



FQG30U FilterQuick™ with Fingertip Filtration™ Oil-Conserving Gas Fryers

Project _____
 Item _____
 Quantity _____
 CSI Section 11400 _____
 Approval _____
 Date _____

Models

- | | | | | | |
|------------------------------------|------------------------------------|------------------------------------|------------------------------------|------------------------------------|------------------------------------|
| <input type="checkbox"/> 2FQG30U | <input type="checkbox"/> 3FQG30U1L | <input type="checkbox"/> 4FQG30U | <input type="checkbox"/> 4FQG30U3L | <input type="checkbox"/> 5FQG30U1R | <input type="checkbox"/> 5FQG30U4L |
| <input type="checkbox"/> 2FQG30U1L | <input type="checkbox"/> 3FQG30U1R | <input type="checkbox"/> 4FQG30U1L | <input type="checkbox"/> 4FQG30U3R | <input type="checkbox"/> 5FQG30U2L | <input type="checkbox"/> 5FQG30U4R |
| <input type="checkbox"/> 2FQG30U1R | <input type="checkbox"/> 3FQG30U2L | <input type="checkbox"/> 4FQG30U1R | <input type="checkbox"/> 4FQG30U4 | <input type="checkbox"/> 5FQG30U2R | <input type="checkbox"/> 5FQG30U5 |
| <input type="checkbox"/> 2FQG30U2 | <input type="checkbox"/> 3FQG30U2R | <input type="checkbox"/> 4FQG30U2L | <input type="checkbox"/> 5FQG30U | <input type="checkbox"/> 5FQG30U3L | |
| <input type="checkbox"/> 3FQG30U | <input type="checkbox"/> 3FQG30U3 | <input type="checkbox"/> 4FQG30U2R | <input type="checkbox"/> 5FQG30U1L | <input type="checkbox"/> 5FQG30U3R | |



- 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 3-1/2" (15 x 36 x 8.9 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, infrared burners.
- Center-mounted RTD, 1° action thermostat
- Stainless steel frypot, door, and cabinet sides
- Adjustable casters
- Adjustable stainless steel JIB cradle
- Gas connection -- see chart on back
- Bottom splash shield
- Oil management package -- includes set-up for bulk oil and frypot covers

Options & Accessories

- Basket lifts (except Australia and New Zealand)
- Spreader cabinet
 - 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
- Sediment tray for full frypot only
- 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 FQG30U gas 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 FQG30U gas 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. 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.

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 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.

- 75,000 Btu/hr. input (18,892 kcal/hr.) (21.97 kw) full frypot
- 37,500 Btu/hr. input (9,446 kcal/hr.) (10.88 kw) split frypot



Approved for Australia

Approved for Korea

Approved for New Zealand - Natural gas only

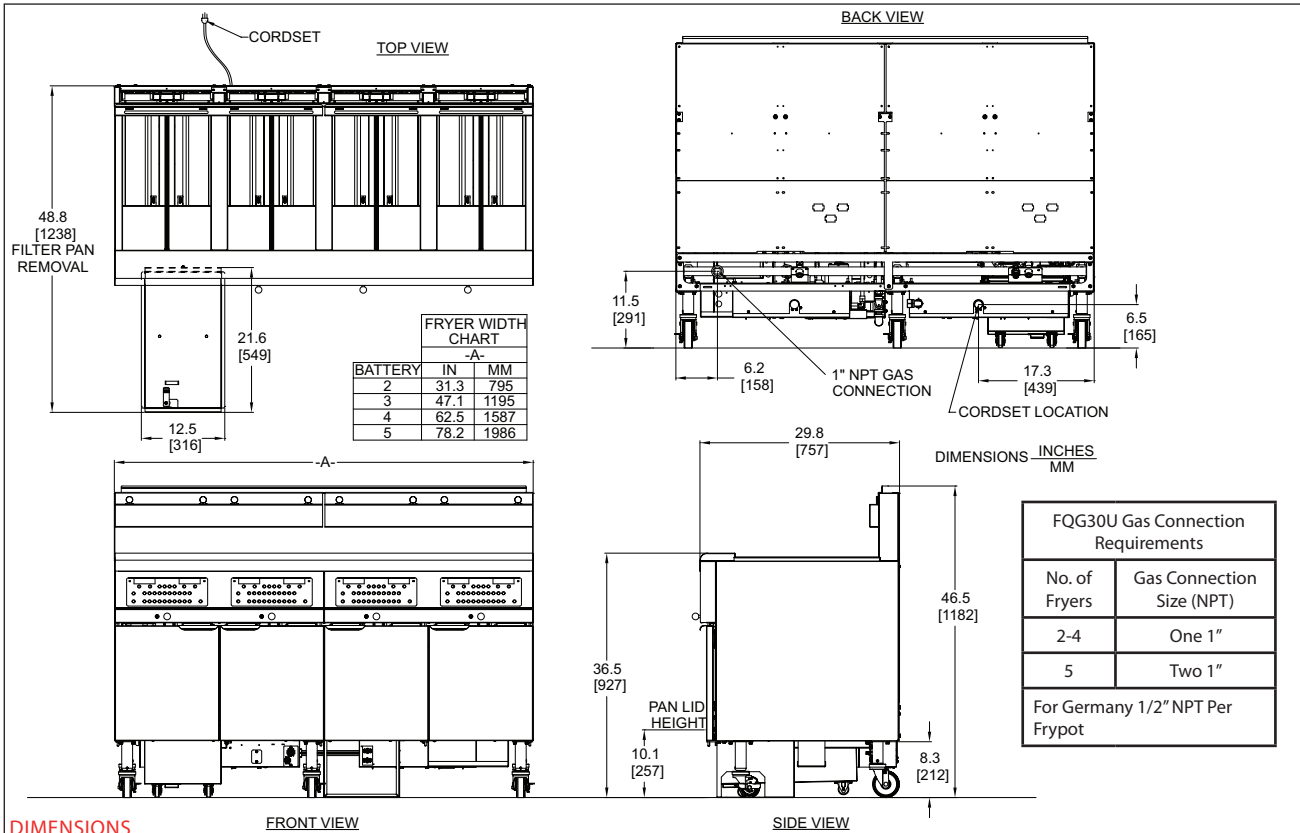
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www.frymaster.com
 Bulletin No. 818-0751
 Revised 5/9/14



