advisable to use the oils recommended by QUALITYFRY.

After pouring the oil into the fryer press the power button on the display.

One of the main innovations of the new FCE+ is its touch screen which allows easier and more intuitive handling when using or programming the fryer.

4.1. Programming (various "Display" videos)

The machine can be configured with eight (8) different frying programs each differing in time and temperature for any type and/or size of food to fry.

To set the fryer for your specific needs use the "Menu" button on the main screen. It the following options: Data, Delete Data, Memory of Programs, Settings, Production Off (electronic shutdown).

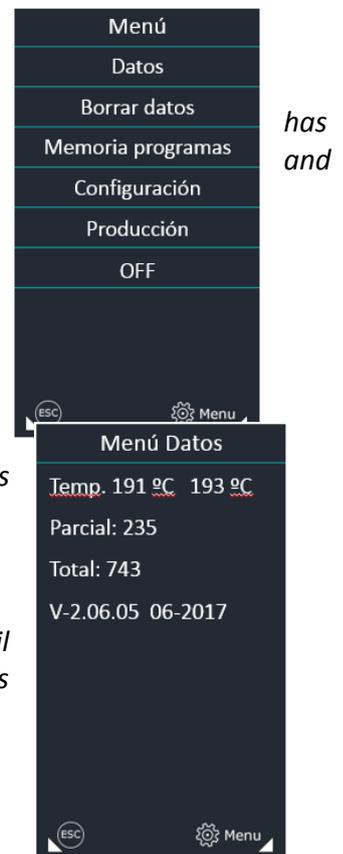
Below is an explanation of each of the functions of the aforementioned options:

4.2. Data (various "Display" videos)

Shows the timer readings of the fried portions and instantaneous oil temperature values, as well as the IP address to which the machine is connected.

To use this function, click on the "Menu" display and then press "Data".

It shows the temperature of the two (2) probes, one temperature and one oil level. It also shows the partial and total portions of the fryer. To exit this option just click "Esc".



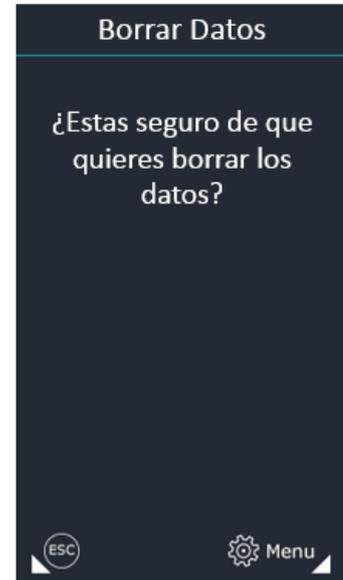
has and

4.3. Delete Data (various “Display” videos)

Allows you to delete the partial timer reading of finished portions. use this function, click on the “Menu” display and then press “Delete Data”.

If you press the “Menu” button on the display, the confirm deletion screen will appear. Only the partial timer reading is deleted.

If you press “Esc”, you will be taken back to the operational screen without deleting any of the data.



To

4.4. Programs Memory (Times and Temperature Settings Video)

In this option, you can program the frying quality, the temperature and the frying times of the different programs.

First press “Menu”, then “Programs memory”.

On this screen you can set the following data:

- **Temperature:** Here you can select the operational temperature of the fryer, from 100°C to 195°C, or from 212°F to 383°F. Press the “+” and “-” symbols to increase or decrease the desired temperature.
- **Program:** This shows us the program for which we wish to modify the frying time (from 1 to 8). Press the “+” and “-” symbols to select the program you wish to modify.
- **Time:** Frying time individualised for each program (from 00:20 seconds up to 15:00 min). Press the “+” and “-” symbols to increase or decrease the time. The time is increased and decreased 5 s at a time.



4.5. Settings (various "Display" videos)

Here you can find a number of submenus on which you can set the temperature format (°C or °F), the language in which messages are shown, the acoustic warning while the blade is rotating, and you can enable and disable some of the machine's sensors.

To access it, press "Menu", then "Settings" on the screen. Here there will be the following options:

- **Language:** You can change the language in which the different messages are shown (Spanish, English, German, French, Dutch, among others).
- **Degrees:** Change the scale for the program temperature (°C or °F).
- **Enable Sensors:** In this section you can enable or disable the main sensors of the machine, which are: Beep (Product output acoustic warning), Drum (condensation drum), Float (oil level Indicator when cold), Hatch (intake door to fryer), Level probe (Probe 2, indicates oil level when hot).

