

FilterQuick™ Quick Start:

A: FQ3000: Programmable for automatic filtering. Press (YES) button to respond YES to filter prompt.

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

C: MIB: Displays status of system.


G: Filter Pan

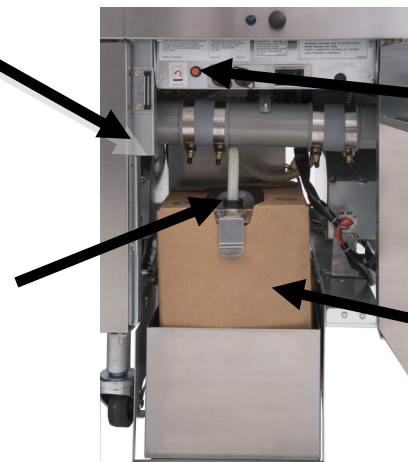
H: Blue Filter Button

F: Pick-up tube

Frymaster®

NOTE: The Frymaster FilterQuick™ 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 if applicable (D).
3. Turn controllers on by pressing the power button. 
4. Controller (A) displays "CHANGE FILTER PAD? YES/NO"
5. Press (YES) and controller displays "REMOVE PAN"
6. Remove filter pan (G) and computer displays "CHANGE FILTER PAD"
7. Assemble filter pan, ensuring pan is out 30 seconds. Re-install filter pan.
8. Position oil container [JIB (Jug in a Box)] in the right cabinet, placing pick-up tube (F) in open oil container (E).
9. Press and hold the top off reset switch (D) until JIB is full or Top Off Empty display goes out on controller (A).
10. Ensure an "A" is showing on the display of the MIB. A "P" indicates the filter pan is not properly placed. Reseat the filter pan if necessary.
11. While cooking, respond YES to the Filter Now Prompt in display (A) by pressing the (YES) button and pressing the BLUE filter button when blinking (H).
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.



D: Top off reset button: Press and hold orange button after replacing the oil until top off empty notice goes out.

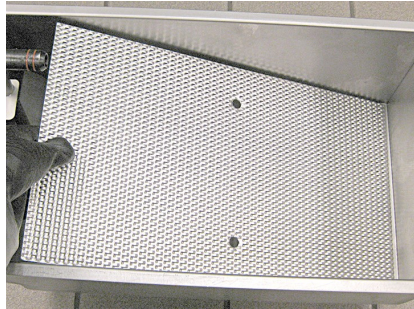
E: Oil Container: Holds oil for automatic/manual top-off system. It's not used to fill the vats, just to maintain the oil level. Use only fresh oil in top off system.



FRY_QR_8197458 02/2025

Daily Filter Pan Cleaning and Preparation

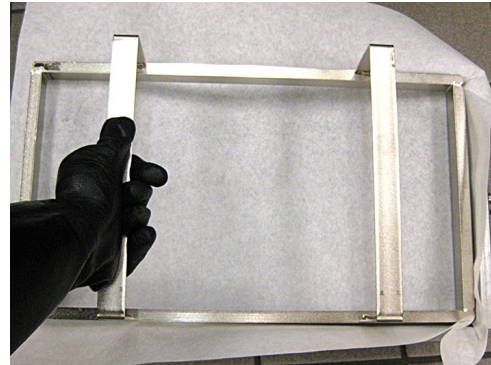
The filter paper in a FilterQuick™ fryer must be replaced at least once daily. In high-volume stores it should be replaced more often. Use Frymaster PN 8030445 16.5"x25.5" filter paper.



1



2



3

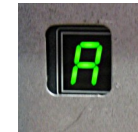


4



5

Replace O-rings every 90 days.



6

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 "A" is visible on the display above the filter