



Price List December 2013



U. S Price List
Prices effective December 1, 2013
Customer Service (800) 221-4583 • Fax: (318) 868-5987
Technical Service (800) 551-8633
Visit www.frymaster.com



QR CODES

QR CODE



OCF30 Brochure

The unique bar codes on the product pages (known as QR codes) let customers instantly learn more about Frymaster and Dean products by visiting a mobile web page on the Frymaster website via any supported Smart phone.



1. Make sure your phone can scan a QR code with its camera, either with a tag reading application that you download or via software that's already installed on your phone. To find out what application to use for your phone, we recommend doing a Google search for the model of your phone and "QR reader" specific apps. You may find some apps work better than others. The QR code links in this document were verified with available free tag reader apps on both iPhones and Android phones.
2. When you see a product specific QR code in the price list, use your phone's application to scan it. You'll quickly be taken to a mobile web page on the Frymaster website that provides more information about that product.

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FRYMASTER & DEAN ORDERING INFORMATION

HOW TO ORDER:

Frymaster, LLC sells its Frymaster and Dean products through authorized dealers. Please contact Frymaster or your local representative. (see pages 77 - 78 for details.)

1. Purchase order should include the following information:

- ☐ Company name with complete billing address and telephone number
- ☐ Purchase order number
- ☐ "Ship to" address
- ☐ Purchasing agent's name
- ☐ Requested ship date

2. Specify complete model number of equipment ordered, quantity of each item ordered, and "Order Code" for Frymaster equipment ("SD," "SE," OR "SC")

SD – Stainless steel frypot and door, enamel cabinet

SE – Stainless steel frypot, door and cabinet ends

SC – Stainless steel frypot, door and cabinet

3. For **GAS** fryers, specify gas type (**propane, natural** or **other**). If elevation is between 2,000 - 10,000 feet, specify the elevation level.

4. For **ELECTRIC** fryers, specify voltage (208 volt, 240 volt, single or 3 phase) or (480 volt – 3 phase only).

5. If food warmer/holding station is ordered, specify **LOCATION** of spreader (left, right or center).

6. Specify all options, accessories and supplies – and each quantity desired.

7. Specify any special instructions.

A \$25.00 handling fee will be charged on orders of \$100.00 or less. Prices and specifications subject to change without notice. All orders accepted subject to government regulations and conditions beyond manufacturer's control.

All shipments F.O.B. Shreveport, Louisiana 71106 or 71129.

Equipment freight classification – Class 85 and 77.5.

RETURN POLICY:

No merchandise returned without factory authorization. Equipment older than six months and obsolete equipment will not be an authorized return. Restocking charge minimum is 20%. Equipment built to custom specifications may be higher. Orders cancelled or changed after production has begun are subject to a minimum 20% charge.

All SHIPMENTS must be inspected immediately upon receipt and any DAMAGE must be reported to carrier. All claims must be filed by CONSIGNEE with carrier, not by or with FRYMASTER.

STATEMENT OF POLICY:

Frymaster and Dean cooking equipment is built to comply with applicable nationally recognized standards for manufacturers. Included among these approval agencies are UL, NSF, CSA and others. Many local codes exist, and it is the responsibility of the owner and installer to comply with these codes. Frymaster and Dean cooking equipment, when properly installed according to instructions, complies with the intent of the OSHA Act.

Constant product improvement makes it necessary for new or improved models to be submitted for testing by these various agencies. Therefore, not all models may have all agency approvals at all times.

INTERNATIONAL EQUIPMENT:

Equipment for international destination is subject to additional charges.

Call Toll Free Customer Service 1-800-221-4583 for approval and quotation.

U. S. DEALERS IN INTERNATIONAL MARKETPLACE

Definition: U.S. dealers work in the international markets either as an expansion opportunity or as a one-time situation that results from personal or direct buyer contracts. It is not our intent to actively solicit U.S. dealers as an international distribution channel. However, on occasion, it is necessary for Frymaster to service its U.S. dealer to preserve a domestic relationship.

Frymaster recognizes the importance of and supports our international Distributors to ensure proper service after the sale. For international business, equipment prices will be quoted to the U.S. dealer at U.S. dealer net plus 15%. A surcharge will be added to the 15% on European destinations for CE approved equipment. Under this contract, Frymaster assures in-country warranty and service support, documentation needed to get the job done well, and required export packaging. International warranty applies.

FRYMASTER & DEAN CUSTOMER SERVICE DEPARTMENT

CONTACT LIST FOR:

- Product Information
- Pricing
- Quotations
- Orders
- Stock Equipment
- Expedite Shipments
- Freight and Shipping Information
- Arranging Demos
- Lead Times

8700 Line Avenue, Shreveport, LA 71106

Tel: 1-318-865-1711

Fax: 1-318-868-5987

Email Orders: fryeqorders@manitowoc.com

Email Quotes: fryeqquotes@manitowoc.com

FRYMASTER & DEAN FACTORY CONTACTS

PARTS & WARRANTY DEPARTMENT

Tel: 1-800-551-8633

Fax: 1-318-688-2200

CREDIT DEPARTMENT

Routine statements, payment terms, billing

Tel: 1-318-865-1711

Fax: 1-318-862-2332

FRYMASTER & DEAN PROGRAMS

QUICK-SHIP PROGRAM:

How fast can Frymaster ship equipment?
The same day!

AVAILABLE QUICK SHIP EQUIPMENT

GAS -- NATURAL OR PROPANE	GAS -- NATURAL
GF14SD	MJ35SD -- millivolt controls
MJCFSD -- millivolt controls	MJ45SD -- millivolt controls
SR42G -- aluminized sides	GF40SD
SR52G -- aluminized sides	
SR62G -- aluminized sides	
PORTABLE FILTERS	SHORTENING DISPOSALS
PF50S	PSDU50
PF50R	PSDU100
PF95LP	
MF90AU/80	

REQUIREMENTS

- Orders must be marked for "QuickShip" and have all necessary information with no clarification required
- Account must be in proper credit standing. Orders that require buying group credit approval may be delayed to allow order release.
- Program shipment guarantee is for up to 3 pieces of each model.
- Only the standard models listed are included in the program.

Note: Fryers come standard with legs, twin baskets, rack-type basket support and basket hanger. Portable filters come standard with filter starter kit.

START-UP PROGRAM:

Frymaster offers a new and improved start-up program for Frymaster and Dean fryer/filtration systems purchased through an authorized Frymaster dealer. This start-up is included with any Frymaster or Dean fryer(s) with a built-in filter. Start-up costs are not included in the purchase price of fryers without filtration, single or multiple. Start-up prices are \$200 for the first frypot and \$75 for each additional frypot.

In order to begin the start-up process you must call your Authorized Service Agent at least 48 hours in advance. The Authorized Service Agents can be found on our website at www.frymaster.com/service. The fryer system must be installed with the proper utilities hooked up. Frying oil must be on hand to properly perform the filter demonstration.

This service is offered to ensure your Frymaster or Dean Fryer System performs as advertised and to ensure your understanding of proper use of the fryers and filtration system. An authorized Frymaster technician will be on hand to personally perform the start-up service, which includes a maximum 100 miles round trip with two hours travel time.

HERE IS WHAT IS INCLUDED:

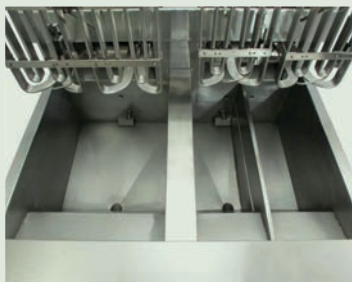
- ✓ Gas pressure check (if applicable)
- ✓ Boil out of all frypots
- ✓ Gas plumbing size (if applicable)
- ✓ Wiring inspection
- ✓ Proper basket lift operation (if applicable)
- ✓ Thorough cleaning of all frypots with a damp rag or damp paper towels to remove any oil residue or other foreign material followed by thorough drying of all frypots
- ✓ Controller check and programming demonstration (if applicable)
- ✓ Visual inspection of ventilation hood
- ✓ Demonstration of the proper use and care of the filter system

HOW TO SELECT THE FRYER THAT IS BEST FOR YOUR OPERATION

WHAT TYPE OF FRYER SHOULD I USE?

OPEN POT

The term "open pot" refers to the unobstructed heated area of the frypot. Gas fryers heat the frypot from the outside of the pot. Electric fryers have a heating element in the interior of the frypot that is immersed in the oil. Frymaster's electric fryers have elements that swing and will stay in an up position for easier cleaning.



picture of open pot (FPEL17CA)

TUBE

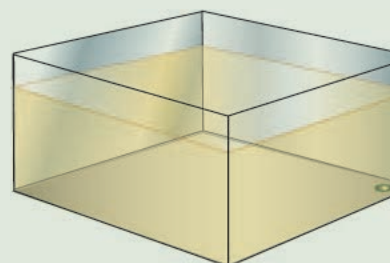
Tube fryers are gas fryers that have "tubes" in the bottom area of the frypot that are permanently attached to the frypot where the tubes transfer heat to the oil in the frypot.



picture of tube frypot (HD60)

FLAT BOTTOM

Flat bottom fryers have no sediment zone which enables sediment to come into contact with food during the frying cycle. The intended applications for a flat bottom fryer is for delicate items such as taco shells, tortilla chips, and tempura which float near the surface of the oil.



picture of flat bottom frypot

SEDIMENT ZONE

Open pot frypots are easy to clean but have a smaller sediment area than tube gas fryers. The open pot design allows the operator to visually monitor the amount of sediment in the bottom of the frypot.

Large sediment zone which is ideal for high sediment food product frying.

No sediment zone which enables sediment to come into contact with food during the frying cycle.

ADVANTAGES

Can be used for a broad range of frying needs; easiest to clean.

Can be used for a broad range of frying needs which include low sediment and higher sediment products. Easily adaptable for frying a wide range of food products. The gas tube burners provide good heating efficiency and heat transfer.

Ideal application for wet-battered foods, specialty foods, and best with foods that float.

DISADVANTAGES

Smaller sediment zone than most tube fryers; not suited for heavily breaded food products; and not ideal for specialty products.

Harder to clean than an open frypot design.

Not easy to clean. If sediment is not removed frequently it can cause the food product to taste burnt or appear black.

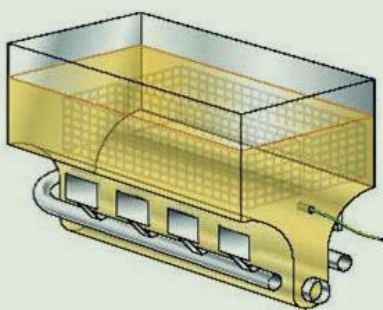
GREAT FOR FRYING

Best applications are lightly breaded (lower sediment) and freezer-to-fryer breaded product (french fries, hot wings, cheese sticks, and poppers).

Best applications are high volume and higher sediment food products.

Best applications are foods that float such as tortilla chips, taco shells, donuts, funnel cakes, and tempura.

GAS OPEN POT



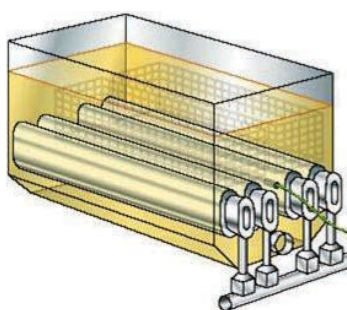
picture of gas open pot design showing cook, heat, and cold zone or sediment zone

Local utility costs will determine the cost to operate gas or electric units.

Higher maximum temperature than electric.

GAS OR ELECTRIC FRYERS?

GAS TUBE

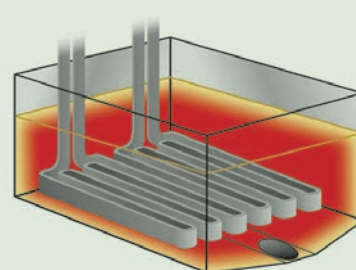


picture of gas tube frypot showing cook, heat, and cold zone or sediment zone

Local utility costs will determine the cost to operate gas or electric units.

Gas tube fryers have more efficient heat transfer and faster recovery between frying cycles than gas open pot units as the heating elements are in the frypot.

ELECTRIC POT






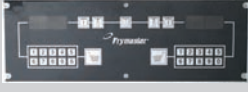






picture of electric frypot showing cook, heat, and cold zone or sediment zone

Local utility costs will determine the cost to operate gas or electric units.

Electric units have more efficient heat transfer and faster recovery between frying cycles than gas open pot and tube units as the heating elements are directly in the oil.

WHAT TYPE OF CONTROLS?

Frymaster offers many different types of controllers. If you have a high volume operation and want to ensure all employees will fry consistently to the same quality specifications, then the more advanced controls that offer compensation or "stretch" cooking would be the controllers of choice.

ITEM	DESCRIPTION	COOKING PERFORMANCE	MODEL OPTIONS	PICTURE
3000 CONTROLLER	Push button cooking for 20 products. Times the cook operation and signals audibly when cooking is complete. Automatically selects Fahrenheit/Celsius temperature values and stores the current time and temperature settings when the unit is turned off. Features temperature check, boil-out, melt cycle and lighted digital display. Control will also operate the optional ATO - Automatic Top Off Oil Attendant. Control has the option of fry station management which counts cooks and advises when to filter and can have the filter operation step-by-step prompting turned on. Offers programmable segmented cooking option.	Compensation or "stretch" cooking ensures the exact heat load will be utilized for each cook. The result is more consistent and higher quality food products.	OCF30, 1814, LHD65, H55, H55-2, MJCFE, RE14, RE14-2, RE17, RE17-2, RE22, RE22-2, HD50G, HD60G, HD63G, HD65G,	
LANE CONTROLLER	Times the cook operation and signals audibly when cooking is complete. Automatically selects Fahrenheit/Celsius temperature values and stores the current time and temperature settings when the unit is turned off. The 3-lane controller has 10 programmable product buttons, a 40-product library feature, temperature check, boil-out, melt cycle, hold timers, cook compensation and lighted digital display. Control operates as a lane controller with the ability to select not only the product, but also where it will cook, lane 1, 2 or 3. A 2-lane version is available for the HD50 gas and RE electric fryers in the 1814 battery.	Compensation or "stretch" cooking ensures the exact heat load will be utilized for each cook. The result is more consistent and higher quality food products.	1814	
CM3.5 CONTROLLER*	Smooth, touch-pad surface; multi-product programmable controller automatically stretches cook time to provide consistent food quality regardless of the product load. LEDs display cooking time countdown (with audible alarm) and provide precise frypot temperature checks. The unit also features controlled boil-out at a steady 195°F (80°C), recovery "test time", programmable "shake" and "hold" times and more. Available for full or split-pot fryers.		OCF30, 1814, LHD65, H55, H55-2, MJ35E, MJ45E, MJ45E-2, MJCFE, RE14, RE14-2, RE17, RE17-2, RE22, RE22-2, RE80, HD50G, HD50GDD, HD60G, HD63G, HD65G, D50G, D50GDD, D60G, D80G	
ELECTRONIC TIMER CONTROLLER*	Times the cook operation and signals audibly when cooking is complete. Automatically selects Fahrenheit/Celsius temperature values and stores the current time and temperature settings when the unit is turned off. The electronic timer controller also operates full or split-pot models with basket lifts. Features temperature check, boil-out, melt cycle and lighted digital display.	Compensation or "stretch" cooking ensures the exact heat load will be utilized for each cook. The result is more consistent and higher quality food products.	1814, H55, H55-2, MJ35E, MJ45E, MJ45E-2, MJCFE, RE14, RE14-2, RE17, RE17-2, RE22, RE22-2, RE80, HD50G, HD50GDD, HD60G, HD63G, HD65G, D50G, D50GDD, D60G, D80G	
DIGITAL CONTROLLER	Smooth, touch-pad control panel is attractive and easy to operate. Features constant temperature display, melt cycle, lighted digital display and Fahrenheit/Celsius values.		1814, LHD65, H55, H55-2, MJ35E, MJ45E, MJ45E-2, MJCFE, RE14, RE14-2, RE17, RE17-2, RE22, RE22-2, RE80, HD50G, HD50GDD, HD60G, HD63G, HD65G, D50G, D50GDD, D60G, D80G	
ANALOG CONTROLLER	Standard controller for many Frymaster high efficiency gas and electric fryers. Simple to operate with on/off switch, temperature set dial and melt cycle option. Works with electronic ignition.		1814, H55, H55-2, MJ35E, MJ45E, MJ45E-2, MJCFE, RE14, RE14-2, RE17, RE17-2, RE22, RE22-2	
COUNT-DOWN TIMER	Cooking time display shows the cooking time as it counts down. Operates basket lifts.		Standard on MJ35GBL, MJ45GBL	
THERMOSTAT CONTROLLER	Standard controller for E and EM model fryers. Simple to operate with on/off switch, temperature set dial and melt cycle option.		Standard on MJ35E, MJ45E, MJ45E-2, MJCFE	
THERMOSTAT CONTROLLER WITH MELT CYCLE			Standard on MJ35EM, MJ45EM, MJCFEM	
THERMATRON CONTROLLER	Standard controller for many Dean fryers. Simple to operate with on/off switch, temperature set dial and melt cycle and boil-out options.		HD50G, HD50GDD, HD60G, HD63G, HD65G, D50G, D50GDD, D60G, D80G, 1824, 2424	

* Basket lifts only available with Electronic timer and CM3.5 controllers.

BUILT-IN FILTER SYSTEM ANNUAL OIL SAVINGS

NO FILTERING

Oil life will be very short and cost of oil replacement will dramatically increase the cost of ownership.

PORTABLE FILTER

Oil life will be extended and reduce cost of ownership over not filtering oil. Portable filtering can be very time consuming and labor intensive.

BUILT-IN FILTERING SYSTEM

A built-in filtering system will provide the maximum oil life which will dramatically reduce the cost of ownership. Filtering is much less labor intensive than utilizing portable filtration units. Filtering can also be done quickly and easily when required.

NUMBER OF 50-LB. FRYPOTS FILTERED	STANDARD OIL			TRANS FAT-FREE OIL		
	ANNUAL OIL COSTS WITH NO FILTRATION	ANNUAL COST WITH FILTRATION*	ANNUAL PAYBACK	ANNUAL OIL COSTS WITH NO FILTRATION	ANNUAL COST WITH FILTRATION*	ANNUAL PAYBACK
1	\$2,600	\$1,300	\$1,300	\$3,900	\$1,950	\$1,950
2	\$5,200	\$2,600	\$2,600	\$7,800	\$3,900	\$3,900
3	\$7,800	\$3,900	\$3,900	\$11,700	\$5,850	\$5,850
4	\$10,400	\$5,200	\$5,200	\$15,600	\$7,800	\$7,800
5	\$13,000	\$6,500	\$6,500	\$19,500	\$9,750	\$9,750
6	\$15,600	\$7,800	\$7,800	\$23,400	\$11,700	\$11,700

*Savings based on the following: Oil costs of \$.50/lb. for standard oil and \$.75/lb. for trans fat-free oil. Oil changed 2x/week without filtration and 1x/week with filtration.

ENERGY STAR ANNUAL ENERGY SAVINGS

NON ENERGY STAR UNITS

Lower cost of purchasing but higher cost of ownership. Pay less upfront and more to operate the fryer during its lifetime.






ENERGY STAR UNITS

Higher cost of purchasing but lower cost of ownership. Pay more upfront and less to operate the fryer during its lifetime.

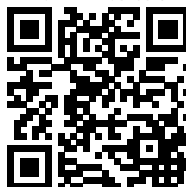
MODEL	SR52* PER POT	HD50** PER POT	H55** PER POT
BTU/HR. INPUT	120k	95k	80k
OIL CAPACITY (LBS.)	50	50	50
LBS. FRIES/HR	65	70	70
ENERGY COST/YR	\$2,579	\$1,738	\$1,507
OIL COST/YR. @ \$.75/LB.	\$5,942	\$3,992	\$3,992
ANNUAL COST/YR	\$8,521	\$5,730	\$5,499
ANNUAL SAVINGS	Per Pot	\$2,791 (33%)	\$3,022 (35%)

Saving Potential: \$3,000 + per year / pot!

WHAT ELSE SHOULD I BUY WITH MY FRYER?

SEDIMENT TRAYS	Sediment trays are fine mesh screens designed to fit inside the cold zone of an open frypot to catch sediment and crumbs. During peak times the sediment tray can be easily removed and the sediment and crumbs removed from the cold zone	
FRYER FILTER POWDER	Prolongs oil life	
PORTABLE FILTER SYSTEM	Prolongs oil life	
FRYER BASKETS	Always good to have extra fry baskets	
GAS HOSES	An essential item when installing gas fryers	

FRYMASTER FRYERS BROCHURE



TUBETYPE BROCHURE



TWO BRANDS SELLSHEET



SEDIMENT TRAY SPECSHEET



Now With
Expanded
Model
Options!

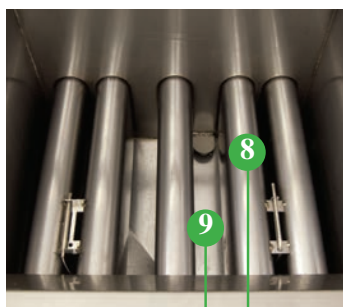


1814 High-Production, Oil-Conserving, Gas Fryers

Conserve Oil, Energy, & Space



Model shown: 11814/HD50G/11814



- 1. Use 11-15% less hood and floor space** than standard fryer systems.
- 2. Use upwards of 50% less energy** than comparable standard fryer systems.
- 3. Use less oil** reducing operating costs and environmental impact.
 - **16-20% less** than 3 standard 50-lb fryers (126 lbs of oil vs 150 lbs)
 - **12-14% less** than 4 standard 50-lb fryers (176 lbs of oil vs 200 lbs)
- 4. Deliver flexible, high-production cooking** with one or two 18" x 14" x 3-3/4" cooking area(s) that can cook three baskets of food at the same time. Each 18" x 14" x 3-3/4" frypot can produce:
 - **118 lbs.** of frozen chicken nuggets/hr
 - **100 lbs.** of French fries/hr
 - **74 lbs.** of fresh-breaded chicken strips/hr
 - **68 lbs.** of dry dredge catfish/hr
 - **96 pieces** of fresh-breaded, 8-piece cut chicken/hr
 - **77 lbs.** of wings/hr (875 pieces)
- 5. Control food and oil quality with the SMART4U® Lane controller**, which has programmable cook buttons and features that make it easy to produce consistent, great-tasting food. Analog*, Digital*, CM3.5*, and SMART4U® 3000 controller options are also available.
- 6. Save on equipment costs.**
 - Two 1814 fryers do the work of three 50-lb fryers.
 - Two 1814 & one HD50 do the work of four 50-lb fryers.
- 7. Support oil station management** with built-in filtration options, making it easy to preserve oil life and ensure consistent, great-tasting food. 8 GPM pump quickly removes crumbs and sediment, making the filter process quick and effective.
- 8. Optimize heat transfer** with 6" vs. 4" diameter tubes, which provide a 36% larger surface for oil contact.
- 9. Handle high-sediment foods with ease.** Sloping bottom ensures fast drainage and easy cleaning.



1814 models meet ENERGY STAR® guidelines. All 1814 fryers are part of the Manitowoc EnerLogic™ energy program.



*Not available for CE.

For more information, contact customer service at 1-800-221-4583 or visit Frymaster.com/1814.

FRYMASTER HIGH-PRODUCTION OIL-CONSERVING 1814 GAS TUBE FRYERS

STAINLESS STEEL FRYPOT, DOOR AND CABINET SIDES

MODEL NUMBER	ANALOG CONTROLLER	DIGITAL	CM3.5 CONTROLLER	SMART4U LANE CONTROLLER*	SMART4U 3000 CONTROLLER	OIL CAPACITY LBS	COOK AREA W" x D" x H"	BTU/HR INPUT	SHIPPING WEIGHT LBS
11814	\$8,974	\$9,247	\$10,611	\$11,157	\$11,703	63	18 x 14 x 3-3/4	119,000	255
21814	\$17,949	\$18,495	\$21,222	\$22,860	\$23,406	(2) 63	(2) 18 x 14 x 3-3/4	(2) 119,000	510
31814	\$26,923	\$27,742	\$31,833	\$33,471	\$35,109	(3) 63	(3) 18 x 14 x 3-3/4	(3) 119,000	765
41814	\$35,898	\$36,989	\$42,444	\$44,628	\$46,811	(4) 63	(4) 18 x 14 x 3-3/4	(4) 119,000	1,020
11814/HD50G/11814 (W/ FILTER)	\$37,156	\$37,738	\$41,592	\$43,175	\$44,812	(2) 63 (1) 50	(2) 18 x 14 x 3-3/4 (1) 14 x 14 x 3-1/2	(2) 119,000 (1) 100,000	907

* Standard with SMART4U Lane controller.

FRYER ACCESSORIES

Basket, twin size 5-7/8 x 12-5/8 x 6-5/8 Part No. 8030271	\$163	Chicken/Fish Tray - full pot 11814 - 18 W x 13-5/8 D Part No. 2208966	\$344
Basket, chicken 17-3/4 x 12-1/4 x 6 Part No. 8030436 Available December 2013	\$461	Chicken/Fish Tray - full pot HD50G - 13-5/8 W x 13-1/2 D Part No. 2208963	\$337
Basket, dual 8 x 12-5/8 x 7 Part No. 8030437 Available January 2014	\$166	Clean-out Rod 26" long Part No. 8030197	\$83
Basket, full size 17-1/2 x 12-7/8 x 6-1/8 Part No. 8030435 Available December 2013	\$252	Cover, stainless steel - full pot, 11814 21-3/8 W x 19-1/2 D Part No. 1081872	\$239
Basket, quad 4-1/2 x 13-1/4 x 6 Part No. 8030357	\$159	Cover, stainless steel - full pot, HD50G 13-1/2 W x 21-3/8 D Part No. 1061637	\$239
Basket Hanger Over the flue 11814 20 W x 8-1/2 H Part No. 8237770	\$89	Fish Scoop 8-1/8 W x 8-1/2 D w/ 17-3/8 handle Part No. 8030059	\$96
Basket Hanger Over the flue - 21814 39-3/4 W x 8-1/2 H Part No. 8237771	\$179	Fish Skimmer 6" square w/ insulated handle Part No. 8030184	\$87
Basket Hanger Over the flue - 11814/ HD50G/11814 55-1/4 W x 8-1/2 H Part No. 8237772	\$268	Foam Deck Basket Banger	\$190/frypot
Basket Support Rack Full pot, 1814 13-5/8 W x 18 D Part No. 8030380	\$111	Quick Disconnect Hose 1" gas line, 36" long Part No. 8061698	\$604
Basket Support Rack Full pot, HD50 13-1/2 W x 13-1/4 D Part No. 8030273	\$91	Quick Disconnect Hose 1" gas line, 48" long Part No. 8061699	\$648
Brush, L-shaped Tampico 21" L x 2" Diameter Part No. 8030429	\$65	Quick Disconnect Hose 3/4" gas line, 36" long Part No. 8061701	\$491
CASTERS - set of four Single 1814 only	\$284	Quick Disconnect Hose - 3/4" gas line, 48" long Part No. 8061700	\$535
		Splash Shield 21-3/8 D x 7-7/8 H Part No. 8237619	\$246

NOTES:

- If elevation is between 2,000 - 6,000 feet, specify the elevation level. Fryer may not perform at optimum levels above this elevation.
- DO NOT CURB MOUNT.**
- Any questions or pricing information other than the above should be referred to **CUSTOMER SERVICE -- TOLL FREE 1-800-221-4583.**

STANDARD ACCESSORIES

Electronic Ignition
Twin Baskets
Rack-type Basket Supports

Filter models have:
Basket Hangers
Filter Starter Kit

FILTER OPTIONS - 1814 GAS TUBE FRYERS

1 FRYPOT	2 FRYPOTS	3 FRYPOTS	4 FRYPOTS
\$9,983	\$10,929	\$11,873	\$12,819

NOTE:

- Filter price includes casters.

EXTERNAL OIL DISCHARGE OPTIONS

External oil discharge - available on built-in filter batteries of 2 or more frypots. Must specify front or rear connection. Front connection comes with 5' washdown hose	Front \$1,593
	Rear \$1,082
External oil discharge kit (rear only) - available on batteries with filter*	CALL TECHNICAL SERVICE AT 1-800-551-8633

* Requires field service installation

SPREADERS - ADD TO PRICE OF FRYER BATTERY

Spreader cabinet -- specify right or left placement on 11814, 21814, 31814 or 41814 models. Includes 13-1/2" x 17" x 8" scoop-type perforated pan.	\$1,974
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FILTERING ACCESSORIES

Filter Powder (80, 1oz. Packs) Part No. 8030002	\$100
Filter Paper (22 x 34) Box of 100 sheets Part No. 8030289	\$217

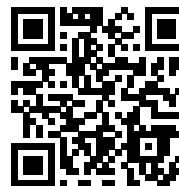
FRYMASTER GAS LINE INFORMATION

1-1/2" gas supply line required. Each single unit requires a 3/4" NPT connection; battered units (2 or more) require a 1" NPT connection. Gas inlet size (I.D.) should be no smaller than that provided for connection to the fryers. See service manual and/or plumbing codes for proper pipe sizing.

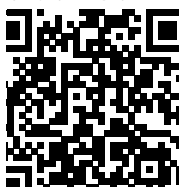
1814 SALES VIDEO



1814 SELL SHEET



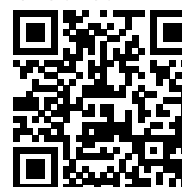
1814 SHORT VIDEO



1814 GAS SPECSHEET



1814 GAS FACTSHEET

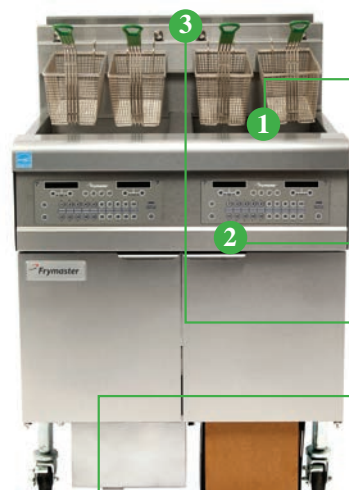


OCF30
OIL CONSERVING FRYERS

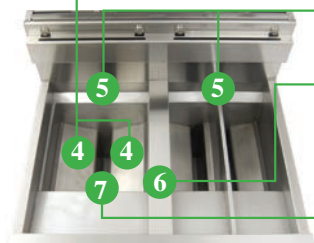
Frymaster

OCF30™ Series Gas Fryers

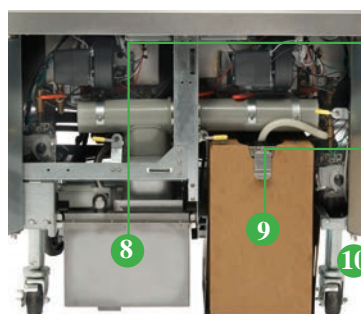
40% Less Oil, 10% Less Energy, Outstanding Results



1. **30-lb open frypot design** requires 40% less oil and ensures quick and easy cleaning. Saves money, time and labor.
2. **SMART4U® 3000 controller** helps control food and oil quality, oil life, and equipment performance.
3. **Sturdy basket hangers** are durable and easy to clean.
4. **State-of-the-art combustion** fuels efficiency. ENERGY STAR® rated infrared heat transfer qualifies fryers for energy-saving rebates.



5. **Robust product line** offers full and split frypots.
6. **Independent frypot construction** allows convenient frypot repairs in the field if needed.
7. **High limit auto reset** requires no tools or operator intervention and an **audible alarm** alerts if a second drain valve is opened.



8. **FootPrint PRO® built-in filtration** preserves oil life and ensures consistent, great-tasting food.
9. **Oil Attendant® auto fill option** senses the oil level and adds oil as needed from an in-cabinet supply.
10. **Adjustable leveling casters** accommodate all kitchen designs and floor types.



All OCF30G fryers meet ENERGY STAR® guidelines for high efficiency and are part of the Manitowoc EnerLogic™ program.

For more information, contact customer service at 1-800-221-4583 or visit www.frymaster.com/OCF30

FRYMASTER OIL-CONSERVING OCF30 GAS FRYERS WITH AUTO TOP-OFF

STAINLESS STEEL FRYPOT, DOOR AND CABINET SIDES					
MODEL NUMBER	SMART4U 3000 CONTROLLER	OIL CAPACITY LBS	COOK AREA W" x D" x H"	BTU/HR INPUT	SHIPPING WEIGHT LBS
FPGL230CA FULL POT	\$31,984	(2) 30	(2) 13 x 14 x 3-3/4	(2) 75,000	544
FPGL330CA FULL POT	\$43,830	(3) 30	(3) 13 x 14 x 3-3/4	(3) 75,000	723
FPGL430CA FULL POT	\$58,937	(4) 30	(4) 13 x 14 x 3-3/4	(4) 75,000	908

NOTES:

- Split frypots - Add \$3,260 for each split frypot
- Basket Lifts - Add \$2,274 for each full frypot
- Basket Lifts - Add \$4,180 for each split frypot
- Casters included in pricing

FRYER ACCESSORIES			
Basket, full size 12-3/8 x 12-7/8 x 5-1/4 Part No. 8030099 (can't be used w/ basket lifts)	\$244	Clean-out Rod 26" long Part No. 8030197	\$83
Basket, triplet 4-1/4 x 13-1/4 x 5-1/2 Part No. 8030438	\$159	Cover, stainless steel - full pot 14-5/8 W x 21 D Part No. 1068930	\$220
Basket, twin size 5-7/8 x 12-5/8 x 6-5/8 Part No. 8030271	\$163	Cover, stainless steel Split Pot 7-1/4 W x 21 D Part No. 1068931	\$131
Basket Hanger, single frypot; 15-3/8 W x 5 H Part No. 2308165	\$89	Fish Scoop 8-1/8 W x 8-1/2 D w/ 17-3/8 handle Part No. 8030059	\$96
Basket Hanger, 2 & 4 frypots; 31 W x 5 H Part No. 2307495 (2 hangers required for 4 frypots)	\$179	Fish Skimmer 6" square w/ insulated handle Part No. 8030184	\$87
Basket Hanger, 3 frypots; 46-1/2 W x 5 H Part No. 2307497	\$268	Jug in Box (JIB) Holder - stainless steel (not NSF approved); 10-1/2 x 10-1/2 x 8-1/2; Part No. 8242298	\$282
Basket Support Rack - full pot 11-7/8 W x 13-1/2 D Part No. 8030375	\$93	Quick Disconnect Hose 1" gas line, 36" long Part No. 8061698	\$604
Basket Support Rack - split pot 5-7/8 W x 13-1/2 D Part No. 8030372	\$83	Quick Disconnect Hose 1" gas line, 48" long Part No. 8061699	\$648
Brush, L-shaped Tampico 21" L x 2" Diameter Part No. 8030429	\$65	Sediment tray - full pot 11-7/8 x 15-1/4 x 6-1/2 Part No. 8030382	\$441
Chicken/Fish Tray - full pot 12 W x 13-3/8 D Part No. 8238066	\$337	Splash Shield 19-1/2 W x 11-3/4 H Part No. 8238224	\$113

NOTES:

- 5 ft. grounded cord set provided.
- If elevation is between 5,000 - 10,000 feet, specify the elevation level. Fryer may not perform at optimum levels above this elevation.
- **DO NOT CURB MOUNT.**
- Any questions or pricing information other than the above should be referred to
CUSTOMER SERVICE -- TOLL FREE 1-800-221-4583.

STANDARD ACCESSORIES

Built-in Filtration with ATO
Adjustable Casters
Rack-type Basket Support

Basket Hanger
Twin Baskets
Filter Starter Kit

SPECIAL OIL OPTIONS

BULK OIL (REAR ONLY)	\$1,700
BULK OIL KIT (REAR ONLY) *	CALL TECHNICAL SERVICE AT 1-800-551-8633
SEMI-SOLID / SOLID SHORTENING	\$2,331

* Requires field service installation

SPREADERS - ADD TO PRICE OF FRYER BATTERY

SPREADER CABINET (select models only) - Single fryer: right or left placement; 2 frypot battery: right, left or center placement; 3 frypot battery: any single placement	\$1,306
SPREADER CABINET IN CENTER -- ADD	\$563

FILTERING ACCESSORIES

Filter Powder (80, 1oz. Packs) Part No. 8030002	\$100
Filter Paper (19-1/2 x 27-1/2); Box of 100 sheets Part No. 8030170	\$119
Metal Filter Screen * (fits FootPrint PRO filter) (11-1/8 x 19-1/4) Part No. 8102800	\$682

* Must be ordered at time of manufacturing of FootPrint PRO filter system.

