

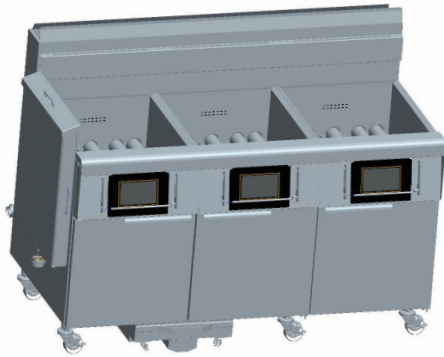
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 CSI Section 11400 \_\_\_\_\_  
 Approval \_\_\_\_\_  
 Date \_\_\_\_\_

# FQG60T FilterQuick® 60 Series I Oil Conserving Gas Fryers

## Models

 1FQG60T

 2FQG60T

 3FQG60T


Model Shown:  
3FQG60T

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

## 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 3 twin baskets of food at the same time
- 119,000 Btu/hr (29,975 kcal/hr.) (34.9 kw/hr.) 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.
- Thermo-Tube heat-transfer system efficiently transfers energy into the oil, saving energy and extending oil life
- 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.

## 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 gas 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 FQG60 can do the work of three standard fryers. The savings add up quickly using 12-20% less oil, upwards of 50% less energy, and 11-15% 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" 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 and no doors to open.

Frymaster's Thermo-Tube heat transfer system with 6" vs. 4" diameter tubes provides superior heat-to-oil transfer that saves energy and extends oil life. The tubes have high-heat, stainless steel allow flow baffles that efficiently transfer the fryer's energy input to the surrounding oil. The durable baffles and reliable, built-to-last, high-efficiency burners keep maintenance to a minimum.

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.

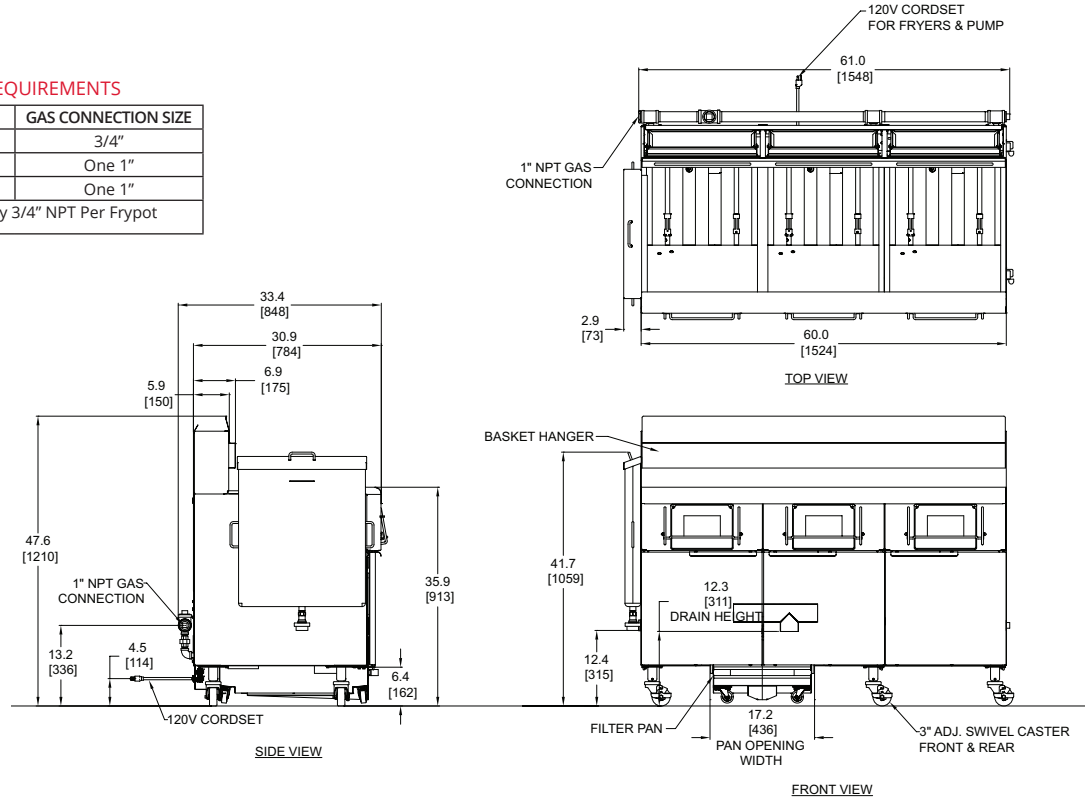


FQG60 fryers meet ENERGY STAR® guidelines and are part of the Wellbilt EnerLogic® program.

**GAS CONNECTION REQUIREMENTS**

MODEL	GAS CONNECTION SIZE
1FQG60T	3/4"
2FQG60T	One 1"
3FQG60T	One 1"

NOTE: For Germany 3/4" NPT Per Frypot


**DIMENSIONS**

MODEL NO.	OIL CAPACITY	OVERALL SIZE (CM)			DRAIN HEIGHT (CM)	SHIPPING INFORMATION					
		WIDTH (B)	DEPTH (C)	HEIGHT (A)*		WEIGHT	CLASS	CU. FT.	DIMENSIONS (CM)		
1FQG60T	63 lbs. (31 liters)	20" (50.8)	33-1/8" (84.1)	47-3/4" (121.3)	17-1/2" (44.5)	w/o filter 255 lbs. (116 kg) w/filter 390 lbs. (177 kg)	85	39.6	W 29" (73.7)	D 42" (106.7)	H 55" (139.7)
2FQG60T	63 lbs. (31 liters) each frypot	40" (101.6)	33-1/8" (84.1)	47-3/4" (121.3)	11-1/2" (29.2)	w/filter 645 lbs. (293 kg)	77.5	70.2	52-1/2" (133.4)	42" (106.7)	55" (139.7)
3FQG60T	63 lbs. (31 liters) each frypot	60" (152.4)	33-1/8" (84.1)	47-3/4" (121.3)	11-1/2" (29.2)	w/filter 900 lbs. (408 kg)	77.5	87.5	65-1/2" (166.4)	42" (106.7)	55" (139.7)

**POWER REQUIREMENTS**

MODEL NO.	CONTROLS/FRYPOT	FILTER
FQG60	120V 1 A 220V 1 A	120V 8 A 220V 5 A

**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® lane controller.

**2FQG60T/  
3FQG60T** 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® lane controller(s) with built-in filtration.

**NOTES**

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.

**POWER CORDS:** On 1 to 2 battery units, 1 power cord supplied  
On 3 to 4 battery units, 2 power cords supplied

Please specify: Natural or LP gas; altitude if between 2,000 - 6,000 feet (610 - 1,829 Meters).

**NOTE: 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.

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

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