

PETROL STATION

Grow your non-oil business

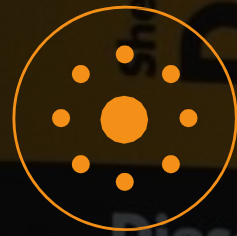
with freshly
cooked food



QUALITYFRY
AUTOMATIC SMART COOKING

Grow your non-oil business with with freshly cooked food

gas stations with a growing offer of services that complement the stop for refueling



Great capillarity:

Take advantage of the great capillarity of your gas station network and the new consumption needs: they are looking for ample time, fast purchase but with a complete offer.



Stop & Go: offers your clients the possibility of buying and loading on the work-home route. In turn, it will allow you to attract clients for your main business.



Loyalty to your client:

offers a service that provides added value to the consumer, to build loyalty and to act as a prescriber attracting others: freshly made and healthy and wholesome food.



Reduces dependency:

It reduces the risk of dependence on a single product, the fuel, and adds profitability to the point of sale.



Open 24// and fast service: Convenience remains the number one reason to turn to ready-food solutions: shop, cook, and eat as quickly as possible.

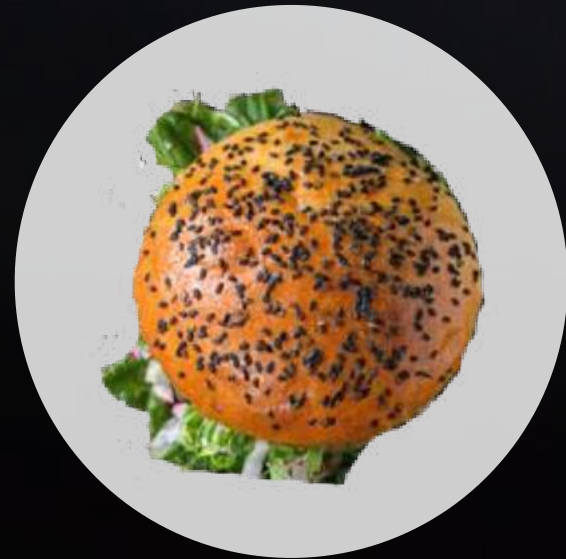


Take advantage of refueling frequency: The boundaries between retail and catering are blurred by creating models where the central axis is no longer the product but the consumer, who stops going to a store to buy and to a restaurant to eat, since he seeks to live experiences in the same space.



Turn your establishment into a **place of rest** for customers: with a point of food to take or take away.

/ NON-OIL BUSINESS



QUALITYFRY® helps you incorporate a point of freshly made food easily and without complications



IMPROVE YOUR OFFER
Hot and freshly made dishes all day



AUTOMATIC MANAGEMENT:
without complications
no extra staff

24/7

Your clients will find an option tailor-made for you at any time



NO RISK of burns for the operator



GLUE MANAGEMENT:
Quick service, the product is prepared and extracted in the requested time

