

FilterQuick™ FQE30-T

Electric Fryer

Wiring Diagrams

This manual is updated as new information and models are released. Visit our website for the latest manual.



FOR YOUR SAFETY

Do Not Store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.



CAUTION

READ THE INSTRUCTIONS BEFORE USING THE FRYER.



Part Number: FRY_D_8197464 05/2020

Original Instructions



WELBILT®

 DANGER

Improper installation, adjustment, maintenance or service, and unauthorized alterations or modifications can cause property damage, injury, or death. Read the installation, operating, and service instructions thoroughly before installing or servicing this equipment.

 DANGER

This fryer has a power cord (three-phase) for each frypot. Prior to movement, testing, maintenance and any repair on your Frymaster fryer; disconnect ALL electrical power cords from the electrical power supply.

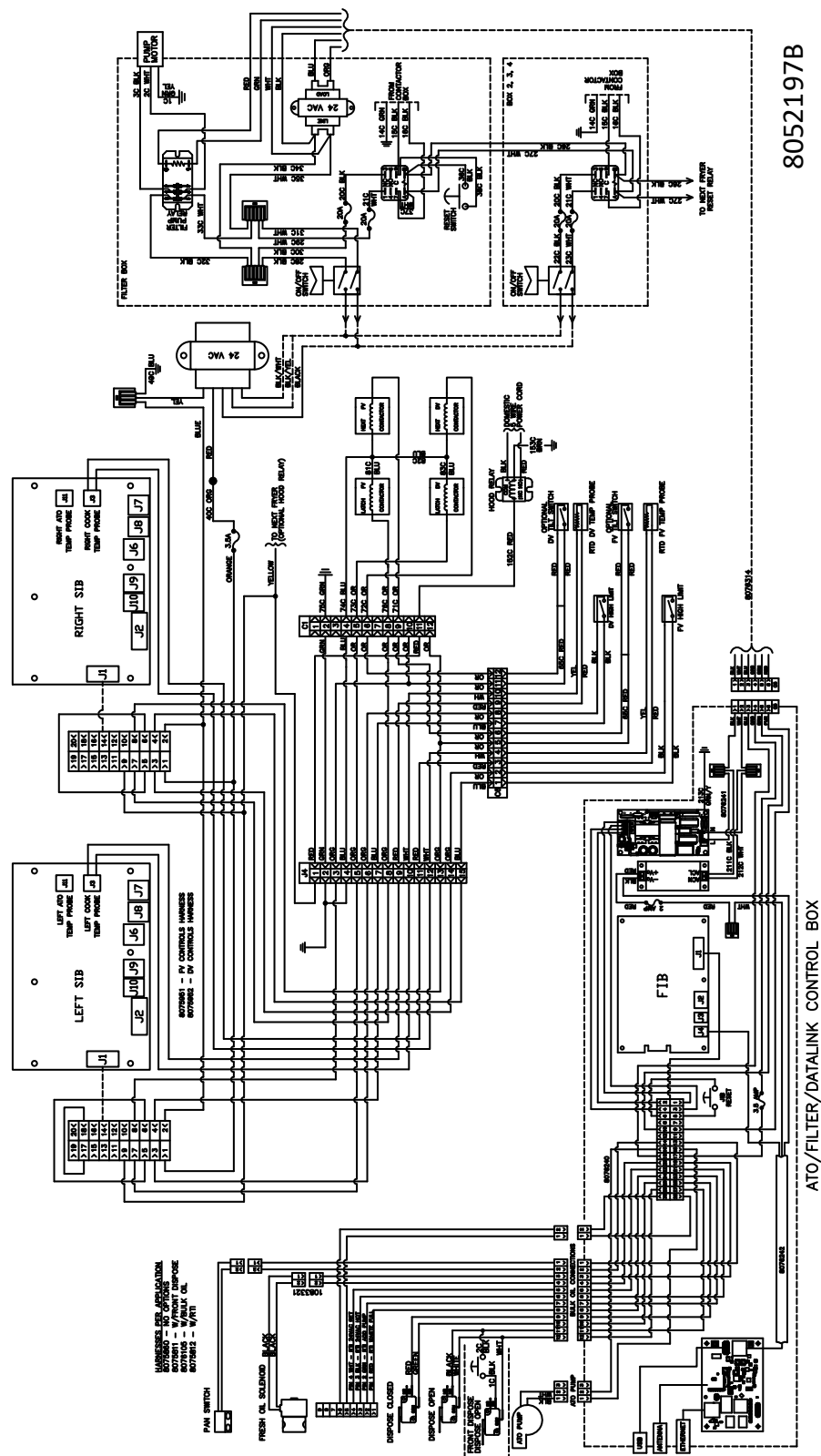
FILTERQUICK™ FQE30-T ELECTRIC FRYER

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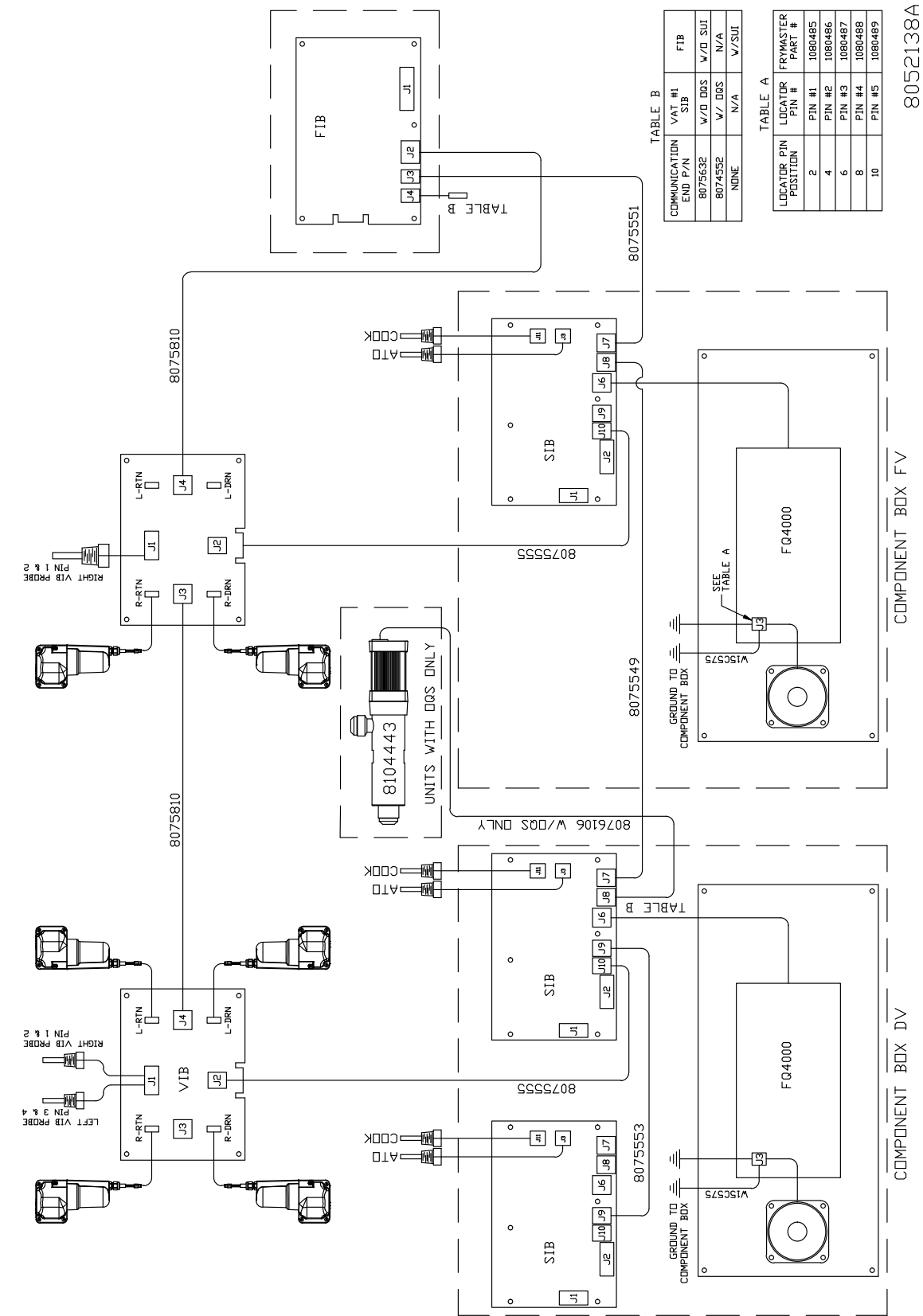
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1.2 FQE30-T Wiring CE/Australia

