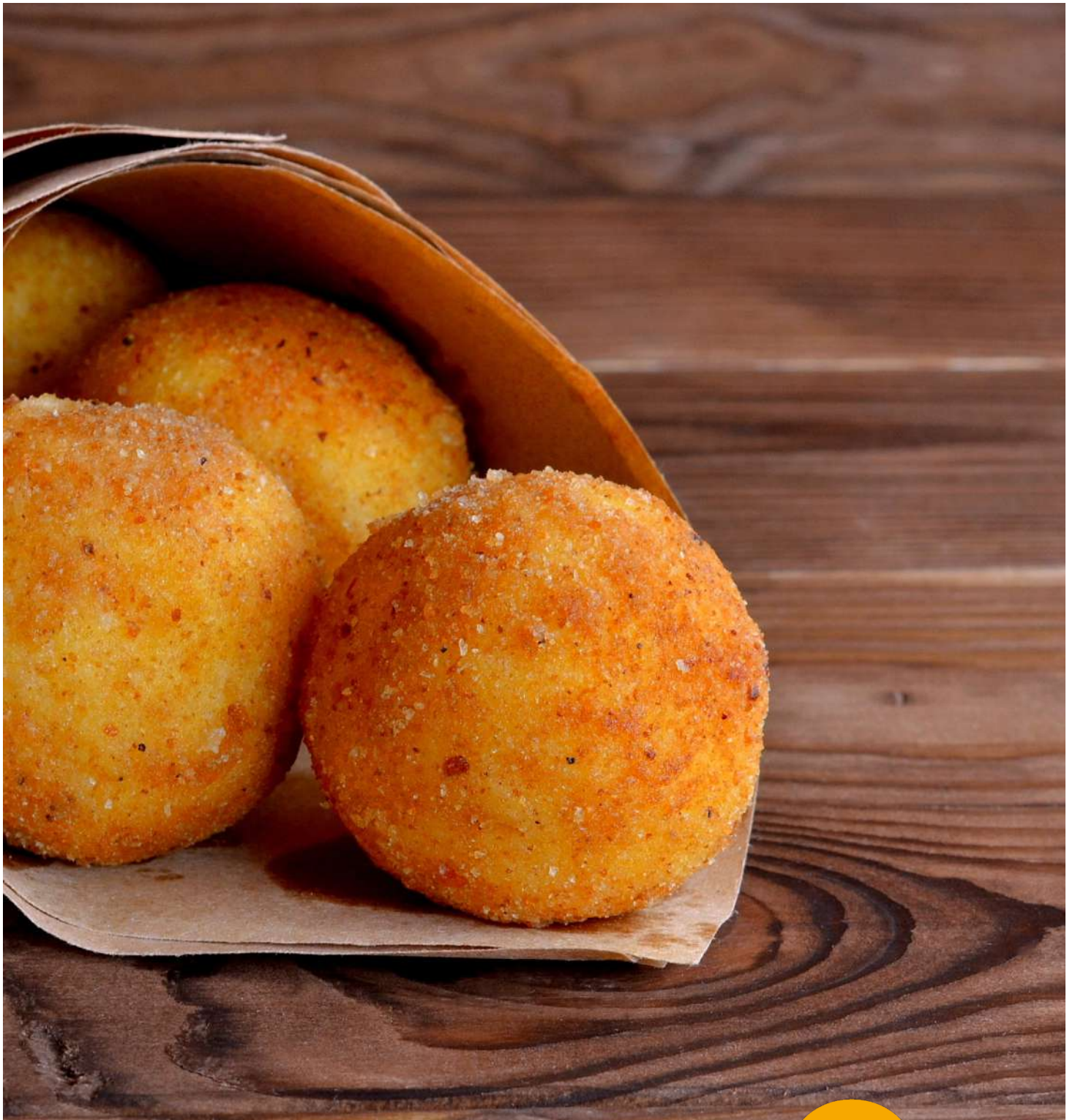




*fried food
brochure*



QUALITYFRY®
AUTOMATIC SMART COOKING

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EDITORIAL

¡Many delicious dishes in few minutes!