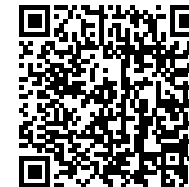
FRYMASTER GAS LINE INFORMATION

1-1/2" gas supply line required. Battered units (2 or more) require 1" NPT connection Gas inlet size (I.D.) should be no smaller than that provided for connection to the fryers. See service manual and/or plumbing codes for proper pipe sizing.

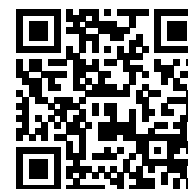
OCF30 SELLSHEET



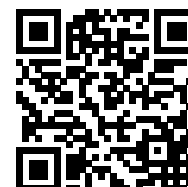
OCF30 SALES VIDEO



OCF30 BROCHURE



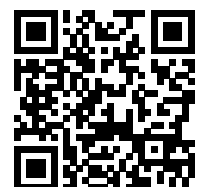
OCF30ATOG SPECSHEET



OCF30 SHORT VIDEO



OCF30 GAS FACTSHEET



FRYMASTER OIL-CONSERVING OCF30 GAS FRYERS WITHOUT AUTO TOP-OFF

STAINLESS STEEL FRYPOT, DOOR AND CABINET SIDES						
MODEL NUMBER	SMART4U 3000 CONTROLLER	CM3.5 CONTROLLER	OIL CAPACITY LBS	COOK AREA W" x D" x H"	BTU/HR INPUT	SHIPPING WEIGHT LBS
FPGL130C FULL POT	\$18,954	\$18,954	30	13 x 14 x 3-3/4	75,000	265
FPGL230C FULL POT	\$30,344	\$30,344	30	(2) 13 x 14 x 3-3/4	(2) 75,000	544
FPGL330C FULL POT	\$41,581	\$41,581	30	(3) 13 x 14 x 3-3/4	(3) 75,000	675
FPGL430C FULL POT	\$52,812	\$52,812	30	(4) 13 x 14 x 3-3/4	(4) 75,000	858

NOTES:

- Split frypots - Add \$3,260 for each split frypot
- Basket Lifts - Add \$2,274 for each full frypot
- Basket Lifts - Add \$4,180 for each split frypot
- Casters included in pricing

FRYER ACCESSORIES			
Basket, full size 12-3/8 x 12-7/8 x 5-1/4 Part No. 8030099 (can't be used w/ basket lifts)	\$244	Cover, stainless steel - full pot 14-5/8 W x 21 D Part No. 1068930	\$220
Basket, triplet 4-1/4 x 13-1/4 x 5-1/2 Part No. 8030438	\$159	Cover, stainless steel - Split Pot 7-1/4 W x 21 D Part No. 1068931	\$131
Basket, twin size 5-7/8 x 12-5/8 x 6-5/8 Part No. 8030271	\$163	Fish Scoop 8-1/8 W x 8-1/2 D w/ 17-3/8 handle Part No. 8030059	\$96
Basket Hanger, single frypot; 15-3/8 W x 5 H Part No. 2308165	\$89	FishSkimmer 6" square w/ insulated handle Part No. 8030184	\$87
Basket Hanger, 2 & 4 frypots; 31 W x 5 H Part No. 2307495 (2 hangers required for 4 frypots)	\$179	Quick Disconnect Hose 1" gas line, 36" long Part No. 8061698	\$604
Basket Hanger, 3 frypots; 46-1/2 W x 5 H Part No. 2307497	\$268	Quick Disconnect Hose 1" gas line, 48" long Part No. 8061699	\$648
Basket Support Rack - full pot 11-7/8 W x 13-1/2 D Part No. 8030375	\$93	Quick Disconnect Hose 3/4" gas line, 36" long Part No. 8061701	\$491
Basket Support Rack - split pot 5-7/8 W x 13-1/2 D Part No. 8030372	\$83	Quick Disconnect Hose - 3/4" gas line, 48" long Part No. 8061700	\$535
Brush, L-shaped Tampico 21" L x 2" Diameter Part No. 8030429	\$65	Sediment tray - full pot 11-7/8 x 15-1/4 x 6-1/2 Part No. 8030382	\$441
Chicken/Fish Tray - full pot 12 W x 13-3/8 D Part No. 8238066	\$337	Splash Shield 19-1/2 W x 11-3/4 H Part No. 8238224	\$113
Clean-out Rod 26" long Part No. 8030197	\$83		

NOTES:

- 5 ft. grounded cord set provided.
- If elevation is between 5,000 - 10,000 feet, specify the elevation level. Fryer may not perform at optimum levels above this elevation.
- **DO NOT CURB MOUNT.**
- Any questions or pricing information other than the above should be referred to **CUSTOMER SERVICE -- TOLL FREE 1-800-221-4583.**

STANDARD ACCESSORIES

Built-in Filtration
Adjustable Casters
Rack-type Basket Support

Basket Hanger
Twin Baskets
Filter Starter Kit

EXTERNAL OIL DISCHARGE OPTIONS

External oil discharge (rear only) - available on 2 or more frypots or one frypot & spreader with filtration.

\$1,082

External oil discharge kit (rear only) - available on 2 or more frypots or one frypot & spreader with filtration. *

**CALL TECHNICAL SERVICE
AT 1-800-551-8633**

* Requires field service installation

SPREADERS - ADD TO PRICE OF FRYER BATTERY

SPREADER CABINET (select models only) - Single fryer: right or left placement; 2 frypot battery: right, left or center placement; 3 frypot battery: any single placement

\$1,306

SPREADER CABINET IN CENTER -- ADD

\$563

FILTERING ACCESSORIES

Filter Powder
(80, 1oz. Packs)
Part No. 8030002

\$100

Filter Paper
(19-1/2 x 27-1/2); Box of 100 sheets
Part No. 8030170

\$119

Metal Filter Screen *
(fits FootPrint PRO filter)
(11-1/8 x 19-1/4)
Part No. 8102800

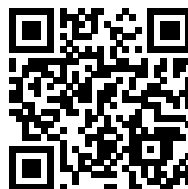
\$682

* Must be ordered at time of manufacturing of FootPrint PRO filter system.

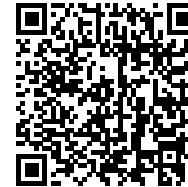
FRYMASTER GAS LINE INFORMATION

1-1/2" gas supply line required. Batteried units (2 or more) require 1" NPT connection Gas inlet size (I.D.) should be no smaller than that provided for connection to the fryers. See service manual and/or plumbing codes for proper pipe sizing.

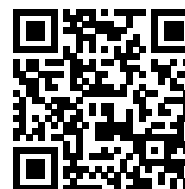
OCF30 SELLSHEET



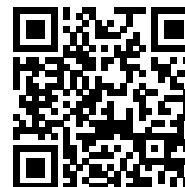
OCF30 SALES VIDEO



OCF30 BROCHURE



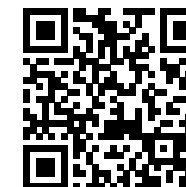
OCF30 GAS FACTSHEET



OCF30 SHORT VIDEO



OCF30G SPECSHEET



NEW!

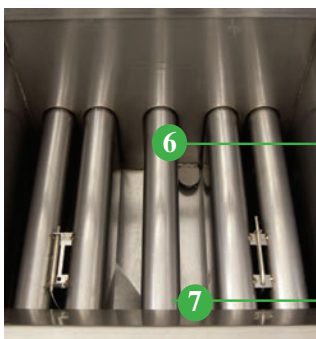


LHD65 Low Flue Temperature Gas Fryers

Keep the Kitchen Cool and Production Capacity High



Model shown: FPLHD265 with 3000 controller and optional marine edge and front oil disposal



LHD65 fryers meet ENERGY STAR® guidelines and are part of the Manitowoc EnerLogic® energy program.

1. **Have flue temperatures less than 550°F**
2. **Handle heavy loads** of fresh breaded bone-in chicken and other products with an 18"x18"x 5³/₄" cooking area and 100-lb oil capacity.
 - **128 lbs.** fresh breaded 8 piece cut chicken/hr
 - **85 lbs.** of dry dredge catfish/hr
 - **140 lbs.** of frozen boneless wings/hr
 - **103 lbs.** of frozen chicken tenders/hr
 - **650 (2.5 oz)** bone-in naked wings/hr
3. Exceed **ENERGY STAR®** guidelines, qualifying for energy saving rebates.
4. **Control food & oil quality** with the **SMART4U® 3000** controller, which has programmable cook buttons and segmented cook feature, when needed for frying bone-in chicken.
5. **Support oil station management.** Batteries have built-in filtration, making it easy to preserve oil life and ensure consistent, great tasting food. 8 GPM pump quickly removes crumbs and sediment, making the filter process quick and effective.
6. **Optimize heat transfer** with 6" vs. 4" diameter tubes, which provide a 36% larger surface for oil contact and reduce the heat load/sq inch 22% so oil lasts longer.
7. **Handle high-sediment foods with ease.** Large sloping bottom ensures fast drainage and easy cleaning.

For more information, contact customer service at 1-800-221-4583 or visit www.Frymaster.com/LHD65.

FRYMASTER LOW FLUE TEMPERATURE GAS FRYERS

CONTROLLER OPTIONS - SC FINISH (STAINLESS STEEL FRYPOT, DOOR, FRONT AND CABINET SIDES)							
MODEL NUMBER	DIGITAL CONTROLLER	CM3.5 CONTROLLER	SMART4U 3000 CONTROLLER*	OIL CAPACITY LBS.	COOK AREA W" x D" x H"	BTU/HR INPUT	SHIPPING WEIGHT LBS
LHD65	\$10,623	\$11,987	\$13,079	100 lbs	18 x 18 x 5-3/4	105,000	260
FPLHD265	\$37,282	\$40,009	\$42,193	(2) 100 lbs	(2) 18 x 18 x 5-3/4	(2) 105,000	750
FPLHD365	\$46,195	\$50,286	\$53,561	(3) 100 lbs	(3) 18 x 18 x 5-3/4	(3) 105,000	1,100
FPLHD465	\$57,771	\$63,226	\$67,593	(4) 100 lbs	(4) 18 x 18 x 5-3/4	(4) 105,000	1,400
FPLHD565	\$69,644	\$76,462	\$81,921	(5) 100 lbs	(5) 18 x 18 x 5-3/4	(5) 105,000	750/1,100 (2) crates
FPLHD665	\$78,596	\$86,779	\$93,329	(6) 100 lbs	(6) 18 x 18 x 5-3/4	(6) 105,000	750/1,400 (2) crates

*Standard with SMART4U 3000 controller

NOTES:

- Filter price included.
- Price includes casters.

FRYER ACCESSORIES			
Basket, dual size Part No. 8030304	\$169	L- Basket Support Rack Part No. 8103066	\$201
Basket, triplet size Part No. 8030427	\$183	Marine front edge Must be ordered at time of fryer purchase. CALL CUSTOMER SERVICE AT 1-800-221-4583.	\$455/frypot
Basket, full size Part No. 8030148	\$259	One-piece manifold with tee (located behind second frypot from left for FPLHD565 only)	CALL CUSTOMER SERVICE AT 1-800-221-4583.
Basket Hanger, with flue deflector Part No. 8235859	\$107	Quick Disconnect Hose 1" gas line, 36" long Part No. 8061698	\$604
Basket Support Rack Part No. 8102235	\$167	Quick Disconnect Hose 1" gas line, 48" long Part No. 8061699	\$648
Brush, L-shaped Tampico 21" L x 2" Diameter Part No. 8030429	\$65	Quick Disconnect Hose 3/4" gas line, 36" long Part No. 8061701	\$491
Brush, L-shaped Teflon 26-3/4" L x 1" Diameter Part No. 8030278	\$78	Quick Disconnect Hose - 3/4" gas line, 48" long Part No. 8061700	\$535
Frypot cover Part No. 1062897SP	\$308	Sediment Tray Part No. 1062631	\$535
Flue Deflector Part No. 8235801	\$113	Splash Shield Part No. 8235789	\$189

NOTES:

- If elevation is between 2,000 - 6,000 feet, specify the elevation level. Fryer may not perform at optimum levels above this elevation.
- Any questions or pricing information other than the above should be referred to **CUSTOMER SERVICE -- TOLL FREE 1-800-221-4583.**

RECOMMENDED STANDARD ACCESSORY PACKAGES	
Standard Frying: Basket support rack(s) (8102235) Basket hanger with flue deflector(s) (8235859) Dual size baskets (8030304)	Bone-in Chicken: L-Basket support rack(s) (8103066) Flue deflector(s) (8235801) Full size basket(s) (8030148)
Recommended Standard Accessories can be ordered per frypot. Example: HD265 -- one standard frying package and one bone-in chicken package.	

GAS MANIFOLD REQUIREMENTS		
1" rear gas manifold (per fryer)	WITHOUT FILTER: with shut-off valve	\$211
	without shut-off valve	\$132
1" rear gas manifold (per fryer)	WITH FILTER: with shut-off valve	\$82
	without shut-off valve	Standard

STANDARD ACCESSORIES**	
3000 Controller	Filter models have: Adjustable Casters Filter Starter Kit 8 GPM Pump

EXTERNAL OIL DISCHARGE OPTIONS	
External oil discharge - available on built-in filter batteries of 2 or more frypots. Must specify front or rear connection. Front connection comes with 5' washdown hose	Front \$1,593
	Rear \$1,082
Upgrade to 8 GPM filter pump	\$437

FILTERING ACCESSORIES			
Filter Powder (80, 1oz. Packs) Part No. 8030002	\$100	Sediment Scoop Part No. 8233696	\$50
Gloves, black safety Part No. 8030293	\$50	80/100 Series Fryer, 100 UFF** Filter Paper 26 x 34 Box of 100 sheets Part No. 8030303	\$217

** UFF-Equipped systems are multi-batteried frypots with built-in filtration only

FRYMASTER GAS LINE TABLE		
# OF FRYERS	GAS LINE WITHOUT FILTER	GAS LINE WITH FILTER
1	3/4"	3/4"
2-4	N/A	(1) 1"
5-6	N/A	(2) 1"

LHD65 FACTSHEET



LHD65 SPECSHEET





High-Efficiency (HD) Gas Fryers

"Tube Fryers Good Enough to be Frymaster"



HD260 fryer shown with optional CM3.5 * controller and built-in filtration.

- Are designed for high-volume frying and maximum efficiency.** Rapid, yet controlled heat-up, low idle cost, and low gas consumption per pound of food cooked make the HD gas fryers the MVPs of high-efficiency, tube-type frying.
- Meet a wide range of high-production needs** with models offering from 50 to 100-lb. oil capacities, 3-3/4" to 5-3/4" cooking depths, 100,000 to 125,000 Btu/hr inputs, and 14" x 14" x 3-3/4" to 18" x 18" x 5-3/4" frying areas.
- Handle a wide range of menu items.** HD fryers are ideal for everything from fries to bone-in chicken to other breaded foods, and large-size menu items requiring more frying area.
- Offer easy-to-operate, quick, convenient and reliable filtration option** that maintains food quality, extends the useful cooking life of oil, and saves money.
- Make short work of high-sediment frying.** The wide cold zone traps sediment away from the cooking area, safeguarding the quality of the oil and the foods being cooked. Sloping bottom ensures fast draining and easy cleaning.
- Control food quality** with the Thermo-Tron®* controller's quick response to temperature changes and precise control of cooking temperatures. The optional controllers (Digital*, Electronic Timer*, CM3.5* and SMART4U® 3000) add cooking compensation and count down timers for an elite level of control.
- Provide energy efficiency that translates to savings.** New Thermo-Tube design provides an additional 2" of tube height and 36% more heat transfer surface area. This reduces the heat/sq inch on the oil by 22%, for more efficient heat transfer and longer lasting oil life.



HD50 fryers meet ENERGY STAR® guidelines. All HD fryers are part of the Manitowoc EnerLogic energy program.

HD Fryers maintain high-production cooking capacity and fast recovery to meet peak demands, while realizing energy savings.

*Not available for CE.

For more information, contact customer service at 1-800-221-4583 or visit www.frymaster.com.

FRYMASTER HIGH EFFICIENCY DECATHLON GAS FRYERS

CONTROLLER OPTIONS - SC FINISH (STAINLESS STEEL FRYPOT, DOOR AND CABINET SIDES)									
MODEL NUMBER	THERMATRON CONTROLLER	DIGITAL CONTROLLER	ELECTRONIC TIMER CONTROLLER (WITH BASKET LIFTS)	CM 3.5 CONTROLLER (WITH BASKET LIFTS)	SMART4U 3000 CONTROLLER (WITH BASKET LIFTS)	OIL CAPACITY LBS	COOK AREA W" x D" x H"	BTU/HR INPUT	SHIPPING WEIGHT LBS
HD50G FULL POT	\$7,827	\$8,316	\$8,377 (\$10,989)	\$10,277 (\$12,926)	\$11,384 (\$14,033)	50	14 x 14 x 3-3/4	100,000	180
HD50GDD FULL POT	\$7,677	\$8,166	\$8,226 (\$10,839)	\$10,126 (\$12,775)	\$11,234 (\$13,883)	50	14 x 14 x 3-3/4	100,000	180
HD60G FULL POT	\$8,999	\$9,488	\$9,548 (\$12,161)	\$11,448 (\$14,097)	\$12,556 (\$15,205)	80	18 x 18 x 3-3/4	125,000	255
HD63G FULL POT	\$9,179	\$9,668	\$9,729 (\$12,342)	\$11,629 (\$14,278)	\$12,737 (\$15,386)	90	18 x 18 x 4-5/8	125,000	255
HD65G FULL POT	\$9,269	\$10,229	\$10,290	\$12,189	\$12,826	100	18 x 18 x 5-3/4	125,000	255

NOTES:

- Casters included in basket lift pricing
- Deep Depth (HD50GDD) for use as fryer match with HD60G, HD63G, or D80G -- **CALL CUSTOMER SERVICE -- TOLL FREE 1-800-221-4583**
- Basket lifts are not available on HD65 models
- HD65 not available with single filtration unless matching cabinet is added

FILTERING ACCESSORIES			
8GPM Filter Pump Upgrade (systems only) Call Customer Service 1-800-221-4583	\$437	50 Series Fryer, SUFF*, Filter Paper 8-1/4 x 25-3/4 Box of 100 sheets Part No. 8030317	\$119
Gloves, black safety Part No. 8030293	\$50	60/80/18UE Series Fryer, SUFF* equipped, 33-1/4 x 17, Box of 100 sheets Part No. 8030345	\$217
Sediment Scoop Part No. 8233696	\$50	50/60 Series Fryer, UFF** Filter Paper; 22 x 34 Box of 100 sheets Part No. 8030289	\$217
Filter Powder (80, 1oz. Packs) Part No. 8030002	\$100	80/100 Series Fryer, 100UFF** Filter Paper; 26 x 34 Box of 100 sheets Part No. 8030303	\$217

* SUFF-Equipped systems are single frypots with built-in filtration only

** UFF-Equipped systems are multi-battered frypots with built-in filtration only

FRYMASTER GAS LINE TABLE			
# OF FRYERS	GAS LINE WITHOUT FILTER		GAS LINE WITH FILTER
	Singles or Battered w/out Manifold	Battered with Manifold	
1	3/4"	N/A	3/4"
2 - 4	3/4" per frypot	(1) 1"	(1) 1"
5 - 8	3/4" per frypot	(2) 1"	(2) 1"

NOTES:

- If elevation is between 2,000 - 6,000 feet, specify the elevation level. Fryer may not perform at optimum levels above this elevation.
- For fryer Mix & Match battery options, see page 46.
- Any questions or pricing information other than the above should be referred to **CUSTOMER SERVICE -- TOLL FREE 1-800-221-4583.**

STANDARD ACCESSORIES	
Electronic Ignition Automatic Melt Cycle Boil-out Temperature Control Legs	Rack-type Basket Support Basket Hanger Twin Baskets

HIGH EFFICIENCY DECATHLON FILTRATION OPTIONS							
	MODELS	1 FRYPOT	2 FRYPOTS	3 FRYPOTS	4 FRYPOTS	5 FRYPOTS	6 FRYPOTS
50SUFF - single filter	HD50G	\$8,938	N/A	N/A	N/A	N/A	N/A
85SUFF - single filter	HD60G	\$9,461	N/A	N/A	N/A	N/A	N/A
100SUFF - single filter	HD63G	\$9,988	N/A	N/A	N/A	N/A	N/A
75UUFF - battered filter	HD50G	N/A	\$10,511	\$11,573	\$12,460	\$13,096	\$14,165
85UUFF - battered filter	HD50GDD, HD60G	N/A	\$11,648	\$12,677	\$13,569	CALL CUSTOMER SERVICE AT 1-800-221-4583 FOR PRICING AND AVAILABILITY	
100UUFF - battered filter	HD63G HD65G	N/A	\$12,790	\$13,926	\$14,911		
External oil discharge -- available on built-in filter batteries of two or more frypots or a frypot spreader -- must specify front or rear connection. Front connection comes with 5ft. washdown hose.							Front \$1,593 Rear \$1,082
Upgrade to 8 GPM filter pump							\$437

NOTE:

- Filter price includes casters

SPREADERS - ADD TO PRICE OF FRYER BATTERY	
15MC -- HD50G	\$1,526
20MC -- HD60G, HD63G, HD65G, HD50GDD	\$1,622
SPREADER CABINET IN CENTER -- ADD	\$563

GAS MANIFOLD REQUIREMENTS		
1" rear gas manifold (per fryer)	WITHOUT FILTER: with shut-off valve	\$211
	without shut-off valve	\$132
1" rear gas manifold (per fryer)	WITH FILTER: with shut-off valve	\$82
	without shut-off valve	Standard

FRYMASTER HIGH EFFICIENCY DECATHLON GAS FRYERS

(CONTINUED)

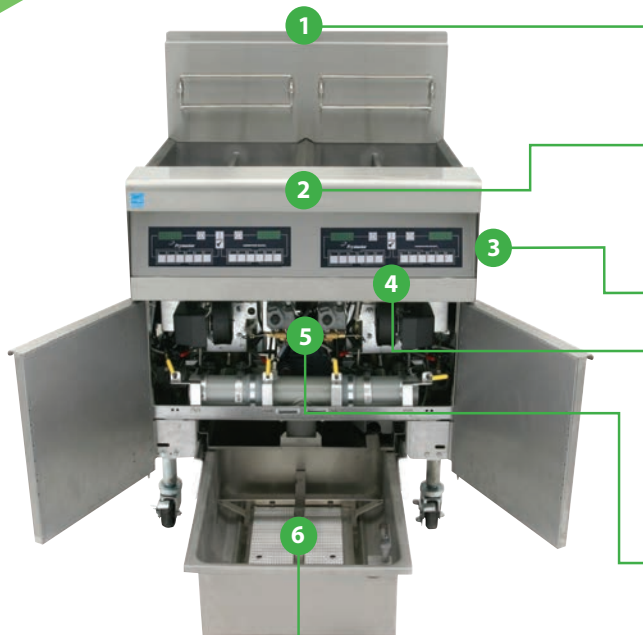
FRYER ACCESSORIES

Basket, full size HD50G, HD50GDD 12-3/8 x 12-7/8 x 5-1/4 Part No. 8030099	\$244	Cover, frypot with basket lift HD50G, HD50GDD Part No. 1062734SP	\$239
Basket, full size HD60G, HD63G, HD65G 17-1/2 x 16-3/4 x 6 Part No. 8030017	\$259	Cover, frypot with basket lift HD60G, HD63G Part No. 1062773SP	\$304
Basket, triplet size HD50G, HD50GDD 4-1/2 x 13-1/4 x 6 Part No. 8030357	\$159	Cover, frypot HD65 Part No. 1062897SP	\$308
Basket, triplet size HD60G, HD63G, HD65G 5-5/8 x 15-7/8 x 7-1/4 Part No. 8030427	\$183	Fish Scoop 8-1/8 W x 8-1/2 D w/ 17-3/8 handle Part No. 8030059	\$96
Basket, twin size HD50G, HD50GDD 5-7/8 x 12-5/8 x 6-5/8 Part No. 8030271	\$163	Fish Skimmer 6" square w/ insulated handle Part No. 8030184	\$87
Basket, twin size HD60G, HD63G, HD65G 8-3/4 X 16-3/4 x 5-1/4 Part No. 8030304	\$169	Foam Deck Basket Banger HD50G, HD60G, HD63G, HD65G	\$190/frypot
Basket, chicken HD60G, HD63G, HD65G 16-7/8 x 17 x 7-1/2 Part No. 8102384	\$489	Legs - 6" H, set of four, adjustable Call Customer Service to specify model	\$284
Basket Support Rack HD50G, HD50GDD 13-1/2 W x 13-1/4 D Part No. 8030273	\$91	Quick Disconnect Hose 1" gas line, 36" long Part No. 8061698	\$604
Basket Support Rack HD60G, HD63G, HD65G Part No. 8102235	\$167	Quick Disconnect Hose 1" gas line, 48" long Part No. 8061699	\$648
Basket Support Rack, fine mesh HD50G, HD50GDD Part No. 8030277	\$87	Quick Disconnect Hose 3/4" gas line, 36" long Part No. 8061701	\$491
Basket Support Rack, fine mesh HD60G, HD63G, HD65G Part No. 8030149	\$159	Quick Disconnect Hose - 3/4" gas line, 48" long Part No. 8061700	\$535
Brush, L-shaped Tampico 21" L x 2" Diameter Part No. 8030429	\$65	Sediment Tray HD50G 13-1/2 W x 13-3/4 D Part No. 1064136	\$453
Brush, L-shaped Teflon 26-3/4" L x 1" Diameter Part No. 8030278	\$78	Sediment Tray HD60G, HD63G, HD65G 17-1/4 W x 17-3/4 D Part No. 1062631	\$535
CASTERS - set of four Call Customer Service to specify model	\$284	Shelf, Front Work (per frypot) - must be requested with fryer order Call Customer Service to specify model	\$602
Chicken/Fish Tray HD50G Part No. 2208963	\$337	Splash Shield HD50G Part No. 8233225	\$111
Chicken/Fish Tray HD60G, HD63G 16-1/2 x 16-1/2 x 11 8233947	\$351	Splash Shield HD50GDD, HD60G, HD63G Part No. 8235744	\$129
Clean-out rod 26" long Part No. 8030197	\$83	Splash Shield HD65G Part No. 8235789	\$189
Cover, frypot w/o basket lift HD50G, HD50GDD 13-1/2 W x 21-3/8 D Part No. 1061637SP	\$239	Top Connecting Strip HD50G Call Customer Service to specify model	\$139
Cover, frypot w/o basket lift HD60G, HD63G, HD65G Part No. 1061479SP	\$304	Top Connecting Strip HD60G, HD63G, HD65G Call Customer Service to specify model	\$163

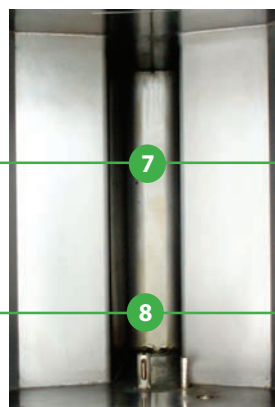


H55 Gas Fryers

Set the Standard for High-Efficiency, Open-Pot Frying



1. **Combine state-of-the-art combustion technology with decades of frying experience** to set a world standard for high-efficiency frying.
2. **Are the industry's first GREEN fryers**, meeting ENERGY STAR® standards long before any standards were established. H55 fryers are the foundation of Frymaster's ever evolving conserving fryer technology.
3. **Qualify for energy-saving rebates.**
4. **Ensure consistent, great-tasting food.** RTD, center-mounted temperature probe and analog controller deliver precise heat responses, safeguarding oil life and producing a uniformly-cooked product. Controller and basket lift options provide additional cooking control. The CM3.5 controller option offers cooking compensation.
5. **Have a renowned infrared burner and blower system** that delivers an ultra-refined air-gas mixture so the fryer operates well in any gas application.
 - High altitudes
 - Sub-optimal air circulation environments
 - When gas heating quality is diminished



6. **Offer easy-to-operate, quick, convenient and reliable filtration options** that maintain food quality, extend the useful cooking life of oil, and save money. Built-in filtration supports a regular program of filtration proven to dramatically extend oil life, saving thousands of dollars annually on oil costs.
7. **Offer standard features that add convenience and ease of use.**
 - Open frypot is easy to clean
 - Electronic ignition (no pilot to light), melt cycle mode, and boil-out temperature control.
8. **Protect purchases with an unmatched 7-Year Warranty** that covers the entire combustion chamber (frypot, infrared burners, and combustion components).

H55 fryers have been tested by time and are trusted by operators worldwide.

For more information, contact Customer Service at 1-800-221-4583 or visit www.frymaster.com.



All H55 fryers meet ENERGY STAR® guidelines for high efficiency and are part of the Manitowoc EnerLogic™ program.



H55 Exclusive 7-Year Warranty

Protects Your H55 Purchase



H55 Gas Fryers with optional digital controller and casters

Frymaster's #1 selling fryer has a 7-Year Warranty that is unmatched in the industry.

The 7-Year Warranty covers the entire combustion chamber.

Frymaster's exclusive warranty protects your H55 purchase investment by:

- **Covering the Parts and Labor costs** on the combustion chamber for 7 years (frypot, infrared burners and combustion components).
- **Offering this enhanced protection at NO ADDITIONAL COST!**
- **Lowering your overall maintenance and repair costs.**

For more information contact Customer Service at 1-800-221-4583 or visit www.frymaster.com.

FRYMASTER H55 HIGH EFFICIENCY GAS FRYERS

CONTROLLER OPTIONS - SD FINISH (STAINLESS STEEL FRYPOT AND DOOR; ENAMEL CABINET)

MODEL NUMBER	ANALOG CONTROLLER	DIGITAL CONTROLLER	ELECTRONIC TIMER CONTROLLER (WITH BASKET LIFTS)	CM 3.5 CONTROLLER (WITH BASKET LIFTS)	SMART4U 3000 CONTROLLER (WITH BASKET LIFTS)	OIL CAPACITY LBS	COOK AREA W" x D" x H"	BTU/HR INPUT	SHIPPING WEIGHT LBS
H55 FULL POT	\$8,966	\$9,436	\$9,495 (\$12,018)	\$11,322 (\$13,880)	\$12,429 (\$14,987)	50	14 x 15 x 4-1/2	80,000	202 - 281
H55-2 SPLIT POT	\$10,889	\$11,497	\$11,526 (\$13,940)	\$ 13,244 (\$15,803)	\$14,352 (\$16,910)	(2) 25	(2) 6-1/2 x 15 x 4-3/4	(2) 40,000	202 - 281

NOTES:

- Casters included in basket lift pricing
- Basket lift fryers standard with Electronic Timer Controller
- SC finish (stainless steel frypot, doors, and cabinet) - Add \$543 for each full and/or split frypot; SE (stainless steel ends) - Add \$297; stainless steel back panel - Add \$151
- Filter Ready fryers (for adding fryers to existing batteries -- must provide serial number and line up of battery system) - Add \$1,050

STANDARD ACCESSORIES

Electronic Ignition Automatic Melt Cycle Boil-out Temperature Control Legs	Rack-type Basket Support Basket Hanger Twin Baskets
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FRYER ACCESSORIES

Basket, full size 12-3/8 x 12-7/8 x 5-1/4 Part No. 8030099 (can't be used w/ basket lifts)	\$244	Crumb Scoop - full pot 1-3/4 W x 6-1/2 D x 22-3/4 long Part No. 8233660	\$89
Basket, triplet size 4-1/2 x 13-1/4 x 6 Part No. 8030357	\$159	Crumb Scoop - split pot 1-1/4 W x 6-1/2 D x 22-3/4 Long Part No. 8233938	\$89
Basket, twin size 5-7/8 x 12-5/8 x 6-5/8 Part No. 8030271	\$163	Fish Scoop 8-1/8 W x 8-1/2 D w/ 17-3/8 handle Part No. 8030059	\$96
Basket Hanger 12-1/2 W x 3-1/2 H Part No. 8102793	\$98	Fish Skimmer 6" square w/ insulated handle Part No. 8030184	\$87
Basket Support Rack - full pot 12-1/2 W x 13-3/4 D Part No. 8030132	\$93	Flue Deflector 12-1/2 W x 6 H Part No. 9103557	\$100
Basket Support Rack - split pot 5-7/8 W x 14 D Part No. 8030133	\$83	Foam Deck Basket Banger	\$190/frypot
Basket Support Screen - full Pot * 12-1/2 W x 13-3/4 D Part No. 8030136	\$129	Legs - 8-1/2"H, set of four, adjustable Call Customer Service to specify model	\$284
Brush, L-shaped Tampico 21" L x 2" Diameter Part No. 8030429	\$65	Quick Disconnect Hose 1" gas line, 36" long Part No. 8061698	\$604
CASTERS - set of four Call Customer Service to specify model	\$284	Quick Disconnect Hose 1" gas line, 48" long Part No. 8061699	\$648
Chicken/Fish Tray - full pot 11-3/4 W x 13-1/2 D Part No. 8230619 (Not available for split pot)	\$344	Quick Disconnect Hose 3/4" gas line, 36" long Part No. 8061701	\$491
Clean-out Rod 26" long Part No. 8030197	\$83	Quick Disconnect Hose 3/4" gas line, 48" long Part No. 8061700	\$535
Cover, stainless steel - full pot 15 W x 21-1/2 D Part No. 8065518	\$220	Sediment Tray - full pot 12-1/2 x 14-1/8 x 6-1/2 Part No. 8030103	\$441
Cover, stainless steel - full pot, Basket Lifts 15 W x 21-1/2 D Part No. 8063068	\$224	Sediment Tray - split pot 5-3/4 x 14 x 6-1/2 Part No. (L) 8030107 Part No. (R) 8030108	\$337
Cover, stainless steel - Split pot 7-1/2 W x 20-3/8 D Part No. 8063232	\$131	Splash Shield 20 D x 6-1/4 H Part No. 8236559	\$113
		Top Connecting Strip Call Customer Service to specify model	\$139

* Basket support screen - full frypot only. If needed in lieu of standard rack type when purchasing new fryers, Add \$65 per frypot.

NOTES:

- CALL CUSTOMER SERVICE -- TOLL FREE 1-800-221-4583 or refer to manual provided with fryer for correct sizing information including high elevation installations.
- If elevation is between 5,000 - 10,000 feet, specify the elevation level. Fryer may not perform at optimum levels above this elevation.
- DO NOT CURB MOUNT.
- Any questions or pricing information other than the above should be referred to CUSTOMER SERVICE -- TOLL FREE 1-800-221-4583.

FILTER OPTIONS

1 FRYPOT	2 FRYPOTS	3 FRYPOTS	4 FRYPOTS	5 FRYPOTS	6 FRYPOTS
\$9,644	\$10,559	\$11,542	\$12,503	\$13,446	\$14,506
EACH SPLIT FRYPOT IS AN ADDITIONAL \$1,010					
External oil discharge - Front connection comes with 5ft. washdown hose - call Customer Service for availability.					Front \$1,593 Rear \$1,082

NOTE:

- Filter price includes casters
- Filter located under left two cabinets only.
- Maximum of six frypots available with FootPrint PRO filtration.
- Standard supplies for all FootPrint/FootPrint PRO filter systems consist of sample packages of filter powder and paper, one filter brush and one clean-out rod.

SPREADERS - ADD TO PRICE OF FRYER BATTERY

Spreader Cabinet - SD	\$857
Spreader Cabinet - SC	\$1,306
Spreader Cabinet In Center -- ADD	\$563

FILTERING ACCESSORIES

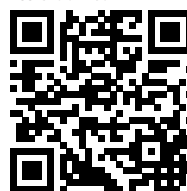
Filter Powder (80, 1oz. Packs) Part No. 8030002	\$100
Filter Paper (19-1/2 x 27-1/2) Box of 100 sheets Part No. 8030170	\$119
Metal Filter Screen * (fits FootPrint PRO filter) (11-1/8 x 19-1/4) Part No. 8102800	\$682

* Must be ordered at time of manufacturing of FootPrint PRO filter system.

FRYMASTER GAS LINE INFORMATION

Fryers must be installed with proper size gas line. Each single unit requires a 3/4" NPT connection; battered units (2-3) require one 1" NPT connection; battered units (4-6) require two 1" NPT connections.