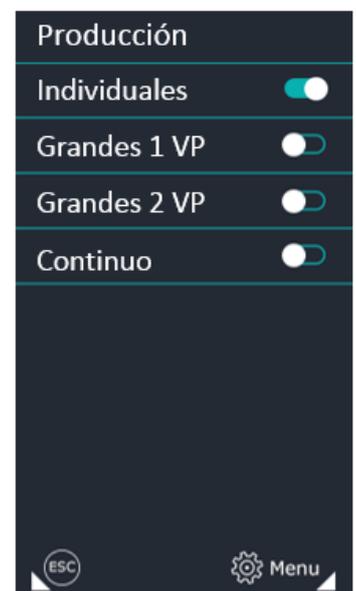


4.6. Programs (various "Portions" Videos)

To select the various types of production in the fryer, press "Menu" followed by "Production".

Once opening this option, select one of the programs available on the fryer, which are:

- **Individual:** Also known as small portions, this program fries two (2) different products at the same time while leaving a third product on standby (for models Gourmet) or four (4) products on standby (for Models Carousel) in the hopper of entry. When selected, the display shows the image with two (2) portions of 300g.
- **Large, 1BT:** This program is used for large portions, frying a product and leaving a second product on standby (for Gourmet models) or four (4) standby products (for Carousel models). The meaning of "1BT" is "Blade Turn", which indicates the amount of laps the product extraction blade will turn.
- **Large 2BT:** As stated above but with two (2) blade turns.



5. PRODUCT INPUT

The New FCE Unlimited has two (2) input types. The first is the standard hopper which is a pyramid shape and is optimal for small or large portions. The second is the continuous production hopper which is ideal for frying high demand products, e.g. chips.

Below is a more detailed description of the two input types:

5.1. Standard FCE + Gourmet Hopper (Video of standard hopper)

Located in the upper left part of the appliance and shaped like an inverted pyramid, the mouth of which is where items are placed to be fried. It has capacity for the maximum amount of food that can be fried at one time, depending on the program selected (individual production, large 1BT or 2BT).

On its front face it has air vents so that with a simple glance you can see that the machine contains a load to start a frying. This element is easily removable from the appliance to be washed according to the usual cleaning procedures of a kitchen.

5.2. Continuous Production FCE + Carousel Hopper (Video of Carousel Hopper)

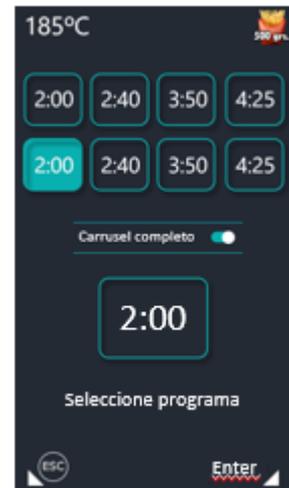
Like the standard hopper, it is located at the top of the appliance. The difference is that it has four (4) inputs. This optimises productivity by being able to make various commands at once.

Its large capacity for high demand items facilitates the work of the operator as they only need to put the items to be fried in the compartments and then select the appropriate settings on the display for each compartment. This leaves more time for taking care of other tasks during service.





CONTINUOUS CAROUSEL OPTION: *The full carousel option can be used if you wish to fry one type of product continuously. To access it, you will need to select the first hopper, load it with product and select the time, then select the full carousel option as ON, and press ENTER. The first product will fall in the frying vat and we will see how the rest of the carousel pots are automatically programmed with the same time. At this point we can fill all the pots with the product.*



6. PRODUCT OUTLETS

The new FCE+ has three (3) types of outlet. One is a traditional outlet, in the shape of a drawer, optimal for removing food from the fryer to serve the diner's plate or board directly. The second is the large outlet, a larger output tray, ideal for the various products to fall into, and where you can collect them as you prefer, with a food shovel, tongs or simply with your hands. Finally, there is the multi-product output which, unlike the large drawer unit, has three (3) pots to separate each fried product.

Below is a more detailed description of each of these three (3) input types:

6.1. Standard outlet

This is located in the door of the unit. It has been designed to serve the products directly from the tray to the plate. Ideal for establishments looking for a personal touch.

6.2. Large or single product outlet

Attached to the door, this outlet has been designed to store continuous productions, making it ideal for preparing fried products ready to serve various orders. Its width means that you can pick the pieces of food up easily, using your preferred kitchen utensil.



