



Suggested List Price Standard Equipment and Accessories

Effective: March 1, 2019



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ORDERING INFORMATION

HOW TO ORDER:

Manitowoc sells its Frymaster and Dean products through authorized dealers. Please contact Frymaster or your local representative. (see back cover 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.
3. For **GAS** fryers, specify gas type (**propane, natural** or **other**). See individual fryer pages for elevation information.
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 EXW Shreveport, Louisiana 71106 or 71129.

Equipment freight classification – Class 85 and 77.5.

RETURN POLICY:

1. All returned product must have an RMA number from Customer Service prior to sending the product back.
2. The product must be standard product, still crated and within 90 days from date invoiced. Standard products are defined as product configurations that are saleable to the general market. Custom Products are product configurations that are unique to a specific customer and cannot be sold to other customers. Obsolete/discontinued products cannot be returned.
3. If return is approved for standard product, the standard restock charge is 30% or 20% if a replacement order is made.
4. Custom product is non-returnable.
5. Applicable freight charges and recrating will be the customer's responsibility.
6. RMA number must be clearly written on all shipping paperwork to factory/warehouse.
7. RMA will be valid for 45 days from date of issue.

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.

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: 1-800-221-4583
Tel: 1-318-865-1711
Fax: 1-318-868-5987

Email Orders: fryeqorders@welbilt.com
Email Quotes: fryeqquotes@welbilt.com
Customer Service Reps: frycustserv@welbilt.com

FACTORY CONTACTS

PARTS & WARRANTY DEPARTMENT

Tel: 1-844-724-2273
Fax: 1-318-688-2200

CREDIT DEPARTMENT

Routine statements, payment terms, billing

Tel: 1-318-865-1711
Fax: 1-318-862-2332

START-UP PROGRAM

START-UP PROGRAM, FOR THE U.S.A. ONLY:

Frymaster offers a 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 FAS (Factory Authorized Servicer) 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:

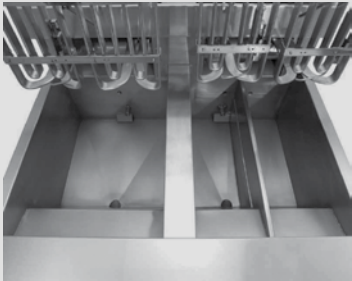
- ✓ Gas pressure check (if applicable)
- ✓ Boil out of all frypots
- ✓ Gas plumbing size (if applicable)
- ✓ Wiring inspection
- ✓ Proper basket lift operation (if applicable)
- ✓ Thorough cleaning of all frypots with a damp rag or damp paper towels to remove any oil residue or other foreign material 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

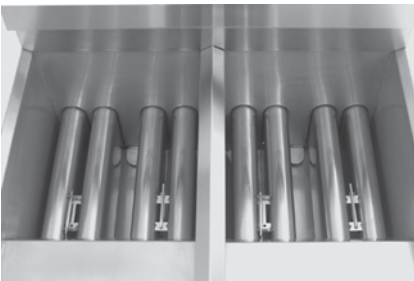
The term "open pot" refers to the unobstructed heated area of the frypot. Gas fryers heat the frypot from the outside of the pot. Electric fryers have a heating element in the interior of the frypot that is immersed in the oil. Frypots are made of stainless steel.



picture of open pot (FPEL214)

TUBE

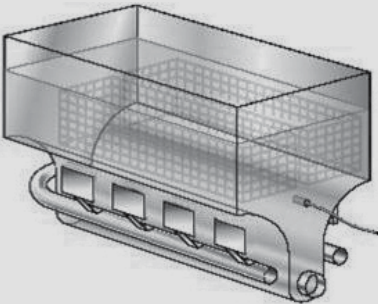
Tube fryers are gas fryers that have "tubes" in the bottom area of the frypot that are permanently attached to the frypot where the tubes transfer heat to the oil in the frypot. Frypots are made of stainless steel.



picture of tube frypot (HD60)

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.
ADVANTAGES	Can be used for a broad range of low-to-medium sediment frying needs; easiest to clean. Frymaster's electric fryers have elements that swing and will stay in an up position for easier cleaning.	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 and large loads.
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.
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.

GAS OPEN POT



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

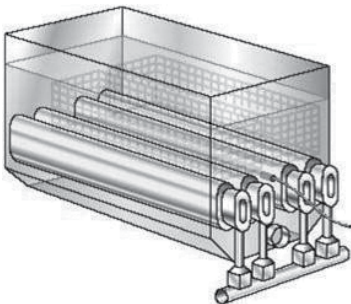
Local utility costs will determine the cost to operate gas or electric units.

Efficiency of heat transfer depends on the type of burner

- Infrared - high efficiency
- Atmospheric - lower efficiency

GAS OR ELECTRIC FRYERS?

GAS TUBE



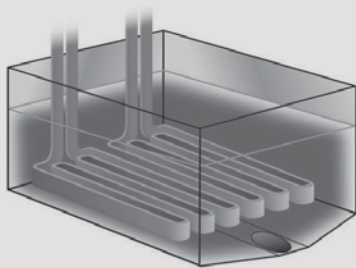
picture of gas tube frypot showing cook, heat, and cold zone or sediment zone

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

Efficiency of heat transfer depends on tube size and baffle system

- 6" tubes/proprietary baffles - high efficiency
- 4" or 4" + tubes/standard baffles - lower efficiency

ELECTRIC POT






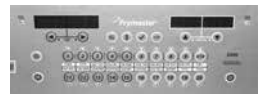






picture of electric frypot showing cook, heat, and cold zone or sediment zone

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 ribbon-type elements offer a larger surface area for heat to transfer directly into 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
FQ4000 EASYTOUCH CONTROLLER	Touchscreen operation of cooking and fully-automatic filtration. Times the cook operation and signals visually and audibly when cook is complete. Controller operates the Automatic Top Off (ATO) feature. Controller helps manage oil through SmartFiltration, which prompts user when it is time to filter. Onscreen, step-by-step prompts guide users through important functions, such as filtration, oil disposal, and boil out. Offers recipe configuration and management at the fryer or remotely with easy uploads of menu changes. Built-in connectivity supports operations management, including remote software updates.	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.	FQ30U, FQ60U, FQ60T	
SMART4U FILTERQUICK CONTROLLER*	Operates fingertip full-automatic filtration. Offers push button cooking for 10 products. Times the cook operation and signals audibly when cooking is complete. Can display Fahrenheit or 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. Controller operates the ATO-Automatic Top Off Oil Attendant. Controller can monitor oil management functions such as cook counts, prompt when it is time to filter, and guide workers through step-by-step oil management functions such as filtration, oil dispose and boil out. Also can be programmed for segmented cooking, used to cook bone-in chicken	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.	FQ30U	
SMART4U FILTERQUICK 3010 CONTROLLER	Operates fingertip full-automatic filtration. Offers push button cooking for 10 products. Times the cook operation and signals audibly when cooking is complete. Can display Fahrenheit or 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. Controller operates the ATO-Automatic Top Off Oil Attendant. Controller can monitor oil management functions such as cook counts, prompt when it is time to filter, and guide workers through step-by-step oil management functions such as filtration, oil dispose and boil out. Also can be programmed for segmented cooking, used to cook bone-in chicken	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.	FQ30U	
3000 CONTROLLER*	Operates standard built-in filtration. Offers push button cooking for 20 products. Times the cook operation and signals audibly when cooking is complete. Can display Fahrenheit or 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. Controller operates the ATO-Automatic Top Off Oil Attendant. Controller can monitor oil management functions such as cook counts, prompt when it is time to filter, and guide workers through step-by-step oil management functions such as filtration, oil dispose and boil out. Also can be programmed for segmented cooking, used to cook bone-in chicken.	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, LHD65	
3010 CONTROLLER*	Operates standard built-in filtration. Offers push button cooking for 10 products. Times the cook operation and signals audibly when cooking is complete. Can display Fahrenheit or 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. Controller operates the ATO-Automatic Top Off Oil Attendant. Controller can monitor oil management functions such as cook counts, prompt when it is time to filter, and guide workers through step-by-step oil management functions such as filtration, oil dispose and boil out. Also can be programmed for segmented cooking, used to cook bone-in chicken.	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, LHD65	
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.	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, MJ50E, RE14, RE14-2, RE17, RE17-2, RE80, HD50G, HD60G	
DIGITAL TIMER CONTROLLER	Touch-pad control panel is easy to operate for cooking and has timer function. Easy to operate with constant temperature display and timer function for cooks. Features 20 pre-programmed product buttons & timer function		1814, LHD65, H55, H55-2, MJ50E, RE14, RE14-2, RE17, RE17-2, RE80, HD50G, HD60G	
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, HD60G, D50G, D60G	
MILLIVOLT CONTROLLER	Basic thermostat controller that gets energy from the gas flame. Requires no electrical hook-up.		ESG35T, MJ40, MJ50 MJCF GF14, GF40, SM150, SR142, SR152, SR162	

* Basket lifts only available with CM3.5, 3000 and FilterQuick controllers.

** CM3.5 controller available with filtration models only.

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!

OIL-CONSERVING FILTERQUICK 30 SERIES II GAS FRYERS WITH FULLY-AUTOMATIC FILTRATION

FILTERQUICK FRYER BATTERIES WITH FILTRATION, FQ4000 EASYTOUCH CONTROLLER, AUTO TOP-OFF, STAINLESS STEEL FRYPOTS, DOORS AND SIDES					
MODEL NUMBER	OIL MANAGEMENT PACKAGE*	OIL CAPACITY LBS	COOK AREA W" X L" X D"	BTU/HR INPUT	SHIPPING WEIGHT LBS
2FQG30U FULL POT	\$44,399	(2) 30	(2) 13 x 14 x 3-3/4	(2) 70,000	575
3FQG30U FULL POT	\$58,999	(3) 30	(3) 13 x 14 x 3-3/4	(3) 70,000	723
4FQG30U FULL POT	\$73,599	(4) 30	(4) 13 x 14 x 3-3/4	(4) 70,000	980

*with FilterQuick FQ4000 easyTouch controller.

NOTES:

- Basket Lifts - Add \$2,500 for each frypot (full).
- Casters included in pricing.

STANDARD ACCESSORIES	
FilterQuick Filtration with ATO Casters Rack-type Basket Support Bottom Splash Shield Covers	Basket Hanger Twin Baskets Filter Starter Kit Oil Management Package* 4GPM Pump Jug in Box (JIB) Holder

PART #	DESCRIPTION	PRICE
803-0099	Basket, full size 12-3/8 x 12-7/8 x 5-1/4 (can't be used w/ basket lifts)	\$262
803-0438	Basket, triplet 4-1/4 x 13-1/4 x 5-1/2	\$171
803-0271	Basket, twin size 5-7/8 x 12-5/8 x 6-5/8	\$175
803-0429	Brush, L-shaped Tampico 21" L x 2" Diameter	\$70
823-8859	Chicken/Fish Tray - full pot 12 W x 13-3/8 D	\$362
803-0388	Clean-out Rod 26" long	\$89
823-3938	Crumb Scoop 1-1/4 W x 6-1/2 D x 22-3/4 H	\$96
	Elevated Top-Off Container Kit	\$804
823-8066	Fish Plate - full pot 12" X 13-3/8" X 3/8"	\$362
803-0059	Fish Scoop 8-1/8 W x 8-1/2 D w/ 17-3/8 handle	\$103
803-0184	Fish Skimmer 6" square w/ insulated handle	\$94
803-0446	Fish Skimmer - no hooks 6" square w/ insulated handle	\$94
806-1698	Quick Disconnect Hose 1" gas line, 36" long	\$649
806-1699	Quick Disconnect Hose 1" gas line, 48" long	\$697
803-0511	Sediment tray - full pot 11-7/8 x 15-1/4 x 6-1/2	\$474
823-8224	Splash Shield, Side 19-1/2 W x 11-3/4 H	\$121

PART #	DESCRIPTION	PRICE
SPECIAL OIL OPTIONS		
	SEMI-SOLID / SOLID SHORTENING*	\$2,506
	FRONT OIL DISCHARGE (Precludes bulk rear oil discharge)	SPECIFY WHEN ORDERED
	OIL QUALITY SENSOR* CALL CUSTOMER SERVICE BEFORE ORDERING	\$2,471
SPREADERS - ADD TO PRICE OF FRYER BATTERY		
	SPREADER CABINET Call Customer Service for availability and placement.	\$1,128
FILTERING ACCESSORIES		
803-0002	Filter Powder (80, 1oz. Packs)	\$108
803-0445	Filter Paper (16-1/2 x 25-1/2); Box of 100 sheets	\$128

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.	

*Must be requested at time of order.

*Oil Management Package included at no extra charge.

Includes:

-Set-up for bulk oil

NOTES:

- 5 ft. grounded cordset 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.**

HIGH-PRODUCTION OIL-CONSERVING FILTERQUICK 60 SERIES I GAS TUBE FRYERS

FQ60 FRYERS WITH FILTRATION WITH STAINLESS STEEL FRYPOT, DOOR AND CABINET SIDES					
MODEL NUMBER	FQ4000	OIL CAPACITY - LBS	COOK AREA W" X L" X D"	BTU/HR INPUT	SHIPPING WEIGHT - LBS
1FQG60T	\$29,199	63	18 x 14 x 3-3/4	119,000	255
2FQG60T	\$45,899	63	18 x 14 x 3-3/4	119,000	390
3FQG60T	\$62,599	(2) 63	(2) 18 x 14 x 3-3/4	(2) 119,000	645

* Standard with FQ4000 easyTouch Controller.

STANDARD ACCESSORIES	
Electronic Ignition Twin Baskets Rack-type Basket Supports Basket Hangers	Filter models have: Drain Safety Switch Filter Starter Kit Casters 8GPM 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 \$1,712
	Rear \$1,163
Bulk oil (dispose and fresh fill) on batteries with built-in filtration	\$2,150

* Requires field service installation

SPREADERS - ADD TO PRICE OF FRYER(S)	
SPREADER CABINET Call Customer Service for availability and placement.	\$1,826

FILTERING ACCESSORIES	
Filter Powder (80, 1oz. Packs) Part No. 8030002	\$108
Filter Paper (22 x 34) Box of 100 sheets Part No. 803-0289	\$233
Filter Screen (high sediment) 8-1/4 W x 14 D Part No. 8239116 2 required	\$321/each

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.

FRYER ACCESSORIES		
Description	Part #	Price
Basket, twin size 5-7/8 x 12-5/8 x 6-5/8	803-0271	\$175
Basket, chicken 17-3/4 x 12-1/4 x 11	803-0436	\$496
Basket, dual 8 x 12-5/8 x 7	803-0437	\$178
Basket, full size 17-1/2 x 12-7/8 x 6-1/8	803-0435	\$271
Basket, quad 4-1/2 x 13-1/4 x 6	803-0357	\$171
Basket Support Rack Full pot, 1FQG60 - 13-5/8 W x 18 D	803-0380	\$119
Brush, L-shaped Tampico 21" L x 2" Diameter	803-0429	\$70
Clean-out Rod 27" long	803-0197	\$89
Cover, stainless steel - full pot, 1FQG60 - 21-3/8 W x 19-1/2 D	108-1872	\$257
Fish Plate - full pot 1FQG60 - 18 W x 13-5/8 D	220-8966	\$370
Fish Scoop 8-1/8 W x 8-1/2 D w/ 17-3/8 handle	803-0059	\$103
Fish Skimmer 6" square w/ insulated handle	803-0184	\$94
Foam Deck Basket Banger*	260-0623	\$132/frypot
Quick Disconnect Hose 1" gas line, 36" long	806-1698	\$649
Quick Disconnect Hose 1" gas line, 48" long	806-1699	\$697
Quick Disconnect Hose 3/4" gas line, 36" long	806-1701	\$528
Quick Disconnect Hose - 3/4" gas line, 48" long	806-1700	\$575
Sediment Tray 17-3/4 x 13-5/8 x 11	108-6187	\$531
Splash Shield 21-3/8D x 7-7/8 H	823-7619	\$264
Top Connecting Strip 2 W x 21-3/8 D	210-2681	\$149

HIGH-PRODUCTION OIL-CONSERVING 1814 GAS TUBE FRYERS

1814 FRYERS WITHOUT FILTRATION WITH STAINLESS STEEL FRYPOT, DOOR AND CABINET SIDES

MODEL NUMBER	DIGITAL TIMER CONTROLLER**	CM3.5 CONTROLLER	SMART4U LANE CONTROLLER	OIL CAPACITY - LBS	COOK AREA W" X L" X D"	BTU/HR INPUT	SHIPPING WEIGHT - LBS
11814G	\$11,349	\$12,549	\$13,249	63	18 x 14 x 3-3/4	119,000	255

1814 FRYERS WITHOUT FILTRATION WITH STAINLESS STEEL FRYPOT, DOOR AND CABINET SIDES

MODEL NUMBER	DIGITAL TIMER CONTROLLER**	CM3.5 CONTROLLER	SMART4U LANE CONTROLLER	OIL CAPACITY - LBS	COOK AREA W" X L" X D"	BTU/HR INPUT	SHIPPING WEIGHT - LBS
11814GF	\$23,299	\$24,499	\$25,199	63	18 x 14 x 3-3/4	119,000	390
21814GF	\$35,799	\$38,199	\$39,599	(2) 63	(2) 18 x 14 x 3-3/4	(2) 119,000	645
31814GF	\$48,299	\$51,899	\$53,999	(3) 63	(3) 18 x 14 x 3-3/4	(3) 119,000	900

* Standard with SMART4U Lane controller. 3010 controller can be substituted for Lane controller at no cost.

STANDARD ACCESSORIES

Electronic Ignition Twin Baskets Rack-type Basket Supports Basket Hangers Legs (non-filter models)	Filter models have: Drain Safety Switch Filter Starter Kit Casters 8GPM Pump
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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 \$1,712
	Rear \$1,163
Bulk oil (dispose and fresh fill) on batteries with built-in filtration	\$2,150

* Requires field service installation

SPREADERS - ADD TO PRICE OF FRYER(S)

SPREADER CABINET Call Customer Service for availability and placement.	\$1,826
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FILTERING ACCESSORIES

Filter Powder (80, 1oz. Packs) Part No. 8030002	\$108
Filter Paper (22 x 34) Box of 100 sheets Part No. 803-0289	\$233
Filter Screen (high sediment) 8-1/4 W x 14 D Part No. 8239116 2 required	\$321/each

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.

