



FQE80U FilterQuick® 80 Series I Electric Fryers

Models

□ 2FQE80U □ 3FQE80U



Model Shown:
2FQE80U

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

Standard Features

- 18" x 18" x 4 3/8" (45.7 x 45.7 x 11.1 cm) frying area per frypot uses 80 lbs. (40 liters) of oil and cooks two twin baskets of food at the same time
- 17 kw input per frypot meets high production demands of a varied menu
- 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.
- Proprietary, self-standing, swing-up, flat-bar low-watt density long-life heating elements
- Closed cabinet, automatic filtration with rear oil flush puts filtration where it's most convenient to operate, right on the front of the fryer.
- Oil Quality Sensor (OQS) monitors the health of the oil and indicates with great precision the true point that the oil needs to be discarded
- Front discharge with 6' washdown hose
- High energy efficiency and production capacity
- Easy buttons
- Robust, RTD 1° compensating temperature probe
- Stainless steel frypot, door and cabinet sides
- Sturdy stainless steel basket hangers
- Splash shield
- Innovative safety features offer proprietary advantages over other fryers -- prevent simultaneous vat filtrations.
- KitchenConnect® communication capability

Specifications

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

FilterQuick® 80 Series I electric 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 3/8" (45.7 x 45.7 x 11.1 cm) cooking area.

Frymaster's electric fryers are enhanced for industry-leading efficiency, convenience and serviceability. The fryers are no exception with an ASTM energy efficiency of 83%. The versatile, high-production electric fryers have the ability to produce 84 lbs. of French fries/hour. The spacious 18" x 18" (45.7 x 45.7 cm) frying area makes these units suitable for frying high-production capacity menu items such as bone-in chicken and other fresh-breaded products.

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.

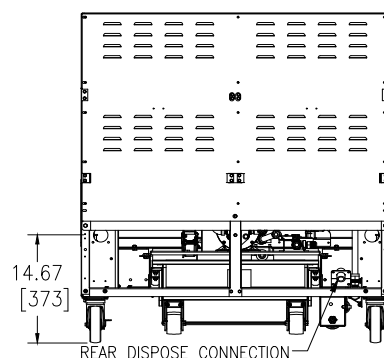
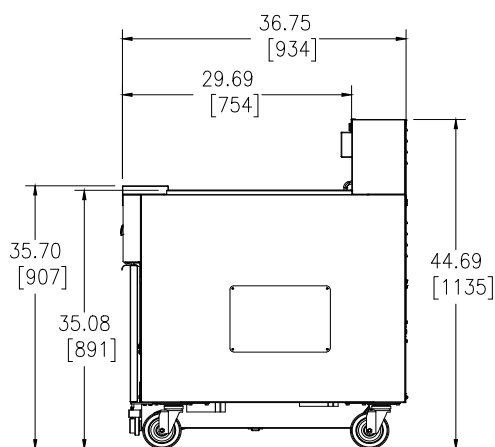
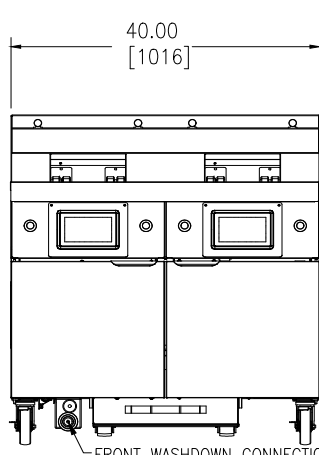
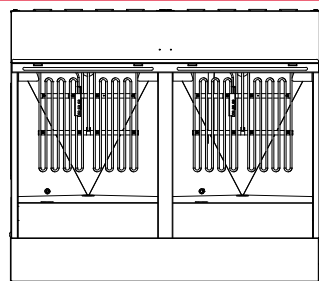
Frymaster's proprietary self-standing, swing-up, flat-bar, low-watt density, long-life heating elements and controls ensure industry-leading energy efficiency. The robust RTD, 1° compensating temperature probe, mounted on the elements, ensures precise temperature readings. The thermostat system minimizes temperature overshoot, maximizing oil life. It also compensates for variations in cooking loads, consistently producing high-quality food.

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 bottom of the frypots are sloped toward the front and are equipped with a large drain line so crew members can quickly flush out sediment and remove old oil.



FQE80 fryers meet ENERGY STAR® guidelines and are part of the Welbilt EnerLogic® program.





DIMENSIONS

MODEL NO.	OIL CAPACITY	OVERALL SIZE (CM)*			APPROXIMATE SHIPPING INFORMATION**					
		WIDTH	DEPTH	HEIGHT	WEIGHT	CLASS	CU. FT.	DIMENSIONS (CM)		
2FQE80U	80lbs (40 liters)	40" (101.6)	39 5/8" (100.5)	45 3/8" (114.9)	640lbs (308 kg)	85	52.3	53" (134.6)	44" (111.8)	54" (137.2)
3FQE80	80lbs (40 liters)	60" (152.4)	39 5/8" (100.5)	45 3/8" (114.9)	814lb (369 kg)	85	72.9	70" (177.8)	44" (111.8)	54" (137.2)

**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
		VOLTAGE	3 PHASE***		
FQE80	17	208V 240V 480V	48 A 41 A 21 A	1 A 1 A 120 V 1 A	5 A 4 A 120V 8 A

***PH/3 Wire/Plus Ground Wire

NOTES

- Plug is optional on all units shipped with a cord. Canada is an exception; and cords, where available, must have a plug attached.
- All 480V models are provided with a separate 120V cord and plug for filter pump and/or controller.

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:

2FQE80U Two 80-lb (40 liter) oil capacity electric fryers with 18" x 18" x 4 3/8" (45.7 x 45.7 x 11.1 cm) cooking area and easyTouch® controller.

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