

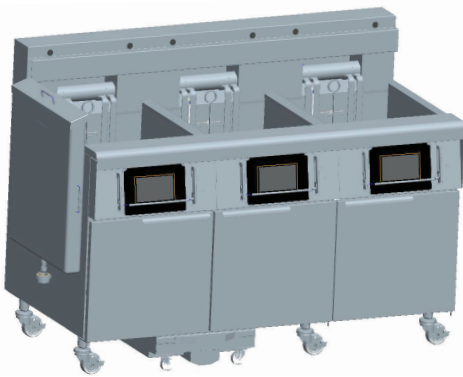
Project	_____
Item	_____
Quantity	_____
CSI Section 11400	_____
Approval	_____
Date	_____

FQE60U FilterQuick® 60 Series I Oil Conserving Electric Fryers

Models

 1FQE60U

 2FQE60U

 3FQE60U


Model Shown:
3FQE60U

- FilterQuick® fully-automatic filtration
- FQ4000 easyTouch® controller
- 63-lb oil capacity
- Optional Oil Quality Sensor (OQS)
- Shown with optional ATO saddle

Standard Features

- 18" x 14" x 3-3/4" (45.7 x 35.6 x 9.5 cm) frying area per frypot uses 60 lbs. (30 liters) of oil and cooks three 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
- High energy efficiency and production capacity
- Robust, RTD 1° compensating temperature probe
- Stainless steel frypot, door and cabinet sides
- Sturdy stainless steel basket hangers
- Fingertip, 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.
- Bulk Oil

Options & Accessories

- Optional Oil Quality Sensor (OQS) monitors the health of the oil and indicates with great precision the true point that oil needs to be discarded.*
- Optional Auto Top-Off (ATO) feature maximizes oil life because the frypot maintains a favorable ratio of fresh to used oil.*
- Optional KitchenConnect communication capability.*

*Must check with factory for optional add-on features.

Specifications

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

FilterQuick® 60 Series I electric fryer is the ultimate, high-production, oil-conserving fryer family within the FilterQuick platform, offering large 63-lb (31 liter) capacity with an 18" x 14" x 3-3/4" (45.7 x 35.6 x 9.5cm) cooking area. The ability to cook three baskets of food in an 18" x 14" x 3-3/4" cooking area, while allowing for reductions in the footprint space, oil use and energy use over the industry standard 50-lb fryers.

A two battery FQE60 can do the work of three standard fryers. The savings add up quickly using 15-20% less oil, upwards of 33% less energy, and 10-15% less space.

The FQ4000 easyTouch® touchscreen controller has a recipe library that accommodates automated product images and can be loaded via the fryer's USB port. The optional 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 preserves oil life and ensures consistent, great-tasting food. The AF is operated with fingertip ease from the front of the fryer with no doors to open.

