

The **QUEST FRYER FILTER SYSTEM** is the ideal companion for the popular MV40 fryer. Reduce cooking oil costs by up to 50% while frying food to perfection. Super features at a very affordable price result in fast payback on your investment.

EASY TO OPERATE

The Quest QFFS is, without doubt, the fastest and the simplest built-in filter system on the market. It is extremely user friendly, so staff training and use is a snap.

PERFORMANCE

Clean cooking oil is essential for high quality frying and extended oil life. The Quest Fryer Filter System is supplied with cloth cone filters, but the operator can select any filtering mediums, stages or oil treatments desired for optimum results.

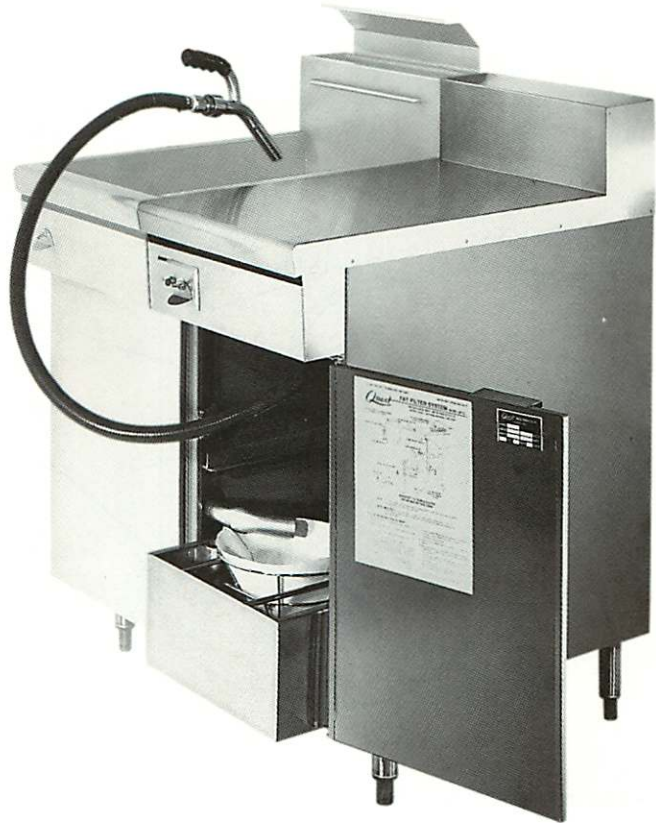
The fryer oil is discharged through the integral gravity drain manifold and filter medium (reusable or disposable) into the large capacity stainless steel reservoir. Clean oil is pumped back to the fryer kettle through the easy-to-use insulated hose. Simply use the hose and the clean returning oil to rinse down the kettle. With only minutes to complete the process and little manual cleaning required—no other system is this simple, fast or safe.

SIMPLICITY

From the smooth flowing drain system which practically eliminates clogging and the stainless steel quick disconnects on both ends of the flexible hose, to the slide-out motor/pump assembly, and the slide-out stainless steel oil reservoir—operating, cleaning, and servicing is a breeze. There are no electric heaters or complex internal wiring requirements.

FLEXIBILITY

A single Quest QFFS built-in filter system will handle up to six Quest fryers (three per side). It can easily be retrofitted in the field, even to other makes of fryers, providing their drain valve is at least 13" (330) high and kettle capacity 60 lbs. maximum. The top of the QFFS also provides a functional surface to use as a work area or fry drain station c/w overhead food warmer if desired.

