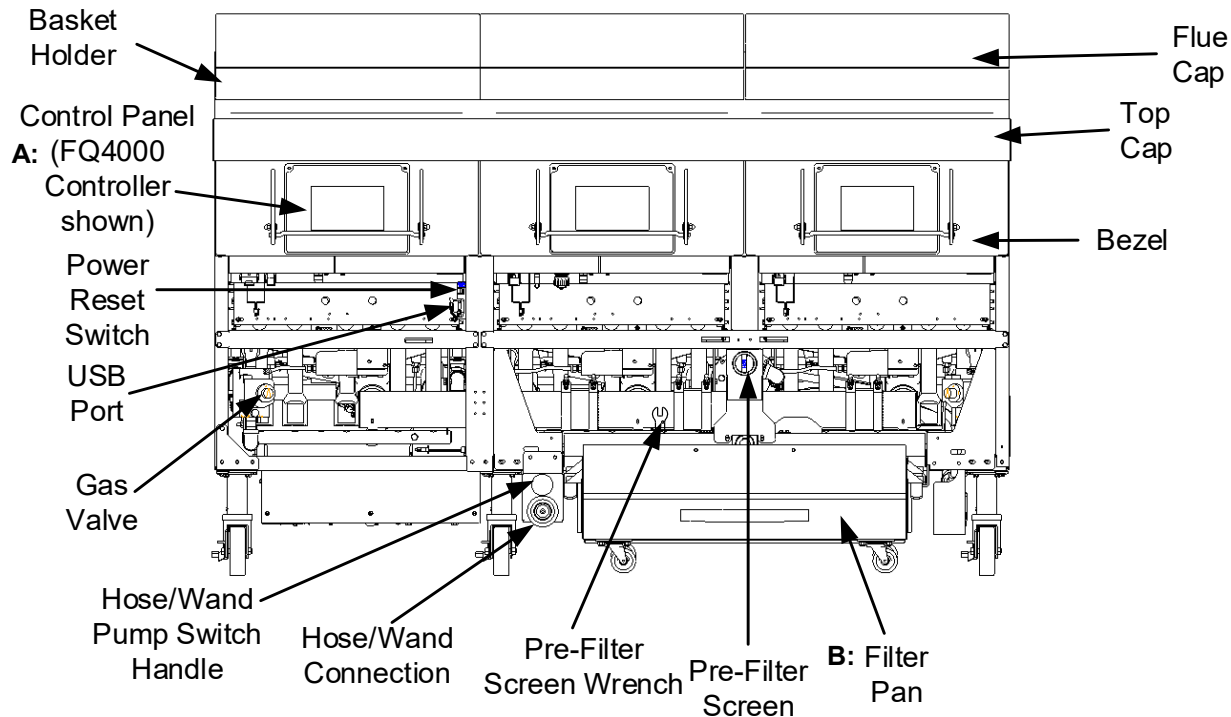



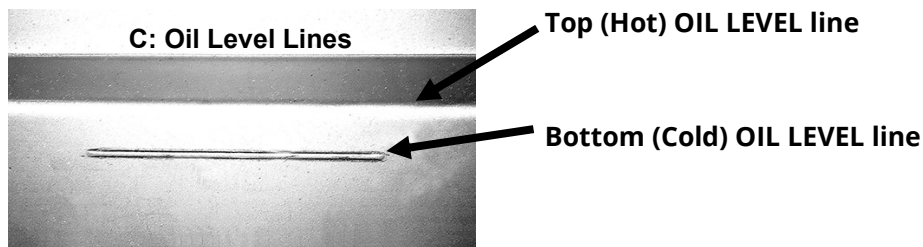


FQG120T Quick Start



1. Fill vats with oil to lower fill line (C) .
2. Turn controllers on by pressing and holding the  button for three (3) seconds.
3. Controller (A) displays "CHANGE FILTER? YES/NO".
4. Press  (YES) and controller displays "REMOVE PAN".
5. Remove filter pan (B) and controller displays "CHANGE FILTER".
6. Change filter and reassemble, ensuring pan is out 30 seconds.
7. Re-install filter pan.
8. A "P" indicates the filter pan is not properly placed. Reseat the filter pan if necessary until the "P" is **NOT** visible.
9. While cooking, respond YES to the FILTER NOW prompt in display (A) by pressing the  (YES) button and BLUE filter button.



NOTE: The Frymaster FQG120T fryer requires a start-up, demonstration and training before normal restaurant operations can begin.

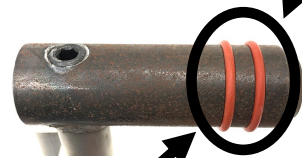
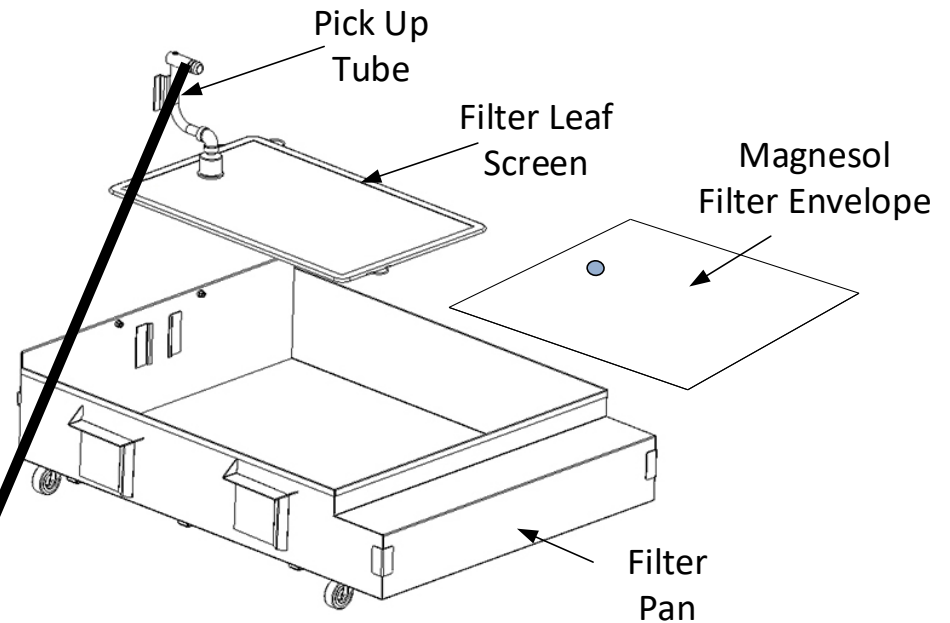
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Daily Filter Pan Cleaning and Preparation

The filter pan **MUST** be cleaned daily and the filter **MUST** be replaced once daily.

Follow these instructions to prepare the filter pan:

1. Remove and disassemble the pan assembly.
2. Discard old filter.
3. Clean all parts thoroughly.
4. Dry the pan completely. **Do NOT leave any water in the pan.**
5. Reassemble the pan in the following order shown.
6. Firmly seat the filter pan in the fryer. Ensure the controller does **NOT** display **P**.



Replace O-rings every 90 days.

