

FilterQuick™ FS

easyTouch® Quick Start

A: FQ4000 FS: Programmable for automatic filtering. Press ✓(YES) button to respond YES to filter prompt.

B: Power Switch: One in cabinet (electric only) under each fryer.


G: Reset Power Switch: One in cabinet under the USB port.

C: Filter Pan

F: Pre-Screen Filter

Frymaster®

NOTE: The Frymaster FilterQuick™ FS- T fryer requires a start-up, demonstration and training before normal restaurant operations can begin.

1. Fill vats with oil to lower fill line.
2. Turn on power switches (electric only) if applicable (**B**).
3. Turn controllers on by pressing and holding the  button for three (3) seconds.
4. Controller (**A**) displays “CHANGE FILTER PAD? YES/NO”.
5. Press ✓ (YES) and controller displays “REMOVE PAN”.
6. Remove filter pan (**C**) and controller displays “CHANGE FILTER PAD”.
7. Change filter and reassemble filter pan, ensuring pan is out 30 seconds. Re-install filter pan.
8. Position oil container in the right cabinet, placing pick-up tube in open container (**E**).
9. Press and hold the top off reset switch until JIB is full or Top Off Empty display goes out on controller. (**D**).
10. A “P” indicates the filter pan is not properly placed. Re-seat the filter pan if necessary until the “P” is not visible.
11. Respond YES to the Filter Now prompt in display (**A**) by pressing the ✓ (YES) button.
12. Respond to the empty oil container Top Off Empty notification by replacing the oil container (**E**) and resetting the top off reset switch (**D**) or refilling the oil container with bulk oil system.
13. If necessary to reboot the fryer system, press and hold the Reset Switch (**G**).

D: Top off reset button: Press and hold after replacing the oil until top off empty notice is no longer displayed.

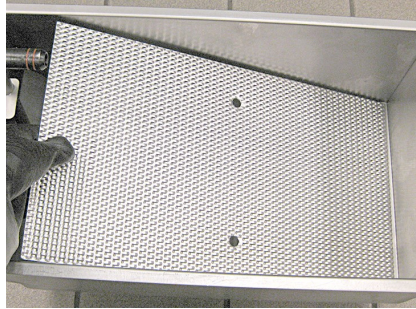
E: Oil Container: Holds oil for automatic/manual top-off system. It's not used to fill the vats, just to maintain the oil level. Use only fresh oil in top off system.



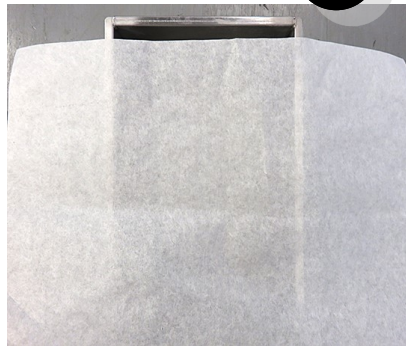
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Daily Filter Pan Cleaning and Preparation

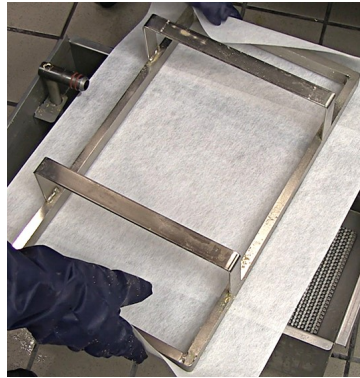
The filter paper in a FilterQuick™ fryer must be replaced at least once daily. In high-volume stores it should be replaced more often. Use Frymaster PN 8030445 16.5"x25.5" filter paper and PN 8030002 for filter powder.



1



2



3



4



5

Replace O-rings every 90 days.

The filter pan must be cleaned daily and the filter paper replaced. Follow these instructions to prepare the filter pan:

Remove and disassemble the pan. Discard old filter paper. Clean thoroughly. **Do NOT leave any water in the pan.**

Reassemble the pan in this order:

1. Position the inner screen.
2. Place the filter paper on the pan.
3. Position the hold-down ring on the filter paper and lower

into the pan.

4. Ensure the paper is folded up around the hold down ring.
5. Position the crumb tray.
6. Firmly seat the filter pan in the fryer. Ensure the controller does **NOT** display **P**.