FQG30U FilterQuick™ with Fingertip Filtration™ Oil-Conserving Gas Fryers



MODEL NO.	OIL CAPACITY	OVERALL SIZE (cm)			NET WEIGHT	SHIPPING INFORMATION					
		WIDTH	DEPTH	HEIGHT		WEIGHT	CLASS	CU. FT.	DIMENSIONS (cm)		
2FQG30U 2FQG30U SPLIT	30 lbs. (15 liters) 17 lbs. (8.5 liters) Split Frypot	31-1/4" (79.4)	29-7/8" (76)	46-1/2" (118)	500 (227 kg)	544 (247 kg)	77.5	52	W 38" (97)	D 44" (111.8)	H 53" (134.6)
3FQG30U 3FQG30U SPLIT		47" (119.4)			675 (306 kg)	723 (328 kg)		72	53" (135)		53" (134.6)
4FQG30U 4FQG30U SPLIT		62-1/2" (158.7)			858 (390 kg)	908 (412 kg)		95	70" (178)		55" (139.7)
5FQG30U 5FQG30U SPLIT		78-1/8" (198.4)			1,039 (471 kg)	1,089 (494 kg)		116	86" (218)		55" (139.7)

POWER REQUIREMENTS

MODEL NO.	BASIC DOMESTIC			OPTIONS DOMESTIC
	CONTROLS/FRYPOT	FILTER	AUTO TOP OFF/FRYPOT	BASKET LIFTS/FRYPOT
FQG30U	120V 1 A 220V 1 A	120V 8 A 220V 5 A	120V 1 A 220V 1 A	120V 3 A 220V 2 A
BASIC EXPORT/CE				OPTIONS EXPORT/CE
FQG30U	220V 1 A 230V 1 A 240V 1 A 250V 1 A	220V 5 A 230V 5 A 240V 5 A 250V 5 A	220V 1 A 230V 1 A 240V 1 A 250V 1 A	220V 2 A 230V 2 A 240V 2 A 250V 2 A

NOTES

- 5 ft. (1.5 m) grounded cord set provided on Domestic fryers.
- 8 ft. 10" (2.7 m) grounded cord set provided on Export/CE fryers.
- 1-1/2" (3.8 cm) kitchen main manifold gas supply line required. Gas inlet size (I.D.) should be no smaller than that provided for connection to the fryers. See service manual and/or plumbing codes for proper pipe sizing. Recommended minimum store manifold pressure to be 6" W.C. for natural gas and 11" W.C. for L.P. gas. Check plumbing codes for proper supply line sizing to attain burner manifold pressure of 3.0" W.C. natural or 8.25" W.C. L.P.

DO NOT CURB MOUNT

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.

Available for natural gas and propane. Consult factory for other gasses.

Liter conversions are for liquid shortening @ 70° F.
Contact Customer Service at 1-800-221-4583 inside USA; +1-318-865-1711 outside USA.

HOW TO SPECIFY

FQG30U High-efficiency, oil-conserving, 30-lb. open frypot gas fryer with Auto Top-Off, 3000 controller, closed cabinet built-in filtration, casters and stainless steel frypot, door, and cabinet sides.

MODEL NO. EXPLANATION: #FQG30UACQDHIJ

3 = # of vats	A = # Split Vats: 0	H = Spreader
FQ = FilterQuick	C = Location of splits: 0	I = Basket lifts
G = Fuel Type: Gas	Q = Semi-automatic	JJ = Fuel Type: NG, PG, BU
30 = 30 lbs.	U = Filtration with ATO	
U = Vat Type: Open	D = 3000 Controller	

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