Frymaster®

FQG30U

NEW!

FilterQuick® Oil-Conserving Gas Fryers with
Fully-Automatic Filtration (AF) and
Optional Oil Quality Sensor -- CE

Project _____
Item _____
Quantity _____
CSI Section 11400 _____
Approval _____
Date _____

Models

- ☐ 2FQG30U
- ☐ 2FQG30U1L
- ☐ 2FQG30U1R
- ☐ 2FQG30U2
- ☐ 3FQG30U
- ☐ 3FQG30U1L
- ☐ 3FQG30U1R
- ☐ 3FQG30U2L
- ☐ 3FQG30U2R
- ☐ 3FQG30U3
- ☐ 4FQG30U
- ☐ 4FQG30U1L
- ☐ 4FQG30U1R
- ☐ 4FQG30U2L
- ☐ 4FQG30U2R
- ☐ 4FQG30U3L
- ☐ 4FQG30U3R
- ☐ 4FQG30U4
- ☐ 5FQG30U
- ☐ 5FQG30U1L
- ☐ 5FQG30U1R
- ☐ 5FQG30U2L
- ☐ 5FQG30U2R
- ☐ 5FQG30U3L
- ☐ 5FQG30U3R
- ☐ 5FQG30U4L
- ☐ 5FQG30U4R
- ☐ 5FQG30U5

- 40% less oil; 10% less energy
- FilterQuick® fully-automatic filtration
- SMART4U® 3000 Controller
- Optional oil quality sensor

Standard Features

- 30-lb. (15-liter) frypot with open-pot design requires 40% less oil to cook as much food as frypots almost twice its size, while using 10% less energy and producing less waste.
- Frying area 13" x 14" x 3-3/4" (33 x 36 x 9.5 cm) full frypot; 6" x 14" x 3-1/2" (15 x 36 x 8.9 cm) split frypot
- SMART4U® Technology
  - Oil Attendant® – automatically replenishes oil from Jug-in-box (JIB) conveniently located inside the fryer cabinet.
  - SMART4U 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.
  - Fingertip, closed cabinet, fully-automatic filtration with rear oil flush, puts filtration where it's most convenient to operate, right on the front of the fryer.
  - Optional integrated Oil Quality Sensor monitors the health of the oil and indicates with great precision the true point that oil needs to be discarded.
- Innovative safety features offer proprietary advantages over other fryers--prevent simultaneous vat filtrations
- Independent frypot construction of batteries makes it easy to repair or replace a frypot while maintaining continuous operation.

- Durable, infrared burners.
- Center-mounted RTD, 1° action thermostat
- Stainless steel frypot, door, and cabinet sides
- Casters
- Adjustable stainless steel JIB cradle
- Gas connection -- see chart on back
- Bottom splash shield
- Oil management package -- includes set-up for bulk oil and frypot covers

Options & Accessories

- ☐ Oil quality sensor
- ☐ DataLink™ -- wireless or USB fryer information transfer (reporting & menus)
- ☐ Basket lifts
- ☐ Spreader cabinet
- ☐ Front oil discharge precludes bulk rear oil discharge (must be specified when ordered)
- ☐ Sediment tray for full frypot only
- ☐ Fish plate for full frypot only
- ☐ Semi-solid/solid shortening heater
- ☐ Crisper tray
- ☐ Side splash shields
- ☐ Full basket
- ☐ Triplet basket(s)
- ☐ Stainless steel JIB box
- ☐ Elevated top-off container kit

Specifications

Frymaster's FQG30U gas fryers are the ultimate oil-conserving, high-performance fryers. As operators are pressured to do more with less, the FQG30U gas fryers help improve profit margins with labor and energy-saving features, contribute to green and sustainability initiatives, safeguard workers, and move toward healthier eating.

The open stainless steel frypot is easy to clean. These fryers reduce operating costs by using less oil, 30-lbs versus 50-lbs. Oil life is maximized with auto top-off (ATO) because the smaller frypot maintains a favorable ratio of fresh to used oil. Less oil to fill and longer times between fills saves operators well over 40% on their oil costs. The optional integrated Oil Quality Sensor monitors the health of the oil, indicating with great precision the true point that oil needs to be discarded. This ensures high food quality and optimal oil life. Monitoring complexity is reduced to a push of a button.

This savings helps meet consumer demand for healthier food choices and regulatory mandates to use trans fat-free oils by offsetting the higher cost of these oils. The COOL Mode feature reduces the temperature when the fryer is not in use and saves energy.

