

Frymaster®

FILTERQUICK® 30

FILTERQUICK® ELECTRIC FRYERS WITH
AUTOMATIC FILTRATION



The Frymaster FilterQuick 30 delivers full-size frying performance with a 30-lbs. oil capacity, using 40% less oil and 10% less energy than traditional 50-lbs. models. With automatic filtration, automatic top off, a touchscreen controller, and optional oil quality sensor (OQS), it's built for efficiency, consistency, and lower operating costs.

FQ4000 easyTouch Controller: The durable touchscreen controller simplifies cooking and filtering operations with features like programmable recipes, oil quality monitoring, and cloud connectivity.

Automatic Top Off (ATO): Maintains proper oil levels automatically throughout the day, improving frying consistency and reducing manual labor.

Built-in, Automatic Filtration with Optional Oil Quality Sensor (OQS): Simplifies oil management with push-button filtration and offers real-time oil health monitoring when paired with the optional OQS—extending oil life and maintaining optimum food quality.

Save Energy with Eco Mode: Eco Mode reduces idle energy consumption during low demand periods, helping operators lower energy costs and operate more efficiently.

Durable, Energy-Efficient Heating Elements: Frymaster's proprietary self-standing, swing-up, flat bar, low-watt density heating elements provide efficient heat transfer and long service life, contributing to the fryer's overall energy efficiency.

Project _____

Item _____

Quantity _____ CSI Section 11400 _____

Approval _____ Date _____

MODELS

- ☐ 2FQE30U
- ☐ 3FQE30U
- ☐ 4FQE30U

CONTROLLERS

- ☐ FQ4000 easyTouch®
(standard)

OPTIONS / ADD-ONS

- ☐ Basket lifts
- ☐ Spreader cabinet
- ☐ Oil Quality Sensor (OQS)
- ☐ KitchenConnect communication capability

SPECIFICATIONS

OIL CAPACITY	30-lbs. (15 liters) PER FRYPOT
FRYING AREA	13" x 14" x 3.75" (33 x 36 x 9.5 CM) PER FRYPOT
POT TYPE	Open Pot
PLUG	DOMESTIC NEMA 15-60P OPTIONAL
POWER	14 KW PER FRYPOT
STANDARD FEATURES	▪ Proprietary, self-standing heating elements ▪ Deep cold zone ▪ Center-mounted RTD 1° action temperature probe ▪ Built-in, automatic filtration with rear oil flush ▪ 8 GPM pump ▪ Automatic Top Off ▪ Bulk oil (disposal & fresh fill) ▪ Innovative safety features ▪ Independent frypot construction ▪ Stainless steel frypot, door, and cabinet sides
STANDARD ACCESSORIES	▪ (2) Twin baskets PER FRYPOT ▪ Basket hangers ▪ Basket support racks ▪ Frypot covers ▪ One-sided splash shield ▪ Jug-in-Box (JIB) holder ▪ Filter starter kit ▪ Anchor strap and chain restraint kit ▪ Adjustable casters

Liter conversions are for liquid shortening @ 70° F



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WELBILT
an All Group Company

REVISED SPRING 2026

DIMENSIONS	MODEL	OIL CAPACITY PER FRYPOT	OVERALL SIZE			DRAIN HEIGHT
			WIDTH	DEPTH	HEIGHT	
	2FQE30	30-lbs. (15 liters)	31.5" (79.9 cm)	31.6" (80.3 cm)	45.3" (115.1 cm)	12.2" (31 cm)
	3FQE30		47.1" (119.6 cm)			
	4FQE30		62.7" (159.2 cm)			

CRATED	MODEL	WEIGHT	WIDTH	DEPTH	HEIGHT	CU. FT.	CLASS
	2FQE30	535-lbs. (243 kg)	38" (97 cm)	44" (111.8 cm)	53" (134.6 cm)	52	77.5
	3FQE30	667-lbs. (303 kg)	53" (135 cm)			72	
	4FQE30	875-lbs. (397 kg)	70" (178 cm)		55" (139.7 cm)	95	