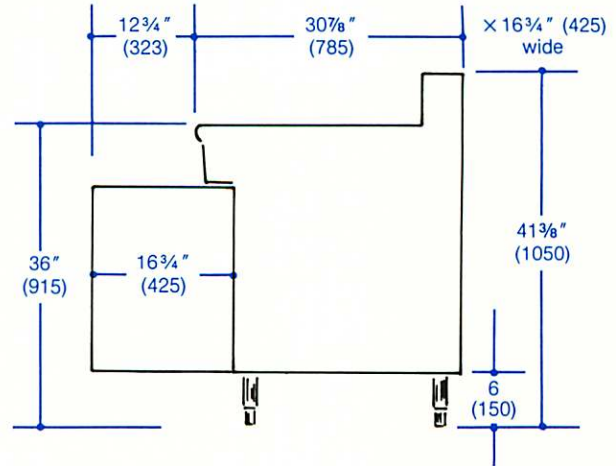
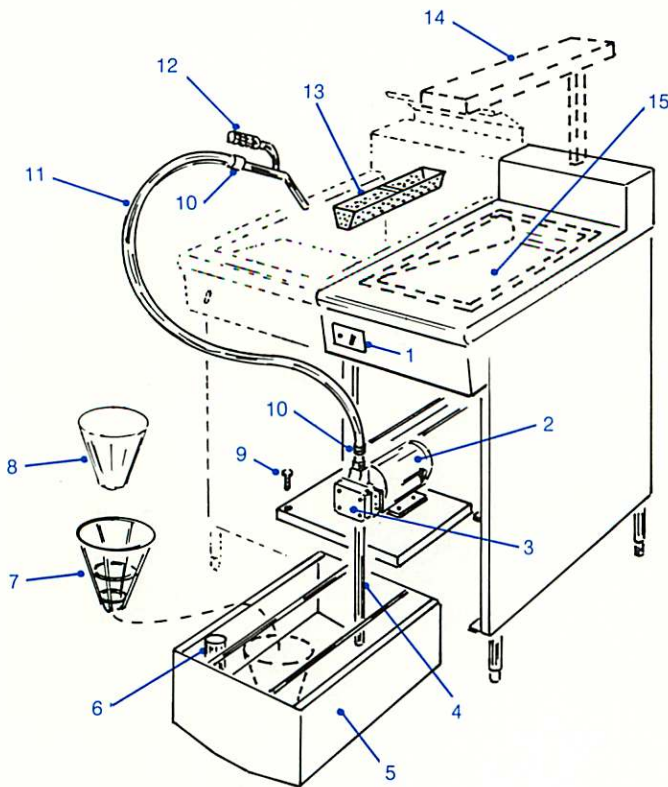


FRYER FILTER

MODEL QFFS

- EXTENDS COOKING OIL LIFE SIGNIFICANTLY
- IMPROVES QUALITY AND APPEAL OF FRIED FOODS
- SAVES MONEY
- FAST, SIMPLE AND SAFE TO USE
- BUILT-IN FOR CONVENIENCE
- MANIFOLDS UP TO SIX FRYERS
- FRYER MATCHING PROFILE
- STAINLESS STEEL TOP AND FRONT STANDARD

MODEL	WIDTH	DEPTH	HEIGHT	ELECTRICAL	AMPS	PUMP	SHIPPING WT.
QFFS	16 3/4" (425)	31" (790)	41 3/8" (1050)	120V 1 PH.	4.0	1/3 H.P.	100 LBS. 45.4 KGS.



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|-----------------------|---|
| 1. On/Off Switch | 9. Shipping Bolt |
| 2. 1/3 H.P. Motor | 10. Swivel—Quick Disconnect |
| 3. Pump | 11. Insulated Teflon Hose |
| 4. Pickup Pipe | 12. Nozzle/Insulated Grip |
| 5. Reservoir | 13. Fryer Strainer Basket (by Fryer Mfg.) |
| 6. Nozzle Holder | 14. Optional Heat Lamp |
| 7. Cone Filter Holder | 15. Optional Fry Dump Pan |
| 8. Cone Filter | |

OPERATING AND MAINTENANCE

- FULL SET OF INSTRUCTIONS ARE PERMANENTLY LOCATED ON THE QFFS INNER DOOR PANEL.
- CAREFULLY FOLLOW INSTRUCTIONS STEP BY STEP TO ENSURE MAXIMUM SAFETY AND PERFORMANCE.
- ONLY ONE FRYER CAN BE FILTERED AT A TIME AND OIL TEMPERATURE SHOULD BE 325°F. (163°C) MINIMUM.

OPTIONS

- FACTORY INSTALLED FRYER DRAIN MANIFOLDS
- COMMON MOBILE BASE FOR QFFS AND FRYERS IT SERVES
- 12" x 20" (305 x 510) STAINLESS STEEL DRAIN PAN C/W SCREEN—LOOSE OR RECESSED INTO TOP
- MOUNTED AND WIRED OVERHEAD RADIANT FOOD WARMER
- STAINLESS STEEL TOP LIPS INTO ADJACENT FRYERS FOR UTMOST SANITATION, SPECIFY REQUIREMENTS (THIS OPTION AT NO EXTRA CHARGE)

INSTALLATION NOTES

- QFFS BODY MUST BE SECURELY FASTENED TO ALL FRYERS
- QFFS AND ALL FRYERS MUST BE LEVELLED FRONT TO BACK AND SIDE TO SIDE
- ENSURE ALL PLUMBING CONNECTIONS ARE OIL TIGHT
- ELECTRICAL OUTLET SERVICING QFFS MUST MEET LOCAL CODES

NOTE: Dimensions shown are accurate at time of printing but subject to change without notice. If sizes are critical, consult your Russell representative or the factory.



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