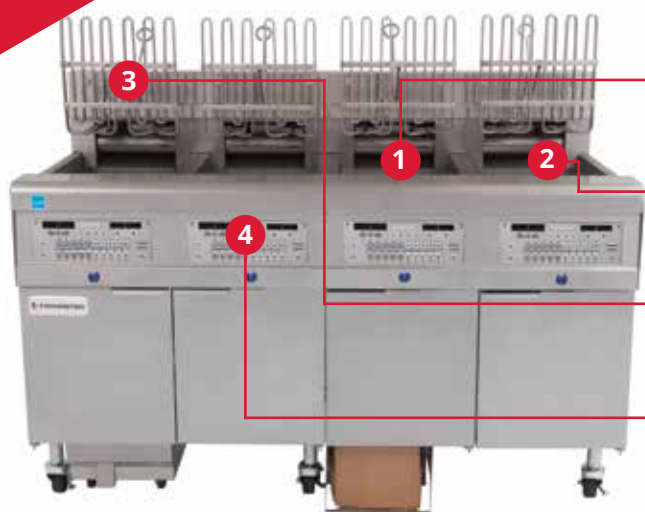


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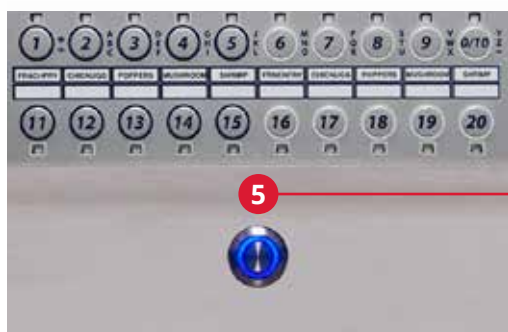
FilterQuick® with Automatic Filtration and Optional Oil Quality Sensor

Fingertip Filtration Plus:

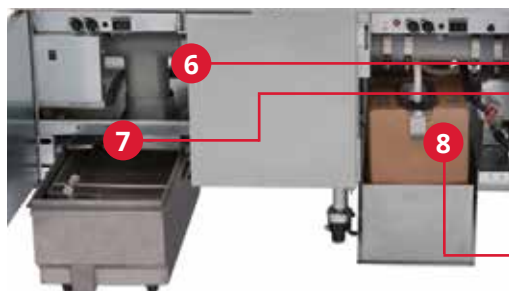
40% Less Oil, 10% Less Energy, Outstanding Results



- 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. Safe, self-standing heating elements** ensure industry leading energy efficiency, and sealed rotation housing protects against oil migration.
- 4. SMART 4U® 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.



- 5. Fingertip, closed cabinet, fully-automatic filtration** starts with push-button ease. It makes caring for the oil and optimizing food quality simple
 - 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 frypot begins heating as soon as a safe level of oil returns to the frypot to speed return to set temperature.
 - The pump is protected from bulk oil connection dead heading.



- 6. Optional oil quality sensor** monitors the oil's health and advises when to discard. No more guesswork.
- 7. Innovative safety features** offer proprietary advantages over other fryers – prevent simultaneous vat filtrations.
- 8. Oil Attendant® auto fill 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