FRYER ACCESSORIES

Description	Part #	Price
Basket, twin size 5-7/8 x 12-5/8 x 6-5/8	803-0271	\$175
Basket, chicken 17-3/4 x 12-1/4 x 11	803-0436	\$496
Basket, dual 8 x 12-5/8 x 7	803-0437	\$178
Basket, full size 17-1/2 x 12-7/8 x 6-1/8	803-0435	\$271
Basket, quad 4-1/2 x 13-1/4 x 6	803-0357	\$171
Basket Support Rack Full pot, 1814 - 13-5/8 W x 18 D	803-0380	\$119
Basket Support Rack Full pot, HD50 - 13-1/2 W x 13-1/4 D	803-0273	\$98
Brush, L-shaped Tampico 21" L x 2" Diameter	803-0429	\$70
Clean-out Rod 27" long	803-0197	\$89
Cover, stainless steel - full pot, 11814 - 21-3/8 W x 19-1/2 D	108-1872	\$257
Fish Plate - full pot 11814 - 18 W x 13-5/8 D	220-8966	\$370
Fish Scoop 8-1/8 W x 8-1/2 D w/ 17-3/8 handle	803-0059	\$103
Fish Skimmer 6" square w/ insulated handle	803-0184	\$94
Foam Deck Basket Banger*	260-0623	\$132/frypot
Quick Disconnect Hose 1" gas line, 36" long	806-1698	\$649
Quick Disconnect Hose 1" gas line, 48" long	806-1699	\$697
Quick Disconnect Hose 3/4" gas line, 36" long	806-1701	\$528
Quick Disconnect Hose - 3/4" gas line, 48" long	806-1700	\$575
Sediment Tray 17-3/4 x 13-5/8 x 11	108-6187	\$531
Splash Shield 21-3/8 D x 7-7/8 H	823-7619	\$264
Top Connecting Strip 2 W x 21-3/8 D	210-2681	\$149

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.**

OIL-CONSERVING OCF30 GAS FRYERS

OCF30 FRYERS WITH FILTRATION, MANUAL TOP-OFF STAINLESS STEEL FRYPOT, DOOR AND SIDES					
MODEL NUMBER	SMART4U 3000 CONTROLLER*	OIL CAPACITY LBS	COOK AREA W" X L" X D"	BTU/HR INPUT	SHIPPING WEIGHT LBS
FPGL130C FULL POT	\$23,099	30	13 x 14 x 3-3/4	70,000	265

OCF30 FRYER BATTERIES WITH FILTRATION, AUTO TOP-OFF STAINLESS STEEL FRYPOTS, DOORS AND CABINET					
MODEL NUMBER	SMART4U 3000 CONTROLLER*	OIL CAPACITY LBS	COOK AREA W" X D" X H"	BTU/HR INPUT	SHIPPING WEIGHT LBS
FPGL230CA FULL POT	\$40,199	(2) 30	(2) 13 x 14 x 3-3/4	(2) 70,000	544
FPGL330CA FULL POT	\$54,199	(3) 30	(3) 13 x 14 x 3-3/4	(3) 70,000	723

* Standard with SMART4U 3000 controller.
Can substitute 3010 controller for no additional cost.

NOTES:

- Split frypots - Add \$2,500 for each split frypot.
- Basket Lifts - Add \$2,500 for each full frypot.
- Casters included in pricing.
- Tandem basket lifts - Add \$80 each frypot (full or split).

FRYER ACCESSORIES			
Basket, full size 12-3/8 x 12-7/8 x 5-1/4 Part No. 803-0099 (can't be used w/ basket lifts)	\$262	Crumb Scoop 1-1/4 W x 6-1/2 D x 22-3/4 H Part No. 823-3938	\$96
Basket, triplet 4-1/4 x 13-1/4 x 5-1/2 Part No. 803-0438	\$171	Fish Plate 12" X 13-3/8" X 3/8" Part No. 823-8066	\$362
Basket, twin size 5-7/8 x 12-5/8 x 6-5/8 Part No. 803-0271	\$175	Fish Scoop 8-1/8 W x 8-1/2 D w/ 17-3/8 handle Part No. 803-0059	\$103
Basket Support Rack - full pot 11-7/8 W x 13-1/2 D Part No. 803-0375	\$100	Fish Skimmer 6" square w/ insulated handle Part No. 803-0184	\$94
Brush, L-shaped Tampico 21" L x 2" Diameter Part No. 803-0429	\$70	Foam Deck Basket Banger*	\$204
Chicken/Fish Tray - full pot 12 W x 13-3/8 D Part No. 823-8859	\$362	Quick Disconnect Hose 1" gas line, 36" long Part No. 806-1698	\$649
Splash Shield 19-1/2 W x 11-3/4 H Part No. 823-8224	\$121	Quick Disconnect Hose 1" gas line, 48" long Part No. 806-1699	\$697
Cover, stainless steel - full pot 14-5/8 W x 21 D Part No. 823-8897	\$237	Sediment tray - full pot 11-7/8 x 13-3/8 x 6-1/2 Part No. 803-0511	\$474
Clean-out Rod 27" long Part No. 803-0197	\$89		

STANDARD ACCESSORIES	
Built-in Filtration with ATO Casters Rack-type Basket Support ATO (except FPGL130C)	Basket Hanger Twin Baskets Filter Starter Kit Jug in Box (JIB) Holder

SPECIAL OIL OPTIONS	
BULK OIL (REAR ONLY) (NOT AVAILABLE FOR FPGL130C)	\$2,150
SEMI-SOLID / SOLID SHORTENING*	\$2,506

SPREADERS - ADD TO PRICE OF FRYER (\$)	
SPREADER CABINET Call Customer Service for availability and placement.	\$1,128

FILTERING ACCESSORIES	
Filter Powder (80, 1oz. Packs) Part No. 803-0002	\$108
Filter Paper (19-1/2 x 27-1/2); Box of 100 sheets Part No. 803-0445	\$128

* Must be requested at time of fryer order.

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.

*If ordered after fryer purchase, requires changing top connecting strip(s).

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.**

ESG35T VALUE GAS FRYER

ESG35T FRYERS WITHOUT FILTRATION, WITH STAINLESS STEEL FRYPOT, DOOR AND SIDES.					
MODEL NUMBER	MILLIVOLT CONTROLLER	OIL CAPACITY LBS	COOK AREA W" X L" X D"	BTU/HR INPUT	SHIPPING WEIGHT LBS
ESG35T	\$2,749	35	14 x 13-3/4 x 4-1/5	70,000	165

FRYER ACCESSORIES			
Basket, twin size 5-7/8 x 12-5/8 x 6-5/8 Part No. 803-0271	\$175	CASTERS - set of four	\$305
Basket Support Rack 13-1/2" W x 11-1/4" D Part No. 803-0442	\$94	Clean-out Rod 26" long Part No. 803-0197	\$89
Brush, L-shaped Tampico 21" L x 2" Diameter Part No. 803-0429	\$70	Cover, frypot 13-1/2 W x 21-3/8 D Part No. 1061637SP	\$257
Brush, L-shaped Teflon 26-3/4" L x 1" Diameter Part No. 803-0278	\$84		

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

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

NOTES:

• 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.**

LOW FLUE TEMPERATURE GAS FRYERS

LHD65 FRYERS WITHOUT FILTRATION, WITH STAINLESS STEEL FRYPOT, DOOR AND CABINET SIDES						
MODEL NUMBER	THERMATRON CONTROLLER	SMART4U 3000 CONTROLLER*	OIL CAPACITY LBS.	COOK AREA W" X L" X D"	BTU/HR INPUT	SHIPPING WEIGHT LBS
LHD165	\$13,199	\$15,699	100 lbs	18 x 18 x 5-3/4	105,000	260

LHD65 FRYER BATTERIES WITH FILTRATION, STAINLESS STEEL FRYPOTS, DOORS AND CABINET SIDES						
MODEL NUMBER	THERMATRON CONTROLLER	SMART4U 3000 CONTROLLER*	OIL CAPACITY LBS.	COOK AREA W" X L" X D"	BTU/HR INPUT	SHIPPING WEIGHT LBS
FPLHD265	\$46,899	\$51,299	(2) 100 lbs	(2) 18 x 18 x 5-3/4	(2) 105,000	750
FPLHD365	\$58,599	\$65,199	(3) 100 lbs	(3) 18 x 18 x 5-3/4	(3) 105,000	1,100

*Standard with SMART4U 3000 controller.

NOTES:

- Filter price included.
- Price includes casters.

FRYER ACCESSORIES			
Basket, dual size Part No. 803-0304	\$182	Flue Deflector 20 W x 9-1/2 H Part No. 823-5801	\$121
Basket, triplet size Part No. 803-0427	\$197	L-Basket Support Rack 17-5/8 W x 17-5/8 D Part No. 810-3066	\$216
Basket, full size 17-1/2 W x 16-3/4 D x 5-7/8 H Part No. 803-0148	\$278	Quick Disconnect Hose 1" gas line, 36" long Part No. 806-1698	\$649
Basket Hanger 20 W x 7 H Part No. 823-5859	\$115	Quick Disconnect Hose 1" gas line, 48" long Part No. 806-1699	\$697
Basket Support Rack 11-3/8 W x 17-5/8 D Part No. 810-2235	\$180	Quick Disconnect Hose 3/4" gas line, 36" long Part No. 806-1701	\$528
Basket Support Rack, fine mesh 17 W x 17 D Part No. 803-0149	\$171	Quick Disconnect Hose - 3/4" gas line, 48" long Part No. 806-1700	\$575
Brush, L-shaped Tampico 21" L x 2" Diameter Part No. 803-0429	\$70	Sediment Tray Part No. 106-2631	\$575
Brush, L-shaped Teflon 26-3/4" L x 1" Diameter Part No. 803-0278	\$84	Splash Shield Part No. 823-5789	\$203
CASTERS - set of four	\$305	Frypot cover Part No. 1062897	\$331

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.

GAS MANIFOLD REQUIREMENTS		
1" rear gas manifold (per fryer)	WITH FILTER: with shut-off valve	\$88
	without shut-off valve	Standard

STANDARD ACCESSORIES	
3000 Controller Electronic Ignition 11" Plate Shelf with Marine Edge Basket Hangers	Filter models have: Casters Filter Starter Kit 8 GPM Pump Drain Safety Switch

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 \$1,712
	Rear \$1,163

FILTERING ACCESSORIES			
Filter Powder (80, 1oz. Packs) Part No. 803-0002	\$108	Sediment Scoop Part No. 823-3696	\$54
Filter Screen (high sediment) 10-3/4 x 14 Part No. 823-9068 Set of 2 required	\$321/each	80/100 Series Fryer, 100 UFF** Filter Paper 26 x 34 Box of 100 sheets Part No. 803-0303	\$233
Gloves, black safety Part No. 803-0293	\$54		

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: FPLHD265 – one standard frying package and one bone-in chicken package.	

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"

HIGH EFFICIENCY DECATHLON (HD) GAS FRYERS

HD FRYERS WITHOUT FILTRATION, WITH STAINLESS STEEL FRYPOT, DOOR AND CABINET SIDES						
MODEL NUMBER	THERMATRON CONTROLLER*	CM 3.5 CONTROLLER	OIL CAPACITY LBS	COOK AREA W" X L" X D"	BTU/HR INPUT	SHIPPING WEIGHT LBS
HD150G	\$10,499	\$12,399	50	14 x 14 x 3-1/2	100,000	180
HD160G	\$11,999	\$13,799	80	18 x 18 x 3-3/4	125,000	255

*Standard with Thermatron controller.

HD50 FRYERS WITH FILTRATION, STAINLESS STEEL FRYPOT(S), DOOR(S) AND CABINET SIDES						
MODEL NUMBER	THERMATRON CONTROLLER*	CM 3.5 CONTROLLER	OIL CAPACITY LBS	COOK AREA W" X L" X D"	BTU/HR INPUT/FRYPOT	SHIPPING WEIGHT LBS
CFHD150G	\$24,599	\$26,449	(1) 50	14 x 14 x 3-1/2	100,000	354
SCFHD250G	\$33,599	\$37,299	(2) 50	(2) 14 x 14 x 3-1/2	(2) 100,000	575
SCFHD350G	\$44,999	\$50,549	(3) 50	(3) 14 x 14 x 3-1/2	(3) 100,000	800
SCFHD450G	\$56,399	\$63,799	(4) 50	(4) 14 x 14 x 3-1/2	(4) 100,000	1,130

*Standard with Thermatron controller.

NOTES:

- Filter price included.
- Filter price includes casters.
- Add \$2,500/frypot for basket lifts (not available with Thermatron controller.)
- 4 GPM pump standard.

HD60 FRYER BATTERIES WITH FILTRATION, STAINLESS STEEL FRYPOT(S), DOOR(AND CABINET SIDES						
MODEL NUMBER	THERMATRON CONTROLLER	CM 3.5 CONTROLLER	OIL CAPACITY LBS/FRYPOT	COOK AREA W" X L" X D"	BTU/HR INPUT/FRYPOT	SHIPPING WEIGHT LBS
CFHD160G	\$25,399	\$27,199	(1) 80	(1) 18 x 18 x 3-3/4	(1) 125,000	354
SCFHD260G	\$37,599	\$41,199	(2) 80	(2) 18 x 18 x 3-3/4	(2) 125,000	677
SCFHD360G	\$49,799	\$55,199	(3) 80	(3) 18 x 18 x 3-3/4	(3) 125,000	1,083
SCFHD460G	\$61,999	\$69,199	(4) 80	(4) 18 x 18 x 3-3/4	(4) 125,000	1,403

*Standard with Thermatron controller.

NOTES:

- Filter price included.
- Filter price includes casters.
- Add \$2,500/frypot for basket lifts (not available with Thermatron controller.)
- 8 GPM pump standard.

FILTERING ACCESSORIES			
Gloves, black safety Part No. 803-0293	\$54	Filter Powder (80, 1oz. Packs) Part No. 803-0002	\$108
Sediment Scoop Part No. 823-3696	\$54	60 Fryer, SUFF* equipped, 33-1/4 x 17, Box of 100 sheets Part No. 803-0345	\$233
Filter Screen (high sediment) 10-3/4 x 14 Part No. 8239068 Set of 2 required N/A on single filter.	\$321/each	50/60 Fryer, UFF** Filter Paper; 22 x 34 Box of 100 sheets Part No. 803-0289	\$233

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

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

EXTERNAL OIL DISCHARGE	
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 \$1,712
	Rear \$1,163

SPREADERS - ADD TO PRICE OF FRYER(S)	
HD50G -- 15MC	\$1,128
HD60G -- 20MC	\$1,826

NOTE:

- Call Customer Service for availability and placement.

STANDARD ACCESSORIES	
Electronic Ignition Automatic Melt Cycle Boil-out Temperature Control Legs (non-filter models)	Rack-type Basket Support Basket Hanger Twin Baskets Drain Safety Switch Casters (filter models)

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.**

HIGH EFFICIENCY DECATHLON (HD) GAS FRYERS (CONTINUED)

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

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

FRYER ACCESSORIES				
Basket, full size - HD50G 12-3/8 x 12-7/8 x 5-1/4 Part No. 803-0099	\$262	Cover, frypot with basket lift - HD60G 18 W x 22-5/8 D Part No. 106-2773	\$327	
Basket, full size - HD60G 17-1/2 x 16-3/4 x 6 Part No. 803-0017	\$278	Fish Scoop 8-1/8 W x 8-1/2 D w/ 17-3/8 handle Part No. 803-0059	\$103	
Basket, triplet size - HD50G 4-1/2 x 13-1/4 x 6 Part No. 803-0357	\$171	Fish Skimmer 6" square w/ insulated handle Part No. 803-0184	\$94	
Basket, triplet size - HD60G 5-5/8 x 15-7/8 x 7-1/4 Part No. 803-0427	\$197	Foam Deck Basket Banger - HD50G*	\$132/frypot	
Basket, twin size - HD50G 5-7/8 x 12-5/8 x 6-5/8 Part No. 803-0271	\$175	Foam Deck Basket Banger - HD60G*	\$132/frypot	
Basket, twin size - HD60G 8-3/4 x 16-3/4 x 6 Part No. 803-0304	\$182	Legs - 6" H, set of four (non-filter models only)	\$305	
Basket, chicken - HD60G 16-7/8 x 17 x 14 Part No. 810-2384	\$526	Quick Disconnect Hose 1" gas line, 36" long Part No. 806-1698	\$649	
Basket Support Rack - HD50G 13-1/2 W x 13-1/4 D Part No. 803-0273	\$98	Quick Disconnect Hose 1" gas line, 48" long Part No. 806-1699	\$697	
Basket Support Rack - HD60G 17-3/8 W x 17-5/8 D Part No. 810-2235	\$180	Quick Disconnect Hose 3/4" gas line, 36" long Part No. 806-1701	\$528	
Basket Support Rack, fine mesh - HD50G 13-1/2 W x 13-1/4 D Part No. 803-0277	\$94	Quick Disconnect Hose - 3/4" gas line, 48" long Part No. 806-1700	\$575	
Basket Support Rack, fine mesh - HD60G 17 W x 17 D Part No. 803-0149	\$171	Sediment Tray - HD50G 13-1/2 W x 13-3/4 D Part No. 106-4136	\$487	
Brush, L-shaped Tampico 21" L x 2" Diameter Part No. 803-0429	\$70	Sediment Tray - HD60G 17-1/4 W x 17-3/4 D Part No. 106-2631	\$575	
Brush, L-shaped Teflon 26-3/4" L x 1" Diameter Part No. 803-0278	\$84	Shelf, Front Work 10" without marine edge- must be requested with fryer order HD150G, HD250G, HD350G, HD450G, HD550G, HD160G, HD260G, HD360G, HD460G, HD560G	\$602 per frypot	
Chicken/Fish Tray - HD50G Part No. 220-8963	\$362	Shelf, Front Work 6" with marine edge- must be requested with fryer order HD160G, HD260G	\$702 per frypot	
Chicken/Fish Tray - HD60G 16-1/2 x 16-1/2 x 11 Part No. 823-3947	\$377	Splash Shield - HD50G 21-1/2 D x 13 H Part No. 823-3225	\$119	
Clean-out rod 27" long Part No. 803-0197	\$89	Splash Shield - HD60G Part No. 823-5744	\$139	
Cover, frypot w/o basket lift - HD50G 13-1/2 W x 21-3/8 D Part No. 106-1637	\$257	Top Connecting Strip - HD50G 2 W x 21-3/8 D Part No. 210-2681	\$149	
Cover, frypot w/o basket lift - HD60G 23-3/8 W x 19-3/4 D Part No. 106-1479	\$327	Top Connecting Strip - HD60G 2 W x 23-5/8 D Part No. 210-5086	\$175	
Cover, frypot with basket lift - HD50G 14-1/4 W x 20-1/2 D Part No. 106-2734	\$257	8 GPM Pump Option - HD50	\$437	

*If ordered after fryer purchase, requires changing top connecting strip(s).

HIGH EFFICIENCY H55 GAS FRYERS

H55 FRYER WITHOUT FILTRATION, WITH STAINLESS STEEL FRYPOT, DOOR AND CABINET						
MODEL NUMBER	DIGITAL TIMER CONTROLLER	CM 3.5 CONTROLLER	OIL CAPACITY LBS	COOK AREA W" X L" X D"	BTU/HR INPUT	SHIPPING WEIGHT LBS
PH155 FULL POT	\$8,249	\$8,249	50	14 x 15 x 4-1/2	80,000	202

*Standard with CM3.5 controller.

H55 FRYER BATTERIES WITH FILTRATION, STAINLESS STEEL FRYPOTS, DOORS AND CABINET						
MODEL NUMBER	DIGITAL TIMER CONTROLLER	CM 3.5 CONTROLLER	OIL CAPACITY LBS	COOK AREA W" X L" X D"	BTU/HR INPUT/FRYPOT	SHIPPING WEIGHT LBS
FPH155 FULL POT	\$21,299	\$21,299	(1) 50	(1) 14 x 15 x 4-1/2	(1) 80,000	306
FPPH255 FULL POT	\$32,649	\$32,649	(2) 50	(2) 14 x 15 x 4-1/2	(2) 80,000	492
FPPH355 FULL POT	\$44,749	\$44,749	(3) 50	(3) 14 x 15 x 4-1/2	(3) 80,000	671
FPPH455 FULL POT	\$58,499	\$58,499	(4) 50	(4) 14 x 15 x 4-1/2	(4) 80,000	881

*Standard with CM3.5 controller.

