



FilterQuick™ With Fingertip Filtration™ Fryers

Fingertip Filtration Plus:
40% Less Oil, 10% Less Energy, Outstanding Results



4FQG30U



SMART4U® FilterQuick Controller



Fingertip Filtration™
(no doors to open)



15L Open Frypot Design
(both gas and electric)



FilterQuick™ is Frymaster's newest addition to the growing family of oil and energy conserving fryers.

FilterQuick's closed cabinet, Fingertip Filtration™ puts caring for the oil and optimizing food quality at your fingertips and operation where it is easiest to use, right on the front of the fryer. Additionally, the SMART4U® technology such as the Oil Attendant® automatically replenishes oil from an in-cabinet oil supply; and the FilterQuick controller monitors and helps control food and oil quality, oil life, and equipment performance. These features improve profit margins and frying quality.

OUTSTANDING PERFORMANCE

Frymaster 15L FilterQuick fryers match the production capacity of 25L fryers.

40% LESS OIL, 10% LESS ENERGY

Lower levels of energy use deliver cost savings and extend component life; creating a positive impact on your operating budget and the environment.

MINIMAL OIL HANDLING

The Oil Attendant automatic top-off and *FilterQuick closed cabinet Fingertip Filtration* keep the oil fresh with minimal intervention. Bulk oil option further reduces handling.

ROBUST PRODUCT LINE

Offers 2-5 frypot (full and split) batteries

STATE-OF-THE-ART COMBUSTION

Fuels efficiency. Infrared heat transfer exceeds ENERGY STAR® guidelines and qualifies gas fryers for energy-saving rebates. Electric models have durable, self-standing, swing-up, flat-bar elements to deliver energy efficiency that exceeds ENERGY STAR® guidelines and protects against oil migration.

INTELLIGENT CONTROL

The full-featured SMART4U® *FilterQuick* controller manages both cooking and fryer operations.

SAFETY FIRST

Safer frying, cleaning and oil handling are all built in.



Oil Attendant Automatically Replenishes Frypot Oil



Self-standing Elements Allow Safe, Easy Cleaning



Regular Filtration Maintains Oil Life and Quality



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