

**NEW**

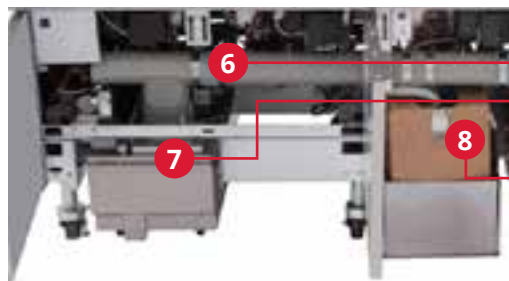
# FilterQuick®

with FQ4000 easyTouch® Controller  
Filtration and Optional  
Oil Quality Sensor

## Gas Fryers

Fingertip Filtration Plus:

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



- 1. 30-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® Controller** has operation management features that monitor and help control food quality, oil life, and equipment performance. Offers configurable and customizable recipe management, and is 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, speeding 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** 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 fryers exceed ENERGY STAR® guidelines for high efficiency and are part of the Welbilt EnerLogic® program