

Frymaster®

FILTERQUICK® 60

FILTERQUICK® GAS FRYERS WITH AUTOMATIC FILTRATION



The FilterQuick 60 is designed to meet the demands of busy kitchens with a compact footprint and powerful output. A two-battery unit handles the workload of three standard fryers, saving 15–20% on oil, up to 33% on energy, and 10–15% on space. That means less oil handling and more streamlined workflows that contribute to a cleaner, safer, and more productive environment.

Maximize Output, Minimize Space: Two FQ60 frypots deliver the same output as three standard 50-lbs. frypots, while using 10–15% less hood space—boosting productivity without increasing footprint.

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.

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.

Project _____
 Item _____
 Quantity _____ CSI Section 11400 _____
 Approval _____ Date _____

MODELS

1FQG60T
 2FQG60T
 3FQG60T

CONTROLLERS

FQ4000 easyTouch® (standard)

OPTIONS / ADD-ONS

Bulk oil (disposal & fresh fill)
 Automatic Top Off (ATO)
 Oil Quality Sensor (OQS)
 External oil discharge (front or rear)
 Basket lifts
 Spreader cabinet
 Semi-solid shortening kit

SPECIFICATIONS	
OIL CAPACITY	63-lbs. (31 liters) PER FRYPOT
FRYING AREA	18" x 14" x 3.75" (45.7 x 35.6 x 9.5 CM) PER FRYPOT
POT TYPE	Tube
GAS TYPE	Natural Gas Propane Mix
PLUG	NEMA 5-15P
POWER	119,000 BTU/HR PER FRYPOT
STANDARD FEATURES	<ul style="list-style-type: none"> Thermo-Tube heat-transfer design Wide cold zone Center-mounted RTD 1° action temperature probe Built-in, automatic filtration with rear oil flush 8 GPM pump Drain safety switch 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"> (3) Twin baskets PER FRYPOT Basket hanger(s) Basket support rack(s) Filter starter kit Casters

Liter conversions are for liquid shortening @ 70° F



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Frymaster®

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DIMENSIONS	MODEL	OIL CAPACITY PER FRYPOT 63-lbs. (31 liters)	OVERALL SIZE			DRAIN HEIGHT
			WIDTH	DEPTH	HEIGHT	
	1FQG60T	20.2" (51.2 cm)	34.2" (86.9 cm)	47.6" (121.0 cm)	17.5" (44.5 cm)	
2FQG60T	40.3" (102.4 cm)	11.5" (29.2 cm)				
3FQG60T	60.2" (152.9 cm)					

CRATED	MODEL	WEIGHT	WIDTH	DEPTH	HEIGHT	CU. FT.	CLASS
	1FQG60T	390-lbs. (177 kg)	29" (73.7 cm)	42" (106.7 cm)	55" (139.7 cm)	39.6	85
	2FQG60T	645-lbs. (293 kg)	52.5" (133.4 cm)			70.2	77.5
3FQG60T	900-lbs. (408 kg)	65.5" (166.4 cm)	87.5				

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

GAS REQ.	GAS TYPE	INC. GAS PRESSURE	POWER 119,000 BTU/HR PER FRYPOT
	NATURAL GAS	6" W.C.—14" W.C.	
	LIQUID PROPANE	9" W.C.—14" W.C.	
	MIXED GAS	11" W.C.—14" W.C.	

POWER	REGION	CONTROLS PER FRYPOT	FILTER PER FRYPOT	BASKET LIFTS PER FRYPOT
	DOMESTIC	1 A	8 A	3 A
	EXPORT	1 A	4 A	2 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
1	(1) 3/4"
2-3	(1) 1"

For Germany 3/4" NPT Per Frypot

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

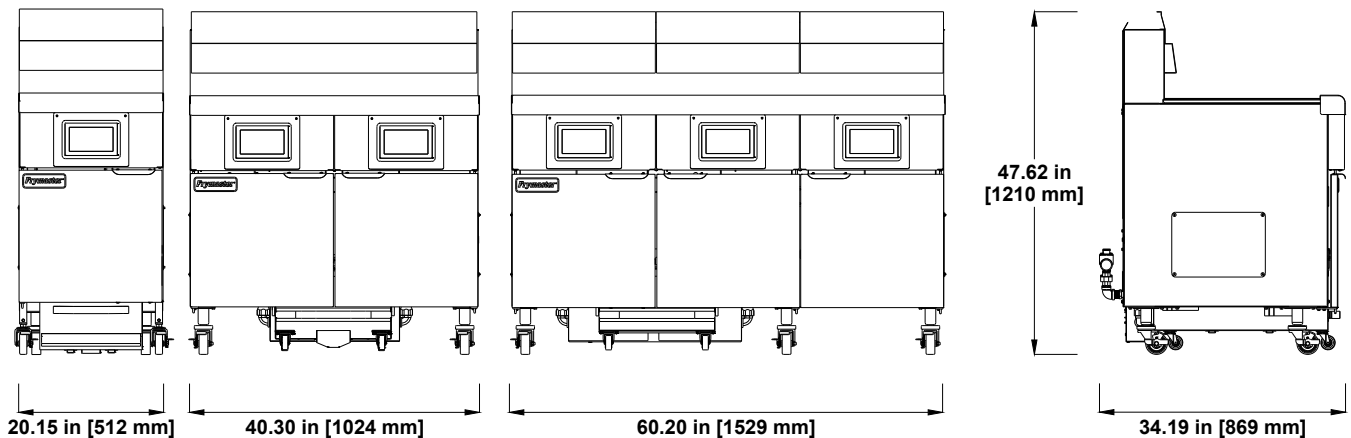
2nd - 10th years: Parts Only

Controller

2 years: Parts + Labor

All Other Parts

1 year: Parts + Labor



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

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