

# iQ 640 MODEL

FES CARROUSEL

. USER'S MANUAL .

FIRE EXTINGUISHING SYSTEM (FES)



**QUALITYFRY**  
AUTOMATIC SMART COOKING

EN

# USER MANUAL

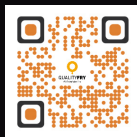
THIS MANUAL REFERS  
TO THE FOLLOWING  
MODELS:  
iQ 640 FES CARROUSEL

PLEASE CAREFULLY  
READ THESE  
INSTRUCTIONS  
FOR THE BEST  
PERFORMANCE FROM  
YOUR  
iQ 640 FES CARROUSEL

# AUDIOVISUAL USER MANUAL

## 20 VIDEOS

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



iq 640 FES CAROUSEL

# iQ 640 FES CARROUSEL



## IMAGE

See iQ 640 FES CARROUSEL

OPEN



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# IMPORTANT GENERAL INFORMATION

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This iQ 640 FES CARROUSEL Automatic Fryer instruction manual has been designed for you to be aware of the operations that you should 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.

Failure to follow the information provided in this document entails the risk of material damage and potentially serious or fatal injuries to employees or operators.

## Regarding equipment safety and responsibilities

This chapter contains all the information you need to use the iQ 640 FES CARROUSEL 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 authorized 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.

iQ 640 FES CARROUSEL fryer 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 considered incorrect and may be dangerous.

## Types of warnings

Warnings are categorised according to the following levels of danger:



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



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



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



**NOTICE:** Property damage.  
Potential danger



## DANGER/WARNING

DO NOT START 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. Service provision items(travel), 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 the desired 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 BY QUALITYFRY DOES NOT COVER:

- 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.
- Damage due to shipping.
- 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.).
- Service provision items (travel), labour and transportation, which could occur in cases when Qualityfry deems it appropriate.



## WARNING

- 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 be cancelled. 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.

- 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.



## DANGER/WARNING

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





## ATTENTION

Source of danger: when moving heavy loads

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. Also 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.

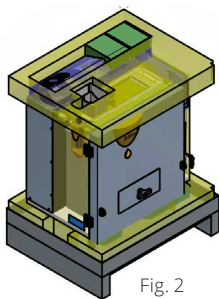


Fig. 2

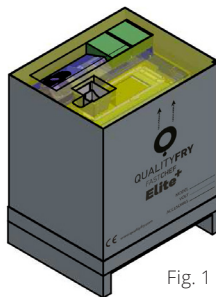


Fig. 1

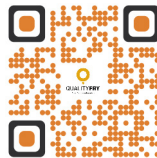
Immediately lift the fryer unit onto the work surface where it will be installed. This should be done by two (2) people, so that the base of the machine is exposed, allowing it to be worked on easily. Once the fryer unit is on the work surface, insert the fryer, and lower the extractor dock over the case so that fumes do not escape while frying.

Connect the iQ 640 FES CARROUSEL 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”.

## EXPLANATORY VIDEO

This QR code takes you to video about setting up the fryer.



## Source of danger: mechanical parts of the fryer

When installing and using your IQ 640 FES CARROUSEL 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 for working with steel or sheet metal or utensils for protection against chemical agents).



- **When opening or closing the door**

Use the handle and stay away from the hinges.



## **DANGER OF BURNS**

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

- **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 for work with fryers and industrial ovens.

- **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 gloves for work with fryers and industrial ovens.





## DANGER OF BURNS

Source of danger while cleaning: hot oil or Chemical cleaning products.

**For all cleaning activities, specific protective clothing should be worn; heat-resistant gloves, cut-resistant gloves and protective gloves against chemical agents:**

When performing the daily oil filtering, you must be sure that the oil temperature is below  $<40^{\circ}\text{C}$  or  $<104^{\circ}\text{F}$ . Otherwise it can cause serious burns to the skin.

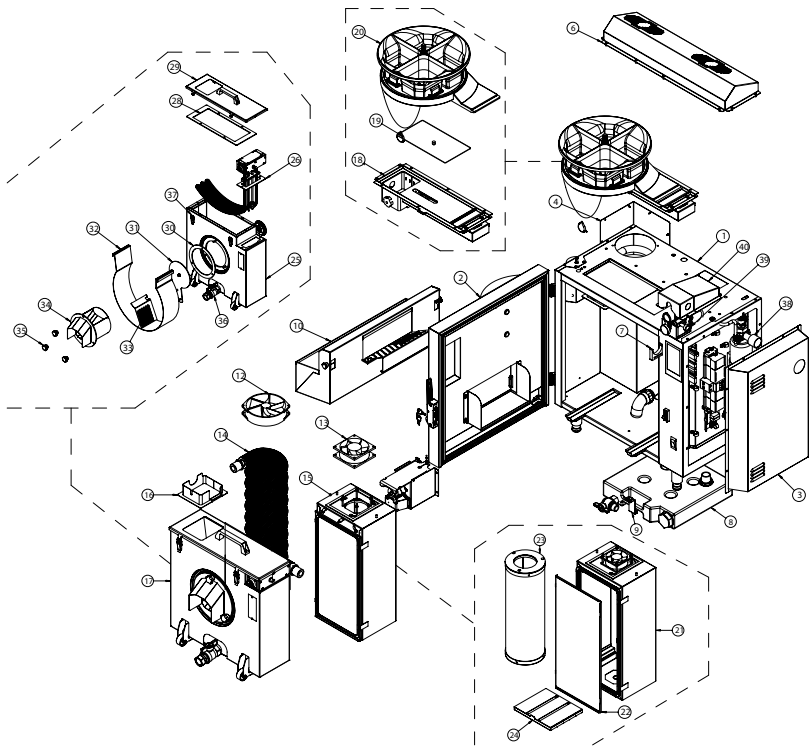
Risk of chemical burns or irritation to skin, eyes and the respiratory system due to contact with chemical cleaning products and their fumes. Do not heat the appliance if there are chemical cleaning products inside it.



