

Frymaster®

FILTERQUICK® 80

FILTERQUICK® GAS FRYERS WITH AUTOMATIC FILTRATION



Built to meet the demands of busy kitchens, this ultimate 80-lbs. gas fryer combines high-output performance with a spacious design to handle a wide variety of menu items. Perfect for frying bone-in chicken and fresh-breaded favorites, it delivers the power and capacity needed for high-volume operations. Dependable and efficient, it's a must-have for kitchens that never slow down.

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

2FQG80T

3FQG80T

OPTIONS / ADD-ONS

Oil Quality Sensor (OQS)

Semi-solid shortening kit

CONTROLLERS

FQ4000 easyTouch® (standard)

SPECIFICATIONS	
OIL CAPACITY	80-lbs. (40 liters) PER FRYPOT
FRYING AREA	18" x 18" x 4.75" (45.7 x 45.7 x 10.8 CM) PER FRYPOT
POT TYPE	Tube
GAS TYPE	Natural Gas Propane Mix
PLUG	NEMA 5-15P
POWER	125,000 BTU/HR (CE - 33.7 KW NET) PER FRYPOT
STANDARD FEATURES	<ul style="list-style-type: none"> ▪ Thermo-Tube heat-transfer design ▪ Wide cold zone ▪ RTD 1° compensating temperature probe ▪ Built-in, automatic filtration with rear oil flush ▪ 8 GPM pump ▪ Drain safety switch ▪ Front oil disposal (with 6ft washdown hose) ▪ Combination gas valve with regulator ▪ Electronic ignition ▪ Innovative safety features ▪ Stainless steel frypot, door, and cabinet sides
STANDARD ACCESSORIES	<ul style="list-style-type: none"> ▪ (2) Twin baskets PER FRYPOT ▪ Basket hangers ▪ Basket support racks ▪ Filter starter kit ▪ Casters

Liter conversions are for liquid shortening @ 70° F



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DIMENSIONS	MODEL	OIL CAPACITY PER FRYPOT 80-lbs. (40 liters)	OVERALL SIZE			DRAIN HEIGHT 9.7" (24.6 cm)
			WIDTH	DEPTH	HEIGHT	
	2FQG80T	40.4" (102.6 cm)	38.3" (97.3 cm)	49.8" (126.5 cm)		
3FQG80T	60.4" (153.4 cm)					

CRATED	MODEL	WEIGHT	WIDTH	DEPTH	HEIGHT	CU. FT.	CLASS
	3FQG80T	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
	NATURAL GAS	6" W.C.—14" W.C.	125,000 BTU/HR (CE - 33.7 KW NET) PER FRYPOT
	LIQUID PROPANE	9" 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

