



# FQE14U

FilterQuick® Oil-Conserving Electric Fryers  
with Automatic Filtration (AF) and  
Optional Oil Quality Sensor

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

Models specifically for Arby's

☐ 2FQE14U ☐ 3FQE14U



3FQE14U  
Shown with optional stainless steel JIB cradle

- 40% less oil; 10% less energy
- FilterQuick® automatic filtration
- SMART4U® FQ3000 controller
- Optional oil quality sensor

## Standard Features

- 30-lb. (\*15 liter) frypot with open-pot design requires 40% less oil to cook as much food as frypots almost twice its size, while using 10% less energy and producing less waste.
- Frying area 13" x 14" x 3-3/4" (33 x 36 x 9.5 cm) per full frypot
- SMART4U® Technology
  - Oil Attendant® – automatically replenishes oil from Jug-in-box (JIB) conveniently located inside the fryer cabinet.
  - SMART4U FilterQuick 3000 controller has operation management features that monitor and help control food and oil quality, oil life, and equipment performance. Has 20 programmable cook buttons and auto adjusts cook time to load size.
  - Fingertip, closed cabinet, automatic filtration with rear oil flush, puts filtration where it's most convenient to operate, right on the front of the fryer.
  - Optional integrated Oil Quality Sensor monitors the health of the oil and indicates with great precision the true point that oil needs to be discarded.
- Innovative safety features offer proprietary advantages over other fryers -- prevent simultaneous vat filtrations

- Independent frypot construction of batteries makes it easy to repair or replace a frypot while maintaining continuous operation.
- Durable, self-standing, swing-up, flat-bar heating elements ensure industry-leading energy efficiency that exceeds ENERGY STAR® standards and protects against oil migration.
- Center-mounted RTD, 1° action thermostat
- Stainless steel frypot, door, and cabinet sides
- Adjustable casters
- Adjustable stainless steel JIB cradle
- Bottom splash shield
- Oil management package -- includes setup for bulk oil and frypot covers

## Options & Accessories

- ☐ Oil quality sensor
- ☐ Baskets lifts (except Australia)
- ☐ Front oil discharge precludes bulk rear oil discharge (must be specified when ordered)
- ☐ Full basket
- ☐ Triplet basket(s)
- ☐ Stainless steel JIB box
- ☐ Rolling JIB box -- P/N 8242298

## Specifications

Frymaster's FQE14U electric fryers are the ultimate oil-conserving, high-performance fryers, available in 2-3 frypot battery models. As operators are pressured to do more with less, the FQE14U electric fryers help improve profit margins with labor and energy-saving features, contribute to green and sustainability initiatives, safeguard workers, and move toward healthier eating.

The open stainless steel frypot is easy to clean. These fryers reduce operating costs by using less oil, 30-lbs versus 50-lbs. Oil life is maximized with auto top-off (ATO) because the smaller frypot maintains a favorable ratio of fresh to used oil. Less oil to fill and longer times between fills saves operators well over 40% on their oil costs. The optional integrated Oil Quality Sensor monitors the health of the oil, indicating with great precision the true point that oil needs to be discarded. This ensures high food quality and optimal oil life. Monitoring complexity is reduced to a push of a button.

This savings helps meet consumer demand for healthier food choices and regulatory mandates to use trans fat-free oils by offsetting the higher cost of these oils. With ASTM ratings that exceed ENERGY STAR® standards for efficiency, FQE14U electric fryers qualify for energy-saving rebates. The COOL Mode feature reduces the temperature when the fryer is not in use and saves energy.

The easy-to-use, closed cabinet automatic filtration (AF) system encourages more frequent filtering, which preserves oil life and ensures consistent, great-tasting food. The AF is operated with fingertip ease from the front of the fryer. No doors to open.

Only one frypot filters at a time. Other frypots are held in queue, reducing risk of oil spills and worker injury.

Flexible filter reminders can be set by a global or an individual product count. The percentage of cooks remaining before a filter prompting can be checked at any time with a simple push of the filter button.

- 14 kw full frypots

\*Liter conversions are for liquid shortening @ 70° F.