NOTES:

- Filter price included.
- Price includes casters.
- Add \$1,250 for each split frypot
- Add \$2,500/frypot for basket lifts (not available with digital controller).
- Standard supplies for all filter systems consist of sample packages of filter powder and paper, one filter brush and one clean-out rod.
- Tandem basket lifts - Add \$80 each frypot (full or split).

STANDARD ACCESSORIES	
Electronic Ignition Automatic Melt Cycle Boil-out Temperature Control Legs (non-filter models)	Rack-type Basket Support Basket Hanger Twin Baskets Casters (filter models only)

HIGH EFFICIENCY H55 GAS FRYERS

FRYER ACCESSORIES			
Basket, full size 12-3/8 x 12-7/8 x 5-1/4 Part No. 803-0099 (can't be used w/ basket lifts)	\$262	Crumb Scoop - full pot 1-3/4 W x 6-1/2 D x 22-3/4 Long Part No. 823-3660	\$96
Basket, triplet size 4-1/2 x 13-1/4 x 6 Part No. 803-0357	\$171	Crumb Scoop - split pot 1-1/4 W x 6-1/2 D x 22-3/4 Long Part No. 823-3938	\$96
Basket, twin size 5-7/8 x 12-5/8 x 6-5/8 Part No. 803-0271	\$175	Fish Scoop 8-1/8 W x 8-1/2 D w/ 17-3/8 handle Part No. 803-0059	\$103
Basket Support Rack - full pot 12-1/2 W x 13-3/4 D Part No. 803-0132	\$100	Fish Skimmer 6" square w/ insulated handle Part No. 803-0184	\$94
Basket Support Rack - split pot 6" W x 14 D Part No. 803-0133	\$89	Flue Deflector 12-1/2 W x 6-7/8 H Part No. 910-3557	\$108
Basket Support Screen - full Pot 12-1/2 W x 13-3/4 D Part No. 803-0136	\$139	Foam Deck Basket Banger**	\$204/frypot
Brush, L-shaped Tampico 21" L x 2" Diameter Part No. 803-0429	\$70	Legs - 8-1/2" H, set of four (non-filter models only)	\$305
CASTERS - set of four	\$305	Quick Disconnect Hose 1" gas line, 36" long Part No. 806-1698	\$649
Chicken/Fish Tray - full pot 12-3/8 W x 14 D Part No. 823-0619 (Not available for split pot)	\$370	Quick Disconnect Hose 1" gas line, 48" long Part No. 806-1699	\$697
Clean-out Rod 27" long Part No. 803-0197	\$89	Quick Disconnect Hose 3/4" gas line, 36" long Part No. 806-1701	\$528
Cover, stainless steel - full pot 15-1/4 W x 20-1/4 D Part No. 823-9426	\$237	Quick Disconnect Hose 3/4" gas line, 48" long Part No. 806-1700	\$575
Cover, stainless steel - full pot, Basket Lifts 14-5/8 W x 19-3/8 D Part No. 823-9414	\$241	Sediment Tray - full pot 12-1/2 x 14 x 6-1/2 Part No. 803-0103	\$474
Top Connecting Strip Part No. 210-9291	\$149	Sediment Tray - split pot 5-7/8 x 14 x 6-1/2 Part No. (L) 803-0107 Part No. (R) 803-0108	\$362
		Splash Shield 20 D x 6-1/4 H Part No. 823-6559	\$121

*If ordered after fryer purchase, requires changing top connecting strip(s).

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.**

SPREADERS - ADD TO PRICE OF FRYERS	
SPREADER CABINET Call Customer Service for availability and placement.	\$1,128

FILTERING ACCESSORIES	
Filter Powder (80, 1oz. Packs) Part No. 803-0002	\$108
Filter Paper (19-1/2 x 27-1/2) Box of 100 sheets Part No. 803-0170	\$128

* Must be requested at time of fryer order.

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.

EXTERNAL OIL DISCHARGE	
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 \$1,712 Rear \$1,163



PERFORMANCE MJ40 GAS FRYERS

MJ40 FRYER WITHOUT FILTRATION, WITH STAINLESS STEEL FRYPOT, DOOR AND CABINET					
MODEL NUMBER	MILLIVOLT CONTROLLER*	OIL CAPACITY LBS	COOK AREA W" X L" X D"	BTU/HR INPUT	SHIPPING WEIGHT LBS
MJ140	\$5,449	40	12 x 15 x 4-1/4	110,000	185
MJ240	\$13,649	(2) 40	(2) 12 x 15 x 4-1/4	(2) 110,000	370

*Standard with Millivolt controller.

MJ40 FRYER BATTERIES WITH FILTRATION, STAINLESS STEEL FRYPOTS, DOORS AND CABINET					
MODEL NUMBER	MILLIVOLT CONTROLLER*	OIL CAPACITY LBS	COOK AREA W" X L" X D"	BTU/HR INPUT	SHIPPING WEIGHT LBS
FMJ240	\$26,199	(2) 40	(2) 12 x 15 x 4-1/4	(2) 110,000	525

*Standard with Millivolt controller .

NOTES:

- Filter price included.
- Price includes casters.

NOTES:

- Standard supplies for all built-in filter systems consist of sample packages of filter powder and paper, one filter brush and one clean-out rod.
- Split pots not available.

FRYER ACCESSORIES			
Basket, full size 11-3/4 x 14 x 4-5/8 Part No. 803-0015	\$262	Fish scoop 8-1/8 W x 8-1/2 D w/ 17-3/8 handle Part No. 803-0059	\$103
Basket, twin size 5-7/8 x 12-5/8 x 6-5/8 Part No. 803-0271	\$175	Fish skimmer 6" square w/ insulated handle Part No. 803-0184	\$94
Basket Support Rack - Full pot 11-1/2 W x 14-5/8 D Part No. 803-0032	\$94	Flue deflector 12-1/2 W x 6-7/8 H Part No. 910-3557	\$108
Basket Support Screen - Full Pot 11-1/2 W x 14-5/8 D Part No. 803-0037	\$124	Legs - 6" H, set of four, adjustable stainless steel	\$305
Brush, L-shaped Tampico 21" L x 2" Diameter Part No. 803-0429	\$70	Quick Disconnect Hose 1" gas line, 36" long Part No. 806-1698	\$649
Chicken/Fish Plate - Full pot 11-3/4 W x 14-3/4 H Part No. 823-3048	\$323	Quick Disconnect Hose 1" gas line, 48" long Part No. 806-1699	\$697
Clean-out Rod 27" long Part No. 803-0197	\$89	Quick Disconnect Hose 3/4" gas line, 36" long Part No. 806-1701	\$528
Cover, stainless steel - Full pot 15 W x 21-1/2 D Part No. 823-9426	\$237	Quick Disconnect Hose 3/4" gas line, 48" long Part No. 806-1700	\$575
Crumb Scoop - Full pot 1-3/4 W x 6-1/2 D x 22-3/4 long Part No. 823-3660	\$96	Sediment tray - Full pot 11-1/4 x 14-1/2 x 4-1/8 Part No. 803-0188	\$390
Top Connecting Strip 2-1/4 W x 20-1/2 D Part No. 210-9291	\$149	Splash Shield 20 D x 6-1/4 H Part No. 823-6559	\$121

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. Not available above 6,000 feet.
- **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	
Rack-type Basket Support Basket Hanger Covers EZSpark Ignitor	Flue Deflector Full set of Legs & Casters (non-filter models) Casters on all filter models Twin Baskets

FILTERING ACCESSORIES	
Filter Powder (80, 1oz. Packs) Part No. 803-0002	\$108
Filter Paper (19-1/2 x 27-1/2) Box of 100 sheets Part No. 803-0170	\$128

SPREADERS - ADD TO PRICE OF FRYER(S)	
SPREADER CABINET Call Customer Service for availability and placement.	\$1,128
Center Spreader -- ADD	\$1,826

* Must be requested at time of fryer order.

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.



PERFORMANCE MJ50 GAS FRYERS

MJ50 FRYER WITHOUT FILTRATION, WITH STAINLESS STEEL FRYPOT, DOOR AND CABINET					
MODEL NUMBER	MILLIVOLT CONTROLLER*	OIL CAPACITY LBS	COOK AREA W" X L" X D"	BTU/HR INPUT	SHIPPING WEIGHT LBS
MJ150	\$6,349	50	14 x 15 x 5	122,000	202
MJ250	\$14,849	(2) 50	(2) 14 x 15 x 5	(2) 122,000	404
MJ350	\$23,349	(3) 50	(3) 14 x 15 x 5	(3) 122,000	606

*Standard with Millivolt controller.

MJ50 FRYER BATTERIES WITH FILTRATION, STAINLESS STEEL FRYPOTS, DOORS AND CABINET							
MODEL NUMBER	MILLIVOLT CONTROLLER*	DIGITAL CONTROLLER**	CM3.5 CONTROLLER	OIL CAPACITY LBS	COOK AREA W" X L" X D"	BTU/HR INPUT	SHIPPING WEIGHT LBS
FMJ250	\$28,849	\$32,649	\$32,649	(2) 50	(2) 14 x 15 x 5	(2) 122,000	525
FMJ350	\$39,049	\$44,749	\$44,749	(3) 50	(3) 14 x 15 x 5	(3) 122,000	658

*Standard with Millivolt controller.

NOTES:

- Filter price included.
- Price includes casters.

NOTES:

- Filter located under left two cabinets only.
- Standard supplies for all built-in filter systems consist of sample packages of filter powder and paper, one filter brush and one clean-out rod.

FRYER ACCESSORIES			
Basket, full size 12-3/8 x 12-7/8 x 5-1/4 Part No. 803-0099 (can't be used w/ basket lifts)	\$262	Crumb Scoop - Full pot 1-3/4 W x 6-1/2 D x 22-3/4 long Part No. 823-3660	\$96
Basket, triplet size 4-1/2 x 13-1/4 x 6 Part No. 803-0357	\$171	Fish scoop 8-1/8 W x 8-1/2 D w/ 17-3/8 handle Part No. 803-0059	\$103
Basket, twin size 5-7/8 x 12-5/8 x 6-5/8 Part No. 803-0271	\$175	Fish skimmer 6" square w/ insulated handle Part No. 803-0184	\$94
Basket Support Rack - Full pot 12-1/2 W x 13-3/4 D Part No. 803-0132	\$100	Flue deflector 12-1/2 W x 6-7/8 H Part No. 910-3557	\$108
Basket Support Screen - Full Pot 12-1/2 W x 13-3/4 D Part No. 803-0136	\$139	Legs - 6" H, set of four, adjustable stainless steel	\$305
Brush, L-shaped Tampico 21" L x 2" Diameter Part No. 803-0429	\$70	Quick Disconnect Hose 1" gas line, 36" long Part No. 806-1698	\$649
Chicken/Fish Tray - Full pot 12-3/8 W x 14 D Part No. 823-0619 (Not available for split pot)	\$370	Quick Disconnect Hose 1" gas line, 48" long Part No. 806-1699	\$697
Clean-out Rod 27" long Part No. 803-0197	\$89	Quick Disconnect Hose 3/4" gas line, 36" long Part No. 806-1701	\$528
Cover, stainless steel - Full pot 15 W x 21-1/2 D Part No. 823-9426	\$237	Quick Disconnect Hose 3/4" gas line, 48" long Part No. 806-1700	\$575
Cover, stainless steel - Full pot, Basket Lifts 14-5/8 W x 19-3/8 D Part No. 823-9414	\$241	Sediment tray - Full pot 12-1/2 x 14 x 6-1/2 Part No. 803-0103	\$474
Top Connecting Strip 2-1/4 W x 20-1/2 D Part No. 2109291	\$149	Splash Shield 20 D x 6-1/4 H Part No. 823-6559	\$121

*If ordered after fryer purchase, requires changing top connecting strip(s).

STANDARD ACCESSORIES	
Rack-type Basket Support Basket Hanger Covers EZSpark Ignitor	Flue Deflector Full set of Legs and Casters (MJ150) Casters on all batteries Twin Baskets

FILTERING ACCESSORIES	
Filter Powder (80, 1oz. Packs) Part No. 8030002	\$108
Filter Paper (19-1/2 x 27-1/2) Box of 100 sheets Part No. 8030170	\$128

SPREADERS - ADD TO PRICE OF FRYER BATTERY	
SPREADER CABINET Call Customer Service for availability and placement.	\$1,128
Center Spreader -- ADD	\$1,826

* Must be requested at time of fryer order..

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. Not available above 6,000 feet.
- **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.**

PERFORMANCE MJCF GAS FRYERS

MJCF FRYER WITHOUT FILTRATION, WITH STAINLESS STEEL FRYPOT, DOOR AND CABINET					
MODEL NUMBER	MILLIVOLT CONTROLLER*	OIL CAPACITY LBS	COOK AREA W" X L" X D"	BTU/HR INPUT	SHIPPING WEIGHT LBS
MJ1CF FULL POT	\$7,399	80	18 x 19 x 4-1/2	150,000	297

*Standard with Millivolt controller.

NOTES:

- MJCF fryer does not have basket lift option.

FRYER ACCESSORIES			
Basket, full size 17-1/2 x 16-3/4 x 6 Part No. 8030017	\$278	Fish Skimmer 6" square w/ insulated handle Part No. 8030184	\$94
Basket, triplet size 5-3/4 x 17-1/8 x 6-1/8 Part No. 8030023	\$210	Flue Deflector 14-1/2 W 8 D Part No. 9103185	\$113
Basket, twin size 8-3/4 x 16-3/4 x 6 Part No. 8030024	\$271	Legs - 6"H, set of four, adjustable nickel	\$229
Basket Support Rack - full pot 17-1/2 W x 17-1/2 D Part No. 8030137	\$110	Legs - 6" H, set of four, adjustable stainless steel	\$305
Basket Support Screen - full pot 17-1/2 W x 18-1/2 D Part No. 8030138	\$145	Quick Disconnect Hose 3/4" gas line, 36" long Part No. 8061701	\$528
Brush, L-shaped Tampico 21" L x 2" Diameter Part No. 8030429	\$70	Quick Disconnect Hose 3/4" gas line, 48" long Part No. 8061700	\$575
CASTERS - set of four	\$305	Sediment tray - full pot 17-1/2 W x 18-1/2 D x 4-3/8 H Part No. 8030187	\$500
Chicken/Fish Tray - full pot 17-7/8 W x 18-5/8 D Part No. 8230368	\$450	Splash Shield 30-3/8 D x 13-1/8 H Part No. 8235978	\$130
Clean-out Rod 27" long Part No. 8030197	\$89	Top Connecting Strip 2-1/8 W x 28-1/8 D x 1-3/4 H Part No. 9102662	\$175
Cover, stainless steel - full pot 20-3/8 W x 28 D Part No. 8239413	\$267	Fish Scoop 8-1/8 W x 8-1/2 D w/ 17-3/8 handle Part No. 8030059	\$103
Crumb Scoop - full pot 1-3/4 W x 6-1/2 D x 22-3/4 Long Part No. 8233660	\$96		

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.
- **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 (non-filter model) Rack-type Basket Support	Basket Hanger Twin Baskets

FREE-STANDING OR ADDITIONAL SPREADERS - ADD TO PRICE OF FRYER(S)	
SPREADER CABINET Call Customer Service for availability and placement.	\$1,826

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.

STANDARD GF GAS FRYERS - GF SERIES

GF FRYERS WITH STAINLESS STEEL FRYPOT AND DOOR, AND GALVANIZED SIDES					
MODEL NUMBER	MILLIVOLT CONTROLLER	OIL CAPACITY LBS	COOK AREA W" X L" X D"	BTU/HR INPUT	SHIPPING WEIGHT LBS
GF14 FULL POT	\$2,729	40	12 x 15 x 4	100,000	152
GF40 FULL POT	\$3,769	50	14 x 15 x 5	122,000	176

NOTES:

- GF14 and GF40 fryers do not have basket lift, built-in filtration, battery options or split pots.

FRYER ACCESSORIES			
Basket, full size, GF 40 5-1/4 x 12-3/8 x 12-7/8 Part No. 8030099	\$262	Clean-out Rod 27" long Part No. 8030197	\$89
Basket, full size, GF14 11-3/4 x 14 x 4-5/8 Part No. 8030015	\$262	Cover, stainless steel 15 W x 21-1/2 D Part No. 8239426	\$237
Basket, triplet size, GF40 4-1/2 x 13-1/4 x 6 Part No. 8030357	\$171	Fish scoop 8-1/8 W x 8-1/2 D w/ 17-3/8 handle Part No. 8030059	\$103
Basket, twin size 5-7/8 x 12-5/8 x 6-5/8 Part No. 8030271	\$175	Fish skimmer 6" square w/ insulated handle Part No. 8030184	\$94
Basket Support Rack GF40 12-1/2 W x 13-3/4 D Part No. 8030132	\$100	Flue deflector GF40 12-1/2 W x 6-7/8 H Part No. 9103557	\$108
Basket Support Rack - GF14 11-1/2 W x 14-5/8 D Part No. 8030032	\$94	Flue deflector GF14 Part No. 9103557	\$108
Basket Support Screen - GF40 12-1/2 W x 13-3/4 D Part No. 8030136	\$139	Quick Disconnect Hose 3/4" gas line, 36" long Part No. 8061701	\$528
Basket Support Screen - GF14 11-1/2 W x 14-5/8 D Part No. 8030037	\$124	Quick Disconnect Hose 3/4" gas line, 48" long Part No. 8061700	\$575
Brush, L-shaped Tampico 21" L x 2" Diameter Part No. 8030429	\$70	Sediment tray - GF40 12-1/2 x 14 x 6-1/2 Part No. 8030103	\$474
Chicken/Fish Plate - GF40 12-3/8 W x 14 D Part No. 8230619	\$370	Sediment tray - GF14 11-1/4 x 14-1/2 x 4-1/8 Part No. 8030188	\$390
Chicken/Fish Plate - GF14 11-3/4 W x 14-3/4 D Part No. 8233048	\$323	Top Connecting Strip 2-1/8 W x 20-5/8 D x 1-3/4 H Part No. GF14 9102285 GF40 9104617	\$149

STANDARD ACCESSORIES	
Full Set Legs and Casters included 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.

NOTES:

• 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.**

OIL-CONSERVING FILTERQUICK 30 SERIES II ELECTRIC FRYERS WITH FULLY-AUTOMATIC FILTRATION

FILTERQUICK 30 FRYER BATTERIES WITH FILTRATION, FQ4000 EASYTOUCH CONTROLLER, AUTO TOP-OFF, STAINLESS STEEL FRYPOTS, DOORS AND SIDES

MODEL NUMBER	OIL MANAGEMENT PACKAGE*	OIL CAPACITY LBS	COOK AREA W" X L" X D"	ELECTRICAL INPUT	SHIPPING WEIGHT LBS
2FQE30U FULL POT	\$35,749	(2) 30	(2) 13 x 14 x 3-3/4	14 kw	535
3FQE30U FULL POT	\$48,949	(3) 30	(3) 13 x 14 x 3-3/4	14 kw	667
4FQE30U FULL POT	\$62,149	(4) 30	(4) 13 x 14 x 3-3/4	14 kw	875

*Standard with FilterQuick FQ4000 easyTouch controller.