H55 GAS SPEC SHEET



H55 GAS SELL SHEET



APPLICATION SERIES SPEC SHEET



H55 GAS 7-YEAR WARRANTY



H55 GAS FACT SHEET





MJ Fryers (MJ35, MJ45 and MJCF)

World-Recognized Masters of Open-Pot Frying



MJ35 fryer shown with optional casters



*MJ45E battery shown with optional CM 3.5 controller, built-in filtration, and casters



MJCF fryer with optional electronic timer controller and casters

1. **Offer an open-pot gas line-up unmatched in the industry.** Model offerings provide 40, 50, and 80-lb. oil capacity options with and without electrical hook-up. Respective fry areas are 12" x 15", 14" x 15", and 18" x 19". Respective Btu/hr inputs are 110,000, 122,000, and 150,000.
2. **Have models that can handle the breadth of menu items** from French fries to breaded fish to bone-in chicken.
3. **Are named for their signature Master Jet burner** technology that has earned a legendary reputation for durability and reliability. MJ burners require no burner cleaning or air shutter adjustment.
4. **Are easy to clean.** Open-pot design allows safe access to every inch of the frypot.
5. **Are simple to operate.** Just set the desired frying temperature and start cooking. A Piezo ignitor option allows simple push button ignition.
6. **Offer options to meet a variety of operation and food quality control needs:***
 - Built-in filtration, electronic ignition, basket lifts (MJ35 and MJ45 only) multiple frypot batteries and controller options including CM3.5 compensating controller.
7. **Automatically shut off the fryer** if temperature exceeds the high-limit.
8. **Collect and aid sediment removal** with a deep collection zone and large 1-1/4" IPS ball-type drain valve

*E models needed for controller options and electronic ignition; G or E models needed for basket lifts.

MJ Fryers are unsurpassed in their versatility, proven worldwide performance, and low maintenance needs.

For more information, contact Customer Service at 1-800-221-4583 or visit www.frymaster.com

FRYMASTER MJ35 PERFORMANCE GAS FRYERS

CONTROLLER OPTIONS - SD FINISH (STAINLESS STEEL FRYPOT AND DOOR; ENAMEL CABINET)

MODEL NUMBER	MILLIVOLT CONTROLLER	COUNTDOWN TIMER CONTROLLER (WITH BASKET LIFTS)	THERMOSTAT CONTROLLER (WITH MELT)	ANALOG CONTROLLER	DIGITAL CONTROLLER	ELECTRONIC TIMER CONTROLLER (WITH BASKET LIFTS)	CM 3.5 CONTROLLER (WITH BASKET LIFTS)	OIL CAPACITY LBS	COOK AREA W" x D" x H"	BTU/HR INPUT	SHIPPING WEIGHT LBS
MJ35 FULL POT	\$5,843							40	12 x 15 x 4-1/4	110,000	177
MJ35G FULL POT	\$6,225	\$9,387						40	12 x 15 x 4-1/4	110,000	177 - 233
MJ35E FULL POT			\$6,368 (\$6,883)	\$6,851	\$6,857	\$6,919 (\$9,530)	\$8,819 (\$11,468)	40	12 x 15 x 4-1/4	110,000	177 - 233

FRYER ACCESSORIES

Basket, full size 11-5/8 x 14 x 4-5/8 Part No. 8030015 (can't be used w/ basket lifts)	\$244	Fish scoop 8-1/8 W x 8-1/2 D w/ 17-3/8 handle Part No. 8030059	\$96
Basket, twin size 5-7/8 x 12-5/8 x 6-5/8 Part No. 8030271	\$163	Fish skimmer 6" square w/ insulated handle Part No. 8030184	\$87
Basket Hanger 12-1/2 W x 3-1/2 H Part No. 8102793	\$98	Flue deflector Part No. 9103207	\$100
Basket Hanger, flue mounted Part No. 2105777	\$78	Legs - 6" H, set of four, adjustable nickel Part No. 8103169	\$213
Basket Support Rack - Full pot 11-1/2 W x 14-5/8 D Part No. 8030032	\$87	Legs - 6" H, set of four, adjustable stainless steel Part No. 8101205	\$284
Basket Support Screen - Full Pot* 11-1/2 W x 14-5/8 D Part No. 8030037	\$115	Quick Disconnect Hose 1" gas line, 36" long Part No. 8061698	\$604
Brush, L-shaped Tampico 21" L x 2" Diameter Part No. 8030429	\$65	Quick Disconnect Hose 1" gas line, 48" long Part No. 8061699	\$648
CASTERS - set of four Call Customer Service to specify model	\$284	Quick Disconnect Hose 3/4" gas line, 36" long Part No. 8061701	\$491
Chicken/Fish Tray - Full pot 11 W x 14 H Part No. 8233048	\$300	Quick Disconnect Hose 3/4" gas line, 48" long Part No. 8061700	\$535
Clean-out Rod 26" long Part No. 8030197	\$83	Sediment tray - Full pot 11-1/8 x 14-1/2 x 3-3/8 Part No. 8030188	\$363
Cover, stainless steel - Full pot 15 W x 21-1/2 D Part No. 8065518	\$220	Splash Shield 20 D x 6-1/4 H Part No. 8236559	\$113
Cover, stainless steel - Full pot, Basket Lifts 15 W x 21-1/2 D Part No. 8063068	\$224	Thermostat knob guard Part No. 9100557	\$72
Crumb Scoop - Full pot 1-3/4 W x 6-1/2 D x 22-3/4 long Part No. 8233660	\$89	Top Connecting Strip Call Customer Service to specify model	\$139

NOTES:

- Casters included in basket lift pricing
- SC finish (stainless steel frypot, doors, and cabinet) - Add \$543 for each full and/or split frypot; SE (stainless steel ends) - Add \$297; stainless steel back panel - Add \$151
- Filter Ready fryers (for adding fryers to existing batteries -- must provide serial number and line up of battery system) - Add \$1,050
- Piezo Ignitor kit (on millivolt fryers only) - Add \$109/frypot
- On/Off toggle switch (on millivolt fryers only) - Add \$81
- Electronic ignition available with either CM3.5, Digital, Analog or Electronic Timer controllers - Add \$904
- Must upgrade to G or E models to get filtration

STANDARD ACCESSORIES

Legs Rack-type Basket Support Basket Hanger	Flue Deflector Twin Baskets
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FILTER OPTIONS - MJ35 G AND E MODELS

1 FRYPOT REQUIRES SPREADER	2 FRYPOTS	3 FRYPOTS	4 FRYPOTS	5 FRYPOTS	6 FRYPOTS
\$9,644	\$10,559	\$11,542	\$12,503	\$13,446	\$14,506
Single MJ35 G and E models require a spreader cabinet combo to get built-in filtration					
External oil discharge - Front connection comes with 5ft. washdown hose - call Customer Service for availability.					Front \$1,593 Rear \$1,082

NOTE:

- Filter price includes casters
- Filter located under left two cabinets only.
- Maximum of six frypots available with FootPrint PRO filtration.
- Standard supplies for all FootPrint/FootPrint PRO filter systems consist of sample packages of filter powder and paper, one filter brush and one clean-out rod.

FILTERING ACCESSORIES

Filter Powder (80, 1oz. Packs) Part No. 8030002	\$100
Filter Paper (19-1/2 x 27-1/2) Box of 100 sheets Part No. 8030170	\$119
Metal Filter Screen * (fits FootPrint PRO filter) (11-1/8 x 19-1/4) Part No. 8102800	\$682

SPREADERS - ADD TO PRICE OF FRYER BATTERY

Spreader Cabinet - SD	\$857
Spreader Cabinet - SC	\$1,306
Spreader Cabinet In Center -- ADD	\$563

* Must be ordered at time of manufacturing of FootPrint PRO filter system.

FRYMASTER GAS LINE INFORMATION

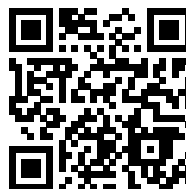
Fryers must be installed with proper size gas line. Each single unit requires a 3/4" npt connection; battered units (2-3) require one 1" NPT connection; battered units (4-6) require two 1" NPT connections.

* Basket Support Screen - If needed in lieu of standard rack type when purchasing new fryers, Add \$65 per frypot.

NOTES:

- CALL CUSTOMER SERVICE -- TOLL FREE 1-800-221-4583 or refer to manual provided with fryer for correct sizing information including high elevation installations.
- If elevation is between 2,000 - 6,000 feet, specify the elevation level. Fryer may not perform at optimum levels above this elevation.
- Consider piezo ignitor or electronic ignition when using energy-saving hoods.
- **DO NOT CURB MOUNT.**
- Any questions or pricing information other than the above should be referred to **CUSTOMER SERVICE -- TOLL FREE 1-800-221-4583.**

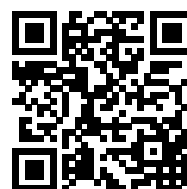
MJ35 SPEC SHEET



MJ35-45 FOOTPRINT PRO SPEC SHEET



MJ GAS FRYERS FACT SHEET



FRYMASTER MJ45 PERFORMANCE GAS FRYERS

CONTROLLER OPTIONS - SD FINISH (STAINLESS STEEL FRYPOT AND DOOR; ENAMEL CABINET)											
MODEL NUMBER	MILLIVOLT CONTROLLER	COUNTDOWN TIMER CONTROLLER (WITH BASKET LIFTS)	THERMOSTAT CONTROLLER (WITH MELT)	ANALOG CONTROLLER	DIGITAL CONTROLLER	ELECTRONIC TIMER CONTROLLER (WITH BASKET LIFTS)	CM 3.5 CONTROLLER (WITH BASKET LIFTS)	OIL CAPACITY LBS	COOK AREA W" x D" x H"	BTU/HR INPUT	SHIPPING WEIGHT LBS
MJ45 FULL POT	\$6,475							50	14 x 15 x 5	122,000	202
MJ45-2 SPLIT POT	\$8,475							(2) 25	(2) 7 x 15 x 4-3/4	(2) 63,500	210
MJ45G FULL POT	\$6,857	\$9,735						50	14 x 15 x 5	122,000	202-281
MJ45G-2 SPLIT POT	\$8,857							(2) 25	(2) 7 x 15 x 4-3/4	(2) 63,500	210
MJ45E FULL POT			\$7,002 (\$7,517)	\$7,484	\$7,491	\$7,551 (\$10,164)	\$9,451 (\$12,100)	50	14 x 15 x 5	122,000	202-281
MJ45E-2 SPLIT POT			\$9,001 (\$9,516)	\$9,633	\$9,633	\$9,664 (\$12,163)	\$11,450 (\$14,102)	(2) 25	(2) 7 x 15 x 4-3/4	(2) 63,500	202-281

FRYER ACCESSORIES			
Basket, full size 12-3/8 x 12-7/8 x 5-1/4 Part No. 8030099 (can't be used w/ basket lifts)	\$244	Crumb Scoop - Split pot 1-1/4 W x 6-1/2 D x 22-3/4 Long Part No. 8233938	\$89
Basket, triplet size 4-1/2 x 13-1/4 x 6 Part No. 8030357	\$159	Fish scoop 8-1/8 W x 8-1/2 D w/ 17-3/8 handle Part No. 8030059	\$96
Basket, twin size 5-7/8 x 12-5/8 x 6-5/8 Part No. 8030271	\$163	Fish skimmer 6" square w/ insulated handle Part No. 8030184	\$87
Basket Hanger 12-1/2 W x 3-1/2 H Part No. 8102793	\$98	Flue deflector 12-1/2 W x 6 H Part No. 9103557	\$100
Basket Hanger, flue mounted Part No. 2105777	\$78	Legs - 6" H, set of four, adjustable nickel Part No. 810-3169	\$213
Basket Support Rack - Full pot 12-1/2 W x 13-3/4 D Part No. 8030132	\$93	Legs - 6" H, set of four, adjustable stainless steel Part No. 810-1205	\$284
Basket Support Rack - Split pot 5-7/8 W x 14 D Part No. 8030133	\$83	Quick Disconnect Hose 1" gas line, 36" long Part No. 8061698	\$604
Basket Support Screen - Full Pot * 12-1/2 W x 13-3/4 D Part No. 8030136	\$129	Quick Disconnect Hose 1" gas line, 48" long Part No. 8061699	\$648
Brush, L-shaped Tampico 21" L x 2" Diameter Part No. 8030429	\$65	Quick Disconnect Hose 3/4" gas line, 36" long Part No. 8061701	\$491
CASTERS - set of four Call Customer Service to specify model	\$284	Quick Disconnect Hose 3/4" gas line, 48" long Part No. 8061700	\$535
Chicken/Fish Tray - Full pot 11-3/4 W x 13-1/2 D Part No. 8230619 (Not available for split pot)	\$344	Sediment tray - Full pot 12-1/2 x 14-1/8 x 6-1/2 Part No. 8030103	\$441
Clean-out Rod 26" long Part No. 8030197	\$83	Sediment tray - Split pot 5-3/4 x 14 x 6-1/2 Part No. (L) 8030107 Part No. (R) 8030108	\$337
Cover, stainless steel - Full pot 15 W x 21-1/2 D Part No. 8065518	\$220	Splash Shield 20 D x 6-1/4 H Part No. 8236559	\$113
Cover, stainless steel - Full pot, Basket Lifts 15 W x 21-1/2 D Part No. 8063068	\$224	Thermostat knob guard Part No. 9100557	\$72
Cover, stainless steel Split pot 7-1/2 W x 20-3/8 D Part No. 8063232	\$131	Top Connecting Strip Call Customer Service to specify model	\$139
Crumb Scoop - Full pot 1-3/4 W x 6-1/2 D x 22-3/4 long Part No. 8233660	\$89		

* Basket support screen - full frypot only. If needed in lieu of standard rack type when purchasing new fryers, Add \$65 per frypot.

NOTES:

- Casters included in basket lift pricing
- SC finish (stainless steel frypot, doors, and cabinet) - Add \$543 for each full and/or split frypot; SE (stainless steel ends) - Add \$297; stainless steel back panel - Add \$151
- Filter Ready fryers (for adding fryers to existing batteries -- must provide serial number and line up of battery system) - Add \$1,050
- Piezo Ignitor kit (on millivolt fryers only) - Add \$109 for full frypot; \$209 for each split frypot
- On/Off toggle switch (on millivolt fryers only) - Add \$81
- Electronic ignition is available on full frypot models only with either CM3.5, Digital, Analog or Electronic Timer controllers - Add \$904
- Must upgrade to G or E models to get filtration

STANDARD ACCESSORIES	
Legs Rack-type Basket Support Basket Hanger	Flue Deflector Twin Baskets

FILTER OPTIONS - MJ45 G AND E MODELS					
1 FRYPOT REQUIRES SPREADER	2 FRYPOTS	3 FRYPOTS	4 FRYPOTS	5 FRYPOTS	6 FRYPOTS
\$9,644	\$10,559	\$11,542	\$12,503	\$13,446	\$14,506
Single MJ45 G and E models and MJ45-2 G and E models require a spreader cabinet combo to get built-in filtration.					
EACH SPLIT FRYPOT IS AN ADDITIONAL \$1,010					
External oil discharge - front connection comes with 5ft. washdown hose - Call Customer Service for availability.					Front \$1,593 Rear \$1,082

NOTE:

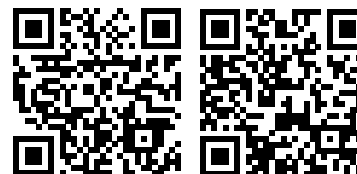
- Filter price includes casters
- Filter located under left two cabinets only.
- Maximum of six frypots available with FootPrint PRO filtration.
- Standard supplies for all FootPrint/FootPrint PRO filter systems consist of sample packages of filter powder and paper, one filter brush and one clean-out rod.

FILTERING ACCESSORIES	
Filter Powder (80, 10z. Packs) Part No. 8030002	\$100
Filter Paper (19-1/2 x 27-1/2) Box of 100 sheets Part No. 8030170	\$119
Metal Filter Screen * (fits FootPrint PRO filter) (11-1/8 x 19-1/4) Part No. 8102800	\$682

* Must be ordered at time of manufacturing of FootPrint PRO filter system.

SPREADERS - ADD TO PRICE OF FRYER BATTERY	
Spreader Cabinet - SD	\$857
Spreader Cabinet - SC	\$1,306
Spreader Cabinet In Center -- ADD	\$563

APPLICATION SERIES SPEC SHEET MJ45 SPEC SHEET



FRYMASTER GAS LINE INFORMATION	
Fryers must be installed with proper size gas line. Each single unit requires a 3/4" NPT connection; battered units (2-3) require one 1" NPT connection; battered units (4-6) require two 1" NPT connections.	

NOTES:

- **CALL CUSTOMER SERVICE -- TOLL FREE 1-800-221-4583** or refer to manual provided with fryer for correct sizing information including high elevation installations.
- If elevation is between 2,000 - 6,000 feet, specify the elevation level. Fryer may not perform at optimum levels above this elevation.
- Consider piezo ignitor or electronic ignition when using energy-saving hoods.
- **DO NOT CURB MOUNT.**
- Any questions or pricing information other than the above should be referred to **CUSTOMER SERVICE -- TOLL FREE 1-800-221-4583.**

FRYMASTER MJCF PERFORMANCE GAS FRYERS

CONTROLLER OPTIONS - SD FINISH (STAINLESS STEEL FRYPOT AND DOOR; ENAMEL CABINET)											
MODEL NUMBER	MILLIVOLT CONTROLLER	THERMOSTAT CONTROLLER (WITH MELT)	ANALOG CONTROLLER	DIGITAL CONTROLLER	ELECTRONIC TIMER CONTROLLER	CM 3.5 CONTROLLER	SMART4U 3000 CONTROLLER	OIL CAPACITY LBS	COOK AREA W" x D" x H"	BTU/HR INPUT	SHIPPING WEIGHT LBS
MJCF FULL POT	\$7,696							80	18 x 19 x 4-1/2	150,000	297
MJCFE FULL POT		\$8,223 (\$8,738)	\$8,705	\$8,712	\$8,773			80	18 x 19 x 4-1/2	150,000	297
MJCFEC FULL POT						\$10,673	\$11,780	80	18 x 19 x 4-1/2	150,000	297

NOTES:

- SC finish (stainless steel frypot, doors, and cabinet) - Add \$543 for each full and/or split frypot; SE (stainless steel ends) - Add \$302 stainless steel back panel - Add \$151
- Filter Ready fryers (for adding fryers to existing batteries -- must provide serial number and line up of battery system) - Add \$1,196
- Piezo Ignitor kit (on millivolt fryers only) - Add \$109/frypot
- On/Off toggle switch (on millivolt fryers only) - Add \$81
- MJCF & MJCFE fryers do not have basket lift options
- Must upgrade to E models to get filtration

FRYER ACCESSORIES			
Basket, full size 17-1/2 x 16-3/4 x 6 Part No. 8030017	\$259	Fish Skimmer 6" square w/ insulated handle Part No. 8030184	\$87
Basket, triplet size 5-3/4 x 17-1/8 x 6-1/8 Part No. 8030023	\$195	Flue Deflector Part No. 9103185	\$105
Basket, twin size 8-3/4 x 16-3/4 x 6 Part No. 8030024	\$252	Legs - 6"H, set of four, adjustable nickel Part No. 8103169	\$213
Basket Hanger 17-3/8 W x 3-1/2 H Part No. 8102794	\$100	Legs - 6"H, set of four, adjustable stainless steel Part No. 8101205	\$284
Basket Support Rack - full pot Part No. 8030137	\$102	Quick Disconnect Hose 3/4" gas line, 36" long Part No. 8061701	\$491
Basket Support Screen - full pot* 17-1/2 W x 18-1/2 D Part No. 8030138	\$135	Quick Disconnect Hose 3/4" gas line, 48" long Part No. 8061700	\$535
Brush, L-shaped Tampico 21" L x 2" Diameter Part No. 8030429	\$65	Quick Disconnect Hose 1" gas line, 36" long Part No. 8061698	\$604
CASTERS - set of four Call Customer Service to specify model	\$284	Quick Disconnect Hose 1" gas line, 48" long Part No. 8061699	\$648
Chicken/Fish Tray - full pot 17 W x 18 D Part No. 8230368	\$419	Sediment tray - full pot Part No. 8030187	\$465
Clean-out Rod 26" long Part No. 8030197	\$83	Splash Shield 30-3/8 D x 13-1/8 H Part No. 8235978	\$121
Cover, stainless steel - full pot 20-3/8 W x 28 D Part No. 8061343	\$248	Thermostat Knob Guard Part No. 9100557	\$72
Crumb Scoop - full pot 1-3/4 W x 6-1/2 D x 22-3/4 Long Part No. 8233660	\$89	Top Connecting Strip Call Customer Service to specify model	\$163
Fish Scoop 8-1/8 W x 8-1/2 D w/ 17-3/8 handle Part No. 8030059	\$96		

* Basket Support Screen - If needed in lieu of standard rack type when purchasing new fryers, ADD \$65 per frypot.

NOTES:

- **CALL CUSTOMER SERVICE -- TOLL FREE 1-800-221-4583** or refer to manual provided with fryer for correct sizing information including high elevation installations.
- If elevation is between 2,000 - 6,000 feet, specify the elevation level. Fryer may not perform at optimum levels above this elevation.
- Consider piezo ignitor or electronic ignition when using energy-saving hoods.
- **DO NOT CURB MOUNT.**
- Any questions or pricing information other than the above should be referred to **CUSTOMER SERVICE -- TOLL FREE 1-800-221-4583.**

STANDARD ACCESSORIES

Legs
Rack-type Basket Support

Basket Hanger
Twin Baskets

FILTER OPTIONS - MJCFE MODEL

1 FRYPOT	2 FRYPOTS	3 FRYPOTS	4 FRYPOTS	5 - 8 FRYPOTS
\$10,810	\$11,855	\$12,975	\$14,072	Contact Customer Service

NOTES:

- Filter price includes casters
- Filter in center - Add \$563
- Filter price includes the required attached filter cabinet
- Filter price includes the required Power Shower for oil return to the frypot

SPREADERS - ADD TO PRICE OF FRYER BATTERY

Spreader Cabinet - SD	\$2,489
Spreader Cabinet - SC	\$3,045
Spreader Cabinet In Center -- ADD	\$563

FILTERING ACCESSORIES

Filter Powder (80, 1oz. Packs) Part No. 8030002	\$100
Filter Paper (22 x 34) Box of 100 sheets Part No. 8030289	\$217

FRYMASTER GAS LINE INFORMATION

Fryers must be installed with proper size gas line. Each single unit requires a 3/4" NPT connection; battered units (2-3) require one 1" NPT connection; battered units (4-6) require two 1" NPT connections.

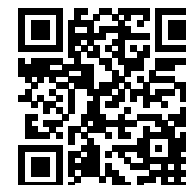
MJCF SPEC SHEET



MJCF BATTERY SPEC SHEET



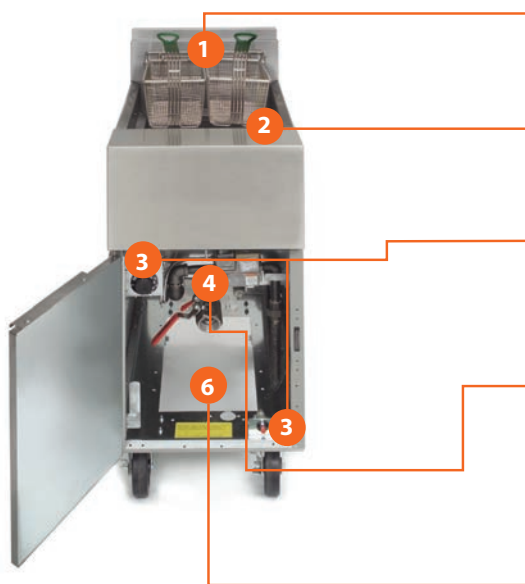
MJ GAS FRYER FACT SHEET





GF Fryers

Deliver Outstanding Open-Pot Frying Performance



GF14 fryer shown with optional casters and Piezo ignitor

1. **Are designed for versatile frying production.** Model offerings provide 40 and 50-lb. oil capacity options.
2. **Are easy to clean.** Open-pot design allows safe access to every inch of the frypot.
3. **Are simple to operate.** Just set the desired frying temperature and start cooking. A Piezo ignitor option allows simple push button ignition.
4. **Automatically shut off the fryer** if temperature exceeds the high-limit.
5. **Require no electrical hookup.**
6. **Have a durable heat transfer system** that can be counted on for years of reliable performance.



GF40 fryer shown with optional casters

7. **Have durable accessories that support frying operation** including the Piezo ignitor, frypot covers, full size baskets, basket support screen, and casters.
8. **Collect and aid sediment removal** with a deep collection zone and large 1-1/4" IPS ball-type drain valve.

GF Fryers offer all the benefits of open-pot frying at an entry level price.

For more information, contact Customer Service at 1-800-221-4583 or visit www.frymaster.com.

FRYMASTER STANDARD GAS FRYERS - GF SERIES

STAINLESS STEEL FRYPOT AND DOOR; ENAMEL CABINET					
MODEL NUMBER	MILLIVOLT CONTROLLER	OIL CAPACITY LBS	COOK AREA W" x D" x H"	BTU/HR INPUT	SHIPPING WEIGHT LBS
GF14 FULL POT	\$2,998	40	12 x 15 x 4	100,000	152
GF40 FULL POT	\$4,333	50	14 x 15 x 5	122,000	176

NOTES:

- Piezo Ignitor Kit - Add \$109 per frypot
- GF14 and GF40 fryers do not have basket lift, built-in filtration, or battery options

FRYER ACCESSORIES			
Basket, full size, GF 40 5-1/4 x 12-3/8 x 12-7/8 Part No. 8030099 (can't be used w/ basket lifts)	\$244	Clean-out Rod 26" long Part No. 8030197	\$83
Basket, full size, GF14 11-5/8 x 14 x 4-5/8 Part No. 8030015 (can't be used w/ basket lifts)	\$244	Cover, stainless steel - Full pot 15 W x 21-1/2 D Part No. 8065518	\$220
Basket, triplet size, GF40 4-1/2 x 13-1/4 x 6 Part No. 8030357	\$159	Fish scoop 8-1/8 W x 8-1/2 D w/ 17-3/8 handle Part No. 8030059	\$96
Basket, twin size 5-7/8 x 12-5/8 x 6-5/8 Part No. 8030271	\$163	Fish skimmer 6" square w/ insulated handle Part No. 8030184	\$87
Basket Hanger 12-1/2 W x 3-1/2 H Part No. 8102793	\$98	Flue deflector GF40 12-1/2 W x 6 H Part No. 9103557	\$100
Basket Support Rack - Full pot GF40 12-1/2 W x 13-3/4 D Part No. 8030132	\$93	Flue deflector GF14 Part No. 9103207	\$100
Basket Support Rack - Full pot, GF14 11-1/2 W x 14-5/8 D Part No. 8030032	\$87	Legs - 6"H, set of four, adjustable nickel Part No. 8103169	\$213
Basket Support Screen - Full Pot , GF40* 12-1/2 W x 13-3/4 D Part No. 8030136	\$129	Legs - 6"H, set of four, adjustable stainless steel Part No. 8101205	\$284
Basket Support Screen - Full Pot, GF14* 11-1/2 W x 14-5/8 D Part No. 8030037	\$115	Quick Disconnect Hose 3/4" gas line, 36" long Part No. 8061701	\$491
Brush, L-shaped Tampico 21" L x 2" Diameter Part No. 8030429	\$65	Quick Disconnect Hose 3/4" gas line, 48" long Part No. 8061700	\$535
CASTERS - set of four Call Customer Service to specify model	\$284	Sediment tray - Full pot, GF40 12-1/2 x 14-1/8 x 6-1/2 Part No. 8030103	\$441
Chicken/Fish Tray - Full pot, GF40 11-3/4 W x 13-1/2 D Part No. 8230619 (Not available for split pot)	\$344	Sediment tray - Full pot, GF14 11-1/8 x 14-1/2 x 3-3/8 Part No. 8030188	\$363
Chicken/Fish Tray - Full pot, GF14 11 W x 14 D Part No. 8233048	\$300	Top Connecting Strip Call Customer Service to specify model	\$139

* Basket support screen - full frypot only. If needed in lieu of standard rack type when purchasing new fryers, Add \$65 per frypot.

NOTES:

- **CALL CUSTOMER SERVICE -- TOLL FREE 1-800-221-4583** or refer to manual provided with fryer for correct sizing information including high elevation installations.
- If elevation is between 2,000 - 6,000 feet, specify the elevation level. Fryer may not perform at optimum levels above this elevation.
- Consider piezo ignitor or electronic ignition when using energy-saving hoods.
- **DO NOT CURB MOUNT.**
- Any questions or pricing information other than the above should be referred to Customer Service -- Toll Free 1-800-221-4583.

STANDARD ACCESSORIES

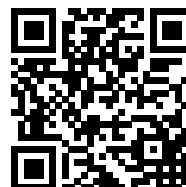
Legs
Rack-type Basket Support
Basket Hanger

Flue Deflector
Twin Baskets

FRYMASTER GAS LINE INFORMATION

Fryers must be installed with proper size gas line. Each single unit requires a 3/4" NPT connection.

GF FRYER SPEC SHEET



GF FRYER FACT SHEET



FRYMASTER COUNTERTOP & DROP-IN GAS FRYERS

STAINLESS STEEL FRYPOT AND DOOR; ENAMEL CABINET					
MODEL NUMBER	MILLIVOLT CONTROLLER	OIL CAPACITY LBS	COOK AREA W" x D" x H"	BTU/HR INPUT	SHIPPING WEIGHT LBS
J1C FULL POT	\$5,667	20	11 x 12 x 3-1/4	45,000	121
J1X FULL POT	\$3,618	20	11 x 12 x 3-1/4	45,000	121
J2X FULL POT	\$5,665	40	12 x 15 x 4-1/4	110,000	122

NOTES:

- SC Finish (stainless steel frypot, door and cabinet) available on J1C - Add \$543 per frypot
- Piezo Ignitor Kit - Add \$109 per frypot
- J1C, J1X and J2X fryers do not have basket lift, built-in filtration, or battery options

STANDARD ACCESSORIES

Legs Rack-type Basket Support Basket Hanger	Flue Deflector Twin Baskets
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FRYER ACCESSORIES

Basket, full size, J1C, J1X 10-3/4 x 11 x 4-1/4 Part No. 8030014	\$195	Brush, L-shaped Tampico 21" L x 2" Diameter Part No. 8030429	\$65
Basket, full size, J2X 11-5/8 x 14 x 4-5/8 Part No. 8030015 (can't be used w/ basket lifts)	\$244	Chicken/Fish Tray - Full pot, J2X 11 W x 14 D Part No. 8233048	\$300
Basket, twin size, J2X 5-7/8 x 12-5/8 x 6-5/8 Part No. 8030271	\$163	Clean-out Rod 26" long Part No. 8030197	\$83
Basket, twin size, J1C, J1X 5-1/2 x 11 x 4-1/8 Part No. 8030019	\$159	Cover, stainless steel - J1C, J1X 13 W x 15 D Part No. 8061339	\$131
Basket Hanger 12-1/2 W x 3-1/2 H Part No. 8102793	\$98	Cover, stainless steel - Full pot, J2X 15 W x 21-1/2 D Part No. 8065518	\$220
Basket Support Rack - Full pot, J2X 11-1/2 W x 14-5/8 D Part No. 8030032	\$87	Fish scoop 8-1/8 W x 8-1/2 D w/ 17-3/8 handle Part No. 8030059	\$96
Basket Support Rack - Full pot, J1C, J1X Part No. 8030030	\$87	Fish skimmer 6" square w/ insulated handle Part No. 8030184	\$87
Basket Support Screen - Full Pot, J2X* 11-1/2 W x 14-5/8 D Part No. 8030037	\$115	Flue deflector J1C, J1X Part No. 9103207	\$100
		Sediment tray - Full pot, J2X 11-1/8 x 14-1/2 x 3-3/8 Part No. 8030188	\$363

* Basket Support Screen - If needed in lieu of standard rack type when purchasing new fryers, Add \$65 per frypot.

NOTES:

- J1X and J2X are not CSA design certified.
- If elevation is between 2,000 - 6,000 feet, specify the elevation level. Fryer may not perform at optimum levels above this elevation.
- **DO NOT CURB MOUNT.**
- Any questions or pricing information other than the above should be referred to
CUSTOMER SERVICE -- TOLL FREE 1-800-221-4583.

FRYMASTER GAS LINE INFORMATION

Fryers must be installed with proper size gas line. Each J1C, J1X, and J2X requires a 3/4" NPT connection.
CALL CUSTOMER SERVICE -- TOLL FREE 1-800-221-4583 or refer to manual provided with fryer for correct sizing information including high elevation installations.

J1C SPEC SHEET



FRYMASTER & DEAN COMBINATION GAS FRYERS

APPLICATION SERIES STANDARD FEATURES

- The ability to combine open-pot and tube-type fryers together in one battery
- Built-in filtration: one system that serves the entire battery -- located between Frymaster and Dean fryers
- CM3.5 controllers
- Electronic ignition, automatic melt cycle, boil-out mode
- 3" round drain system to common downspout
- Stainless steel frypot, door and cabinet sides

APPLICATION SERIES AVAILABLE MODELS

DF200	DF300	DF400	PRICE
MJ45E/D50	MJ245E/D50	MJ245E/D250	CALL CUSTOMER SERVICE AT 1-800-221-4583 FOR PRICING AND AVAILABILITY
MJ45E/HD50	MJ245E/HD50	MJ245E/HD250	
H55/D50	H255/D50	H255/D250	
H55/HD50	H255/HD50	H255/HD250	
D50/MJ45E	D50/MJ245E	D250/MJ245E	
D50/H55	D50/H255	D250/H255	
HD50/MJ45E	HD50/MJ245E	HD250/MJ245E	
HD50/H55	HD50/H255	HD250/H255	
MJ45E/D60	MJ45E/D250	D260/MJ245E	
MJ45E/HD60	MJ45E/HD250	D260/H255	
H55/D60	H55/D250	HD260/MJ245E	
H55/HD60	H55/HD250	HD260/H255	
	MJ45E/D260		
	MJ45E/HD260		
	H55/D260		
	H55/HD260		
	MJ245E/D60		
	MJ245E/HD60		
	H255/D60		
	H255/HD60		
	D260/MJ45E		
	D260/H55		
	HD260/MJ45E		
	HD260/H55		

NOTE:

- Only available in natural gas.
- Any questions or pricing information other than above should be referred to **Customer Service** -- Toll Free 1-800-221-4583.

APPLICATION SERIES SPEC SHEET

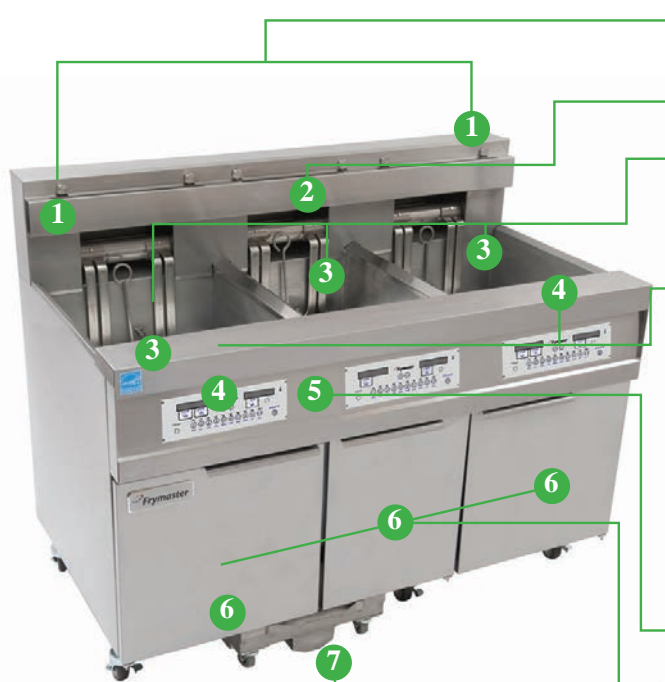


Now With
Expanded
Model
Options!