- **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.

# Diagram





# PARTS DIAGRAM: IQ 640 FES CARROUSEL

1. CABINET	15. FILTER BOX	28. COVER JOINT
2. DOOR	16. VENTER COUPLING	29. FRYER COVER
3. ELECTRIC BOX COVER	17. FRYER	30. OUTPUT JOINT
4. DECANTER LID	18. PRODUCT INPUT SUPPORT + HATCH MOTOR	31. DRAG PLATE
5. AUTOMATED PRODUCT INPUT	19. HATCH	32. BASKET
6. FANS COVER	20. CARROUSEL PRODUCT INPUT	33. SCOOP
7. CABLE FASTENERS	21. FILTER BOX	34. OUTPUT RAMP
8. DRAINAGE DRUM	22. FILTER BOX DOOR	35. FLYWHEELS
9. UNBLOCK DRUM	23. CHARCOAL FILTER	36. FAUCET
10. PRODUCT TRAY	24. METALLIC FILTER	37. FASTENERS
11. FRYER MOTOR	25. FRYER VAT	38. KIT FES
12. FAN	26. HEATER JOINT	39. MANUAL PUSH BUTTON FIXING
13. FUME VENTER	27. HEATER BOX	40. MANUAL PUSH BUTTON CHASSIS
14. HEATING COIL		

## Fire Extinguishing System (EXTINCISE)

The Fire Extinguishing System (EXTINCISE) is a pre-engineering system that is designed and built under the standard “UNE 23510:2017 Fire extinguishing systems in commercial kitchens. Design and test requirements”.

Its extinguishing characteristics make it perfect for type F/K I fires (resulting from the use of vegetable or animal oils and fats with cooking appliances).

In order to achieve the maximum performance of the equipment, the personal safety of staff and their training related to the system, the user of this product must know the system very well.

For this reason, this user manual provides the following information.

- Description of the Fire Extinguishing System
- System validation - Valve opening
- How the Fire Extinguishing System (EXTINCISE) works.
- Activation of the Fire Extinguishing System

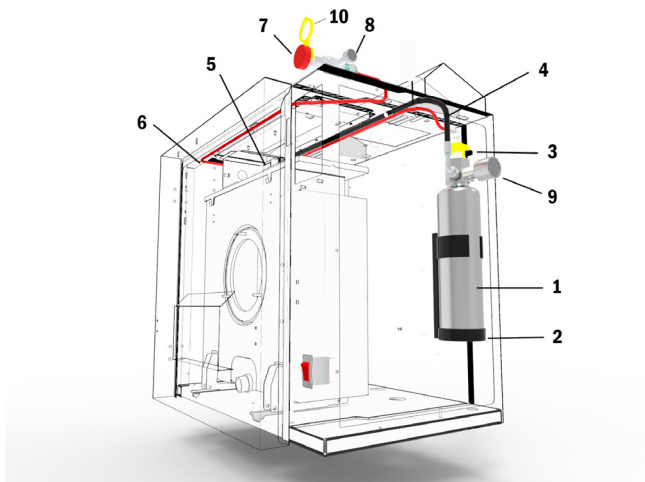
- What to do in case of fire.
- What to do after a fire
- What to do before using your equipment after a fire
- User Responsibility and General Recommendations

## Description of the Fire Extinguishing System

The iQ 640 FES CARROUSEL Fire Extinguishing System is basically composed of:

- **Extinguishing Container.** The extinguishing container consists of the cylinder, extinguishing agent (CLASS F), the pneumatically actuated valve and the pressure gauge.
- **Detection Line.** The detection line basically consists of the detection tube, cable glands, supports, connecting fittings, an end of line - manual push button and the pressure gauge.
- **Discharge Line.** The discharge line basically consists of the flexible hose, piping, fittings, support and diffuser.

# FIRE EXTINGUISHING SYSTEM (FES)



1. PRESSURISED EXTINGUISHING CYLINDER

2. CYLINDER SUPPORT

3. VALVE SAFETY SEAL

4. DISCHARGE HOSE

5. DIFFUSER OR NOZZLE

6. DETECTION TUBE 6 MM

7. MANUAL BUTTON

8. DETECTION LINE PRESSURE GAUGE

9. DISCHARGE LINE PRESSURE GAUGE

10. MANUALLY ACTIVATED SAFETY RING

The iQ 640 FES CARROUSEL incorporated system is both automatic and manual, and its purpose is to extinguish fat and/or oil fires produced in risk areas.

**In automatic mode** the system detects fire through the detection tube and automatically discharges the extinguishing agent through the diffuser.

**In manual mode,** the system also has a manual override or triggering device for activation if necessary.

The extinguishing agent based on foaming agent, with low PH, is especially recommended for extinguishing fires generated by fats and oils, being very effective on fat, forming a surface layer that extinguishes the fire and prevents re-ignition.

It does not produce injuries or burns on the skin and the reuse of the cooker once the system has been triggered is very simple, involving cleaning with water or steam and drying with absorbent materials on the protected equipment.

## System validation - Valve opening

In the initial start-up phase of the equipment, a certified fire extinguishing system installer shall activate the system.

To activate it, the valve of the extinguisher must be opened, certifying with a seal the correct operation of the extinguisher.



