

# Frymaster®

## FILTERQUICK® 80

FILTERQUICK® ELECTRIC FRYERS WITH AUTOMATIC FILTRATION



Engineered for performance and efficiency, the FilterQuick 80 electric fryer delivers an impressive 83% ASTM energy efficiency while producing up to 84 lbs. of fries per hour. Its spacious design and high-output capacity make it the perfect solution for busy kitchens serving bone-in chicken and fresh-breaded favorites.

**Durable, Energy-Efficient Heating Elements:** Frymaster's proprietary self-standing, swing-up, flat bar, low-watt density heating elements provide efficient heat transfer and long service life, contributing to the fryer's overall energy efficiency.

**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.

Project \_\_\_\_\_  
 Item \_\_\_\_\_  
 Quantity \_\_\_\_\_ CSI Section 11400 \_\_\_\_\_  
 Approval \_\_\_\_\_ Date \_\_\_\_\_

**MODELS**

1FQE80U  
 2FQE80U  
 3FQE80U

**OPTIONS / ADD-ONS**

Oil Quality Sensor (OQS)  
 Spreader cabinet  
 Semi-solid shortening kit

**CONTROLLERS**

FQ4000 easyTouch® (standard)

SPECIFICATIONS	
<b>OIL CAPACITY</b>	80-lbs. (40 liters) PER FRYPOT
<b>FRYING AREA</b>	18" x 18" x 4.38" (45.7 x 45.7 x 11.1 CM) PER FRYPOT
<b>POT TYPE</b>	Open Pot
<b>PLUG</b>	DOMESTIC NEMA 15-60P OPTIONAL
<b>POWER</b>	17 KW PER FRYPOT
<b>STANDARD FEATURES</b>	<ul style="list-style-type: none"> <li>▪ Proprietary, self-standing heating elements</li> <li>▪ Deep 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>▪ Innovative safety features</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 hanger(s)</li> <li>▪ Basket support rack(s)</li> <li>▪ Filter starter kit</li> <li>▪ Casters</li> </ul>

Liter conversions are for liquid shortening @ 70° F



REVISED SPRING 2026

# Frymaster®

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DIMENSIONS	MODEL	OIL CAPACITY PER FRYPOT 80-lbs. (40 liters)	OVERALL SIZE			DRAIN HEIGHT 9.5" (24.1 cm)
			WIDTH	DEPTH	HEIGHT	
	1FQE80U	20.4" (51.8 cm)	38.1" (96.8 cm)	44.7" (113.5 cm)		
2FQE80U	40.1" (101.9 cm)	38.3" (97.2 cm)	43.0" (109.2 cm)			
3FQE80U	60.1" (152.7 cm)					

CRATED	MODEL	WEIGHT	WIDTH	DEPTH	HEIGHT	CU. FT.	CLASS 85
	1FQE80U	390-lbs. (177 kg)	28" (71.1 cm)	42" (106.7 cm)	50" (127 cm)	34	
	2FQE80U	640-lbs. (308 kg)	53" (134.6 cm)	44" (111.8 cm)	54" (137.2 cm)	52.3	
	3FQE80U	814-lbs. (369 kg)	70" (177.8 cm)			72.9	

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

POWER	REGION	kW	ELEMENTS PER FRYPOT		CONTROLS PER FRYPOT	FILTER PER FRYPOT	BASKET LIFTS PER FRYPOT
			VOLTAGE	***3 PHASE			
	DOMESTIC	17	208V 240V 480V	48 A 41 A 21 A	1 A 1 A 120V 1 A	5 A 4 A 120V 8 A	—
EXPORT	17	220/380V 230/400V 240/415V	26 A 25 A 24 A	1 A	4 A	—	

\*1 PH/2 Wire/Plus Ground Wire; \*\*\*3 PH/3 Wire/Plus Ground Wire

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.

### 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**
- One cord is provided per full frypot on 3 phase units
- Controller, filter pump and basket lifts are powered by element voltages except for 480V fryers.
- All 480V models are provided with separate 120 volt cord and plug for filter pump, controller, and/or basket lifts.

