

Frymaster's FilterQuick™ electric 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™ electric 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 well 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 95 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, self-standing, swing-up, flat-bar heating elements ensure industry-leading energy efficiency standards and protects against oil migration.
- Centre-mounted RTD, 1° action thermostat ensures precise temperature control, which maximizes oil life and produces uniformly cooked products.
- Stainless steel frypot, door, and cabinet sides
- Adjustable castors
- Adjustable stainless steel JIB cradle
- Bottom splash shield
- Oil management package – includes set-up for bulk oil
- Stainless steel frypot covers
- Stainless steel JIB holder

OPTIONAL FEATURES

- Spreader cabinet (select models only)
- Front oil discharge precludes bulk rear oil discharge (must be specified when ordered)
- Oil Quality Sensor
- Bulk oil connections (specified front or rear)



3FQE30U pictured

DIMENSIONS

External: 2FQE30U / 2FQE30U1: 794W x 786L x 1152H mm (2 pot)
 3FQE30U / 3FQE30U1: 1192W x 786L x 1152H mm (3 pot)
 4FQE30U / 4FQE30U1: 1588W x 786L x 1152H mm (4 pot)

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

TECHNICAL DATA

Power Supply: 415V, 3 Phase, 50 Hz

Total Output: 15.2kW (per frypot)

2FQE30U / 2FQE30U1

3FQE30U / 3FQE30U1

4FQE30U / 4FQE30U1

Breaker size: 32A (per frypot)

Supplied: 2.5m cable (not plugged) with CLI56PA532

Drain Height: 299mm

Shipping Weight: 2FQE30U / 2FQE30U1: 243kg (2 pot)

3FQE30U / 3FQE30U1: 303kg (3 pot)

4FQE30U / 4FQE30U1: 444kg (4 pot)

PRODUCTION CHIPS FROM FROZEN

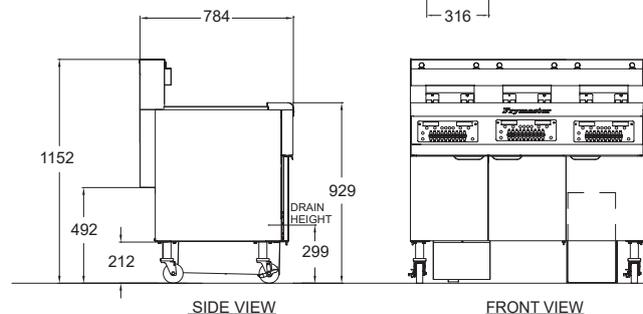
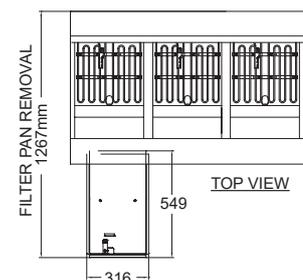
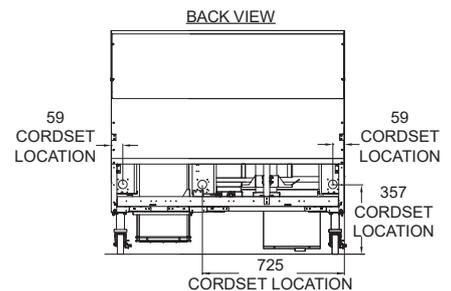
36kg per hour / per pot

CONTROLLER AS STANDARD

3000 Computer

SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.

U1 indicates 1 split pot



3FQE30U shown