NOTES:

- Basket Lifts - Add \$2,500 for each frypot (full).
- 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)	\$262	Chicken/Fish Tray - full Pot 13 W x 13-1/2 D x 11 H Part No. 8238861 (Not available for split pot)	\$362
Basket, triplet 4-1/4 x 13-1/4 x 5-1/2 Part No. 8030438	\$171	Clean-out Rod 27-1/2" long Part No. 8030388	\$89
Basket, twin size 5-7/8 x 12-5/8 x 6-5/8 Part No. 8030271	\$175	Cover, stainless steel - full Pot 14-3/8 W x 19-1/2 D Part No. 8238899	\$237
Basket Support Rack - full pot 12-1/2 W x 13-3/4 H Part No. 8030132	\$100	Elevated Top-Off Container Kit	\$804
Brush, L-shaped Tampico 21" L x 2" Diameter Part No. 8030429	\$70	Fish Plate 13" x 13-1/2" x 4-1/2" Part No. 8238065	\$362
Brush, L-shaped Teflon 26-3/4" L x 1" Diameter Part No. 8030278	\$84	Fish Scoop 8-1/8 W x 8-1/2 D with 17-3/8 handle Part No. 8030059	\$103
Splash Shield, Side 19-1/2 W x 11-3/4 H Part No. 8238224	\$121	Fish Skimmer 6" square w/ insulated handle Part No. 8030184	\$94

NOTES:

- One cord is provided per full or dual split frypot on 3 phase models.
- Plug is an optional accessory on units shipping with cord, except 480V 3 phase units -- no plug is available.
- EXCEPTION:** Units shipping to Canada with a cord must have a plug as well.
- Optional plug -- (Domestic: NEMA #15-60P) -- Add \$129 for each full frypot.
- Single phase units must be field wired. No cord or plug provided. Check electrical codes for proper supply line sizing.
- Controller, filter pump and basket lifts are powered by element voltages except 480V fryers.
- All 480 volt models are provided with separate 120 volt cord and plug for filter pump, controller, and/or basket lifts.
- 480V 3 PH option -- Add \$568 per full or dual split frypot.
- No plug or cord is provided single phase fryers.
- Any questions or pricing information other than the above should be referred to **CUSTOMER SERVICE**

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

STANDARD ACCESSORIES	
FilterQuick Filtration with ATO Casters Rack-type Basket Support Bottom Splash Shield Cords Cover	Basket Hanger Twin Baskets Filter Starter Kit Oil Management Package* 8GPM Pump Jug in Box (JIB) Holder

SPECIAL OIL OPTIONS	
SEMI-SOLID/SOLID SHORTENING*	\$2,506
FRONT OIL DISCHARGE (Precludes bulk rear oil discharge)	MUST BE SPECIFIED WHEN ORDERED
OIL QUALITY SENSOR*	\$2,471 MUST CALL CUSTOMER SERVICE BEFORE ORDERING

SPREADERS - ADD TO PRICE OF FRYER BATTERY	
SPREADER CABINET Call Customer Service for availability and placement.	\$1,128

FILTERING ACCESSORIES	
Filter Powder (80, 1oz. Packs) Part No. 8030002	\$108
Filter Paper (16-1/2 x 25-1/2) Box of 100 sheets Part No. 8030445	\$128

* Must be requested at time of fryer order.

*Oil Management Package included at no extra charge.

Includes:

-Set-up for bulk oil

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**				
FQE30U	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

* 3PH / 3 wire / plus ground wire

** 1PH / 2 wire / plus ground wire

OIL-CONSERVING FILTERQUICK 60 SERIES I ELECTRIC FRYERS WITH FULLY-AUTOMATIC FILTRATION

FILTERQUICK 60 FRYER BATTERIES WITH FILTRATION, FQ4000 EASYTOUCH CONTROLLER, AUTO TOP-OFF, STAINLESS STEEL FRYPOTS, DOORS AND SIDES					
MODEL NUMBER	FQ4000	OIL CAPACITY - LBS	COOK AREA W" X L" X D"	ELECTRICAL INPUT	SHIPPING WEIGHT LBS
1FQE60U	\$29,199	(1) 60	(1) 18 x 14 x 4-1/2	(1) 17 kw	390
2FQE60U	\$45,899	(2) 60	(2) 18 x 14 x 4-1/4	(2) 17 kw	585
3FQE60U	\$62,599	(3) 60	(3) 18 x 14 x 4-1/4	(3) 17 kw	815

*Standard with FilterQuick FQ4000 easyTouch controller.

NOTES:

- Casters included in pricing.

STANDARD ACCESSORIES	
Rack-type Basket Support Basket Hangers Twin Baskets 8GPM Pump	Filter models have: Filter Starter Kit Drain Safety Switch Casters

FRYER ACCESSORIES			
Basket, twin size 5-7/8 x 12-5/8 x 6-5/8 Part No. 8030271	\$175	Chicken/Fish Plate 17 W x 13-1/2 D Part No. 2208962	\$370
Basket, chicken 17-3/4 x 12-3/4 x 11 Part No. 8030441	\$496	Clean-out Rod 27" long Part No. 8030197	\$89
Basket, dual 8 x 12-5/8 x 7 Part No. 8030437	\$178	Cover, stainless steel FQE60 19 W x 19-3/8 D Part No. 1069620	\$257
Basket, full size 17-1/2 x 12-7/8 x 6-1/8 Part No. 8030435	\$271	Fish Scoop 8-1/8 W x 8-1/2 D with 17-3/8 handle Part No. 8030059	\$103
Basket, quad FQE60 4-1/2 x 13-1/4 x 6 Part No. 8030357	\$171	Fish Skimmer 6" square w/ insulated handle Part No. 8030184	\$94
Basket, full 12-3/8 x 12-7/8 x 5-1/4 Part No. 8030099	\$262	Sediment Tray 17-3/4 x 13-5/8 x 11 Part No. 1086187	\$531
Basket Support Rack 13-5/8 W x 18 D Part No. 8030380	\$119	Splash Shield FQE60 20-5/8 D x 6 H Part No. 8238155	\$264
Brush, L-shaped Tampico 21" L x 2" Diameter Part No. 8030429	\$70	Top Connecting Strip 2-3/4 W x 21 D Part No. 2308819	\$149
Brush, L-shaped Teflon 26-3/4" L x 1" Diameter Part No. 8030278	\$84		

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 \$1,712
	Rear \$1,163
Bulk oil (dispose and fresh fill) on batteries with built-in filtration	\$2,150

SPREADERS - ADD TO PRICE OF FRYER(S)	
SPREADER CABINET Call Customer Service for availability and placement.	\$,1826

FILTERING ACCESSORIES	
Filter Powder (80, 1oz. Packs) Part No. 8030002	\$108
Filter Paper (22 x 34) Box of 100 sheets Part No. 8030289	\$233
Filter Screen (high sediment) 8-1/4 W x 14 D Part No. 8239116 2 Required	\$321/Each

POWER REQUIREMENTS, PER FRYPOT - BASIC DOMESTIC					
MODEL	KW	ELEMENTS/FRYPOT		CONTROLS/ FRYPOT	FILTER
		VOLTAGE	3 PHASE*		
1FQE60U	17	208v	48 A	1 A	N/A
2FQE60U		240v	41 A	1 A	5A
		480v	21 A	120v 1 A	4A
					120v 8 A

*3PH / 3 wire / plus ground wire.

NOTES:

- One cord is provided per frypot.
- Plug is an optional accessory on units shipping with cord, except 480V 3 phase units -- no plug is available.

EXCEPTION: Units shipping to Canada with a cord must have a plug as well.

- Optional plug -- (Domestic: NEMA #15-60P) -- Add \$129 for each full or dual split frypot.
- Controller, filter pump and basket lifts are powered by element voltages except 480V fryers.
- All 480 volt models are provided with separate 120V cord and plug for filter pump, controller and/or basket lifts.
- 480V 3PH option -- Add \$568 per frypot.
- No plug or cord is provided on single phase fryers.
- Any questions or pricing information other than the above should be referred to **CUSTOMER SERVICE -- TOLL FREE 1-800-221-4583.**

HIGH-PRODUCTION OIL-CONSERVING 1814 ELECTRIC FRYERS

11814E FRYER WITHOUT FILTRATION, WITH STAINLESS STEEL FRYPOT, DOOR AND CABINET SIDES							
MODEL NUMBER	DIGITAL TIMER CONTROLLER	CM3.5 CONTROLLER	SMART4U LANE CONTROLLER	OIL CAPACITY LBS	COOK AREA W" X L" X D"	ELECTRICAL INPUT	SHIPPING WEIGHT LBS
11814E	\$12,099	\$13,299	\$13,999	60	18 x 14 x 4-1/2	17 kw	255

*Standard with SMART4U Lane Controller. 3000 controller can be substituted for Lane controller at no cost.

11814E FRYERS WITH FILTRATION, STAINLESS STEEL FRYPOTS, DOORS AND CABINET SIDES							
MODEL NUMBER	DIGITAL TIMER CONTROLLER	CM3.5 CONTROLLER	SMART4U LANE CONTROLLER	OIL CAPACITY LBS	COOK AREA W" X L" X D"	ELECTRICAL INPUT	SHIPPING WEIGHT LBS
11814EF	\$23,299	\$24,499	\$25,199	(1) 60	(1) 18 x 14 x 4-1/2	(1) 17 kw	390
21814EF	\$35,099	\$37,499	\$38,899	(2) 60	(2) 18 x 14 x 4-1/4	(2) 17 kw	585
31814EF	\$46,899	\$50,499	\$52,599	(3) 60	(3) 18 x 14 x 4-1/4	(3) 17 kw	815

*Standard with SMART4U Lane Controller. 3000 controller can be substituted for Lane controller at no cost.

STANDARD ACCESSORIES	
Rack-type Basket Support Basket Hangers Twin Baskets Legs (non-filter models)	Filter models have: Filter Starter Kit Drain Safety Switch Casters 8GPM Pump

HIGH-PRODUCTION OIL-CONSERVING 1814 ELECTRIC FRYERS

FRYER ACCESSORIES			
Basket, twin size 5-7/8 x 12-5/8 x 6-5/8 Part No. 8030271	\$175	Chicken/Fish Plate 11814E 17 W x 13-1/2 D Part No. 2208962	\$370
Basket, chicken 17-3/4 x 12-3/4 x 11 Part No. 8030441	\$496	Clean-out Rod 27" long Part No. 8030197	\$89
Basket, dual 8 x 12-5/8 x 7 Part No. 8030437	\$178	Fish Scoop 8-1/8 W x 8-1/2 D with 17-3/8 handle Part No. 8030059	\$103
Basket, full size 17-1/2 x 12-7/8 x 6-1/8 Part No. 8030435	\$271	Fish Skimmer 6" square w/ insulated handle Part No. 8030184	\$94
Basket Support Rack 13-5/8 W x 18 D Part No. 8030380	\$119	Sediment Tray 17-3/4 x 13-5/8 x 11 Part No. 1086187	\$531
Brush, L-shaped Tampico 21" L x 2" Diameter Part No. 8030429	\$70	Splash Shield 1814E 20-5/8 D x 6 H Part No. 8238155	\$264
Brush, L-shaped Teflon 26-3/4" L x 1" Diameter Part No. 8030278	\$84	Top Connecting Strip 2-3/4 W x 21 D Part No. 2308819	\$149

NOTES:

- One cord is provided per frypot.
- Plug is an optional accessory on units shipping with cord, except 480V 3 phase units -- no plug is available.
- **EXCEPTION:** Units shipping to Canada with a cord must have a plug as well.
- Optional plug -- (Domestic: NEMA #15-60P) -- Add \$129 for each full or dual split frypot.
- Controller, filter pump and basket lifts are powered by element voltages except 480V fryers.
- All 480 volt models are provided with separate 120V cord and plug for filter pump, controller and/or basket lifts.
- 480V 3PH option -- Add \$568 per frypot.
- No plug or cord is provided on single phase fryers.
- Any questions or pricing information other than the above should be referred to **CUSTOMER SERVICE -- TOLL FREE 1-800-221-4583.**

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 \$1,712
	Rear \$1,163
Bulk oil (dispose and fresh fill) on batteries with built-in filtration	\$2,150

SPREADERS - ADD TO PRICE OF FRYER(S)	
SPREADER CABINET Call Customer Service for availability and placement.	\$1826

FILTERING ACCESSORIES	
Filter Powder (80, 1oz. Packs) Part No. 8030002	\$108
Filter Paper (22 x 34) Box of 100 sheets Part No. 8030289	\$233
Filter Screen (high sediment) 8-1/4 W x 14 D Part No. 8239116 2 Required	\$321/Each

POWER REQUIREMENTS, PER FRYPOT - BASIC DOMESTIC					
MODEL	KW	ELEMENTS/FRYPOT		CONTROLS/ FRYPOT	FILTER
		VOLTAGE	3 PHASE*		
11814E	17	208v	48 A	1 A	N/A
21814E		240v	41 A	1 A	5A
		480v	21 A	120v 1 A	4A
					120v 8 A

*3PH / 3 wire / plus ground wire.

OIL-CONSERVING OCF30 ELECTRIC FRYERS

OCF30 FRYERS WITH FILTRATION, MANUAL TOP-OFF, STAINLESS STEEL FRYPOT, DOOR AND SIDES					
MODEL NUMBER	SMART4U 3000 CONTROLLER	OIL CAPACITY LBS	COOK AREA W" x L" x D"	ELECTRICAL INPUT	SHIPPING WEIGHT LBS
FPEL114C -- FULL POT	\$19,499	30	13 x 14 x 3-3/4	14 kw	255

*Standard with SMART4U 3000 Controller. Can substitute 3010 for 3000 controller at no additional cost.

NOTES:

- ATO not available on single units.

OCF30 FRYER BATTERIES WITH FILTRATION, AUTO TOP-OFF, STAINLESS STEEL FRYPOTS, DOORS AND CABINET					
MODEL NUMBER	SMART4U 3000 CONTROLLER	OIL CAPACITY LBS	COOK AREA W" x L" x D"	ELECTRICAL INPUT	SHIPPING WEIGHT LBS
FPEL214CA -- FULL POT	\$34,249	(2) 30	(2) 13 x 14 x 3-3/4	14 kw	535
FPEL314CA -- FULL POT	\$45,549	(3) 30	(3) 13 x 14 x 3-3/4	14 kw	667

*Standard with SMART4U 3000 Controller. Can substitute 3010 for 3000 controller at no additional cost.

NOTES:

- Split frypots - Add \$2,000 for each split frypot.
- Basket Lifts - Add \$2,500 for each frypot (full or split).
- Casters included in pricing.
- Tandem basket lifts - Add \$80 each frypot (full or split).
- 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 Casters Rack-type Basket Support ATO (except FPEL114C)	Basket Hanger Twin Baskets Cords 8GPM Pump Jug in Box (JIB) Holder

OIL-CONSERVING OCF30 ELECTRIC FRYERS

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)	\$262	Chicken/Fish Tray - full pot 13 W x 13-1/2 D x 11 H Part No. 8238861 (Not available for split pot)	\$362
Basket, triplet 4-1/4 x 13-1/4 x 5-1/2 Part No. 8030438	\$171	Clean-out Rod 27" long Part No. 8030197	\$89
Basket, twin size 5-7/8 x 12-5/8 x 6-5/8 Part No. 8030271	\$175	Cover, stainless steel - full Pot 14-3/8 W x 19-1/2 D Part No. 8238899	\$237
Basket Support Rack - full pot 12-1/2 W x 13-3/4 H Part No. 8030132	\$100	Fish Plate 13" x 13-1/2" x 4-1/2" Part No. 8238065	\$362
Basket Support Rack - split pot 5-3/4 W x 13-1/2 D Part No. 8030106	\$89	Fish Scoop 8-1/8 W x 8-1/2 D with 17-3/8 handle Part No. 8030059	\$103
Brush, L-shaped Tampico 21" L x 2" Diameter Part No. 8030429	\$70	Fish Skimmer 6" square w/ insulated handle Part No. 8030184	\$94
Brush, L-shaped Teflon 26-3/4" L x 1" Diameter Part No. 8030278	\$84	Splash Shield 19-1/2 W x 11-3/4 H Part No. 8238224	\$121

SPECIAL OIL OPTIONS	
BULK OIL (REAR ONLY)(FILTER MODELS ONLY) (NOT AVAILABLE ON FPCL114C)	\$2,150
SEMI-SOLID/SOLID SHORTENING*	\$2,506

SPREADERS - ADD TO PRICE OF FRYER(S)	
SPREADER CABINET Call Customer Service for availability and placement.	\$1,128

FILTERING ACCESSORIES	
Filter Powder (80, 1oz. Packs) Part No. 8030002	\$108
Filter Paper (19-1/2 x 27-1/2) Box of 100 sheets Part No. 8030445	\$128

*Must be requested at time of order.

NOTES:

- One cord is provided per full or dual split frypot on 3 phase models.
- Plug is an optional accessory on units shipping with cord, except 480V 3 phase units -- no plug is available.
- **EXCEPTION:** Units shipping to Canada with a cord must have a plug as well.
- Optional plug -- (Domestic: NEMA #15-60P) -- Add \$129 for each full frypot.
- Single phase units must be field wired. No cord or plug provided. Check electrical codes for proper supply line sizing.
- Controller, filter pump and basket lifts are powered by element voltages except 480V fryers.
- All 480 volt models are provided with separate 120 volt cord and plug for filter pump, controller, and/or basket lifts.
- 480V 3 PH option -- Add \$568 per full or dual split frypot.
- No plug or cord is provided on single phase fryers.
- Any questions or pricing information other than the above should be referred job

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**				
FPCLCA	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

* 3PH / 3 wire / plus ground wire

** 1PH / 2 wire / plus ground wire

ULTRA HIGH EFFICIENCY RETC ELECTRIC FRYERS

RETC FRYERS WITHOUT FILTRATION, WITH STAINLESS STEEL FRYPOT, DOOR AND CABINET					
MODEL NUMBER	CM 3.5 CONTROLLER	OIL CAPACITY LBS	COOK AREA W" X L" X D"	ELECTRICAL INPUT	SHIPPING WEIGHT LBS
RE14TC FULL POT	\$15,599	50	14 x 15-1/2 x 3-3/4	14 kw	214
RE17TC FULL POT	\$17,099	50	14 x 15-1/2 x 3-3/4	17 kw	214

*Standard with CM3.5 controller

14 KW RETC FRYERS WITH FILTRATION, STAINLESS STEEL FRYPOTS, DOORS AND CABINET					
MODEL NUMBER	CM 3.5 CONTROLLER	OIL CAPACITY LBS	COOK AREA W" X L" X D"	ELECTRICAL INPUT	SHIPPING WEIGHT LBS
FPRE214TC FULL POT	\$44,999	(2) 50	(2) 14 x 15-1/2 x 3-3/4	(2) 14 kw	552
FPRE314TC FULL POT	\$58,799	(3) 50	(3) 14 x 15-1/2 x 3-3/4	(3) 14 kw	705
FPRE414TC FULL POT	\$72,599	(4) 50	(4) 14 x 15-1/2 x 3-3/4	(4) 14 kw	895

*Standard with CM3.5 controller

NOTES:

- Filter price included.
- Casters included in pricing.

17 KW RETC FRYERS WITH FILTRATION, STAINLESS STEEL FRYPOTS, DOORS AND CABINET					
MODEL NUMBER	CM 3.5 CONTROLLER	OIL CAPACITY LBS	COOK AREA W" X L" X D"	ELECTRICAL INPUT	SHIPPING WEIGHT LBS
FPRE217TC FULL POT	\$48,399	(2) 50	(2) 14 x 15-1/2 x 3-3/4	(2) 17 kw	552
FPRE317TC FULL POT	\$63,499	(3) 50	(3) 14 x 15-1/2 x 3-3/4	(3) 17 kw	705
FPRE417TC FULL POT	\$78,599	(4) 50	(4) 14 x 15-1/2 x 3-3/4	(4) 17 kw	895

*Standard with CM3.5 controller

NOTES:

- Filter price included.
- Casters included in pricing.

