



# GUIDE TO SET UP YOUR RESTAUMARKET



**QUALITYFRY**  
AUTOMATIC SMART COOKING





**60.000 MM€**  
... spending on ready to eat  
food

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The revenue in ready-to-eat segment amounts to 60.000 MM € in 2019, the market is expected to grow annually by 3% during the period 2020-2025.



**/ RESTAUMARKETS**

**How to add a  
Restaumarket in your  
Supermarket?**



**Install a prepared food corner  
inside or at the exist or your  
business**



## / RESTAUMARKETS



- 1 **Healthy food:** Nowadays we find as many prepared foods as kind of clients. Different tastes, intolerances and menu formats, need to be considered to develop different proposals focused to each client's profile. Personalization is the key to multiply the options.
- 2 **Pleasant atmosphere:** Restaurant areas in the retail business are no longer a selling point, most customers look for a pleasant moment in their shopping routine. The trend is create warmer and more personal areas.
- 3 **Take advantage of the purchase frequency:** The borders between retail and catering dilute creating models where the central axis is no longer the product but the consumer, that expect different experiences in the same area.





ALIMENTOS PREPARADOS

REFRIGERADO



QUALITYFRY®



ATOS PREPARAD

5

/ RESTAUMARKETS



Area "Ready to eat", take away inside  
Mercadona supermarket, Spain



## / RESTAUMARKETS



Take away at “Rôtisserie” area  
in Leclerc, France

- 1 **Affordable prices for every segment:** Delivery business and supermarkets have been main actors on the accessibility of prepared food with competitive prices.
- 2 **Value added services:** Besides commercial and gastronomic offer, other concepts can be added such as catering, tastings, ...
- 3 **Fast service:** Convenience is the main reason clients come to the prepared food areas: buy, go (or eat inside) and meal ready in the shortest time.



/ RESTAUMARKETS  
LATOS PREPARA



Take away area inside  
supermarket Sapore di Mare, Italy



## / RESTAUMARKETS



Take away concept outside supermarket,  
GFrancepermercado, Francia

- 1 **Affordable prices for all budgets:** Delivery and supermarkets have been the main actors in democratizing access to prepared food, with competitive prices and low prices.
- 2 **Value added services:** In addition to the gastronomic and commercial offer, you can add a range of services with which to improve the customer's shopping experience: workshops, tastings, personal shopper, catering ...
- 3 **Quick service:** Convenience remains the number one reason to turn to ready-made food solutions: shop, cook, and eat as quickly as possible.



/ LINKED TECHNOLOGY TO RETAIL BUSINESS

# iQ QualityFry models

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**NO SMOKE EXTRACTION** | Fast, intuitive, programmable

