



FilterQuick™ with Automatic Filtration™

Reduce your oil costs by up to 60%

- Patented Oil Quality Sensor • 40% Less Oil
- Most efficient filtration • 10% Less Energy • Minimal Oil Handling





**Filter with a
push of a button.
It's as easy as it looks.**



FilterQuick™ with Automatic Filtration™ Fryers

OUTSTANDING PERFORMANCE

Frymaster 15L FilterQuick fryers match the same high output of 25L fryers.

40% LESS OIL, 10% LESS ENERGY

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

MINIMAL OIL HANDLING

The 'Oil Attendant automatic top-off' and 'FilterQuick™ closed cabinet Automatic Filtration' keep the oil fresh with minimal intervention.

ROBUST PRODUCT LINE

Offers 2-5 frypot (full & split) suites in gas or electric.

PREMIUM NEW OPTION

'Patented Oil Quality Sensor' takes the guess work out of when to change your oil. (optional extra)

STATE OF THE ART HEAT TRANSFER

The infrared heat transfer in the gas models lowers gas consumption and exceeds ENERGY STAR guidelines. The electric models have durable, swing up elements that deliver ultimate energy efficiency and also exceeds ENERGY STAR guidelines.

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.



www.comcater.com.au/brand/frymaster



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from the world of Comcater!