Frymaster®

FQG30U FilterQuick® Oil-Conserving Gas Fryers with FQ4000 easyTouch®, Automatic Filtration (AF), Optional KitchenConnect® and Optional Oil Quality Sensor

FilterQuick® Oil-Conserving Gas Fryers with FQ4000 easyTouch®, Automatic Filtration (AF), Optional KitchenConnect® and Optional Oil Quality Sensor

Models

☐ 2FQG30U ☐ 3FQG30U ☐ 4FQG30U



- 40% less oil; 10% less energy
- FilterQuick® fully-automatic filtration
- FQ4000 easyTouch® Controller
- Optional oil quality sensor

Standard Features

- 30-lb. (15 liter*) frypot with open-pot design requires 40% less oil to cook as much food as frypots almost twice its size, while using 10% less energy and producing less waste.
- Frying area 13" x 14" x 3-3/4" (33 x 36 x 9.5 cm) per full frypot
- 70,000 Btu/hr. input (17,632 kcal/hr.) (20.5 kw) per full frypot**
- Advanced Technology
  -- Automatic Top-Off® – automatically replenishes oil from Jug-In-Box (JIB) conveniently located inside the fryer cabinet.
  -- FQ4000 easyTouch® controller makes cooking and filtering simple and intuitive. Fry station management features monitor and help control food and oil quality, oil life, and equipment performance.
  -- Closed cabinet, automatic filtration with rear oil flush puts filtration where it's most convenient to operate, right on the front of the fryer.
- Innovative safety features offer proprietary advantages over other fryers -- 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
- Center-mounted RTD, 1˚action thermostat
- Stainless steel frypot, door, and cabinet sides
- Adjustable casters
- Mobile JIB box -- P/N 1086895
- Gas connection - see chart on back
- Water protection plates
- Frypot covers
- Bulk oil

Options & Accessories

- Basket lifts
- Optional Oil Quality Sensor (OQS) monitors the health of the oil and indicates with great precision the true point that oil needs to be discarded
- Oil disposal caddy (ODC35)
- Optional KitchenConnect communication capability

**must check with factory*

Specifications

Frymaster's FQG30U gas fryers are the ultimate oil-conserving, high-performance fryers. As operators are pressured to do more with less, the FQG30U gas fryers help improve profit margins with labor and energy-saving features, contribute to green and sustainability initiatives, safeguard workers, and move toward healthier eating.

The open stainless steel frypot is easy to clean. These fryers reduce operating costs by using less oil, 30-lbs versus 50-lbs. Oil life is maximized with auto top-off (ATO) because the smaller frypot maintains a favorable ratio of fresh to used oil. Less oil to fill and longer times between fills saves operators well over 40% on their oil costs. The optional integrated Oil Quality Sensor monitors the health of the oil, indicating with great precision the true point that oil needs to be discarded. This ensures high food quality and optimal oil life.

The FQ4000 easyTouch® touchscreen controller has a recipe library that accommodates automated product images and can be loaded via the fryer's USB port. It has variable product display options and the ability to organize recipes into day part menus. The controller has intuitive functions requiring minimal training to operate.

The COOL Mode feature reduces the temperature when the fryer is not in use and saves energy.

The easy-to-use, closed cabinet fully-automatic filtration (AF) system encourages more frequent filtering, which preserves oil life and ensures consistent, great-tasting food. The AF is operated with fingertip ease from the front of the fryer. with no doors to open.

The frypot is air cooled during filtration. This reduces the heat load on the oil so it lasts longer. Only one frypot filters at a time. Other frypots are held in queue, reducing risk of oil spills and worker injury.

Flexible filter reminders can be set by a global or an individual product count. The percentage of cooks remaining before a filter prompting can be checked at any time with a simple push of the filter button.

**CE Gas Specifications:

- **Gas 20, Gas 25 & Gas 31** = 63,519 Btu/hr. input (16,017 kcal/hr.) (18.6 kw) per full frypot;

*Liter conversions are for liquid shortening @ 70° F.

