

Frymaster®

FILTERQUICK® 60

FILTERQUICK® ELECTRIC 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.

Powerful Performance, Lower Cost: FQ60 electric fryers have proprietary long-life, self-standing elements that transfer 89% of the heat into the oil. Compared to conventional high-production electric fryers, this design delivers up to 30% energy savings, significantly reducing operating costs while maintaining high throughput.

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.

Project _____

Item _____

Quantity _____ CSI Section 11400 _____

Approval _____ Date _____

MODELS

- 1FQE60U
- 2FQE60U
- 3FQE60U

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)
- Semi-solid shortening kit
- Basket lifts
- Spreader cabinet

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	Open Pot
PLUG	DOMESTIC NEMA 15-60P OPTIONAL
POWER	17 KW PER FRYPOT
STANDARD FEATURES	<ul style="list-style-type: none"> ▪ Proprietary, self-standing heating elements ▪ Deep cold zone ▪ Center-mounted RTD 1° action temperature probe ▪ Built-in, automatic filtration with rear oil flush ▪ 8 GPM pump ▪ Drain safety switch ▪ 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	
	1FQE60U	20.2" (51.3 cm)	31.1" (78.9 cm)	45.4" (31.1 cm)	14.63" (37.2 cm)	
2FQE60U	40.2" (102.1 cm)					
3FQE60U	60.2" (152.9 cm)					

CRATED	MODEL	WEIGHT	WIDTH	DEPTH	HEIGHT	CU. FT.	CLASS
	1FQE60U	390-lbs. (177 kg)	28" (71.1 cm)	42" (106.7 cm)	50" (127 cm)	34	85
	2FQE60U	585-lbs. (265 kg)	53" (134.6 cm)	44" (117.8 cm)	53" (134.6 cm)	72	77.5
3FQE60U	815-lbs. (370 kg)	70" (177.8 cm)	55" (139.7 cm)		98		

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	280V 240V 480V	48 A 41 A 21 A	1 A 1 A 120V 1 A	5 A 4 A 120V 8 A	2 A 2 A 120V 3 A
EXPORT	17	220/380V 230/400V 240/415V	26 A 25 A 24 A	1 A	4 A	2 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**
- All 480 volt models are provided with a separate 120 volt cord and plug for filter pump and/ or controller.
- 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.

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

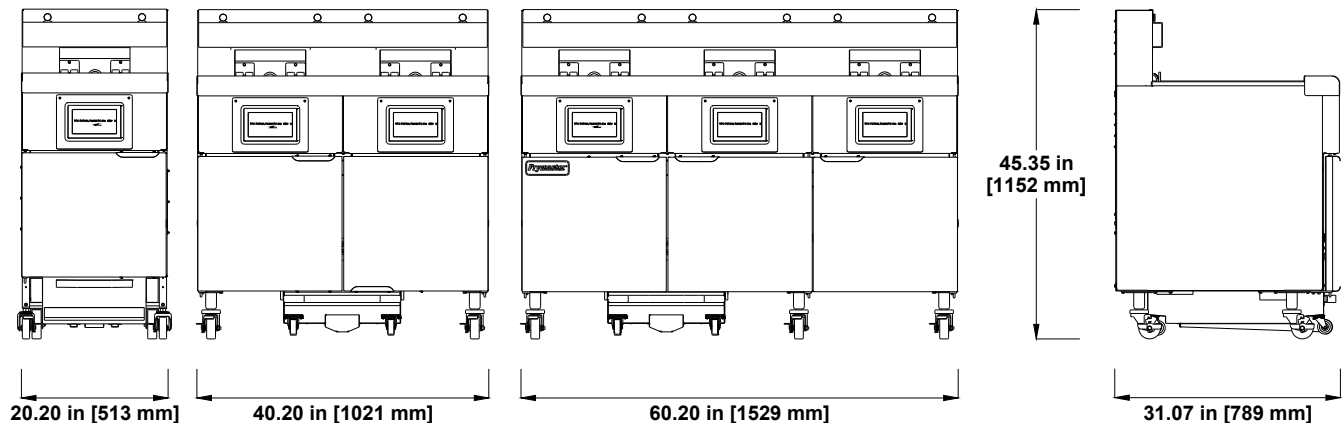
1st year: Parts + Labor
2nd - Lifetime: Parts Only

Controller

2 years: Parts + Labor

All Other Parts

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



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

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