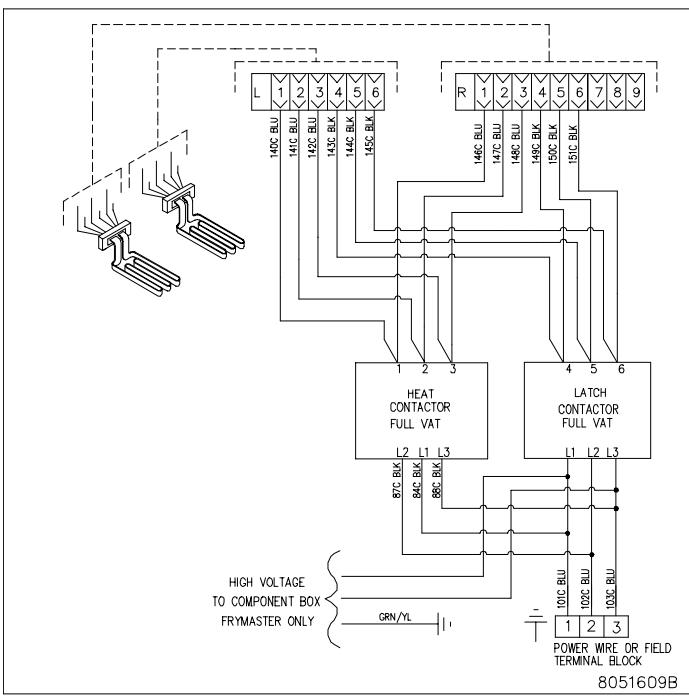


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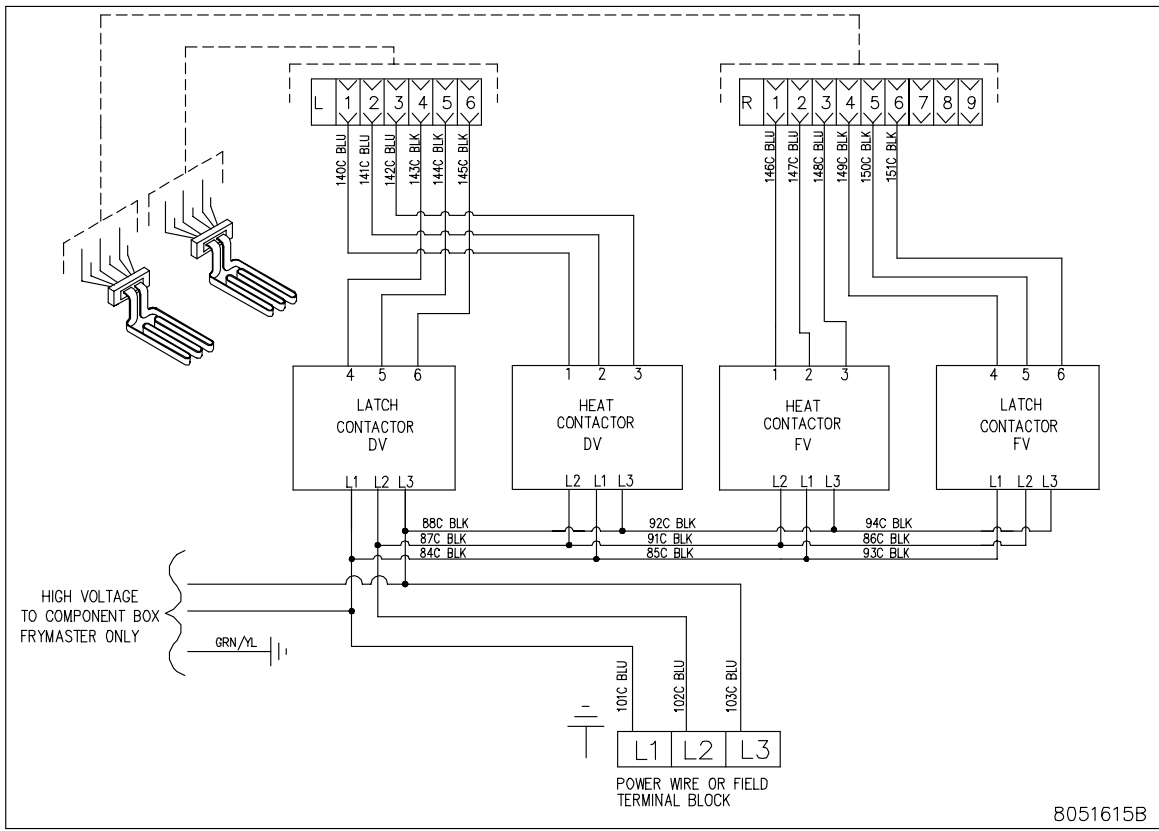
1.3 FQ30-T Simplified Communication Wiring