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**AUTOMATIC** | Easy use

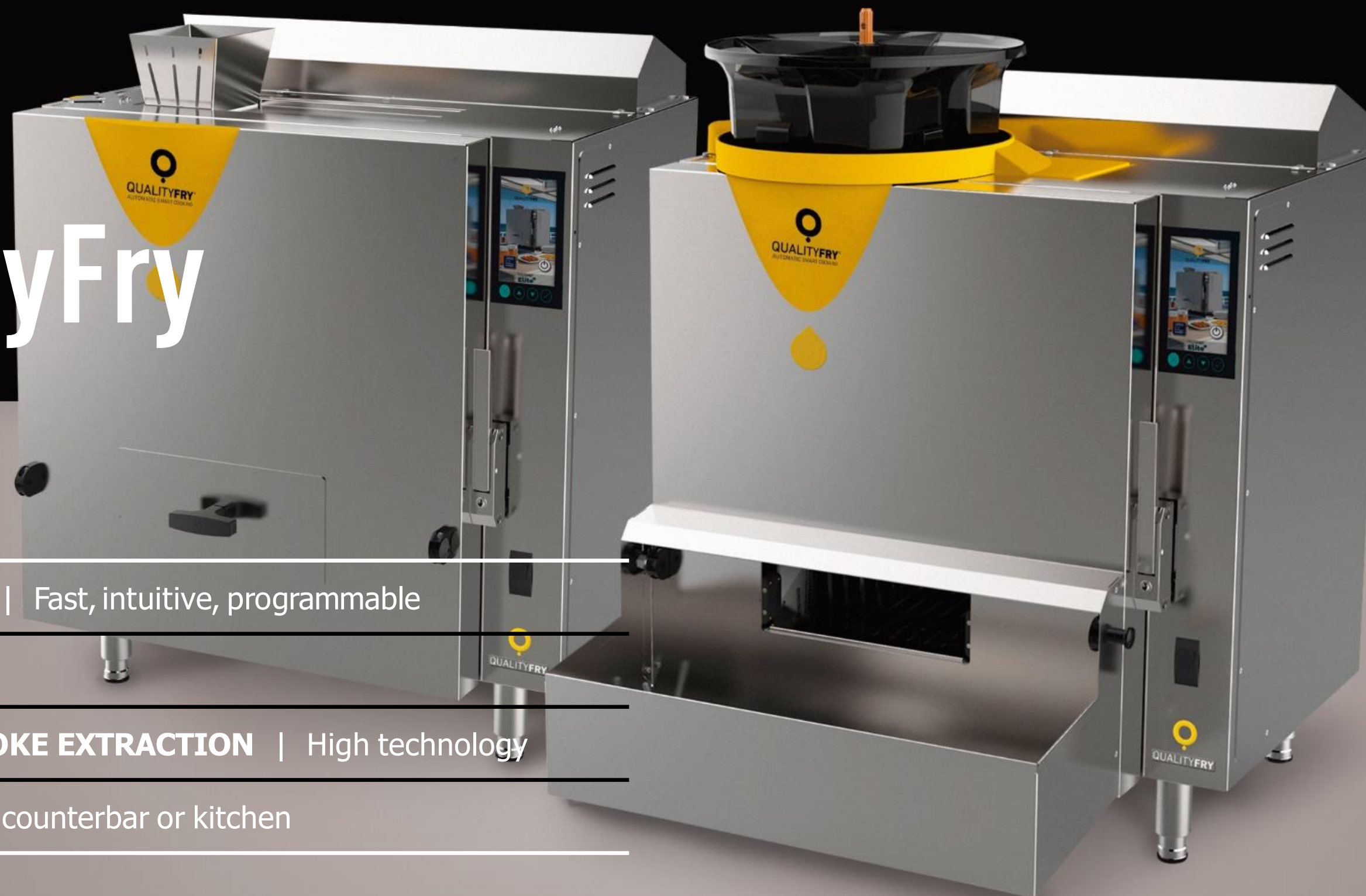
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**BUILT IN SYSTEM FOR SMOKE EXTRACTION** | High technology

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**COMPACT SIZE** | Ideal for counterbar or kitchen

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/ iQ 620 – iQ 630 MODELS



# iQ 620 – iQ 630

BASIC  
CARROUSEL

CARROUSEL

**NO SMOKES NO ODORS** | It only releases dry air free of odour particles.

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**AUTOMATIC** | No need to reload after each portion

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**LARGE SCALE AUTOMATION** | Perfect for establishments with several products on the menu

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**ALLOWS SIX PORTIONS: FOUR IN THE CARROUSEL AND TWO IN THE FRYING CHAMBER. Small portions: 250g - Large portions: 600g**

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**INTELLIGENT COOKING** | The 5" touchscreen allows intuitive control of the cooking programs and quick monitoring of the whole machine.

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/ iQ 600 – iQ 610 MODELS



# iQ 600 – iQ 610

BASIC  
GOURMET

GOURMET

**NO SMOKES NO ODORS** | It only releases dry air free of odour particles.

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**LOAD AND FRY** | Suitable for medium demand, where it is most practical to load and fry.

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**ALLOWS THREE PORTIONS: ONE IN THE INPUT HOPPER AND TWO IN THE FRYING CHAMBER.** Small portions: 250g - Large portions: 600g

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**COMPACT SIZE** | Perfect for counter bar or kitchen

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**INTELLIGENT COOKING** | The 5" touchscreen allows intuitive control of the cooking programs and quick monitoring of the whole machine.



