



FilterQuick® with Oil Quality Sensor (OQS)



A revolution in Fry Station Management

The only fryer on the market that tells you when to change your oil, enabling superior food quality and reduced operating costs.

With the world's first fryer to have fully-automatic filtration (AF) and an optional integrated oil quality sensor (OQS), Frymaster again leads the way.



Welcome to the future of frying: Frymaster FilterQuick with OQS

Fully-automatic filtration. Auto top-off. Plus an optional integrated oil quality sensor—all-in-one amazing fryer. Put them together, and you'll see fryer operation costs decrease, food quality and consistency improve, and worker safety enhanced through a reduction in oil handling. **The future of frying is here today.**

Filter on the fly in 4 minutes or less

Fully-automatic filtration maximizes oil life and puts quality and safety at your fingertips.

Keep oil fresher longer

Auto Top-Off (ATO) Senses oil levels and adds more when needed. No more heavy containers to lift and pour into hot oil.

Know when to change the oil

The integrated oil quality sensor eliminates guesswork and lets you know when to discard the oil.

Bulk oil ready when you are

Bulk oil addition can be done at any time, further reducing oil handling and waste management.

Safety features are unmatched

Safer frying, filtering, cleaning and oil disposal are all built-in.



Oil life extension (2-3 times) makes a quick and attractive ROI.

The world's first built-in Oil Quality Sensor

The world's first integrated oil testing system built right in.

How do you determine the quality of your oil? Color? Test strip results? Age? Discarding oil at the right time controls costs.

You need a testing method that you can rely on to avoid changing oil too early ---or too late! With the push of a button, the **FilterQuick's OQS** puts an end to the guesswork. The optional oil quality sensor measures contaminants in the oil, precisely indicating when to discard it. As a result, you can produce consistent, high quality food.

- Fully-automatic
- Safer, easier & more accurate than manual methods
- Method approved by regulatory agencies

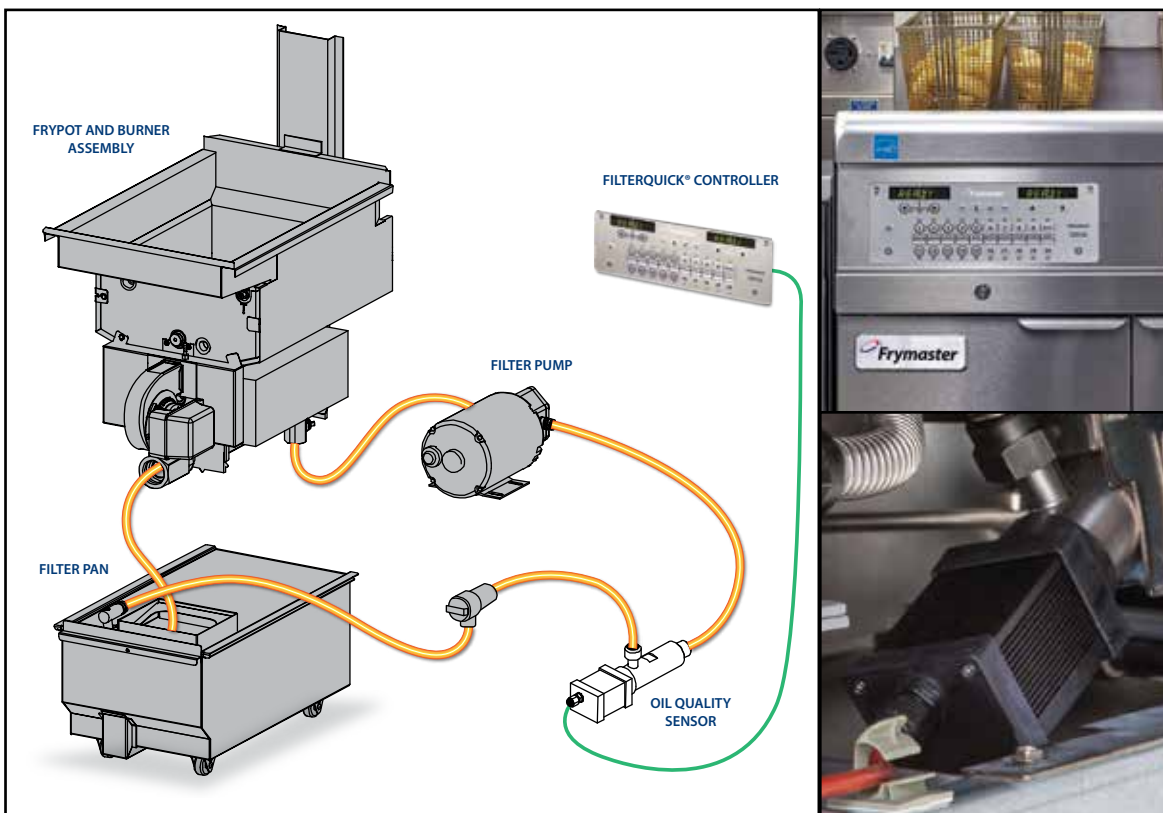


Manual Sensor



Integrated OQS

How the Oil Quality Sensor works



"The integrated sensor takes all the guesswork out of deciding when to change the oil." – Global customer