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DESSERTS



THE REVOLUTION OF FRYING

DISCOVERING EVERYTHING YOU CAN FRY WITHOUT FUMES, WITHOUT ODOURS AND WITHOUT MIXING FLAVORS.

The automatic ventless deep fryer, QualityFry, uses a very advanced technology that achieves exquisite flavors, improving those obtained by traditional frying.

Its advanced filter system extracts water and active particles from the oil, thus achieving a perfect, healthy frying and without mixing flavors.

The crunchy texture of the breaded, the gastronomically attractive nuances in the browning of the food and the absolute meticulousness with which QualityFry drains the oil of each product, are qualities difficult to imitate in a conventional kitchen.

The iQ 600 Basic Gourmet -

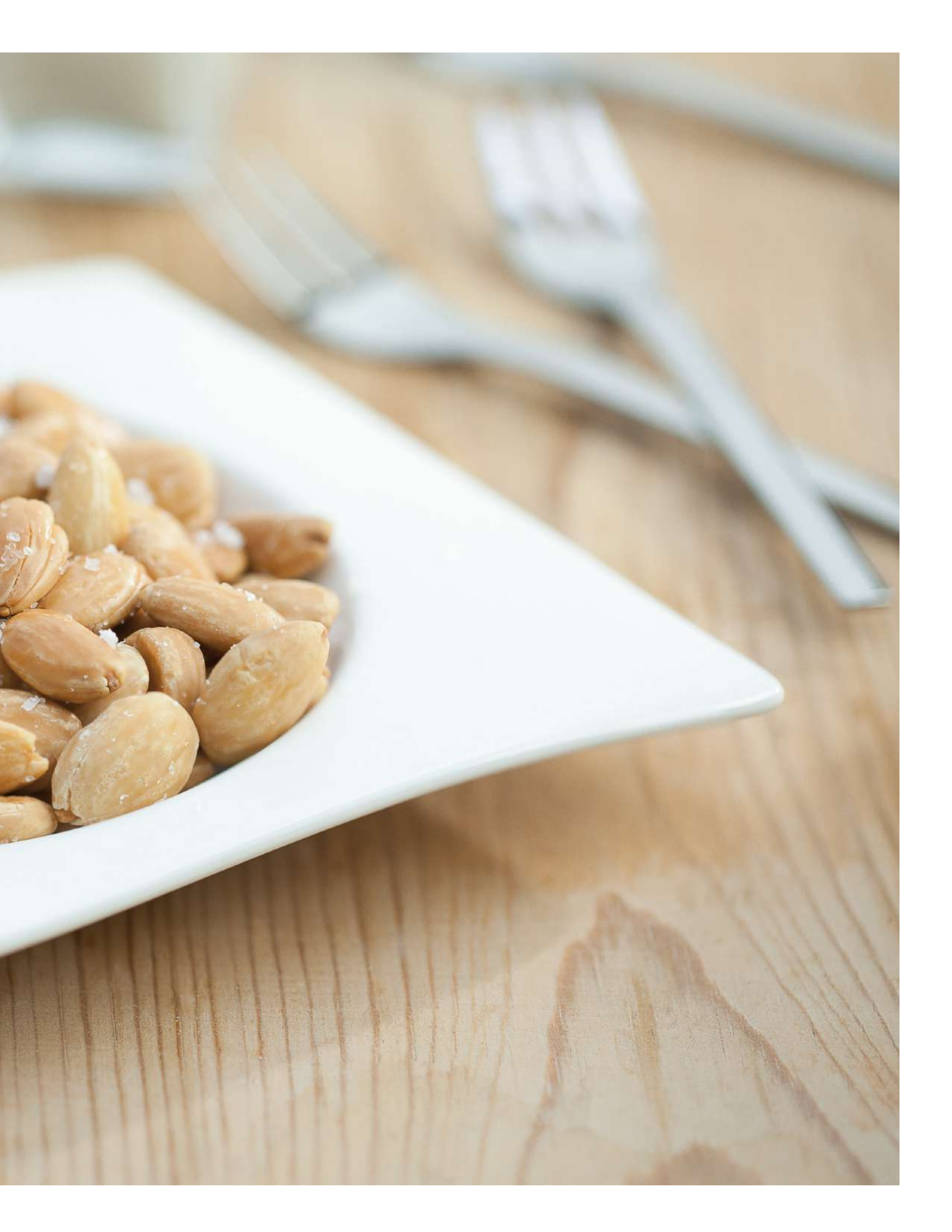
iQ 610 Gourmet - iQ 620 Basic Carrousel - iQ 630 Carrousel - iQ 640 FES Carrousel - iQ 1000 Carrousel models allows you to fry any type of products in its frying chamber, whether fresh or frozen, sweet and salty, all in the same oil and without mixing their flavors.