### 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).

### WARRANTY

#### Frypot

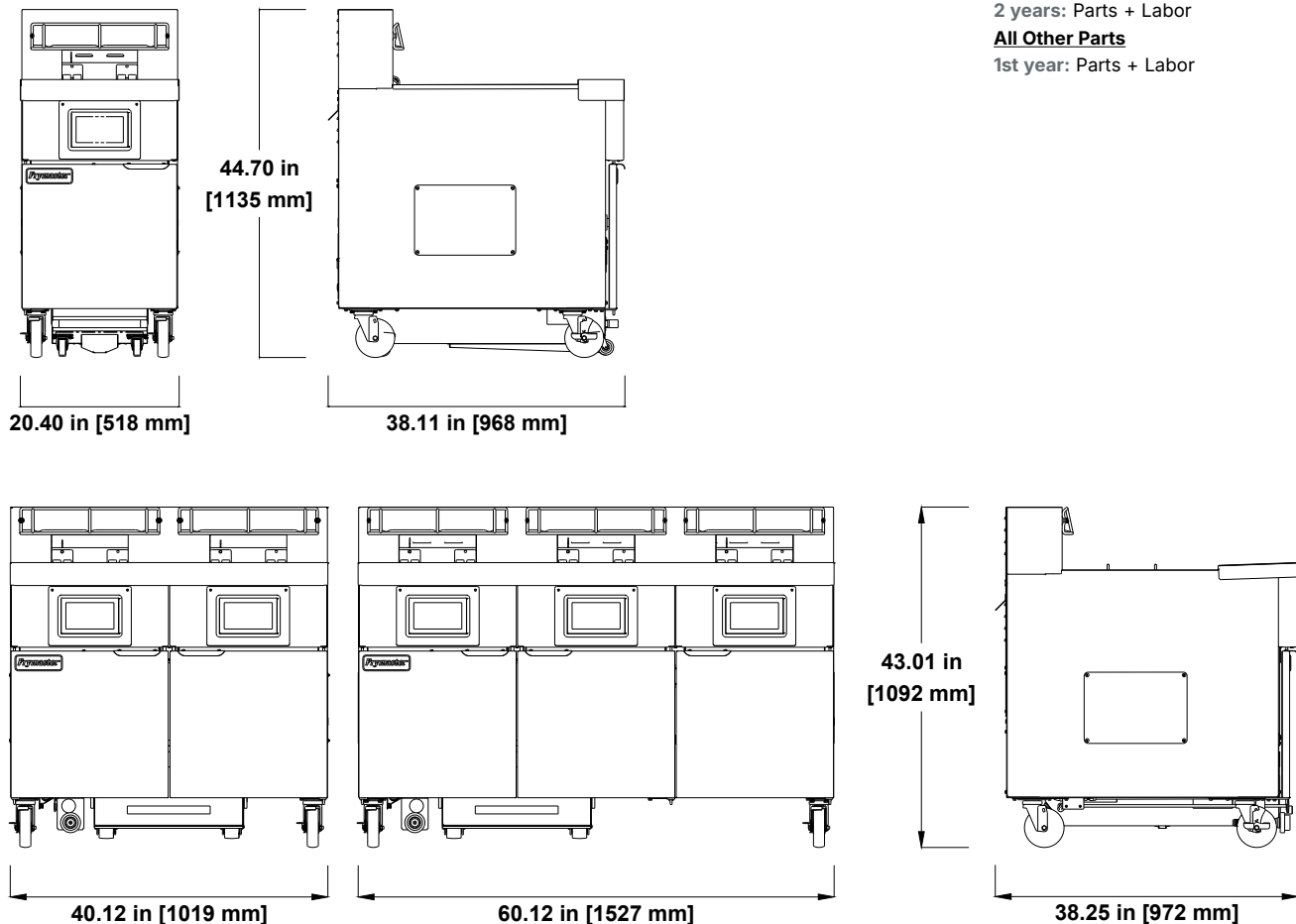
1st year: Parts + Labor  
2nd - Lifetime: Parts Only

#### Controller

2 years: Parts + Labor

#### All Other Parts

1st year: Parts + Labor



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

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