FRYMASTER®
A Welbilt Brand

FilterQuick®

with FQ4000 easyTouch® Controller Filtration and Optional Oil Quality Sensor

NEW

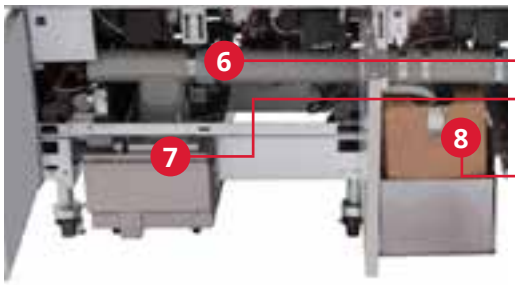
Gas Fryers

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. **FQ4000 easyTouch® Controller** has operation management features that monitor and help control food quality, oil life, and equipment performance. Offers configurable and customizable recipe management, and is connectivity compatible.

5. **Fingertip, closed cabinet, fully-automatic filtration** starts with easy touch operating actions.
   - Safe technology ensures only one frypot can drain at a time. Filtration is as easy as pushing a button.
   - 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, speeding return to set temperature.
   - The pump is protected by a pressure relief valve for bulk oil systems.

6. **Optional Oil Quality Sensor (OQS)** monitors the oil's health and advises when to discard. No more guesswork.

7. **Innovative safety features** prevent simultaneous vat filtrations.

8. **Automatic Top Off (ATO) feature** senses the oil level and adds oil as needed from an in-cabinet supply.

ENERGY STAR

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