This brochure aims to be a guide to all the dishes you can serve your customers at any time of the day, along with an orientation of the frying times to be programmed in iQ QualityFry models to obtain the perfect frying.

With this guide you will be able to expand your offer of healthy and sustainable frying food and tapas with an only one machine.



appetizers





Egg Pintxo with potatoes and bacon

Frying time in QualityFry

0:40 min

Program 3



Egg Pintxo with potatoes and truffle

Frying time in QualityFry

0:40 min

Program 3



Egg Pintxo with potatoes and chistorra

Frying time in QualityFry

0:40 min

Program 3

***Previously thaw**



Egg Pintxo with potatoes and piquillo

Frying time in QualityFry

0:40 min

Program 3





Almonds

Frying time in QualityFry
Program 1

2:00 min



Veal (cube)

Frying time in QualityFry
Program 3

3:00 min



Filo chicken

Frying time in QualityFry
Program 4

3:00 min



Sausage with bacon rolls

Frying time in QualityFry
Program 1

2:00 min



Mozzarella chesse sticks

Frying time in QualityFry
Program 2

2:30 min



Spring rolls (frozen)

Frying time in QualityFry
Program 1

3:30 min



Filo cheese and ham

Frying time in QualityFry
Program 4

3:30 min



Filo tomatoe and mozzarella

Frying time in QualityFry
Program 3

3:00 min



Mini potato omelette

Frying time in QualityFry
Program 2

1:30 min



Nachos

Frying time in QualityFry
Program 1

1:00 min



Tofu

Frying time in QualityFry
Program 4

1:00 min



Corn

Frying time in QualityFry
Program 3

2:30 min





french fries





French fries

Frying time in QualityFry
Program 3

2: 30 min



Potatoes wedges

Frying time in QualityFry
Program 3

3: 30 min



Potatoes "Duquesa"

