

WHY CHOOSE QUALITYFRY?



No smoke vent or extractor hood



The QualityFry equipment can cook without the need for a fume outlet and without an extractor hood. We have developed an innovative filter system that completely eliminates smoke, radically minimises frying odours and allows different foods to be fried in the same oil without mixing their flavours.

In this way, there is no contamination in the environment and thanks to their reduced dimensions, they can be placed anywhere in the food preparation section of a grocerant. Moreover, as they are single-phase, they only need an electrical socket to start cooking.

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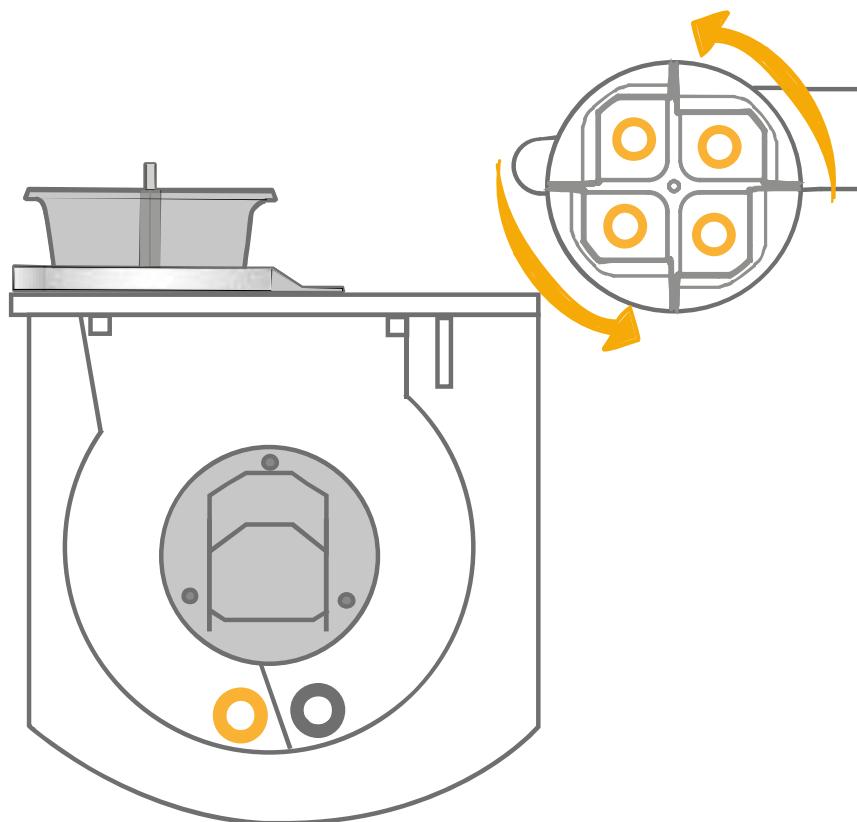


Safety

The frying chamber is made with a double layer of stainless steel (AISI 304 L) which insulates the high temperatures inside and provides absolute protection for the operator and their environment.

It is an airtight, closed machine that cooks with a very low oxygen concentration, guaranteeing safety, and its simple and quick operation eliminates handling errors by personnel.

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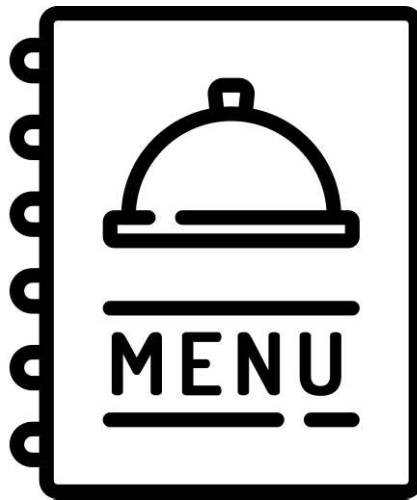


Speed and standardisation of the cooking processes

Its innovative design allows 6 portions to be programmed at a time, 2 in the frying chamber and 4 in the carousel, without the need for reloading. All this in record time and fully automatically.

It is a machine capable of frying autonomously, shortening cooking times. It allows several types of food to be fried at the same time (savory and sweet) or consecutively in record time, without mixing their flavours and achieving a high standard of frying quality in all premises.

PREPARE YOUR MENU: FRESHLY MADE FOOD FOR ALL TASTES



Do you need help designing your menu?



The possibilities that QualityFry equipment offers you are limitless. Frying, sealing and regenerating will allow you to create a menu that adapts to the needs of your business. Here are a few ideas.

PREPARE YOUR MENU



Add to your gastronomic offer and offer a variety of dishes in record time.



APPETISERS

Chicken nuggets • onion rings • mozzarella sticks • tempura sushi • pies, etc.



PREPARE YOUR MENU



MEAT

Meat

Pork tenderloin • Iberian pork loin
• meatballs • chicken wings • ribs
• bacon • pork loin • etc.

Burgers

Both mini burgers and 160 g
burgers.



PREPARE YOUR MENU



CHIPS



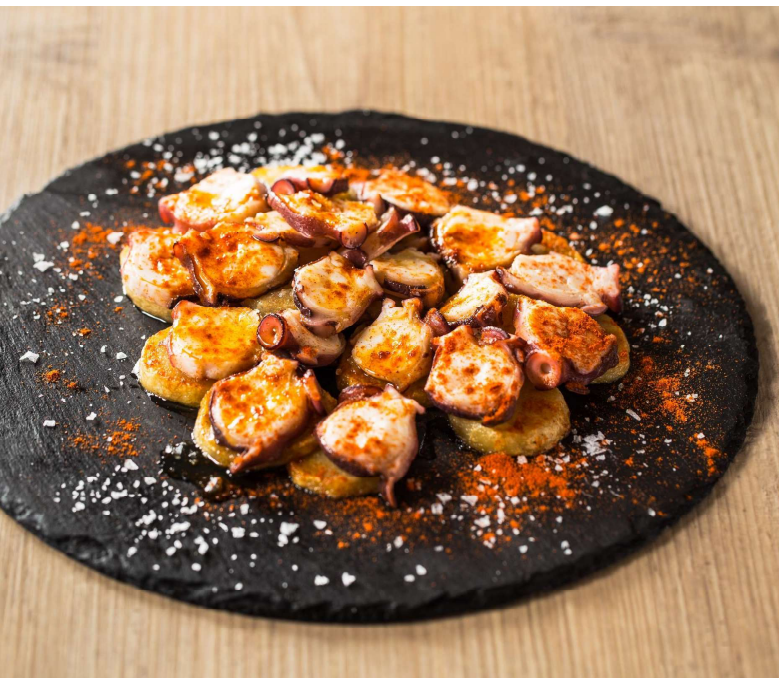
6x6 chips • wedges • bistro style • bravas • sweet potato, etc.



PREPARE YOUR MENU



FISH AND SEAFOOD



Calamari • octopus •
prawns • hake •
fish sticks • baby
squid • crab legs •
gyozas • seafood
parcels, etc.



PREPARE YOUR MENU



CROQUETTES

Ham • cocido • chicken •
boletus • cheese •
idiazabal cheese • seafood,
etc.



PREPARE YOUR MENU



VEGETABLES

Padrón peppers • asparagus • aubergines with sugar cane honey • artichokes • vegetable tempura, etc.



PREPARE YOUR MENU



SWEETS



Whether fresh or frozen, with QualityFry equipment you can prepare sweets such as:
churros • leche frita • sweet samosas •
doughnuts, etc.

