



FilterQuick™ With Fingertip Filtration™ Fryers

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



4FQG30U



SMART4U® FilterQuick Controller



Fingertip Filtration™
(no doors to open)



30-lb. Open Frypot Design
(both gas and electric)



FilterQuick™ is Frymaster's newest addition to the growing family of oil and energy conserving fryers.

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. Additionally, the SMART4U® technology such as the Oil Attendant® automatically replenishes oil from an in-cabinet oil supply; and the FilterQuick controller monitors and helps control food and oil quality, oil life, and equipment performance. These features improve profit margins and frying quality.

OUTSTANDING PERFORMANCE

Frymaster 30-lb. FilterQuick fryers match the production capacity of 50-lb. fryers.

40% LESS OIL, 10% LESS ENERGY

Lower levels of energy use deliver cost savings and extend component life; creating a positive impact on your operating budget and the environment.

MINIMAL OIL HANDLING

The Oil Attendant automatic top-off and *FilterQuick closed cabinet Fingertip Filtration* keep the oil fresh with minimal intervention. Bulk oil option further reduces handling.

ROBUST PRODUCT LINE

Offers 2-5 frypot (full and split) batteries

STATE-OF-THE-ART COMBUSTION

Fuels efficiency. Infrared heat transfer exceeds ENERGY STAR® guidelines and qualifies gas fryers for energy-saving rebates. Electric models have durable, self-standing, swing-up, flat-bar elements to deliver energy efficiency that exceeds ENERGY STAR® guidelines and protects against oil migration

INTELLIGENT CONTROL

The full-featured SMART4U® *FilterQuick* controller manages both cooking and fryer operations.

SAFETY FIRST

Safer frying, cleaning and oil handling are all built in.



 **Frymaster**

For more information, contact
customer service at 1-800-221-4583
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Bulletin No. 818-0779
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*Oil Attendant
Automatically Replenishes
Frypot Oil*



*Self-standing Elements
Allow Safe, Easy Cleaning*



*Regular Filtration
Maintains Oil Life
and Quality*