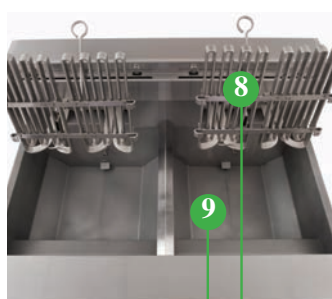


1814 High-Production, Oil-Conserving, Electric Fryers

Conserve Oil, Energy, & Space



Model shown: 1814E/RE17/1814E



1. **Use 10-15% less hood and floor space** than standard fryer systems.
2. **Use upwards of 30% less energy** than comparable standard fryer systems.
3. **Use less oil** reducing operating costs and environmental impact.
 - **20% less** than 3 standard 50-lb fryers (120 lbs of oil vs 150 lbs)
 - **15% less** than 4 standard 50-lb fryers (170 lbs of oil vs 200 lbs)
4. **Deliver flexible, high-production cooking** with one or two 18" x 14" x 4-1/4" cooking area(s) that can cook three baskets of food at the same time. Each 18" x 14" x 4-1/4" frypot can produce:
 - **112 lbs.** of frozen chicken nuggets/hr
 - **84 lbs.** of French fries/hr
 - **66 lbs.** of fresh-breaded chicken strips/hr
 - **66 lbs.** of dry dredge catfish/hr
 - **96 pieces** of fresh-breaded, 8-piece cut chicken/hr
 - **67 lbs.** of wings/hr (756 pieces)
5. **Control food and oil quality with the SMART4U® Lane controller**, which has programmable cook buttons and features that make it easy to produce consistent, great-tasting food. Analog*, Digital, CM3.5 and SMART4U® 3000 controller options are also available.
6. **Save on equipment costs.**
 - Two 1814E fryers do the work of three 50-lb fryers.
 - Two 1814E & one RE17 do the work of four 50-lb fryers.
7. **Support oil station management** with built-in filtration options, making it easy to preserve oil life and ensure consistent, great-tasting food. 8 GPM pump quickly removes crumbs and sediment, making the filter process quick and effective.
8. **Optimize heat transfer** with robust, self-standing, ribbon-type, low-watt density electric elements.
9. **Handle high-sediment foods with ease.** Sloping bottom ensures fast drainage and easy cleaning.

*Not available for CE.

For more information, contact customer service at 1-800-221-4583 or visit Frymaster.com/1814.



1814E models meet ENERGY STAR® guidelines. All 1814 fryers are part of the Manitowoc EnerLogic™ energy program.

FRYMASTER HIGH-PRODUCTION OIL-CONSERVING 1814 ELECTRIC FRYERS

STAINLESS STEEL FRYPOT, DOOR AND CABINET SIDES									
MODEL NUMBER	ANALOG CONTROLLER	DIGITAL	CM3.5 CONTROLLER	SMART4U LANE CONTROLLER*	SMART4U 3000 CONTROLLER	OIL CAPACITY LBS	COOK AREA W" x D" x H"	ELECTRICAL INPUT	SHIPPING WEIGHT LBS
11814E	\$8,840	\$9,112	\$10,476	\$11,022	\$11,568	60	18 x 14 x 4-1/2	17 kw	255
21814E	\$17,679	\$18,225	\$20,952	\$21,498	\$23,136	(2) 60	(2) 18 x 14 x 4-1/4	(2) 17 kw	510
11814E/RE17/11814E (W/ FILTER)	\$35,151	\$35,922	\$39,776	\$41,413	\$43,051	2 (60) 1 (50)	(2) 18 x 14 x 4-1/4 (1) 14 x 14 x 3-1/2	(3) 17 kw	907

*Standard with SMART4U Lane Controller.

NOTE:

- 480V 3PH option - Add \$568 per full frypot.

FRYER ACCESSORIES			
Basket, twin size 5-7/8 x 12-5/8 x 6-5/8 Part No. 8030271	\$163	Brush, L-shaped Teflon 26-3/4" L x 1" Diameter Part No. 8030278	\$78
Basket, chicken 17-3/4 x 12-3/4 x 11 Part No. 8030441 Available January 2014	\$461	CASTERS - set of four Call Customer Service to specify model	\$284
Basket, dual 8 x 12-5/8 x 7 Part No. 8030437 Available January 2014	\$166	Chicken/Fish Tray - full pot 11814E 17 W x 13-1/2 D Part No. 2208962	\$344
Basket, full size 17-1/2 x 12-7/8 x 6-1/8 Part No. 8030435 Available December 2013	\$252	Chicken/Fish Tray - full pot RE17 13-5/8 W x 14-1/4 D Part No. 2208964	\$344
Basket, quad 11814E 4-1/2 x 13-1/4 x 6 Part No. 8030357	\$159	Clean-out Rod 26" long Part No. 8030197	\$83
Basket, triplet size RE17 4-1/2 x 13-1/4 x 6 Part No. 8030357	\$159	Cover, stainless steel - full pot 11814E 19 W x 19-3/8 D Part No. 1069620	\$239
Basket, full 12-3/8 x 12-7/8 x 5-1/4 Part No. 8030099 (can't be used w/ basket lifts)	\$244	Cover, stainless steel - full pot RE17 14-7/8 W x 19-3/8 D Part No. 8063068	\$224
Basket Hanger Over the flue - 11814 19-7/8 W x 5-1/4 H Part No. 2304318	\$89	Fish Scoop 8-1/8 W x 8-1/2 D with 17-3/8 handle Part No. 8030059	\$96
Basket Hanger Over the flue - 21814 39-3/4 W x 5-1/4 H Part No. 2308464	\$179	Fish Skimmer 6" square w/ insulated handle Part No. 8030184	\$87
Basket Hanger Over the flue 11814/RE17/11814 55-7/8 W x 5-1/4 H Part No. 2308319	\$268	Legs, 6" H, set of four, adjustable 11814E only	\$284
Basket Support Rack - full pot 13-5/8 W x 18 D Part No. 8030380	\$111	Splash Shield 1814E 20-5/8 D x 6 H Part No. 8238155	\$246
Brush, L-shaped Tampico 21" L x 2" Diameter Part No. 8030429	\$65	Splash Shield RE17 20 D x 6-1/8 H Part No. 8236559	\$113

NOTES:

- Plug is optional on units shipping with cord. Canada is an exception and cords, where available, must have a plug attached.
- All 480 volt models are provided with a separate 120 volt cord and plug for filter pump, and/or controller.
- Any questions or pricing information other than the above should be referred to **CUSTOMER SERVICE -- TOLL FREE 1-800-221-4583.**

STANDARD ACCESSORIES

Rack-type Basket Support
Basket Hangers
Twin Baskets

Filter models have:
Filter Starter Kit

FILTER OPTIONS - 1814 ELECTRIC FRYERS

1 FRYPOT	2 FRYPOTS
\$9,983	\$10,929

NOTE:

- Filter price includes casters.

EXTERNAL OIL DISCHARGE OPTIONS

External oil discharge - available on built-in filter batteries of 2 or more frypots. Must specify front or rear connection. Front connection comes with 5' washdown hose.

Front \$1,593

Rear \$1,082

External oil discharge kit (rear only) - available on batteries with filter*

**CALL TECHNICAL SERVICE
AT 1-800-551-8633**

* Requires field service installation

FILTERING ACCESSORIES

Filter Powder (80, 1oz. Packs) Part No. 8030002	\$100
Filter Paper (22 x 34) Box of 100 sheets Part No. 8030289	\$217

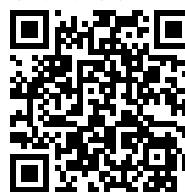
POWER REQUIREMENTS, PER FRYPOT - BASIC DOMESTIC

MODEL	KW	ELEMENTS/FRYPOT		CONTROLS/FRYPOT	FILTER
		VOLTAGE	3 PHASE*		
11814E	17	208v 240v 480v	48 A 41 A 21 A	1 A 1 A 120v 1 A	N/A
21814E					5A 4A 120v 8 A
RE17	17	208v 240v 480v	48 A 41 A 21 A	1 A 1 A 120v 1 A	5 A 4 A 120v 8 A

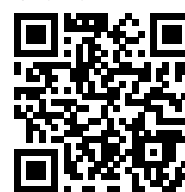
*3PH / 3 wire / plus ground wire

- Cord is provided with exception of items in red in chart above.

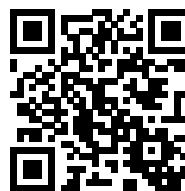
1814 SALES VIDEO



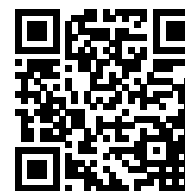
1814 SELL SHEET



1814 SHORT VIDEO



1814 ELECTRIC SPECSHEET



1814 ELECTRIC FACTSHEET

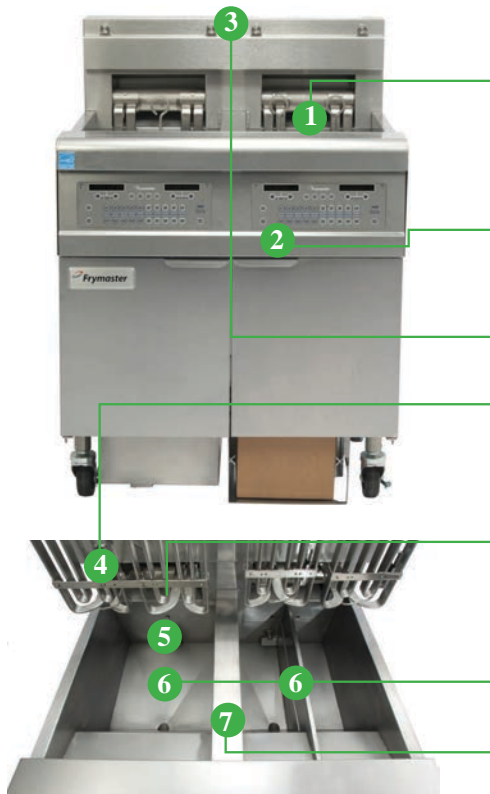


OCF30
OIL CONSERVING FRYERS

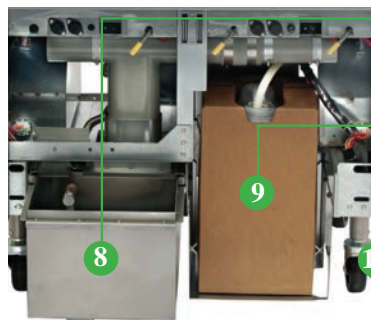
Frymaster

OCF30™ Series Electric Fryers

40% Less Oil, 10% Less Energy, Outstanding Results



1. **30-lb open frypot design** requires 40% less oil and ensures quick and easy cleaning. Saves money, time and labor.
2. **SMART4U® 3000 controller** helps control food and oil quality, oil life, and equipment performance.
3. **Sturdy basket hangers** are durable and easy to clean.
4. **Safe, self-standing heating elements** ensure industry leading energy efficiency and sealed rotation housing protects against oil migration.
5. **High limit auto reset** requires no tools or operator intervention and an **audible alarm** alerts if a second drain valve is opened.
6. **Robust product line** offers full and split frypots.
7. **Independent frypot construction** allows convenient frypot repairs in the field if needed.



8. **FootPrint PRO® built-in filtration** preserves oil life and ensures consistent, great-tasting food.
9. **Oil Attendant® auto fill option** senses the oil level and adds oil as needed from an in-cabinet supply.
10. **Adjustable leveling casters** accommodate all kitchen designs and floor types.



All OCF30E fryers meet ENERGY STAR® guidelines for high efficiency and are part of the Manitowoc EnerLogic™ program.

For more information, contact customer service at 1-800-221-4583 or visit www.frymaster.com/OCF30

FRYMASTER OIL-CONSERVING OCF30 ELECTRIC FRYERS WITH AUTO TOP-OFF

STAINLESS STEEL FRYPOT, DOOR AND CABINET SIDES						
MODEL NUMBER 14 KW	14KW PRICE	MODEL NUMBER 17 KW	17KW PRICE	OIL CAPACITY LBS	COOK AREA W" x D" x H"	SHIPPING WEIGHT LBS
FPEL214CA	\$25,725	FPEL217CA	\$28,050	(2) 30	(2) 13 x 14 x 3-3/4	535
FPEL314CA	\$35,319	FPEL317CA	\$38,807	(3) 30	(3) 13 x 14 x 3-3/4	667
FPEL414CA	\$45,515	FPEL417CA	\$50,166	(4) 30	(4) 13 x 14 x 3-3/4	978

NOTES:

- Split frypots - Add \$3,260 for each split frypot
- Basket Lifts - Add \$2,274 for each full frypot
- Basket Lifts - Add \$4,180 for each split frypot
- Casters included in pricing
- 480V 3PH option - Add \$568 per full or split frypot

FRYER ACCESSORIES			
Basket, full size 12-3/8 x 12-7/8 x 5-1/4 Part No. 8030099 (can't be used w/ basket lifts)	\$244	Brush, L-shaped Teflon 26-3/4" L x 1" Diameter Part No. 8030278	\$78
Basket, triplet 4-1/4 x 13-1/4 x 5-1/2 Part No. 8030438	\$159	CASTERS - set of four Call Customer Service to specify model	\$284
Basket, twin size 5-7/8 x 12-5/8 x 6-5/8 Part No. 8030271	\$163	Chicken/Fish Tray - full Pot 12 W x 13-3/8 D Part No. 8238065 (Not available for split pot)	\$337
Basket Hanger, single frypot; 15-3/8 W x 5 H Part No. 2308165	\$89	Clean-out Rod 26" long Part No. 8030197	\$83
Basket Hanger, 2 & 4 frypots; 31 W x 5 H Part No. 2307495	\$179	Cover, stainless steel - full Pot 14-3/8 W x 19-1/2 D Part No. 1068325	\$220
Basket Hanger, 3 frypots; 46-1/2 W x 5 H Part No. 2307497	\$268	Cover, stainless steel - split Pot 7-1/2 W x 19-3/8 D Part No. 1068329	\$131
Basket Support Rack - full pot 12-1/2 W x 13-3/4 H Part No. 8030132	\$93	Fish Scoop 8-1/8 W x 8-1/2 D with 17-3/8 handle Part No. 8030059	\$96
Basket Support Rack - split pot 5-3/4 W x 13-1/2 D Part No. 8030106	\$83	Fish Skimmer 6" square w/ insulated handle Part No. 8030184	\$87
Basket Support Screen - full Pot * 12-1/2 W x 13-3/4 H Part No. 8030136	\$129	Jug in Box (JIB) Holder - stainless steel (not NSF approved); 10-1/2 x 10-1/2 x 8-1/2; Part No. 8242298	\$282
Brush, L-shaped Tampico 21" L x 2" Diameter Part No. 8030429	\$65	Splash Shield 19-1/2 W x 11-3/4 H Part No. 8238224	\$113

* Basket support screen - full frypot only. If needed in lieu of standard rack type when purchasing new fryers, Add \$65 per frypot.

NOTES:

- Cord is provided on 3 phase units with exception of items in red on chart below.
- One cord is required per full or dual split frypot
- Plug is optional on units shipping with cord; Canada is an exception and cords, where available, must have a plug attached.
- Single phase units must be field wired. No cord or plug provided. Check electrical codes for proper supply line sizing.
- Basket lifts are powered by element voltages except for 480V fryers.
- All 480 volt models are provided with separate 120 volt cord and plug for filter pump, controller, and/or basket lifts.
- Any questions or pricing information other than the above should be referred to
CUSTOMER SERVICE -- TOLL FREE 1-800-221-4583.

POWER REQUIREMENTS, PER FRYPOT - BASIC DOMESTIC								
MODELS	KW	ELEMENTS/FRYPOT			CONTROLS/FRYPOT	FILTER	AUTO TOP-OFF/ FRYPOT	BASKET LIFTS/ FRYPOT
		VOLTAGE	3 PHASE*	1 PHASE**				
FPELCA	14	208v	39 A	67 A	1 A	5A	1 A	2 A
		240v	34 A	58 A	1 A	4A	1 A	2 A
		480v	17 A	N/A	120v 1 A	120v 8 A	1 A	120v 3 A
FPELCA	17	208v	48 A	82 A	1 A	5 A	1 A	2 A
		240v	41 A	71 A	1 A	4 A	1 A	2 A
		480v	21 A	N/A	120v 1 A	120v 8 A	1 A	120v 3 A

* 3PH / 3 wire / plus ground wire ** 1PH / 2 wire / plus ground wire

STANDARD ACCESSORIES	
Built-in Filtration with ATO Adjustable Casters Rack-type Basket Support	Basket Hanger Twin Baskets Filter Starter Kit

SPECIAL OIL OPTIONS	
BULK OIL (REAR ONLY)	\$1,700
BULK OIL KIT (REAR ONLY) *	CALL TECHNICAL SERVICE AT 1-800-551-8633

* Requires field service installation

SPREADERS - ADD TO PRICE OF FRYER BATTERY	
SPREADER CABINET (select models only) - Single fryer: right or left placement; 2 frypot battery: right, left or center placement; 3 frypot battery: any single placement	\$1,306
SPREADER CABINET IN CENTER -- ADD	\$563

FILTERING ACCESSORIES	
Filter Powder (80, 1oz. Packs) Part No. 8030002	\$100
Filter Paper (19-1/2 x 27-1/2) Box of 100 sheets Part No. 8030170	\$119
Metal Filter Screen * (fits FootPrint PRO filter) (11-1/8 x 19-1/4) Part No. 8102800	\$682

* Must be ordered at time of manufacturing of FootPrint PRO filter system.

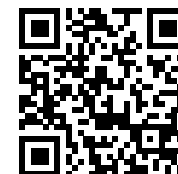
OCF30 BROCHURE



OCF30 SELL SHEET



OCF30EATO SPEC SHEET



OCF30 SALES VIDEO (LONG)



OCF30 ELECTRIC FACT SHEET



OCF30 SHORT VIDEO



FRYMASTER OIL-CONSERVING OCF30 ELECTRIC FRYERS WITHOUT AUTO TOP-OFF

STAINLESS STEEL FRYPOT, DOOR AND CABINET SIDES						
MODEL NUMBER 14 KW	14KW PRICE	MODEL NUMBER 17 KW	17KW PRICE	OIL CAPACITY LBS	COOK AREA W" x D" x H"	SHIPPING WEIGHT LBS
FPEL114C	\$15,324	FPEL117C	\$16,487	30	13 x 14 x 3-3/4	255
FPEL214C	\$24,083	FPEL217C	\$26,409	(2) 30	(2) 13 x 14 x 3-3/4	535
FPEL314C	\$33,045	FPEL317C	\$36,534	(3) 30	(3) 13 x 14 x 3-3/4	667
FPEL414C	\$42,587	FPEL417C	\$47,239	(4) 30	(4) 13 x 14 x 3-3/4	978

NOTES:

- Split frypots - Add \$3,260 for each split frypot
- Basket Lifts - Add \$2,274 for each full frypot
- Basket Lifts - Add \$4,180 for each split frypot
- Casters included in pricing
- May choose CM3.5 Controller (in lieu of 3000 Controller) for no additional charge
- 480V 3PH option - Add \$568 per full or split frypot

FRYER ACCESSORIES			
Basket, full size 12-3/8 x 12-7/8 x 5-1/4 Part No. 8030099 (can't be used w/ basket lifts)	\$244	Brush, L-shaped Teflon 26-3/4" L x 1" Diameter Part No. 8030278	\$78
Basket, triplet 4-1/4 x 13-1/4 x 5-1/2 Part No. 8030438	\$159	CASTERS - set of four Call Customer Service to specify model	\$284
Basket, twin size 5-7/8 x 12-5/8 x 6-5/8 Part No. 8030271	\$163	Chicken/Fish Tray - full pot 12 W x 13-3/8 D Part No. 8238065 (Not available for split pot)	\$337
Basket Hanger, single frypot; 15-3/8 W x 5 H Part No. 2308165	\$89	Clean-out Rod 26" long Part No. 8030197	\$83
Basket Hanger, 2 & 4 frypots; 31 W x 5 H Part No. 2307495	\$179	Cover, stainless steel - full pot 14-3/8 W x 19-1/2 D Part No. 1068325	\$220
Basket Hanger, 3 frypots; 46-1/2 W x 5 H Part No. 2307497	\$268	Cover, stainless steel - split pot 7-1/2 W x 19-3/8 D Part No. 1068329	\$131
Basket Support Rack - full pot 12-1/2 W x 13-3/4 H Part No. 8030132	\$93	Fish Scoop 8-1/8 W x 8-1/2 D with 17-3/8 handle Part No. 8030059	\$96
Basket Support Rack - split pot 5-3/4 W x 13-1/2 D Part No. 8030106	\$83	Fish Skimmer 6" square w/ insulated handle Part No. 8030184	\$87
Basket Support Screen - fullpot * 12-1/2 W x 13-3/4 H Part No. 8030136	\$129	Splash Shield 19-1/2 W x 11-3/4 H Part No. 8238224	\$113
Brush, L-shaped Tampico 21" L x 2" Diameter Part No. 8030429	\$65		

* Basket support screen - full frypot only. If needed in lieu of standard rack type when purchasing new fryers, Add \$65 per frypot.

NOTES:

- Cord is provided on 3 phase units with exception of items in red on chart below.
- One cord is required per full or dual split frypot
- Plug is optional on units shipping with cord; Canada is an exception and cords, where available, must have a plug attached.
- Single phase units must be field wired. No cord or plug provided. Check electrical codes for proper supply line sizing. Single phase fryers with single FootPrint filter available in 240V and 208V only.
- Basket lifts are powered by element voltages except for 480V fryers.
- All 480 volt models are provided with separate 120 volt cord and plug for filter pump, controller, and/or basket lifts.
- Any questions or pricing information other than the above should be referred to
CUSTOMER SERVICE -- TOLL FREE 1-800-221-4583.

STANDARD ACCESSORIES

Built-in Filtration
Adjustable Casters
Rack-type Basket Support

Basket Hanger
Twin Baskets
Filter Starter Kit

EXTERNAL OIL DISCHARGE OPTIONS

External oil discharge (rear only) - available on 2 or more
frypots or one frypot & spreader with filtration.

\$1,082

External oil discharge kit (rear only) - available on 2 or
more frypots or one frypot & spreader with filtration. *

CALL TECHNICAL SERVICE
AT 1-800-551-8633

* Requires field service installation

SPREADERS - ADD TO PRICE OF FRYER BATTERY

SPREADER CABINET (select models only) - Single fryer: right or left placement; 2 frypot
battery: right, left or center placement; 3 frypot battery: any single placement

\$1,306

SPREADER CABINET IN CENTER -- ADD

\$563

FILTERING ACCESSORIES

Filter Powder
(80, 10z. Packs)
Part No. 8030002

\$100

Filter Paper (19-1/2 x 27-1/2)
Box of 100 sheets
Part No. 8030170

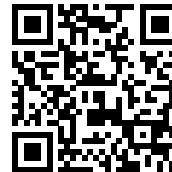
\$119

Metal Filter Screen *
(fits FootPrint PRO filter)
(11-1/8 x 19-1/4)
Part No. 8102800

\$682

* Must be ordered at time of manufacturing of FootPrint PRO filter system.

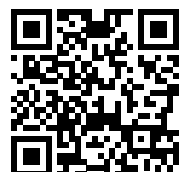
OCF30 BROCHURE



OCF30E SPEC SHEET



OCF30 ELECTRIC FACT SHEET



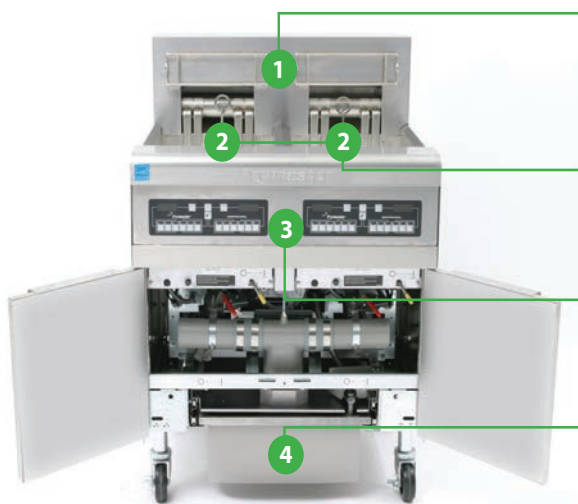
POWER REQUIREMENTS, PER FRYPOT - BASIC DOMESTIC							
MODELS	KW	ELEMENTS/FRYPOT			CONTROLS/FRYPOT	FILTER	BASKET LIFTS/FRYPOT
		VOLTAGE	3 PHASE*	1 PHASE**			
FPELC	14	208v	39 A	67 A	1 A	5A	2 A
		240v	34 A	58 A	1 A	4A	2 A
		480v	17 A	N/A	120v 1 A	120v 8 A	120v 3 A
FPELC	17	208v	48 A	82 A	1 A	5 A	2 A
		240v	41 A	71 A	1 A	4 A	2 A
		480v	21 A	N/A	120v 1 A	120v 8 A	120v 3 A

* 3PH / 3 wire / plus ground wire ** 1PH / 2 wire / plus ground wire



RE High-Efficiency Electric Fryers

Put Every kw to Work at Maximum Efficiency



- 1. Deliver award winning performance.** The RE fryers have been recognized by the Electric Foodservice Council with a President Choice Award for outstanding contribution to the advancement of electric foodservice equipment.
- 2. Help keep the kitchen cool.** With more energy going into the oil, there is less heat going into the ambient air which keeps workers comfortable and reduces demand on HVAC.
- 3. Have industry leading energy efficiency** with ASTM ratings greater than 83%. RE fryers are ENERGY STAR® rated and qualify for energy saving rebates.
- 4. Can significantly extend oil life, saving thousands of dollars annually on oil costs** with built-in filtration options that make it easy to preserve oil life and ensure great tasting food.
- 5. Support a broad range of frying needs** with 14kw, 17kw, and 22kw models, controller options that add features all the way to cook compensation, and basket lift options.



- 6. Protect and conserve with safe, self-standing, swing-up, flat-bar heating elements** that allow a highly efficient and uniform transfer of heat into the oil. A sealed rotation housing protects against oil migration.
- 7. Produce consistent, high quality food time after time.** RTD, temperature probe and analog controller, deliver precise heat response, safeguarding oil life and producing a uniformly-cooked product.
- 8. Are easy to clean.** Open frypot design and sturdy self-standing elements allow safe access to every inch of the frypot.



All E⁴ fryers meet ENERGY STAR guidelines for high efficiency and are part of the Manitowoc EnerLogic program.

RE Fryers deliver a lifetime of performance.

For more information, contact Customer Service at 1-800-221-4583 or visit www.frymaster.com.

FRYMASTER ULTRA HIGH EFFICIENCY ELECTRIC FRYERS

CONTROLLER OPTIONS - STAINLESS STEEL FRYPOT AND DOOR; ENAMEL CABINET

MODEL NUMBER	CM 3.5 CONTROLLER	CM 3.5 CONTROLLER WITH BASKET LIFTS	OIL CAPACITY LBS	COOK AREA W" x D" x H"	ELECTRICAL INPUT	SHIPPING WEIGHT LBS
RE14TC FULL POT	\$10,700	\$12,941	50	14 x 15-1/2 x 3-3/4	14 kw	190 - 214
RE14-2TC SPLIT POT	\$12,595	\$14,836	(2) 25	(2) 6-3/4 x 15-1/2 x 3-3/4	(2) 7 kw	190 - 220
RE17TC FULL POT	\$11,868	\$14,109	50	14 x 15-1/2 x 3-3/4	17 kw	190 - 214
RE17-2TC SPLIT POT	\$13,763	\$16,004	(2) 25	(2) 6-3/4 x 15-1/2 x 3-3/4	(2) 8.5 kw	190 - 220
RE22TC FULL POT	\$12,714	\$14,956	50	14 x 15-1/2 x 3-3/4	22 kw	190 - 214
RE22-2TC SPLIT POT	\$14,610	\$16,851	(2) 25	(2) 6-3/4 x 15-1/2 x 3-3/4	(2) 11 kw	190 - 220

NOTES:

- Casters included in basket lift pricing
- SC finish (stainless steel frypot, doors, and cabinet) - Add \$543 for each full and/or split frypot; SE (stainless steel ends) - Add \$297; stainless steel back panel - Add \$151
- Filter Ready fryers (for adding fryers to existing batteries -- must provide serial number and line up of battery system) - Add \$1,050
- Optional Plug - (Domestic: NEMA #15-60P) - Add \$129 for each full or split frypot

EXCEPTIONS:

1. No plug on 22kw or single phase units
2. Canada units shipping with cord must have a plug attached

FRYER ACCESSORIES

Basket, full size 12-3/8 x 12-7/8 x 5-1/4 Part No. 8030099 (can't be used w/ basket lifts)	\$244	Clean-out Rod 26" long Part No. 8030197	\$83
Basket, twin size 5-7/8 x 12-5/8 x 6-5/8 Part No. 8030271	\$163	Cover, stainless steel - Full pot 14-5/8 W x 19-3/8 D Part No. 8063068	\$224
Basket, triplet size 4-1/2 x 13-1/4 x 6 Part No. 8030357	\$159	Cover, stainless steel - Split pot 9 W x 19-1/2 D Part No. 8063071	\$131
Basket Hanger 12-1/2 W x 3-1/2 H Part No. 8102793	\$98	Fish scoop 8-1/8 W x 8-1/2 D with 17-3/8 handle Part No. 8030059	\$96
Basket Support Rack - Full pot 12-1/2 W x 13-3/4 H Part No. 8030132	\$93	Fish skimmer 6" square w/ insulated handle Part No. 8030184	\$87
Basket Support Rack - Split pot 5-3/4 W x 13-1/2 D Part No. 8030106	\$83	Legs - 8-1/2"H, set of four, adjustable Call Customer Service to specify model	\$284
Basket Support Screen - Full Pot* 12-1/2 W x 13-3/4 H Part No. 8030136	\$129	Sediment tray - Full pot 10-1/2 x 11-5/8 x 4 Part No. 8030358	\$441
Brush, L-shaped Tampico 21 L x 2" Diameter Part No. 8030429	\$65	Sediment tray - Split pot 4-5/8 x 13-7/8 x 4 Part No. (L) 8030360 Part No. (R) 8030359	\$337
Brush, L-shaped Teflon 26-3/4 L x 1" Diameter Part No. 8030278	\$78	Splash Shield 20 D x 6-1/8 H Part No. 8236559	\$113
CASTERS - set of four Call Customer Service to specify model	\$284	Top Connecting Strip Call Customer Service to specify model	\$139
Chicken/Fish Tray - Full pot 13-5/8 W x 14-1/4 D Part No. 2208964 (not available for split pot)	\$344		

* Basket support screen - full frypot only. If needed in lieu of standard rack type when purchasing new fryers, ADD \$65 per frypot.

NOTES:

- TC models not available in 480V.
- Cord is provided on 3 phase units with exception of items in red on chart on following page.
- One cord is required per full or dual split frypot.
- Plug is optional on units shipping with cord. Canada is an exception and cords, where available, must have a plug attached.
- Single phase units must be field wired. No cord or plug provided. Check electrical codes for proper supply line sizing. Single phase fryers with single FootPrint filter available in 240V and 208V only.
- Basket lifts are powered by element voltages.
- Any questions or pricing information other than the above should be referred to
CUSTOMER SERVICE -- TOLL FREE 1-800-221-4583.

STANDARD ACCESSORIES

TRIAC Controls Automatic Melt Cycle Boil Out Temperature Control Legs	Rack-type Basket Support Basket Hanger Twin Baskets
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FILTER OPTIONS

1 FRYPOT REQUIRES SPREADER	2 FRYPOTS	3 FRYPOTS	4 FRYPOTS	5 FRYPOTS	6 FRYPOTS
\$9,644	\$10,559	\$11,542	\$12,503	\$13,446	\$14,506
Single RETC models require a spreader cabinet combo to get built-in filtration. EACH SPLIT FRYPOT IS AN ADDITIONAL \$1,010					
External oil discharge - available on built-in filter batteries of two or more frypots or a frypot/spreader - must specify front or rear connection. Front connection comes with 5ft. washdown hose.					Front \$1,593 Rear \$1,082

NOTES:

- Filter price includes casters
- Filter located under left two cabinets only.
- Maximum of six frypots available with FootPrint PRO filtration.
- Standard supplies for all FootPrint/FootPrint PRO filter systems consist of sample packages of filter powder and paper, one filter brush and one clean-out rod.

SPREADERS - ADD TO PRICE OF FRYER BATTERY

Spreader Cabinet - SD	\$857
Spreader Cabinet - SC	\$1,306
Spreader Cabinet In Center -- ADD	\$563

FILTERING ACCESSORIES

Cone Holder (10" Diameter) Part No. 8030072	\$70
Filter Cones (10" Diameter- box of 50) Part No. 8030042	\$85
Filter Powder (80, 10z. Packs) Part No. 8030002	\$100
Filter Paper (19-1/2 x 27-1/2) Box of 100 sheets Part No. 8030170	\$119
Metal Filter Screen * (fits FootPrint PRO filter) 11-1/8 x 19-1/4 Part No. 8102800	\$682

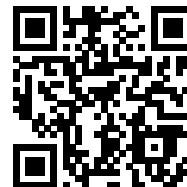
* Must be ordered at time of manufacturing of FootPrint PRO filter system.

FRYMASTER ULTRA HIGH EFFICIENCY ELECTRIC FRYERS_(CONTINUED)

POWER REQUIREMENTS, PER FRYPOT - BASIC DOMESTIC							
MODELS	KW	ELEMENTS/FRYPOT			CONTROLS/FRYPOT	FILTER	BASKET LIFTS/FRYPOT
		VOLTAGE	3 PHASE*	1 PHASE**			
RE14TC	14	208v 240v	39 A 34 A	67 A 58 A	1 A 1 A	5 A 4 A	2 A 2 A
RE14-2TC	7						
RE17TC	17	208v 240v	48 A 41 A	82 A 71 A	1 A 1 A	5 A 4 A	2 A 2 A
RE17-2TC	8.5						
RE22TC	22	208v 240v	61 A 53 A	106 A 92 A	1 A 1 A	5 A 4 A	2 A 2 A
RE22-2TC	11						

* 3PH / 3 wire / plus ground wire ** 1PH / 2 wire / plus ground wire

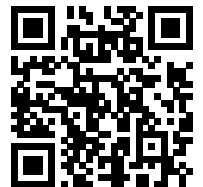
RETC ELECTRIC SPEC SHEET



RE FACT SHEET



E4 SELL SHEET



FRYMASTER HIGH EFFICIENCY ELECTRIC FRYERS

CONTROLLER OPTIONS - STAINLESS STEEL FRYPOT AND DOOR; ENAMEL CABINET

MODEL NUMBER	ANALOG CONTROLLER	DIGITAL CONTROLLER	ELECTRONIC TIMER CONTROLLER (WITH BASKET LIFTS)	CM 3.5 CONTROLLER (WITH BASKET LIFTS)	SMART4U 3000 CONTROLLER (WITH BASKET LIFTS)	OIL CAPACITY LBS	COOK AREA W" x D" x H"	ELECTRICAL INPUT	SHIPPING WEIGHT LBS
RE14 FULL POT	\$7,480	\$7,943	\$8,001 (\$10,207)	\$9,802 (\$12,043)	\$10,893 (\$13,135)	50	14 X 15-1/2 X 3-1/2	14 kw	190 - 214
RE14-2 SPLIT POT	\$9,375	\$9,975	\$10,003 (\$12,103)	\$11,697 (\$13,938)	\$12,789 (\$15,030)	(2) 25	(2) 6-3/4 x 15-1/2 x 3-1/2	(2) 7 kw	190 - 220
RE17 FULL POT	\$8,648	\$9,111	\$9,169 (\$11,375)	\$10,970 (\$13,211)	\$12,061 (\$14,303)	50	14 X 15-1/2 x 3-1/2	17 kw	190 - 214
RE17-2 SPLIT POT	\$10,543	\$11,143	\$11,171 (\$13,271)	\$12,865 (\$15,106)	\$13,957 (\$16,198)	(2) 25	(2) 6-3/4 x 15-1/2 x 3-1/2	(2) 8.5 kw	190 - 220
RE22 FULL POT	\$9,495	\$9,958	\$10,016 (\$12,222)	\$11,816 (\$14,057)	\$12,908 (\$15,149)	50	14 X 15-1/2 x 3-1/2	22 kw	190 - 214
RE22-2 SPLIT POT	\$11,390	\$11,989	\$12,018 (\$14,117)	\$13,711 (\$15,953)	\$14,803 (\$17,044)	(2) 25	(2) 6-3/4 x 15-1/2 x 3-1/2	(2) 11 kw	190 - 220

NOTES:

- Casters included in basket lift pricing
- SC finish (stainless steel frypot, doors, and cabinet) - Add \$543 for each full and/or split frypot; SE (stainless steel ends) - Add \$297; stainless steel back panel - Add \$151
- Filter Ready fryers (for adding fryers to existing batteries -- must provide serial number and line up of battery system) - Add \$1,050
- 480V 3PH option - Add \$568 per full or dual split frypot
- Optional Plug - (Domestic: NEMA #15-60P) - Add \$129 for each full or split frypot

EXCEPTIONS:

1. No plug on 480V, 22kw or single phase units
2. Canada units shipping with cord must have a plug attached

FRYER ACCESSORIES

Basket, full size 12-3/8 x 12-7/8 x 5-1/4 Part No. 8030099 (can't be used w/ basket lifts)	\$244	Clean-out Rod 26" long Part No. 8030197	\$83
Basket, twin size 5-7/8 x 12-5/8 x 6-5/8 Part No. 8030271	\$163	Cover, stainless steel - full pot 14-5/8 W x 19-3/8 D Part No. 8063068	\$224
Basket, triplet size 4-1/2 x 13-1/4 x 6 Part No. 8030357	\$159	Cover, stainless steel - split pot 9 W x 19-1/2 D Part No. 8063071	\$131
Basket Hanger 12-1/2 W x 3-1/2 H Part No. 8102793	\$98	Fish Scoop 8-1/8 W x 8-1/2 D with 17-3/8 handle Part No. 8030059	\$96
Basket Support Rack - full pot 12-1/2 W x 13-3/4 H Part No. 8030132	\$93	Fish Skimmer 6" square w/ insulated handle Part No. 8030184	\$87
Basket Support Rack - split pot 5-3/4 W x 13-1/2 D Part No. 8030106	\$83	Legs - 8-1/2" H, set of four, adjustable Call Customer Service to specify model	\$284
Basket Support Screen - full Pot * 12-1/2 W x 13-3/4 H Part No. 8030136	\$129	Sediment tray - full pot 10-1/2 x 11-5/8 x 4 Part No. 8030358	\$441
Brush, L-shaped Tampico 21" L x 2" Diameter Part No. 8030429	\$65	Sediment tray - split pot 4-5/8 x 13-7/8 x 4 Part No. (L) 8030360 Part No. (R) 8030359	\$337
Brush, L-shaped Teflon 26-3/4" L x 1" Diameter Part No. 8030278	\$78	Splash Shield 20 D x 6-1/8 H Part No. 8236559	\$113
CASTERS - set of four Call Customer Service to specify model	\$284	Top Connecting Strip Call Customer Service to specify model	\$139
Chicken/Fish Tray - full pot 13-5/8 W x 14-1/4 D Part No. 2208964 (not available for split pot)	\$344		

* Basket support screen - full frypot only. If needed in lieu of standard rack type when purchasing new fryers, Add \$65 per frypot.