Auto Filtration System (AF)

Great fried food relies on high quality cooking oil.

Consistent high quality keeps customers coming back for more!

Nothing extends oil life and preserves food quality better than regular filtration. The easy-to-use, closed cabinet automatic filtration (AF) system allows for more frequent filtering with the push of a button—no doors to open.

- **Fully automated**
Employees can focus on other duties.
- **Filter pump agitates oil before draining**
Crumbs are lifted for speedy removal.
- **Filter pump is protected against dead heading**
Pressure sensor disables pump if needed.
- **Gas frypot is air cooled during filtration**
Reduces residue build up on the frypot.
- **Frypot reheats as soon as safe oil level is reached**
Quick return to set temperature.



Auto Top OFF (ATO)

Auto top-off (ATO) keeps oil fresher longer.

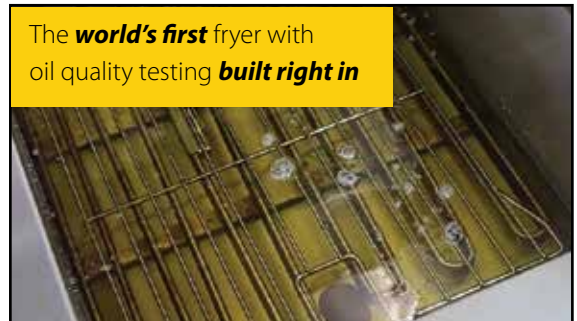
No more heavy top-off jugs to lift or oil to pour into a hot frypot.

The Oil Attendant® auto top-off (ATO) feature continually measures the oil level in the frypot and replenishes oil as needed. Refilling automatically keeps oil at optimal levels.

NO MORE:

- splashes & spills
- lifting & pouring
- disruption of cooking to fill
- worry that cook quality will be compromised
- decisions about when to fill

The **world's first** fryer with
oil quality testing **built right in**



Many agree: there is no better value in a fryer on the market today.

Lower your TOTAL cost-to-fry

FilterQuick delivers savings in the most profit-sensitive areas:

Oil needed to fill the fryer

Cost to replace oil

Energy needed to heat the oil

Workers needed to operate the fryer

+

= **Total cost-to-fry**

The two main ingredients of foodservice profitability:

- Loyal customers and cost management
- High quality fried foods and lower operating costs
 - **FilterQuick delivers both**

OIL SAVINGS

UP TO
\$500/MONTH
[\$6,000/YEAR]

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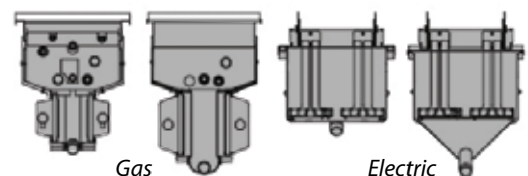
Use less oil

Savings quickly add up.

Success is measured by efficiency and performance. The Frymaster FilterQuick 30-lb oil fryer takes 40% less oil to refill than 50-lb fryers while still matching output and performance.

Automated filtration and auto top-off keeps the oil fresh longer – leading to maximum oil life, less energy-use and increased cost savings. The optional oil quality sensor means oil is only changed when it needs to be – potentially saving you thousands per year.

Ultimate control over your frying process pays off. Your customers will notice the difference and so will your bottom line.



Same production using 40% less oil

Fry Station Operations: SMART4U® controller

Produce great tasting food—every time.

The full-featured FilterQuick SMART4U controller helps you maintain consistency by monitoring oil quality and oil life. Equipment performance is optimized and cooking is controlled so that every cook cycle produces the same great tasting results.