*Close*



*Open*

When the machine is installed, the following steps must be followed to start up the system:

1. Open the right-hand side cover of the equipment.
2. Move the position of the extinguisher valve from the

**Closed position**



**to the Open position**



Otherwise the Fire Extinguishing System will not work.

## **Important**

This certified activation is essential for the Fire Extinguishing System to function correctly and for the System's warranty to be valid for all purposes.

Any tampering with the System by an unauthorised agent will invalidate the warranty and leave the System susceptible to malfunction.



## How the system operates

1. The flames start in a dangerous area.
2. The detection tube depressurises and activates the pneumatic container valve when it comes into contact with flames or heat and its minimum detection temperature is reached.
3. The fire extinguishing agent, contained inside the cylinder, will discharge on the critical areas where the diffuser is placed (duct inlet).
4. Power or fuel supplies will be disconnected to prevent further outbreaks of fire.
5. The extinguishing agent prevents re-ignition of the fire by forming a foam film as soon as it comes into contact with the hot fat/oil. This film must not be handled until the hot fat/oil has cooled down.

## Activation of the Fire Extinguishing System

The system is designed to operate in both automatic and manual modes.

### **Automatic Mode**

This system is set up to operate automatically.

Automatic detection is achieved by means of a sensor tube that acts when it comes into contact with flames or heat. This causes the automatic discharge of the extinguishing agent in the areas to be protected in the kitchen of your QUALITYFRY equipment.

## Manual Mode



Activate the manual system **ONLY** in the event of fire and failure of the automatic system.

If the system needs to be activated manually, proceed as follows:



Remove the  
safety pin



Press the manual  
activation button.

**NOTE:** In case of fire, we recommend cutting off the power supply to the line dedicated to the machine.

Be sure to perform cleaning as recommended by QualityFry in the User Manual.

If there is hot grease on the surfaces to be cleaned, do not use water. Water may produce aggressive vapours and/or splashing.

Call your supplier to inform them that the system has been tripped and that they should proceed to recharge it before using the equipment again.

## What to do in case of fire

All QualityFry equipment is safe and constructed with a double layer of stainless steel (AISI 304 L) which insulates the high temperatures inside and provides absolute protection for the operator and his/her environment.

In addition, it has a dual probe that continuously sends oil temperature information to the control software. It also incorporates an automatic mechanism for disconnecting the electrical resistance and a safety thermostat which prevents the risk of catching fire.

In the event that for some reason a fire is detected and the equipment proceeds to use its automatic fire extinguishing mechanism, we recommend following these guidelines:

1. Evacuate all customers and staff except personnel assigned to fire-fighting duties. Raise the alarm clearly indicating the presence of fire and have them evacuate quickly and calmly.

2. If the iQ 640 FES CARROUSEL Fire Extinguishing System has not been activated automatically, activate the system manually using the manual activation device, provided this does not pose a risk to people. The steps to follow would be:

- Remove the yellow safety seal by pulling it and press the red button firmly to activate the extinguishing system.

- The QualityFry equipment incorporates a power cut supply system that will automatically disconnect the power supply. In case of fire, we recommend cutting off the power supply to the line dedicated to the machine.

## What to do after a fire

### Cleaning Procedure

Before cleaning, all fuel supplies to the cooking appliances must be shut off. Ensure that ventilation systems and electrical devices are switched off. Electric shocks caused by the application of the cleaning agent or electric shocks caused by the conductive contents of the wet chemical agent may occur.

The surfaces of the discharged agent should be cleaned as soon as possible. The wet chemicals form a foam structure that combines with the grease. Be sure to clean this foam from all parts that make up both the exterior and interior that have been in contact with the extinguisher.

All surfaces to be cleaned must be at room temperature.

If there is hot grease on the surfaces to be cleaned, do not use water. Water may produce aggressive vapours and/or splashing.

# What to do in case of fire

The extinguishing agent is not a toxic material. However, in case of contact with food, it must be thrown away.

The steps described below should be applied to cleaning processes:

1. To clean the diffuser, use a household or mildly aggressive degreasing agent, which does not contain caustic soda or potash.
2. Clean containers or utensils that have been in contact with the extinguishing agent thoroughly with a sponge or cloth and then dispose of them.
3. After cleaning, make sure that no debris is left on any part of the machine.



Wear chemical and plastic protective gloves during the cleaning process.

Rinse hands or eyes immediately in case of contact with any residue of the extinguishing agent.

Then connect the power supply of your electrical devices.



## What to do before using your equipment after a fire

1. Call your supplier to inform them that the system has been tripped and inform them in detail of the reason for the discharge (manual or automatic activation), in order to provide data for the replacement of an element and subsequent activation of the system.
2. Ensure that the system has been recharged with original Extincise Manufacturer's extinguishing agents and that the system has been restored to its design configuration and standards.



## User responsibility

Users must establish and follow a periodic system maintenance plan (See procedure on page 80) to:

- Ensure the reliability and proper functioning of the system.
- Prevent serious damage.
- Follow the recommendations of the manufacturer or authorised distributor.



## General recommendations

1. It is very important to keep clean all areas where grease is likely to accumulate from cooking equipment (filters, tank, duct, etc.).

Use only recommended cleaning products (a household or mildly aggressive degreasing agent, which does not contain caustic soda or potash) that ensure effective cleaning of grease accumulated in your filters and ducts. Never use solvents and corrosive materials for cleaning the fire detection line and system equipment.

2. When carrying out any cleaning, maintenance, etc., it is important to ensure that it does not affect the proper functioning of the system or its components.