NOTES -- RETC AND FPRETC:

- Split frypots - Add \$2,000 for each split frypot.
- Basket Lifts - Add \$2,500 for each frypot (full or split).
- Standard supplies for all filter systems consist of sample packages of filter powder and paper, one filter brush and one clean-out rod.

STANDARD ACCESSORIES	
TRIAC Controls Automatic Melt Cycle Boil Out Temperature Control Legs (non-filter fryers) Rack-type Basket Support	Basket Hanger Twin Baskets Casters (filter models) Cords (14 kw & 17 kf)

ULTRA HIGH EFFICIENCY RETC ELECTRIC FRYERS

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)	\$262	Clean-out Rod 27" long Part No. 8030197	\$89
Basket, twin size 5-7/8 x 12-5/8 x 6-5/8 Part No. 8030271	\$175	Cover, stainless steel - Full pot 14-5/8 W x 19-3/8 D Part No. 8239414	\$241
Basket, triplet size 4-1/2 x 13-1/4 x 6 Part No. 8030357	\$171	Fish scoop 8-1/8 W x 8-1/2 D with 17-3/8 handle Part No. 8030059	\$103
Basket Hanger 12-1/2 W x 3-1/2 H Part No. 8102793	\$105	Fish skimmer 6" square w/ insulated handle Part No. 8030184	\$94
Basket Support Rack - Full pot 12-1/2 W x 13-3/4 H Part No. 8030132	\$100	Legs - 8-1/2"H, set of four	\$305
Basket Support Rack - Split pot 5-3/4 W x 13-1/2 D Part No. 8030106	\$89	Sediment tray - Full pot 10-1/2 x 11-5/8 x 4 Part No. 8030358	\$474
Basket Support Screen - Full Pot* 12-1/2 W x 13-3/4 H Part No. 8030136	\$139	Sediment tray - Split pot 4-5/8 x 13-3/4 x 4 Part No. (L) 8030360 Part No. (R) 8030359	\$362
Brush, L-shaped Tampico 21 L x 2" Diameter Part No. 8030429	\$70	Splash Shield 20 D x 6-1/8 H Part No. 8236559	\$121
Brush, L-shaped Teflon 26-3/4 L x 1" Diameter Part No. 8030278	\$84	Top Connecting Strip 8235810	\$149
CASTERS - set of 4	\$305	Chicken/Fish Plate - Full pot 13-5/8 W x 14-1/4 D Part No. 2208964 (not available for split pot)	\$370

* 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.
- One cord is provided per full or dual split frypot on 3 phase (14 kw and 17 kw models).
- Plug is optional accessory on units shipping with a cord
- **EXCEPTION:** Units shipping to Canada with a cord must have a plug as well.
- Optional plug -- (Domestic: NEMA #15-60P) -- Add \$129 for each full frypot.
- All single phase units must be field wired. No plug or cord provided. Check electrical code for proper supply line sizing.
- Controller, filter pump and basket lifts are powered by element voltages.
- RETC models not available in 480V.
- 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	BASKET LIFTS/FRYPOT
		VOLTAGE	3 PHASE*	1 PHASE**			
RE14TC	14	208v	39 A	67 A	1 A	5 A	2 A
RE14-2TC	(2) 7	240v	34 A	58 A	1 A	4 A	2 A
RE17TC	17	208v	48 A	82 A	1 A	5 A	2 A
RE17-2TC	(2) 8.5	240v	41 A	71 A	1 A	4 A	2 A

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

FILTERING ACCESSORIES	
Filter Powder (80, 1oz. Packs) Part No. 8030002	\$108
Filter Paper (19-1/2 x 27-1/2) Box of 100 sheets Part No. 8030170	\$128

SPREADERS - ADD TO PRICE OF FRYER(S)	
SPREADER CABINET Call Customer Service for availability and placement.	\$1128

EXTERNAL OIL DISCHARGE	
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 \$1712
	Rear \$1163

HIGH EFFICIENCY RE ELECTRIC FRYERS

RE FRYERS WITHOUT FILTRATION, WITH STAINLESS STEEL FRYPOT, DOOR AND CABINET						
MODEL NUMBER	DIGITAL TIMER CONTROLLER	CM 3.5 CONTROLLER	OIL CAPACITY LBS	COOK AREA W" X L" X D"	ELECTRICAL INPUT	SHIPPING WEIGHT LBS
RE14 FULL POT	\$9,599	\$9,599	50	14 X 15-1/2 X 3-1/2	14 kw	190
RE17 FULL POT	\$11,449	\$11,449	50	14 X 15-1/2 x 3-1/2	17 kw	190

*Standard with CM3.5 controller.

14 KW FRYERS WITH FILTRATION, STAINLESS STEEL FRYPOT(S), DOOR(S) AND CABINET						
MODEL NUMBER	DIGITAL TIMER CONTROLLER	CM 3.5 CONTROLLER	OIL CAPACITY LBS	COOK AREA W" X L" X D"	ELECTRICAL INPUT	SHIPPING WEIGHT LBS
FPRE114 FULL POT	\$20,899	\$20,899	50	14 X 15-1/2 X 3-1/2	14 kw	277
FPRE214 FULL POT	\$31,199	\$31,199	(2) 50	(2)14 X 15-1/2 X 3-1/2	(2) 14 kw	459
FPRE314 FULL POT	\$41,499	\$41,499	(3) 50	(3) 14 X 15-1/2 x 3-1/2	(3) 14 kw	612
FPRE414 FULL POT	\$51,799	\$51,799	(4) 50	(4) 14 X 15-1/2 X 3-1/2	(4) 14 kw	811

*Standard with CM3.5 controller.

NOTES:

- Filter price included.
- Casters included in pricing.

17 KW FRYERS WITH FILTRATION, STAINLESS STEEL FRYPOT(S), DOOR(S) AND CABINET						
MODEL NUMBER	DIGITAL TIMER CONTROLLER	CM 3.5 CONTROLLER	OIL CAPACITY LBS	COOK AREA W" X L" X D"	ELECTRICAL INPUT	SHIPPING WEIGHT LBS
FPRE117 FULL POT	\$23,399	\$23,399	50	14 X 15-1/2 X 3-1/2	17 kw	277
FPRE217 FULL POT	\$35,899	\$35,899	(2) 50	(2) 14 X 15-1/2 X 3-1/2	(2) 17 kw	459
FPRE317 FULL POT	\$48,399	\$48,399	(3) 50	(3)14 X 15-1/2 x 3-1/2	(3) 17 kw	612
FPRE417 FULL POT	\$60,899	\$60,899	(4) 50	(4) 14 X 15-1/2 X 3-1/2	(4) 17 kw	811

*Standard with CM3.5 controller.

NOTES:

- Filter price included.
- Casters included in pricing.

NOTES -- RE AND FPRE FRYERS:

- Add \$2,000 for each split frypot.
- Add \$2,500/frypot for basket lifts (not available with analog or digital controller). Casters included in basket lift pricing.
- Standard supplies for all filter systems consist of sample packages of filter powder and paper, one filter brush and one clean-out rod.

STANDARD ACCESSORIES	
Automatic Melt Cycle Boil Out Temperature Control Legs (non-filter fryers) Rack-type Basket Support Basket Hanger	Twin Baskets Casters (filter models) Cords (14 kw & 17 kw)

HIGH EFFICIENCY RE ELECTRIC FRYERS

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)	\$262	Clean-out Rod 27" long Part No. 8030197	\$89
Basket, twin size 5-7/8 x 12-5/8 x 6-5/8 Part No. 8030271	\$175	Cover, stainless steel - full pot 14-5/8 W x 19-3/8 D Part No. 8239414	\$241
Basket, triplet size 4-1/2 x 13-1/4 x 6 Part No. 8030357	\$171	Fish Scoop 8-1/8 W x 8-1/2 D with 17-3/8 handle Part No. 8030059	\$103
Basket Hanger 12-1/2 W x 3-1/2 H Part No. 8102793	\$105	Fish Skimmer 6" square w/ insulated handle Part No. 8030184	\$94
Basket Support Rack - full pot 12-1/2 W x 13-3/4 H Part No. 8030132	\$100	Foam Deck Basket Banger**	\$204/ frypot
Basket Support Rack - split pot 5-3/4 W x 13-1/2 D Part No. 8030106	\$89	Legs - 8-1/2" H, set of four, adjustable	\$305
Basket Support Screen - full Pot * 12-1/2 W x 13-3/4 H Part No. 8030136	\$139	Sediment tray - full pot 10-1/2 x 11-5/8 x 4 Part No. 8030358	\$474
Brush, L-shaped Tampico 21" L x 2" Diameter Part No. 8030429	\$70	Sediment tray - split pot 4-5/8 x 13-7/8 x 4 Part No. (L) 8030360 Part No. (R) 8030359	\$362
Brush, L-shaped Teflon 26-3/4" L x 1" Diameter Part No. 8030278	\$84	Splash Shield 20 D x 6-1/8 H Part No. 8236559	\$121
CASTERS - set of four Call Customer Service to specify model	\$305	Top Connecting Strip 8235810	\$149
Chicken/Fish Plate - full pot 13-5/8 W x 14-1/4 D Part No. 2208964 (not available for split pot)	\$370		

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

**If ordered after fryer purchase, requires changing top connecting strip(s).

NOTES:

- One cord is provided per full and dual split frypot on 3 phase 14 kw and 17 kw models.
- Plug is optional accessory on units shipping with a cord except 480V 3 phase units -- no plug is available.
- **EXCEPTION:** Units shipping to Canada with a cord must have a plug as well.
- Optional plug -- (Domestic: NEMA #15-60P) -- Add \$129 for each full frypot.
- Single phase units must be field wired. No plug or cord provided. Check electrical code for proper supply line sizing.
- Single phase fryers with built-in filter are available in 240V and 208V only.
- Controller, filter pump and basket lifts are powered by element voltages except 480V fryers.
- All 480V models are provided with separate 120 volt cord and plug for filter pump, and/or controller, and/or basket lifts.
- 480V 3PH option -- Add \$568 per full or dual split frypot
- No plug or cord is provided on single phase fryers.
- Any questions or pricing information other than the above should be referred to **CUSTOMER SERVICE -- TOLL FREE 1-800-221-4583.**

SPREADERS - ADD TO PRICE OF FRYER(S)	
SPREADER CABINET Call Customer Service for availability and placement.	\$1,128

FILTERING ACCESSORIES	
Filter Powder (80, 1oz. Packs) Part No. 8030002	\$108
Filter Paper (19-1/2 x 27-1/2) Box of 100 sheets Part No. 8030170	\$128

* Must be requested at time of fryer order. N/A on single filter.

EXTERNAL OIL DISCHARGE	
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 \$1,712 Rear \$1,163

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	(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	(2) 8.5						

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

HIGH PRODUCTION HIGH EFFICIENCY RE80 ELECTRIC FRYERS

17 KW FRYER WITHOUT FILTRATION, WITH STAINLESS STEEL FRYPOT, DOOR AND CABINET SIDES

MODEL NUMBER	DIGITAL TIMER CONTROLLER	CM3.5 CONTROLLER	OIL CAPACITY LBS	COOK AREA W" X L" X D"	ELECTRICAL INPUT	SHIPPING WEIGHT LBS
RE180 FULL POT	\$15,249	\$16,449	80	18 x 18 x 5	17 kw	285

*Standard with Digital timer controller.

21 KW FRYER WITHOUT FILTRATION, WITH STAINLESS STEEL FRYPOT, DOOR AND CABINET SIDES

MODEL NUMBER	DIGITAL TIMER CONTROLLER	CM3.5 CONTROLLER	OIL CAPACITY LBS	COOK AREA W" X L" X D"	ELECTRICAL INPUT	SHIPPING WEIGHT LBS
RE180 FULL POT	\$16,899	\$18,099	80	18 x 18 x 5	21 kw	285

*Standard with Digital timer controller.

17 KW FRYERS WITH FILTRATION, STAINLESS STEEL FRYPOT(S), DOOR(S) AND CABINET SIDES

MODEL NUMBER	DIGITAL TIMER CONTROLLER	CM3.5 CONTROLLER	OIL CAPACITY LBS	COOK AREA W" X L" X D"	ELECTRICAL INPUT	SHIPPING WEIGHT LBS
FPRE180 FULL POT	\$30,099	\$31,299	80	18 x 18 x 5	17 kw	359
FPRE280 FULL POT	\$46,899	\$49,299	(2) 80	(2) 18 x 18 x 5	17 kw	617
FPRE380 FULL POT	\$63,699	\$67,299	(3) 80	(3) 18 x 18 x 5	17 kw	816
FPRE480 FULL POT	\$80,499	\$85,299	(4) 80	(4) 18 x 18 x 5	17 kw	1,044

*Standard with Digital timer controller.

NOTES:

- Filter price included.
- Casters included in pricing.
- Standard filter supplies include sample packages of filter powder and paper, one filter brush and one clean-out rod and gloves.
- Add \$2,500/frypot for basket lifts (not available with digital controller)
- Tandem basket lifts - Add \$80 each frypot (full or split).
- Split pots not available.

21 KW FRYERS WITH FILTRATION, STAINLESS STEEL FRYPOT, DOOR(S) AND CABINET SIDES

MODEL NUMBER	DIGITAL TIMER CONTROLLER	CM3.5 CONTROLLER	OIL CAPACITY LBS	COOK AREA W" X L" X D"	ELECTRICAL INPUT	SHIPPING WEIGHT LBS
FPRE180 FULL POT	\$30,599	\$31,799	80	18 x 18 x 5	21 kw	359
FPRE280 FULL POT	\$47,799	\$50,199	(2) 80	(2) 18 x 18 x 5	21 kw	617
FPRE380 FULL POT	\$64,999	\$68,599	(3) 80	(3) 18 x 18 x 5	21 kw	816
FPRE480 FULL POT	\$82,199	\$86,999	(4) 80	(4) 18 x 18 x 5	21 kw	1,044

*Standard with Digital timer controller.

NOTES:

- Filter price included.
- Casters included in basket lift pricing
- Standard filter supplies include sample packages of filter powder and paper, one filter brush and one clean-out rod and gloves.
- Add \$2,500/frypot for basket lifts (not available with digital controller). Casters included in pricing.
- Tandem basket lifts - Add \$80 each frypot (full or split).
- Split pots not available.

STANDARD ACCESSORIES

Automatic Melt Cycle	Screen-type Basket Support
Boil Out Temperature Control	Basket Hanger
Legs (non-filter fryers)	Twin Baskets
Casters (filter models)	8 GPM Pump
Cords (17 kw)	

HIGH PRODUCTION HIGH EFFICIENCY RE80 ELECTRIC FRYERS

FRYER ACCESSORIES			
Basket, full size 16-3/4 x 17-1/2 x 5-3/4 Part No. 8030148	\$278	Chicken/Fish Tray 16-1/2 x 16-1/2 x 11 8233947	\$377
Basket, twin size 8-3/4 x 16-3/4 x 6 Part No. 8030304	\$182	Clean-out Rod 27" long Part No. 8030197	\$89
Basket, twin size, basket lifts 7-5/8 x 15-7/8 x 7-3/8 Part No. 8030306	\$197	Cover Part No. 1080220	\$329
Basket, triplet size 5-5/8 x 16 x 7 Part No. 8030427	\$197	Fish Scoop 8-1/8 W x 8-1/2 D with 17-3/8 handle Part No. 8030059	\$103
Basket Hanger 17-3/8 W x 3-1/2 H Part No. 8102794	\$108	Fish Skimmer 6" square w/ insulated handle Part No. 8030184	\$94
Basket Support Rack, fine mesh 17-3/8" x 17-5/8" Part No. 8030387	\$161	Foam Deck Basket Banger*	\$204/frypot
Brush, L-shaped Tampico 21" L x 2" Diameter Part No. 8030429	\$70	Top Connecting Strip Part No. 2305382	\$173
Brush, L-shaped Teflon 26-3/4" L x 1" Diameter Part No. 8030278	\$84	CASTERS - set of four (non-filter models)	\$305

*If ordered after fryer purchase, requires changing top connecting strip(s).

NOTES:

- One cord is provided per 17 kw frypot.
- All 21 kw units must be field wired. No plug or cord provided. Check electrical code for proper supply line sizing.
- Plug is an optional accessory on units shipping with cord, except 480V 3 phase units -- no plug is available.
- EXCEPTION:** Units shipping to Canada with a cord must have a plug as well.
- Optional plug -- (Domestic: NEMA #15-60P) -- Add \$129 for each full or dual split frypot.
- Controller, filter pump and basket lifts are powered by element voltages except 480V fryers.
- All 480V models are provided with separate 120 volt cord and plug for filter pump, controller, and/or basket lifts.
- 480V 3PH option -- Add \$568 per full or dual split frypot
- No plug or cord is provided on single phase fryers.
- Any questions or pricing information other than the above should be referred to **CUSTOMER SERVICE -- TOLL FREE 1-800-221-4583.**

SPREADERS - ADD TO PRICE OF FRYER(S)	
SPREADER CABINET -- 20MC Call Customer Service for availability and placement.	\$1,826

FILTERING ACCESSORIES	
Filter Powder (80, 1oz. Packs) Part No. 8030002	\$108
RE80SUFF* - single under fryer filters; 17 x 33-1/4 Box of 100 sheets Part No. 8030345	\$233
Multi-batteried RE80 UFF** Super Cascade Filters; 26 x 34; Box of 100 sheets Part No. 8030303	\$233
Filter Screen (high sediment) 11-1/2 W x 16-3/8 D Part No. 8239077 - 2 required	\$321 /each

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

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

EXTERNAL OIL DISCHARGE	
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 \$1,712 Rear \$1,163

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

DEAN DECATHLON (D) GAS FRYERS

DECATHLON FRYERS WITHOUT FILTRATION, WITH STAINLESS STEEL FRYPOT, DOOR AND CABINET SIDES					
MODEL NUMBER	THERMATRON CONTROLLER	OIL CAPACITY LBS	COOK AREA W" X L" X D"	BTU/HR INPUT	SHIPPING WEIGHT LBS
D150G FULL POT	\$9,099	50	14 x 14 x 3-1/2	120,000	180
D160G FULL POT	\$10,249	75	18 x 18 x 3-3/4	150,000	255

NOTES:

- Split pots not available.

DECATHLON D50 FRYERS WITH FILTRATION, STAINLESS STEEL FRYPOTS, DOORS AND CABINET SIDES					
MODEL NUMBER	THERMATRON CONTROLLER	OIL CAPACITY LBS	COOK AREA W" X L" X D"	BTU/HR INPUT	SHIPPING WEIGHT LBS
SCFD250G FULL POT	\$30,699	(2) 50	(2) 14 x 14 x 3-1/2	(2) 120,000	397
SCFD350G FULL POT	\$41,599	(3) 50	(3) 14 x 14 x 3-1/2	(3) 120,000	610
SCFD450G FULL POT	\$52,499	(4) 50	(4) 14 x 14 x 3-1/2	(4) 120,000	910

NOTES :

- Filter price included.
- Casters included in pricing.
- Split pots not available.

