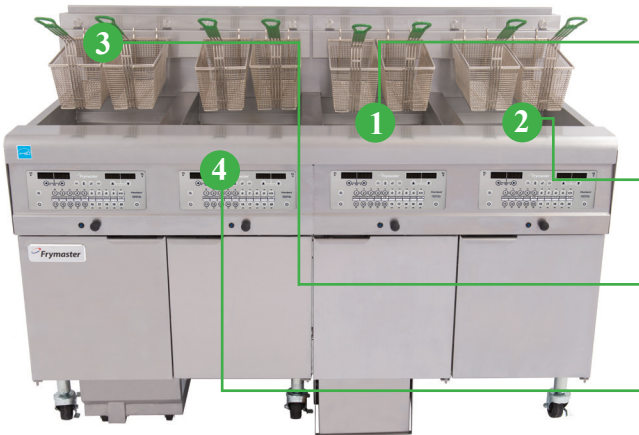


FilterQuick™ With Fingertip Filtration™ Gas Fryers

Fingertip Filtration Plus:
40% Less Oil, 10% Less Energy, Outstanding Results

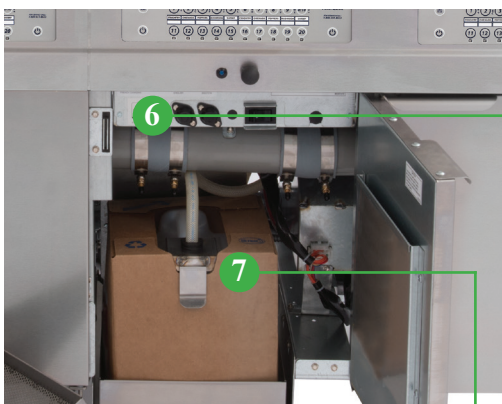


- 1. 30-lb. open frypot design** requires 40% less oil and ensures quick and easy cleaning. Saves money, time and labor.
- 2. Independent frypot construction** allows convenient frypot repairs in the field, if needed.
- 3. State-of-the-art combustion** fuels efficiency. Infrared heat transfer qualifies fryers for energy-saving rebates.
- 4. SMART 4U® 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.



- 5. FilterQuick's closed cabinet, Fingertip Filtration** puts caring for the oil and optimizing food quality at your fingertips, and operation where it is easiest to use – right on the front of the fryer.

- A low profile filter actuator for each frypot right on the front of the fryer (no doors to open). Filtration is as easy as pulling a knob to start the filtration and pushing the knob in to complete it.
- The filter pump agitates the oil in the frypot before draining to lift the crumbs from the bottom of the frypot, aiding their removal.
- The blower cools the frypot when draining.
- The frypot begins heating as soon as a safe level of oil returns to the frypot to speed return to set temperature.
- The pump is protected from bulk oil connection dead heading.



- 6. Innovative safety features** offer proprietary advantages over other fryers – prevent simultaneous vat filtrations.
- 7. Oil Attendant® auto fill feature** senses the oil level and adds oil as needed from an in-cabinet supply.



FilterQuick fryers exceed ENERGY STAR® guidelines for high efficiency and are part of the Manitowoc EnerLogic™ program

For more information, contact customer service at
1-800-221-4583 or visit www.frymaster.com/FilterQuick