

FQG80T FilterQuick® 80 Gas Fryers

Models

☐ 2FQG80T

☐ 3FQG80T



- FilterQuick® fully-automatic filtration
- FQ4000 easyTouch® controller
- 80-lb. oil capacity
- Oil Quality Sensor (OQS)

Standard Features

- Large 80-lb. capacity gas fryer
- Btu/hr. input: Domestic 125,000 (31,486 kcal) (36.6 kw); CE 115,000 (28,967 kcal) (33.7 kw)
- 18" x 18" x 4 3/4" (45.7 x 45.7 x 10.8 cm) cooking area
- FQ4000 easyTouch® controller makes cooking and filtering simple and intuitive. Fry station management features monitor and help control food and oil quality, oil life and equipment performance.
- Safety float switch
- 1" (2.5 cm) NPT one-piece gas manifold
- Stainless steel frypot, door and sides
- 8GM pump with 1/3 HP motor
- 3" (7.6 cm) round drains and downspout
- Closed cabinet, automatic 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.
- Twin baskets
- Safety drain reset
- 1-1/2" (3.8cm) full port drain valve
- Rear oil disposal
- Front discharge with 6' washdown hose
- Oil Quality Sensor (OQS) monitors the health of the oil and indicates with great precision the true point that oil needs to be discarded.
- KitchenConnect® communication capability
- Splash shield

Specifications

Designed to handle high production demands of a varied menu while conserving space, energy and oil.

FilterQuick® 80 Series I gas fryer is the ultimate, high-production, fryer within the FilterQuick® platform, offering a large 80-lb. (40 liter) capacity with an 18" x 18" x 4 3/4" (45.7 x 45.7 x 10.8 cm) cooking area.

The FQ4000 easyTouch® touchscreen controller puts basic recipe and menu creation at your fingertips. Additional recipe features are available via our menu creation tool to add product images and translated product names to recipes. The KitchenConnect® Cloud-based service can enhance the speed and frequency of updating new menus for "Limited Time Offers" that can be adopted immediately for execution in the kitchen. The controller has intuitive functions requiring minimal training to operate.

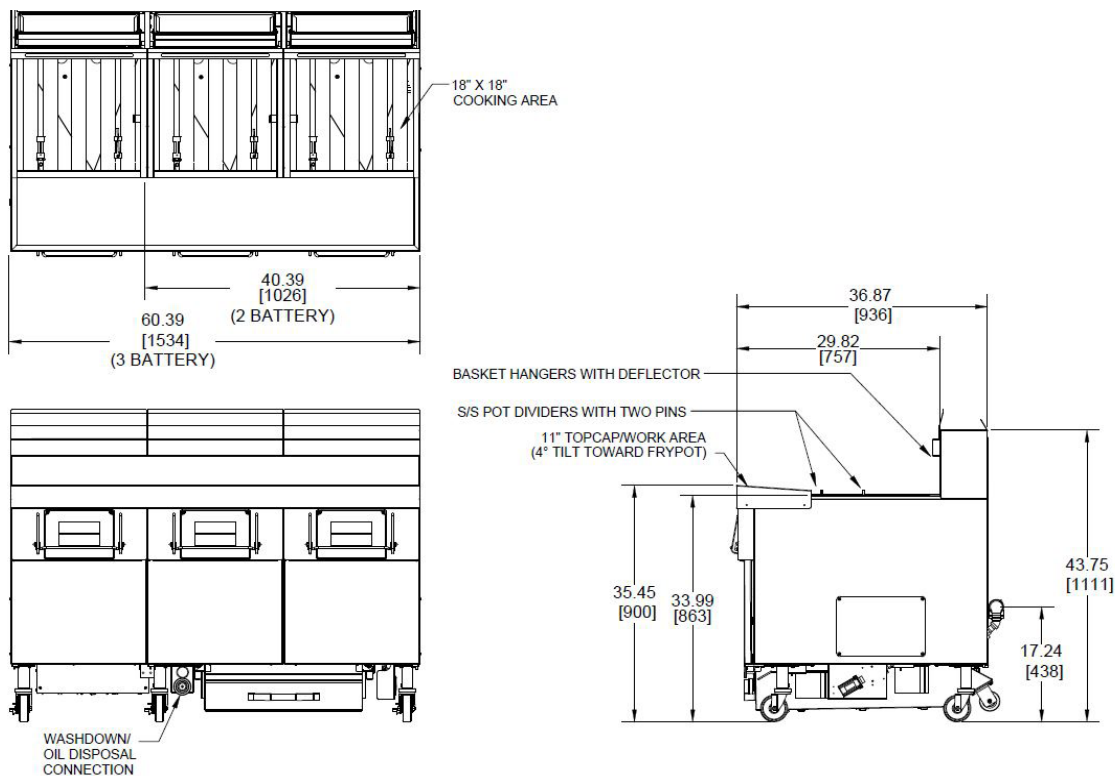
The easy-to-use, closed cabinet fully-automatic filtration (AF) system encourages more frequent filtering, which extends oil life and ensures consistent, great-tasting food. The AF is operated with the push of a button from the front of the fryer with no doors to open.

An 8GPM pump makes filtering fast, safe, and convenient which encourages frequent filtering that extends the useful life of oil. The filter pan and pre-screen filter have been designed to accommodate heavy sediment products such as fresh-breaded chicken.

Crumbs and sediment from the frying area are trapped in the wide cold zone where they do not carbonize and contaminate the oil or cling to fried foods. The frypot design is a sloped bottom with multiple oil return ports sequentially controlled to funnel a high pressure oil spray that creates an effective wash down.



All necessary certifications will be in place prior to production



DIMENSIONS

MODEL NO.	OIL CAPACITY	OVERALL SIZE (CM)*			APPROXIMATE SHIPPING INFORMATION**					
		WIDTH	DEPTH	HEIGHT	WEIGHT	CLASS	CU. FT.	DIMENSIONS (CM)		
2FQG80T	80lbs (40 liters) per frypot	40-3/8" (102.6)	36-7/8" (93.6)	43-3/4" (111.1)	510lbs (231kg)	77.5	56	42" (106.7)	44" (111.8)	52-1/2" (133.4)
3FQG80T	80lbs (40 liters) per frypot	60" (152.4)	36-7/8" (93.6)	43-3/4" (111.1)	814lb (369 kg)	85	72.9	70" (177.8)	44" (111.8)	52-1/2" (133.4)

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

POWER REQUIREMENTS

DESTINATION	BASIC DOMESTIC	CONTROLS/ FRYPOT	FILTER
Domestic	2FQG80	120V 1A	120V 6.6A
	3FQG80	120V 1A	120V 6.6A
Export	X2FQG80	230V 1A	230V 2.5A
	X3FQG80	230V 1A	230V 2.5A

NOTES

- One NEMA 5-15P cord is provided.
- Please specify: Natural or LP gas; altitude if between 2,000-6,000 feet (610-1,829 meters).

CLEARANCE INFORMATION

A minimum of 24" (61 cm) should be provided at the front of the unit for servicing and proper operation, 6" (15.2 cm) between the sides and rear of the fryer to any combustible material.

HOW TO SPECIFY

The following description will assist with ordering the features desired for this equipment:

2FQG80T Battery of two 125,000 Btu/hr. (CE: 115,000 Btu/hr.) gas fryers with easyTouch® touchscreen controller and built-in, automatic filtration.