Pay special attention to the detection line so as not to damage or disconnect it, which could possibly cause an accidental discharge or activation of the system.

3. After cleaning or any other operation likely to affect the proper performance of the system, it is necessary to check that the connections of the detection line are not loose and that no pressure

leakage has occurred, by checking that the pressure gauges of the container and of the end of the line are equal and that there is no difference with the values observed before this operation.

A faulty fire detection line and damaged or loose connections may cause the system to discharge incorrectly or not function in the event of a fire.

4. Fuel residues (used oil) must never be stored in hazardous areas. Keep them in a safe place.

5. Check that the ventilation system is operated during pre-heating, cooking and cooling of your equipment. This will prevent the extinguishing equipment from being activated due to excess heat on the inside.

6. Use suitable filters for the machine. Grease-laden vapours can cause build-up inside the machine and in the ducts. Only use filters recommended by the manufacturer.

7. Never reduce the air intake of the ventilation system. Otherwise, it will reduce the level of performance of the systems.

8. Do not change or modify the components of the Fire Extinguishing System (cylinder, manual push button, detection and discharge line).
9. Do not hire personnel not authorised by QUALITYFRY to maintain, refill or repair the Fire Extinguishing System.
10. Remember to inform all staff of ignition hazards in the kitchen (hot surfaces, flames, accumulated grease).
11. Train staff in the operation of the system. In this way, staff will know what to do or how to act in the event of a fire.

## DESCRIPTION OF THE EQUIPMENT

IQ 640 FES CARROUSEL



## IQ 640 FES CARROUSEL

iQ 640 FES CARROUSEL 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 because 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.

### CHARACTERISTICS

<b>Tensión de alimentación:</b>	230 V 50 Hz.
<b>Potencia:</b>	4,60 Kw/20A
<b>Oil capacity:</b>	5,5 L.

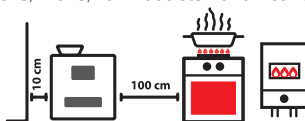
### DIMENSIONS

<b>Carousel:</b> 856 x 715 x 630 mm (Height X Width X Depth).
<b>Hopper Carrusel:</b> 92 x 132 x 368 mm (250G small portions - 600g large portions).
<b>Weight:</b> 75 kg

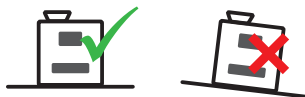
## Electric installation and connection

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 optimal performance, two important factors are recommended:

(1) Place the machine as far away as possible from heat sources, such as: ovens, irons, air outlets for air conditioning equipment.



(2) The countertop or furnishing where the machine is to be installed must be completely horizontal. 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

- Unit
- Fryer
- Product input hopper
- Product output tray
- Extraction coupling
- Support feet (adjustable)
- Hatch motor assembly
- Electric and electronic box
- Condense 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

## Keyboard

iQ 640 FES CARROUSEL 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.

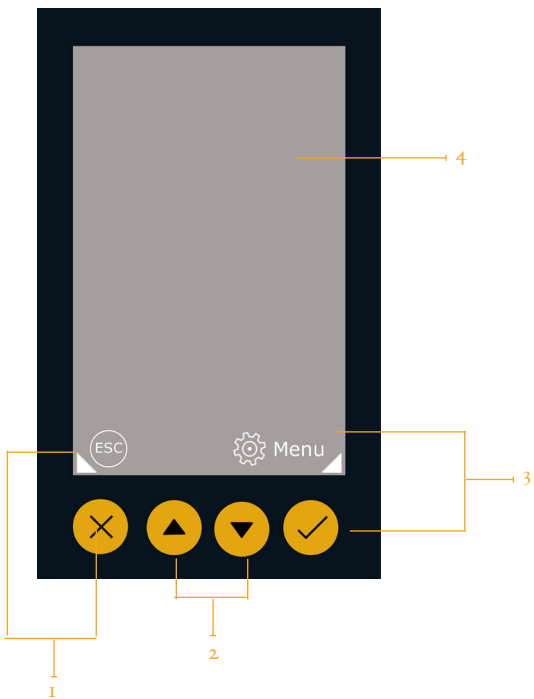
### 3. MENU/CHECK KEY

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. DISPLAY

This is a touchscreen and on it you can select the different programs and functions you can do with the fryer.

# Description of the equipment



## Screen icons

### 1. HATCH OPEN

Pressing the **“Open”** button will open the entry hatch

### 2. BUTTON

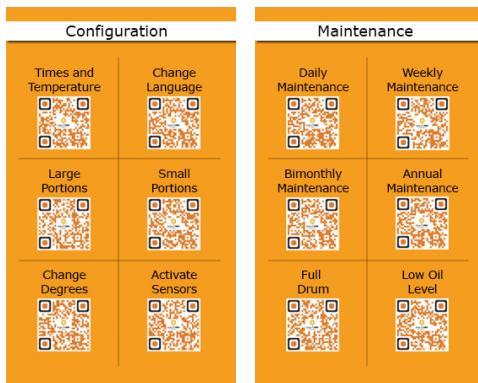


By pressing the button **“i”** for information, you will be able to access the QR codes and see the help videos for staff on how to set and/or carry out maintenance of your iQ 640 FES CARROUSEL fryer.

### 3. BUTTON



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.



# Description of the equipment



## Start screen

### 1. FRYING PROGRAMS

Indicates the eight (8) programmed frying programs.

### 2. TEMPERATURE

Temperature programmed.

### 3. OIL LEVEL

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

### 4. CONDENSATION CHAMBER FULL

Indicates the condensation canister is full and needs emptying.