1.4 Contactor Box - Delta Configuration

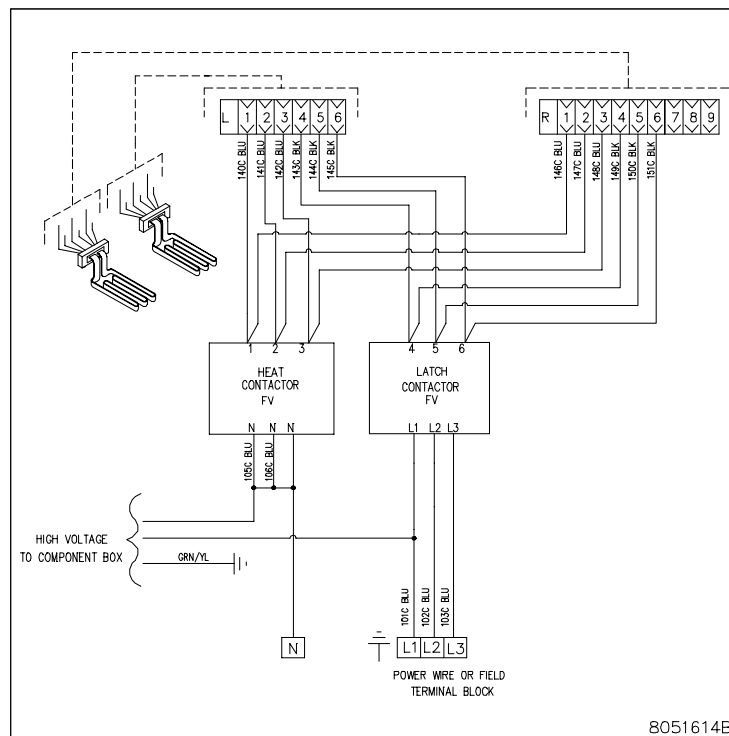


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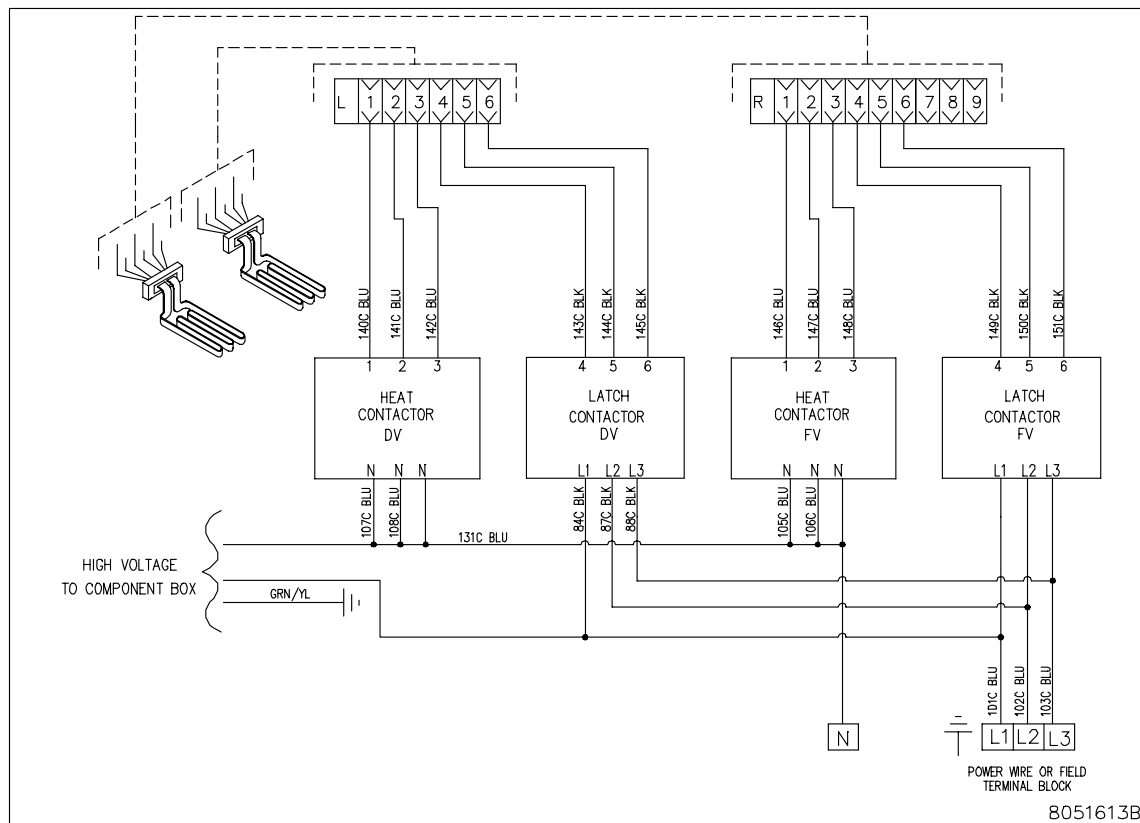


