

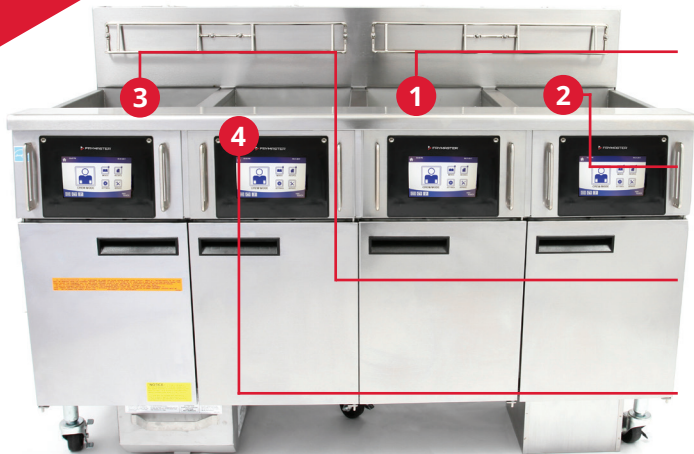
# FilterQuick<sup>®</sup>

with FQ4000 easyTouch<sup>®</sup> Controller  
Automatic Filtration and Optional  
Oil Quality Sensor

## Gas Fryers

### Fingertip Filtration Plus:

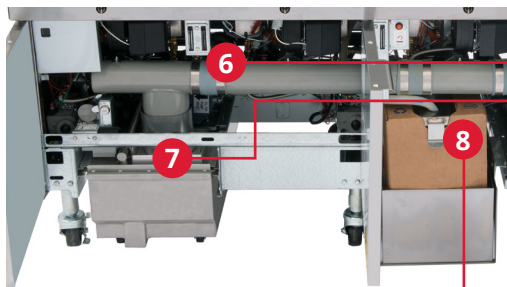
40% Less Oil, 10% Less Energy, Outstanding Results



- 1. 30-lb., 60-lb and 120-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<sup>®</sup> Controller** has operation management features that monitor and help control food quality, oil life, and equipment performance. Offers configurable and customizable recipe management, and 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 to speed 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** offer proprietary advantages over other fryers that 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<sup>®</sup> fryers exceed ENERGY STAR<sup>®</sup> guidelines for high-efficiency and are part of the Welbilt EnerLogic<sup>®</sup> program.