DECATHLON D60 FRYERS WITH FILTRATION, STAINLESS STEEL FRYPOTS, DOOR(S) AND CABINET SIDES					
MODEL NUMBER	THERMATRON CONTROLLER	OIL CAPACITY LBS	COOK AREA W" X L" X D"	BTU/HR INPUT	SHIPPING WEIGHT LBS
SCFD260G FULL POT	\$36,999	(2) 75	(2) 18 x 18 x 3-3/4	(2) 150,000	417
SCFD360G FULL POT	\$46,999	(3) 75	(3) 18 x 18 x 3-3/4	(3) 150,000	815
SCFD460G FULL POT	\$56,999	(4) 75	(4) 18 x 18 x 3-3/4	(4) 150,000	1295

NOTES :

- Filter price included.
- Casters included in pricing.
- Split pots not available.

EXTERNAL OIL DISCHARGE	
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 \$1,712
	Rear \$1,163

STANDARD ACCESSORIES	
Automatic Melt Cycle Boil-out Temperature Control Legs (non-filter fryers) Casters (filter fryers)	Rack-type Basket Support Basket Hanger Twin Baskets

DEAN DECATHLON (D) GAS FRYERS

FILTERING ACCESSORIES			
8GPM Filter Pump Upgrade (systems only)	\$470	Filter Powder (80, 1oz. Packs) Part No. 8030002	\$108
Gloves, black safety Part No. 8030293	\$54	50/60 Fryer, UFF* Equipped; 34 x 22 Box of 100 sheets Part No. 8030289	\$233
Sediment Scoop Part No. 8233696	\$54		

* 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	
1	3/4"	N/A
2 - 4	N/A	(1) 1"
5 - 6	N/A	(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.
- Any questions or pricing information other than the above should be referred to **CUSTOMER SERVICE -- TOLL FREE 1-800-221-4583.**

SPREADERS - ADD TO PRICE OF FRYERS	
D50G -- 15MC	\$1,128
D60G -- 20MC	\$1,826

NOTE:

- Call Customer Service for availability and placement.

GAS MANIFOLD REQUIREMENTS		
1" rear gas manifold (per fryer)	WITH FILTER: with shut-off valve	\$88
	without shut-off valve	Standard

DEAN DECATHLON (D) GAS FRYERS (CONTINUED)

FRYER ACCESSORIES			
Basket, full size D50G 12-3/8 x 12-7/8 x 5-1/4 Part No. 8030099	\$262	Cover, frypot without basket lift D60G 23-3/8 W x 19-3/8 D Part No. 1061479SP	\$327
Basket, full size D60G 17-1/2 x 16-3/4 x 6 Part No. 8030017	\$278	Cover, frypot with basket lift D50G 14-1/4 W x 20-1/2 D Part No. 1062734SP	\$257
Basket, triplet size D50G 4-1/2 x 13-1/4 x 6 Part No. 8030357	\$171	Cover, frypot with basket lift D60G 18 W x 22-5/8 D Part No. 1062773SP	\$327
Basket, triplet size D60G 5-5/8 x 15-7/8 x 7-1/4 Part No. 8030427	\$197	Cover, frypot without basket lift D50G 15 W x 21-3/8 D Part No. 1061637SP	\$257
Basket, twin size D50G 5-7/8 x 12-5/8 x 6-5/8 Part No. 8030271	\$175	Fish scoop 8-1/8 W x 8-1/2 D w/ 17-3/8 handle Part No. 8030059	\$103
Basket, twin size D60G 8-3/4 X 16-3/4 x 6 Part No. 8030304	\$182	Fish skimmer 6" square w/ insulated handle Part No. 8030184	\$94
Basket, chicken D60G 16-7/8 x 17 x 7-1/2 Part No. 8102384	\$526	Flue Deflector - D50G	Call Customer Service to specify model
Basket Support Rack D50G Part No. 8030273	\$98	Flue Deflector - D60G	Call Customer Service to specify model
Basket Support Rack D60G 17-3/8 W x 17-5/8 D Part No. 8102235	\$180	Quick Disconnect Hose 1" gas line, 36" long Part No. 8061698	\$649
Basket Support Rack, fine mesh D50G 13-1/2 W x 13-1/4 D Part No. 8030277	\$94	Quick Disconnect Hose 1" gas line, 48" long Part No. 8061699	\$697
Basket Support Rack, fine mesh D60G 17 W x 17 D Part No. 8030149	\$171	Quick Disconnect Hose 3/4" gas line, 36" long Part No. 8061701	\$528
Brush, L-shaped Tampico 21" L x 2" Diameter Part No. 8030429	\$70	Quick Disconnect Hose - 3/4" gas line, 48" long Part No. 8061700	\$575
Brush, L-shaped Teflon 26-3/4" L x 1" Diameter Part No. 8030278	\$84	Sediment tray - D50G 13-1/2 W x 13-3/4 D Part No. 1064136	\$487
CASTERS - set of four (non filter models only)	\$305	Sediment tray - D60G 17-1/4 W x 17-3/4 D Part No. 1062631	\$575
Chicken/Fish Tray D50G 13-1/2 W x 13-1/2 D Part No. 8236895	\$182	Shelf, Front Work 10" marine edge D150G, D250G, D350G, D450G, D550G, D160G, D260G, D360G, D460G	\$647 per frypot
Chicken/Fish Tray D60G 16-1/2 x 16-1/2 x 11 Part No. 8233947	\$377	Top Connecting Strip D50G Part No. 2102681	\$149
Clean-out Rod 27" long Part No. 8030197	\$89	Top Connecting Strip D60G Part No. 2105086	\$175
Splash Shield D50G Part No. 8233225	\$119		

DEAN SUPER MARATHON (SM) GAS FRYERS

SUPER MARATHON WITHOUT FILTRATION, WITH STAINLESS STEEL FRYPOT(S), DOOR(S) AND CABINET SIDES					
MODEL NUMBER	MILLIVOLT CONTROLLER	OIL CAPACITY LBS	COOK AREA W" X L" X D"	BTU/HR INPUT	SHIPPING WEIGHT LBS
SM150G FULL POT	\$3,299	(1) 50	(1) 14 x 14 x 3-1/2	120,000	180
SM5020G FULL POT - SPLIT POT	\$16,099	(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

SUPER MARATHON WITH FILTRATION, STAINLESS STEEL FRYPOTS, DOORS AND CABINET SIDES					
MODEL NUMBER	MILLIVOLT CONTROLLER	OIL CAPACITY LBS	COOK AREA W" X L" X D"	BTU/HR INPUT	SHIPPING WEIGHT LBS
SCFSM250G* FULL POT	\$25,099	(2) 50	(2) 14 x 14 x 3-1/2	(2) 120,000	650

*Standard with Millivolt controller.

NOTES:

- Filter price included.
- Price includes casters.

FILTERING ACCESSORIES			
8GPM Filter Pump Upgrade (SCFSM250G only)	\$470	Filter Powder (80, 1oz. Packs) Part No. 8030002	\$108
Gloves, black safety Part No. 8030293	\$54	50 Series Fryer, UFF* Equipped; 34 x 22 Box of 100 sheets Part No. 8030289	\$233
Sediment Scoop Part No. 8233696	\$54		

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

STANDARD ACCESSORIES	
Legs (non-filter models) Rack-type Basket Support Casters (filter models)	Basket Hanger Twin Baskets

SPREADERS	
SM50G -- 15MC Call Customer Service for availability and placement.	\$1128

SUPER MARATHON GAS LINE TABLE		
	GAS LINE WITHOUT MANIFOLD	GAS LINE WITH MANIFOLD
SM50	3/4"	N/A
SM5020G	(2) 3/4" (standard)	1"
SCFSM250G	(2) 3/4"	1" (standard)

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.**

GAS MANIFOLD REQUIREMENTS (FOR SCFSM250G ONLY)		
1" rear gas manifold (per fryer)	WITH FILTER: with shut-off valve	\$88
	without shut-off valve	Standard

DEAN SUPER MARATHON (SM) GAS FRYERS (CONTINUED)

FRYER ACCESSORIES			
Number	Description	Size	Price
8030099	Basket, full size SM50G	12-3/8 x 12-7/8 x 5-1/4	\$262
8030357	Basket, triplet size SM50G	4-1/2 x 13-1/4 x 6	\$171
8030271	Basket, twin size; SM20G, SM50G	5-7/8 x 12-5/8 x 6-5/8	\$175
8030273	Basket Support Rack SM50G	13-1/2 W x 13-1/4 D	\$98
8030277	Basket Support Rack fine mesh SM50G	13-1/2 W x 13-1/4 D	\$94
8030429	Brush, L-shaped Tampico	21" L x 2" Diameter	\$70
8030278	Brush, L-shaped Teflon	26-3/4" L x 1" Diameter	\$84
	CASTERS - set of four		\$305
8236895	Chicken/Fish Tray SM50G	13-1/2 x 13-1/2 x 11	\$182
8030197	Clean-out Rod	26" long	\$89
1061637SP	Cover, frypot SM50G	15 W x 21-3/8 D	\$257
1062505SP	Cover, frypot SM20G (for SM5020G)		\$257
8030059	Fish scoop	8-1/8 W x 8-1/2 D w/ 17-3/8 handle	\$103
8030184	Fish skimmer	6" square w/ insulated handle	\$94
	Flue Deflector - SM50G		Call Customer Service to specify model
	Legs - 6" H, set of four, adjustable (non-filter models only)		\$305
8061698	Quick Disconnect Hose	1" gas line, 36" long	\$649
8061699	Quick Disconnect Hose -	1" gas line, 48" long	\$697
8061701	Quick Disconnect Hose	3/4" gas line, 36" long	\$528
8061700	Quick Disconnect Hose	3/4" gas line, 48" long	\$575
1064136	Sediment tray - SM50G	13-1/2 W x 13-3/4 D	\$487
8233225	Splash Shield SM50G		\$119
2102681	Top Connecting Strip SM50G		\$149

DEAN SUPER RUNNER (SR) GAS FRYERS

SR FRYERS WITH STAINLESS STEEL FRYPOT, FRONT, DOOR AND BACKSPLASH/FLUE COVER, ALUMINIZED SIDES					
MODEL NUMBER	MILLIVOLT CONTROLLER	OIL CAPACITY LBS	COOK AREA W" X L" X D"	BTU/HR INPUT	SHIPPING WEIGHT LBS
SR142G FULL POT	\$1,549	43	14 x 13-3/4 x 4-1/5	105,000	150
SR152G FULL POT	\$2,399	50	14 x 14 x 3-1/2	120,000	180
SR162G FULL POT	\$2,599	75	18 x 18 x 3-3/4	150,000	255

NOTES:

- Split pot not available.

FRYER ACCESSORIES			
Basket, full size SR42, SR52 12-3/8 x 12-7/8 x 5-1/4 Part No. 8030099	\$262	Brush, L-shaped Teflon 26-3/4" L x 1" Diameter Part No. 8030278	\$84
Basket, full size SR62 17-1/2 x 16-3/4 x 6 Part No. 8030017	\$278	CASTERS - set of four	\$305
Basket, twin size SR42, SR52 5-7/8 x 12-5/8 x 6-5/8 Part No. 8030271	\$175	Clean-out Rod 27" long Part No. 8030197	\$89
Basket, twin size SR62 8-3/4 x 16-3/4 x 5-1/4 Part No. 8030304	\$182	Cover, frypot SR42, SR52 15 W x 21-3/8 D Part No. 1061637	\$257
Basket, triplet size SR62 5-5/8 x 15-7/8 x 7-1/4 Part No. 8030427	\$197	Cover, frypot SR62 23-3/8 W x 19-3/8 D Part No. 1061479	\$327
Basket Hanger SR42, SR52 12-1/2 W x 3-3/4 H Part No. 8102793	\$105	Fish Scoop 8-1/8 W x 8-1/2 D w/ 17-3/8 handle Part No. 8030059	\$103
Basket Hanger SR62 17 W x 3-1/2 H Part No. 8102794	\$108	Fish Skimmer 6" square w/ insulated handle Part No. 8030184	\$94
Basket Support Rack SR42, SR52 13-1/2" W x 13-1/4" D Part No. 8030273	\$98	Top Connecting Strip SR42G, SR52 Part No. 2102681	\$149
Basket Support Rack SR62 17-3/8" x 17-5/8" Part No. 8102235	\$180	Top Connecting Strip SR62G Part No. 2105086	\$175
Basket Support Rack, fine mesh SR42, SR52 13-1/2 W x 13-1/4 D Part No. 8030277	\$94	Sediment Scoop Part No. 8233696	\$54
Basket Support Rack, fine mesh SR62 17 W x 17 D Part No. 8030149	\$171	Brush, L-shaped Tampico 21" L x 2" Diameter Part No. 8030429	\$70

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

NOTES:

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

DEAN SUPER RUNNER (SRE) ELECTRIC FRYERS

SRE FRYERS WITH STAINLESS STEEL FRYPOT, FRONT, DOOR AND BACKSPLASH/FLUE COVER, ALUMINIZED SIDES					
MODEL NUMBER	SOLID STATE CONTROLLER	OIL CAPACITY LBS	COOK AREA W" X L" X D"	ELECTRICAL INPUT	SHIPPING WEIGHT LBS
SR114E FULL POT	\$2,999	40	13-3/4 x 13-3/4 x 5-1/4	14 kw	180

FRYER ACCESSORIES			
Basket, full size 12-3/8 x 12-7/8 x 5-1/4 Part No. 8030099	\$262	Clean-out Rod 27" long Part No. 8030197	\$89
Basket, twin size 5-7/8 x 12-5/8 x 6-5/8 Part No. 8030271	\$175	Cover, frypot 14-5/8 W x 19-3/8 D Part No. 8239414	\$241
Basket Hanger 12-1/2 W x 3-1/2 H Part No. 8102793	\$105	Fish Scoop 8-1/8 W x 8-1/2 D w/ 17-3/8 handle Part No. 8030059	\$103
Basket Support Rack 12-1/2" W x 13-3/4" D Part No. 8030132	\$100	Fish Skimmer 6" square w/ insulated handle Part No. 8030184	\$94
Brush, L-shaped Tampico 21" L x 2" Diameter Part No. 8030429	\$70	Top Connecting Strip 2-1/4 W x 19-3/4 D x 1-5/8 H 2302884	\$149
Brush, L-shaped Teflon 26-3/4 L x 1" Diameter Part No. 8030278	\$84	Sediment Scoop Part No. 8233696	\$54
CASTERS - set of four	\$305		

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

NOTES:

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

SPECIALTY PRODUCTS

FRYMASTER SPREADER CABINET, FOOD WARMER AND HOLDING PAN

AVAILABLE MODELS	PRICE	PRODUCT DESCRIPTION
FQ (gas and electric), OCF30 (gas and electric), H55, HD50G, MJ50, MJ40, RE14, RE14TC, RE17, RE17TC, RE22, RE22TC	\$1,128	Spreader Cabinet
1814E, 1814G, MJCF, RE80, HD60G	\$1,826	Spreader Cabinet
FWH-1	\$1,289	Food Warmer & Holding Pan - Includes heat lamp, cord & plug, and 12" x 20" x 2-1/2" stainless cafeteria style pan & screen.
FWH-1A	\$1,504	Food Warmer & Holding Pan - Includes heat lamp, cord & plug, and 13-1/2" x 17" x 8" scoop-type perforated pan.
Holding Pan Only	\$378	12" x 20" x 2-1/2" stainless cafeteria style pan & screen
Food Warmer & Holding Pan Combo - RE80	\$1,289	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
D50G, SM50G	\$1,128	15MC Spreader Cabinet
D60G	\$1,826	20MC Spreader Cabinet
FWH-1	\$1,289	Food Warmer & Holding Pan - Includes heat lamp, cord & plug, and 12" x 20" x 2-1/2" stainless cafeteria style pan & screen.
FWH-1A	\$1,504	Food Warmer & Holding Pan - Includes heat lamp, cord & plug, and 13-1/2" x 17" x 8" scoop-type perforated pan.
Holding Pan Only	\$378	12" x 20" x 2-1/2" stainless cafeteria style pan & screen

NOTES:

- Spreader cabinets have a solid flat cover or optional 12" W x 20" D cutout.
- Food Warmers/Holding Pans are optional accessories used with Frymaster/Dean spreader cabinets.
- Casters - Add \$305.
- Any questions or pricing information other than the above should be referred to **CUSTOMER SERVICE -- TOLL FREE 1-800-221-4583.**

FRYMASTER CLEANING DISPOSAL CADDY

MODEL NUMBER	PRICE	DIMENSIONS W" X D" X H"	PRODUCT DESCRIPTION	SHIPPING WEIGHT LBS
CDC50	\$966	11-1/2" x 23-1/8" x 31-3/4"	Specifically designed for disposal of boil-out solution	25
CDC63	\$966	11-1/2" x 28-1/8" x 31-7/8"	Specifically designed for disposal of boil-out solution	30

PORTABLE FILTERS

FRYMASTER PORTABLE FILTERS				
MODEL NUMBER	PRICE	CAPACITY LBS	DESCRIPTION	SHIPPING WEIGHT LBS
PF50	\$4,199	50	50-lb oil capacity, reversible pump	120

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 (for PF50 only)	8235950	\$204

DEAN PORTABLE FILTERS				
MODEL NUMBER	PRICE	CAPACITY LBS	DESCRIPTION	SHIPPING WEIGHT LBS
PF80	\$5,149	80	80-lb oil capacity, reversible pump	120
PF80LP*	\$5,399	80	80-lb oil capacity, low profile, reversible pump	147
PF110	\$5,499	110	110-lb oil capacity, reversible pump	125

* PF80LP 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	\$1,699	50	50-lb oil capacity - fits under all Frymaster & Dean fryers except Dean single filtration models	62
PSDU100	\$2,149	100	100-lb oil capacity - fits under all Frymaster & Dean fryers including Dean single filtration models	80

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, 48"	8262173	\$220

FRYMASTER FILTER ACCESSORIES/SUPPLIES

FRYMASTER FILTER ACCESSORIES

ITEM	DESCRIPTION (Inches) (WxDxH)	PART NUMBER	PRICE
Cone Holder	10 Diameter	803-0072	\$75
Clean-out rod	26 Long	803-0197	\$89
Fish Scoop	8-1/8 W x 8-1/2 D with 17-3/8 handle	803-0059	\$103
Filter Cones	10 Diameter -- box of 50	803-0042	\$91
Fryer Brush, L-shaped Tampico	21" Long, 2" Diameter	803-0429	\$70
Fryer Brush, L-shaped Teflon	26-3/4 Long, 1" Diameter	803-0278	\$84
Filter Powder	80, 1 oz. preportioned packs per box	803-0002	\$108
Gloves	Black, safety	803-0293	\$54
Skimmer	6 square with insulated handle 13-5/8 L	803-0446	\$94

BUILT-IN FILTER	PART NUMBER	PAPER SIZE (inches) (W x D)	PACKAGING	PRICE	SHIPPING WEIGHT
Filter Magic Filters before 5/90	803-0003	12-1/2 x 17-3/4	Box of 100 sheets	\$128	3 lbs.
Filter Magic Filters after 5/90	803-0170	19-1/2 x 27-1/2	Box of 100 sheets	\$128	4 lbs.
80-lb, MJCF Fryer Filters before 8/90	803-0074	17-1/2 x 19-1/4	Box of 100 envelopes	\$390	8 lbs.
80-lb MJCF Fryer Filters after 8/90 and TCF Fryer Filters	803-0289	22 x 34	Box of 100 sheets	\$233	8 lbs.
All FootPrint and FootPrint PRO Filters	803-0170	19-1/2 x 27-1/2	Box of 100 sheets	\$128	4 lbs.
All Flat Bottom Fryer Filters	803-0172	20-1/8 x 25-1/2	Box of 100 sheets	\$292	4 lbs.
RE80 SUFF - Single Under Fryer Filters	803-0345	17 x 33-1/4	Box of 100 sheets	\$233	4 lbs.
Multi-battered RE80 UFF-Super Cascade Filters	803-0303	26 x 34	Box of 100 sheets	\$233	4 lbs.
FilterQuick (gas & electric) OCF30 (gas & electric)	803-0445	16-1/2" x 25-1/2"	Box of 100 sheets	\$128	4 lbs.

