

# FASTCHEF<sup>ELITE</sup>



WHEN THE CHEF IS  
A PERFECT MACHINE



QUALITYFRY

# FASTCHEF ELITE

AUTOMATIC FRYING MACHINE



## CHARACTERISTICS

No smoke  
No odours  
No mixing of flavours

High production rate  
Simultaneous frying of different products  
High cost-effectiveness  
High quality frying

Made of stainless steel  
Compact and safe  
Low electricity consumption

Multiple locations  
Establishments with or without a kitchen  
Kitchens with or without fume extraction ducts  
No installation necessary

Fries frozen and fresh products  
Automatic product dispenser  
Crunchy fried food without excess fat  
Attractive product

8 adjustable frying programmes  
Simple to use  
Fast and intuitive  
Minimal intervention  
Easy maintenance and cleaning

## FAST CHEF ELITE TECHNICAL SPECIFICATIONS

Electricity: 3.9 KW / 220 V single phase / 20 AMP

Oil capacity: 6 litres

Construction: Stainless steel AISI 304 L and 430



## POTENTIAL CUSTOMERS AND ESTABLISHMENTS

- Fast-food restaurants
- Theme restaurants
- Cafés
- Snack bars
- Catering companies
- Convenience stores
- Take-away food
- Burger bars
- Pubs
- Taverns
- Inns
- Swimming pools
- Boats
- Trains
- Pizzerias
- Discos
- Mobile kitchens
- Hotels
- Sports centres
- Hospitals
- Universities
- Bars
- Beach bars
- Kiosks
- Ski resorts
- Airports
- Train stations
- Bus stations
- Shopping centres
- Sales corners



**Fast Chef Elite** is an extraordinary machine that has been designed to combine prestige and business, providing optimum cost-effectiveness and top quality frying in record time.

One single person can control the entire process. They only need to push a button and collect the product when it is ready to serve.

**No** need for a kitchen or cook. **No** smoke.  
**No** odours. **No** mixing of flavours. **No** complications.

Safe. High Quality. Cost-effective.  
Fast. Efficient. Careful.

FAST**CHEF** ELITE



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## THE IMMEDIATE ADVANTAGES OF FAST CHEF ELITE

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### **COST-EFFECTIVENESS.**

**Fast Chef Elite** provides HORECA professionals with a work tool which allows them to expand their menu to include a variety of fried products, thereby increasing the business's turnover and margins.

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### **TASTE.**

The **Fast Chef Elite** automatic deep fryer uses highly advanced technology to achieve an exquisite taste, even better than that obtained by traditional frying.

Its advanced filter system removes water and active particles from the oil in order to prevent flavours from becoming mixed and achieve perfect, healthy fried food.

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### **PRESENTATION.**

The crunchy texture of the batter, the appetising golden colour of the food and the absolutely meticulous way in which **Fast Chef Elite** drains the oil from each product are all qualities that are difficult to reproduce in a conventional kitchen.

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### SPEED.

**Fast Chef Elite** offers traditional frying in record time because it is specially designed to minimise heat loss, maintain the oil at optimum temperature and accelerate frying time.

### VERSATILITY.

**Fast Chef Elite** fries both conventional snacks and finger foods with equal efficiency and achieves the same standard of quality whether using fresh, frozen, sweet, savoury, traditional, Mediterranean, exotic or gourmet foods.

The high production rate of **Fast Chef Elite** is appropriate for supplying take-away services, fast-food establishments, traditional or casual dining restaurants, cafés, snack bars, catering companies, service stations, etc.

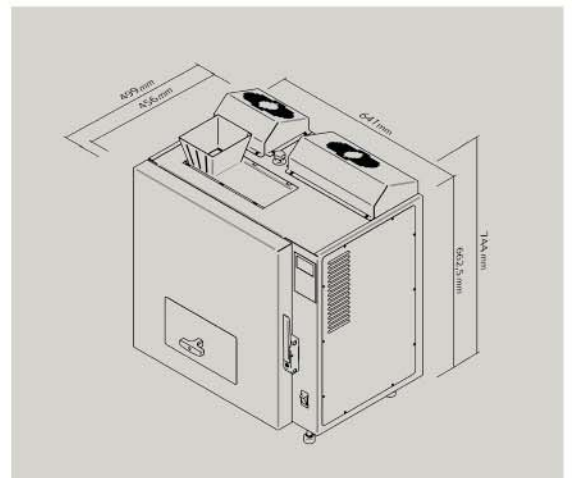
### DIFFERENT FROM TRADITIONAL EQUIPMENT AND OTHER COMPACT FRYERS.

The RD&I department of Qualityfry has developed an innovative frying module which is closed and vertical, in contrast to the open and horizontal tanks used in the past.

By applying this technology, the **Fast Chef Elite** model allows frying to take place in the absence of light, with scarcely any oxygen, whilst removing active particles and water from the oil, keeping it free of food debris and extending its usable life.

Furthermore, it minimises heat loss and keeps the oil at a constant temperature during the frying process.

These features, together with certain other secrets, serve to prevent excess grease and the mixing of flavours, thereby differentiating it from other machines.





## SAFETY.

The **Fast Chef Elite** frying chamber is built with a double layer of stainless steel (AISI 304 L) which provides insulation from high interior temperatures and fully protects the operator and surroundings.

The fire-prevention system features a double sensor which constantly sends oil temperature information to the controlling software. Similarly, it includes an automatic mechanism for disconnecting the electrical element, as well as a safety thermostat. However, the most important fire-prevention feature is to be found in the closed design of the frying chamber which allows frying to take place with a very low oxygen concentration.

## CLEAN SURROUNDINGS.

No smoke. No odours. Thanks to an advanced extraction system which includes a double decantation phase and a third filtering phase, using high-concentration activated carbon, **Fast Chef Elite** only expels dry air which is free of odour particles.

## MAINTENANCE.

The **Fast Chef Elite** frying chamber is a closed module which is insulated from the other parts. This means that the frying process does not soil the work unit or other machine components.

It has been specially designed to ensure that the detachable parts are easy to wash, with some of them even being dishwasher-proof.

**Fast Chef Elite** has a help setting which makes it easy to remove food debris.

\* The indications regarding measurements and characteristics are subject to established manufacturing tolerances. The pictures and illustrations are for guidance only and QUALITYFRY, S.L. reserves the right to make any changes considered necessary without prior notice.