NOTES:

- Cord is provided on 3 phase units with exception of items in red on chart on following page.
- One cord is required per full or dual split frypot.
- Plug is optional on units shipping with cord. Canada is an exception and cords, where available, must have a plug attached.
- Single phase units must be field wired. No cord or plug provided. Check electrical codes for proper supply line sizing. Single phase fryers with single FootPrint filter available in 240V and 208V only.
- Basket lifts are powered by element voltages except for 480V fryers.
- All 480V models are provided with separate 120 volt cord and plug for filter pump, and/or controller, and/or basket lifts.
- Any questions or pricing information other than the above should be referred to

CUSTOMER SERVICE -- TOLL FREE 1-800-221-4583.

STANDARD ACCESSORIES

Automatic Melt Cycle Boil Out Temperature Control Legs	Rack-type Basket Support Basket Hanger Twin Baskets
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FILTER OPTIONS

1 FRYPOT	2 FRYPOTS	3 FRYPOTS	4 FRYPOTS	5 FRYPOTS	6 FRYPOTS
\$9,644	\$10,559	\$11,542	\$12,503	\$13,446	\$14,506
EACH SPLIT FRYPOT IS AN ADDITIONAL \$1,010					
External oil discharge - available on built-in filter batteries of two or more frypots or a frypot/spreader - must specify front or rear connection. Front connection comes with 5ft. washdown hose.					Front \$1,593 Rear \$1,082

NOTES:

- Filter price includes casters
- Filter located under left two cabinets only.
- Maximum of six frypots available with FootPrint PRO filtration.
- Standard supplies for all FootPrint/FootPrint PRO filter systems consist of sample packages of filter powder and paper, one filter brush and one clean-out rod.

SPREADERS - ADD TO PRICE OF FRYER BATTERY

Spreader Cabinet - SD	\$857
Spreader Cabinet - SC	\$1,306
Spreader Cabinet In Center -- ADD	\$563

FILTERING ACCESSORIES

Cone Holder (10" Diameter) Part No. 8030072	\$70
Filter Cones (10" Diameter- box of 50) Part No. 8030042	\$85
Filter Powder (80, 1oz. Packs) Part No. 8030002	\$100
Filter Paper (19-1/2 x 27-1/2) Box of 100 sheets Part No. 8030170	\$119
Metal Filter Screen * (fits FootPrint PRO filter) 11-1/8 x 19-1/4 Part No. 8102800	\$682

* Must be ordered at time of manufacturing of FootPrint PRO filter system.

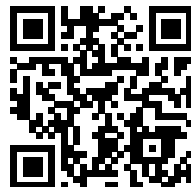
FRYMASTER HIGH EFFICIENCY ELECTRIC FRYERS

(CONTINUED)

POWER REQUIREMENTS, PER FRYPOT - BASIC DOMESTIC							
MODELS	KW	ELEMENTS/FRYPOT			CONTROLS/FRYPOT	FILTER	BASKET LIFTS/FRYPOT
		VOLTAGE	3 PHASE*	1 PHASE**			
RE14	14	208v 240v 480v	39 A 34 A 17 A	67 A 58 A N/A	1 A 1 A 120v 1 A	5A 4A 120v 8 A	2 A 2 A 120v 3 A
RE14-2	7						
RE17	17	208v 240v 480v	48 A 41 A 21 A	82 A 71 A N/A	1 A 1 A	5 A 4 A	2 A 2 A
RE17-2	8.5						
RE22	22	208v 240v 480v	61 A 53 A 22 A	106 A 92 A N/A	1 A 1 A 120v 1 A	5 A 4 A 120v 8 A	2 A 2 A 120v 3 A
RE22-2	11						

* 3PH / 3 wire / plus ground wire ** 1PH / 2 wire / plus ground wire

RE ELECTRIC SPEC SHEET



RE FOOTPRINT FILTER SPEC SHEET



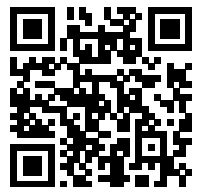
FOOTPRINT PRO BATTERY SPEC SHEET



RE FACT SHEET



E4 SELL SHEET



FRYMASTER HIGH PRODUCTION HIGH EFFICIENCY ELECTRIC FRYERS

CONTROLLER OPTIONS - STAINLESS STEEL FRYPOT, DOOR AND CABINET SIDES

MODEL NUMBER	DIGITAL CONTROLLER (WITH BASKET LIFTS)	CM3.5 CONTROLLER (WITH BASKET LIFTS)	SMART4U 3000 CONTROLLER (WITH BASKET LIFTS)	OIL CAPACITY LBS	COOK AREA W" x D" x H"	ELECTRICAL INPUT	SHIPPING WEIGHT LBS
RE180 FULL POT	\$11,085 (\$14,202)			80	18 x 18 x 5	17 kw	285
RE180C FULL POT		\$13,499 (\$16,616)	\$14,591 (\$17,708)	80	18 x 18 x 5	17 kw	285
RE180 FULL POT	\$12,299 (\$15,416)			80	18 x 18 x 5	21 kw	285
RE180C FULL POT		\$14,714 (\$17,830)	\$15,805 (\$18,922)	80	18 x 18 x 5	21 kw	285

NOTES:

- Casters included in basket lift pricing
- 480V 3PH option - Add \$568 per full or split frypot
- Optional Plug - (Domestic: NEMA #15-60P) - Add \$129 for each full or split frypot

EXCEPTIONS:

1. No plug on 480V, 22kw or single phase units
2. Canada units shipping with cord must have a plug attached

FRYER ACCESSORIES

Basket, full size 16-3/4 x 17-1/2 x 5-3/4 Part No. 8030148	\$259	Chicken/Fish Tray 16-1/2 x 16-1/2 x 11 8233947	\$351
Basket, twin size 8-3/4 x 16-3/4 x 6 Part No. 8030304	\$169	Clean-out Rod 26" long Part No. 8030197	\$83
Basket, twin size, basket lifts 7-5/8 x 15-7/8 x 7-3/8 Part No. 8030306	\$183	Cover Part No. 1080220SP	\$306
Basket, triplet size 5-5/8 x 15-7/8 x 6-1/4 Part No. 8030427	\$183	Fish Scoop 8-1/8 W x 8-1/2 D with 17-3/8 handle Part No. 8030059	\$96
Basket Hanger 17-3/8 W x 3-1/2 H Part No. 8102794	\$100	Fish Skimmer 6" square w/ insulated handle Part No. 8030184	\$87
Brush, L-shaped Tampico 21" L x 2" Diameter Part No. 8030429	\$65	Legs, 6" H, set of four, adjustable Call Customer Service to specify model	\$284
Brush, L-shaped Teflon 26-3/4" L x 1" Diameter Part No. 8030278	\$78	Top Connecting Strip Call Customer Service to specify model	\$163
CASTERS - set of four Call Customer Service to specify model	\$284		

NOTES:

- Cord is provided with exception of items in red in chart below.
- Plug is optional on units shipping with cord. Canada is an exception and cords, where available, must have a plug attached.
- Basket lifts are powered by element voltages except for 480V fryer.
- All 480V models are provided with separate 120 volt cord and plug for filter pump, and/or controller, and/or basket lifts.
- Any questions or pricing information other than the above should be referred to

CUSTOMER SERVICE -- TOLL FREE 1-800-221-4583.

STANDARD ACCESSORIES

Automatic Melt Cycle Boil Out Temperature Control Legs	Screen-type Basket Support Basket Hanger Twin Baskets
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FILTER OPTIONS

1 FRYPOT	2 FRYPOTS	3 FRYPOTS	4 FRYPOTS	5 FRYPOTS	6 FRYPOTS
\$9,988	\$12,790	\$13,926	\$14,911	CALL CUSTOMER SERVICE 1-800-221-4583	
External oil discharge (front only) - available on built-in filter batteries of two more frypots or a frypot/spreader - Front connection comes with 5ft. washdown hose.					Front \$1,593

NOTES:

- Filter price includes casters
- Standard filter supplies include sample packages of filter powder and paper, one filter brush and one clean-out rod and gloves.

SPREADERS - ADD TO PRICE OF FRYER BATTERY

Spreader Cabinet - 20MC	\$1,622
Spreader Cabinet In Center	\$563

NOTES:

- Holding pan only -- requires spreader cabinet - Add \$352
- Holding pan with food warmer - Add \$1,129

FILTERING ACCESSORIES

Cone Holder (10" Diameter) Part No. 8030072	\$70
Filter Cones (10" Diameter- box of 50) Part No. 8030042	\$85
Filter Powder (80, 1oz. Packs) Part No. 8030002	\$100
RE80SUFF - single under fryer filters; 17 x 33-1/4 Box of 100 sheets Part No. 8030345	\$217
Multi-batteried RE80 UFF - Super Cascade Filters; 26 x 34; Box of 100 sheets Part No. 8030303	\$217

POWER REQUIREMENTS - BASIC DOMESTIC

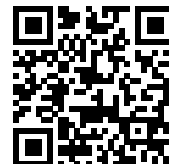
MODELS	KW	ELEMENTS/FRYPOT		CONTROLS/FRYPOT	FILTER	BASKET LIFTS/FRYPOT
		VOLTAGE	3 PHASE*			
RE180	17	208v	48 A	1 A	5A	2 A
		240v	41 A	1 A	4A	2 A
		480v	21 A	120v 1 A	120v 8 A	120v 3 A
RE180	21	208v	57 A	1 A	5 A	2 A
		240v	51 A	1 A	4 A	2 A
		480v	26 A	120v 1 A	120v 8 A	120v 3 A

* 3Ph / 3 wire / plus ground wire

RE80 SPEC SHEET



HPRE FACT SHEET



HPRE SELL SHEET



FRYMASTER SPECIALTY HIGH EFFICIENCY MARINE ELECTRIC FRYERS

STAINLESS STEEL FRYPOT, DOOR AND CABINET					
MODEL NUMBER	CM 3.5 CONTROLLER	OIL CAPACITY LBS	COOK AREA W" x D" x H"	ELECTRICAL INPUT	SHIPPING WEIGHT LBS
FPRE117SC	\$22,996	50	14 x 15 x 3-3/4	17 kw	255
FPRE217SC	\$37,528	(2) 50	(2) 14 x 15-1/2 x 3-3/4	(2) 17 kw	555
FPRE122SC	\$23,958	50	14 x 15-1/2 x 3-3/4	22 kw	255
FPRE222SC	\$39,448	(2) 50	(2) 14 x 15-1/2 x 3-3/4	(2) 22 kw	555

NOTES:

- 480V 3PH option - Add \$558 per full or split frypot
- Optional Plug -(Domestic: NEMA #15-60P)- Add \$129 for each full or split frypot

EXCEPTIONS:

1. No plug on 480V, 22kw or single phase units
2. Canada units shipping with cord must have a plug attached

FRYER ACCESSORIES			
Basket, full size 16-3/4 x 17-1/2 x 5-3/4 Part No. 8030148	\$259	Brush, L-shaped Teflon 26-3/4" L x 1" Diameter Part No. 8030278	\$78
Basket, twin size 8-3/4 x 16-3/4 x 6 Part No. 8030304	\$169	Clean-out Rod 26" long Part No. 8030197	\$83
Basket, twin size, basket lifts 7-5/8 x 15-7/8 x 7-3/8 Part No. 8030306	\$183	Cover Part No. 1080220SP	\$306
Basket, triplet size 5-5/8 x 15-7/8 x 6-1/4 Part No. 8030427	\$183	Fish scoop 8-1/8 W x 8-1/2 D with 17-3/8 handle Part No. 8030059	\$96
Basket Hanger 17-3/8 W x 3-1/2 H Part No. 8102794	\$100	Fish skimmer 6" square w/ insulated handle Part No. 8030184	\$87
Brush, L-shaped Tampico 21" L x 2" Diameter Part No. 8030429	\$65	Top Connecting Strip Call Customer Service to specify model	\$163

STANDARD ACCESSORIES	
Built-in Filtration Legs	Filter Starter Kit Twin Baskets

FILTERING ACCESSORIES	
Filter Powder (80, 1oz. Packs) Part No. 8030002	\$100
Filter Paper (19-1/2 x 27-1/2) Box of 100 sheets Part No. 8030170	\$119
Metal Filter Screen * (fits FootPrint PRO filter) 11-1/8 x 19-1/4 Part No. 8102800	\$682

* Must be ordered at time of manufacturing of FootPrint PRO filter system.

NOTES:

- Cord is provided with exception of items in red in chart below.
- Plug is optional on units shipping with cord. Canada is an exception and cords, where available, must have a plug attached.
- Basket lifts are powered by element voltages except for 480V fryer.
- All 480V models are provided with separate 120 volt cord and plug for filter pump, and/or controller, and/or basket lifts.
- Any questions or pricing information other than the above should be referred to **CUSTOMER SERVICE -- TOLL FREE 1-800-221-4583.**

POWER REQUIREMENTS - BASIC DOMESTIC					
MODELS	KW	ELEMENTS/FRYPOT		CONTROLS/FRYPOT	BASKET LIFTS/FRYPOT
		VOLTAGE	3 PHASE*		
FPRE117SC	17	440v	27 A	120v 1 A	120v 3 A
FPRE217SC		480v	21 A		
FPRE122SC	22	440v	29 A	120v 1 A	120v 3 A
FPRE222SC		480v	22 A		

* 3Ph / 3 wire / plus ground wire

FRYMASTER LARGE CAPACITY ELECTRIC FRYERS

STAINLESS STEEL FRYPOT, DOOR AND CABINET SIDES						
MODEL NUMBER	CM3.5 CONTROLLER	CM3.5 CONTROLLER WITH BASKET LIFTS*	OIL CAPACITY LBS	COOK AREA W" x D" x H"	ELECTRICAL INPUT	SHIPPING WEIGHT LBS
FPC228 FULL POT	\$28,748	\$31,747	(2) 110	(2) 21 x 19 x 6	(2) 28 kw	754 - 827
FPC128/136S FULL POT	\$31,705	\$34,703	(1) 110 (1) 160	(1) 21 x 19 x 6 (1) 24 x 25 x 6	(1) 28 kw (1) 36 kw	1,004 - 1,125
FPC128/236S FULL POT	\$41,861	\$44,859	(1) 110 (2) 160	(1) 21 x 19 x 6 (2) 24 x 25 x 6	(1) 28 kw (2) 36 kw	1,277 - 1,300

* Basket lifts on left 28kw fryer only

NOTES:

- Casters included in basket lift pricing
- 480V 3PH option - Add \$568 per full or split frypot

FRYER ACCESSORIES			
Basket, twin size, basket lifts 7-5/8 x 15-7/8 x 7-3/8 Part No. 8030306	\$183	CASTERS - set of four Call Customer Service to specify model	\$284
Basket Hanger, FPC 28kw 17-3/8 W x 3-1/2 H Part No. 8102794	\$100	Clean-out Rod 26" long Part No. 8030197	\$83
Basket Hanger, FPC 36kw 22-7/8 W x 11-1/2 H Part No. 2304267	\$100	Fish scoop 8-1/8 W x 8-1/2 D with 17-3/8 handle Part No. 8030059	\$96
Basket Support Rack - FPC 36kw 23 W x 19-1/2 D Part No. 8030381	\$113	Fish skimmer 6" square w/ insulated handle Part No. 8030184	\$87
Basket Support Rack - FPC 28kw 20 W x 16 D Part No. 8030349	\$113	Splash Shield - Left FPC128, FPC228, FPC136, FPC236 3-1/2 x 23-1/2 x 9 Part No. 8234961	\$169
Brush, L-shaped Tampico 21" L x 2" Diameter Part No. 8030429	\$65	Splash Shield - Right FPC128, FPC228, FPC136, FPC236 3-1/2 x 23-1/2 x 9 Part No. 8234957	\$169
Brush, L-shaped Teflon 26-3/4" L x 1" Diameter Part No. 8030278	\$78		

NOTES:

- Cord is provided with exception of items in red in chart below.
- Plug is optional on units shipping with cord. Canada is an exception and cords, where available, must have a plug attached.
- Basket lifts are powered by element voltages except for 480V fryer.
- All 480V models are provided with separate 120 volt cord and plug for filter pump, and/or controller, and/or basket lifts.
- Any questions or pricing information other than the above should be referred to **CUSTOMER SERVICE -- TOLL FREE 1-800-221-4583.**

POWER REQUIREMENTS - BASIC DOMESTIC						
MODELS	KW	ELEMENTS/FRYPOT		CONTROLS/FRYPOT	FILTER	BASKET LIFTS/FRYPOT
		VOLTAGE	3 PHASE*			
FPC28 110 LB.	28	208v	71 A	1 A	5 A	2 A
		240v	69 A	1 A	4 A	2 A
		480v	35 A	120v 1 A	120v 8 A*	120v 3 A*
FPC36 160 LB.	36	208v	75 A	1 A	Filter wired to 110-lb fryer	N/A
		240v	73 A	1 A		
		480v	44 A	120v 1 A		

* 3Ph / 3 wire / plus ground wire

STANDARD ACCESSORIES

Built-in Filtration
Adjustable Casters
Twin Baskets
Rack-type Basket Support

Basket Hanger
Fish Scoop
Filter Starter Kit

FILTERING ACCESSORIES

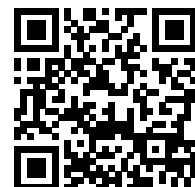
Filter Powder
(80, 1oz. Packs)
Part No. 8030002

\$100

Filter Paper - 80/100/18UE Series Fryers, UFF Equipped
26 x 34; Box of 100 Sheets
Part No. 8030303

\$217

FPC ELECTRIC FRYER SPEC SHEET



DEAN DECATHLON GAS FRYERS

CONTROLLER OPTIONS - STAINLESS STEEL FRYPOT, DOOR AND CABINET SIDES								
MODEL NUMBER	THERMATRON CONTROLLER	DIGITAL CONTROLLER	ELECTRONIC TIMER CONTROLLER (W/ BASKET LIFTS)	CM 3.5 CONTROLLER (W/ BASKET LIFTS)	OIL CAPACITY LBS	COOK AREA W" x D" x H"	BTU/HR INPUT	SHIPPING WEIGHT LBS
D50G FULL POT	\$6,832	\$7,321	\$7,382 (\$9,994)	\$9,282 (\$11,931)	50	14 x 14 x 3-1/4	120,000	180
D50GDD FULL POT	\$7,322	\$7,811	\$7,872 (\$10,485)	\$9,772 (\$12,421)	50	14 x 14 x 3-1/4	120,000	180
D60G FULL POT	\$8,299	\$8,789	\$8,849 (\$11,462)	\$10,749 (\$13,398)	75	18 x 18 x 3-3/4	150,000	255
D80G FULL POT	\$9,342	\$9,831	\$9,892 (\$12,505)	\$11,792 (\$14,441)	100	20 x 20 x 3-3/4	165,000	270

NOTES:

- Casters included in basket lift pricing
 - Electronic ignition - Add \$904 per frypot
 - Piezo ignitor - Add \$109 per frypot
 - Deep Depth (D50GDD) for use as fryer match with D60G, D83G, SM50G or SM60G
- CALL CUSTOMER SERVICE -- TOLL FREE 1-800-221-4583.**

FILTERING ACCESSORIES			
8GPM Filter Pump Upgrade (systems only) Call Customer Service 1-800-221-4583	\$437	50 Series Fryer, SUFF*, post 2001; 8-1/4 x 25-3/4 Box of 100 sheets Part No. 8030317	\$119
Gloves, black safety Part No. 8030293	\$50	60/80/18UE Series Fryer, SUFF* equipped; 33-1/4 x 17; Box of 100 sheets Part No. 8030345	\$217
Sediment Scoop Part No. 8233696	\$50	50/60 Series Fryer, UFF** Equipped; 34 x 22 Box of 100 sheets Part No. 8030289	\$217
Filter Powder (80, 1oz. Packs) Part No. 8030002	\$100	80 Series Fryer, UFF** Equipped; 26 x 34 Box of 100 sheets Part No. 8030303	\$217

* SUFF-Equipped systems are single frypots with built-in filtration only.

** UFF-Equipped systems are multi-battered frypots with built-in filtration only.

DEAN GAS LINE TABLE			
# OF FRYERS	GAS LINE WITHOUT FILTER		GAS LINE WITH FILTER
	Singles or Battered w/out Manifold	Battered with Manifold	
1	3/4"	N/A	3/4"
2 - 4	3/4" per frypot	(1) 1"	(1) 1"
5 - 8	3/4" per frypot	(2) 1"	(2) 1"

NOTES:

- If elevation is between 2,000 - 6,000 feet, specify the elevation level. Fryer may not perform at optimum levels above this elevation.
 - For fryer Mix & Match battery options, see page 46.
 - Any questions or pricing information other than the above should be referred to
- CUSTOMER SERVICE -- TOLL FREE 1-800-221-4583.**

STANDARD ACCESSORIES

Automatic Melt Cycle
Boil-out Temperature Control
Legs

Rack-type Basket Support
Basket Hanger
Twin Baskets

DECATHLON FILTRATION OPTIONS

	MODELS	1 FRYPOT	2 FRYPOTS	3 FRYPOTS	4 FRYPOTS	5 FRYPOTS	6 FRYPOTS
50SUFF single filter	D50G	\$8,938	N/A	N/A	N/A	N/A	N/A
85SUFF single filter	D60G	\$9,461	N/A	N/A	N/A	N/A	N/A
100SUFF single filter	D80G	\$9,988	N/A	N/A	N/A	N/A	N/A
75SUFF battered filter	D50G	N/A	\$10,511	\$11,549	\$12,460	\$13,332	\$14,165
85SUFF battered filter	D50GDD D60G	N/A	\$11,648	\$12,677	\$13,568	CALL CUSTOMER SERVICE 1-800-221-4583	
100UFF - battered filter	D80G	N/A	\$12,790	\$13,926	\$14,911		
External oil discharge -- available on built-in filter batteries of two or more frypots or a frypot spreader -- must specify front or rear connection. Front connection comes with 5ft. washdown hose.							Front \$1,593 Rear \$1,082
Upgrade to 8 PGM filter pump							\$437

NOTE:

- Filter price includes casters

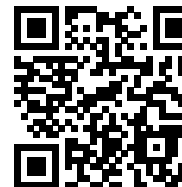
SPREADERS - ADD TO PRICE OF FRYER BATTERY

15MC -- D50G	\$1,526
20MC -- D60G, D50GDD	\$1,622
22MC -- D80G	\$1,715
SPREADER CABINET IN CENTER -- ADD	\$563

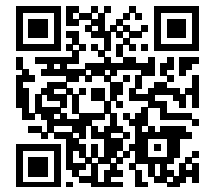
GAS MANIFOLD REQUIREMENTS

1" rear gas manifold (per fryer)	WITHOUT FILTER: with shut-off valve	\$211
	without shut-off valve	\$132
1" rear gas manifold (per fryer)	WITH FILTER: with shut-off valve	\$82
	without shut-off valve	Standard

DEC 50-60-80 SPEC SHEET



APPLICATION SERIES SPEC SHEET



DEAN DECATHLON GAS FRYERS

(CONTINUED)

FRYER ACCESSORIES

Basket, full size D50G, D50GDD 12-3/8 x 12-7/8 x 5-1/4 Part No. 8030099	\$244	Clean-out Rod 26" long Part No. 8030197	\$83
Basket, full size D60G, D80G 17-1/2 x 16-3/4 x 6 Part No. 8030017	\$259	Cover, frypot without basket lift D50G, D50GDD 13-1/2 W x 21-3/8 D Part No. 1061637SP	\$239
Basket, triplet size D50G, D50GDD 4-1/2 x 13-1/4 x 6 Part No. 8030357	\$159	Cover, frypot without basket lift D60G Part No. 1061479SP	\$304
Basket, triplet size D60G, D80G 5-5/8 x 15-7/8 x 7-1/4 Part No. 8030427	\$183	Cover, frypot without basket lift D80G Part No. 1062470SP	\$308
Basket, twin size D50G, D50GDD 5-7/8 x 12-5/8 x 6-5/8 Part No. 8030271	\$163	Cover, frypot with basket lift D50G, D50GDD Part No. 1062734SP	\$239
Basket, twin size D60G, D80G 8-3/4 X 16-3/4 x 5-1/4 Part No. 8030304	\$169	Cover, frypot with basket lift D60G Part No. 1062773SP	\$304
Basket, chicken D60G 16-7/8 x 17 x 7-1/2 Part No. 8102384	\$489	Cover, frypot with basket lift D80G Part No. 1062624SP	\$308
Basket, chicken D80G 18-7/8 x 19 x 7-1/2 Part No. 8030328	\$517	Fish scoop 8-1/8 W x 8-1/2 D w/ 17-3/8 handle Part No. 8030059	\$96
Basket Hanger D50G, D50GDD	Call Customer Service to specify model	Fish skimmer 6" square w/ insulated handle Part No. 8030184	\$87
Basket Hanger D60G	Call Customer Service to specify model	Flue Deflector - D50G	Call Customer Service to specify model
Basket Hanger D80G	Call Customer Service to specify model	Flue Deflector - D60G	Call Customer Service to specify model
Basket Hanger with flue deflector D80G	Call Customer Service to specify model	Flue Deflector - D80G	Call Customer Service to specify model
Basket Support Rack D50G, D50GDD Part No. 8030273	\$91	Legs - 6" H, set of four, adjustable Call Customer Service to specify model	\$284
Basket Support Rack D60G Part No. 8102235	\$167	Quick Disconnect Hose 1" gas line, 36" long Part No. 8061698	\$604
Basket Support Rack D80G Part No. 8030300	\$187	Quick Disconnect Hose 1" gas line, 48" long Part No. 8061699	\$648
Basket Support Rack, fine mesh D50G, D50GDD Part No. 8030277	\$87	Quick Disconnect Hose 3/4" gas line, 36" long Part No. 8061701	\$491
Basket Support Rack, fine mesh D60G Part No. 8030149	\$159	Quick Disconnect Hose - 3/4" gas line, 48" long Part No. 8061700	\$535
Basket Support Rack, fine mesh D80G Part No. 8102122	\$176	Sediment tray - D50G 13-1/2 W x 13-3/4 D Part No. 1064136	\$453
Brush, L-shaped Tampico 21" L x 2" Diameter Part No. 8030429	\$65	Sediment tray - D60G 17-1/4 W x 17-3/4 D Part No. 1062631	\$535
Brush, L-shaped Teflon 26-3/4" L x 1" Diameter Part No. 8030278	\$78	Shelf, Front Work (per frypot) Call Customer Service to specify model	\$602
CASTERS - set of four Call Customer Service to specify model	\$284	Splash Shield D50G Part No. 8233225	\$111
Chicken/Fish Tray D50G 12-1/2 x 12-1/2 x 11 Part No. 8236895	\$169	Splash Shield D50GDD, D60G, D80G Part No. 8235744	\$129
Chicken/Fish Tray D60G 16-1/2 x 16-1/2 x 11 Part No. 8233947	\$351	Top Connecting Strip D50G Call Customer Service to specify model	\$139
		Top Connecting Strip D60G, D80G, D50GDD Call Customer Service to specify model	\$163

DEAN SUPER MARATHON GAS FRYERS

STAINLESS STEEL FRYPOT, DOOR AND CABINET SIDES						
MODEL NUMBER	STAND ALONE FRYER	BATTERIED FRYPOT SYSTEMS	OIL CAPACITY LBS	COOK AREA W" x D" x H"	BTU/HR INPUT	SHIPPING WEIGHT LBS
SM20G HALF POT	N/A	\$4,337	23	6-3/4 x 14 x 3-7/8	50,000	115
SM40G FULL POT	\$4,431	\$5,160	43	14 x 14 x 3-1/4	105,000	180
SM50G FULL POT	\$5,804	\$6,521	50	14 x 14 x 3-1/2	120,000	180
SM50GDD FULL POT	\$6,245	\$6,972	50	14 x 14 x 3-3/4	120,000	180
SM60G FULL POT	\$7,732	\$8,410	75	18 x 18 x 3-3/4	150,000	255
SM80G FULL POT	\$8,715	\$9,482	100	20 x 20 x 3-3/4	165,000	260

NOTES:

- Piezo ignitor - Add \$109 per frypot
- SM20G not sold as a single free-standing fryer. Must be sold in combination with another fryer.
- Deep Depth (DS0GDD) for use as fryer match with D60G, D83G, SM50G or SM60G

CALL CUSTOMER SERVICE -- TOLL FREE 1-800-221-4583.

FILTERING ACCESSORIES			
8GPM Filter Pump Upgrade (systems only) Call Customer Service 1-800-221-4583	\$437	50 Series Fryer, SUFF*, post 2001; 8-1/4 x 25-3/4 Box of 100 sheets Part No. 8030317	\$119
Gloves, black safety Part No. 8030293	\$50	60/80/18UE Series Fryer, SUFF* equipped; 33-1/4 x 17; Box of 100 sheets Part No. 8030345	\$217
Sediment Scoop Part No. 8233696	\$50	50/60 Series Fryer, UFF** Equipped; 34 x 22 Box of 100 sheets Part No. 8030289	\$217
Filter Powder (80, 1oz. Packs) Part No. 8030002	\$100	80 Series Fryer, UFF** Equipped; 26 x 34 Box of 100 sheets Part No. 8030303	\$217

* SUFF-Equipped systems are single frypots with built-in filtration only.

** UFF-Equipped systems are multi-batteried frypots with built-in filtration only.

DEAN GAS LINE TABLE			
# OF FRYERS	GAS LINE WITHOUT FILTER		GAS LINE WITH FILTER
	Singles or Batteried w/out Manifold	Batteried with Manifold	
1	3/4"	N/A	3/4"
2 - 4	3/4" per frypot	(1) 1"	(1) 1"
5-8	3/4" per frypot	(2) 1"	(2) 1"

NOTES:

- If elevation is between 2,000 - 6,000 feet, specify the elevation level. Fryer may not perform at optimum levels above this elevation.
- For fryer Mix & Match battery options, see page 46.
- Any questions or pricing information other than the above should be referred to

CUSTOMER SERVICE -- TOLL FREE 1-800-221-4583.