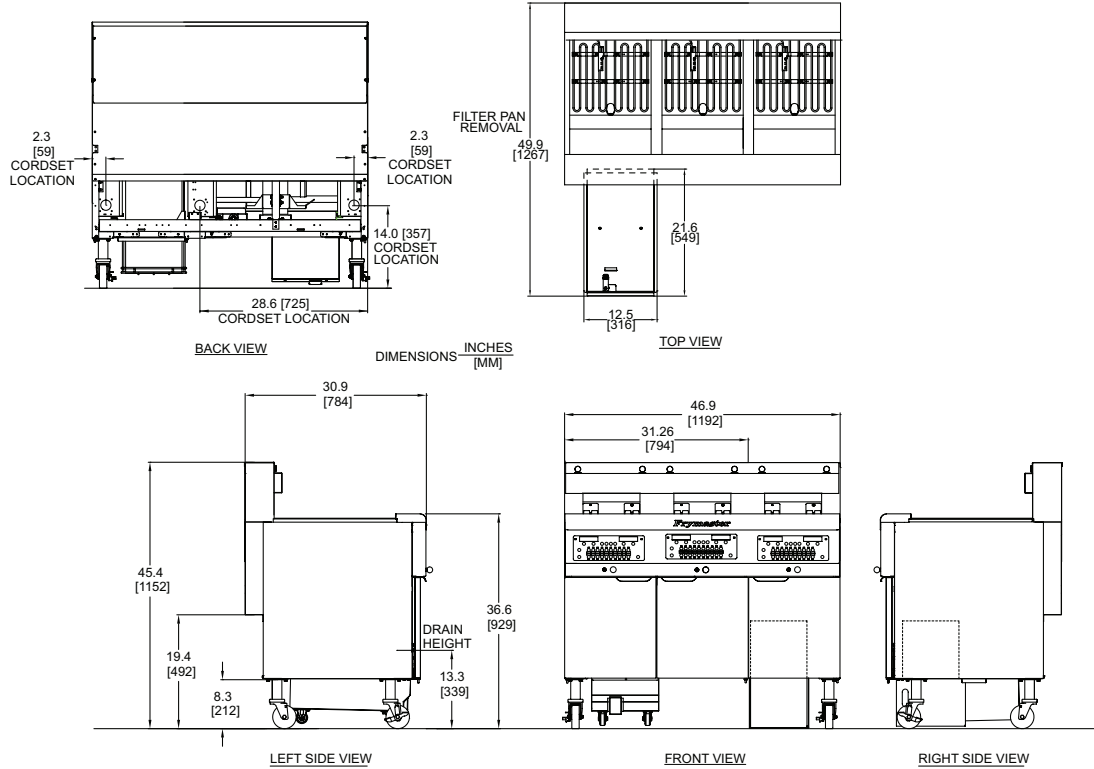
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FQE14U FilterQuick® Oil-Conserving Electric Fryers with Automatic Filtration (AF) and  
Optional Oil Quality Sensor



#### DIMENSIONS

MODEL NO.	OIL CAPACITY	OVERALL SIZE (cm)			NET WEIGHT	*APPROXIMATE SHIPPING INFORMATION					
		WIDTH	DEPTH	HEIGHT		WEIGHT	CLASS	CU. FT.	DIMENSIONS (cm)		
2FQE14U	30 lbs. (15 liters) Full Frypot	31-1/4" (79.4)	30-7/8" (78.6)	45-3/8" (115.2)	305 lbs. (138 kg)	535 lbs. (243 kg)	77.5	52	W 38" (97)	D 44" (111.8)	H 53" (135)
3FQE14U		46-7/8" (119.2)			486 lbs. (220 kg)	667 lbs. (303 kg)		72	53" (135)		53" (135)

\*Information is APPROXIMATE and may vary at time of shipment due to options/add-ons per customer request.

#### POWER REQUIREMENTS

BASIC DOMESTIC	kw	ELEMENTS/FRYPOT			CONTROLS/FRYPOT	FILTER	AUTO TOP-OFF/FRYPOT	BASKET LIFTS/FRYPOT
		VOLTAGE	**3 PHASE	***1 PHASE				
FQE14U	14	208V 240V 480V	39 A 34 A 17 A	67 A 58 A 29 A	1 A 1 A 120V 1 A	5 A 4 A 120V 8 A	1 A 1 A 1 A	2 A 2 A 120V 3 A
BASIC EXPORT & CE								
FQE14U	14	220V/380V 230V/400V 240V/415V	22 A 21 A 20 A	N/A	1 A 1 A 1 A	4 A 4 A 4 A	1 A 1 A 1 A	2 A 2 A 2 A

\*\*3 PH/3 Wire/Plus Ground Wire

\*\*\*1 PH/2 Wire/Plus Ground Wire

#### HOW TO SPECIFY

**FQE14U** High-efficiency, oil conserving, 30-lb. open frypot electric fryer with Auto Top-Off, FQ3000 controller, 14 kw, Auto Filtration, optional oil quality sensor, casters and stainless steel frypot, door and cabinet sides.

#### MODEL NO. EXPLANATION: #FQE14UQDIJJ

#	=	# of vats	Q	=	Automatic Filtration with ATO
FQ	=	FilterQuick	D	=	FQ Controller
E	=	Power: Electric	I	=	Basket lifts
30	=	30 lbs.	JJ	=	Input: 14 kw
U	=	Vat Type: Open			

#### NOTES

- One cord is provided per full or dual split frypot on 3 phase units.
- Single phase units must be field wired. No cord or plug provided. Check electrical codes for proper supply line sizing.
- Plug is optional accessory on units shipping with cord, except 480V 3 phase units -- no plug is available. Canada is an exception and cords, where available, must have a plug attached.
- Controller, filter pump and basket lifts are powered by element voltages except for 480V fryers.
- All 480 volt models are provided with separate 120 volt cord and plug for filter pump, controller, and/or basket lifts.

#### CLEARANCE INFORMATION

A minimum of 24" (61.0 cm) should be provided at the front of the unit for servicing and proper operation, and 6" (15.2 cm) between the sides and rear of the fryer to any combustible material.

Contact Customer Service at 1-800-221-4583 inside USA; +1-318-865-1711 outside USA.

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