Frying time in QualityFry
Program 6

3:30 min



Cube of potatoes

Frying time in QualityFry
Program 3

3: 30 min



Potatoes bistro style

Frying time in QualityFry
Program 7

4: 00 min



Spicy potatoes

Fresh poached in Qualityfry at 130°C
Finish at 190° at QualityFry
Program 3

14: 00 min
1: 00 min



French fries 6 x 6

Fresh poached in Qualityfry at 130°C
Finish at 190° at QualityFry
Program 8

12: 00 min
1: 00 min



French fries 9 x 9

Fresh poached in Qualityfry at 130°C
Finish at 190° at QualityFry
Program 8

14: 00 min
1: 00 mi

vegetables







min

Breaded artichoke

Frying time in
QualityFry
Program 1

3:00



min

Green peppers

Frying time in
QualityFry
Program 1

1:00



min

Small green peppers

Frying time in
QualityFry
Program 1

1:00



min

Mushrooms

Frying time in
QualityFry
Program 1

1:30



min

Vegetable Tempura

Frying time in
QualityFry
Program 2

2:30



min

Cherry tomatoes

Frying time in
QualityFry
Program 1

0:20



min

Breaded eggplant

Frying time in
QualityFry
Program 1

2:30



min

Onion rings

Frying time in
QualityFry
Program 2

2:00



min

Cauliflower

Frying time in
QualityFry
Program 2

1:30



min

Green asparagus

Frying time in
QualityFry
Program 1

1:15



min

Zucchini sticks

Frying time in
QualityFry
Program 1

2:00



min

Burguers

Frying time in
QualityFry
Program 3

1:30



min

Grilled vegetables

Frying time in
QualityFry
Program 1

1:30



min

Avocado tempura

Frying time in
QualityFry
Program 1

1:30



min

White asparagus

Frying time in
QualityFry
Program 1

1:00



min

Eggplant

Frying time in
QualityFry
Program 1

2:30



croquettes







min

Cheese

Frying time in
QualityFry
Program 3

3:00



min

Iberian ham

Frying time in
QualityFry
Program 3

3:00



min

Rice with meat

Frying time in
QualityFry
Program 5

4:00



min

Boletus

Frying time in
QualityFry
Program 3

3:00



min

Chicken

Frying time in
QualityFry
Program 3

3:00



min

Espinach

Frying time in
QualityFry
Program 5

4:00



min

Shrimp

Frying time in
QualityFry
Program 3

3:00



min

Bechamel

Frying time in
QualityFry
Program 5

3:00



min

Cod

Frying time in
QualityFry
Program 3

3:00



min

Goat cheese

Frying time in
QualityFry
Program 5

3:00



min

Blood sausage

Frying time in
QualityFry
Program 3

3:00



min

Chistorra

Frying time in
QualityFry
Program 4

3:00



Chicken and ham
Frying time in
QualityFry
Program 3

min

3:00

Tail bull
Frying time in
QualityFry
Program 3

min

3:00

Tuna and piquillo
Frying time in
QualityFry
Program 3

min

3:00

**Vegetables and
cheese**
Frying time in
QualityFry
Program 4

min

3:00



min

Hake
Frying time in
QualityFry
Program 3

3:00



min

Cocido
Frying time in
QualityFry
Program 3

3:00



min

Mushrooms
Frying time in
QualityFry
Program 3

3:00



min

Squid
Frying time in
QualityFry
Program 3

3:00



min

Octopus
Frying time in
QualityFry
Program 4

3:00



min

Broccoli
Frying time in
QualityFry
Program 4

3:00



min

Salmon
Frying time in
QualityFry
Program 3

3:00



min

Risotto
Frying time in
QualityFry
Program 4

3:00



meats





min

Beef sirloin (cubes)

Frying time in
QualityFry
Program 1 **1:30**



min

Beef tenderloin (cubes)

Frying time in
QualityFry
Program 1 **0:50**



min

Presa ibérica (cubes)

Frying time in
QualityFry
Program 1 **0:50**



min

Secreto ibérico (cubes)

Frying time in
QualityFry
Program 1 **0:50**



min

Pork sirloin (cubes)

Frying time in
QualityFry
Program 5 **0:50**



min

Pork cooked ears

Frying time in
QualityFry
Program 3 **3:00**



min

Bacon

Frying time in
QualityFry
Program 1 **0:50**



min

Sausage with bacon

Frying time in
QualityFry
Program 4 **3:30**



min

Miniburguer (120gr)

Frying time in
QualityFry
Program 1 **2:00**



min

Burguer (180gr)

Frying time in
QualityFry
Program 3 **3:00**



min

Meatballs

Frying time in
QualityFry
Program 2 **2:30**



min

Sausage

Frying time in
QualityFry
Program 1 **2:00**



min

Chicken wings

Frying time in
QualityFry
Program 4 **3:30**



min

Chicken nuggets

Frying time in
QualityFry
Program 3 **3:00**



min

Chicken sirloin

Frying time in
QualityFry
Program 2 **2:00**



min

Chicken breast

Frying time in
QualityFry
Program 1 **2:00**



min

Chicken sticks

Frying time in
QualityFry
Program 1 **1:30**



min

Chicken minibrochette

Frying time in
QualityFry
Program 1 **1:30**



min

Chicken meatball

Frying time in
QualityFry
Program 3 **2:00**



min

Chicken drumsticks

Frying time in
QualityFry
Program 6 **4:30**



min

Chicken Burger

Frying time in
QualityFry
Program 1 **1:50**



min

Quail drumsticks

Frying time in
QualityFry
Program 4 **2:30**



min

Ribs (400gr)

