



# FQE30U FilterQuick™ with Fingertip Filtration™ Oil-Conserving Electric Fryers

Project \_\_\_\_\_  
 Item \_\_\_\_\_  
 Quantity \_\_\_\_\_  
 CSI Section 11400 \_\_\_\_\_  
 Approval \_\_\_\_\_  
 Date \_\_\_\_\_

## Models

- |                                    |                                    |                                    |                                    |                                    |                                    |
|------------------------------------|------------------------------------|------------------------------------|------------------------------------|------------------------------------|------------------------------------|
| <input type="checkbox"/> 2FQE30U   | <input type="checkbox"/> 3FQE30U1L | <input type="checkbox"/> 4FQE30U   | <input type="checkbox"/> 4FQE30U3L | <input type="checkbox"/> 5FQE30U1R | <input type="checkbox"/> 5FQE30U4L |
| <input type="checkbox"/> 2FQE30U1L | <input type="checkbox"/> 3FQE30U1R | <input type="checkbox"/> 4FQE30U1L | <input type="checkbox"/> 4FQE30U3R | <input type="checkbox"/> 5FQE30U2L | <input type="checkbox"/> 5FQE30U4R |
| <input type="checkbox"/> 2FQE30U1R | <input type="checkbox"/> 3FQE30U2L | <input type="checkbox"/> 4FQE30U1R | <input type="checkbox"/> 4FQE30U4  | <input type="checkbox"/> 5FQE30U2R | <input type="checkbox"/> 5FQE30U5  |
| <input type="checkbox"/> 2FQE30U2  | <input type="checkbox"/> 3FQE30U2R | <input type="checkbox"/> 4FQE30U2L | <input type="checkbox"/> 5FQE30U   | <input type="checkbox"/> 5FQE30U3L |                                    |
| <input type="checkbox"/> 3FQE30U   | <input type="checkbox"/> 3FQE30U3  | <input type="checkbox"/> 4FQE30U2R | <input type="checkbox"/> 5FQE30U1L | <input type="checkbox"/> 5FQE30U3R |                                    |



- 40% less oil; 10% less energy
- SMART4U® 3000 Controller
- FilterQuick™ Filtration

## 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) full frypot; 6" x 14" x 3-3/4" (15 x 36 x 9.5 cm) split frypot
- SMART4U® Technology
  - Oil Attendant® -- automatically replenishes oil from Jug-in-box (JIB) conveniently located inside the fryer cabinet.
  - SMART4U FilterQuick controller has operation management features that monitor and help control food and oil quality, oil life, and equipment performance. Has 20 programmable cook buttons and auto adjusts cook time to load size.
  - FilterQuick™ closed cabinet, Fingertip 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, self-standing, swing-up, flat-bar heating elements ensure industry-leading energy efficiency that exceeds ENERGY STAR® standards and protects against oil migration.

- Center-mounted RTD, 1° action thermostat ensures precise temperature control, which maximizes oil life and produces uniformly-cooked products.
- Stainless steel frypot, door, and cabinet sides
- Adjustable casters
- Adjustable stainless steel JIB cradle
- Bottom splash shield
- Oil management package -- includes set-up for bulk oil and frypot covers

## Options & Accessories

- Baskets lifts (except Australia and New Zealand)
- Spreader cabinet (select models only)
  - \*2 frypot battery: right, left or center placement
  - \*3-5 frypot battery: any single placement
- Front oil discharge precludes bulk rear oil discharge (must be specified when ordered)
- Stainless steel frypot covers
- Fish plate for full frypot only
- Crisper tray
- Side Splash shields
- Full basket
- Triplet basket(s)
- Stainless steel JIB box
- Elevated top-off container kit

## Specifications

Frymaster's FQE30U electric fryers are the ultimate oil-conserving, high-performance fryers, available in 2-5 frypot battery models. 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.

This savings helps meet consumer demand for healthier food choices and regulatory mandates to use trans fat-free oils by offsetting the higher cost of these oils. With ASTM ratings that exceed ENERGY STAR® standards for efficiency, FQE30U electric fryers qualify for energy-saving rebates. The COOL Mode feature reduces the temperature when the fryer is not in use and saves energy.

The easy-to-use, closed cabinet FilterQuick™ with Fingertip™ Filtration system encourages more frequent filtering, which preserves oil life and ensures consistent, great-tasting food. The simple, filtration process is started and stopped with fingertip ease from the front of the fryer. No doors to open.

Only one frypot filters at a time. Other frypots are held in cue, 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.

The FQE30U electric fryer line-up offers 2-5 frypot (full and/or split) batteries and all voltages worldwide.

