



QUALITYFRY
AUTOMATIC SMART COOKING



AUTOMATION AND EFFICIENCY IN THE PROFESSIONAL KITCHEN

GENERAL CATALOG

SMART, CONTROL AND CONNECTIVITY

QualityFry technology enables autonomous cooking, and the new iQ Connect platform, integrated into the latest models, allows you to **take full remote, real-time control of your entire operation across all your locations.**



STANDARDISATION AND CONSISTENT QUALITY

We guarantee the same product quality across all points of sale. Offering a **homogeneous customer experience** with consistent, cost-effective results in a simpler operation.



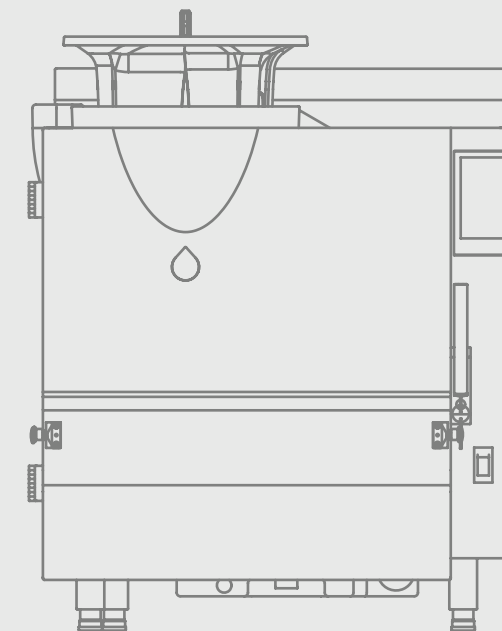
SUSTAINABILITY AND PROFITABILITY

Our equipment doesn't just cook better — it cooks more responsibly. Choosing QualityFry means betting on the kitchen of the future: **profitable, automated and committed to sustainability.**



ONE SINGLE UNIT, MULTIPLE FUNCTIONS

QualityFry combines the capabilities of **an oven, fryer, and griddle in a single unit.** You can fry, sear, or reheat food with ease. Its versatility allows you to prepare fresh or frozen products, sweet or savory.



EASY INSTALLATION AND SAFE ENVIRONMENT

Designed for spaces without extractor hoods, our equipment emits no odors and doesn't mix flavors, making it adaptable to any environment. It offers greater flexibility in kitchen design while reducing costs.



ALWAYS BY YOUR SIDE

We are a global company with headquarters and a production center in Spain. Backed by a **strong network of distributors and technical service on every continent,** allowing us to provide quality support and assistance wherever you are.



ECOFRY TECHNOLOGY

A unique new concept in the hospitality market



Visit our website

www.qualityfrybenelux.com

And learn more about us

What makes us **UNIQUE**



A CLOSED MACHINE THAT COOKS VERTICALLY



COOKING PROCESS THAT DRIES AND EVAPORATES OIL



SMOKE-FREE, ODOR-FREE TECHNOLOGY

-24%
ELECTRICITY
CONSUMPTION

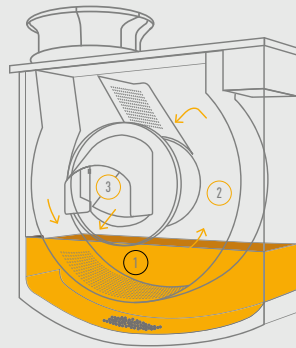
Its innovative closed and vertical frying module minimizes heat loss and keeps the oil at an optimal temperature, resulting in energy savings compared to a conventional fryer.

-27%
COOKING
TIME

Allows you to set 6 portions at once—2 in the frying chamber and 4 in the carousel. The food cooks from the outside in, sealing the product in record time, fully automatically.

-37%
OIL
CONSUMPTION

The closed vat design protects the oil from light and oxygen, extending its useful life. This is complemented by a cooking, drying, and filtering system that removes water, particles, and residues, resulting in food with lower fat absorption.



1

COOKING

Closed vat that achieves faster temperature recovery.

2

DRYING

Process that minimizes oil residue, delivering drier and crispier products.

3

EXTRACTION

Automatic handling of the product towards the output hooper.



Mediterranean
cuisine



American
menu

WHAT CAN YOU COOK

Discover a world of flavor through the advanced technology of **QualityFry**



Vegan
dishes



Maximum variety,
minimum effort

Speed and quality
with a single unit

Innovation that
adapts to your menu



Asian
cuisine



Discover more recipes and combinations in our **Quality Kitchen Academy** section.