/ iQ 640 FES Carrousel MODEL



# iQ 640

## FES CARROUSEL

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

**NO SMOKES NO ODORS** | It only releases dry air free of odour particles.

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**SECURITY IN THREE DIRECTIONS** | Closed chamber. Double layer of steel, Software, Easy cleaning.

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**ALLOWS SIX PORTIONS: FOUR IN THE CARROUSEL AND TWO IN THE FRYING CHAMBER. Small portions: 250g - Large portions: 600g**

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**Fire Extinguishing System (FES)** | It is not necessary to include other equipment such as thermostats or external temperature control systems.

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**INTELLIGENT COOKING** | The 5” touchscreen allows intuitive control of the cooking programs and quick monitoring of the whole machine.



/ MODELO iQ 1000 Carrousel



# iQ 1000

## CARROUSEL

**NO SMOKES NO ODORS** | It only releases dry air free of odour particles.

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**COMPACT AND EFFICIENT** | Its compact, efficient and clean system finishes products in record time and with a perfect finish.

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**ALLOWS SIX PORTIONS: FOUR IN THE CARROUSEL AND TWO IN THE FRYING CHAMBER.** Small portions: 500g - Large portions: 800g

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**PROCESS AUTOMATION AND STANDARDISATION** | Desing to offer freshly made food of the highest quality in a way that is completely autonomous and functional.

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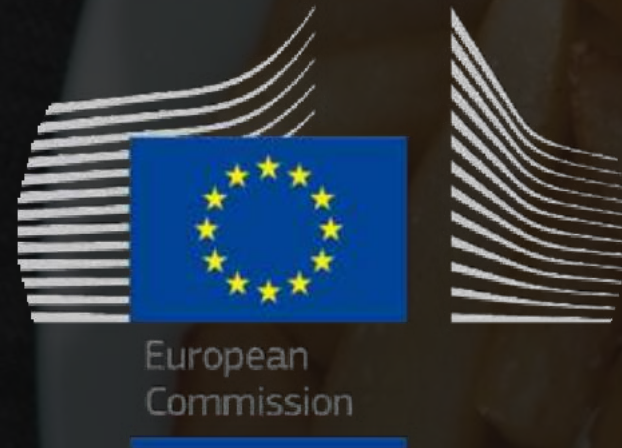
**SMART AND DIGITAL COOKING** | 21 programable times, 10.1" touch screen, UX-friendly, enables you to edit and personalise the images, times and text, provides the user with real-time information.



/ QUALITY FRY

ENERGY SAVING AND  
OIL CONSUMPTION

# ECOFRY



CERTIFIED THROUGH THE EUROPEAN COMMISSION  
WITH THE SEAL OF EXCELLENCE



INTUITIVE USE. WITHOUT NEED OF  
ADDITIONAL STAFF YOU CAN INCREASE  
YOUR AVERAGE TICKET AND FORGET  
ABOUT VALLEY HOURS.

## NO PRODUCT LOSS

DOEN NOT BURN FOOD. PRODUCT IS FRIED AND  
EXTRACTED IN THE REQUESTED TIME.



# WHAT CAN WE COOK WITH



**QUALITYFRY**  
AUTOMATIC SMART COOKING



## Meat

Sirloin, nuggets, chicken wings, ribs,  
loin, etc.

## Burgers

Both minburguers and  
burgers of 160 grams.

## Potatoes

French style, bistro style,  
sweet potato, etc.







## Fish and seafood

Squid, octopus, prawns, fish fingers, crab legs, gyozas, etc.

## Vegetables

Peppers, asparagus, aubergines, mushrooms, artichokes, etc.







