

# Frymaster®

## FILTERQUICK® 100

FILTERQUICK® GAS FRYERS WITH  
AUTOMATIC FILTRATION



The FilterQuick 100 gas fryer is built for high-volume frying with a 100-lbs. oil capacity and a spacious vat ideal for bone-in chicken and fresh-breaded items. Its exclusive Thermo-Tube design and controlled flow diffusers maximize energy transfer into the oil, boosting performance while reducing waste. This powerhouse fryer delivers unmatched efficiency and production for demanding kitchen environments.

**Energy Efficiency that Translates to Savings:** Frymaster's Thermo-Tube design provides an additional 2" of tube height and 36% more heat transfer surface area. This reduces the heat per square inch on the oil by 22%, for more efficient heat transfer and longer lasting oil life.

**FQ4000 easyTouch Controller:** The durable touchscreen controller simplifies cooking and filtering operations with features like programmable recipes, oil quality monitoring, and cloud connectivity.

**Built-in, Automatic Filtration with Optional Oil Quality Sensor (OQS):** Simplifies oil management with push-button filtration and offers real-time oil health monitoring when paired with the optional OQS—extending oil life and maintaining optimum food quality.

**Optimized for Fresh-Breaded Frying & Easy Service:** The filter pan and pre-screen filter are built to handle heavy sediment from fresh-breaded products. Key service components, including the filter pan switch and transformer box, are conveniently accessible from the front of the fryer for streamlined maintenance.

Project \_\_\_\_\_

Item \_\_\_\_\_

Quantity \_\_\_\_\_ CSI Section 11400 \_\_\_\_\_

Approval \_\_\_\_\_ Date \_\_\_\_\_

**MODELS**

2FQG100T

3FQG100T

**OPTIONS / ADD-ONS**

Oil Quality Sensor (OQS)

Semi-solid shortening kit

**CONTROLLERS**

FQ4000 easyTouch®  
(standard)

SPECIFICATIONS	
<b>OIL CAPACITY</b>	100-lbs. (50 liters) PER FRYPOT
<b>FRYING AREA</b>	18" x 18" x 5.75" (45.7 x 45.7 x 15 CM) PER FRYPOT
<b>POT TYPE</b>	Tube
<b>GAS TYPE</b>	Natural Gas   Propane   Mix
<b>PLUG</b>	NEMA 5-15P
<b>POWER</b>	105,000 BTU/HR PER FRYPOT
<b>STANDARD FEATURES</b>	<ul style="list-style-type: none"> <li>▪ Thermo-Tube heat-transfer design</li> <li>▪ Wide cold zone</li> <li>▪ RTD 1° compensating temperature probe</li> <li>▪ Built-in, automatic filtration with rear oil flush</li> <li>▪ 8 GPM pump</li> <li>▪ Drain safety switch</li> <li>▪ Front oil disposal (with 6ft washdown hose)</li> <li>▪ Combination gas valve with regulator</li> <li>▪ Electronic ignition</li> <li>▪ Innovative safety features</li> <li>▪ 11" Plate shelf with marine edge</li> <li>▪ Stainless steel frypot, door, and cabinet sides</li> </ul>
<b>STANDARD ACCESSORIES</b>	<ul style="list-style-type: none"> <li>▪ (2) Twin baskets PER FRYPOT</li> <li>▪ Basket hangers</li> <li>▪ Basket support racks</li> <li>▪ Filter starter kit</li> <li>▪ Casters</li> </ul>

Liter conversions are for liquid shortening @ 70° F



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**WELBILT®**  
an All Group Company

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DIMENSIONS	MODEL	OIL CAPACITY PER FRYPOT (50 liters)	OVERALL SIZE			DRAIN HEIGHT
			WIDTH	DEPTH	HEIGHT	
	2FQG100T	40.3" (102.4 cm)	38.9" (98.8 cm)	46.1" (117.1 cm)	12.5" (317.5)	
3FQG100T	60.3" (153.2 cm)					

CRATED	MODEL	WEIGHT	WIDTH	DEPTH	HEIGHT	CU. FT.	CLASS
	2FQG100T	510-lbs. (231 kg)	42" (106.7 cm)	44" (111.8 cm)	52.5" (133.4 cm)	56	77.5
	3FQG100T	814-lbs. (369 kg)	70" (177.8 cm)			72.9	85

Information is APPROXIMATE and may vary at time of shipment due to options/add-ons

GAS REQ.	GAS TYPE	INC. GAS PRESSURE	POWER  105,000 BTU/HR PER FRYPOT
	NATURAL GAS	6" W.C.—14" W.C.	
	LIQUID PROPANE	9" W.C.—14" W.C.	
	MIXED GAS	11" W.C.—14" W.C.	

POWER	REGION	CONTROLS PER FRYPOT	FILTER PER FRYPOT	BASKET LIFTS PER FRYPOT
	DOMESTIC	1 A	8 A	—
	EXPORT	1 A	4 A	—

Plug is optional on all units shipped with a cord. Canada is an exception; and cord, where available, must have a plug attached.

Cord length and gauge as well as plug type and style available vary depending upon fryer model, voltage, kW, destination, and customer specifications. Consult local codes or contact factory.

GAS CONNECTION	
FRYPOTS	SIZE NPT
2-3	(1) 1"

#### CLEARANCE INFORMATION

**Front:** 36" (91.4 cm) for servicing and proper operation.

**Sides & Rear:** 6" (15.2 cm) from any combustible material.

#### VENTILATION REQUIREMENTS

When installing any fryer, NFPA Standard No. 96 must be strictly followed.

#### NOTES

- **DO NOT CURB MOUNT**

#### HOW TO SPECIFY

Electric or gas, gas type (if applicable), pot type, energy output, oil capacity, number of frypots, controller, filtration type, and optional feature(s).

- **Elevation:** Must specify elevation if between 2,000 – 6,000 ft. (Fryer may not perform at optimum levels above 6,000 ft.)

#### WARRANTY

##### **Frypot**

1st year: Parts + Labor

2nd - 10th years: Parts Only

##### **Controller**

2 years: Parts + Labor

##### **All Other Parts**

1 year: Parts + Labor