Frying time in
en QualityFry
Program 1 **3:00**



min

Torreznos

Frying time in
en QualityFry
Program 1 **7:00**

fish and
seafoods





min

Hake sticks

Frying time in
QualityFry
Program 1

2:00



min

Fried fish

Frying time in
QualityFry
Program 1

1:30



min

Squid rings

Frying time in
QualityFry
Program 2

2:30



min

Fried squid

Frying time in
QualityFry
Program 1

2:00



min

Small cuttlefish

Frying time in
QualityFry
Program 1

1:30



min

Cod fritters

Frying time in
QualityFry
Program 2

2:30



min

Shrimps

Frying time in
QualityFry
Program 3

3:00



min

Crab drumsticks

Frying time in
QualityFry
Program 4

3:30



min

Breades prawns

Frying time in
QualityFry
Program 1

1:00



min

Tuna dumplings

Frying time in
QualityFry
Program 3

3:00



min

Octopus pre cooked

Frying time in
QualityFry
Program 1

2:15



min

Gyozas

Frying time in
QualityFry
Program 1

2:00



min

Breaded mussels

Frying time in
QualityFry
Program 2 **2:30**



min

Sardines tempura

Frying time in
QualityFry
Program 1 **2:00**



min

Wrapping of prawns

Frying time in
QualityFry
Program 5 **3:00**



min

Seafood balls

Frying time in
QualityFry
Program 1 **2:00**



min

Filo seafood

Frying time in
QualityFry
Program 3 **2:00**



min

Tentacles of pota

Frying time in
QualityFry
Program 3 **3:00**



min

Croquette mussels

Frying time in
QualityFry
Program 3 **3:00**



min

Tuna meatball

Frying time in
QualityFry
Program 3 **3:00**



min

Fingers fish

Frying time in
QualityFry
Program 3 **2:30**



desserts





Fritter

Frying time in QualityFry
Program 2

2:30 min



Cheese rolls

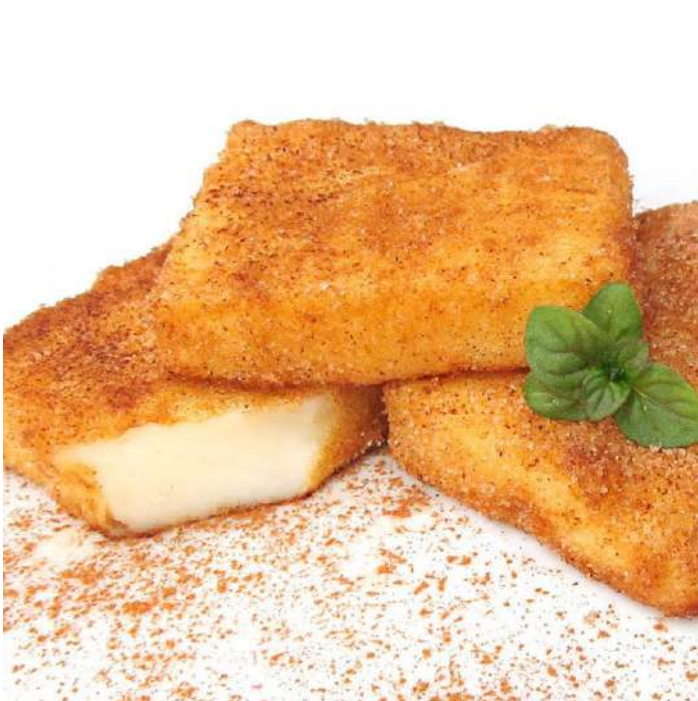
Frying time in QualityFry

4:00 min

Chocolate rolls

Frying time in QualityFry

3:00 min



Fried milk

Frying time in QualityFry
Program 2

2:30 min



French toast

Frying time in QualityFry
Program 3

3:00 min



Fried ice-cream

Frying time in QualityFry
Program 3

0:20 min



Donut

Frying time in QualityFry
Program 3

3:00 min



Shortbread

Frying time in QualityFry
Program 5

4:00 min



Chocolate croquettes

Frying time in QualityFry
Program1

2:00 min



QUALITYFRY®
AUTOMATIC SMART COOKING

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