Desserts



Sauces

SOLUTIONS FOR EVERY BUSINESS

Cooking equipment easily customizable to your space, production, and autonomy needs



RETAIL

QualityFry's iQ equipment is the ideal solution for retail, enabling **smoke- and odor-free cooking in compact spaces**.

Its automatic technology ensures speed, safety, and energy savings, making them perfect for **"Ready-to-Eat"** concepts—boosting profitability and enhancing the customer experience.

Ready-to-Eat

Build a profitable business with a single unit



GAS STATIONS

With iQ equipment, gas stations have a compact, automatic, and ventless solution to expand their offerings without the need for a traditional kitchen.

Prepare **hot, high-quality food in record time**, improving the customer experience and increasing average ticket value per visit.

Plug & Fry

Your new
On-the-Go business





HORECA

QualityFry is much more than a professional fryer for hospitality. It's an **intelligent, automatic unit** that sets a new standard in the professional kitchen of any restaurant, café, or bar—delivering efficiency in any type of space.

Reimagine your 4 m² space with a self-sufficient culinary island



HOTELS

QualityFry provides hotels with a **a versatile and cost-effective solution to enhance their Food & Beverage service** without the need for a traditional kitchen. Thanks to its technology, it enables hot food service 24/7 in various hotel areas such as buffets, poolside zones, or in-room service.

Non-Stop Service Meet your guests' culinary needs



MODEL iQ 6 SMART

Connectivity and innovation

COOKS 2 PRODUCTS AT ONCE, WHILE
KEEPING 4 ON HOLD

ALLOWS PORTIONS UP TO
300g for individual portions 500g for large portions

MONITORING AND CONTROL
FROM ANY DEVICE

SMARTER, MORE CONNECTED

Updates and control from anywhere; every event is logged, every piece of data is protected. Scalable software, easily updatable and compatible with new features, protocols, and modules.



DYNAMIC RECIPE MANAGEMENT

The advanced connectivity of the platform ensures centralized control and complete standardization of recipes across all points of sale. Intuitive navigation, visual menus, videos, alerts, and notifications.

ELECTRICAL SPECIFICATIONS – SINGLE-PHASE

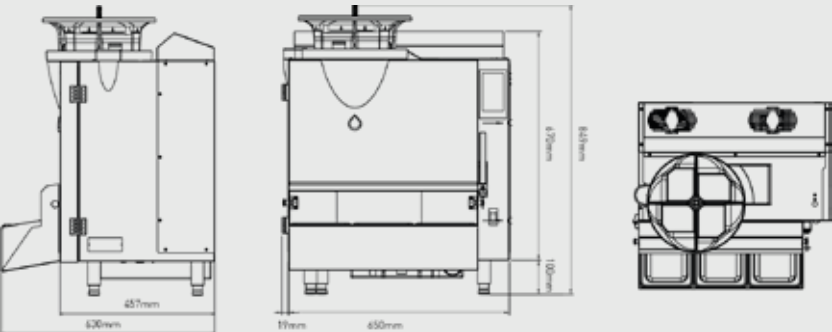
Voltage	230 VAC
Frequency	50/60 Hz
Power	16 amp
Socket	Ⓢ Schuko Plug 16A
Maximum input power	3.500 Watts

TECHNICAL SPECIFICATIONS

Oil capacity	5,5 liters	
Loading Hopper	4 zones + 2 cooking	300 - 500 g (2,5 kg max)
Hourly output	Up to 13 kg	
Display	127 mm touch screen	8 programmable times
Upper part (for loading)	300 mm	
Sides	150 mm	

DIMENSIONS

Unpacked weight	87 kg	
Packed weight	102 kg	
Dimensions with tray	715 x 630 x 856 mm	(width x depth x height)
Dimensions with packaging	800 x 600 x 1230 mm	(width x depth x height)



iQ CONNECT

The new interface that gives you total control over:



MACHINE CONDITION

Maintenance, updates, Wi-Fi, and notifications



RECIPE BOOK

Add, remove, and update remotely



PRODUCTION

Cooked portions, average production, and counters



PERFORMANCE

Peak hours, hours worked, hours idle



TECHNICAL DATA

Messages, instructions, and alerts



iQ 6 Self Service MODEL

Autonomy and Profitability

IDEAL FOR
SELF-SERVICE BUSINESSES

ALLOWS PORTIONS
UP TO 500g

MAXIMIZE A 1M² SPACE



THE END CUSTOMER COMPLETES THE PROCESS

Thanks to the clear illustrations and precise messages in its software, the user naturally follows the steps without the need for assistance or supervision.