The new DataLink™ option allows operators to access vital frying and filtering data from the controller via a dashboard and to transfer menus to the controller either wirelessly or through USB.

DataLink puts information at your fingertips, making it possible to optimize frying profitability and practices.

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

The frypot is air cooled during filtration. This reduces the heat load on the oil so it lasts longer. Only one frypot filters at a time. Other frypots are held in queue, reducing risk of oil spills and worker injury.

Flexible filter reminders can be set by a global or an individual product count. The percentage of cooks remaining before a filter prompting can be checked at any time with a simple push of the filter button.

- **Gas 20 & Gas 25** = 70,990 Btu/hr. input (17,882 kcal/hr.) (20.8 kw) per full frypot;
  Gas 31 = 68,260 Btu/hr. (17,194 kcal) (20 kw) per full frypot
- **Gas 20 & Gas 25** = 35,495 Btu/hr. input (8,941 kcal/hr.) (10.4 kw) per split frypot;
  Gas 31 = 34,130 Btu/hr. (8,597 kcal) (10 kw) per split frypot

*Liter conversions are for liquid shortening @ 70° F.

Meets CE food contact requirements.

CE

Frymaster®

TOP VIEW

CORDSET

48.8 [1238] FILTER PAN REMOVAL

21.6 [549]

12.5 [316]

-A-

FRYER WIDTH CHART		
	-A-	
BATTERY	IN	MM
2	31.3	795
3	47.1	1195
4	62.5	1587
5	78.2	1986

BACK VIEW

11.5 [291]

6.2 [158]

1" NPT GAS CONNECTION

CORDSET LOCATION

17.3 [439]

6.5 [165]

DIMENSIONS INCHES / MM

FRONT VIEW

-A-

29.8 [757]

46.5 [1182]

36.5 [927]

PAN LID HEIGHT

10.1 [257]

8.3 [212]

SIDE VIEW

FQG30U Gas Connection Requirements	
No. of Fryers	Gas Connection Size (NPT)
2-4	One 1"
5	Two 1"
For Germany 1/2" NPT Per Frypot	
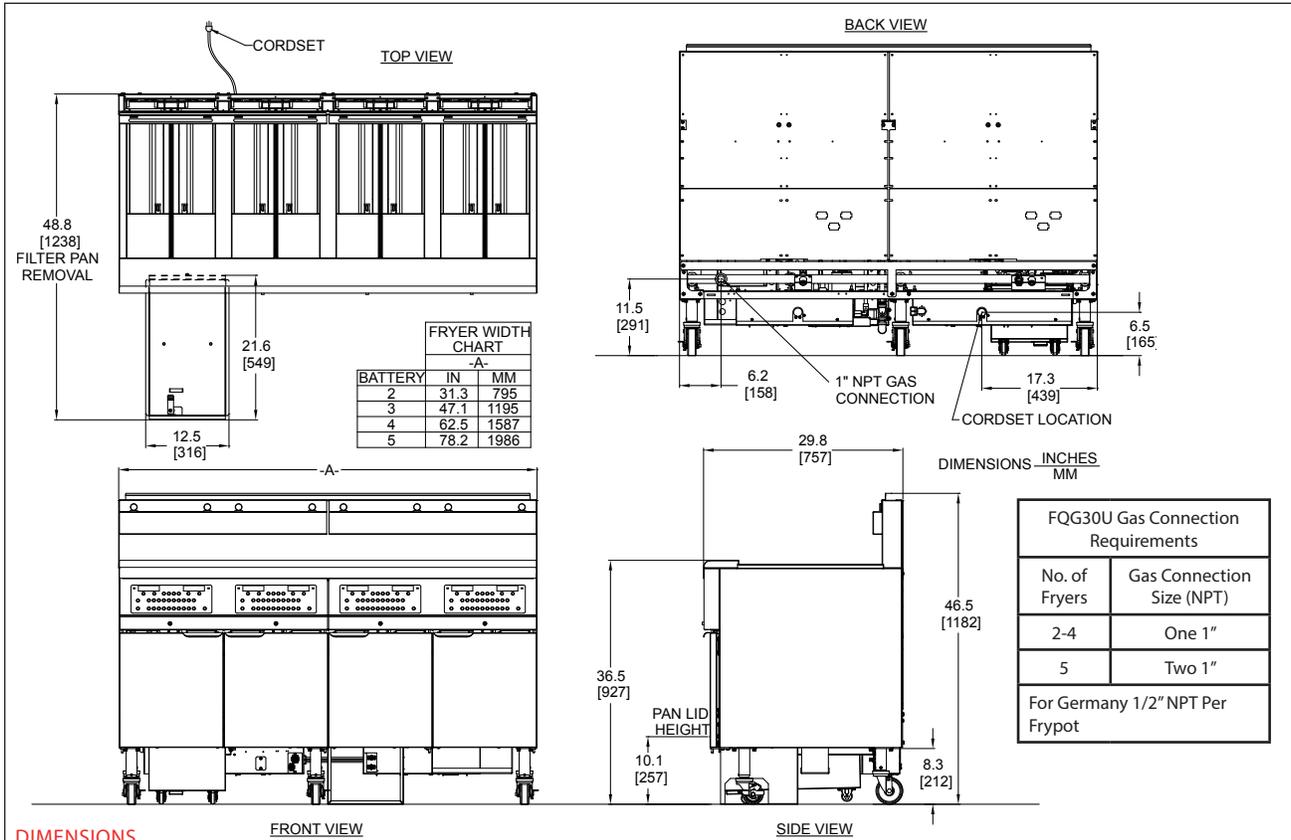
DIMENSIONS