GAS MANIFOLD REQUIREMENTS		
1" rear gas manifold (per fryer)	WITHOUT FILTER: with shut-off valve	\$211
	without shut-off valve	\$132
1" rear gas manifold (per fryer)	WITH FILTER: with shut-off valve	\$82
	without shut-off valve	Standard

STANDARD ACCESSORIES	
Legs Rack-type Basket Support	Basket Hanger Twin Baskets

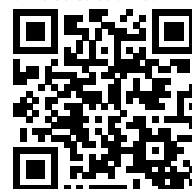
SUPER MARATHON FILTRATION OPTIONS							
	MODELS	1 FRYPOT	2 FRYPOTS	3 FRYPOTS	4 FRYPOTS	5 FRYPOTS	6 FRYPOTS
50SUFF single filter	SM40G, SM50G	\$8,938	N/A	N/A	N/A	N/A	N/A
85SUFF single filter	SM60G	\$9,461	N/A	N/A	N/A	N/A	N/A
100SUFF single filter	SM80G	\$9,988	N/A	N/A	N/A	N/A	N/A
75SUFF batteried filter	SM40G, SM50G	N/A	\$10,511	\$11,549	\$12,460	\$13,332	\$14,165
85SUFF batteried filter	SM50GDD, SM60G	N/A	\$11,648	\$12,677	\$13,568	CALL CUSTOMER SERVICE 1-800-221-4583	
100UUFF - batteried filter	SM80G	N/A	\$12,790	\$13,926	\$14,911		
External oil discharge -- available on built-in filter batteries of two or more frypots or a frypot spreader -- must specify front or rear connection. Front connection comes with 5ft. washdown hose.							Front \$1,593
Upgrade to 8 GPM filter pump							Rear \$1,082
							\$437

NOTE:

- Filter price includes casters

SPREADERS - ADD TO PRICE OF FRYER BATTERY	
15MC -- SM40G, SM50G	\$1,526
20MC -- SM60G, SM50GDD	\$1,622
22MC -- SM80G	\$1,715
SPREADER CABINET IN CENTER -- ADD	\$563

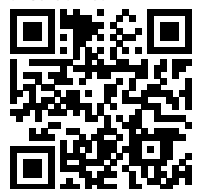
SM40-50-60-80 SPEC SHEET



SM220 SPEC SHEET



SM5020 SPEC SHEET



DEAN SUPER MARATHON GAS FRYERS

(CONTINUED)

FRYER ACCESSORIES

Basket, full size SM40G, SM50G, SM50GDD 12-3/8 x 12-7/8 x 5-1/4 Part No. 8030099	\$244	Chicken/Fish Tray SM60G 16-1/2 x 16-1/2 x 11 Part No. 8233947	\$351
Basket, full size SM60G, SM80G 17-1/2 x 16-3/4 x 6 Part No. 8030017	\$259	Clean-out Rod 26" long Part No. 8030197	\$83
Basket, triplet size SM40G, SM50G, SM50GDD 4-1/2 x 13-1/4 x 6 Part No. 8030357	\$159	Cover, frypot w/o basket lift; SM40G, SM50G, SM50GDD 13-1/2 W x 21-3/8 D Part No. 1061637SP	\$239
Basket, triplet size SM60G, SM80G 5-5/8 x 15-7/8 x 7-1/4 Part No. 8030427	\$183	Cover, frypot w/o basket lift SM20G Part No. 1062505SP	\$239
Basket, twin size; SM20G, SM40G, SM50G, SM50GDD 5-7/8 x 12-5/8 x 6-5/8 Part No. 8030271	\$163	Cover, frypot w/o basket lift SM60G Part No. 1061479SP	\$304
Basket, twin size SM60G, SM80G 8-3/4 X 16-3/4 x 5-1/4 Part No. 8030304	\$169	Cover, frypot w/o basket lift SM80G Part No. 1062470SP	\$308
Basket, chicken SM60G 16-7/8 x 17 x 7-1/2 Part No. 8102384	\$489	Fish scoop 8-1/8 W x 8-1/2 D w/ 17-3/8 handle Part No. 8030059	\$96
Basket, chicken SM80G 18-7/8 x 19 x 7-1/2 Part No. 8030328	\$517	Fish skimmer 6" square w/ insulated handle Part No. 8030184	\$87
Basket Hanger SM20G, SM40G, SM50G, SM50GDD	Call Customer Service to specify model	Flue Deflector - SM50G	Call Customer Service to specify model
Basket Hanger SM60G	Call Customer Service to specify model	Flue Deflector - SM60G	Call Customer Service to specify model
Basket Hanger SM80G	Call Customer Service to specify model	Flue Deflector - SM80G	Call Customer Service to specify model
Basket Hanger with flue deflector SM80G	Call Customer Service to specify model	Legs - 6" H, set of four, adjustable Call Customer Service to specify model	\$284
Basket Support Rack SM40G, SM50G, SM50GDD 13-1/2 W x 13-1/4 D Part No. 8030273	\$91	Quick Disconnect Hose 1" gas line, 36" long Part No. 8061698	\$604
Basket Support Rack SM60G Part No. 8102235	\$167	Quick Disconnect Hose - 1" gas line, 48" long Part No. 8061699	\$648
Basket Support Rack SM80G Part no. 8030300	\$187	Quick Disconnect Hose 3/4" gas line, 36" long Part No. 8061701	\$491
Basket Support Rack, fine mesh SM20G Part No. 8030327	\$111	Quick Disconnect Hose 3/4" gas line, 48" long Part No. 8061700	\$535
Basket Support Rack fine mesh SM40G, SM50G, SM50GDD Part No. 8030277	\$87	Sediment tray - SM50G 13-1/2 W x 13-3/4 D Part No. 1064136	\$453
Basket Support Rack, fine mesh SM60G Part No. 8030149	\$159	Sediment tray - SM60G 17-1/4 W x 17-3/4 D Part No. 1062631	\$535
Basket Support Rack, fine mesh SM80G Part No. 8102122	\$176	Shelf, Front Work (per frypot) Call Customer Service to specify model	\$602
Brush, L-shaped Tampico 21" L x 2" Diameter Part No. 8030429	\$65	Splash Shield SM40G, SM50G Part No. 8233225	\$111
Brush, L-shaped Teflon 26-3/4" L x 1" Diameter Part No. 8030278	\$78	Splash Shield SM50GDD, SM60G, SM80G Part No. 8235744	\$129
CASTERS - set of four Call Customer Service to specify model	\$284	Top Connecting Strip SM50G Call Customer Service to specify model	\$139
Chicken/Fish Tray SM50G 12-1/2 x 12-1/2 x 11 Part No. 8236895	\$169	Top Connecting Strip SM60G, SM80G, SM50GDD Call Customer Service to specify model	\$163

MIX & MATCH GAS FRYER BATTERIES

MIX AND MATCH BATTERIES FOR HD50GDD The following configurations can be combined with the HD50GDD:	MIX AND MATCH BATTERIES FOR D50GDD The following configurations can be combined with the D50GDD:	PRICE
HD50GDD/HD50GDD/SPREADER (UFF) HD63G/HD63G/HD63G	D50GDD/D50GDD (UFF)/D60G	CALL CUSTOMER SERVICE AT 1-800-221-4583 FOR PRICING AND AVAILABILITY
HD60G/HD50GDD (UFF)/HD50GDD	D60G/D50GDD (UFF)/D50GDD	
D80 (UFF)/HD50GDD/HD50GDD	D60G (UFF)/D60G/D50GDD	
	D50GDD/D60G (UFF)/D60G	
	D60G/D50GDD/D60G (UFF)/D60G	
	D80G (UFF)/D80G/D50GDD/D50GDD	
	D50GDD/D50GDD/D50GDD/D80G (SUFF)	
	D50GDD/D50GDD/D80G/D80G (UFF) D80G	
	D50GDD/D60G (UFF)/D60G	
	D80G (UFF)/SPREADER/D50GDD/D50GDD	
	SPREADER (UFF)/D60G/D50GDD	
	D50GDD/D50GDD/D80G (UFF) SPREADER	
	D60G/D60G/D60G (UFF) D50GDD	
	D60G/D50GDD (UFF) SPREADER	
	SM60G (UFF)/SM50GDD	
	SM50GDD/SM50GDD (UFF)/D60G	

DEAN SPECIALTY SUPER MARATHON GAS FRYERS

CONTROLLER OPTIONS - STAINLESS STEEL FRYPOT, DOOR AND CABINET SIDES

MODEL NUMBER	MILLIVOLT CONTROLLER	OIL CAPACITY LBS	COOK AREA W" x D" x H"	BTU/HR INPUT	SHIPPING WEIGHT LBS
SM220G HALF POT	\$9,003	(2) 23	(2) 6-3/4 x 14 x 3-7/8	100,000	230
SM5020G FULL POT	\$10,370	(1) 50 (1) 23	(1) 14 x 14 x 3-1/2 (1) 6-3/4 x 14 x 3-7/8	170,000	295

NOTES:

- Piezo ignitor - Add \$109 per frypot

FRYER ACCESSORIES

Basket, twin size 5-7/8 x 12-5/8 x 6-5/8 Part No. 8030271	\$163	Clean-out Rod 26" long Part No. 8030197	\$83
Basket Hanger SM220G Part No. 2101595	\$91	Cover, frypot w/o basket lift SM220G Part No. 1062505SP	\$239
Basket Hanger SM5020 Part No. 2103911	\$96	Cover, frypot SM50 13-1/2 W x 21-3/8 D Part No. 1061637SP	\$239
Basket Support Rack 13-1/2 W x 13-1/4 D Part No. 8030273	\$91	Fish Scoop 8-1/8 W x 8-1/2 D w/ 17-3/8 handle Part No. 8030059	\$96
Basket Support Rack, fine mesh SM220G Part No. 8030327	\$111	Fish Skimmer 6" square w/ insulated handle Part No. 8030184	\$87
Basket Support Rack, fine mesh SM5020G Part No. 8030277	\$87	Legs - 6" H, set of four, adjustable Call Customer Service to specify model	\$284
Brush, L-shaped Tampico 21" L x 2" Diameter Part No. 8030429	\$65	Quick Disconnect Hose 3/4" gas line, 36" long Part No. 8061701	\$491
Brush, L-shaped Teflon 26-3/4" L x 1" Diameter Part No. 8030278	\$78	Quick Disconnect Hose 3/4" gas line, 48" long Part No. 8061700	\$535
CASTERS - set of four Call Customer Service to specify model	\$284		

STANDARD ACCESSORIES

Legs Rack-type Basket Support	Basket Hanger Twin Baskets
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SPECIALTY FILTER OPTIONS

CALL CUSTOMER SERVICE TOLL FREE 1-800-221-4583 FOR PRICING AND AVAILABILITY.

SPREADERS - ADD TO PRICE OF FRYER BATTERY

15MC	\$1,526
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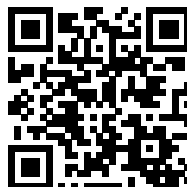
FILTERING ACCESSORIES

Gloves, black safety Part No. 8030293	\$50
Sediment Scoop Part No. 8233696	\$50
Filter Powder (80, 1oz. Packs) Part No. 8030002	\$100

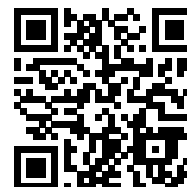
NOTES:

- If elevation is between 2,000 - 6,000 feet, specify the elevation level. Fryer may not perform at optimum levels above this elevation.
- Any questions or pricing information other than the above should be referred to **CUSTOMER SERVICE -- TOLL FREE 1-800-221-4583.**

SM40-50-60-80 SPEC SHEET



SM220 SPEC SHEET



SM5020 SPEC SHEET





Super Runner Fryers (Gas and Electric)

Outpace the Competition in Performance and Value



SR42 gas fryer shown with optional casters



SR14 electric fryer shown with optional casters



SR52 gas fryer shown with optional casters



SR62 electric fryer shown with optional casters

1. **Meet varied production capacity needs.** Model offerings provide 40-75 lb. oil capacity options.
2. **Can be utilized in operations with gas or electric utilities.** There are four models, three gas and one electric.
3. **Offer two gas frypot sizes:** 14" x 14" and 18" x 18".
4. **Have a low warranty failure rate.**
5. **Have sturdy, long-lasting construction** that includes stainless-steel frypot, door, and backsplash/flue cover.
6. **Require no electrical hook-up for gas models.**
7. **Offer an electric model that helps the kitchen stay cool.** Electric elements transfer heat directly to the oil so the kitchen stays cooler.
8. **Protect against high-heat ignition with reliable high-limit probe.** Gas flow automatically shuts off if temperature exceeds the upper limit.
9. **Support frying operations with durable accessories** including frypot covers, full size baskets, fine mesh screen, and casters. Triplet baskets are available for the SR62 model's 18" x 18" frypot.

Super Runner Fryers are the front running value fryer of choice.

For more information, contact Customer Service at 1-800-221-4583 or visit www.frymaster.com.

DEAN SUPER RUNNER GAS FRYERS

STAINLESS STEEL FRYPOT, FRONT AND DOOR					
MODEL NUMBER	MILLIVOLT CONTROLLER	OIL CAPACITY LBS	COOK AREA W" x D" x H"	BTU/HR INPUT	SHIPPING WEIGHT LBS
SR42 FULL POT	\$1,769	43	14 x 14 x 3-7/8	105,000	150
SR52 FULL POT	\$2,490	50	14 x 14 x 3-1/2	120,000	180
SR62 FULL POT	\$3,484	75	18 x 18 x 3-3/4	150,000	255

NOTES:

- SE finish (stainless steel frypot, door and cabinet ends) - Add \$132 for SR42 and SR52; add \$188 for SR62
- Piezo ignitor - Add \$109 per frypot

FRYER ACCESSORIES			
Basket, full size SR42, SR52 12-3/8 x 12-7/8 x 5-1/4 Part No. 8030099	\$244	Brush, L-shaped Tampico 21" L x 2" Diameter Part No. 8030429	\$65
Basket, full size SR62 17-1/2 x 16-3/4 x 6 Part No. 8030017	\$259	Brush, L-shaped Teflon 26-3/4" L x 1" Diameter Part No. 8030278	\$78
Basket, twin size SR42, SR52 5-7/8 x 12-5/8 x 6-5/8 Part No. 8030271	\$163	CASTERS - set of four Call Customer Service to specify model	\$284
Basket, twin size SR62 8-3/4 x 16-3/4 x 5-1/4 Part No. 8030304	\$169	Clean-out Rod 26" long Part No. 8030197	\$83
Basket, triplet size SR62 5-5/8 x 15-7/8 x 7-1/4 Part No. 8030427	\$183	Cover, frypot SR42, SR52 13-1/2 W x 21-3/8 D Part No. 1061637SP	\$239
Basket Hanger SR42, SR52 12-1/2 W x 3-3/4 H Part No. 8102793	\$98	Cover, frypot SR62 Part No. 1061479SP	\$304
Basket Hanger SR62 17 W x 3-1/2 H Part No. 8102794	\$100	Fish Scoop 8-1/8 W x 8-1/2 D w/ 17-3/8 handle Part No. 8030059	\$96
Basket Support Rack SR42, SR52 13-1/2" W x 13-1/4" D Part No. 8030273	\$91	Fish Skimmer 6" square w/ insulated handle Part No. 8030184	\$87
Basket Support Rack SR62 17-3/8" x 17-5/8" Part No. 8102235	\$167	Legs - 6" H, set of four, adjustable Call Customer Service to specify model	\$284
Basket Support Rack, fine mesh SR42, SR52 Part No. 8030277	\$87	Piezo Ignitor (Factory installation only)	\$109
Basket Support Rack, fine mesh SR62 Part No. 8030149	\$159		

STANDARD ACCESSORIES	
Legs Basket Hanger	Twin Baskets Rack-type Basket Support

FILTERING ACCESSORIES	
Gloves, black safety Part No. 8030293	\$50
Sediment Scoop Part No. 8233696	\$50
Filter Powder (80, 1oz. Packs) Part No. 8030002	\$100

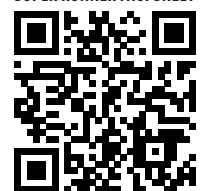
NOTES:

- If elevation is between 2,000 - 6,000 feet, specify the elevation level. Fryer may not perform at optimum levels above this elevation.
- Any questions or pricing information other than the above should be referred to
CUSTOMER SERVICE -- TOLL FREE 1-800-221-4583.

SR42-S2-62 GAS FRYERS SPEC SHEET



SUPER RUNNER FACT SHEET



DEAN SUPER RUNNER ELECTRIC FRYERS

STAINLESS STEEL FRYPOT, FRONT AND DOOR					
MODEL NUMBER	MILLIVOLT CONTROLLER	OIL CAPACITY LBS	COOK AREA W" x D" x H"	ELECTRICAL INPUT	SHIPPING WEIGHT LBS
SR14E FULL POT	\$3,167	40	13-3/4 x 13-3/4 x 5-1/4	14 kw	180

NOTES:

- SE finish (stainless steel frypot, door and cabinet ends) - Add \$132

FRYER ACCESSORIES			
Basket, full size 12-3/8 x 12-7/8 X 5-1/4 Part No. 8030099	\$244	CASTERS - set of four Call Customer Service to specify model	\$284
Basket, twin size 5-7/8 x 12-5/8 x 6-5/8 Part No. 8030271	\$163	Clean-out Rod 26" long Part No. 8030197	\$83
Basket Hanger 12-1/2 W x 3-1/2 H Part No. 8102793	\$98	Cover, frypot 14-5/8 W x 19-3/8 D Part No. 8063068	\$220
Basket Support Rack 12-1/2" W x 13-5/8" D Part No. 8030132	\$93	Fish Scoop 8-1/8 W x 8-1/2 D w/ 17-3/8 handle Part No. 8030059	\$96
Brush, L-shaped Tampico 21" L x 2" Diameter Part No. 8030429	\$65	Fish Skimmer 6" square w/ insulated handle Part No. 8030184	\$87
Brush, L-shaped Teflon 26-3/4 L x 1" Diameter Part No. 8030278	\$78	Legs - 6" H, set of four, adjustable Call Customer Service to specify model	\$284

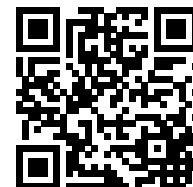
STANDARD ACCESSORIES	
Legs Basket Hanger	Twin Baskets Rack-type Basket Support

FILTERING ACCESSORIES	
Gloves, black safety Part No. 8030293	\$50
Sediment Scoop Part No. 8233696	\$50
Filter Powder (80, 1oz. Packs) Part No. 8030002	\$100

NOTES:

- Any questions or pricing information other than the above should be referred to
CUSTOMER SERVICE -- TOLL FREE 1-800-221-4583.

SR14 ELECTRIC SPEC SHEET



SUPER RUNNER FACT SHEET



FRYMASTER & DEAN PORTABLE FILTERS

FRYMASTER PORTABLE FILTERS

MODEL NUMBER	PRICE	CAPACITY LBS	DESCRIPTION	SHIPPING WEIGHT LBS
PF50S	\$4,273	50	50-lb oil capacity, standard gravity drain	120
PF50R	\$4,500	50	50-lb oil capacity, reversible pump	120
PF95LP	\$4,828	80	80-lb oil capacity, low profile, gravity drain	140

NOTES:

- 4 GPM filter pump and 5' return hose included
- Shipped with filter starter kit
- Available voltage 120V-60 Hz 9 Amp

FRYMASTER PORTABLE FILTER ACCESSORIES

DESCRIPTION	PART NUMBER	PRICE
Crumb Tray	8235950	\$190

DEAN PORTABLE FILTERS

MODEL NUMBER	PRICE	CAPACITY LBS	DESCRIPTION	SHIPPING WEIGHT LBS
MF90U/80	\$4,828	80	80-lb oil capacity, standard gravity front drain	120
MF90U/80LP*	\$4,828	80	80-lb oil capacity, low profile, gravity front drain	147
MF90U/110	\$5,004	110	110-lb oil capacity, standard gravity front drain	125
MF90AU/80	\$5,258	80	80-lb oil capacity, reversible pump	120
MF90AU/80LP*	\$5,258	80	80-lb oil capacity, low profile, reversible pump	147
MF90AU/110	\$5,397	110	110-lb oil capacity, reversible pump	125

* MF90U/80LP and MF90AU/80LP low profile filters are also recommended for Frymaster and other fryers.

NOTES:

- 4 GPM filter pump and 5' return hose included
- Shipped with Frymaster filter starter kit
- Available voltage 120V-60 Hz 9 Amp
- Any questions or pricing information other than the above should be referred to **CUSTOMER SERVICE -- TOLL FREE 1-800-221-4583.**

FRYMASTER AND DEAN SHORTENING DISPOSAL UNITS

MODEL NUMBER	PRICE	CAPACITY LBS	DESCRIPTION	SHIPPING WEIGHT LBS
PSDU50	\$1,676	50	50-lb oil capacity - fits under all Frymaster & Dean fryers except Dean single filtration models	62
PSDU100	\$2,039	100	100-lb oil capacity - fits under all Frymaster & Dean fryers including Dean single filtration models	79

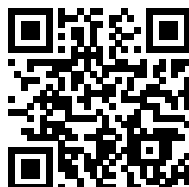
NOTES:

- 9-5/8" drain height with cover open
- Large 6", high-strength wheels provide easy transporting of oil
- Any questions or pricing information other than the above should be referred to **CUSTOMER SERVICE -- TOLL FREE 1-800-221-4583.**

SHORTENING DISPOSAL UNIT ACCESSORIES

DESCRIPTION	PART NUMBER	PRICE
Hose, 24"	8261603	\$143
Hose, 48"	8262173	\$205

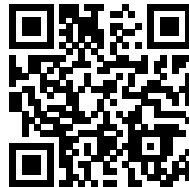
SDU SPEC SHEET



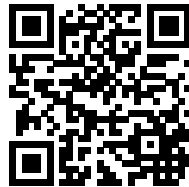
SDU GUIDE



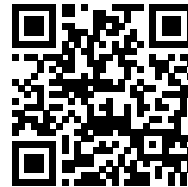
PF50 SPEC SHEET



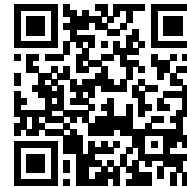
PF95LP SPEC SHEET



MF90 SPEC SHEET



STEP-BY-STEP GUIDE



FRYMASTER FILTER ACCESSORIES/SUPPLIES

FRYMASTER FILTER ACCESSORIES

ITEM	DESCRIPTION (Inches) (WxDxH)	PART NUMBER	PRICE
Cone Holder	10 Diameter	8030072	\$70
Clean-out rod	26 Long	8030197	\$83
Fish Scoop	8-1/8 W x 8-1/2 D with 17-3/8 handle	8030059	\$96
Filter Cones	10 Diameter -- box of 50	8030042	\$85
Fryer Brush, L-shaped Tampico	21" Long, 2" Diameter	8030429	\$65
Fryer Brush, L-shaped Teflon	26-3/4 Long, 1" Diameter	8030278	\$78
Filter Powder	80, 1 oz. preportioned packs per box	8030002	\$100
Gloves	Black, safety	8030293	\$50
Skimmer	6 square with insulated handle	8030184	\$87

BUILT-IN FILTER	PART NUMBER	PAPER SIZE (inches) (W x D)	PACKAGING	PRICE	SHIPPING WEIGHT
Filter Magic Filters before 5/90	8030003	12-1/2 x 17-3/4	Box of 100 sheets	\$119	3 lbs.
Filter Magic Filters after 5/90	8030170	19-1/2 x 27-1/2	Box of 100 sheets	\$119	4 lbs.
80-lb, MJCF Fryer Filters before 8/90	8030074	17-1/2 x 19-1/4	Box of 100 envelopes	\$363	8 lbs.
80-lb MJCF Fryer Filters after 8/90 and TCF Fryer Filters	8030289	22 x 34	Box of 100 sheets	\$217	8 lbs.
All FootPrint and FootPrint PRO Filters	8030170	19-1/2 x 27-1/2	Box of 100 sheets	\$119	4 lbs.
All Flat Bottom Fryer Filters	8030172	20-1/8 x 25-1/2	Box of 100 sheets	\$272	4 lbs.
RE80 SUFF - Single Under Fryer Filters	8030345	17 x 33-1/4	Box of 100 sheets	\$217	4 lbs.
Multi-battered RE80 UFF-Super Cascade Filters	8030303	26 x 34	Box of 100 sheets	\$217	4 lbs.
Metal Filter Screen Fits FootPrint PRO Filters*	8102800	11-1/8 x 19-1/4	Fits all PRO filters	\$682	4 lbs.

PORTABLE FILTER	PART NUMBER	PAPER SIZE (inches) (W x D)	PACKAGING	PRICE	SHIPPING WEIGHT
All PF50 Portable Filters	8030170	19-1/2 x 27-1/2	Box of 100 sheets	\$119	4 lbs.
PF95LP Filters	8030284	16-3/8 x 24-3/8	Box of 100 sheets	\$119	8 lbs.

NOTES:

- Frymaster filter paper is specifically designed for each Frymaster filter system. It is specially woven to allow the free flow of oil, while containing the food particles, sediment and other contaminants drawn by the filter powder. For best results, use only genuine Frymaster filter paper. Use of other than Frymaster paper could void warranty.
- Filter powder is a food-grade filtering agent designed for use with Frymaster's built-in and portable filtering systems. It is specially formulated to remove foreign particles, sediment and other contaminants from the oil, leaving it freshened and extending its useful life.
- Any questions or pricing information other than above should be referred to **Customer Service -- Toll Free 1-800-221-4583**.

*Must be ordered at time of manufacturing of FootPrint PRO filter system.

DEAN FILTER ACCESSORIES/SUPPLIES

DEAN FILTER ACCESSORIES

ITEM	DESCRIPTION (Inches) (WxDxH)	PART #	PRICE
8 GPM Filter Pump (systems only)	Upgrade to 8GPM filter pump (systems only)	Call Customer Service	\$437
5 ft. Hose With Nozzle	For washdown use (built-in filter systems)	1062568	\$572
External Oil Discharge	Front connection comes with 5 ft. washdown hose. See product pages for availability.	N/A	Front \$1,593
			Rear \$1,082
Filter Powder	80, 1 oz. preportioned applications	8030002	\$100
Fryer Brush, L-shaped Tampico	21" Long, 2" Diameter	8030429	\$65
Fryer Brush, L-shaped Teflon	26-3/4" Long, 1" Diameter	8030278	\$78
Gloves	Black, safety	8030293	\$50
Sediment Scoop	Large	8233696	\$50

BUILT-IN FILTER	PART NUMBER	PAPER SIZE (inches) (W x D)	PACKAGING	PRICE	SHIPPING WEIGHT
50 Series Fryers, SUFF-Equipped* before 2001	8030345	17 x 33-1/4	Box of 100 sheets	\$217	4 lbs.
50 Series Fryers, SUFF-Equipped* 2001 & older	8030317	8-1/4 x 25-3/4	Box of 100 sheets	\$119	3 lbs.
60 Series Fryers, SUFF-Equipped*	8030345	17 x 33-1/4	Box of 100 sheets	\$217	4 lbs.
80/18UE Series Fryers, SUFF-Equipped*	8030345	17 x 33-1/4	Box of 100 sheets	\$217	4 lbs.
50 Series Fryers, UFF-Equipped**	8030289	22 x 34	Box of 100 sheets	\$217	8 lbs.
60 Series Fryers, UFF-Equipped**	8030289	22 x 34	Box of 100 sheets	\$217	8 lbs.
80/100/18UE Series Fryers, UFF Equipped**	8030303	26 x 34	Box of 100 sheets	\$217	4 lbs.

PORTABLE FILTER	PART NUMBER	PAPER SIZE (inches) (W x D)	PACKAGING	PRICE	SHIPPING WEIGHT
MF90-80 and 110 U & AU	8030285	16-3/8 x 18-3/8	Box of 100 sheets	\$119	10 lbs.
MF90-80LP (Low Profile)	8030284	16-3/8 x 22	Box of 100 sheets	\$119	8 lbs.
MF90/65 75 BFC	8030283	11 x 22-5/8	Box of 100 sheets	\$119	9 lbs.

NOTES:

• Any questions or pricing information other than above should be referred to **Customer Service -- Toll Free 1-800-221-4583.**

*SUFF-Equipped systems are single frypots with built-in filtration only.

**UFF-Equipped systems are multi-battered frypots with built-in filtration only.

FRYMASTER & DEAN SPECIALTY PRODUCTS

FRYMASTER SPREADER CABINET, FOOD WARMER AND HOLDING PAN		
AVAILABLE MODELS	PRICE	PRODUCT DESCRIPTION
H55, MJ45, MJ45E, MJ35, MJ35E, RE14, RE14TC, RE17, RE17TC, RE22, RE22TC	\$857	Spreader Cabinet - Stainless steel door, enamel cabinet - SD
	\$1,306	Spreader Cabinet - Stainless steel door and cabinet - SC
MJCF, MJCFE	\$2,489	Spreader Cabinet - Stainless steel door, enamel cabinet - SD
	\$3,045	Spreader Cabinet - Stainless steel door and cabinet - SC
OCF30 (gas and electric)	\$1,306	Spreader Cabinet - Stainless steel door and cabinet - SC
1814 (gas and electric)	\$1,974	Spreader Cabinet - Stainless steel door and cabinet - SC. Includes 13-1/2" x 17" x 8" scoop-type perforated pan.
FWH-1	\$1,129	Food Warmer & Holding Pan - Includes heat lamp, cord & plug, and 12" x 20" x 2-1/2" stainless cafeteria style pan & screen.
FWH-1A	\$1,302	Food Warmer & Holding Pan - Includes heat lamp, cord & plug, and 13-1/2" x 17" x 8" scoop-type perforated pan.
Holding Pan	\$352	12" x 20" x 2-1/2" stainless cafeteria style pan & screen
Food Warmer & Holding Pan Combo - RE80	\$1,129	Food warmer & 4" D cafeteria style holding pan with scoop type grated screen

DEAN SPREADER CABINET, FOOD WARMER AND HOLDING PAN		
AVAILABLE MODELS	PRICE	PRODUCT DESCRIPTION
HD50G, D50G, SM40, SM50G, SR42G*, SR52G*, SR14E*	\$1,526	15" wide spreader cabinet
HD60G, HD63G, HD65G, D60G, SM60G, SR62G*, HD50GDD, D50GDD, SM50GDD	\$1,622	20" wide spreader cabinet
D80G, SM80G	\$1,715	22" wide spreader cabinet
FWH-1	\$1,129	Food Warmer & Holding Pan - Includes heat lamp, cord & plug, and 12" x 20" x 2-1/2" stainless cafeteria style pan & screen.
FWH-1A	\$1,302	Food Warmer & Holding Pan - Includes heat lamp, cord & plug, and 13-1/2" x 17" x 8" scoop-type perforated pan.
Holding Pan	\$352	12" x 20" x 2-1/2" stainless cafeteria style pan & screen
Food Warmer & Holding Pan Combo	\$1,129	Food warmer & 4" D cafeteria style holding pan with scoop type grated screen

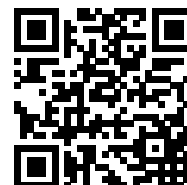
* Spreader cabinet for these models are free standing only - cannot be battered

NOTES:

- Spreader cabinets have a solid flat top or optional 12"W x 20" D cutout
- Food Warmers/Holding Pans are optional accessories used with Frymaster/Dean spreader cabinets.
- Casters - Add \$284
- Spreader cabinet located in center - Add \$563
- Any questions or pricing information other than the above should be referred to **CUSTOMER SERVICE -- TOLL FREE 1-800-221-4583.**

FRYMASTER SANDWICH HOLDING STATION			
MODEL NUMBER	PRICE	DIMENSIONS W" X D" X H"	PRODUCT DESCRIPTION
SHS18	\$4,605	24 X 18-1/2 X 7-3/4	Specifically designed, heated holding unit that optimizes the hot holding of wrapped foods.
SHS22	\$5,071	24 x 22 x 7-3/4	

FOOD WARMER SPEC SHEET



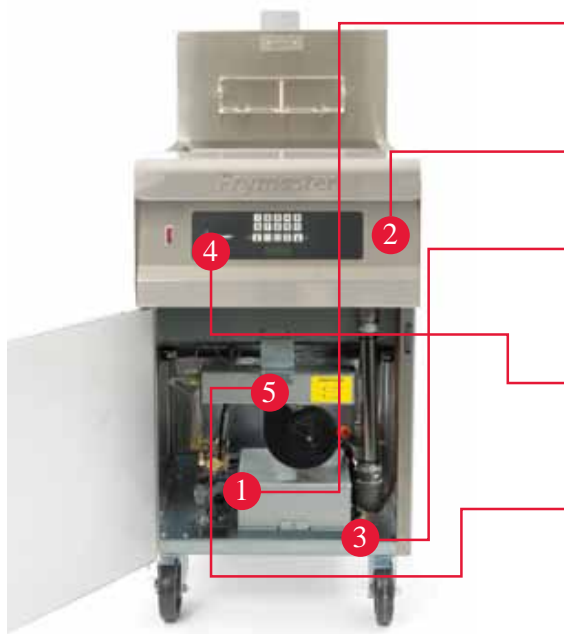
SHS SPEC SHEET





Gas Cookers

Endless Pastabilites For Your Operation!



1. **The electrical components are separated** from the heating system and shielded from moisture.
2. **New front panel design** keeps top cap cool and water out.
3. **Sealed bottom** protects against vented steam and moisture reentering the cabinet and damaging components.
4. **Programmable timer controller** times the cook operation and signals audibly when cook is complete.
5. **High-efficiency infrared burners** and the electronic ignition module have outstanding reliability and performance. Water heat-ups go from 60° F to boiling in 24 minutes, 50% faster than previous models.



6. **Overflow drain** is the largest in the industry and protects against boil-over.
7. **Auto-fill/starch skimmer** keeps the water level at the correct height and removes excess starch residue from the water's surface.
8. **Open cookpot** is easy to clean.

For more information, contact customer service at 1-800-221-4583.

FRYMASTER PASTA COOKERS

GAS PASTA COOKERS - STAINLESS STEEL COOKPOT, DOOR & CABINET					
MODEL NUMBER	PRICE	CAPACITY GAL	COOK AREA W" x D" x H"	BTU/HR INPUT	SHIPPING WEIGHT LBS
GPC * GAS PASTA COOKER	\$13,160	15	18 X 24 X 6-3/4	80,000	331
GPCB * GPC WITH BASKET LIFTS	\$15,836	15	18 X 24 X 6-3/4	80,000	345
GPCR GPC WITH RINSE TANK	\$16,873	15	18 X 24 X 6-3/4	80,000	468
GPCRB GPC WITH RINSE TANK & BASKET LIFTS	\$19,552	15	18 X 24 X 6-3/4	80,000	468

* Swing away hot/cold faucet not available on models GPC and GPCB.

NOTES:

- Models GPCR and GPCRB are available without faucet - Deduct \$272
- If elevation is between 5,000 - 10,000 feet, specify the elevation level. Unit may not perform at optimum levels above this elevation.
- Castors included in basket lift pricing on models GPCB and GPCRB.
- See page 68 for optional accessories

STANDARD ACCESSORIES	
Auto-fill/skim Legs Bulk Pasta Basket	Option of Portion Cup Rack with 24 portion cups or Three Round Pasta Baskets

ELECTRIC PASTA COOKERS - STAINLESS STEEL COOKPOT, DOOR & CABINET					
MODEL NUMBER	PRICE	CAPACITY GAL	COOK AREA W" x D" x H"	ELECTRICAL INPUT	SHIPPING WEIGHT LBS
8C ELECTRIC PASTA COOKER	\$10,897	8-3/4	16 x 18-3/4 x 6-1/4	8 kw	192
8BC 8C WITH BASKET LIFTS	\$12,857	8-3/4	16 x 18-3/4 x 6-1/4	8 kw	194
8SMS 8C WITH RINSE TANK & BASKET LIFTS	\$17,540	8-3/4	16 x 18-3/4 x 6-1/4	8 kw	299
17C ELECTRIC PASTA COOKER	\$11,837	19-1/2	18 x 24 x 8-3/4	17 kw	280
17BC 17C WITH BASKET LIFTS	\$13,798	19-1/2	18 x 24 x 8-3/4	17 kw	284
17SMS 17C WITH RINSE TANK & BASKET LIFTS	\$17,505	19-1/2	18 x 24 x 8-3/4	17 kw	440

NOTES:

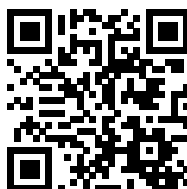
- Above models are available without faucet - Deduct \$272
- Casters included in basket lift pricing
- See page 68 for optional accessories
- Any questions or pricing information other than the above should be referred to
CUSTOMER SERVICE -- TOLL FREE 1-800-221-4583.

STANDARD ACCESSORIES	
Auto-fill/skim Legs Bulk Pasta Basket	Option of Portion Cup Rack with 24 portion cups or Three Round Pasta Baskets

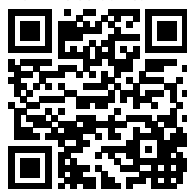
WATER BATH BROCHURE



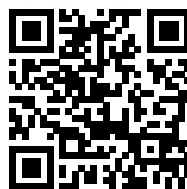
PASTA MAGIC ELECTRIC SPEC SHEET



PASTA MAGIC GAS SPEC SHEET



PASTA COOKER FACT SHEET



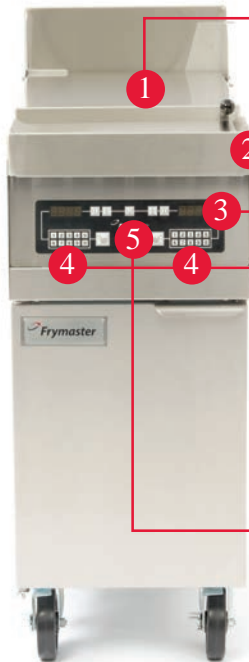
PASTA MAGIC GAS COOKER SELL SHEET



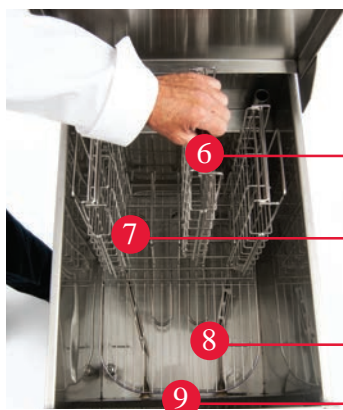


Electric Rethermalizer (FE155)

Transforms Foods into Marvelous Meals



1. **Stainless-Steel Lid:** Prevents wasteful water loss and energy use.
2. **Efficient Use of Equipment:** All day part menus have foods that could be prepared in a rethermalizer.
3. **Electronic Timer Controller:** Easily keeps track of set point and cook times with lighted display, electronic timer controller that toggles between simmer and cook time and allows for temperature checks.
4. **Temperature settings:** From 125° - 210°F.
5. **Boil Boost:** Quick starts cooks and provides option to cook at 212°F.



6. **12-Chub Cook Capacity:** Accommodates a wide variety of food preparation needs.
7. **Racks and Baskets:** Ensure that hot water evenly surrounds the submerged foods so heat transfer is uniform.
8. **Super Efficient and Precise Heat Transfer:** Hot water's constant, even heat allows the perfect temperature to be achieved uniformly throughout the product.
9. **Space Saving Design:** 15-1/2" width; 16-1/2 gallon water capacity.

For more information, contact customer service at 1-800-221-4583 or visit www.frymaster.com.