- 14 kw full frypots
- 7 kw split frypots

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



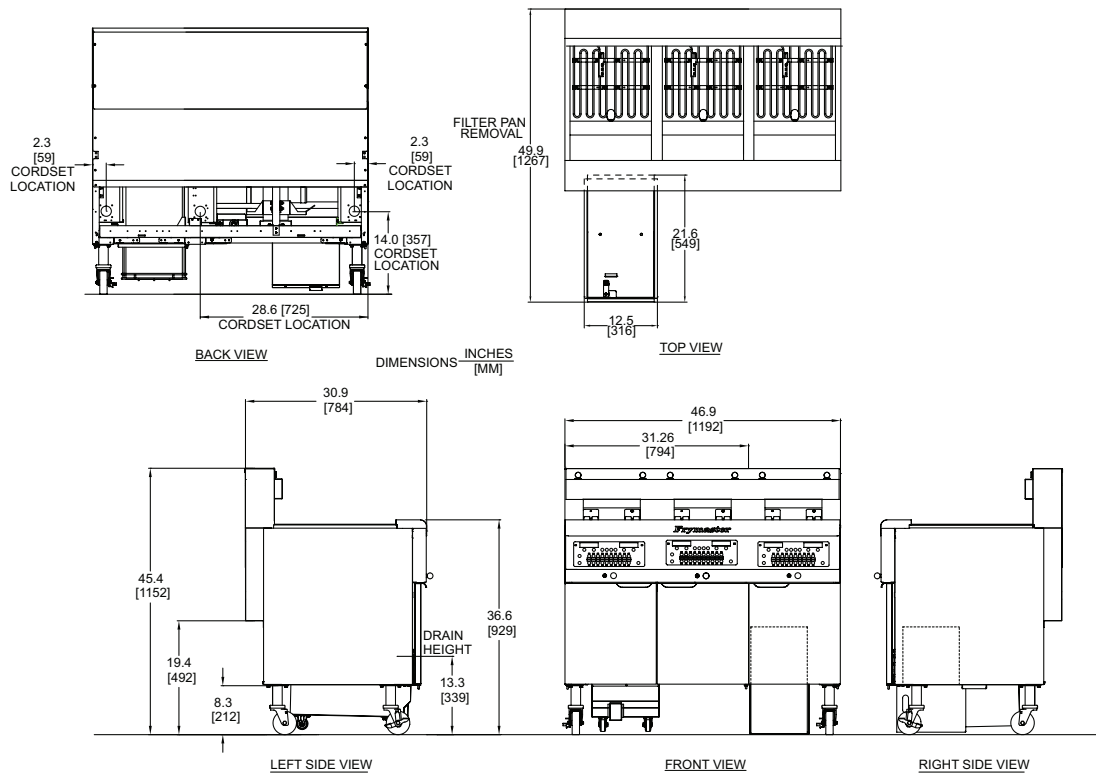
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FQE30U FilterQuick™ with Fingertip Filtration™ Oil-Conserving Electric Fryers


**DIMENSIONS**

MODEL NO.	OIL CAPACITY	OVERALL SIZE (cm)			NET WEIGHT	SHIPPING INFORMATION					
		WIDTH	DEPTH	HEIGHT		WEIGHT	CLASS	CU. FT.	DIMENSIONS (cm)		
2FQE30U 2FQE30U SPLIT	30 lbs. (15 liters) Full Frypot	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	W 38" (97)	D 44" (111.8)	H 53" (135)
3FQE30U 3FQE30U SPLIT		46-7/8" (119.2)			486 lbs. (220 kg)	667 lbs. (303 kg)		72	53" (135)		53" (135)
4FQE30U 4FQE30U SPLIT		62-1/2" (158.8)			667 lbs. (303 kg)	978 lbs. (444 kg)		95	70" (178)		55" (139.7)
5FQE30U 5FQE30U SPLIT		78-1/8" (198.4)			848 lbs. (384 kg)	1202 (545 kg)		116	86" (218)		55" (139.7)

**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								
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

**HOW TO SPECIFY**

**FQE30U** High-efficiency, oil conserving, 30-lb. open frypot (full or split) electric fryer with Auto Top-Off, 3000 controller, 14kw, closed cabinet built-in filtration, casters and stainless steel frypot, door and cabinet sides.

**MODEL NO. EXPLANATION: #FQE30UACQDHIJJ**

#	=	# of vats	Q	=	Semi-automatic
FQ	=	FilterQuick	D	=	Filtration with ATO
E	=	Power: Electric	H	=	3000 Controller
30	=	30 lbs.	I	=	Spreader
U	=	Vat Type: Open	JJ	=	Basket lifts
A	=	# Split Vats: 0		=	Input: 14 kw
C	=	Location of splits: 0			

**NOTES**

- CORD is provided 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 on units shipping with cord. Canada is an exception and cords, where available, must have a plug attached.
- 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.

**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.

Contact Customer Service at 1-800-221-4583 inside USA; +1-318-865-1711 outside USA.

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