Frymaster®

FQE30U FilterQuick® Oil-Conserving Electric Fryers with FQ4000 easyTouch®, Automatic Filtration (AF), Optional KitchenConnect® and Optional Oil Quality Sensor

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Models

☐ 2FQE30U ☐ 3FQE30U ☐ 4FQE30U



- 40% less oil; 10% less energy
- FilterQuick® fully-automatic filtration
- FQ4000 easyTouch® controller
- Optional oil quality sensor (OQS)

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
- 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.
- Center-mounted RTD, 1˚action thermostat
- Stainless steel frypot, door, and cabinet sides
- Adjustable casters
- Mobile JIB box -- P/N 1086895
- Bottom splash shield
- Frypot covers
- One sided splash shield
- Anchor strap and chain restraint kit

Options & Accessories

- Basket lifts
- Bulk oil
- 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 FQE30U electric fryers are the ultimate oil-conserving, high-performance fryers. As operators are pressured to do more with less, the FQE30U electric 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® 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. 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.

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

Approved for Australia

Approved for Korea

Meets CE food contact requirements

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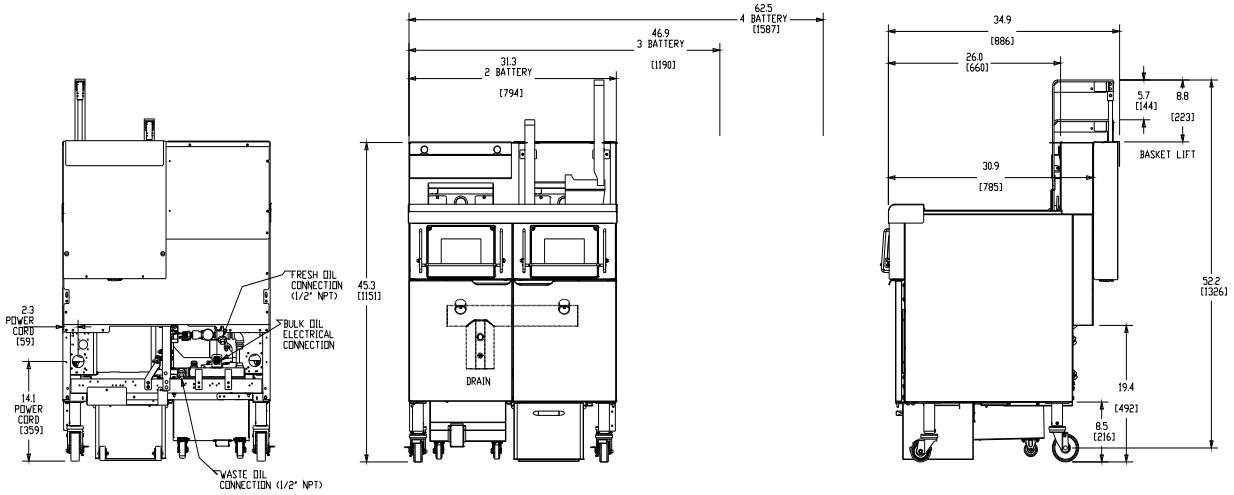
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CLEARANCE INFORMATION

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.

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
2FQE30U	30 lbs. (15 liters)	31-1/4" (79.4)	*30-7/8" (78.6)	*45-3/8" (115.2)	305 lbs. (138 kg)	535 lbs. (243 kg)	77.5	52	38" (97)	44" (111.8)	53" (134.6)
3FQE30U		47-1/8" (119.7)			486 lbs. (220 kg)	667 lbs. (303 kg)		72	53" (135)		53" (134.6))
4FQE30U		62-1/2" (158.7)			667 lbs. (303 kg)	875 lbs. (397 kg)		95	70" (178)		55" (139.7)

*Without basket lifts.

**Information is APPROXIMATE and may vary at time of shipment due to options/add-ons per customer request.

POWER REQUIREMENTS

BASIC DOMESTIC	kw	ELEMENTS/FRYPOT			CONTROLS/ FRYPOT	FILTER	AUTO TOP-OFF/ FRYPOT	BASKET LIFTS/ FRYPOT
		VOLTAGE	***3 PHASE	****1 PHASE				
FQE30U	14	208V 240V 480V	39 A 34 A 17 A	67 A 58 A 29 A	1 A 1 A 120V 1 A	5 A 4 A 120V 8 A	1 A 1 A 1 A	2 A 2 A 120V 3 A
BASIC EXPORT & CE								
FQE30U	14	220V/380V 230V/400V 240V/415V	22 A 21 A 20 A	N/A	1 A 1 A 1 A	4 A 4 A 4 A	1 A 1 A 1 A	2 A 2 A 2 A

***3 PH/3 Wire/Plus Ground Wire
****1 PH/2 Wire/Plus Ground Wire

NOTES

- One cord is provided per full frypot on 3 phase units.
- Single phase units must be field wired. No cord or plug provided. Check electrical codes for proper supply line sizing.
- Plug is optional accessory on units shipping with cord, except 480V 3 ph -- no plug is available. Canada is an exception and cords, where available, must have a plug attached.
- Controller, filter pump and basket lifts are powered by element voltages except for 480V fryers.
- All 480 volt models are provided with separate 120 volt cord and plug for filter pump, controller, and/or basket lifts.

HOW TO SPECIFY

FQE30U High-efficiency, oil conserving, 30-lb. open frypot (full or split) electric fryer with Auto Top-Off, FQ4000 easyTouch® controller, 14kw, auto filtration, optional oil quality sensor, casters and stainless steel frypot, door and cabinet sides.

MODEL NO. EXPLANATION: #FQE30UACQDHIJJ

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

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

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