ENERGY STAR

enerlogic

NSF

C SA US

CE

Approved for Australia

Approved for Korea

Meets CE food contact requirements

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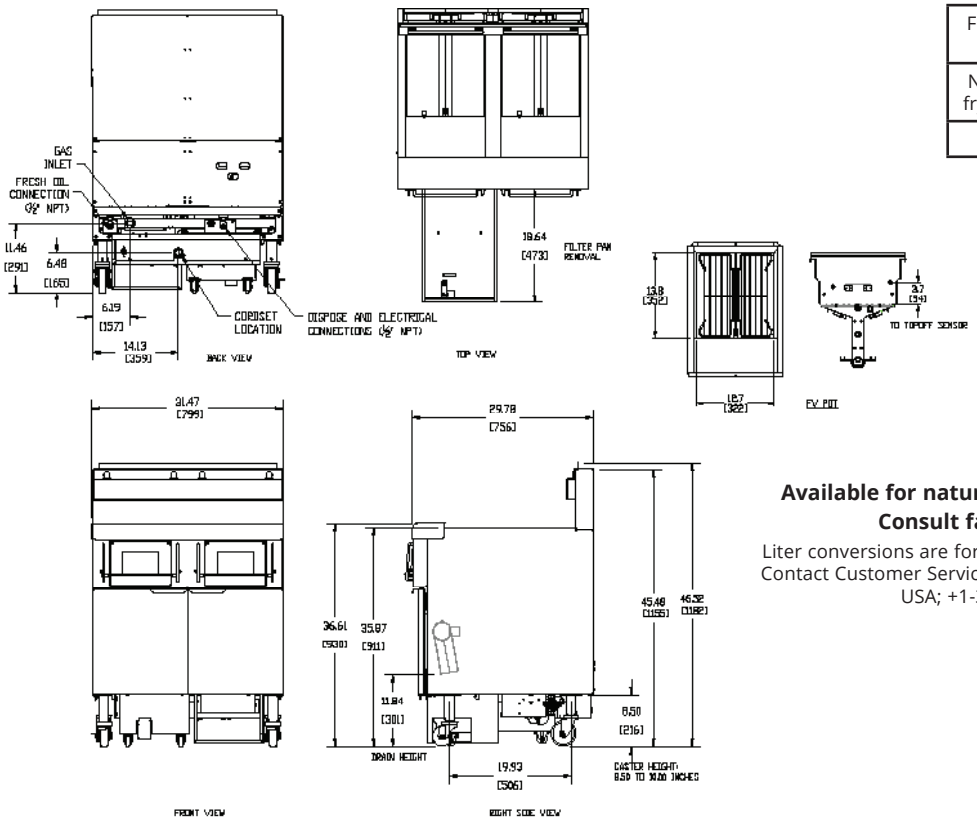
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Bulletin No. 6670C
Revised: 02/24

WELBILT®

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FilterQuick® Oil-Conserving Gas Fryers with FQ4000 easyTouch®, Automatic Filtration (AF), Optional KitchenConnect® and Optional Oil Quality Sensor



FQG30U Gas Connection Requirements	
No. of frypots	Gas Connection Size (NPT)
2-4	One 1"

Available for natural and propane gases.
Consult factory for other gases.

Liter conversions are for liquid shortening @ 70° F.
Contact Customer Service at 1-800-221-4583 inside USA; +1-318-865-1711 outside USA.

DIMENSIONS

MODEL NO.	OIL CAPACITY	OVERALL SIZE (cm)			NET WEIGHT	*APPROXIMATE SHIPPING INFORMATION					
		WIDTH	DEPTH	HEIGHT		WEIGHT	CLASS	CU. FT.	DIMENSIONS (cm)		
									W	D	H
2FQG30U	30 lbs. (15 liters)	31-1/4" (79.4)	29-7/8" (76)	46-1/2" (118)	500 (227 kg)	544 (261 kg)	77.5	52	38" (97)	44" (111.8)	53" (134.6)
3FQG30U		47-1/8" (119.7)			675 (306 kg)	723 (328 kg)		72	53" (135)		53" (134.6))
4FQG30U		62-1/2" (158.7)			858 (390 kg)	980 (445 kg)		98	70" (178)		55" (139.7)

POWER REQUIREMENTS

MODEL NO.	BASIC DOMESTIC & EXPORT			OPTIONS DOMESTIC & EXPORT
	CONTROLS/ FRYPOT	FILTER	AUTO TOP OFF/FRYPOT	BASKET LIFTS/ FRYPOT
FQG30U	120V 1 A 220V 1 A 240V 1 A 250V 1 A	120V 8 A 220V 5 A 240V 5 A 250V 5 A	120V 1 A 220V 1 A 240V 1 A 250V 1 A	120V 3 A 220V 2 A 240V 2 A 250V 2 A

MODEL NO.	BASIC CE			OPTIONS CE
	CONTROLS/ FRYPOT	FILTER	AUTO TOP OFF/ FRYPOT	BASKET LIFTS/ FRYPOT
FQG30U	230V 1 A	230V 5 A	230V 1 A	230V 2 A

NOTES

- 5 ft. (1.5 m) grounded cord provided on Domestic fryers.
- 8 ft. 10 " (2.7 m) grounded cord set provided on Export fryers.
- 1-1/2" (3.8 cm) kitchen main manifold gas supply line required. Gas inlet size (I.D.) should be no smaller than that provided for connection to the fryers. See service manual and/or plumbing codes for proper pipe sizing. Recommended minimum store manifold pressure to be 6" W.C. for natural gas and 11" W.C. for L.P. gas. Check plumbing codes for proper supply line sizing to attain burner manifold pressure of 3.0" W.C. natural or 8.25" W.C. L.P.
- Natural gas only for New Zealand.
- **DO NOT CURB MOUNT**

CLEARANCE INFORMATION

- A minimum of 24" (61.0 cm) should be provided at the front of the unit for servicing and proper operation, and 6" (15.2 cm) between the sides and rear of the fryer to any combustible material.

HOW TO SPECIFY

FQG30U High-efficiency, oil-conserving, 30-lb. open frypot gas fryer with Auto Top-Off, FQ4000 easyTouch® controller, auto filtration, casters, stainless steel pot, door and cabinet sides.

MODEL NO. EXPLANATION: #FQG30UACQDHIJJ

#	=	# of vats	A	=	# Split Vats: 0	D	=	FQ Controller
FQ	=	FilterQuick	C	=	Location of splits:	H	=	Spreader
G	=	Fuel Type: Gas	Q	=	Fully-automatic Filtration with ATO	I	=	Basket lifts
30	=	30 lbs.				JJ	=	Fuel Type: NG, PG,
U	=	Vat Type: Open						

Welbilt reserves the right to make changes to the design or specifications without prior notice.

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