7. MAINTAINANCE FCE + (Machine Maintenance Videos)

For optimum running of the FCE +, we recommend the following maintenance plan that is divided as follows:

7.1. Daily

- **Oil Filtering:** Recommended at the start of the day or with the oil at a temperature below $< 40^{\circ}\text{C}$ or 104°F , the following steps should be followed for oil filtering. (https://www.youtube.com/watch?v=hcPkUp7wmZI&t=0s&index=21&list=PLtV_DRJdJ-ZL-VUbwFRXhAX-CmTyPINfq).
 - 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, but 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.
- **Cleaning the appliance, input hopper and output tray:** After completing the previous step (oil filtering), follow the steps below to clean the exterior and interior of the fryer: (QR code or YouTube link).
 - 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.

7.2. Weekly

- **Cleaning the Fryer Vat:** To clean the vat, repeat the oil filtration steps explained in the "Daily" chapter, without pouring the oil back into the vat. (https://www.youtube.com/watch?v=CEg4zOiE6Kq&t=0s&index=22&list=PLtV_DRJdJ-ZL-VUbwFRXhAX-CmTyPINfq).
 - 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 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).

- **Washing Product Input Set:** The following steps must be followed to clean the input set.
 - 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.

- **Draining the Condensation Chamber:** To empty the condensation chamber 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.

7.3. Bi-monthly

- **Cleaning the metal filter:** The bi-monthly cleaning must coincide with the internal cleaning of the fryer and the complete oil change. The previous steps should be repeated, plus the following additional ones. (https://www.youtube.com/watch?v=BHhXT7P0MVU&list=PLtV_DRJdJ-ZL-VUbwFRXhAX-CmTyPINfg&index=23&t=0s).
 - 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. *
 - 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.

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



- **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 do this, unscrew the two clamping wheels and then pull out the extraction pipe.*
 - *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.*

7.4. Biannual or Yearly

- **Cleaning the decanting coil:** *The following steps must be followed to clean the decanting coil.*
- **Washing of the condensation drum:** *To empty the condensation chamber follow these steps.*
- **Replacement of gasket seals:** *It is recommended to contact your supplier for gasket seals.*
- **Replacing the active carbon filter:** *It is recommended to contact your supplier for gasket seals.*

https://www.youtube.com/watch?v=9qcnt6sl7Uc&list=PLtV_DRJdJ-ZL-VUbwFRXhAX-CmTyPINfq&index=24&t=0s).



8. FINDING FAULTS AND SOLUTIONS

8.1. Without messages on the screen

FAULT	POSSIBLE CAUSES	SOLUTION
THE MACHINE DOES NOT TURN ON	The machine is unplugged.	Plug the machine into the mains power.
	There is no voltage or current in the socket where it was connected.	Check the socket or the premises' main switch.
THE MACHINE KEEPS ASKING FOR OIL (COLD)	Insufficient oil was put in the machine.	Ensure that there is 5.5l of oil.
	The machine keeps asking for oil.	Clean the heating unit or the complete resistor, especially the float.
	The float doesn't work.	Contact the Technical Service.
TOO MUCH OIL WAS PUT IN THE MACHINE	It is not known how much oil is in the fryer.	WHEN COLD. Remove the excess oil that has been poured in and check that there is 5.5l of oil in the fryer.
	The round gasket has not been placed on the fryer's exit ramp.	Place the gasket and tighten the black wheels that support the exit ramp.
	The round gasket is broken or misshapen.	Replace the gasket.
	The wheels that support the fryer's exit ramp are poorly tightened.	Tighten them correctly.
	The fryer draining tap is not closed properly or is open. (Red Tap).	Close the oil drain tap properly. (Red Tap).
	The machine has a lot of sediment or food debris inside.	Perform a full cleaning maintenance of the fryer unit. After cleaning, put 5.5l of oil in the fryer.
IF PRODUCT REMAINS INSIDE OR THE BLADE ISN'T POSITIONED PROPERLY	A large quantity of the product has been placed in "small portions" work mode.	Place the correct amount of the product to be fried and do not exceed the hopper marker.
	The fryer blade is dirty.	Clean the blade and the basket of the fryer.
	The blade is loose inside the fryer.	Remove the fryer lid and the exit ramp and place the blade within the pivots that support it.
THE PRODUCT OR THE FOOD IS "UNDERCOOKED"	The chosen frying programme time and/or temperature is incorrect.	Choose the appropriate frying programme time and/or temperature for the food to be fried.
	The amount of product is more than suggested in small portions.	Place the recommended amount of product in the machine's work mode. (Small portions).
THE PRODUCT OR THE	The chosen frying programme	Choose the appropriate frying programme time



