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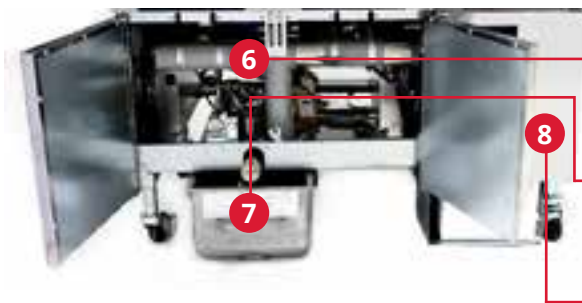
FilterQuick[®]

with FQ4000 easyTouch[®] Controller
Filtration and Optional
Oil Quality Sensor

Electric 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.



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