

Frymaster®



Filtration Equipment

Preserves Oil Life and Maintains
Consistent Fried Food Quality



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Maximise Oil Life with Good Oil Station Management

- Frymaster is a filtration pioneer, the first company that introduced built-in filtration, and continues its legacy as an industry-leading advocate of proper fry station management. Nothing maintains food quality and maximises oil life better than routine filtration
- The by-products created by high-heat frying – Water, Air, Sediment and Heat – take a toll on oil life unless a daily system of filtration and cleaning is in place. Frymaster's complete line of filtration equipment whether built in or portable, is designed to make filtration quick, convenient, safe and reliable for the operator
- Various Frymaster products are available to incorporate filtration to best meets the needs of your operation

Easy-to-operate, quick, and efficient filtration process encourages frequent filtering

Oil Filtration

Extends oil life and saves you money

- Extends the useful cooking life of oil. Since oil is one of the most expensive food costs in an operation, a longer oil life reduces operating costs. This saving quickly offsets filtration equipment costs and continues to return savings to the bottom line
- Offsets higher costs associated with edible oils. With consumer demand for healthier food choices, operators are increasingly shifting to higher quality oils
- Maintains consistent food quality to ensure customer satisfaction
- Eliminates oil contaminants, from micro-sized particles to solid food sediment, that compromise flavour and reduce useful oil life
- Makes cleaning fryers easier by reducing carbon deposit build-up

Built-In Filtration Models

Puts filtration where it's most convenient to use – within the fryer cabinet

- Available with Frymaster's industry leading Gas H55, RE Electric and Filterquick high performance fryers for high production and efficiency
- Eliminates the need for additional floor and storage space
- Encourages frequent filtering – a critical part of maximising oil life and ensuring consistent food quality
- Safeguards workers from possible burns by minimising handling of hot oil
- All built-in filtration offerings:
 - Have a sloped drain pan for minimal post-filtering oil loss
 - Have a 4 GPM pump
 - Supplied with sample pack of filtration accessories (paper, powder, clean out rod)

Frymaster Model	FPH55, FPRE	FPH55, FPRE	FilterQuick FQE
Number of Frypots	2-4	1	2-4
Filter / Pump Operation	Lever	Lever	Automatic via Controller
Applicable Filter Media	Paper & Powder	Paper & Powder	Paper & Powder
Frypot filtering (while other frypots in use)	Yes	n/a	Yes
Drain Position	Front	Front	Front
Return Oil Position	Rear	Rear	Rear
Filter Location	Under cabinets 1 & 2 on left	Under cabinet 1	Under cabinet 1 on left



Best Practice Oil Filtration

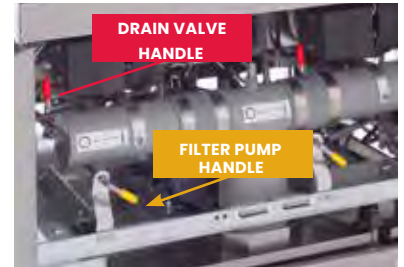
- Maximises oil life, reducing operating expenses
- Preserves food quality, assuring consistent, great-tasting food
- Makes filtering convenient with easy-to-use equipment
- Minimises downtime with rapid, 3-5 minute filtration cycle

Portable Filtration

An economical filter offer with premium performance

- Filters 25 litres of oil in 5 minutes with 1/3 HP motor and powerful 4GPM steel gear pump
- Returns filtered oil with ease. 125cm oil hose amply reaches the frypot to wash down crumbs from walls and bottom plus returns the filtered oil
- Durable stainless steel pump housing and stainless steel pan, which is easy to clean
- Includes needed filtration accessories (sample paper and powder)
- Reversible pump allows for the removal as well as the return of oil

Frymaster Model	PF50R-240	PF80R-240
Oil Capacity	40 Litre	80 Litre
Application	Most Commercial Fryers	
Filter / Pump Operation	Fryer Lever / Pump	Fryer Lever / Pump
Applicable Filter Media	Paper & Powder	Paper & Powder
Reversible Pump	Yes	Yes



Two handle process makes built-in filtration easy



Built-in filtration rear flush moves crumbs to drain valve



Best oil station management extends oil life

Potential Reduced Oil Costs

Number of Fry Pots	Example cost - no filtration	Example cost - Footprint filtration	Annual Payback
1	\$5,200	\$2,600	\$2,600
2	\$10,400	\$5,200	\$5,200
3	\$15,600	\$7,800	\$7,800
4	\$20,800	\$10,400	\$10,400

* Based on comparison of changing oil twice per week without filtration, and once per week with filtration.
* FilterQuick can save an additional 40%.

- Visit Comcater's exclusive online calculator for a customised ROI.
- Our calculator tool calculates return on investment based on your oil, energy and equipment costs.



Easy to Use Automatic Filtration FilterQuick model

<https://www.comcater.com.au/calculate-your-savings/>

Live Demonstrations

- Experience a live cooking and filtering demonstration in a Comcater demonstration kitchen and showroom near you
- Demonstrations are available by appointment only in Melbourne, Sydney, Brisbane and Perth and Adelaide showrooms



Key Model Ranges

High Efficiency Gas Fryer with Built In Filtration

- Programmable CM3.5 Computer Controller, Efficient Infrared Burner System, Automatic Ignition
- Oil Disposal from Front with Hose & Wand Quick Connection (2-4 pot models only)
- Split Pot, Rear Disposal and Basket Lifter options also available

Item Number	No. of Frypots	Oil Capacity	Max. Production per hour
FPH155C-FD	1	25 L	36
FPH255C-FD	2	2 x 25L	72
FPH355C-FD	3	3 x 25L	108
FPH455C-FD	4	4 x 25L	144



FPH355C-FD-NG shown

FilterQuick Electric Fryer with Built In Filtration

- Optimised frypot capable same production as traditional frypots with 40% less oil
- Programmable 3000 Computer Controller, Efficient Rotating Electric elements, Automatic Filtration, Automatic Oil Top Off
- Rear Oil Fill and Disposal functionality
- Split Pot and Oil Quality Sensor Option also available

Item Number	No. of Frypots	Oil Capacity	Max. Production per hour
2FQE30U	2	2 x 15L	72
3FQE30U	3	3 x 15L	108
4FQE30U	4	4 x 15L	144



3FQE30U shown