FOOD IS “OVERCOOKED”	time and/or temperature is incorrect.	and/or temperature for the food to be fried.
FAULT	POSSIBLE CAUSES	SOLUTION
WHEN OPENING THE “RED TAP” TO PERFORM THE DAILY OIL FILTERING, NO OIL COMES OUT.	Frying residue is blocking the tap.	WHEN COLD. Insert something rigid or sharp into the “red tap” to break the layer of residue, then wash the entire frying case.

8.2. Messages on the screen

FAULT	POSSIBLE CAUSES	SOLUTION
“HATCH ERROR” SCREEN MESSAGE	The hatch is incorrectly fitted.	Check the entry unit, to see if the hatch is in its place.
	Clean the entry unit a little.	Check to see if there are too many crumbs or food residue on the entry unit which are preventing the motor from working properly.
	The carousel is fitted incorrectly.	Turn off the machine, remove the carousel and refit it correctly, turn on the machine.
	The carousel does not move.	Contact the Technical Service.
	The entry hatch does not open.	Contact the Technical Service.
“FAN 1” SCREEN ICON	Check to see whether the extractor located on the upper right-hand side of the machine is discharging air.	Check the extractor connections.
	The extractor does not discharge air.	Contact the Technical Service.
“FAN 2” SCREEN ICON	Check to see whether the extractor located on the upper left-hand side of the machine is discharging air.	Check the extractor connections.
	The extractor does not discharge air.	Contact the Technical Service.
“CONDENSATION CANISTER FULL” SCREEN MESSAGE	The drainage canister level is full.	Empty the drainage canister.
	The drainage canister is empty.	Contact the Technical Service.
“BLADE ERROR” SCREEN MESSAGE	The fryer is not properly fitted in the unit.	Remove the fryer case and put it back in its place until you hear a “click”.
	Disconnected angled plug.	Check the angled plug and motor connections.
	The blade motor turns and the error message still shows.	Contact the Technical Service.
	The blade motor does not turn, and the error message still shows.	Contact the Technical Service.



FAULT	POSSIBLE CAUSES	SOLUTION
“SEE THERMOSTAT” SCREEN MESSAGE	Disconnected angled plug.	Check the angled plug and the resistor connections.
	The current does not reach the resistor.	Check the angled plug and the resistor connections.
	WHEN COLD. Check that the fryer has the proper oil level. (5.5l of oil).	Fill up the oil until reaching 5.5l of oil.
	Thermostat manual reset.	Reset the thermostat by pushing the button located on the right-hand side of the resistor.
	Broken resistor.	Contact the Technical Service.
“PROBE 1 ERROR” SCREEN MESSAGE	WHEN COLD. Check that the fryer has the proper oil level. (5.5l of oil).	Fill up the oil until reaching 5.5l of oil.
	Disconnected angled plug.	Check the angled plug and the resistor connections.
	Broken temperature probe (P1).	Contact the Technical Service.
	Broken resistor.	Contact the Technical Service.
“PROBE 2 ERROR” SCREEN MESSAGE	WHEN COLD. Check that the fryer has the proper oil level. (5.5l of oil).	Fill up the oil until reaching 5.5l of oil.
	Disconnected angled plug.	Check the angled plug and the resistor connections.
	Broken oil level probe (P2).	Contact the Technical Service.
	Broken resistor.	Contact the Technical Service.
“LOW OIL LEVEL” SCREEN MESSAGE	The fryer has worked a lot and the oil level has lowered.	Put in 0.5l of oil and wait 2 to 3 minutes to warm the oil.
	I have already put in 0.5l of oil, waited for the recommended time and it keeps asking for oil.	Contact the Technical Service.



9. EC DECLARATION OF CONFORMITY

We, QUALITYFRY, S.L., declare that the **“FAST CHEF Elite+ (FCE+)”** 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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<i>Supplier or Installer Signature</i>	
<i>Installation Date</i>	
<i>Equipment serial number</i>	

<i>Client Signature</i>	
<i>Installation Date</i>	
<i>Equipment serial number</i>	