24-HOUR OPERATION

Ideal for hotels, gas stations, student residences, rest areas, high-traffic environments, or spaces without fixed staff.

ELECTRICAL SPECIFICATIONS – SINGLE-PHASE

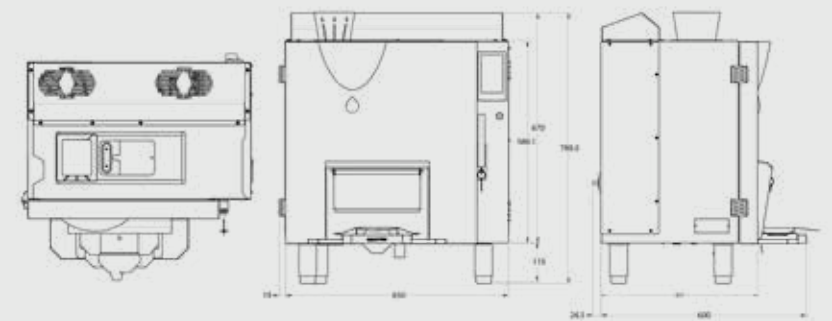
Voltage	230 VAC
Frequency	50/60 Hz
Power	16 amp
Socket	Ⓢ Schuko Plug 16A
Maximum input power	3.500 Watts

TECHNICAL SPECIFICATIONS

Oil capacity	5,5 liters	
Loading Hopper	Single product	500g per portion
Production per hour	Up to 13 kg	
Display	127 mm touch screen	8 programmable products
Upper part (for loading)	300 mm	
Sides	150 mm	

DIMENSIONS

Unpacked weight	70 kg	
Packed weight	86 kg	
Unpacked dimensions	669 x 482 x 625 mm	(width x depth x height)
Packed dimensions	800 x 600 x 1230 mm	(height x width x depth)



SIMPLE AND INTUITIVE FLOW:

- 1-

Get your Self-Service product.
- 2-

Scan the barcode with the reader.
- 3-

Place the product in the hopper.
- 4-

Place the box on the output tray.
- 5-

Wait for the hatch to release the product.
- 6-

Enjoy a delicious meal, without the aftertaste of oil.



iQ 605 MODEL

GOURMET
Speed and efficiency

COOK 2 PRODUCTS AT ONCE
WHILE KEEPING 1 ON STANDBY

ALLOWS PORTIONS UP TO
300g for individual portions 500g for large portions

NO SMOKE AND NO ODOUR
TECHNOLOGY

LOAD AND FRY

Suitable for in-between portion sizes where loading and frying is most practical.
Fry two portions at a time, while a third is waiting in the entry hopper.



SPEED UP YOUR BUSINESS

Digitalise and automate the frying production area to maximise its profitability and ensure optimal quality levels.

ELECTRICAL SPECIFICATIONS – SINGLE-PHASE

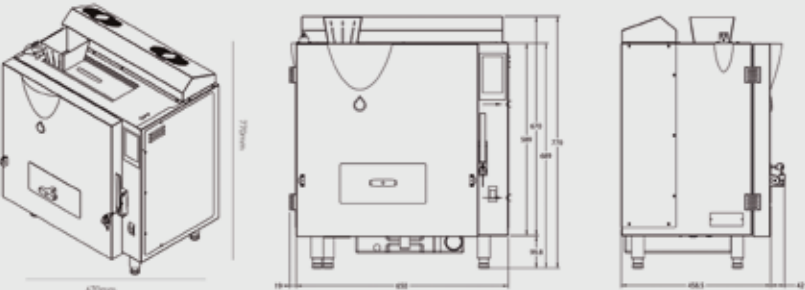
iQ 605 GOURMET	
Voltage	230 VAC
Frequency	50/60 Hz
Power	16 amp
Socket	Ⓢ Schuko Plug 16A
Maximum input power	3.500 Watts