FRYMASTER RETHERMALIZERS

GAS RETHERMALIZERS					
MODEL NUMBER	PRICE	CAPACITY GAL	COOK AREA W" x D" x H"	BTU/HR INPUT	SHIPPING WEIGHT LBS
FGP55 STAINLESS STEEL COOKPOT, DOOR, TANK COVER AND CABINET SIDES	\$14,405	15	14 x 18 x 10-3/4	90,000	180
FBR18 STAINLESS STEEL COOKPOT, DOOR & CABINET	\$14,943	22-1/2	18 x 24 x 13	90,000	335

NOTES:

- Auto fill option available on model FBR18 - Add \$784
- If elevation is between 2,000 - 10,000 feet, specify the elevation level. Unit may not perform at optimum levels above this elevation.
- See page 68 for optional accessories

STANDARD ACCESSORIES

Basket Holder Rack
Color-coded Food Baskets
Legs

ELECTRIC RETHERMALIZERS					
MODEL NUMBER	PRICE	CAPACITY GAL	COOK AREA W" x D" x H"	ELECTRICAL INPUT	SHIPPING WEIGHT LBS
FE155 STAINLESS STEEL COOKPOT, DOOR, TANK COVER & CABINET SIDES	\$12,074	16-1/2	14 x 19 x 11	208V 1PH 208V 3PH 240V 1PH 240V 3PH	180

NOTES:

- See page 68 for optional accessories
- Any questions or pricing information other than the above should be referred to **CUSTOMER SERVICE -- TOLL FREE 1-800-221-4583.**

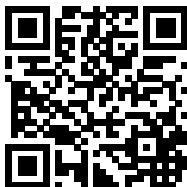
STANDARD ACCESSORIES

Basket Holder Rack
12 Food Baskets
Rack Support
Legs

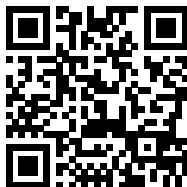
FE155 SPEC SHEET



WATER BATH BROCHURE



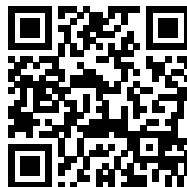
FBR18 GAS RETHERMALIZER SPEC SHEET



FGP55 GAS RETHERMALIZER SPEC SHEET



FE155 ELECTRIC RETHERMALIZER



TRITON_FE155 FACT SHEET



TRITON_FE155 SELL SHEET



FRYMASTER GAS FRYER ACCESSORIES



Full Size Basket



Triplet Basket



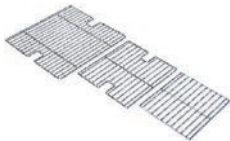
Twin Baskets



Basket Hanger



Basket Hanger
Over the Flue



Basket Support Racks



Basket Support Screens

DESCRIPTION	SIZE (Inches) (WxDxH)	PART NO.	APPLICABLE MODELS	PRICE
Basket, full size	17-1/2 x 16-3/4 x 6	8030017	MJCF, HD60G, HD63G, HD65G	\$259
Basket, full size	10-3/4 x 11 x 4-1/4	8030014	J1C, J1X	\$195
Basket, full size (cannot be used with basket lifts)	12-3/8 x 12-7/8 X 5-1/4	8030099	H55, MJ45, GF40, OCF30, HD50G, HD50GDD	\$244
Basket, full size (cannot be used with basket lifts)	11-5/8 x 14 x 4-5/8	8030015	MJ35, GF14, J2X	\$244
Basket, full size -- Available December 2013	17-1/2 x 12-7/8 x 6-1/8	8030435	1814	\$252
Basket, full size		8030148	LHD65	\$259
Basket, triplet size	4-1/2 x 13-1/4 x 6	8030357	H55, MJ45, GF40, HD50G, HD50GDD	\$159
Basket, triplet size	5-3/4 x 17-1/8 x 6-1/8	8030023	MJCF	\$195
Basket, triplet size	4-1/4 x 13-1/4 x 5-1/2	8030438	OCF30	\$159
Basket, triplet size	5-5/8 x 15-7/8 x 7-1/4	8030427	HD60G, HD63G, HD65G, LHD65	\$183
Basket, twin size	5-7/8 x 12-5/8 x 6-5/8	8030271	H55, MJ45, MJ35, GF40, GF14, J2X, OCF30, 1814, HD50G, HD50GDD	\$163
Basket, twin size	8-3/4 x 16-3/4 x 6	8030024	MJCF	\$252
Basket, twin size	5-1/2 x 11 x 4-1/8	8030019	J1C, J1X	\$159
Basket, twin size	8-3/4 x 16-3/4 x 5-1/4	8030304	HD60G, HD63G, HD65G, LHD65	\$169
Basket, chicken-- Available December 2013	17-3/4 x 12-1/4 x 6	8030436	1814	\$461
Basket, chicken	16-7/8 x 17 x 7-1/2	8102384	HD60G, HD63G, HD65G	\$489
Basket, dual -- Available January 2014	8 x 12-5/8 x 7	8030437	1814	\$166
Basket, quad	4-1/2 x 13-1/4 x 6	8030357	1814	\$159
Basket hanger	12-1/2 W x 3-1/2 H	8102793	H55, MJ45, MJ35, GF40, GF14, J1C, J1X, J2X	\$98
Basket hanger, flue mounted		2105777	MJ45, MJ35	\$78
Basket hanger	17-3/8 W x 3-1/2 H	8102794	MJCF, RE80	\$100
Basket hanger	15-3/8 W x 5 H	2308165	OCF30 single frypot	\$89
Basket hanger	31 W x 5 H	2307495	OCF30 two frypot fryer/four frypot fryer (2)	\$179
Basket hanger	46-1/2 W x 5 H	2307497	OCF30 three frypot fryer	\$268
Basket hanger - over the flue	20 W x 8-1/2 H	8237770	11814 single frypot	\$89
Basket hanger - over the flue	39-3/4 W x 8-1/2 H	8237771	21814 two frypot fryer	\$179
Basket hanger - over the flue	55-1/4 W x 8-1/2 H	8237772	11814/HD50G/11814	\$268
Basket hanger with flue deflector		8235859	LHD65	\$107
Basket support rack type-- full pot	12-1/2 W x 13-3/4 D	8030132	H55, MJ45, GF40	\$93
Basket support rack type-- full pot	11-1/2 W x 14-5/8 D	8030032	MJ35, GF14, J2X	\$87
Basket support rack type-- full pot		8030137	MJCF	\$102
Basket support rack type-- full pot		8030030	J1C, J1X	\$87
Basket support rack type-- full pot	11-7/8 W x 13-1/2 D	8030375	OCF30	\$93
Basket support rack type-- split pot	5-7/8 W x 13-1/2 D	8030372	OCF30	\$83
Basket support rack type-- split pot	5-7/8 W x 14 D	8030133	H55, MJ45	\$83
Basket support rack type -- full pot	13-5/8 W x 18 D	8030380	1814	\$111

NOTE:

• Any questions or pricing information other than above should be referred to **Customer Service -- Toll Free 1-800-221-4583.**

FRYMASTER GAS FRYER ACCESSORIES



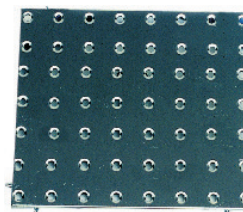
L-Shaped Brush, Tampico



L-shaped Brush, Teflon



Casters



Chicken/Fish Tray



Clean-out Rod



Covers



Crumb Scoop

DESCRIPTION	SIZE (Inches) (WxDxH)	PART NO.	APPLICABLE MODELS	PRICE
Basket support rack type	17-5/8" x 17-3/8"	8102235	LHD65, HD60G	\$167
Basket support rack type	13-1/2 W x 13-1/4 D	8030273	HD50G, HD50GDD	\$91
Basket support rack, fine mesh		8030277	HD50G, HD50GDD	\$87
Basket support rack, fine mesh		8030149	HD60G, HD63G, HD65G	\$159
Basket support screen type – full pot only. If needed in lieu of standard rack type when purchasing new fryers, ADD \$62 per fryer.	12-1/2 W x 13-3/4 D	8030136	H55, MJ45, GF40	\$129
Basket support screen type – full pot only. If needed in lieu of standard rack type when purchasing new fryers, ADD \$62 per fryer.	11-1/2 W x 14-5/8 D	8030037	MJ35, GF14, J2X	\$115
Basket support screen type – full pot only. If needed in lieu of standard rack type when purchasing new fryers, ADD \$62 per fryer.	17-1/2 W x 18-1/2 D	8030138	MJCF	\$135
L-Basket Support Rack		8103066	LHD65	\$201
Brush L-shaped, Tampico	21 Long, 2 Diameter	8030429	All models	\$65
Brush L-shaped, Teflon	26-3/4 Long, 1 Diameter	8030278	All models	\$78
Bulk oil kit			OCF30	Call Customer Service
Casters – set of four		Call Customer Service to specify fryer models	H55, MJ45, MJ35, GF40, GF14, MJCF	\$284
Chicken/Fish Tray – full pot (not available for split pot)	11-3/4 W x 13-1/2 D	8230619	H55, MJ45, GF40	\$344
Chicken/Fish Tray – full pot	11 W x 14 D	8233048	MJ35, GF14, J2X	\$300
Chicken/Fish Tray – full pot	17 W x 18 D	8230368	MJCF	\$419
Chicken/Fish Tray – full pot	12 W x 13-3/8 D	8238066	OCF30	\$337
Chicken/Fish Tray – full pot	18 W x 13-5/8 D	2208966	1814	\$344
Chicken/Fish Tray – full pot	13-5/8 W x 13-1/2 D	2208963	HD50G	\$337
Chicken/Fish tray	16-1/2 x 16-1/2 x 11	8233947	HD60G, HD63G	\$351
Clean-out rod	26 Long	8030197	All models	\$83
Cover -- stainless steel	20-3/8 W x 28 D	8061343	MJCF	\$248
Cover -- stainless steel	13 W x 15 D	8061339	J1C, J1X	\$131
Cover – stainless steel – full pot	15 W x 21-1/2 D 14-5/8 W x 20-1/4 D	8065518 8063068 with basket lifts	H55, MJ45, MJ35, GF40, GF14, J2X	\$220 \$224
Cover – stainless steel – split pot	7-1/2 W x 20-3/8 D	8063232	H55-2, MJ45-2	\$131
Cover -- stainless steel -- full pot	14-5/8 W x 21 D	1068930	OCF30	\$220
Cover - stainless steel -- split pot	7-1/4 W x 21 D	1068931	OCF30	\$131
Cover - stainless steel -- full pot	21-3/8 W x 19-1/2 D	1081872	11814	\$239
Cover - stainless steel - full pot		1061637	HD50G, HD50GDD	\$239
Cover - stainless steel w/o basket lifts		1061479SP	HD60G, HD63G, HD65G	\$304
Cover - stainless steel w/basket lifts		1062734SP	HD50G, HD50GDD	\$239
Cover - stainless steel w/basket lifts		1062773SP	HD60G, HD63G	\$304
Cover - stainless steel		1062897SP	HD65	\$308
Crumb Scoop Cold Zone -- full pot	1-3/4 W x 6-1/2 D x 22-3/4 Long	8233660	H55, MJ45, MJ35, MJCF	\$89
Crumb Scoop Cold Zone -- split pot	1-1/4 W x 6-1/2 D x 22-3/4 Long	8233938	H55-2, MJ45-2	\$89

NOTE:

• Any questions or pricing information other than above should be referred to **Customer Service -- Toll Free 1-800-221-4583.**

FRYMASTER GAS FRYER ACCESSORIES



Fish Scoop, left
Fish Skimmer, right



Flue Deflector



Jug in Box (JIB) Holder



Legs



Quick Disconnect



Sediment Tray - Full Pot



Sediment Tray -
MJCF Gas Fryer

DESCRIPTION	SIZE (Inches) (WxDxH)	PART NO.	APPLICABLE MODELS	PRICE
Fish scoop	8-1/8 W x 8-1/2 D with 17-3/8 handle	8030059	All models	\$96
Fish skimmer	6 square with 13-5/8 insulated handle	8030184	All models	\$87
Flue deflector	12-1/2 W x 6 H	9103557	H55, MJ45, GF40	\$100
Flue deflector		9103207	MJ35, GF14, J1C, J1X	\$100
Flue deflector		9103185	MJCF	\$105
Flue deflector		8235801	LHD65	\$113
Foam Deck Basket Banger			1814, H55, HD50G, HD60G, HD63G, HD65G	\$190/frypot
Gloves, black safety		8030293	All models	\$50
Jug in Box (JIB) Holder -- stainless steel (not NSF approved)	10-1/2 x 10-1/2 x 8-1/2	8242298	OCF30ATO	\$282
Legs -- set of four -- nickel	6 H	8103169	MJ45, MJ35, MJCF, GF40, GF14,	\$213
Legs -- set of four -- stainless steel	6 H	8101205	MJ45, MJ35, MJCF, GF40, GF14,	\$284
Legs -- set of four -- stainless steel	8-1/2 H	Call Customer Service to specify fryer models	H55	\$284
Quick disconnect with 1" gas line -- systems only	36 Long	8061698	H55, MJ45, MJ35, MJCF, 1814, OCF30, LHD65	\$604
Quick disconnect with 1" gas line -- systems only	48 Long	8061699	H55, MJ45, MJ35, MJCF, 1814, OCF30, LHD65	\$648
Quick disconnect with 3/4" gas line -- single units	36 Long	8061701	H55, MJ45, MJ35, GF40, GF14, 1814, OCF30G, LHD65	\$491
Quick disconnect with 3/4" gas line -- single units	48 Long	8061700	H55, MJ45, MJ35, GF40, GF14, 1814, OCF30G, LHD65	\$535
Sediment tray -- full pot	12-1/2 x 14-1/8 x 6-1/2	8030103	H55, MJ45, GF40	\$441
Sediment tray -- full pot	11-1/8 x 14-1/2 x 3-3/8	8030188	MJ35, GF14, J2X	\$363
Sediment tray -- full pot		8030187	MJCF	\$465
Sediment tray -- full pot	11-7/8 x 15-1/4 x 6-1/2	8030382	OCF30	\$441
Sediment tray -- split pot left	5-3/4 x 14 x 6-1/2	8030107 (L)	H55-2, MJ45-2	\$337
Sediment tray -- split pot right	5-3/4 x 14 x 6-1/2	8030108 (R)	H55-2, MJ45-2	\$337
Sediment tray	13-1/2 W x 13-3/4 D	1064136	HD50G	\$453
Sediment tray	17-1/4 W x 17-3/4 D	1062631	HD60G, HD63G, HD65G	\$535
Sediment tray	13-1/2 W x 13-3/4 D	1064136	HD50G	\$453
Sediment tray	17-1/4 W x 17-3/4 D	1062631	HD60G, HD63G, HD65G	\$535

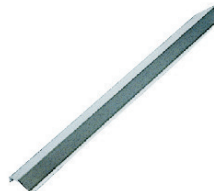
FRYMASTER GAS FRYER ACCESSORIES



Front Work Shelf



Splash Shield



Top Connecting Strip

DESCRIPTION	SIZE (Inches) (WxDxH)	PART NO.	APPLICABLE MODELS	PRICE
Splash shield	20 D x 6-1/4 H	8236559	H55, MJ45, MJ35	\$113
Splash shield	30-3/8 D x 13-1/8 H	8235978	MJCF	\$121
Splash shield	21-3/8 D x 7-7/8 H	8237619	11814	\$246
Splash shield	19-1/2 D x 11-3/4 H	8238224	OCF30	\$113
Splash shield		8233225	HD50G	\$111
Splash shield		8235744	HD50GDD, HD60G, HD63G	\$129
Splash shield		8235789	HD65G, LHD65	\$189
Thermostat knob guard		9100557	MJ45, MJ35, MJCF	\$72
Top connecting strip - joins two single fryers only	2-1/2 W x 20-1/2 D	Call Customer Service to specify fryer models	H55, MJ45, MJ35, GF40, GF14, FPGL30	\$139
Top connecting strip - joins two single fryers only	2 W x 29-1/4 D		MJCF	\$163
Top connecting strip			HD50	\$139
Top connecting strip			HD60G, HD63G, HD65G	\$163
Workshelf topcap with marine edge (per fryer) – must be requested with fryer order		Call Customer Service to specify fryer models	HD50G, HD60G, HD65G	\$602

FRYMASTER ELECTRIC FRYER ACCESSORIES



Full Size Basket



Triplet Basket



Twin Baskets



Basket Hanger



Basket Support Screens

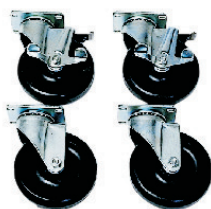


L-Shaped Brush, Tampico

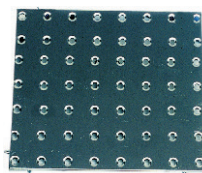


L-shaped Brush, Teflon

DESCRIPTION	SIZE (Inches) (WxDxH)	PART NUMBER	APPLICABLE MODELS	PRICE
Basket, full size (cannot be used with basket lifts)	12-3/8 x 12-7/8 x 5-1/4	8030099	RE14, RE17, RE22, RE14TC, RE17TC, RE22TC, OCF30, SR14E	\$244
Basket, full size	16-3/4 x 17-1/2 x 5-3/4	8030148	RE80	\$259
Basket, full size -- Available December 2013	17-1/2 x 12-7/8 x 6-1/8	8030435	1814	\$252
Basket, triplet size	5-5/8 x 15-7/8 x 6-1/4	8030427	RE80	\$183
Basket, triplet size	4-1/2 x 13-1/4 x 6	8030357	RE14, RE17, RE22	\$159
Basket, triplet size	4-1/4 x 13-1/4 x 5-1/2	8030438	OCF30	\$159
Basket, twin size	5-7/8 x 12-5/8 x 6-5/8	8030271	RE14, RE17, RE22, RE14TC, RE17TC, RE22TC, OCF30, SR14E, 1814E	\$163
Basket, twin size	8-3/4 x 16-3/4 x 6	8030304	RE80	\$169
Basket, twin size	7-5/8 x 15-7/8 x 7-3/8	8030306	RE80 w/BL, FPC 28 kw	\$183
Basket, chicken -- Available January 2014	17-3/4 x 12-3/4 x 11	8030441	1814	\$461
Basket, dual -- Available January 2014	8 x 12-5/8 x 7	8030437	1814	\$166
Basket, quad	4-1/2 x 13-1/4 x 6	8030357	1814	\$159
Basket hanger, wire	12-1/2 W x 3-1/2 H	8102793	RE14, RE17, RE22, RE14TC, RE17TC, RE22TC, SR14E	\$98
Basket hanger, wire	17-3/8 W x 3-1/2 H	8102794	FPC - 28 kw, RE80	\$100
Basket hanger	22-7/8 W x 11-1/2 H	2304267	FPC - 36 kw	\$100
Basket hanger	15-3/8 W x 5 H	2308165	OCF30 single frypot	\$89
Basket hanger	31 W x 5 H	2307495	OCF30 two frypots / four frypots (2)	\$179
Basket hanger	46-1/2 W x 5 H	2307497	OCF30 three frypots	\$268
Basket hanger	17-3/8 W x 3-1/2 H	8102794	RE80	\$100
Basket hanger - over the flue	19-7/8 W x 5-1/4 H	2304318	11814E single frypot	\$89
Basket hanger - over the flue	39-3/4 W x 5-1/4 H	2308464	21814E two frypot fryer	\$179
Basket hanger - over the flue	55-7/8 W x 5-1/4 H	2308319	11814E/ RE17/11814E	\$268
Basket support screen type -- full pot (not available for split pot). If screen type basket supports are needed in lieu of rack type when purchasing new fryers, ADD \$62 per fryer.	12-1/2 W x 13-3/4 D	8030136	RE14, RE17, RE22, RE14TC, RE17TC, RE22TC, OCF30 Fryers	\$129
Brush L-shaped, Tampico	21 Long, 2 Diameter	8030429	All models	\$65
Brush L-shaped, Teflon	26-3/4 Long, 1 Diameter	8030278	All models	\$78
Bulk oil kit			OCF30	Call Customer Service
Casters -- set of four		Call Customer Service to specify fryer models	RE14, RE17, RE22, RE14TC, RE17TC, RE22TC, RE80, 11814E	\$284
Chicken/Fish tray -- full pot (not available for split pot)	12 W x 13-3/8 D	8238065	OCF30	\$337
Chicken/Fish tray -- full pot	17 W x 13-1/2 D	2208962	1814E	\$344
Chicken/Fish tray -- full pot (not available for split pot)	13-5/8 W x 14-1/4 D	2208964	RE14, RE17, RE22, RE14TC, RE17TC, RE22TC	\$344
Chicken/fish tray	16-1/2 x 16-1/2 x 11	8233947	RE80	\$351



Casters



Chicken/Fish Tray

NOTE:

• Any questions or pricing information other than above should be referred to **Customer Service -- Toll Free 1-800-221-4583.**

FRYMASTER ELECTRIC FRYER ACCESSORIES



Clean-out Rod



Covers



Fish Scoop, left
Fish Skimmer, right



Jug in Box (JIB) Holder



Legs



Rack Type Basket Support



Sediment Tray



Splash Shield



Top Connecting Strip

DESCRIPTION	SIZE (Inches) (WxDx H)	PART NUMBER	APPLICABLE MODELS	PRICE
Clean-out rod	26 Long	8030197	RE14, RE17, RE22, RE14TC, RE17TC, RE22TC, RE80, FPC28kw, FPC36kw	\$83
Cover	20 x 22-1/4 x 1-1/2 includes handle	1080220SP	RE80	\$306
Cover -- stainless steel -- full pot	14-5/8 W x 19-3/8 D	8063068	RE14, RE17, RE22, RE14TC, RE17TC, RE22TC, SR14E	\$224
Cover -- stainless steel -- split pot	9 W x 19-1/2 D	8063071	RE14-2, RE17-2, RE22-2, RE14-2TC, RE17-2TC, RE22-2TC	\$131
Cover -- stainless steel -- full pot	14-3/8 W x 19-1/2 D	1068325	OCF30	\$220
Cover -- stainless steel -- split pot	7-1/2 W x 19-3/8 D	1068329	OCF30	\$131
Cover -- stainless steel -- full pot	19 W x 19-3/8 D	1069620	1814E	\$239
Fish scoop	8-1/8 W x 8-1/2 D with 17-3/8 handle	8030059	All models	\$96
Fish skimmer	6 square with 13-5/8 insulated handle	8030184	All models	\$87
Gloves, black safety		8030293	All models	\$50
Jug in Box (JIB) holder -- stainless steel (not NSF approved)	10-1/2 x 10-1/2 x 8-1/2	8242298	OCF30ATO	\$282
Legs -- set of four -- stainless steel	8-1/2 H	Call Customer Service to specify fryer models	RE14, RE17, RE22, RE14TC, RE17TC, RE22TC, RE80, 11814E	\$284
Rack type basket support -- full pot	12-1/2 W x 13-3/4 D	8030132	RE14, RE17, RE22, RE14TC, RE17TC, RE22TC, OCF30 Fryers	\$93
Rack type basket support -- split pot	5-3/4 W x 13-1/2 D	8030106	RE14-2, RE17-2, RE22-2, RE14-2TC, RE17-2TC, RE22-2TC, OCF Fryers	\$83
Rack type basket support -- full pot	13-5/8 W x 18 D	8030380	1814E	\$111
Rack type basket support	23 W x 19-1/2 D	8030381	FPC 36 kw	\$113
Rack type basket support	20 W x 16 D	8030349	FPC 28 kw	\$113
Sediment tray -- full pot	10-1/2 x 11-5/8 x 4	8030358	RE14, RE17, RE22, RE14TC, RE17TC, RE22TC	\$441
Sediment tray -- split pot left	4-5/8 x 13-7/8 x 4	8030360 (L)	RE14-2, RE17-2, RE22-2, RE14-2TC, RE17-2TC, RE22-2TC	\$337
Sediment tray --split pot right	4-5/8 x 13-7/8 x 4	8030359 (R)		\$337
Splash shields -- left	3-1/2 x 23-1/2 x 9	8234961	FPC128, FPC228, FPC136, FPC236	\$169
Splash shields -- right	3-1/2 x 23-1/2 x 9	8234957		\$169
Splash shield	20 D x 6-1/8 H	8236559	RE14, RE17, RE22, RE14TC, RE17TC, RE22TC	\$113
Splash shield	20-5/8 D x 6 H	8238155	1814E	\$246
Splash shield	19-1/2 D x 11-3/4 H	8238224	OCF30	\$113
Top connecting strip - joins two single fryers	1-7/8 W x 21 D	8235810	RE14, RE17, RE22, RE14TC, RE17TC, RE22TC	\$139
Top connecting strip - joins two single fryers	2 W x 23-3/4 D	2305382	RE80	\$161

NOTE:

• Any questions or pricing information other than above should be referred to **Customer Service -- Toll Free 1-800-221-4583**.

DEAN GAS FRYER ACCESSORIES



Full Size Basket



Triplet Basket



Twin Baskets



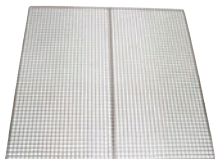
Chicken Basket



Basket Hanger



Basket Support Rack



Basket Support Rack, Fine Mesh

DESCRIPTION	SIZE (Inches) (WxDxH)	PART NO.	APPLICABLE MODELS	PRICE
Basket, full size	12-3/8 x 12-7/8 x 5-1/4	8030099	SM40G, SM50G, SM50GDD, D50G, D50GDD, SR42, SR52	\$244
Basket, full size	17-1/2 x 16-3/4 x 6	8030017	SM60G, SM80G, D60G, D80G, SR62	\$259
Basket, triplet size	4-1/2 x 13-1/4 x 6	8030357	SM40G, SM50G, SM50GDD, D50G, D50GDD	\$159
Basket, triplet size	5-5/8 x 15-7/8 x 7-1/4	8030427	SM60G, SM80G, D60G, D80G, SR62	\$183
Basket, twin size	5-7/8 x 12-5/8 x 6-5/8	8030271	SM20G, SM40G, SM50G, SM50GDD, D50G, D50GDD, SR42, SR52	\$163
Basket, twin size	8-3/4 x 16-3/4 x 5-1/4	8030304	SM60G, SM80G, D60G, D80G, SR62	\$169
Basket, chicken	16-7/8 x 17 x 7-1/2	8102384	SM60G, D60G, SR62	\$489
Basket, chicken	18-7/8 x 19 x 7-1/2	8030328	SM80G, D80G	\$517
Basket hanger		2101595	SM20G, SM40G, SM50G, SM50GDD, D50G, D50GDD	\$91
Basket hanger		2102737	SM60G, D60G	\$91
Basket hanger		2102887	SM80G, D80G	\$96
Basket hanger		2103911	SM5020	\$96
Basket hanger, wire	12-1/2 W x 3-3/4 H	8102793	SR42, SR52	\$98
Basket hanger, wire	17 W x 3-1/2 H	8102794	SR62	\$100
Basket hanger, with flue deflector		8234006	D80, SM80	\$98
Basket hanger, with flue deflector		8235794	SM5020	\$98
Basket support rack	13-1/2 W x 13-1/4 D	8030273	SM40G, SM50G, SM50GDD, D50G, D50GDD, SR42, SR52	\$91
Basket support rack		8102235	SM60G, D60G, SR62	\$167
Basket support rack		8030300	SM80G, D80G	\$187
Basket support rack, fine mesh		8030327	SM20G	\$111
Basket support rack, fine mesh		8030277	SM40G, SM50G, SM50GDD, D50G, D50GDD, SR42, SR52	\$87
Basket support rack, fine mesh		8030149	SM60G, D60G, SR62	\$159
Basket support rack, fine mesh		8102122	SM80G, D80G	\$176

NOTE: • Any questions or pricing information other than above should be referred to **Customer Service** -- Toll Free 1-800-221-4583.

DEAN GAS FRYER ACCESSORIES



L-Shaped Brush, Tampico



L-shaped Brush, Teflon



Casters



Clean-out Rod



Cover



Quick Disconnect



Chicken/Fish Tray



Fish Scoop, left
Fish Skimmer, right



Flue Deflector



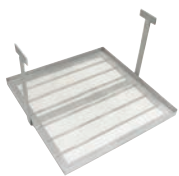
Legs

DESCRIPTION	SIZE (Inches) (WxDxH)	PART NO.	APPLICABLE MODELS	PRICE
Brush, L-shaped Tampico	21 Long, 2 Diameter	8030429	All models	\$65
Brush, L-shaped Teflon	26-3/4 Long, 1 Diameter	8030278	All models	\$78
Casters, set of 4		Call Customer Service to specify fryer models	All models	\$284/set
Chicken/Fish tray	12-1/2 x 12-1/2 x 11	8236895	SM50G, D50G	\$169
Chicken/Fish tray	16-1/2 x 16-1/2 x 11	8233947	SM60, D60G	\$351
Clean-out rod	26 Long	8030197	All models	\$83
Cover, frypot w/o basket lifts		1062505SP	SM20G	\$239
Cover, frypot w/o basket lift	13-1/2 W x 21-3/8 D	1061637SP	SM40G, SM50G, SM50GDD, D50G, D50GDD, SR42, SR52	\$239
Cover, frypot w/o basket lift		1061479SP	SM60G, D60G, SR62	\$304
Cover, frypot w/o basket lift		1062470SP	SM80G, D80G	\$308
Cover, frypot with basket lift		1062734SP	D50G, D50GDD	\$239
Cover, frypot with basket lift		1062773SP	D60G	\$304
Cover, frypot with basket lift		1062624SP	D80G	\$308
Fish scoop		8030059	All models	\$96
Fish skimmer	6 square with 13-5/8 insulated handle	8030184	All models	\$87
Flue deflector	15-3/8 W x 3 H	2003651	SM50G, D50G	\$102
Flue deflector	18-3/8 W x 3 H	2003649	SM60G, D60G	\$135
Flue deflector	20-3/8 W x 3 H	2003645	SM80G, D80G	\$139
Gloves, black safety		8030293	All models	\$50
Legs, stainless steel set of 4	6 H		Call Customer Service to specify fryer models	\$284
Quick disconnect with gas line 1"x36"	36 Long	8061698		\$604
Quick disconnect with gas line 1"x48"	48 Long	8061699		\$648
Quick disconnect with gas line 3/4"x36"	36 Long	8061701		\$491
Quick disconnect with gas line 3/4"x48"	48 Long	8061700		\$535

NOTE:

- Any questions or pricing information other than above should be referred to **Customer Service** -- Toll Free 1-800-221-4583.

DEAN GAS FRYER ACCESSORIES



Sediment Tray



Front Work Shelf



Splash Shield

DESCRIPTION	SIZE (Inches) (WxDxH)	PART NO.	APPLICABLE MODELS	PRICE
Sediment tray	13-1/2 W x 13-3/4 D	1064136	SM50, D50G	\$453
Sediment tray	17-1/4 W x 17-3/4 D	1062631	SM60G, D60G, SR62	\$535
Splash shield		8233225	SM40G, SM50G, D40G, D50G	\$111
Splash shield		8235744	SM50GDD, SM60G, SM80G, D50GDD, D60G, D80G	\$129
Strip, top connecting		Call Customer Service to specify fryer models	SM50G, D50G	\$139
Strip, top connecting			SM60G, SM80G, D60, D80, D50GDD	\$163
Switch guard		2102786		\$37
Workshelf topcap with marine edge (per fryer) -- must be requested with fryer order		Call Customer Service to specify fryer models	SM50G, SM60G, D50G, D60G	\$602

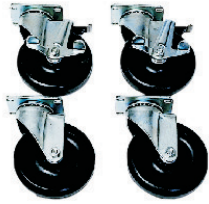


Top Connecting Strip

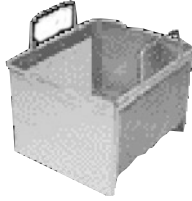


Switch Guard

FRYMASTER PASTA & RETHERMALIZER ACCESSORIES



Casters



Bulk Pasta Basket



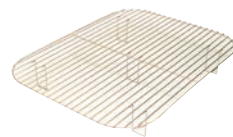
Round Baskets



Quick Disconnect



Portion Cup Rack Shown
with Portion Cups



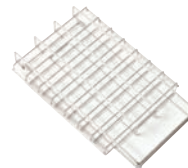
Support Rack



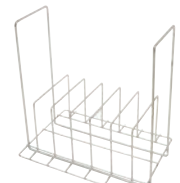
Rinse Tank Screen



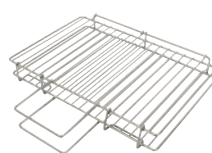
FBR18 Food Baskets



FE155 Food Basket



FE155 Food Basket Holder Rack



FGP Food Basket



FGP55 Food Basket Holder Rack

DESCRIPTION	SIZE (Inches) (WxDxH)	PART NUMBER	APPLICABLE MODELS	PRICE
Casters - set of four		Call Customer Service	GPCRB, GPCR, GPCB, GPC, 8SMS, 8BC, 8C, 17SMS, 17BC, 17C, FBR18, FGP55, FE155	\$284
Pasta, bulk basket	13-1/2 x 16-1/2 x 9-3/4	8237384	GPCRB, GPCR, GPCB, GPC 17SMS, 17BC, 17C	\$400
Pasta, bulk basket	12 x 14-3/4 x 9-3/4	8236290	8SMS, 8BC, 8C	\$342
Pasta round basket (capacity - 12 per gas units and 17 kw electric units ; 8 per 8 kw electric units)	5-1/2 Diameter x 8-1/2 H	8030238	GPCRB, GPCR, GPCB, GPC, 8SMS, 8BC, 8C, 17SMS, 17BC, 17C	\$187
Pasta, quick disconnect kit with hot and cold water lines		8065848SP	GPCRB, GPCR, GPCB, GPC	\$613
Pasta, individual portion cups	4 x 4 x 4-3/8	8030018	GPCRB, GPCR, GPCB, GPC, 8SMS, 8BC, 8C	\$22
Pasta portion cup rack (holds 12 portion cups)	12-1/8 x 16-1/2 x 5-1/4	8030200	GPCRB, GPCR, GPCB, GPC, 17SMS, 17BC, 17C	\$306
Pasta portion cup rack (holds 9 portion cups)	12-1/4 x 12-1/4 x 5-1/4	8030155	8SMS, 8BC, 8C	\$228
Pasta support rack (for cookpot only)	17-1/4 x 22 x 3	8030205	GPCRB, GPCR, GPCB, GPC	\$187
Pasta support rack (for cookpot only)	15 x 18 x 3	8030167	8SMS, 8BC, 8C	\$161
Pasta support rack (for cookpot only)	17-1/4 x 22 x 3	8030332	17SMS, 17BC, 17C	\$265
Pasta rinse tank screen	2 diameter face 1-1/4" diameter drain connection tail	8232022	GPCRB, GPCR 17SMS, 8SMS	\$93
Rethermalizer food baskets (6), assorted colors		Call Customer Service	FBR18	\$356
Rethermalizer food basket		8030386	FE155	\$91
Rethermalizer support rack		8030384	FE155	\$121
Rethermalizer food basket holder rack		8030385	FE155	\$209
Rethermalizer food basket		8030325	FGP55	\$209
Rethermalizer food basket holder rack		8030324	FGP55	\$209

NOTE:

• Any questions or pricing information other than above should be referred to **Customer Service -- Toll Free 1-800-221-4583.**