PORTABLE FILTER	PART NUMBER	PAPER SIZE (inches) (W x D)	PACKAGING	PRICE	SHIPPING WEIGHT
All PF50 Portable Filters	803-0170	19-1/2 x 27-1/2	Box of 100 sheets	\$128	4 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.**

DEAN FILTER ACCESSORIES/SUPPLIES

DEAN FILTER ACCESSORIES

ITEM	DESCRIPTION (Inches) (WxDxH)	PART #	PRICE
5 ft. Hose With Nozzle	For washdown use (built-in filter systems)	106-2568	\$615
External Oil Discharge	Front connection comes with 5 ft. washdown hose. See product pages for availability.	N/A	Front \$1,712 Rear \$1,163
Filter Powder	80, 1 oz. preportioned applications	803-0002	\$108
Fryer Brush, L-shaped Tampico	21" Long, 2" Diameter	803-0429	\$70
Fryer Brush, L-shaped Teflon	26-3/4" Long, 1" Diameter	803-0278	\$84
Gloves	Black, safety	803-0293	\$54
Sediment Scoop	Large	823-3696	\$54

BUILT-IN FILTER	PART NUMBER	PAPER SIZE (inches) (W x D)	PACKAGING	PRICE	SHIPPING WEIGHT
50 Series Fryers, SUFF-Equipped*	803-0345	17 x 33-1/4	Box of 100 sheets	\$233	4 lbs.
50 Series Fryers, SUFF-Equipped* 2001 & older	803-0317	8-1/4 x 25-3/4	Box of 100 sheets	\$128	3 lbs.
60 Series Fryers, SUFF-Equipped*	803-0345	17 x 33-1/4	Box of 100 sheets	\$233	4 lbs.
80/18UE Series Fryers, SUFF-Equipped*	803-0345	17 x 33-1/4	Box of 100 sheets	\$233	4 lbs.
50 Series Fryers, UFF-Equipped**	803-0289	22 x 34	Box of 100 sheets	\$233	8 lbs.
60 Series Fryers, UFF-Equipped**	803-0289	22 x 34	Box of 100 sheets	\$233	8 lbs.
80/100/18UE Series Fryers, UFF Equipped**	803-0303	26 x 34	Box of 100 sheets	\$233	4 lbs.

PORTABLE FILTER	PART NUMBER	PAPER SIZE (inches) (W x D)	PACKAGING	PRICE	SHIPPING WEIGHT
PF80 and PF110	803-0285	16-3/8 x 18-3/8	Box of 100 sheets	\$128	10 lbs.
PF80LP (Low Profile)	803-0284	16-3/8 x 22	Box of 100 sheets	\$128	8 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.

GAS FRYER ACCESSORIES



Full Size Basket



Triplet Basket



Twin Baskets



Basket Hanger



*Basket Hanger
Over the Flue*



Basket Support Racks



Basket Support Screens



*Basket Support Screen
with handle*

DESCRIPTION	SIZE (Inches) (WxDxH)	PART NO.	APPLICABLE MODELS	PRICE
Basket, full size	17-1/2 x 16-3/4 x 6	803-0017	MJCF, HD60G	\$278
Basket, full size (cannot be used with basket lifts)	12-3/8 x 12-7/8 x 5-1/4	803-0099	H55, MJ50, GF40, OCF30, HD50G,	\$262
Basket, full size (cannot be used with basket lifts)	11-3/4 x 14 x 4-5/8	803-0015	MJ40, GF14	\$262
Basket, full size	17-1/2 x 12-7/8 x 6-1/8	803-0435	1814	\$271
Basket, full size	17-1/2 x 16-3/4 x 5-7/8	803-0148	LHD65	\$278
Basket, triplet size	4-1/2 x 13-1/4 x 6	803-0357	H55, MJ50, GF40, HD50G	\$171
Basket, triplet size	5-3/4 x 17-1/8 x 6-1/8	803-0023	MJCF	\$210
Basket, triplet size	4-1/4 x 13-1/4 x 5-1/2	803-0438	OCF30	\$171
Basket, triplet size	5-5/8 x 15-7/8 x 7-1/4	803-0427	HD60G, LHD65	\$197
Basket, twin size	5-7/8 x 12-5/8 x 6-5/8	803-0271	H55, MJ50, MJ40, GF40, GF14, OCF30, 1814, HD50G, ESG35T	\$175
Basket, twin size	8-3/4 x 16-3/4 x 6	803-0024	MJCF	\$271
Basket, twin size	8-3/4 x 16-3/4 x 6	803-0304	HD60G, LHD65	\$182
Basket, chicken	17-3/4 x 12-1/4 x 11	803-0436	1814	\$496
Basket, chicken	16-7/8 x 17 x 14	810-2384	HD60G	\$526
Basket, dual	8 x 12-5/8 x 7	803-0437	1814	\$178
Basket, quad	4-1/2 x 13-1/4 x 6	803-0357	1814	\$171
Basket hanger	12-1/2 W x 3-1/2 H	810-2793	H55, MJ50, MJ40, GF40, GF14	\$105
Basket hanger, flue mounted		210-5777	MJ50, MJ40	\$84
Basket hanger	17-3/8 W x 3-1/2 H	810-2794	MJCF, RE80	\$108
Basket hanger	15-3/8 W x 5 H	230-8165	OCF30 single frypot	\$96
Basket hanger	31 W x 5 H	230-7495	FQ & OCF30 two frypot fryer/four frypot fryer (2)	\$192
Basket hanger	46-1/2 W x 5 H	230-7497	FQ & OCF30 three frypot fryer	\$288
Basket hanger	12-3/8 W x 3-1/2 D	810-2793	ESG35T	\$105
Basket hanger - over the flue	20 W x 8-1/2 H	823-7770	11814 single frypot	\$96
Basket hanger - over the flue	39-3/4 W x 8-1/2 H	823-7771	21814 two frypot fryer	\$192
Basket hanger - over the flue	15-3/8 W x 6-5/8 H	210-1595	HD50G (singles) Call Customer Service for batteries	\$98
Basket hanger - over the flue	20 W x 6-5/8 H	210-2737	HD60G (singles) Call Customer Service for batteries	\$98
Basket hanger with flue deflector	20 W x 7 H	823-5859	LHD65	\$115
Basket support rack type-- full pot	12-1/2 W x 13-3/4 D	803-0132	H55, MJ50, GF40	\$100
Basket support rack type-- full pot	11-1/2 W x 14-5/8 D	803-0032	MJ40, GF14	\$94
Basket support rack type-- full pot	17-1/2 W x 17-1/2 D	803-0137	MJCF	\$110
Basket support rack type-- full pot	11-7/8 W x 13-1/2 D	803-0375	OCF30	\$100
Basket support rack type-- split pot	5-7/8 W x 13-1/2 D	803-0372	OCF30	\$89
Basket support rack type-- split pot	6 W x 14 D	803-0133	H55, MJ50	\$89
Basket support rack type -- full pot	13-5/8 W x 18 D	803-0380	1814	\$119

NOTE:

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

GAS FRYER ACCESSORIES



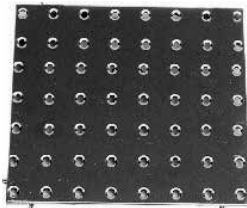
L-shaped Brush, Tampico



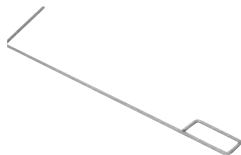
L-shaped Brush, Teflon



Casters



Chicken/Fish Plate



Clean-out Rod



Covers



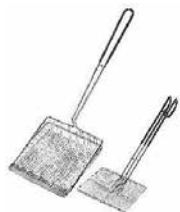
Crumb Scoop

DESCRIPTION	SIZE (Inches) (WxDxH)	PART NO.	APPLICABLE MODELS	PRICE
Basket support rack type	17-3/8 W x 17-5/8 D	810-2235	LHD65, HD60G	\$180
Basket support rack type	13-1/2 W x 13-1/4 D	803-0273	HD50G	\$98
Basket support rack type	13-1/2 W x 11-1/4 D	803-0442	ESG35T	\$94
Basket support rack, fine mesh	13-1/2 W x 13-1/4 D	803-0277	HD50G	\$94
Basket support rack, fine mesh	17 W x 17 D	803-0149	LHD65, HD60G	\$171
Basket support screen type with handle – full pot only.	12-1/2 W x 13-3/4 D	803-0136	H55, MJ50, GF40	\$139
Basket support screen type – full pot only.	11-1/2 W x 14-5/8 D	803-0037	MJ40, GF14	\$124
Basket support screen type with handle – full pot only.	17-1/2 W x 18-1/2 D	803-0138	MJCF	\$145
L-Basket Support Rack	17-5/8 W x 17-5/8 D	810-3066	LHD65	\$216
Brush L-shaped, Tampico	21 Long, 2 Diameter	803-0429	All models	\$70
Brush L-shaped, Teflon	26-3/4 Long, 1 Diameter	803-0278	All models	\$84
Bulk oil kit			OCF30	Call Customer Service
Casters – set of four		Call Customer Service to specify fryer models	H55, MJ50, MJ40, GF40, GF14, MJCF	\$305
Chicken/Fish Plate – full pot (not available for split pot)	12-3/8 W x 14 D	823-0619	H55, MJ50, GF40	\$370
Chicken/Fish Plate – full pot	11-3/4 W x 14-3/4 D	823-3048	MJ40, GF14	\$323
Chicken/Fish Plate – full pot	17-7/8 W x 18 5/8 D	823-0368	MJCF	\$450
Chicken/Fish Plate – full pot	12 W x 13-3/8 D	823-8066	FQ, OCF30	\$362
Chicken/Fish Plate – full pot	18 W x 13-5/8 D	220-8966	1814	\$370
Chicken/Fish Tray – full pot	13-5/8 W x 13-1/2 D	220-8963	HD50G	\$362
Chicken/Fish Tray -- full pot	16-1/2 x 16-1/2 x 11	823-3947	HD60G,	\$377
Clean-out rod	27 Long	803-0197	All models (except FQ)	\$89
Clean-out rod	27-1/2 Long	803-0388	FQ	\$89
Cover -- stainless steel	20-3/8 W x 28 D	823-9413	MJCF	\$267
Cover – stainless steel – full pot	15-1/8 W x 20-1/4 D 14-5/8 W x 19-3/8 D	823-9426 823-9414 with basket lifts	H55, MJ50, MJ40, GF40, GF14	\$237 \$241
Cover -- stainless steel -- full pot	14-5/8 W x 21 D	823-8897	FQ, OCF30	\$237
Cover - stainless steel -- full pot	21-3/8 W x 19-1/2 D	108-1872	11814	\$257
Cover - stainless steel - full pot	13-1/2 W x 21-3/8 D	106-1637SP	HD50G, ESG35T	\$257
Cover - stainless steel w/o basket lifts	23-3/8 W x 19-3/4 D	106-1479SP	HD60G	\$327
Cover - stainless steel w/basket lifts	14-1/4 W x 20-1/2 D	106-2734SP	HD50G	\$257
Cover - stainless steel w/basket lifts	18 W x 22-5/8 D	106-2773SP	HD60G	\$327
Crumb Scoop Cold Zone -- full pot	1-3/4 W x 6-1/2 D x 22-3/4 Long	823-3660	H55, MJ50, MJ40, MJCF	\$96
Crumb Scoop Cold Zone -- split pot	1-1/4 W x 6-1/2 D x 22-3/4 Long	823-3938	H55-2, FQ, OCF30	\$96

NOTE:

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

GAS FRYER ACCESSORIES



*Fish Scoop, left
Fish Skimmer, right*



Flue Deflector



Legs



Quick Disconnect



Sediment Tray - Full Pot



*Sediment Tray -
MJCF Gas Fryer*

DESCRIPTION	SIZE (Inches) (WxDxH)	PART NO.	APPLICABLE MODELS	PRICE
Fish plate	12 x 13-3/8 x 3/8	823-8066	FQ, OCF	\$362
Fish scoop	8-1/8 W x 8-1/2 D with 17-3/8 handle	803-0059	All models	\$103
Fish skimmer	6 square with 13-5/8 insulated handle	803-0184	All models	\$94
Fish skimmer	6 square with 13-5/8 insulated handle, no hooks	803-0446	FQ	\$94
Flue deflector	12-1/2 W x 6-7/8 H	910-3557	H55, MJ50, MJ40, GF40, GF14	\$108
Flue deflector	14-1/2 W x 8 H	910-3185	MJCF	\$113
Flue deflector	20 W x 9-1/2 H	823-5801	LHD65	\$121
Foam Deck Basket Banger			1814, OCF, FQ, H55, HD50G, HD60G, MJ50	\$204/frypot
Gloves, black safety		803-0293	All models	\$54
Legs – set of four – nickel	6 H	Call Customer Service to specify fryer models	MJ50, MJ40, MJCF, GF40, GF14,	\$229
Legs – set of four – stainless steel	6 H	Call Customer Service to specify fryer models	MJ50, MJ40, MJCF	\$305
Legs – set of four – stainless steel	8-1/2 H	Call Customer Service to specify fryer models	H55	
Quick disconnect with 1" gas line -- systems only	36 Long	806-1698	H55, MJ50, MJ40, MJCF, 1814, OCF30, LHD65	\$649
Quick disconnect with 1" gas line -- systems only	48 Long	806-1699	H55, MJ50, MJ40, MJCF, 1814, OCF30, LHD65	\$697
Quick disconnect with 3/4" gas line -- single units	36 Long	806-1701	H55, MJ50, MJ40, GF40, GF14, 1814, OCF30G, LHD65	\$528
Quick disconnect with 3/4" gas line -- single units	48 Long	806-1700	H55, MJ50, MJ40, GF40, GF14, 1814, OCF30G, LHD65	\$575
Sediment tray – full pot	12-1/2 x 14 x 6-1/2	803-0103	H55, MJ50, GF40	\$474
Sediment tray – full pot	11-1/4 x 14-1/2 x 4-1/8	803-0188	MJ40, GF14	\$390
Sediment tray – full pot	17-1/2 x 18-1/2 x 4-3/8	803-0187	MJCF	\$500
Sediment tray -- full pot	11-7/8 x 13-3/8 x 6-1/2	803-0511	OCF30	\$474
Sediment tray – split pot left	5-7/8 x 14 x 6-1/2	803-0107 (L)	H55-2,	\$362
Sediment tray – split pot right	5-7/8 x 14 x 6-1/2	803-0108 (R)	H55-2	\$362
Sediment tray	13-1/2 W x 13-3/4 D	106-4136	HD50G	\$487
Sediment tray	17-1/4 W x 17-3/4 D	106-2631	HD60G	\$575
Sediment tray	13-1/2 W x 13-3/4 D	106-4136	HD50G	\$487
Sediment tray	17-1/4 W x 17-3/4 D	106-2631	HD60G	\$575
Sediment tray	17-3/4 W x 13-5/8 D	108-6187	1814E	\$531

GAS FRYER ACCESSORIES



Splash Shield



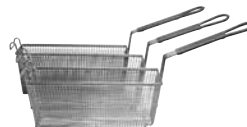
Top Connecting Strip

DESCRIPTION	SIZE (Inches) (WxDxH)	PART NO.	APPLICABLE MODELS	PRICE
Splash shield	20 D x 6-1/4 H	823-6559	H55, MJ50, MJ40	\$121
Splash shield	30-3/8 D x 13-1/8 H	823-5978	MJCF	\$130
Splash shield	21-3/8 D x 7-7/8 H	823-7619	11814	\$264
Splash shield, side	19-1/2 D x 11-3/4 H	823-8224	FQ, OCF30	\$121
Splash shield	21-1/2 D x 13 H	823-3225	HD50G	\$119
Splash shield		823-5744	HD60G	\$139
Splash shield		823-5789	LHD65	\$203
Top connecting strip	2-1/4 W x 20-1/2 D	210-9291	H55, MJ50, MJ40	\$149
Top connecting strip	2-1/8 W x 28-1/8 x D x 1-3/4 W	910-2662	MJCF	\$175
Top connecting strip	2 W x 21-3/8 D	210-2681	1814G, HD50	\$149
Top connecting strip	2 W x 23-5/8 D	210-5086	HD60G	\$175
Top connecting strip	1-7/8 W x 20-3/4 D	823-5810	OCF30G	\$149
Top connecting strip	2-1/8 x 20-5/8 x 1-3/4	910-2285	GF14	\$149
Top connecting strip	1-3/4 x 20-3/4	910-4617	GF40	
Front work shelf 10" without marine edge-- must be requested with fryer order		Call Customer Service to specify fryer models	HD150G, HD160G series fryer systems	\$647 per frypot

ELECTRIC FRYER ACCESSORIES



Full Size Basket



Triplet Basket



Twin Baskets



Basket Hanger



Basket Support Screens



Basket Support Screen with handle



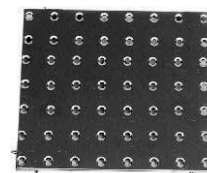
L-Shaped Brush, Tampico



L-shaped Brush, Teflon



Casters



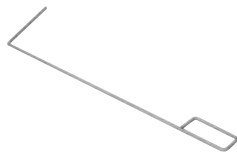
Chicken/Fish Plate

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	803-0099	RE14, RE17, RE14TC, RE17TC, OCF30, SR14E	\$262
Basket, full size	16-3/4 x 17-1/2 x 5-3/4	803-0148	RE80	\$278
Basket, full size	17-1/2 x 12-7/8 x 6-1/8	803-0435	1814	\$271
Basket, triplet size	5-5/8 x 16 x 7	803-0427	RE80	\$197
Basket, triplet size	4-1/2 x 13-1/4 x 6	803-0357	RE14, RE17	\$171
Basket, triplet size	4-1/4 x 13-1/4 x 5-1/2	803-0438	OCF30	\$171
Basket, twin size	5-7/8 x 12-5/8 x 6-5/8	803-0271	RE14, RE17, RE14TC, RE17TC, OCF30, SR14E, 1814E	\$175
Basket, twin size	8-3/4 x 16-3/4 x 6	803-0304	RE80	\$182
Basket, twin size	7-5/8 x 15-7/8 x 7-3/8	803-0306	RE80 w/BL	\$197
Basket, chicken	17-3/4 x 12-3/4 x 11	803-0441	1814	\$496
Basket, dual	8 x 12-5/8 x 7	803-0437	1814	\$178
Basket, quad	4-1/2 x 13-1/4 x 6	803-0357	1814	\$171
Basket hanger, wire	12-1/2 W x 3-1/2 H	810-2793	RE14, RE17, RE14TC, RE17TC, SR14E	\$105
Basket hanger	15-3/8 W x 5 H	230-8165	OCF30 single frypot	\$96
Basket hanger	31 W x 5 H	230-7495	FQ & OCF30 two frypots / four frypots (2)	\$192
Basket hanger	46-1/2 W x 5 H	230-7497	FQ & OCF30 three frypots	\$288
Basket hanger	17-3/8 W x 3-1/2 H	810-2794	RE80	\$108
Basket hanger - over the flue	19-7/8 W x 5-1/4 H	230-4318	11814E single frypot	\$96
Basket hanger - over the flue	39-3/4 W x 5-1/4 H	230-8464	21814E two frypot fryer	\$192
Basket support screen type with handle -- full pot (not available for split pot).	12-1/2 W x 13-3/4 D	803-0136	RE14, RE17, RE14TC, RE17TC, OCF30 Fryers	\$139
Brush L-shaped, Tampico	21 Long, 2 Diameter	803-0429	All models	\$70
Brush L-shaped, Teflon	26-3/4 Long, 1 Diameter	803-0278	All models	\$84
Bulk oil kit			OCF30	Call Customer Service
Casters -- set of four	Call Customer Service to specify fryer models		RE14, RE17, RE14TC, RE17TC, RE80, 11814E	
Chicken/Fish Plate -- full pot (not available for split pot)	13-1/2 W x 13-1/8 D	823-8065	FQ, OCF30	\$362
Chicken/Fish Plate -- full pot (not available for split pot)	13-5/8 W x 14-1/4 D	220-8964	RE14, RE17, RE14TC, RE17TC	\$370
Chicken/Fish Plate -- full pot	17 W x 13-1/2 D	220-8962	1814E	\$370
Chicken/Fish Tray-- full pot	13 W x 13-1/2 Dx 11H	823-8861	FQ	\$362
Chicken/Fish tray	16-1/2 x 16-1/2 x 11	823-3947	RE80	\$377

