



FQE30U

FilterQuick® Oil-Conserving Electric Fryers
with Fully-Automatic Filtration (AF) and
Optional Oil Quality Sensor

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

FQE30U FilterQuick® Oil-Conserving Electric Fryers with Fully-Automatic Filtration (AF) and
Optional Oil Quality Sensor

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
- FilterQuick® fully-automatic filtration
- SMART4U® 3000 controller
- Optional oil quality sensor

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) per full frypot; 6" x 14" x 3-3/4" (15 x 36 x 9.5 cm) per 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.
 - Fingertip, closed cabinet, fully-automatic filtration with rear oil flush, puts filtration where it's most convenient to operate, right on the front of the fryer.
 - Optional integrated Oil Quality Sensor monitors the health of the oil and indicates with great precision the true point that oil needs to be discarded.
- 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
- Stainless steel frypot, door, and cabinet sides
- Adjustable casters
- Adjustable stainless steel JIB cradle
- Bottom splash shield
- Oil management package -- includes setup for bulk oil and frypot covers

Options & Accessories

- Oil quality sensor
- DataLink™ -- wireless or USB fryer information transfer (reporting & menus)
- Baskets lifts (except Australia)
- Spreader cabinet
- Front oil discharge precludes bulk rear oil discharge (must be specified when ordered)
- Fish plate for full frypot only
- Semi-solid/solid shortening
- 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. The optional integrated Oil Quality Sensor monitors the health of the oil, indicating with great precision the true point that oil needs to be discarded. This ensures high food quality and optimal oil life. Monitoring complexity is reduced to a push of a button.

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 new DataLink™ option allows operators to access vital frying and filtering data from the controller via a dashboard and to transfer menus to the controller either wirelessly or through USB. DataLink puts information at your fingertips, making it possible to optimize frying profitability and practices.

The easy-to-use, closed cabinet fully-automatic filtration (AF) system encourages more frequent filtering, which preserves oil life and ensures consistent, great-tasting food. The AF is operated 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 queue, 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.

- 14 kw full frypots
- 7 kw split frypots

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

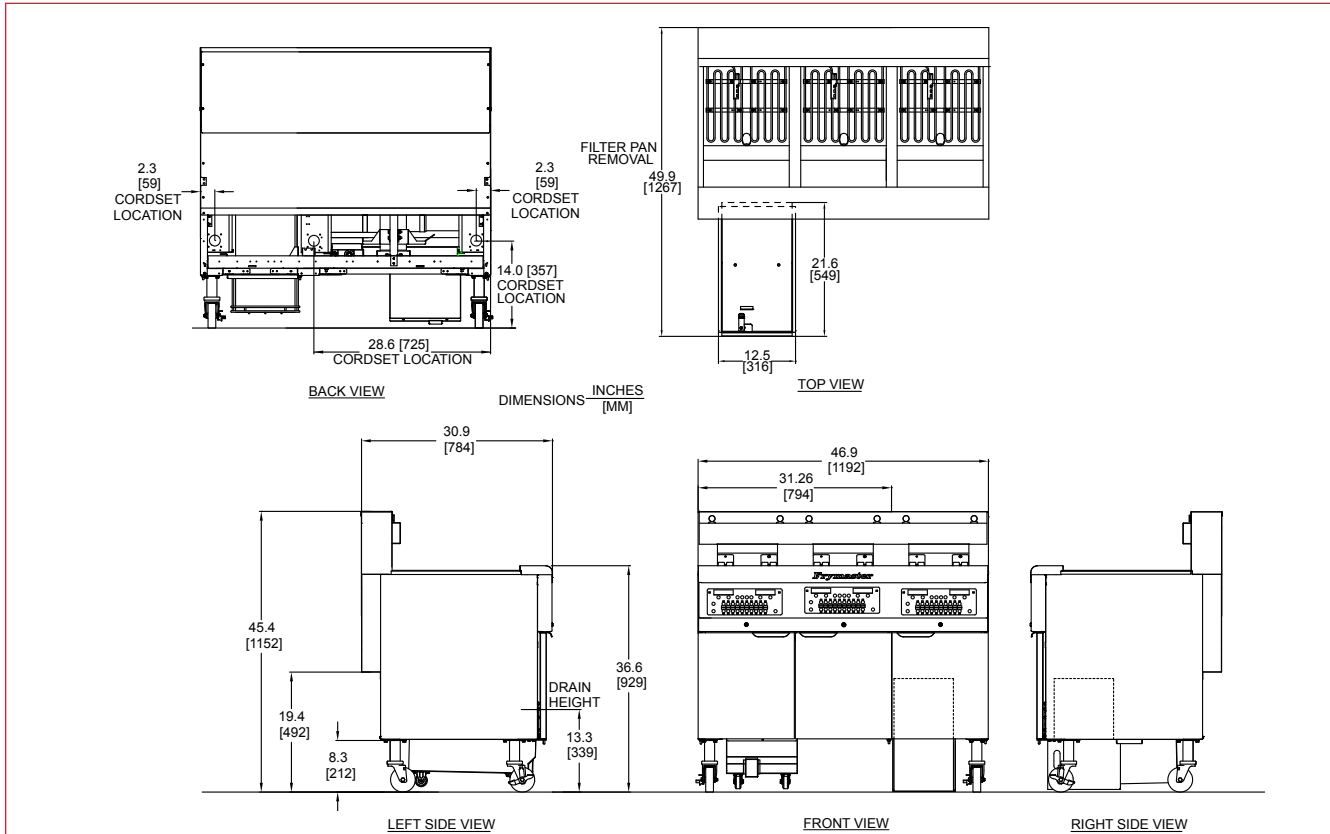


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DIMENSIONS

MODEL NO.	OIL CAPACITY	OVERALL SIZE (cm)			NET WEIGHT	** APPROXIMATE 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)
4FQE30U 4FQE30U SPLIT	62-1/2" (158.8)	667 lbs. (303 kg)			875 lbs. (397 kg)	95			70" (178)		55" (139.7)
5FQE30U	78-1/8" (198.4)	848 lbs. (384 kg)			1,070 (485 kg)	116			86" (218)		55" (139.7)

*Without basket lifts.

**Information is APPROXIMATE and may vary at time of shipment due to options/add-ons per customer request.

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 & CE									
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, auto filtration, optional oil quality sensor, casters and stainless steel frypot, door and cabinet sides.

MODEL NO. EXPLANATION: #FQE30UACQDHIJ

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

NOTES

- One cord is provided per full or dual split frypot 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 accessory on units shipping with cord, except 480V 3 ph -- no plug is available. Canada is an exception and cords, where available, must have a plug attached.
- Controller, filter pump and 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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