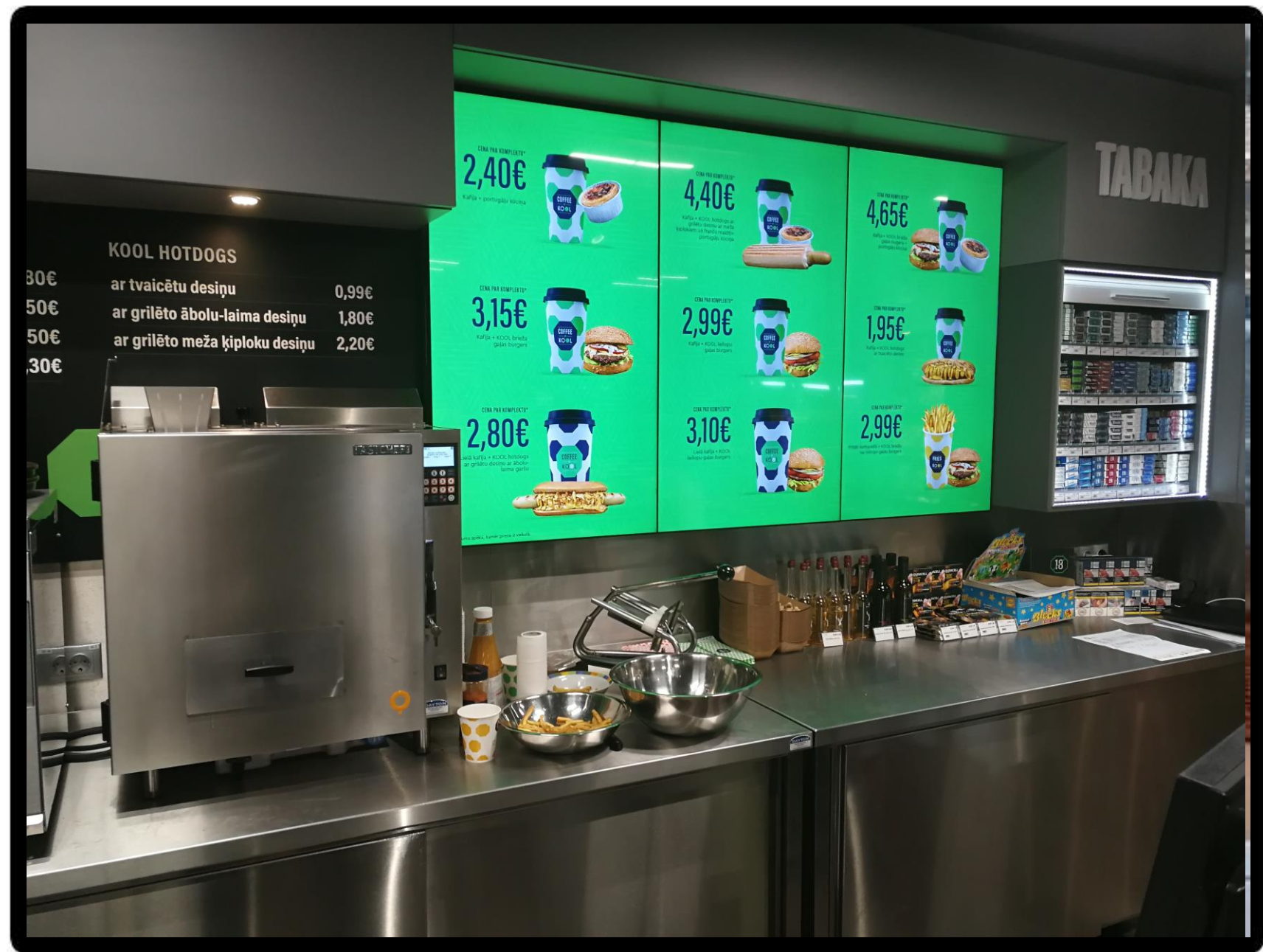
/ NON-OIL BUSINESS



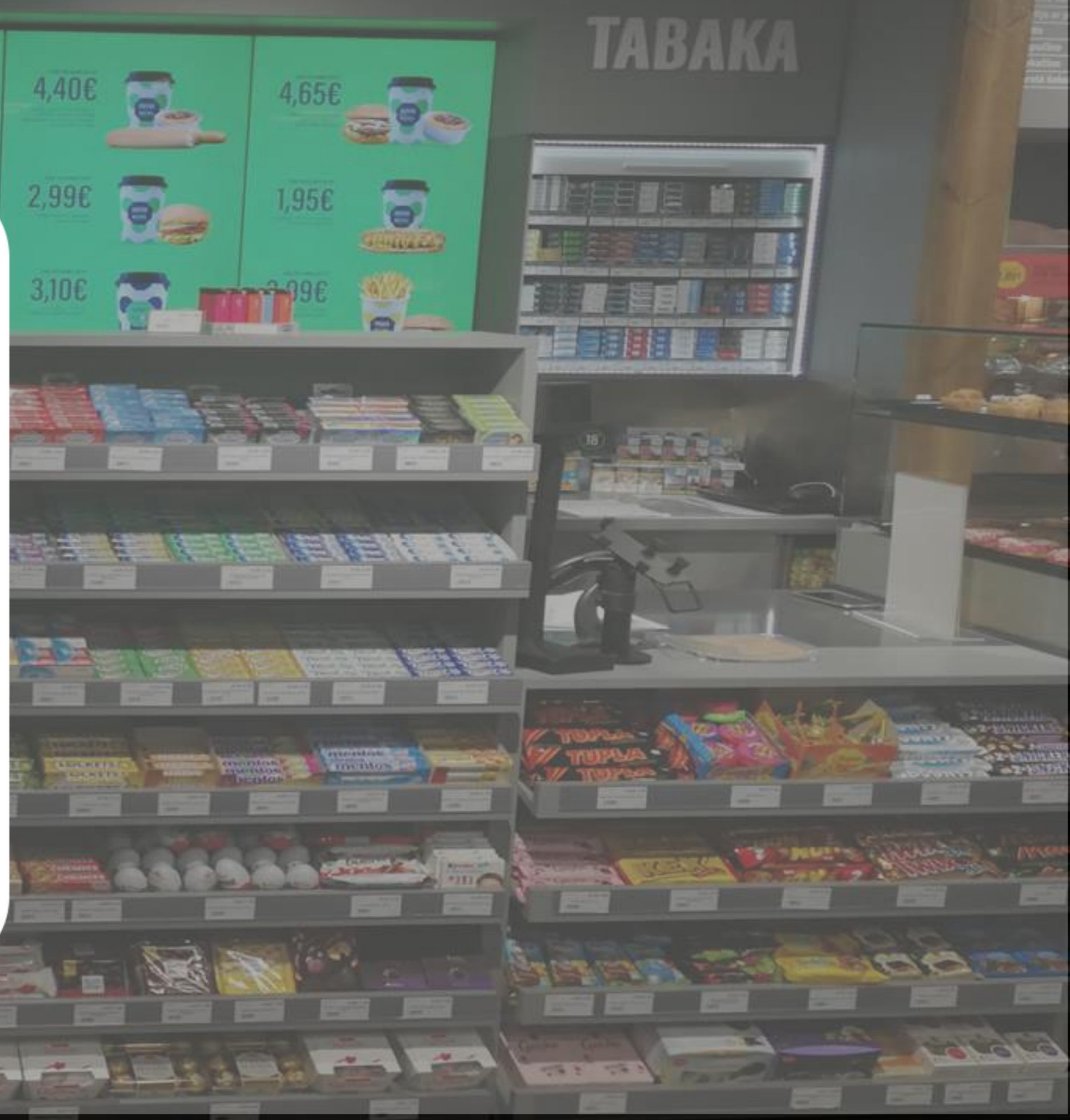
Croqvert petrol station,
France



/ NON-OIL BUSINESS



KOOL Petrol Station,
LATVIA



/ NON-OIL BUSINESS



SHELL petrol station ,Poland



/ NON-OIL BUSINESS



REMMA 1000
NORWAY

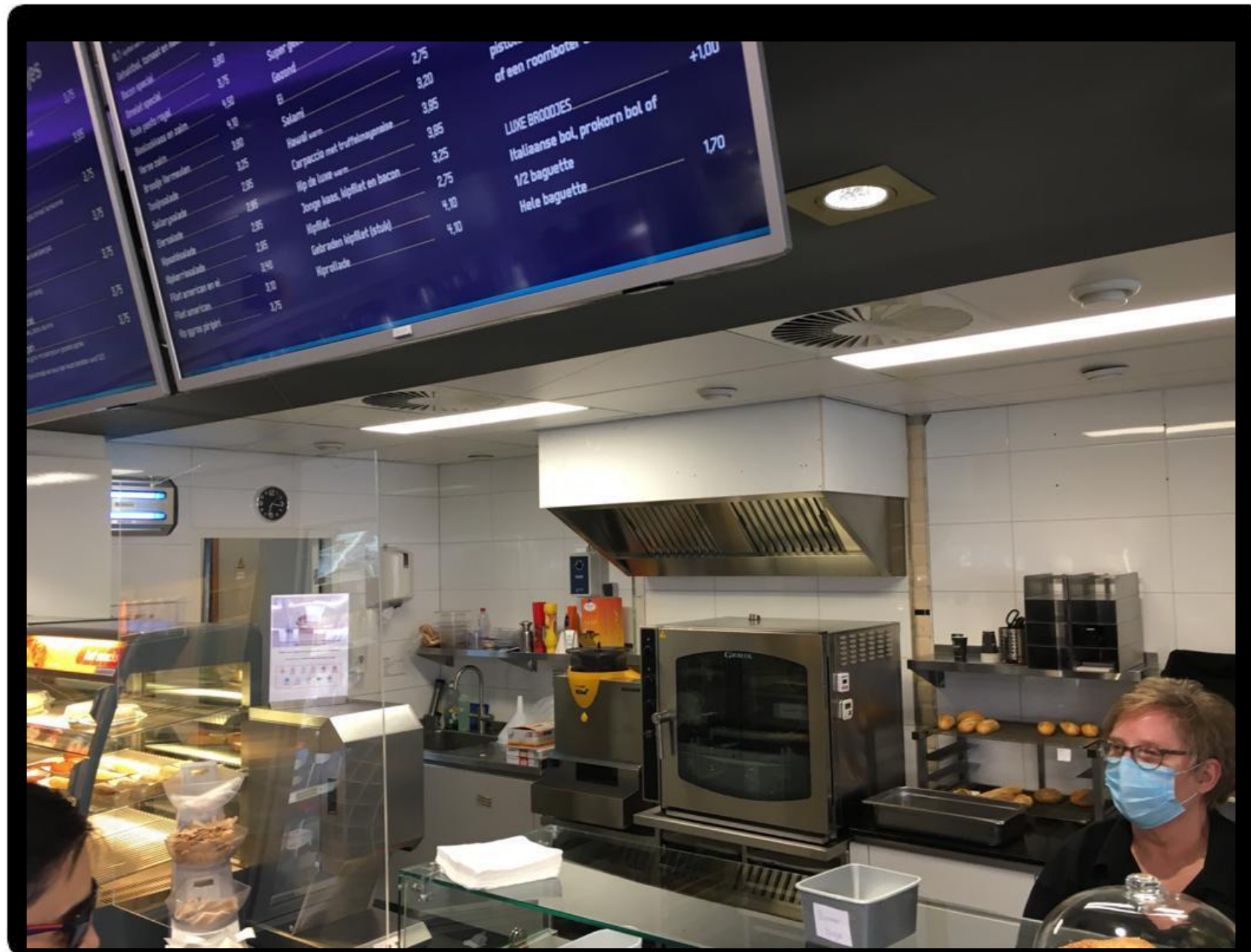


/ NON-OIL BUSINESS



CIRCLE K IRELAND

/ NON-OIL BUSINESS



ESSO NETHERLANDS

/ NON-OIL BUSINESS



Shell

Chile – Netherlands - Poland

AXION
energy



Spot!

Argentina



Ireland

ExxonMobil

Norway

COPEC

Chile

ESSO

Netherlands

Croqvert

France



LATVIA

/ QUALITYFRY

iQ QualityFry models



NO SMOKE EXTRACTION | Fast, intuitive, programmable

AUTOMATIC | Easy use

BUILT IN SYSTEM FOR SMOKE EXTRACTION | High technology

COMPACT SIZE | Ideal for counterbar or kitchen

/ 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.

AUTOMATIC | No need to reload after each portion

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

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

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



/ 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.