### 5. FANS

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

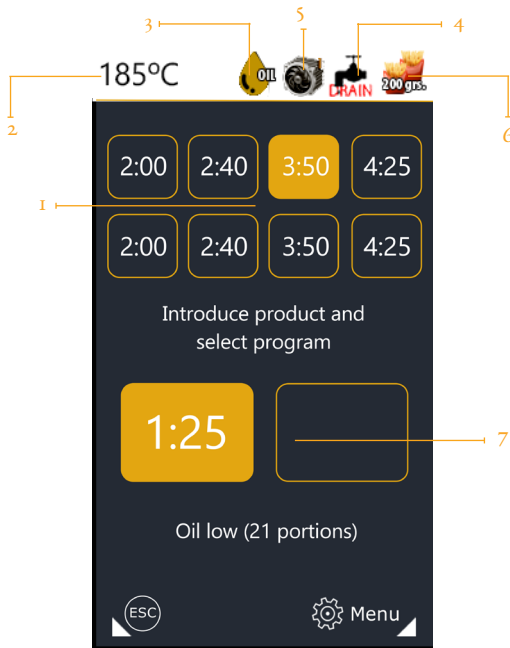
### 6. SMALL OR LARGE PORTIONS

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

### 7. TIMER

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

# Description of the equipment



## H A N D L I N G   A N D   S E T T I N G S

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 pouring the oil into the fryer, we then press the ON button on the screen.

iQ 640 FES CARROUSEL has a 5" touchscreen, which allows for simpler and more intuitive control of cooking programs and quick monitoring of the entire fryer.

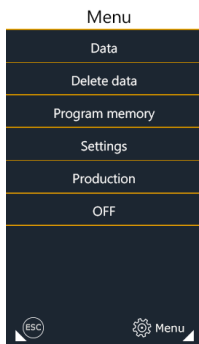


## Configuration

The machine can be set with eight (8) different frying programs, which allow us to intuitively control the number of portions, language, oil filler and temperature to adapt to your needs.

To set the fryer, on the main screen of the display 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:

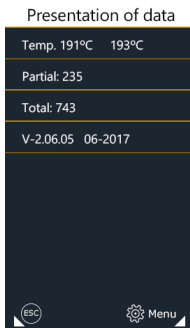


## Data

Displays the counters of the frying portions and instant temperature values of the oil. It also gives 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.



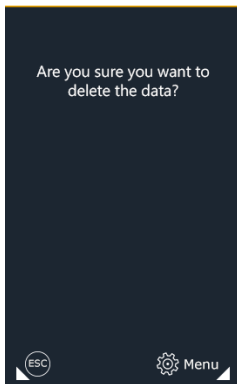
## Delete data

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 you press the “Menu” button on the screen the delete confirmation panel will appear. Only the partial counter will be reset.

If we press “Esc”, we return to the working screen without deleting any data.

### Delete data menu



## 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, Temperature, Program and Time. 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 it reaches 25°C. When it is disabled it will heat the oil when there is a difference of 45°C.

## 2. TEMPERATURE

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

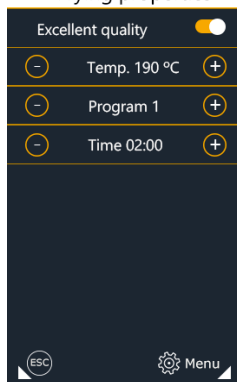
## 3. PROGRAM

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.

## 4. 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. The time increases or decreases by 5 sec. values. We press on the "-" or "+" symbols to increase or decrease the desired temperature.

### Frying properties



## Settings

From “Settings” we access the submenus in which we can set the temperature format (°C or °F), the language messages will be displayed in or the acoustic warning while the scoop is rotating. We can also 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:

▼ **EXPLANATORY VIDEO** ▼ **EXPLANATORY VIDEO** ▼ **EXPLANATORY VIDEO**  
This QR code takes you to the explanatory video about language settings. This QR code takes you to the explanatory video about language settings. This QR code takes you to the explanatory video about language settings.



## 1. LANGUAGE

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

## 3. 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).

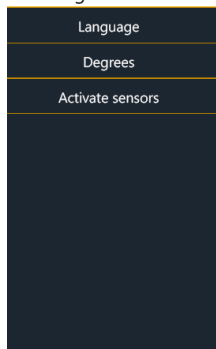
## 2. DEGREES

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

## 4. 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).

### Configuration menu



## Production

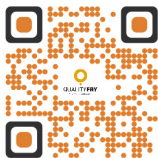
To select the different types of production in the fryer, press “Menu” and then “Production”.

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

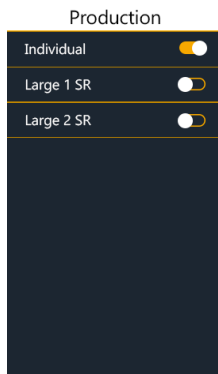
Also known as small portions, it allows two (2) different products to be fried at the same time and leave a third product waiting in the input hopper. When it is selected, the display will show two (2) portions of 200 gr.

## 2. LARGE 1SR

The meaning of "1SR" is "1 Scoop Rotation", which indicates the number of rotations made by the product extraction scoop.

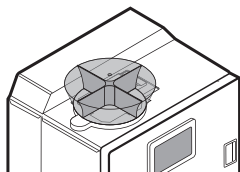
## 3. LARGE 2SR

The same as the 1 Scoop Rotation except here the product makes two rotations to extract the fried products.



## PRODUCT INPUTS

The new iQ 640 FES CARROUSEL has one type of input, the continuous production hopper, which is ideal for frying products on high demand, as for example potato chips.