TECHNICAL SPECIFICATIONS

Oil capacity	5,5 liters	
Loading Hopper	1 zone + 2 cooking	300 - 500 g (1 kg max)
Production per hour	Up to 13 kg	
Display	127 mm touch screen	8 programmable times
Upper part (for loading)	300 mm	
Sides	150 mm	

DIMENSIONS

Unpacked weight	76 kg	
Packed weight	91 kg	
Unpacked dimensions	670 x 500 x 770 mm	(width x depth x height)
Packed dimensions	800 x 600 x 1230 mm	(width x depth x height)



iQ 625 MODEL

CAROUSEL

Automation and versatility

COOK 2 PRODUCTS AT ONCE
WHILE KEEPING 4 ON HOLD

ALLOWS PORTIONS UP TO
300g for individual portions 500g for large portions

PLUG & PLAY, COMPACT SIZE
AND EASY INSTALLATION

AUTONOMOUS AND AUTOMATIC

Capable of cooking autonomously and automatically—one operator can manage the entire process. Just press a button and collect the product, ready to serve.



MULTIPLE PRODUCT MANAGEMENT

Its innovative design allows programming up to 6 portions at once: 2 in the frying chamber and 4 in the carousel, no need for reloading.

ELECTRICAL SPECIFICATIONS – SINGLE-PHASE

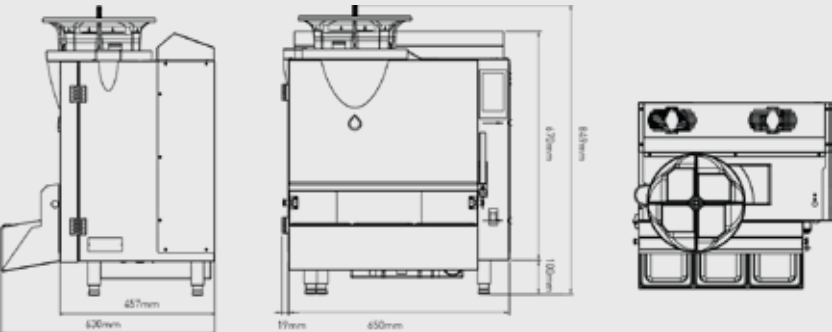
iQ 625 CAROUSEL	
Voltage	230 VAC
Frequency	50/60 Hz
Power	16 amp
Socket	Ⓢ Schuko Plug 16A
Maximum input power	3.500 Watts

TECHNICAL SPECIFICATIONS

Oil capacity	5,5 liters	
Loading Hopper	4 zones + 2 cooking	300 - 500 g (2,5 kg max)
Production per hour	Up to 13 kg	
Display	127 mm touch screen	8 programmable times
Upper part (for loading)	300 mm	
Sides	150 mm	

DIMENSIONS

Unpacked weight	81 kg	
Packed weight	96 kg	
Dimensions with tray	670 x 630 x 856 mm	(width x depth x height)
Packaged dimensions	800 x 600 x 1230 mm	(width x depth x height)



Plug & Play



IF YOU CAN PLUG IN A CELL PHONE
**YOU CAN SET UP A
BUSINESS**

3 SOLUTIONS IN 1



Griddle



Oven



Fryer

iQ 645 MODEL

FES CAROUSEL Safety

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

REACTION TIME

1s

TOTAL DISCHARGE
TIME

28s

FIRE EXTINGUISHING SYSTEM (FES)

There is no need to include additional equipment such as thermostats or external temperature control systems.

No need to install fire suppression systems beyond those required by the business type or space regulations.



ELECTRICAL SPECIFICATIONS – SINGLE-PHASE

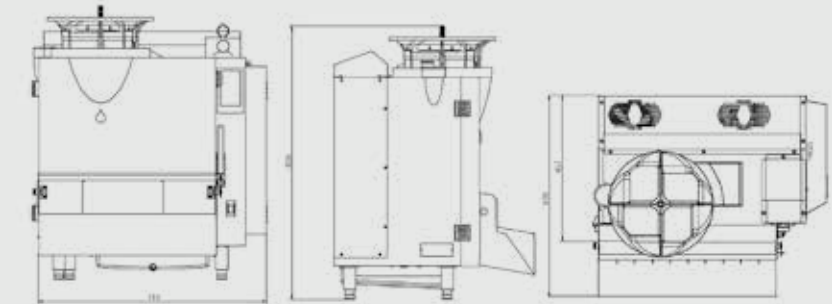
Voltage	230 VAC
Frequency	50/60 Hz
Power	16 amp
Socket	Ⓢ Schuko Plug 16A
Maximum input power	3.500 Watts