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

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

COMPACT SIZE | Perfect for counter bar or kitchen

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.

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

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

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

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

/ MODEL iQ 1000 Carrousel



iQ 1000

CARROUSEL

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

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

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

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

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.

/ WHAT MAKES US DIFFERENT

ECOFRY

No smokes, no odors, no mixed flavors

Save 37% on oil

Since the frying system is a sealed chamber, no light gets through so oil last longer than on any other fryer as there is no oxidation caused by the oil



Sealed and Deed fryer: since it is sealed we achieve a faster temperature recovery

Oxygen can not enter the fryer, so there is no combustion, deep fryer never catches fire



Save 24% on energy

Due to sealed chamber temperature of 180 °C or 190 °C is reached in just 10 minutes and can be maintained always no energy wasting compared with a standard fryer

/ WHAT MAKES US DIFFERENT

NON-STOP Service

Hot and fresh menu all day. Eliminate off-peak hours

No food waste

It does not burn food. the product is fried and extracted in the scheduled time.



Multiple product management

Allows two portions at once and have 4 on stand by.

We automate the frying process

Automatic management: control the times and temperature, the result: the product always has the same quality.

/ WHAT CAN WE COOK?



Snacks & Asian food

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



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

Burgers
Both minburguers and burgers of 160 grams.

Potatoes
French style, bistro style, sweet potato, etc.



Sweets

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



Fish and seafood

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

Vegetables

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

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AUTOMATIC SMART COOKING