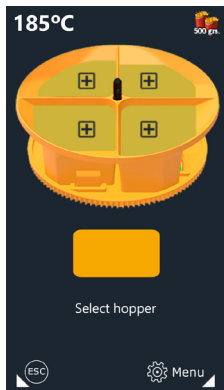


Standard hopper  
iQ 640 FES CARROUSEL

## Continuous production hopper iQ 640 FES CARROUSEL

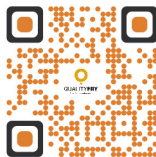
It is located on the upper part of the cabinet. It has four (4) inputs to optimize the operator's work, being able to program 6 products at a time: 2 in the frying chamber and 4 in the carousel hopper.

Its large capacity for high demand products facilitates the operator's work, as they only have to insert in each compartment the product to be fried. Next, they specify the required frying time for that kind of food on the screen.



### EXPLANATORY VIDEO

This QR code takes you to the explanatory video about programming the standard input hopper



## PRODUCT OUTPUTS

The iQ 640 FES CARROUSEL product range has one type of outputs.

### 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.





# Product outputs

## MAINTENANCE

For an optimal operation of the iQ 640 FES CARROUSEL, we recommend the following daily, weekly, two-monthly and yearly maintenance plan.



Daily

***Use personal protection equipment (anti-cut gloves for work with steel or sheet metal and protective gloves or utensils against chemical agents) as mentioned in the Safety section***

### I. OIL FILTERING

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

#### EXPLANATORY VIDEO

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



- 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. If not, 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.

## 2. CLEANING OF THE CABINET, INPUT HOPPER AND PRODUCT OUTPUT

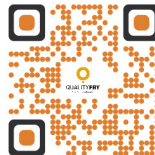
After having performed the previous step (oil filtering), to clean the outside and inside of the fryer, follow the following steps:

- 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.

### EXPLANATORY VIDEO

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





## 3. EMPTYING CONDENSATION TANK

To empty the condensation tank, follow these steps:

- It is recommended to empty the condensation chamber daily 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.



Weekly or every 200 product portions

***Use personal protection equipment (anti-cut gloves for work with steel or sheet metal and protective gloves or utensils against chemical agents) as mentioned in the Safety section.***

## 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.

- 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 of 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).

## 2. WASHING PRODUCT INPUT ASSEMBLY

Para el lavado de conjunto de entrada se deben seguir los siguientes pasos:

To wash the input assembly, follow these steps:

- 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.

## EXPLANATORY VIDEO

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





## Bimonthly

***Use personal protection equipment (anti-cut gloves for work with steel or sheet metal and protective gloves or utensils against chemical agents) as mentioned in the Safety section.***

### **I. WASHING METALLIC FILTER**

The bimonthly 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.

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

## 2. 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 clean the gas extraction pipe, remove the fryer from the appliance as explained in the above steps.
- 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.

### EXPLANATORY VIDEO

This QR code takes you to the explanatory video about bimonthly maintenance





## Biannual or Annual

***Use personal protection equipment (anti-cut gloves for work with steel or sheet metal and protective gloves or utensils against chemical agents) as mentioned in the Safety section.***

### I. CLEANING THE DECANter HEATING COIL

- It is recommended to perform this maintenance when it coincides with bimonthly maintenance, as the “gas extraction elbow” must be removed first. Then remove the 1” fitting into which the extraction elbow is inserted.
- Remove the left side cover behind the machine fastened with screws to cover the coil.
- Then disconnect the coil connection to the condensation drum. After removing this connection, remove the retaining nut from the coil.
- Once all the connections to the coil have been disconnected, lift the protective cover and remove the coil from inside the machine for cleaning.



- Remove the coil from inside the machine for cleaning.

## 2. CLEANING THE CONDENSATION DRUM

After removing the frying vat, remove the metallic support to the drum. Then disconnect the two (2) fitting connections to the condensation drum without forgetting the probe connector inside the drum.

## 3. REPLACEMENT OF GASKET SEALS

It is recommended to contact your supplier to perform and order the sealing joints. These joints can be replaced when performing weekly maintenance or when cleaning the frying vat. ("Washing Frying Vat" Section)

## 4. REPLACING THE ACTIVE CARBON 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 weekly/annual maintenance.



## MAINTENANCE FIRE EXTINGUISHING SYSTEM (FES)

Maintenance at user level is exclusively limited to cleaning and the person in charge must be properly trained.

Periodic inspections must be carried out by an authorised/approved company, and be performed according to existing regulations, complying with the requirements of government and/or local authorities as well as other regulatory bodies.

The following maintenance procedures and their frequency represent the minimum of those required for this Fire Extinguishing System. These procedures do not exclude those required by existing regulations or those required by local authorities. More regular maintenance may be necessary in areas/regions where this is required.



## WARNING

Systems must be installed, serviced and supplied by qualified and trained fire-fighting personnel. Handling of the systems shall be carried out in accordance with the instructions described in the fire protection regulations/standards.

In case of deficiencies or irregularities in the system, the system may be ineffective until it is repaired. Repair work should be carried out as soon as possible.

## Maintenance plan

A regular maintenance plan ensures the correct functioning of the Fire Extinguishing System, therefore it is necessary to establish and follow a regular maintenance plan for the system.

A register of any maintenance performed should be kept for reference. The register must be completed with the information below:

\*Revision date

\*Revision frequency (weekly, monthly, quarterly, etc.)

\*Name of the person carrying out the revision (person, technician, company, etc.)

\*Revision procedures carried out (visual rev., pressure measurement, etc.)

\*Maintenance/repair works carried out.



