

Frymaster®

FILTERQUICK® 30

FILTERQUICK® GAS FRYERS WITH
AUTOMATIC FILTRATION



2FQG30U

The Frymaster FilterQuick 30 delivers full-size frying performance with a 30-lbs. oil capacity, using 40% less oil and 10% less energy than traditional 50-lbs. models. With automatic filtration, automatic top off, a touchscreen controller, and optional oil quality sensor (OQS), it's built for efficiency, consistency, and lower operating costs.

FQ4000 easyTouch Controller: The durable touchscreen controller simplifies cooking and filtering operations with features like programmable recipes, oil quality monitoring, and cloud connectivity.

Automatic Top Off (ATO): Maintains proper oil levels automatically throughout the day, improving frying consistency and reducing manual labor.

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.

Save Energy with Eco Mode: Eco Mode reduces idle energy consumption during low demand periods, helping operators lower energy costs and operate more efficiently.

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

MODELS

- ☐ 2FQG30U
☐ 3FQG30U
☐ 4FQG30U

CONTROLLERS

- ☐ FQ4000 easyTouch®
(standard)

OPTIONS / ADD-ONS

- ☐ Basket lifts
☐ Spreader cabinet
☐ Oil Quality Sensor (OQS)
☐ Mobile JIB box
P/N 1086895
☐ Semi-solid shortening kit
☐ KitchenConnect communication capability

SPECIFICATIONS

OIL CAPACITY	30-lbs. (15 liters) PER FRYPOT
FRYING AREA	13" x 14" x 3.75" (33 x 36 x 9.5 CM) PER FRYPOT
POT TYPE	Open Pot
GAS TYPE	Natural Gas Propane Mix
PLUG	NEMA 5-15P
POWER	70,000 BTU/HR (CE - 18.6 KW NET) PER FRYPOT
STANDARD FEATURES	▪ Infrared burners ▪ Deep cold zone ▪ Center-mounted RTD 1° action temperature probe ▪ Built-in, automatic filtration with rear oil flush ▪ 4 GPM pump ▪ Automatic Top Off ▪ Bulk oil (disposal & fresh fill) ▪ Combination gas valve with regulator ▪ Electronic ignition ▪ Innovative safety features ▪ Independent frypot construction ▪ Stainless steel frypot, door, and cabinet sides
STANDARD ACCESSORIES	▪ (2) Twin baskets PER FRYPOT ▪ Basket hangers ▪ Basket support racks ▪ Frypot covers ▪ Filter starter kit ▪ Anchor strap and chain restraint kit ▪ Adjustable casters

Liter conversions are for liquid shortening @ 70° F



Approved for Australia & Korea

Frymaster®

318-865-1711
1-800-221-4583
info@frymaster.com

8700 Line Avenue
Shreveport, LA 71106-6800, USA
FRYMASTER.COM

WELBILT®
an All Group Company

REVISED SPRING 2026

DIMENSIONS	MODEL	OIL CAPACITY PER FRYPOT	OVERALL SIZE			DRAIN HEIGHT
			WIDTH	DEPTH	HEIGHT	
	2FQG30U	30-lbs. (15 liters)	31.25" (79.4 cm)	29.88" (76 cm)	46.5" (118 cm)	10.7" (27.2 cm)
	3FQG30U		47.13" (119.7 cm)			
	4FQG30U		62.5" (158.7 cm)			

CRATED	MODEL	WEIGHT	WIDTH	DEPTH	HEIGHT	CU. FT.	CLASS
	2FQG30U	544-lbs. (261 kg)	38" (97 cm)	44" (111.8 cm)	53" (134.6 cm)	52	77.5
	3FQG30U	723-lbs. (328 kg)	53" (134.6 cm)			72	
	4FQG30U	980-lbs. (445 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

GAS REQ.	GAS TYPE	INC. GAS PRESSURE	POWER
	NATURAL GAS	6" W.C.—14" W.C.	70,000 BTU/HR (CE - 18.6 KW NET) PER FRYPOT
	LIQUID PROPANE	9" 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
2-4	(1) 1"

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 5,000 – 10,000 ft. (Fryer may not perform at optimum levels above 10,000 ft.)

WARRANTY

Frypot & Assembly

7 years: Parts + Labor

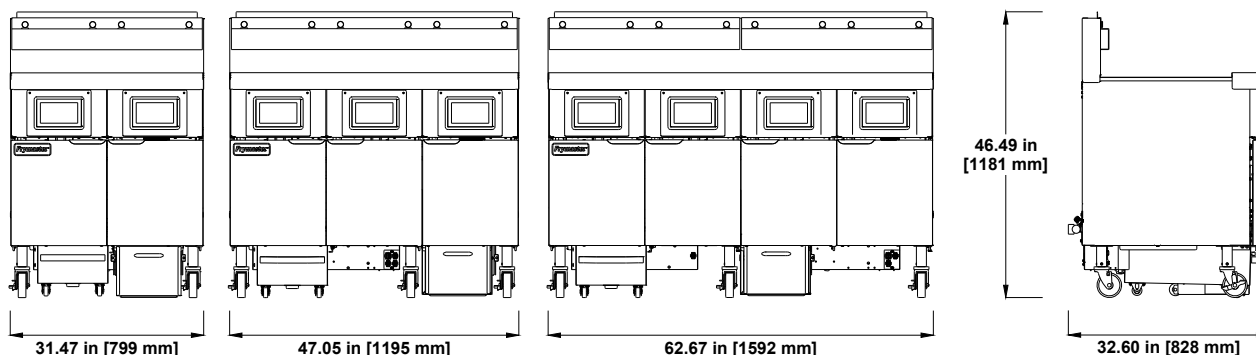
Controller

2 years: Parts + Labor

All Other Parts

1 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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