MODEL NO.	OIL CAPACITY/ FRYPOT	OVERALL SIZE (cm)			NET WEIGHT	SHIPPING INFORMATION					
		WIDTH	DEPTH	HEIGHT		WEIGHT	CLASS	CU. FT.	DIMENSIONS (cm)		
									W	**D**	**H**
2FQG30U 2FQG30U SPLIT	30 lbs. (15 liters) 17 lbs. (8.5 liters) Split Frypot	31-1/4" (79.5)	29-7/8" (76)	46-1/2" (118)	500 (227 kg)	544 (247 kg)	77.5	52	38" (97)	44" (111.8)	53" (134.6)
3FQG30U 3FQG30U SPLIT		47-1/8" (119.5)			675 (306 kg)	723 (328 kg)		72	53" (135)		53" (134.6))
4FQG30U 4FQG30U SPLIT		62-1/2" (158.7)			858 (390 kg)	908 (412 kg)		98	70" (178)		55" (139.7)
5FQG30U 5FQG30U SPLIT		78-1/4" (198.6)			1,127 (511 kg)	1,171 (531.2 kg)		120	86" (218)		55" (139.7)

POWER REQUIREMENTS

MODEL NO.	BASIC CE			OPTIONS CE
	CONTROLS/ FRYPOT	FILTER	AUTO TOP OFF/FRYPOT	BASKET LIFTS/ FRYPOT
FQG30U	230V 1 A	230V 5 A	230V 1 A	230V 2 A

Available for natural gas and propane. Consult factory for other gasses.
Liter conversions are for liquid shortening @ 70° F.
Contact Customer Service at 1-800-221-4583 inside USA; +1-318-865-1711 outside USA.

NOTES
- 5 ft. (1.5 m) grounded cord set provided on Domestic fryers.
- 8 ft. 10 " (2.7 m) grounded cord set provided on Export/CE fryers.
- 1-1/2" (3.8 cm) kitchen main manifold gas supply line required. Gas inlet size (I.D.) should be no smaller than that provided for connection to the fryers. See service manual and/or plumbing codes for proper pipe sizing. Recommended minimum store manifold pressure to be 6" W.C. for natural gas and 11" W.C. for L.P. gas. Check plumbing codes for proper supply line sizing to attain burner manifold pressure of 3.0" W.C. natural or 8.25" W.C. L.P.

- **DO NOT CURB MOUNT**

CLEARANCE INFORMATION
- A minimum of 24" (61.0 cm) should be provided at the front of the unit for servicing and proper operation, and 6" (15.2 cm) between the sides and rear of the fryer to any combustible material.

HOW TO SPECIFY
FQG30U High-efficiency, oil-conserving, 30-lb. open frypot gas fryer with Auto Top-Off, 3000 controller, Auto Filtration and optional oil quality sensor, casters and stainless steel frypot, door, and cabinet sides.

MODEL NO. EXPLANATION: #FQG30UACQDHIJJ

#	=	# of vats	A	=	# Split Vats: 0
FQ	=	FilterQuick	C	=	Location of splits: 0
G	=	Fuel Type: Gas	Q	=	Fully-automatic
30	=	30 lbs.			Filtration with ATO
U	=	Vat Type: Open	D	=	FQ Controller

H	=	Spreader
I	=	Basket lifts
JJ	=	Fuel Type: NG, PG, BU

Manitowoc Foodservice