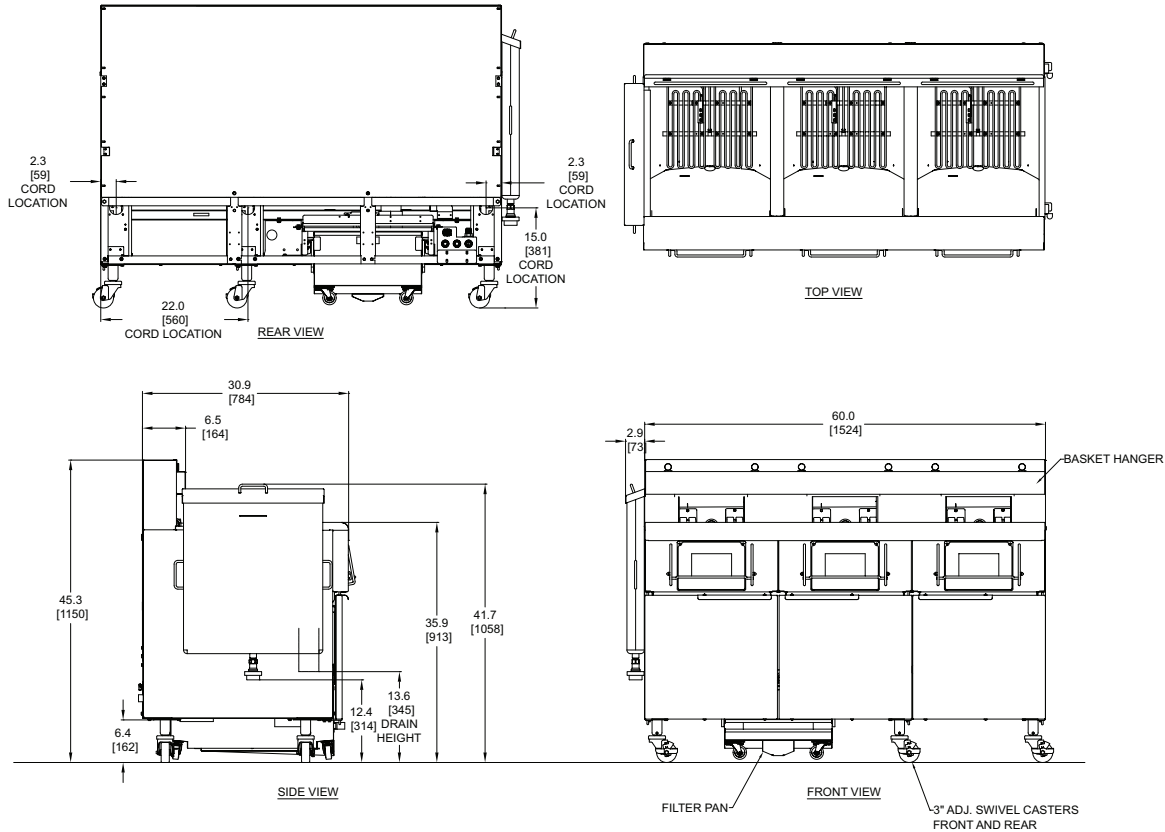
Frymaster's proprietary self-standing, swing-up, flat-bar, low-watt density, long-life heating elements and controls ensure industry-leading energy efficiency. The robust RTD, 1° compensating temperature probe, mounted on the elements, ensures precise temperature readings. The thermostat system minimizes 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.



FQE60 fryers meet ENERGY STAR® guidelines and are part of the Welbilt EnerLogic® program.




DIMENSIONS

MODEL NO.	OIL CAPACITY	OVERALL SIZE (CM)*			DRAIN HEIGHT	APPROXIMATE SHIPPING INFORMATION**					
		WIDTH	DEPTH	HEIGHT		WEIGHT	CLASS	CU. FT.	DIMENSIONS (CM)		
1FQE60U	63 lbs. (30 liters)	20" (50.8)	30-7/8" (78.4)	45-3/8" (114.9)	14-5/8" (37.2 cm)	w/o filter 255 lbs. (116 kg) w/filter 390 lbs. (177 kg)	85	34	W 28" (71.1)	D 42" (106.7)	H 50" (127)
2FQE60U	63 lbs. (30 liters) each frypot	40" (101.6)	30-7/8" (78.4)	45-3/8" (114.9)	11-1/2" (29.2 cm)	w/o filter 585 lbs. (265 kg)	77.5	72	53" (134.6)	44" (117.8)	53" (134.6)
3FQE60U	63 lbs. (30 liters) each frypot	60" (152.4)	30-7/8" (78.4)	45-3/8" (114.9)	11-1/2" (29.2 cm)	w/o filter 815 lbs. (370 kg)	77.5	98	70" (177.8)	44" (117.8)	55" (139.7)

* Without ATO saddle

**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***		
FQE60	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 480 volt models are provided with a separate 120 volt 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:

1FQG60T One 63-lb. (31 liter) oil capacity gas tube fryer with 18" x 14" x 3-3/4" (45.7 x 35.6 x 9.5 cm) cooking area and easyTouch controller.

2FQG60T Two or three 63-lb. (31 liter) oil capacity per frypot gas tube fryer(s) with 18" x 14" x 3-3/4" (45.7 x 35.6 x 9.5 cm) cooking area(s) and easyTouch controller(s) with built-in filtration.

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

 8700 Line Avenue
 Shreveport, LA 71106-6800
 USA

 Tel: 318-865-1711
 Tel: 1-800-221-4583
 Fax: 318-868-5987
 E-mail: info@frymaster.com

 www.frymaster.com
 7168 FQE60U
 Revised : 2/1/19