TECHNICAL SPECIFICATIONS

Oil capacity	5,5 liters	
Loading Hopper	4 zones + 2 cooking	300 - 500 g (2,5 kg max)
Hourly output	Up to 13 kg	
Display	127 mm touch screen	8 programmable times
Upper part (for loading)	300 mm	
Sides	150 mm	

DIMENSIONS

Unpacked weight	87 kg	
Packed weight	102 kg	
Dimensions with tray	715 x 630 x 856 mm	(width x depth x height)
Dimensions with packaging	800 x 600 x 1230 mm	(width x depth x height)



ADVANTAGES OF THE SYSTEM

- Its active compounds are water 100% biodegradable additives that are toxic-free and environmentally friendly.
- In addition to being the optimal system for extinguishing class F fires, it is also fully certified for class A and B fires, meaning that it can be used instead of powder extinguishers in most cases.
- Once unloaded, the product doesn't deteriorate any equipment that it comes into contact with.
- As it doesn't use powder, it doesn't lead to low visibility in closed spaces.
- Unlike CO2 and powder extinguishers, there's no risk of asphyxiation or difficulty breathing when used in a closed space.



iQ 6 Manual MODEL

Simplicity and Profitability

MAXIMUM EFFICIENCY WITH
MINIMUM CONSUMPTION

ALLOWS PORTIONS
UP TO 500g

BUILT FOR ESSENTIALS,
DESIGNED TO PERFORM

EASY TO USE
LOW MAINTENANCE

HIGH PRECISION

Even in simple processes, gain speed, agility, and control in every cycle.



TOTAL CONTROL

We simplify the process without compromising precision—you decide every step.

ELECTRICAL SPECIFICATIONS – SINGLE-PHASE

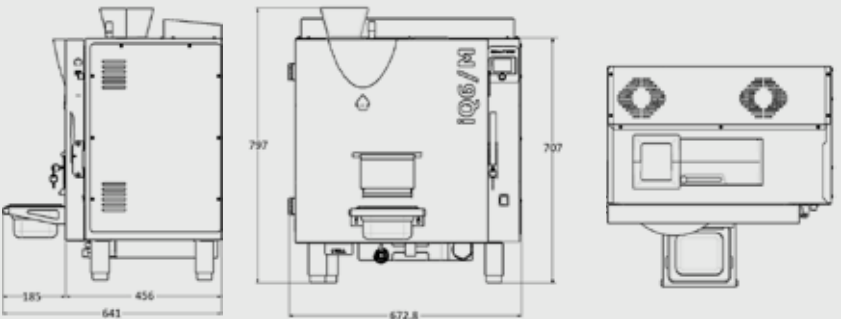
Voltage	230 VAC
Frequency	50/60 Hz
Power	16 amp
Socket	Ⓢ Schuko Plug 16A
Maximum input power**	3.500 Watts

TECHNICAL SPECIFICATIONS

Oil capacity	5,5 liters	
Loading Hopper	Single product	500g per portion
Production per hour	Up to 13 kg	
Display	60 mm Screen with Rotary control	Programmable time
Upper part (for loading)	300 mm	
Sides	150 mm	

DIMENSIONS

Unpacked weight	73 kg	
Packed weight	88 kg	
Unpacked dimensions	672,8 x 456 x 797 mm	(width x depth x height)
Packed dimensions	800 x 600 x 1230 mm	(height x width x depth)



DESIGNED TO ADAPT TO YOU

Thanks to its rotary control, the unit is designed to offer a fast, intuitive, and hassle-free user experience.

Choose the output tray that best suits your type of business.
We offer versatility to respond precisely to every type of demand.