DUAL VAT

1.5 Contactor Box - WYE Configuration

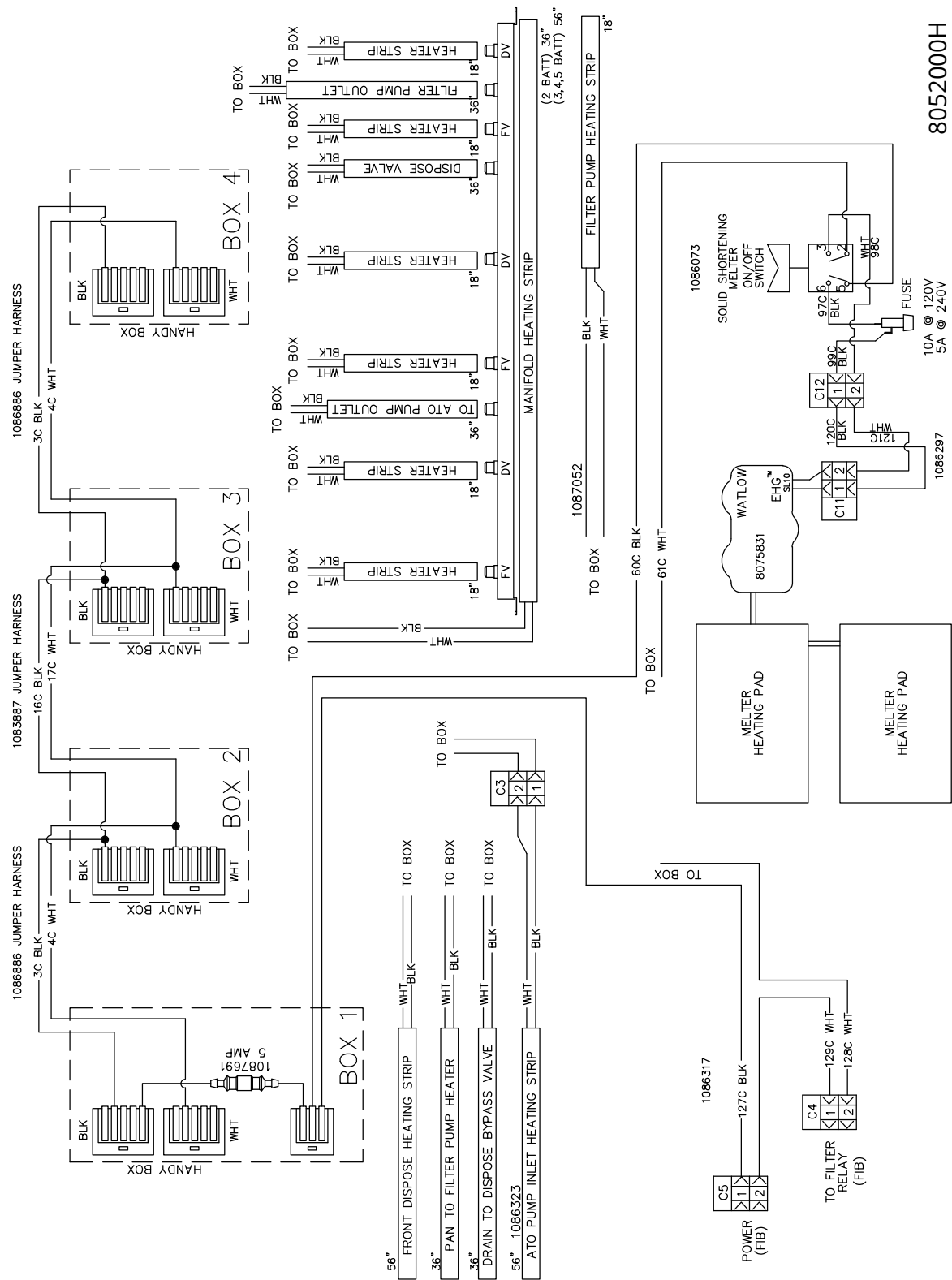


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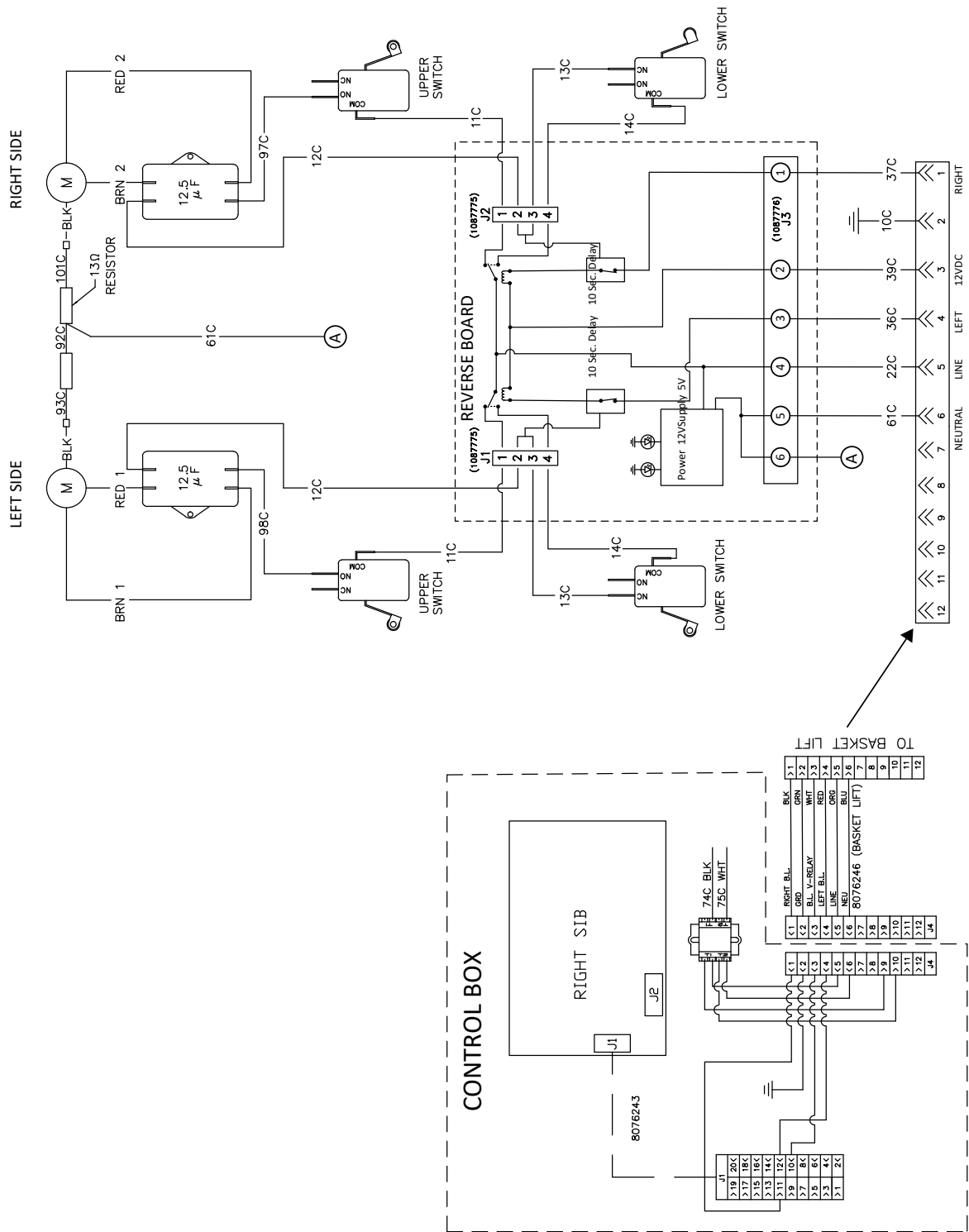


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1.6 Solid Shortening Melting Unit Wiring



1.7 Basketlift Wiring Diagram



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WELBILT®

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Welbilt provides the world's top chefs, and premier chain operators or growing independents with industry leading equipment and solutions. Our cutting-edge designs and lean manufacturing tactics are powered by deep knowledge, operator insights, and culinary expertise. All of our products are backed by KitchenCare® – our aftermarket, repair, and parts service.

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