Monthly

**For all maintenance steps use personal protection equipment (anti-cut gloves for work with steel or sheet metal and protective gloves or utensils against chemical agents).**

1. Check the diffuser for dirt or grease, clean the diffusers with paper or a cloth. Never use corrosive or alkaline cleaning agents as they may cause corrosion of the diffusers.
2. Check that the diffusers are not clogged, if they are clogged, do not put anything in the diffuser, spray with non-corrosive grease remover or warm water, wait until it is unclogged and clean with paper or a cloth.
3. Inspect the entire system for signs of corrosion.
4. Check whether the pressure reading on the pressure gauge(s) is in the green zone (approx. 16 bar at an ambient temperature of 21° C).
5. Check that the manual actuator (push button) is not obstructed. The manual push button must always be accessible and unobstructed.



## Annual

***Annually or as required by local fire protection regulations, maintenance must be carried out by an approved company, but must not be carried out by the users of the equipment because of the risks involved.***

1. Check the container, valve, discharge line, diffusers and detection line for any physical damage, deterioration, deformation or corrosion. If any signs of deterioration, deformation or corrosion are detected, the defective parts shall be replaced.

2. Check the following on the extinguishing container:

a. The charge status of the extinguishing agent. The gauge pressure of the valve should be in the green zone (approx. 16 bar at an ambient temperature of 21°C).

b. The proper fastening of the extinguishing canister holder.

c. That the temperature of the container does not exceed the Working Temperature range (5-50°C).



3. Verification of the correct opening of the system opening valve, that its lever is not broken or missing and that it is in the open position.

4. Check the following on the detection line:

a. The detection tube for damage, wear, surface cuts or bends. Ensure that the detection tube is clear of obstacles for proper detection.

b. The detection tube fittings.

c. The connections of the detection tube to the cylinder and to the manual push button.

d. Tube connection fittings (tees, elbows, etc.) for possible leaks or deterioration.

e. The correct line pressure is detected by means of the pressure gauge of the manual push button.

The pressure gauge should be in the green zone (approx. 16 bar at an ambient temperature of 21°C).



f. Check that the manual actuator (push button) is not obstructed. The manual push button must always be accessible and unobstructed.

Make sure that the yellow safety seal is in place and not broken.

5. Check the following on the Detection line:

- a. The hose is securely connected to the container and the discharge pipes.
- b. The discharge tube fittings.
- c. The connecting fittings to ensure that there are no loose elements.
- d. The diffusers for possible dirt or grease, clean the diffusers with paper or a cloth.
- e. The diffusers are not clogged, if they are clogged, do not put anything in the diffuser, spray with non-corrosive grease remover or warm water, wait until it is unclogged and clean with paper or a cloth.



Never use corrosive or alkaline cleaning agents as they may cause corrosion of the diffusers.



## Maintenance considerations for some system components

### **DETECTION TUBE**

The detection tube is considered to be a constantly used part of the system and its deterioration or wear will depend mainly on how we treat it, how we keep it clean and the conditions of the environment where it is installed. A specific tube maintenance

plan shall be established in accordance with the harshness of the conditions of use of the tube. In any case it is recommended that the sensor tube is replaced at least every 5 years, following the manufacturer's recommendations.

### **EXTINGUISHING AGENT**

It is recommended that the extinguishing agent be replaced at least every 10 years. The emptying and subsequent pressurisation of the cylinders shall be carried out by qualified personnel.

## EXTINGUISHING CONTAINER

The extinguishing container must receive a full visual inspection, both internally and externally, and must also be subjected to a pressure resistance test (resealing) in accordance with existing regulations and the requirements of the government and/or local authorities.

All inspection and resistance testing work must be carried out in accordance with existing regulations and the requirements of the government and/or local authorities and must be performed by qualified, trained and authorised personnel.

Resealing consists of a complete inspection of the container both internally and externally, as well as a pressure resistance test of the container.

**NOTE:** The transport of charged cylinders, which have not been inspected for 5 years, could be illegal. The authorities and regulations in force should be consulted prior to transport.

## Without messages on the screen

FAULT	POSSIBLE CAUSES	SOLUTIONS
THE MACHINE DOES NOT TURN ON	The machine is unplugged.	Plug the machine into the mains.
	There is no voltage or current in the plug socket where it is connected.	Check that the mains plug socket or switch works correctly.
	The machine still doesn't turn on.	Contact Technical Support
THE MACHINE ASKS FOR MORE OIL (Perform this process when the oil is cold)	Not enough oil was added to the machine	Make sure you have added 5.5 litres of oil.
	The machine continues to ask for oil.	Clean the heating element and the resistor, especially the float.
	Bad connection between the angled cable and the resistor.	Check that the black gasket is inside the heating unit.
	The float is not working.	Contact Technical Support
THE OIL OVERFLOWS FROM THE VAT	Too much oil has been added to the machine.	Remove the excess oil until you reach 5.5 litres. Warning: Perform this process when the oil is cold.
	The round gasket has not been placed on the fryer's outlet ramp.	Place the gasket and tighten the black flywheels that fasten the outlet ramp.
	The round gasket is broken or warped.	Change the gasket
	The flywheels that fasten the exit ramp of the fryer are incorrectly tightened.	Correctly tighten the flywheels.
	The tap for draining the fryer is open or is not closed correctly. (Red Tap).	Close the oil drain tap correctly. (Red Tap).
	There is lots sediment or food debris inside the machine.	Completely clean the fryer case. After cleaning, add 5.5 litres of oil to the fryer.