MODELS										
			iQ 6 SMART	iQ 6 SELF SERVICE	iQ 605 GOURMET	iQ 625 CARROUSEL	iQ 645 FES CARROUSEL	iQ 6 MANUAL		
CHARACTERISTICS (WIDTH X DEPTH X HEIGHT)			Without packaging	Measurements	670 x 630 x 856 mm	669 x 482 x 790 mm	670 x 500 x 770 mm	670 x 630 x 856 mm	715 x 630 x 856 mm	672,8 x 456 x 797 mm
				Weight	81 kg	70kg	76 kg	81 kg	87 kg	73 kg
			With packaging	Measurements	800 x 600 x 1230 mm	800 x 600 x1230	800 x 600 x 1230 mm	800 x 600 x 1230 mm	800 x 600 x 1230 mm	800 x 600 x 1230 mm
				Weight	96 kg	86 kg	91 kg	96 kg	102 kg	88 kg
OIL CAPACITY			5,5 Litres			5,5 Litres				
LOADING HOPPER			Capacity	Small portions	300 g	500 g	300 g			500 g
				Large portions	500 g		500 g			
			Continuous production		2 cooking + 4 on standby	1 cooking	2 cooking + 1 on standby	2 cooking + 4 on standby		1 cooking
			Production per hour		13 kg			10 kg		13 kg
ELECTRIC SPECIFICATIONS			Voltage (VAC)		230 V		230 V			
			Power (W)		3500 W		3,500 W			
			Current (amp)		16 Amp		16 Amp			
			Socket		Single-phase -  Schuko Plug 16A		Single-phase -  Schuko Plug 16A			
INTELLIGENT DISPLAY			Screen size		127 mm		127 mm			60 mm
			Programmable times		8		8			Individual
SAFETY					Oil level probe (cold)		Oil level probe (cold)			
					Oil level probe (hot)		Oil level probe (hot)			
					-	-	-	-	Fire Extinguising System (FES)	-

DO YOU ALREADY HAVE AN EXTRACTION SYSTEM?

We have the perfect alternative for businesses that want to enjoy QualityFry’s automation and safety in a kitchen with an extraction hood.

MODEL iQ 4

MANUAL

The option for kitchens with extractor fans

EASY TO USE

EASY TO MAINTAIN

ALLOWS SERVINGS OF
UP TO 500g

AUTOMATION FOR BUSINESSES THAT ALREADY
HAVE A SMOKE VENTILATION SYSTEM

WE ADAPT TO YOUR KITCHEN

The new iQ4 is designed for restaurants, bars and businesses that already have an extractor hood, offering the automation and standardization of QualityFry in a simpler, lighter and easier-to-integrate version.



ACCELERATE YOUR BUSINESS

Digitize and automate the frying production area to maximize profitability while maintaining an optimal level of quality. Reduce manual tasks and minimize resource consumption.

ELECTRICAL SPECIFICATIONS – SINGLE-PHASE

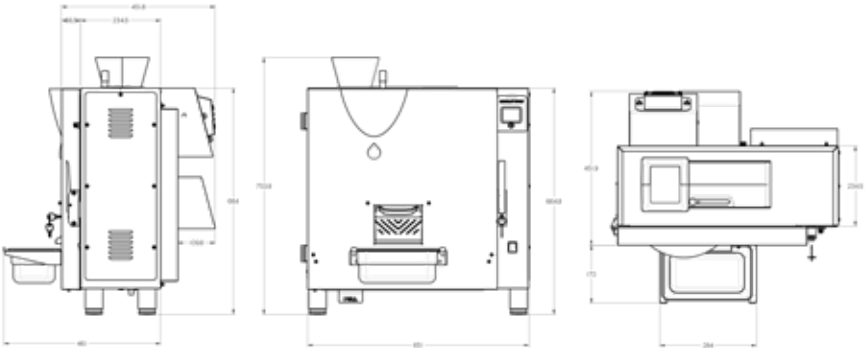
Voltage	230 VAC
Frequency	50/60 Hz
Power	16 amp
Socket	Ⓢ Schuko Plug 16A
Maximum input power	3.500 Watts

TECHNICAL SPECIFICATIONS

Oil capacity	5,5 liters	
Loading Hopper	Single product	500g per portion
Production per hour	Up to 13 kg	
Display	60 mm Screen with rotary control	Programmable time
Upper part (for loading)	300 mm	
Sides	150 mm	
General Location	Always under an extraction hood	

DIMENSIONS

Unpacked weight	64 kg	
Packed weight	74 kg	
Unpacked dimensions	672,8 x 291 x 752,6 mm	(width x depth x height)
Packed dimensions	800 x 600 x 1230 mm	(height x width x depth)



KLOP **PRO**
SUSTAINABLE KITCHEN SOLUTIONS



Proud distributor in the
Benelux region of



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