FRYMASTER PRODUCT SPECIFICATIONS

Model Number	Description	Energy Requirements	Oil Capacity	Cooking Area Inches (cm) W x D x H	Width Inches (cm)	Depth Inches (cm)	Height Inches (cm)	Production Per Hr. (Full Frypot)	Cubic Feet Approx. Shipping Wt.
11814	Oil-Conserving Gas Fryer (without filter)	119,000 Btu/hr. (29,975 kcal) (34.9 kw)	63 lb. (31 liters)	18 x 14 x 3-3/4 (45.7 x 35.6 x 9.5)	20 (50.8)	33-1/8 (84.1)	47-3/4 (121.3)	100 lbs. Fries/hr.	40 255 lbs. (116 kg)
11814/ HD50G/11814	Oil-Conserving Gas Fryer (with filter)	11814 119,000 Btu/hr. (29,975 kcal) (34.9 kw) HD50G 100,000 Btu/hr. (25,189 kcal) (29.3 kw)	63 lb. (31 liters) per 1814 frypot & 50 lb. (25 liters)	18 x 14 x 3-3/4 (45.7 x 35.6 x 9.5) per 1814 frypot & 14 x 14 x 3-1/2 (35.6 x 35.6 x 8.9)	55-5/8 (141.3)	33-1/8 (84.1)	47-3/4 (121.3)	100 lbs. Fries/hr. per 11814 frypot 72 lbs. Fries/hr. per HD50G frypot	88 907 lbs. (411 kg)
FPGL130 Series	OCF30 Oil-Conserving Gas Fryer (Full Frypot)	75,000 Btu/hr. (18,892 kcal) (21.97 kw)	30 lb. (15 liters)	13 x 14 x 3-3/4 (33.0 x 35.6 x 9.5)					
FPGL130 Split Series	OCF30 Oil-Conserving Gas Fryer (Split Frypot)	37,500 Btu/hr. (9,446 kcal) (10.98 kw) per split	17 lb. (8.5 liters)	6 x 14 x 3-1/2 (15.2 x 35.6 x 8.9)	15-5/8 (39.7)	29-5/8 (75.3)	45-5/8 (115.8)	67 lbs. Fries/hr.	21 265 lbs. (120 kg)
FPGL230ATO Series	OCF30 Oil-Conserving Gas Fryer (Full Frypot) with ATO	75,000 Btu/hr. (18,892 kcal) (21.97 kw)	30 lb. (15 liters)	13 x 14 x 3-3/4 (33.0 x 35.6 x 9.5)					
FPGL230ATO Series Splits	OCF30 Oil-Conserving Gas Fryer (Split Frypot) with ATO	37,500 Btu/hr. (9,446 kcal) (10.98 kw) per split	17 lb. (8.5 liters)	6 x 14 x 3-1/2 (15.2 x 35.6 x 8.9)	31-1/4 (79.4)	29-5/8 (75.3)	45-5/8 (115.8)	67 lbs. Fries/hr.	52 544 lbs. (247 kg)
HD50	Gas High Efficiency Fryer	100,000 Btu/hr. (25,189 kcal) (29.3 kw)	50 lbs. (25 liters)	14 x 14 x 3-3/4 (35 x 35 x 9.5)	15-1/2 (39.4)	31-1/4 (79.4)	45 (114.3)	72 lbs. Fries/hr.	22 180 lbs. (82 kg)
HD50DD	Gas High Efficiency Fryer	100,000 Btu/hr. (25,189 kcal) (29.3 kw)	50 lbs. (25 liters)	14 x 14 x 3-3/4 (35 x 35 x 9.5)	15-1/2 (39.4)	36-3/4 (93.4)	45 (114.3)	N/A	N/A
HD60	Gas High Efficiency Fryer	125,000 Btu/hr. (31,486 kcal) (36.6 kw)	80 lbs. (40 liters)	18 x 18 x 3-3/4 (46 x 46 x 9.5)	20 (50.8)	36-3/4 (93.4)	45 (114.3)	107 lbs. Fries/hr.	40 255 lbs. (116 kg)
HD63	Gas High Efficiency Fryer	125,000 Btu/hr. (31,486 kcal) (36.6 kw)	90 lbs. (42 liters)	18 x 18 x 4-5/8 (46 x 46 x 11.8)	20 (50.8)	36-3/4 (93.4)	45 (114.3)	99 lbs. Fries/hr.	40 255 lbs. (116 kg)
HD65	Gas High Efficiency Fryer	125,000 Btu/hr. (31,486 kcal) (36.6 kw)	100 lbs. (50 liters)	18 x 18 x 5-3/4 (46 x 46 x 14.6)	20 (50.8)	36-3/4 (93.4)	45 (114.3)	78 lbs. Fries/hr.	40 255 lbs. (116 kg)
LHD65	Gas, Low Flue Temperature Fryer	105,000 Btu/hr (26,448 kcal) (30.8 kw)	100-lb. (50 liters)	18 x 18 x 5-3/4 (46 x 46 x 14.6)	20 (50.8)	36-1/2 (92.7)	43 (109.2)	128 pcs. bone-in chicken/hr.	72.9 260 lbs. (118 kg)
H55	High Efficiency Gas Fryer (Full Frypot)	80,000 Btu/hr. (20,151 kcal) (23.4 kw)	50 lb. (25 liters)	14 x 15 x 4-1/2 (35.6 x 38.1 x 11.4)					
H55-2	High Efficiency Gas Fryer (Split Frypot)	40,000 Btu/hr. (10,075 kcal) (11.7 kw) per split	25 lb. (12 liters)	6-1/2 x 15 x 4-3/4 (16.5 x 38.1 x 12.1)	15-5/8 (39.7)	29-5/8 (75.3)	45-5/8 (115.8)	68 lbs. Fries/hr.	21 202 lbs. (92 kg)
MJ45/MJ45E	Gas Fryer (Full Frypot)	122,000 Btu/hr. (30,730 kcal) (35.8 kw)	50 lb. (25 liters)	14 x 15 x 5 (35.6 x 38.1 x 12.7)					
MJ45-2/MJ45E-2	Gas Fryer (Split Frypot)	63,500 Btu/hr. (15,995 kcal) (18.6 kw) per split	25 lb. (12 liters)	7 x 15 x 4-3/4 (17.8 x 38.1 x 12.1)	15-5/8 (39.7)	31-1/2 (80.1)	46 (116.8)	69 lbs. Fries/hr.	21 202 lbs. (92 kg)
MJ35	Gas Fryer	110,000 Btu/hr. (27,700 kcal) (32.2 kw)	40 lb. (20 liters)	12 x 15 x 4-1/4 (30.5 x 38.1 x 10.8)	15-5/8 (39.7)	31-1/2 (80.1)	41 (104.1)	57 lbs. Fries/hr.	20 177 lbs. (80 kg)
MJCF/MJCFE	Gas Fryer	150,000 Btu/hr. (37,783 kcal) (44 kw)	80 lb. (40 liters)	18 x 19 x 4-1/2 (45.7 x 48.3 x 11.4)	20-7/8 (52.9)	39-7/8 (101.3)	46-1/8 (117.2)	80 lbs. chicken/hr. 100 lbs. fish/hr.	32 297 lbs. (135 kg)
GF40	Gas Fryer	122,000 Btu/hr. (30,730 kcal) (35.8 kw)	50 lb. (25 liters)	14 x 15 x 5 (35.6 x 38.1 x 12.7)	15-5/8 (39.7)	30-7/8 (78.3)	46-1/8 (117.1)	69 lbs. Fries/hr.	21 176 lbs. (80 kg)
GF14	Gas Fryer	100,000 Btu/hr. (25,189 kcal) (29.3 kw)	40 lb. (20 liters)	12 x 15 x 4 (30.5 x 38.1 x 10.2)	15-5/8 (39.7)	30-7/8 (78.3)	41-1/8 (104.4)	57 lbs. Fries/hr.	21 152 lbs. (69 kg)
J1C	Gas Countertop Fryer	45,000 Btu/hr. (11,335 kcal/hr.) (26.4 kw)	20 lb. (10 liters)	11 x 12 x 3-1/4 (27.9 x 30.5 x 8.3)	14 (35.6)	24-7/8 (63.2)	23-1/2 (59.8)	30 lbs. Fries/hr.	19 121 lbs. (55 kg)
11814E	Electric Oil-Conserving Fryer (without filter)	17 kw	60 lb. (30 liters)	18 x 14 x 4-1/4 (45.7 x 35.6 x 10.8)	20 (50.8)	30-7/8 (78.4)	45-3/8 (114.9)	83 lbs. Fries/hr.	40 255 lbs. (116 kg)
11814E/ RE17/11814E	Electric Oil-Conserving Fryer (with filter)	17 kw per frypot	60 lb. (30 liters) per 1814 frypot & 50 lb. (25 liters)	18 x 14 x 4-1/4 (45.7 x 35.6 x 10.8) per frypot 14 x 14 x 3-1/2 (35.6 x 35.6 x 8.9)	56-1/4 (142.8)	30-7/8 (78.4)	45-3/8 (114.9)	83 lbs. Fries/hr. per 11814E frypot 70 lbs. Fries/hr. per RE17 frypot	89 907 lbs. (411 kg)

FRYMASTER PRODUCT SPECIFICATIONS -- CONTINUED

Model Number	Description	Energy Requirements	Oil Capacity	Cooking Area Inches (cm) W x D x H	Width Inches (cm)	Depth Inches (cm)	Height Inches (cm)	Production Per Hr. (Full Frypot)	Cubic Feet Approx. Shipping Wt.
FPEL1 (14, 17) Series	OCF30 Oil-Conserving Electric Fryer (Full Frypot)	14/17 kw	30 lb. (15 liters)	13 x 14 x 3-3/4 (33.0 x 35.6 x 9.5)	15-5/8 (39.7)	30-7/8 (78.6)	45-3/8 (115.2)	14 kw 71 lbs. Fries/hr.	21 255 lbs. (116 kg)
FPEL1 (14, 17) Series Splits	OCF30 Oil Conserving Electric Fryer (Split Frypot)	7/8.5 kw per split	16 lb. (8 liters)	6 x 14 x 3-3/4 (15.2 x 35.6 x 9.5)				17 kw 78 lbs. Fries/hr.	
FPEL2 (14, 17) ATO Series	OCF30 Oil-Conserving Electric Fryer (Full Frypot) with ATO	14/17 kw	30 lb. (15 liters)	13 x 14 x 3-3/4 (33.0 x 35.6 x 9.5)	31-1/4 (79.4)	30-7/8 (78.6)	45-3/8 (115.2)	14 kw 71 lbs. Fries/hr.	52.5 535 lbs. (200 kg)
FPEL2 (14, 17) ATO Series Splits	OCF30 Oil Conserving Electric Fryer (Split Frypot) with ATO	7/8.5 kw per split	16 lb. (8 liters)	6 x 14 x 3-3/4 (15.2 x 35.6 x 9.5)				17 kw 78 lbs. Fries/hr.	
RE14TC/17TC/22TC	Electric Fryer (Full Frypot)	14/17/22 kw	50 lb. (25 liters)	14 x 15-1/2 x 3-3/4 (35.6 x 39.4 x 9.5)	15-5/8 (39.7)	31 (78.6)	45-3/8 (115.2)	70/74/77 lbs. (32/34/35 kg) Fries/hr.	21 190 lbs. (86 kg)
RE14-2TC/17-2TC/22-2TC	Electric Fryer (Split Frypot)	7/8.5/11 kw per split	25 lb. (12 liters)	6-3/4 x 15-1/2 x 3-3/4 (17.1 x 39.4 x 9.5)					
RE14/17/22	Electric Fryer (Full Frypot)	14/17/22 kw	50 lb. (25 liters)	14 x 15-1/2 x 3-1/2 (35.6 x 39.4 x 8.9)	15-5/8 (39.7)	31 (78.6)	45-3/8 (115.2)	68/70/76 lbs. (30/31/34 kg) Fries/hr.	21 190 lbs. (86 kg)
RE14-2/17-2/22-2	Electric Fryer (Split Frypot)	7/8.5/11 kw per split	25 lb. (12 liters)	6-3/4 x 15-1/2 x 3-1/2 (17.1 x 39.4 x 8.9)					
RE180	Electric Fryer	17 kw 21 kw	80 lb. (40 liters)	18 x 18 x 5 (45.7 x 45.7 x 12.7)	20 (50.8)	39-5/8 (100.6)	44-3/4 (113.7)	84 lbs. Fries/hr.	28 285 lbs. (129 kg)
FPC228	Electric 2 Frypot Fryer with Filtration	28 kw	220 lb. (110 liters)	28 kw frypot: 21 x 19 x 6 (53.3 x 48.3 x 15.2) 36 kw frypot: 24 x 25 x 6 (61 x 63.5 x 15.2)	45-5/8 (115.9)	39-3/8 (100.1)	45 (114.2)	N/A	78 754 lbs. (342 kg)
FPC128/136S	Electric 2 Frypot Fryer with Filter & Spreader	28 /36 kw	270 lb. (135 liters)		71-3/8 (181.3)	39-3/8 (100.1)	45 (114.2)	N/A	131 1,004 lbs. (455 kg)
FPC128/236S	Electric 3 Frypot Fryer with Filter & Spreader	28 /36 kw	430 lb. (215 liters)		97-1/8 (246.7)	39-3/8 (100.1)	45 (114.2)	N/A	179 1,300 lbs (589 kg)
PF95LP	Low Profile Portable Filter	120V/60 Hz 1 PH -6.2A	80 lb. (40 liters)	N/A	18-1/4 (46.4)	33-1/2 (85.2)	9-3/8 (23.9)	N/A	18 140 lbs. (67 kg)
PF50S & PF50R	Portable Filter	120V/60 Hz. 9 Amp	50 lb. (25 liters)	N/A	13-1/4 (33.7)	30 (76.2)	13-1/4 (33.7)	N/A	8 120 lbs. (54 kg)
PSDU50	Shortening Disposal Unit	N/A	50 lb. (25 liters)	N/A	15-3/8 (39)	32 (81.1)	48 (122.1)	N/A	10 62 lbs. (28 kg)
PSDU100	Shortening Disposal Unit	N/A	100 lb. (50 liters)	N/A	21 (53.3)	37-1/2 (95.3)	50 (127)	N/A	10 80 lbs (36 kg)
SHS 18	Sandwich Holding Station	208V 12A 2.5 kw	N/A	N/A	24" (61.0)	18-1/2" (47)	7-3/4" (19.6)	N/A	4.66 55 lbs. (25 kg)
SHS 22	Sandwich Holding Station	208V 12A 2.5 kw	N/A	N/A	24" (61.0)	22" (55.9)	7-3/4" (19.6)	N/A	5.06 65 lbs. (30 kg)

PRODUCT SPECIFICATIONS WATER BATH

Model Number	Description	Energy Requirements	Capacity	Cooking Area inches (cm) W x D x H	Width inches (cm)	Depth inches (cm)	Height inches (cm)	Cubic Feet Approx. Shipping Wt.
8SMS	Electric Pasta Cooker System (cooker and rinse tank)	8 kw	8-3/4 gal. (33.1 liters)	16 x 18-3/4 x 6-1/4 (40.6 x 47.6 x 16)	36 (91.4)	32-3/4 (83.2)	49 (124.5)	51 299 lbs. (136 kg)
8BC	Single Electric Pasta Cooker with basket lifts	8 kw	8-3/4 gal. (33.1 liters)	16 x 18-3/4 x 6-1/4 (40.6 x 47.6 x 16)	18 (45.7)	32-3/4 (83.2)	49 (124.5)	21 194 lbs. (88 kg)
8C	Single Electric Pasta Cooker	8 kw	8-3/4 gal. (33.1 liters)	16 x 18-3/4 x 6-1/4 (40.6 x 47.6 x 16)	18 (45.7)	31-3/8 (79.9)	40-1/2 (102.9)	21 192 lbs. (87 kg)
17SMS	Electric Pasta Cooker System (cooker and rinse tank)	17 kw	19-1/2 gal. (73.8 liters)	18 x 24 x 8-3/4 (45.7 x 61 x 22.2)	36-1/8 (91.8)	36-1/8 (91.7)	49 (124.5)	76 440 lbs. (200 kg)
17BC	Single Electric Pasta Cooker with basket lifts	17 kw	19-1/2 gal. (73.8 liters)	18 x 24 x 8-3/4 (45.7 x 61 x 22.2)	20 (50.8)	36-1/8 (91.7)	49 (124.5)	36 284 lbs. (127 kg)
17C	Single Electric Pasta Cooker	17 kw	19-1/2 gal. (73.8 liters)	18 x 24 x 8-3/4 (45.7 x 61 x 22.2)	20 (50.8)	33-1/8 (84.2)	40-1/2 (102.9)	36 280 lbs. (127 kg)
FE155	Electric Rethernalizer	208V 1PH 208V 3PH 220V 1PH 220V 3PH 240V 1PH 240V 3PH	16-1/2 gal. (62.5 liters)	14 x 19 x 11 (35.6 x 48.3 x 28)	15-1/2 (39.4)	35 (88.9)	42-5/8 (108.3)	32 180 lbs. (81 kg)
GPCRB	Gas Pasta Cooker with rinse tank, automatic timed basket lifter, auto-fill/skim, swing-away hot/cold rinse faucet	80,000 Btu/hr (20,151 kcal) (23.4 kw)	15 gal. (56.8 liters)	18 x 24 x 6-3/4 (45.7 x 61 x 17.2)	36 (91.4)	36-5/8 (93.0)	59 (149.9)	76 468 lbs. (212 kg)
GPCR	Gas Pasta Cooker with rinse tank, auto-fill/skim, swing-away hot/cold rinse faucet	80,000 Btu/hr (20,151 kcal) (23.4 kw)	15 gal. (56.8 liters)	18 x 24 x 6-3/4 (45.7 x 61 x 17.2)	36 (91.4)	33-5/8 (85.5)	59 (149.9)	76 468 lbs. (212 kg)
GPCB	Gas Pasta Cooker with automatic timed basket lifter, auto-fill/skim	80,000 Btu/hr (20,151 kcal) (23.4 kw)	15 gal. (56.8 liters)	18 x 24 x 6-3/4 (45.7 x 61 x 17.2)	20 (50.8)	36-5/8 (93.0)	54-3/4 (139.1)	23 345 lbs. (156 kg)
GPC	Gas Pasta Cooker with auto-fill/skim	80,000 Btu/hr (20,151 kcal) (23.4 kw)	15 gal. (56.8 liters)	18 x 24 x 6-3/4 (45.7 x 61 x 17.2)	20 (50.8)	33-5/8 (85.5)	45-5/8 (115.9)	23 331 lbs. (150 kg)
FGP55	Gas Rethernalizer	90,000 Btu/hr (22,670 kcal) (26.4 kw)	15 gal. (56.8 liters)	14 x 18 x 10-3/4 (35.6 x 45.7 x 27.3)	15-1/2 (39.4)	34-7/8 (88.4)	40-7/8 (103.6)	15 180 lbs. (82 kg)
FBR18	Gas Rethernalizer	90,000 Btu/hr (22,670 kcal) (26.4 kw)	22-1/2 gal. (85.2 liters)	18 x 24 x 13 (45.7 x 61 x 33)	20 (50.8)	33 (83.8)	45-3/8 (115.1)	32 335 lbs. (152 kg)

DEAN PRODUCT SPECIFICATIONS

Model Number	Description	Energy Requirements	Oil Capacity lbs. (liter)	Cooking Area Inches (cm) W x D x H	Width Inches (cm)	Depth Inches (cm)	Overall Height Inches (cm)	Production Per Hr.	Cubic Feet Shipping Wt. lbs. (kg)
SM20G	Half-Size Gas Fryer	50,000 Btu/hr. (12,594 kcal) (14.6 kw)	23 lbs. (12 liters)	6-3/4 x 14 x 3-7/8 (17 x 35 x 9.8)	7-3/4 (19.7)	29-1/2 (74.9)	45 (114.3)		15 115 (52)
SM220G	Two Half-Size Gas Fryers	50,000 Btu/hr. (12,594 kcal) (14.6 kw) per frypot	23 lbs. (12 liters) per frypot	6-3/4 x 14 x 3-7/8 (17 x 35 x 9.8) per frypot	15-1/2 (39.4)	29-1/2 (74.9)	45 (114.3)		22 230 (104)
SM40G	Gas Fryer	105,000 Btu/hr. (26,481 kcal) (30.8 kw)	43 lbs. (21 liters)	14 x 14 x 3-1/4 (35 x 35 x 8.3)	15-1/2 (39.4)	29-1/4 (74.3)	45 (114.3)	57 lbs. Fries/hr.	22 180 (82)
SM50G	Gas Fryer	120,000 Btu/hr. (30,600 kcal) (35.2 kw)	50 lbs. (25 liters)	14 x 14 x 3-1/2 (35 x 35 x 8.9)	15-1/2 (39.4)	29-1/4 (74.3)	45 (114.3)	60 lbs. Fries/hr.	22 180 (82)
SM5020G	Full/Half Size Gas Fryers	SM50: 120,000 Btu/hr. (30,600 kcal) (35.2 kw) SM20: 50,000 Btu/hr. (12,594 kcal) (14.6 kw)	50 lbs. (25 liters) 23 lbs. (12 liters)	14 x 14 x 3-1/2 (35 x 35 x 8.9) 6-3/4 x 14 x 3-7/8 (17 x 35 x 9.8)	23-1/4 (59.2)	29-1/4 (74.3)	45 (114.3)		40 295 (134)
SM60G	Gas Fryer	150,000 Btu/hr. (37,783 kcal) (44 kw)	75 lbs. (37 liters)	18 x 18 x 3-3/4 (46 x 46 x 9.5)	20 (50.8)	37 (94)	45 (114.3)	86 lbs. Fries/hr.	40 255 (116)
SM80G	Gas Fryer	165,000 Btu/hr. (41,562 kcal) (48.3 kw)	100 lbs. (50 liters)	20 x 20 x 3-3/4 (51 x 51 x 9.5)	22 (56)	37 (94)	45 (114.3)	104 lbs. Fries/hr.	40 260 (118)
SR42G	Economy Gas Fryer	105,000 Btu/hr. (26,481 kcal) (30.8 kw)	43 lbs. (21 liters)	14 x 14 x 3-7/8 (35 x 35 x 9.8)	15-1/2 (39.4)	29-1/4 (74.3)	45 (114.3)	57 lbs. Fries/hr.	22 150 (68)
SR52G	Economy Gas Fryer	120,000 Btu/hr. (30,600 kcal) (35.2 kw)	50 lbs. (25 liters)	14 x 14 x 3-1/2 (35 x 35 x 8.9)	15-1/2 (39.4)	29-1/4 (74.3)	45 (114.3)	60 lbs. Fries/hr.	22 180 (82)
SR62G	Economy Gas Fryer	150,000 Btu/hr. (37,783 kcal) (44 kw)	75 lbs. (37 liters)	18 x 18 x 3-3/4 (46 x 46 x 9.5)	20 (50.8)	35-1/2 (90.2)	45 (114.3)	86 lbs. Fries/hr.	22 255 (116)
D50G	Gas Fryer	120,000 Btu/hr. (30,600 kcal) (35.2 kw)	50 lbs. (25 liters)	14 x 14 x 3-1/4 (35 x 35 x 8.3)	15-1/2 (39.4)	31-1/4 (79.4)	45 (114.3)	63 lbs. Fries/hr.	22 180 (82)
D50GDD	Gas Fryer	120,000 Btu/hr. (30,600 kcal) (35.2 kw)	50 lbs. (25 liters)	14 x 14 x 3-1/4 (35 x 35 x 8.3)	15-1/2 (39.4)	36-1/2 (92.7)	45 (114.3)	N/A	N/A
D60G	Gas Fryer	150,000 Btu/hr. (37,783 kcal) (44 kw)	75 lbs. (37 liters)	18 x 18 x 3-3/4 (46 x 46 x 9.5)	20 (50.8)	36-1/2 (92.7)	45 (114.3)	92 lbs. Fries/hr.	40 255 (116)
D80G	Gas Fryer	165,000 Btu/hr. (41,562 kcal) (48.3 kw)	100 lbs. (50 liters)	20 x 20 x 3-3/4 (51 x 51 x 9.5)	22 (55.9)	36-3/4 (93.4)	45 (114.3)	105 lbs. Fries/hr.	40 270(122)
SR14E	Economy Electric Fryer	14 kw	40 lbs. (20 liters)	13-3/4 x 13-3/4 x 5-1/4 (35 x 35 x 13.3)	15-3/4 (40)	27-1/4 (69)	44 (112)	56 lbs. Fries/hr.	21 180 (82)
MF90U80	Portable Oil Filter	120V/60 Hz 1 PH-6.2A	80 lbs. (40 liters)	N/A	18-1/4 (46)	24-3/4 (62.9)	24-1/8 (61)	N/A	8 120 (54)
MF90U80LP	Portable Oil Filter (Low Profile)	120V/60 Hz 1 PH-6.2A	80 lbs. (40 liters)	N/A	18 (46)	34-3/4 (88.3)	24 (61)	N/A	8 147 (66)
MF90U110	Portable Oil Filter	120V/60 Hz 1 PH -6.2A	110 lbs. (55 liters)	N/A	18-1/4 (46)	24-3/4 (62.9)	26-3/8 (67)	N/A	8 125 (56)
PSDU50	Shortening Disposal Unit	N/A	50 lbs. (25 liters)	N/A	15-3/8 (39)	32 (81.3)	48 (121.9)	N/A	7 62 (28)
PSDU100	Shortening Disposal Unit	N/A	100 lbs. (50 liters)	N/A	21 (53.3)	37-1/2 (95.3)	50 (127)	N/A	10 80 (36)
Specifications are for single frypot models. Additional specifications for multiple models are available at www.frymaster.com .									

Frymaster, LLC, whose policy is one of constant improvement, reserves the right to amend specifications without prior notice.

FRYMASTER & DEAN DOMESTIC WARRANTY

WHAT IS COVERED

This warranty covers all defects in workmanship and material in all commercial cooking appliances and computer/controller equipment manufactured by Frymaster and sold within the domestic United States, except as excluded below.

WHO IS COVERED

This warranty covers only the original purchaser of Frymaster or Dean commercial cooking appliances and computer/controller equipment. This warranty is not transferable. You must have your original sales receipt for warranty coverage.

WHAT WE WILL DO

We will repair or replace the defective appliance, component or part. Such repair or replacement will be at the expense of Frymaster except that travel over 100 miles or two hours, overtime and holiday charges will be at the expense of the purchaser.

REPLACEMENT PARTS

- Parts, 90 days, no labor
- Mild steel frypot, 90 days, no labor
- Stainless Steel frypots, 1 year, 90 days labor
- Computers, 1 year, no labor

HOW TO GET SERVICE

Contact our Authorized Service Agent to obtain warranty service. To find the name and location of the nearest ASA call your dealer, or call the Frymaster Service Hotline, 1-800-551-8633. You can also go to the Frymaster website, www.frymaster.com, click on Service, click on Locator, key in zip code and it will give you the ASA for that zip code. When calling for service, please furnish the model number, serial number, series code number, voltage of your appliance, and a description of the problem. You must keep your sales receipt for proof of your date of purchase.

GAS				
	FRYPOT	FRYPOT & ASSEMBLY	CONTROLLERS	ALL OTHER PARTS
OCF30 GAS	N/A	7 years: parts & labor	1 year: parts & labor 2nd year: parts only	1 year: parts & labor 2nd year: parts only
H55	N/A	7 years: parts & labor	1 year: parts & labor	1 year: parts & labor
1814 GAS	1st year: parts & labor 2nd- 10th years: part only	N/A	1 year: parts & labor	1 year: parts & labor
MJ35/MJ45/MJCF	4th year-Lifetime: part only	1st year: parts & labor 2nd & 3rd year: parts only	1 year: parts & labor	1 year: parts & labor
GF14/GF40	1st year: parts & labor 2nd- 5th years: part only	N/A	N/A	1 year: parts & labor
HD50/60/63/65 HD50GDD	1st year: parts & labor 2nd- 10th years: part only	N/A	1 year: parts & labor	1 year: parts & labor
D20/50/60/80 D50GDD	1st year: parts & labor 2nd- 10th years: part only	N/A	1 year: parts & labor	1 year: parts & labor
SM20/40/60/80	1st year: parts & labor 2nd- 10th years: part only	N/A	N/A	1 year: parts & labor
SR42/52/62	5 years: pro-rated*	N/A	N/A	1 year: parts & labor
FRYMASTER DROP-IN FRYPOTS	Lifetime: part only	N/A	N/A	90 days: parts only

* 2nd year customer pays labor, freight and 20% of current frypot list price
3rd year customer pays labor, freight and 40% of current frypot list price
4th year customer pays labor, freight and 60% of current frypot list price
5th year customer pays labor, freight and 80% of current frypot list price

FRYMASTER & DEAN DOMESTIC WARRANTY(CONTINUED)

ELECTRIC				
	FRYPOT	FRYPOT & ASSEMBLY	CONTROLLERS	ALL OTHER PARTS
OCF30 ELECTRIC	1st year: parts and labor 2nd year - Lifetime: part only	N/A	1 year: parts & labor 2nd year: parts only	1 year: parts & labor 2nd year: parts only
1814E	1st year: parts and labor 2nd year - Lifetime: part only	N/A	1 year: parts & labor	1 year: parts & labor
RETC14/17/22	1st year: parts and labor 2nd year - Lifetime: part only	N/A	1 year: parts & labor	1 year: parts & labor
RE14/17/22	1st year: parts and labor 2nd year - Lifetime: part only	N/A	1 year: parts & labor	1 year: parts & labor
RE80	1st year: parts and labor 2nd year - Lifetime: part only	N/A	1 year: parts & labor	1 year: parts & labor
FPC 28/36	1st year: parts and labor 2nd year - Lifetime: part only	N/A	1 year: parts & labor	1 year: parts & labor

OTHER PRODUCTS			
	COOK POT & ASSEMBLY	COOK POT	ALL OTHER PARTS
SHORTENING DISPOSAL UNIT			90 days: Parts & Labor 91 days - 1 Year: Pump part only
GPC/GPCB GPCR/GPCRB	1st year parts & labor 2nd year - 10 years: part only		1 year: parts & labor
8C/8BC/8SMS	N/A	1st year parts & labor 2nd year - 10 years: part only	1 year: parts & labor
17C/17BC/17SMS	N/A	1st year parts & labor 2nd year - 10 years: part only	1 year: parts & labor
FE155	1st year parts & labor 2nd year - 10 years: part only		1 year: parts & labor
FBR18	1st year parts & labor 2nd year - 10 years: part only		1 year: parts & labor
HPT			1 year: parts & labor
PORTABLE FILTERS			1 year: parts & labor

WHAT THIS WARRANTY DOES NOT COVER

THE WARRANTIES PROVIDED BY FRYMASTER, LLC DO NOT APPLY IN THE FOLLOWING INSTANCES:

- Damage due to misuse, abuse, alteration, or accident.
- Improper or unauthorized repair.
- Failure to follow installation procedures, operation instructions and/or scheduled maintenance procedures as prescribed in your Frymaster or Dean Service and Owner's Manual.
- Damage in shipment.
- Removal, alteration, or obliteration of the rating plate.
- Changes in adjustment and calibrations after thirty (30) days from equipment installation date.
- Failure to program computer appliances in accordance with programming procedures prescribed in your Frymaster or Dean Service and Owner's Manual.
- Equipment exported to foreign countries.
- Normal maintenance items such as electric bulbs, fuses, gaskets, o-rings, interior and exterior finishes.
- Travel over 100 miles or two hours, overtime or holiday charges, all of which must be paid for by the purchaser.
- Consequential damages (the cost of repairing other property which is damaged), loss of time, profits, use or any other non-fryer related incidental damages of any kind.

GENERAL EXCLUSIONS

Warranty protection is only offered for fryers installed in accordance with the procedures described in the Frymaster or Dean Service and Owner's Manual.

There are no implied warranties of merchantability of fitness for any particular use or purpose. This warranty is the only and complete statement with respect to warranties of your commercial cooking appliances and computer/controller equipment manufactured by Frymaster. There are no other documents or oral statements for which Frymaster will be responsible.

FRYMASTER & DEAN U. S. REPRESENTATIVES

GEOGRAPHICAL LOCATOR

STATE	REP CODE
ALABAMA	49
ALASKA	55
ARIZONA	37
ARKANSAS	42
CALIFORNIA	
SOUTHERN	47
NORTHERN	51
COLORADO	55
CONNECTICUT	
FAIRFIELD COUNTY ONLY	10
REMAINDER	19
DELAWARE	16
DISTRICT OF COLUMBIA	18
FLORIDA	
PANHANDLE	49
REMAINDER	35
GEORGIA	39
HAWAII	55
IDAHO	37
ILLINOIS	
NORTHERN INCLUDING	
SPRINGFIELD	61
SOUTHERN	24
INDIANA	
IOWA	24
KANSAS	24
KENTUCKY	13
LOUISIANA	42
MAINE	19
MARYLAND	18
MASSACHUSETTS	19
MICHIGAN	13
MINNESOTA	45
MISSISSIPPI	42
MISSOURI	24
MONTANA	37
NEBRASKA	24
NEVADA	
LAS VEGAS AND SOUTHERN	47
RENO AND NORTHERN	51
NEW HAMPSHIRE	19
NEW JERSEY	
TRENTON AND SOUTHERN	16
NORTH INCLUDING SUSSEX, SOMERSET,	
MIDDLESEX, AND MONMOUTH CO	10
NEW MEXICO	37
NEW YORK	
NYC NORTH THROUGH ROCKLAND AND	
PUTNAM CO	10
LONG ISLAND	10
REMAINDER/UPSTATE	12
NORTH CAROLINA	32
NORTH DAKOTA	45
OHIO	13
OKLAHOMA	28
OREGON	55
PENNSYLVANIA	
WESTERN INCLUDING ALTOONA AND	
STATE	
COLLEGE	13
EASTERN	16
RHODE ISLAND	19
SOUTH CAROLINA	32
SOUTH DAKOTA	45
TENNESSEE	
WESTERN THROUGH JACKSON	42
NASHVILLE AND EASTERN	49
TEXAS	28
EL PASO	37
UTAH	37
VERMONT	19
VIRGINIA	18
WASHINGTON	55
WEST VIRGINIA	13
WISCONSIN	
NORTHWEST	45
REMAINDER	61
WYOMING	37

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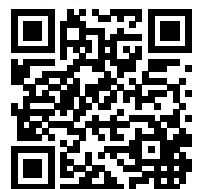
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Click on this link to find a Factory Authorized Servicer in your area.

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STAR SERVICE



Fryer Model Guide

Built-in Filtration	# of Fryers	# of Split Vats
FPP	1	- 2 = 1 split vat
FP	2	- 4 = 2 split vats
FM	3	- 6 = 3 split vats
FMP	4	- 8 = 4 split vats
CF	5	- 10 = 5 split vats
SCF	6	

FPP H 2 55 – 2L BL C SC

Model Name:
H, RE, MJ, HD, SM, etc.

Model Number:
35, 45, 55, 14, 17,
40, 60, 80, etc.

Location of split vats:
L – Left side
R – Right side
M – Center

Basket Lift

CM3.5 or 3000 Controller

Cabinet finishes:
SC – All s/s cabinet
SD – s/s doors, painted cabinet
SE – s/s door & cabinet ends

Common Model Numbers and Descriptions

Model	Description
21814NF	2(# of frypots) 1814(model name) N(natural gas) F(built-in filter)
CFSM150GN	CF(built-in filter) SM(model name) 1(# of frypots) 50(model #) G(gas) N(natural gas)
SCFSM250GN	SCF(built-in filter) SM(model name) 2(# of frypots) 50(model #) G(gas) N(natural gas)
RE117SD	RE(model name) 1(# of frypots) 17(model #) SD(cabinet finish)
FPRE217SE	FP(built-in filter) RE(model name) 2(# of frypots) 17(model #) SE(cabinet finish)
FMRE214BLCSC	FM(built-in filter with spreader) RE(model name) 2(# of frypots) 14(model #) BL(basket lifts) C (CM3.5 controller) SC(cabinet finish)
FPRE217-4CSC	FP(built-in filter) RE(model name) 2(# of frypots) 17(model #) -4(2 split frypots) C (CM3.5 controller) SC(cabinet finish)
FPEL417CA	FPEL(model name) 4(# of frypots) 17(model #) C(3000 controller) A(auto top off)
FPGL230CA	FPGL(model name) 2(# of frypots) 30(model #) C(3000 controller) A(auto top off)
FPGL230-2RBLCA	FPGL(model name) 2(# of frypots) 30(model #) -2(1 split frypot) R(split on right) BL(basket lifts) C(3000 controller) A(Auto top off)
H155CSD	H(model name) 1(# of frypots) 55(model #) SD(cabinet finish)
FPH155SD	FP(built-in filter) H(model name) 1(# of frypots) 55(model #) SD(cabinet finish)
FPPH255CSD	FP(built-in filter) P(pro series cabinet) H(model name) 2(# of frypots) 55(model #) C(CM3.5 controller) SD(cabinet finish)
FPPH255-2RCSD	FPP(built-in filter) H(model name) 2(# of frypots) 55(model #) -2(1 split frypot) R(split is on the right) C(CM3.5 controller) SD(cabinet finish)
GF40SD	GF(model name) 40(model #) SD(cabinet finish)
MJCFSD	MJCF(model name) SD(cabinet finish)
MJ145SD	MJ(model name) 1(# of frypots) 45(model #) SD(cabinet finish)
MJ245ESD	MJ(model name) 2(# of frypots) 45(model #) E(electric hook-up) SD(cabinet finish)
FPP245ECSD	FPP(built-in filter) 2(# of frypots) 45(MJ model #) E(electric hook-up) SD(cabinet finish)
CFD160GNT	CF(built-in filter) D(model name) 1(# of frypots) 60(model #) G(gas) N(natural gas) T(Thermatron controller)
SCFHD260GNC	SCF(built-in filter) HD(model name) 2(# of frypots) 60(model #) G(gas) N(natural gas) C(CM3.5 controller)
SR142GN	SR (model name) 1(# of frypots) 42(model #) G(gas) N(natural gas)



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Manitowoc EnerLogic™ products have been tested and proven to deliver energy and resource-saving performance. Manitowoc EnerLogic products have been rated as energy-saving by the California Energy Commission, earned an ENERGY STAR qualified, or met others standards for energy and resource conservation.

About Frymaster

Frymaster, a Manitowoc company, is one of the world's leading manufacturers of commercial fryers for the foodservice industry. Frymaster offers the most fryer choices in the world: open pot, tube type and flat bottom. Because one fryer does not fit all requirements, Frymaster offers two complete lines: Frymaster® and Dean®. For more than 75 years, Frymaster has been providing premium equipment and world-class service to operators. Frymaster's technological innovation is driven by our Customer at the Core™ philosophy, continually pushing equipment performance to higher levels to achieve operating efficiencies, produce high quality, great-tasting foods and return outstanding value to operators.



SOLUTIONS

Frymaster provides many of the operational solutions from Manitowoc, a global company dedicated to bringing value to foodservice operators by equipping them with highly individualized real-world answers that enhance menus, service, profits, and efficiency.

SERVICE

Frymaster products are backed nationwide by Manitowoc STAR Service. This network of certified service agents provides fast response with factory-trained experts to assure your equipment will be fixed right the first time. Manitowoc STAR service agents guarantee their work and use genuine OEM parts for best equipment performance and longer life.

To learn how Frymaster and other leading Manitowoc brands can equip you, visit www.manitowocfsg.com, consult your dealer or call 727-375-7010.