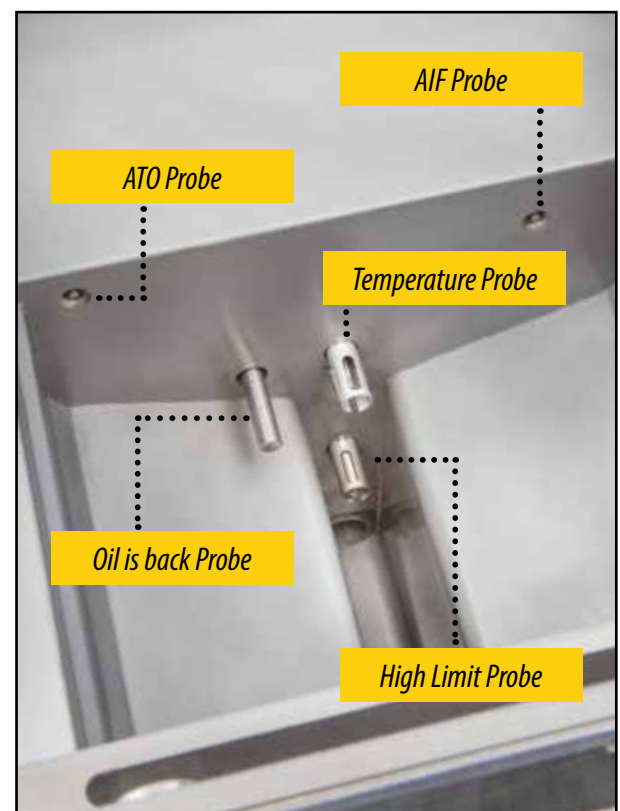
- 20 fully programmable cook buttons handle the needs of a varied menu.
- Alternate language toggle accommodates crews of different nationalities.
- Guided oil management functions assure safety and correct execution.
- Auto adjustment of cook time to load size delivers consistent, high-quality food, no matter who's cooking.
- COOL mode reduces heat stress on oil, energy use and heat in the kitchen.
- INSTANT ON provides immediate cooking recovery.
- Monitors oil level, oil life, cook counts and fryer performance.

Rely on advanced safety technology

Protective sensors and probes safeguard fryer operators and operations

Safeguarding both the operation and those that work there. Frymaster FilterQuick fryers include innovative safety features which offer advantages over others.

- Filter pan sensor prevents overfilling or accidental drain opening.
- Frypot probe determines when enough oil is back to safely begin reheating the oil (gas models).
- Self-standing elements and lift handles stay safely out of the way (electric models).
- Safety technology ensures only one frypot can drain at a time.
- Pump is protected from dead heading when using bulk oil.
- Open frypot design allows for safe access to every inch of the frypot.



The Frymaster Advantage: 80 years of industry leadership Trusted. Proven. Preferred by frying experts worldwide.

Conserving oil. Conserving energy. Improving safety. With a proud tradition of providing first-to-market oil management innovation, Frymaster knows commercial frying and has helped the world's chains adopt innovative frying technologies. From built-in filtration in the 1970's to low oil volume cooking in the 2000's, Frymaster has continuously raised the bar for efficiency, safety and reliability. And the industry agrees, voting Frymaster "Best in Class" for 15 consecutive years. Today, Frymaster's focus on automation continues to expand from automated oil top-off and filtration to automated oil quality monitoring.

More ENERGY STAR® certified models than any other fryer manufacturer

Frymaster gas fryers are designed to meet a broader range of frying needs than any other manufacturer. Plus many models exceed ENERGY STAR guidelines, qualifying for energy savings rebates.

Frymaster electric fryers models have proprietary self-standing, low-watt density, long-life elements that deliver outstanding energy efficiency. All exceed ENERGY STAR guidelines.

Frymaster: a leading advocate of oil conservation

With the world's first fryer to have fully-automatic filtration (AF) and an optional integrated oil quality sensor (OQS), Frymaster again leads the way.

Nothing maintains food and oil quality better than routine oil filtration and fryer cleaning. And no one makes these tasks easier than Frymaster.

Frymaster's patented Oil Quality Sensor takes the guesswork out of oil testing and management and is available as a FilterQuick option.

We build and service foodservice kitchens by understanding the foodservice business from the ground up. We feed our customers' business with operational insights, global foodservice trends, culinary expertise, outstanding aftermarket service and innovative ideas to keep their business healthy. Our unmatched portfolio of leading brands delivers state-of-the-art equipment and full kitchen systems built on operational understanding. This knowledge is why Manitowoc Foodservice is the only foodservice equipment company that can say we are **Fluent in Foodservice**.

Our best in class brands include: Cleveland, Convotherm®, Dean®, Delfield®, Frymaster®, Garland®, Kolpak®, Koolaire®, Lincoln, Manitowoc® Beverage Systems, Manitowoc® Ice, Merco®, Merrychef®, Multiplex®, RDI Systems, Servend®, U.S. Range & Welbilt®



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