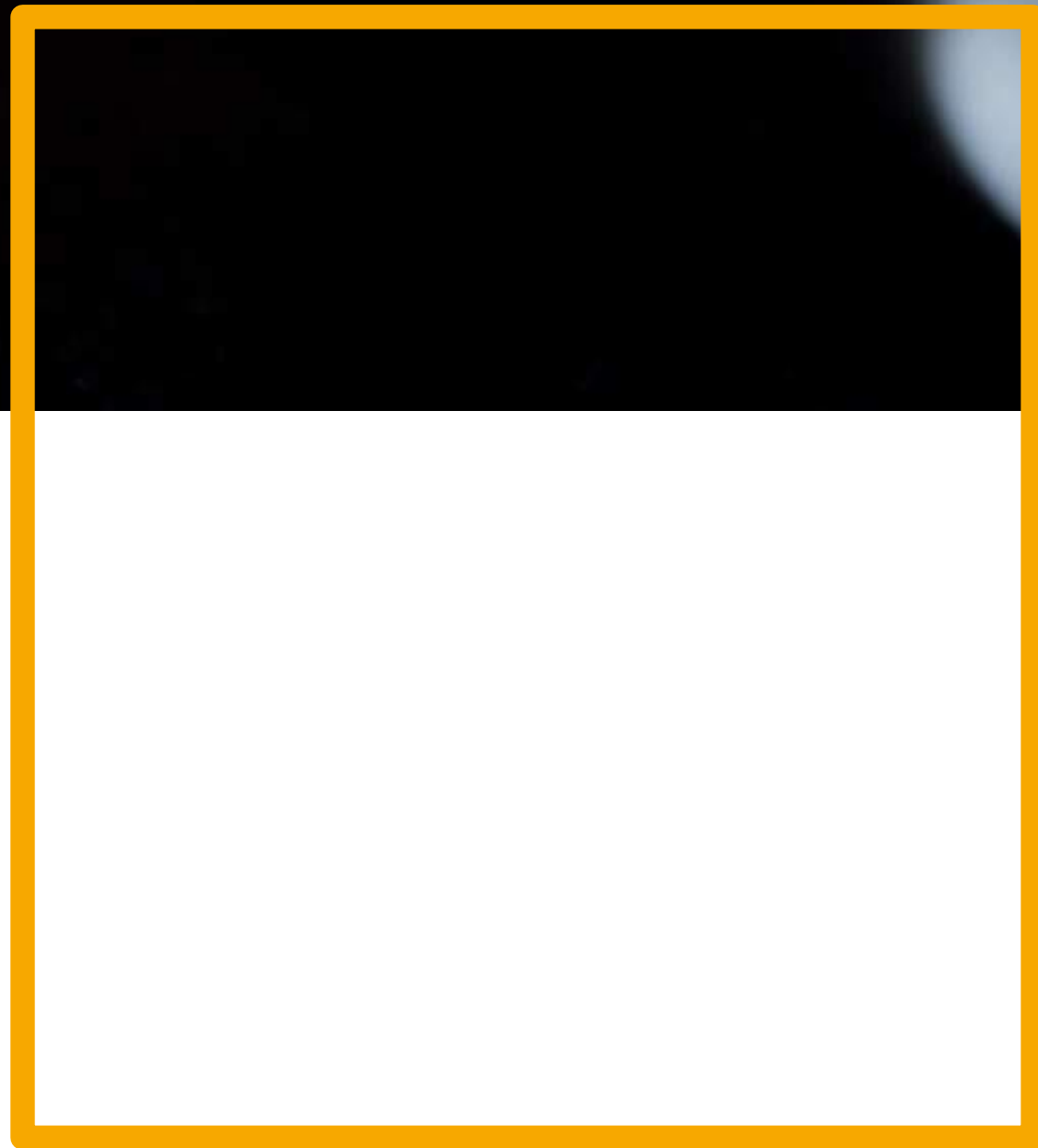


## Snacks & Assian food

Tempura, spring rolls, sushi, onion rings, dumplings, chicken nuggets, mozzarella fingers, etc...







## Croquettes

Ham cooked, chicken, boletus, cheese, seafood, etc.





## Sweets

Both fresh and frozen, with your QUALITYFRY you can prepare sweet food and churros, fried milk, samosas, sweets, etc.





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