

Frymaster's FilterQuick™ gas fryers are the ultimate oil conserving, high-performance fryers, available in 2-4 frypot battery models. As operators are pressured to do more with less, the FilterQuick™ gas fryers help improve profit margins with labour and energy-saving features, contribute to green and sustainability initiatives and safeguard workers.

The open stainless steel frypot is easy to clean. These fryers reduce operating costs by using less oil, 15L versus 25L. Oil life is maximized with auto top-off (ATO) because the smaller frypot maintains a favourable ratio of fresh to used oil. Less oil to fill and longer times between fills saves operators over 40% on their oil costs.

STANDARD FEATURES

- 15-litre frypot with open-pot design requires 40% less oil to cook as much food as frypots with a 25L capacity, while using 10% less energy and producing less waste.
- Frying area: 330 x 360 x 95 mm full frypot; 150 x 360 x 89 mm split frypot
- Smart 4U® Technology
 - Oil Attendant® – automatically replenishes oil from Jug-in-box (JIB) conveniently located inside the fryer cabinet.
 - SMART4U FilterQuick controller has operation management features that monitor and help control food and oil quality, oil life, and equipment performance. Has 20 programmable cook buttons and auto adjusts cook time to load size.
 - FilterQuick™ closed cabinet, Automatic Filtration with rear oil flush
- Innovative safety features prevent simultaneous vat filtrations
- Independent frypot construction of batteries makes it easy to repair or replace a frypot while maintaining continuous operation.
- Durable, infrared burners.
- Centre-mounted RTD, 1° action thermostat
- Stainless steel frypot, door, and cabinet sides
- Adjustable castors
- Adjustable stainless steel JIB cradle
- Gas connection -- see chart on back
- Bottom splash shield
- Oil management package -- includes setup for bulk oil
- Stainless steel frypot covers
- Stainless steel JIB holder

OPTIONAL FEATURES

- Spreader cabinet
- Front oil discharge precludes bulk rear oil discharge (must be specified when ordered)
- Flexible gas hose with quick disconnect and restraining kit
- Oil Quality Sensor

DIMENSIONS

External: 2FQG30U / 2FQG30U1: 794W x 757D x 1182H mm (2 pot)
 3FQG30U / 3FQG30U1: 1194W x 757D x 1182H mm (3 pot)
 4FQG30U / 4FQG30U1: 1587W x 757D x 1182H mm (4 pot)

Filter only: 317W x 647D x 406H mm

Clearance: Sides and rear 152mm, Front 610mm (from combustible walls)

TECHNICAL DATA

Gas Type: Natural or Propane

Total Output: 2FQG30U / 2FQG30U1: 147.6MJ (2 pot)
 3FQG30U / 3FQG30U1: 221.4MJ (3 pot)
 4FQG30U / 4FQG30U1: 295.2MJ (4 pot)

Gas Connection: 1" (2-4 frypots)

Power Supply: 230/240V, 50Hz. Plug & Cable included
 Supplied with: 2.5m cable with CLI439SHD 10A plug

Drain Height: 269mm

Shipping Weight: 2FQG30U / 2FQG30U1: 240kg (2 pot)
 3FQG30U / 3FQG30U1: 328kg (3 pot)
 4FQG30U / 4FQG30U1: 417kg (4 pot)

PRODUCTION CHIPS FROM FROZEN

30kg per hour / per pot

CONTROLLER AS STANDARD

3000 Computer

AGA APPROVAL NUMBER

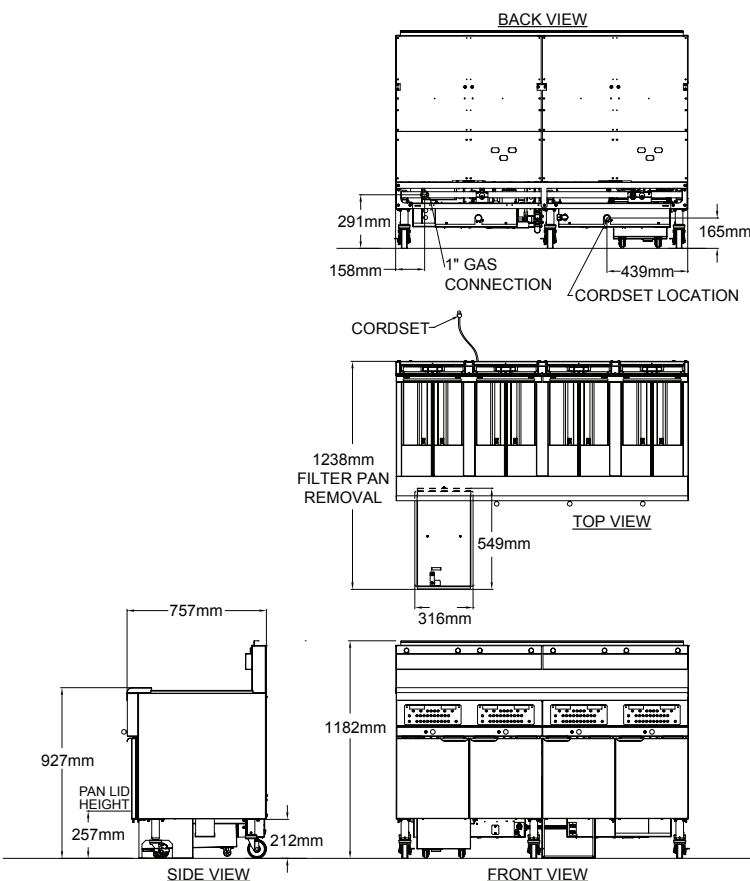
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SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.

FQG30U WITH AUTOMATIC FILTRATION



3FQG30U pictured



4FQG30U shown