Information is APPROXIMATE and may vary at time of shipment due to options/add-ons

POWER	REGION	kW	ELEMENTS PER FRYPOT			CONTROLS PER FRYPOT	FILTER PER FRYPOT	BASKET LIFTS PER FRYPOT
			VOLTAGE	*SINGLE PHASE	***3 PHASE			
	DOMESTIC	14	208V 240V 480V	67 A 58 A	39 A 34 A 17 A	1 A 1 A 120V 1 A	5 A 4 A 120V 8 A	2 A 2 A 120V 3 A
	EXPORT	14	220/380V 230/400V 240/415V	—	22 A 21 A 20 A	1 A	4 A	2 A

*1 PH/2 Wire/Plus Ground Wire; ***3 PH/3 Wire/Plus Ground Wire

Plug is optional on all units shipped with a cord. Canada is an exception; and cord, where available, must have a plug attached.

Cord length and gauge as well as plug type and style available vary depending upon fryer model, voltage, kW, destination, and customer specifications. Consult local codes or contact factory.

CLEARANCE INFORMATION

Front: 36" (91.4 cm) for servicing and proper operation.

Sides & Rear: 6" (15.2 cm) from any combustible material.

VENTILATION REQUIREMENTS

When installing any fryer, NFPA Standard No. 96 must be strictly followed.

NOTES

- **DO NOT CURB MOUNT**
- One cord is provided per full on 3 phase units.—Single phase units must be field wired. No cord or plug provided. Check electrical codes for proper supply line sizing.
- Controller, filter pump and basket lifts are powered by element voltages except for 480V fryers.
- All 480 volt models are provided with separate 120V cord and plug for filter pump, controller, and/or basket lifts.

HOW TO SPECIFY

Electric or gas, gas type (if applicable), pot type, energy output, oil capacity, number of frypots, controller, filtration type, and optional feature(s).

WARRANTY

Frypot

1st year: Parts + Labor

2nd year: Parts Only

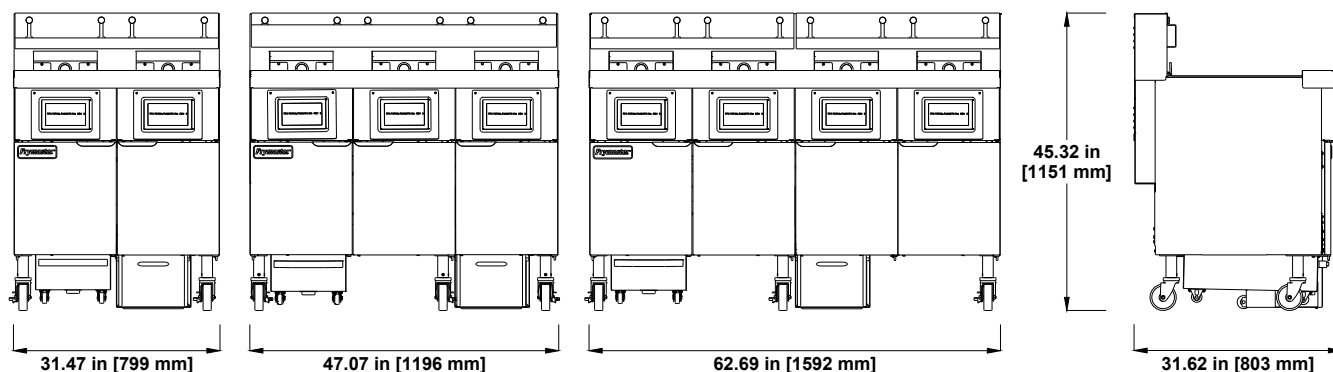
Controller

2 years: Parts + Labor

All Other Parts

1st year: Parts + Labor

2nd year: Parts Only



Frymaster reserves the right to make changes to the design or specifications without prior notice.

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