FOOD REMAINS IN THE FRYER	You have added too much food while in "small portions" mode.	Add the correct amount of food to the fryer and take care to not exceed the marker in the hopper. Recommended amounts: 250 grammes in "small portions" mode, 600 grammes in "large portions" mode.
	The fryer's blade is dirty.	Clean the fryer's blade and basket..
	The blade is fitted incorrectly.	Remove the fryer cover and the output ramp, place the blade inside the pivots that fasten it and put the vat back in place. Perform this procedure when the machine is cool and there is no oil inside.
THE FOOD IS NOT VERY FRIED	The time and/or temperature of the frying programme are not correct.	Select the suitable frying time and/or temperature for the food that you are going to fry.
	There is a greater amount of food than recommended for the "small portions" mode.	Add the amount of food recommended for each of the machine's modes. Small portions: 250 grammes; Large portions: 600 grammes.
THE FOOD IS VERY FRIED	The time and/or temperature of the frying programme are not correct.	Select the suitable frying time and/or temperature for the food that you are going to fry.
WHEN OPENING THE RED TAP TO PERFORM THE DAILY OIL FILTRATION, NO OIL COMES OUT	Residues from frying have blocked the key.	Insert a rigid and/or sharp item into the red tap to unblock the layer of waste. Wash the whole frying case. Perform this process when the oil is cold.

*When handling the appliance due to fault make sure you have read the manual first. Use personal protective equipment (anti-gloves for work with steel and sheet metal; protective gloves or utensils against chemical agents; or heat-resistant gloves for work with fryers and industrial ovens).*



## WITH MESSAGES ON THE SCREEN

FAULT	POSSIBLE CAUSES	SOLUTIONS
"FLAP ERROR"	The hatch is fitted incorrectly.	Check the input unit and correctly place the hatch.
	The input unit is dirty.	Clean the input unit as it may be preventing the motor from functioning correctly.
	The carousel is fitted incorrectly.	Switch off the machine, remove the carousel and put it back in correctly.
	The carousel does not move.	Remove the carousel. Turn the black pinion of the carousel motor 3 times in both directions. Put the carousel back in its place and turn on the machine.
	The carousel still does not turn.	Contact Technical Support
	The input hatch does not open.	Contact Technical Support
"FAN 1" ICON ON THE SCREEN	The fan located on the top left of the machine is blocked and does not extract any air.	Clean the fan and check the extractor's connections.
	The fan does not extract air.	Contact Technical Support
"FAN 2" ICON ON THE SCREEN	The fan located on the top right of the machine is blocked and does not extract any air.	Clean the fan and check the extractor's connections.
	The fan does not extract air.	Contact Technical Support
"CONDENSATION DRUM FULL"	Drain drum full.	The drain drum is empty.
	El bidón de desagüe está vacío.	Contact Technical Support

# FINDING FAULTS AND BASIC SOLUTIONS

"SPATULA ERROR"	The vat or fryer is not correctly placed in the machine.	Remove the fryer case and put it back in, making sure you hear a "click".
	The angled plug is disconnected.	Check the angled plug and motor connections.
	The blade motor turns and still shows the error.	Contact Technical Support
	The blade motor does not turn and still shows the error.	Contact Technical Support
"SEE THERMOSTAT"	Elbow plug disconnected.	Check the elbow plug and resistor connections.
	There is not enough oil.	Fill the vat with exactly 5.5 litres of oil.
	The thermostat is disconnected.	Reset the thermostat by pressing the button located on the right side of the resistor.
	Bad connection between the angled cable and the resistor.	Check that the black gasket is inside the heating unit.
	Resistor damaged.	Contact Technical Support.
"ERROR PROBE 1"	The oil level is incorrect.	Fill the vat with exactly 5.5 litres of oil.
	Elbow plug disconnected	Check the elbow plug and resistor connections.
	Bad connection between the angled cable and the resistor.	Check that the black gasket is inside the heating unit.
	Temperature Probe (S1) faulty.	Contact Technical Support
	Resistor damaged.	Contact Technical Support



"PROBE 2 ERROR"	The oil level is incorrect.	Fill the vat with exactly 5.5 litres of oil.
	Elbow plug disconnected.	Check the elbow plug and resistor connections.
	Bad connection between the angled cable and the resistor.	Check that the black gasket is inside the heating unit.
	Oil level Probe (S2) faulty.	Contact Technical Support.
	Resistor damaged.	Contact Technical Support.
"OIL LEVEL LOW"	Part of the oil has been consumed after having cooked several portions.	Add 0.5 litres of oil and wait 2 minutes for the oil to heat up..
	Bad connection between the angled cable and the resistor.	Check that the black gasket is inside the heating unit.
	I have already added 0.5 litres of oil, waited the suggested time and the low oil level message is still displayed.	Contact Technical Support.
"CHANGE FILTER"	The carbon filter needs to be changed.	Perform weekly/yearly maintenance, including cleaning the coil, condensation drum, metal filter, extraction elbow, hatch motor support and the fans. After performing maintenance, go to Technical Menu and press Menu – Configuration — Enable Sensors, and turn the flashing button on and off six (6) times to leave it on. Press Enter.
	The change filter icon still appears.	Make sure that you have performed the weekly/yearly maintenance of the machine. Then go to Technical Menu and press Menu – Configuration — Enable Sensors, and turn the flashing button on and off six (6) times to leave it on. Press Enter.

## DECLARATION OF CONFORMITY

We, QUALITYFRY, S.L., declare that the “iQ 640 FES CARROUSEL” 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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Supplier or Installer Signature

Customer Signature

Installation date

Installation date

Equipment serial number

Equipment serial number

[WWW.QUALITYFRY.COM](http://WWW.QUALITYFRY.COM)





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