NOTE:

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

ELECTRIC FRYER ACCESSORIES



Clean-out Rod



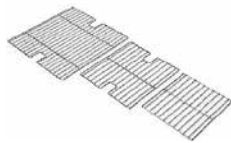
Covers



Fish Scoop, left
Fish Skimmer, right



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	27 Long	803-0197	All models (except FQ)	\$89
Clean-out rod	27-1/2 Long	803-0388	FQ	\$89
Cover	20 x 22-1/4 x 1-1/2 in- cludes handle	108-0220SP	RE80	\$329
Cover -- stainless steel -- full pot	14-5/8 W x 19-3/8 D	823-9414	RE14, RE17, RE14TC, RE17TC, SR14E	\$241
Cover -- stainless steel -- full pot	14-3/8 W x 19-1/2 D	823-8899	OCF30	\$237
Cover -- stainless steel -- split pot	7-1/2 W x 19-3/8 D	823-9415	OCF30	
Cover -- stainless steel -- full pot	19 W x 19-3/8 D	823-9402	1814E	\$257
Elevated top-off container kit			FQ	\$748
Fish Plate	13 x 13-1/2 x 4-1/2	823-8065	FQ, OCF	\$362
Fish scoop	8-1/8 W x 8-1/2 D with 17- 3/8 handle	803-0059	All models	\$103
Fish skimmer	6 square with 13-5/8 insu- lated handle	803-0184	All models	\$94
Foam Deck Basket Banger			OCF, RE, RE80	\$204/frypot
Gloves, black safety		803-0293	All models	\$54
Legs -- set of four -- stainless steel	8-1/2 H	Call Customer Service to specify fryer models	RE14, RE17, RE14TC, RE17TC, RE80, 11814E	\$305
Rack type basket support -- full pot	12-1/2 W x 13-3/4 D	803-0132	RE14, RE17, RE14TC, RE17TC, OCF30 Fryers	\$100
Rack type basket support -- split pot	5-3/4 W x 13-1/2 D	803-0106	RE14-2, RE17-2, RE14-2TC, RE17-2TC, OCF Fryers	\$89
Rack type basket support -- full pot	13-5/8 W x 18 D	803-0380	1814E	\$119
Rack type basket support, fine mesh	17-3/8 W x 17-5/8 D	803-0387	RE80	\$161
Sediment tray -- full pot	10-1/2 x 11-5/8 x 4	803-0358	RE14, RE17, RE14TC, RE17TC	\$474
Sediment tray -- split pot left	4-5/8 x 13-3/4 x 4	803-0360 (L)	RE14-2, RE17-2, RE14-2TC, RE17-2TC	\$362
Sediment tray --split pot right	4-5/8 x 13-3/4 x 4	803-0359 (R)		\$362
Sediment tray	17-3/4 W x 13-5/8 D	108-6187	11814E	\$531
Splash shield	20 D x 6-1/8 H	823-6559	RE14, RE17, RE14TC, RE17TC	\$121
Splash shield	20-5/8 D x 6 H	823-8155	1814E	\$264
Splash shield, side	19-1/2 D x 11-3/4 H	823-8224	FQ, OCF30	\$121
Top connecting strip	1-7/8 W x 21 D	823-5810	RE14, RE17, RE14TC, RE17TC	\$149
Top connecting strip	2 W x 23-3/4 D	230-5382	RE80	\$173
Top connecting strip	2-3/4 W x 21 D	230-8819	11814E	\$149

NOTE:

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DEAN GAS FRYER ACCESSORIES



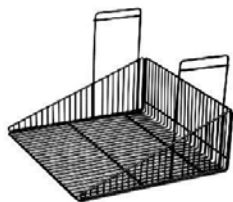
Full Size Basket



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	803-0099	SM50G, D50G, SR42, SR52	\$262
Basket, full size	17-1/2 x 16-3/4 x 6	803-0017	D60G, SR62	\$278
Basket, triplet size	4-1/2 x 13-1/4 x 6	803-0357	SM50G, D50G	\$171
Basket, triplet size	5-5/8 x 15-7/8 x 7-1/4	803-0427	D60G, SR62	\$197
Basket, twin size	5-7/8 x 12-5/8 x 6-5/8	803-0271	SM50G, D50G, SR42, SR52	\$175
Basket, twin size	8-3/4 x 16-3/4 x 6	803-0304	D60G, SR62	\$182
Basket, chicken	16-7/8 x 17 x 7-1/2	810-2384	D60G, SR62	\$526
Basket hanger	15-3/8 W x 6-5/8 H	210-1595	SM50G, D50G (single models) Call Customer Service for D model batteries.	\$98
Basket hanger		210-2737	D60G (single models) Call Customer Service for D model batteries.	\$98
Basket hanger	23-1/4 W x 6-5/8 H	210-3911	SM5020	\$103
Basket hanger, wire	12-1/2 W x 3-3/4 H	810-2793	SR42, SR52	\$105
Basket hanger, wire	17 W x 3-1/2 H	810-2794	SR62	\$108
Basket hanger, with flue deflector		823-5794	SM5020	\$105
Basket support rack	13-1/2 W x 13-1/4 D	803-0273	SM50G, D50G, SR42, SR52	\$98
Basket support rack	17-3/8 W x 17-5/8 D	810-2235	D60G, SR62	\$180
Basket support rack, fine mesh	13-1/2 W x 13-1/4 D	803-0277	SM50G, D50G, SR42, SR52	\$94
Basket support rack, fine mesh	17 W x 17 D	803-0149	D60G, SR62	\$171

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DEAN GAS FRYER ACCESSORIES



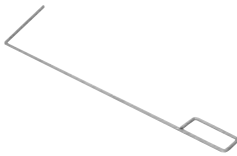
L-Shaped Brush, Tampico



L-shaped Brush, Teflon



Casters



Clean-out Rod



Cover



Quick Disconnect



Chicken/Fish Tray



*Fish Scoop, left
Fish Skimmer, right*



Flue Deflector



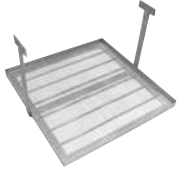
Legs

DESCRIPTION	SIZE (Inches) (WxDxH)	PART NO.	APPLICABLE MODELS	PRICE
Brush, L-shaped Tampico	21 Long, 2 Diameter	803-0429	All models	\$70
Brush, L-shaped Teflon	26-3/4 Long, 1 Diameter	803-0278	All models	\$84
Casters, set of 4		Call Customer Service to specify fryer models	All models	\$305/set
Chicken/Fish Tray	13-1/2 x 13-1/2 x 11	823-6895	SM50G, D50G	\$182
Chicken/Fish Tray	16-1/2 x 16-1/2 x 11	823-3947	D60G	\$377
Clean-out rod	27 Long	803-0197	All models	\$89
Cover, frypot w/o basket lift	15 W x 21-3/8 D	106-1637SP	SM50G, D50G, SR42, SR52	\$257
Cover, frypot w/o basket lift	23-3/8 W x 19-3/8 D	106-1479SP	D60G, SR62	\$327
Cover, frypot with basket lift	14-1/4 W x 20-1/2 D	106-2734SP	D50G	\$257
Cover, frypot with basket lift	18 W x 22-5/8 D	106-2773SP	D60G	\$327
Fish scoop	8-1/8 W x 8-1/2 D with 17-3/8 handle	803-0059	All models	\$103
Fish skimmer	6 square with 13-5/8 insulated handle	803-0184	All models	\$94
Flue deflector	15-3/8 W x 3 H	200-3651	SM50G, D50G	\$110
Flue deflector	18-3/8 W x 3 H	200-3649	D60G	\$145
Gloves, black safety		803-0293	All models	\$54
Legs, stainless steel set of 4	6 H		Call Customer Service to specify fryer models	\$305
Quick disconnect with gas line 1"x36"	36 Long	806-1698		\$649
Quick disconnect with gas line 1"x48"	48 Long	806-1699		\$697
Quick disconnect with gas line 3/4"x36"	36 Long	806-1701		\$528
Quick disconnect with gas line 3/4"x48"	48 Long	806-1700		\$575

NOTE:

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DEAN GAS FRYER ACCESSORIES



Sediment Tray



Splash Shield



Top Connecting Strip

DESCRIPTION	SIZE (Inches) (WxDxH)	PART NO.	APPLICABLE MODELS	PRICE
Sediment tray	13-1/2 W x 13-3/4 D	106-4136	SM50, D50G	\$487
Sediment tray	17-3/4 W x 17-1/8 D	106-2631	D60G, SR62	\$575
Splash shield		823-3225	SM50G, D50G	\$119
Splash shield		823-5744	D60G	\$139
Top connecting strip	2 W x 21-3/8 D	210-2681	SM50G, D50G, SR42G, SR52	\$149
Top connecting strip		210-5086	D60G	\$175
Front work shelf 10" without marine edge-- must be requested with fryer order		Call Customer Service to specify fryer models	D150G, D160G series fryer systems	\$647/per frypot

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)	Approx. Cubic Feet 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)
FQG30U Series	Filter Quick™ with Fingertip Filtration™ Oil-conserving Gas Fryers	70,000 Btu/hr. (17,632 kcal) (20.5 kw)	30 lb. (15 liters)	13 x 14 x 3-3/4 (33 x 36 x 9.5)	31-1/4 (79.4)	29-7/8 (76)	46-1/2 (118)	67 lbs. Fries/hr.	52 575 lbs. (261 kg)
FPGL130 Series	OCF30 Oil-Conserving Gas Fryer (Full Frypot)	70,000 Btu/hr. (17,632 kcal) (20.5 kw)	30 lb. (15 liters)	13 x 14 x 3-3/4 (33 x 36 x 9.5)	15-5/8 (39.7)	35-5/8 (90.5)	45-3/8 (115.3)	67 lbs. Fries/hr.	20 265 lbs. (120 kg)
FPGL230ATO Series	OCF30 Oil-Conserving Gas Fryer (Full Frypot) with ATO	70,000 Btu/hr. (17,632 kcal) (20.5 kw)	30 lb. (15 liters)	13 x 14 x 3-3/4 (33 x 36 x 9.5)	31-1/4 (79.4)	29-7/8 (76)	46-1/2 (118)	67 lbs. Fries/hr.	51 544 lbs. (247 kg)
ESG35T	Gas Value High Efficiency Fryer	70,000 Btu/hr. (17,632 kcal) (20.5 kw)	35 lb. (17 liters)	14 x 13-3/4 x 4-1/5 (35 x 34.9 x 10.7)	15-1/2 (39.4)	29-1/8 (74)	44 (111.8)	58 lbs. Fries/hr.	22 165 lbs. (75 kg)
HD50	Gas High Efficiency Fryer	100,000 Btu/hr. (25,189 kcal) (29.3 kw)	50 lbs. (25 liters)	14 x 14 x 3-1/2 (35 x 35 x 8.9)	15-1/2 (39.4)	31-1/4 (79.4)	45 (114.3)	72 lbs. Fries/hr.	22 180 lbs. (82 kg)
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.	32 255 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)	36-1/4 (92.1)	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)	15-5/8 (39.7)	29-5/8 (75.3)	45-5/8 (115.8)	68 lbs. Fries/hr.	22 202 lbs. (92 kg)
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)					
MJ50	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)	16 (40.6)	31-5/8 (80.3)	46-3/8 (118)	69 lbs. Fries/hr.	20 202 lbs. (92 kg)
MJ40	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)	16 (40.6)	31-5/8 (80.3)	41-3/8 (105)	57 lbs. Fries/hr.	20 185 lbs. (84 kg)
MJCF	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)	20-3/4 (52.7)	39-7/8 (101.2)	46-3/8 (117.7)	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 (78.4)	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 (78.4)	41-1/8 (104.4)	57 lbs. Fries/hr.	19 152 lbs. (69 kg)

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)	Approx. Cubic Feet Shipping Wt.
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.	34 255 lbs. (116 kg)
FQE30U Series	Filter Quick™ with Fingertip Filtration™ Oil-conserving Electric Fryers	14 kw	30 lb. (15 liters)	13 x 14 x 3-3/4 (33 x 36 x 9.5)	31-1/4 (79.4)	30-7/8 (78.6)	45-3/8 (115.2)	14 kw 71 lbs. Fries/hr.	52 535 lbs. (243 kg)
FPEL114 Series	OCF30 Oil-Conserving Electric Fryer (Full Frypot)	14 kw	30 lb. (15 liters)	13 x 14 x 3-3/4 (33 x 36 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)
FPEL214 ATO Series	OCF30 Oil-Conserving Electric Fryer (Full Frypot) with ATO	14 kw	30 lb. (15 liters)	13 x 14 x 3-3/4 (33 x 36 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. (243 kg)
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.	21 214 lbs. (97 kg)
RE14-2TC/17-2TC	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	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	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 (100.7)	44-3/4 (113.7)	84 lbs. Fries/hr.	32 285 lbs. (129 kg)
PF80	Portable Filter	120V/60 Hz 1 PH -6.2A	80 lb. (40 liters)	N/A	17.25" (43.8)	30.25" (76.8)	24.75" (62.9)	N/A	10.78 145-lb (54.4 kg)
PF80LP	Low Profile Portable Filter	120V/60 Hz 1 PH -6.2A	80 lb. (40 liters)	N/A	17.25" (43.8)	38.625" (98.1)	24.75" (62.9)	N/A	18.21 154-lb (67 kg)
PF110	Portable Filter	120V/60 Hz 1 PH -6.2A	110 lb. (55 liters)	N/A	17.25" (43.8)	30.25" (76.8)	24.75" (62.9)	N/A	10.78 146-lb (57 kg)
PF50	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 (81.3)	48 (121.9)	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)
CDC50	Cleaning Solutions Caddy	N/A	50 lb. (25 liters)	N/A	11-1/2" (29.1)	23-1/8" (58.6)	31-3/4" (80.6)	N/A	7.63 25 lbs. (11 kg)
CDC63	Cleaning Solutions Caddy	N/A	63 lbs. (31 liters)	N/A	11-1/2" (29.1)	28-1/8" (71.4)	31-7/8" (80.8)	N/A	7.63 30 lbs. (14 kg)

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

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.	Approx. Cubic Feet Shipping Wt.
SM150G	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)	30-3/4" (78)	46-1/8" (117)	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)
SR42G	Economy Gas Fryer	105,000 Btu/hr. (26,481 kcal) (30.8 kw)	43 lbs. (21 liters)	14 x 13-3/4 x 4-1/5 (35 x 34.9 x 10.7)	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 3-1/2 (35 x 35 x 8.9)	15-1/2 (39.4)	31-1/4 (79.4)	45 (114.3)	63 lbs. Fries/hr.	22 180 (82)
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)
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)
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.

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
FILTER QUICK	N/A	7 years: parts & labor	1 year: parts & labor 2nd year: parts only	1 year: parts & labor 2nd year: parts only
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
MJ40/MJ50/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	1st year: parts & labor 2nd- 10th years: part only	N/A	1 year: parts & labor	1 year: parts & labor
LHD65	1st year: parts & labor 2nd- 10th years: part only	N/A	1 year: parts & labor	1 year: parts & labor
D50/60	1st year: parts & labor 2nd- 10th years: part only	N/A	1 year: parts & labor	1 year: parts & labor
SM50	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
ESG35T	5 years: pro-rated*	N/A	N/A	1 year: parts & labor

* 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

DOMESTIC WARRANTY(CONTINUED)

ELECTRIC				
	FRYPOT	FRYPOT & ASSEMBLY	CONTROLLERS	ALL OTHER PARTS
FILTER QUICK 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
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	1st year: parts and labor 2nd year - Lifetime: part only	N/A	1 year: parts & labor	1 year: parts & labor
RE14/17	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
OTHER PRODUCTS				
	COOK POT & ASSEMBLY	COOK POT	ALL OTHER PARTS	
SHORTENING DISPOSAL UNIT			90 days: Parts & Labor 91 days - 1 Year: Pump part only	
CDC50 & 63			90 days: 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.

LIMITED EXTENDED WARRANTY -- ELECTRIC

The purchase of a Limited Extended Warranty Contract extends the standard warranty coverage to the purchased period of time (from one to two years) from the date of installation, start-up or demonstration, or 18 months from date of shipment, whichever comes first. Individual warranties may vary by model, part or application. Major components have labor extended an additional year with the purchase of an extended warranty, but not parts. Extended warranties are non-transferable. Only available in the 48 contiguous US states (Hawaii and Alaska are excluded).

- An additional one (1) year Labor Warranty can be purchased for select pieces of Frymaster / Dean equipment.
- Extended Warranty must be purchased at the same time the equipment is purchased.
- Extended Warranty has the same exclusions as stated in our standard warranty.

ELECTRIC OCF30, FILTERQUICK AND OTHER FRYERS				
PRODUCT	SERVICE PURCHASED	PART NUMBER	ITEM DESCRIPTION	NET PRICE
1 Pot	No Discount	EW ELE FRYER1POT	+1YR WARRANTY ELECTRIC 1 POT FRYER	CONTACT FACTORY FOR PRICING
	Install Discount	EWI ELE FRYER1POT	+1YR WARRANTY ELECTRIC 1 POT FRYER INSTALL DISC	
	PM Discount	EWP ELE FRYER1POT	+1YR WARRANTY ELECTRIC 1 POT FRYER PM DISCOUNT	
	Install + PM Discount	EWIP ELE FRYER1POT	+1YR WARRANTY ELECTRIC 1 POT FRYER INSTALL+PM	
2 Pot	No Discount	EW ELE FRYER2POT	+1YR WARRANTY ELECTRIC 2 POT FRYER	
	Install Discount	EWI ELE FRYER2POT	+1YR WARRANTY ELECTRIC 2 POT FRYER INSTALL DISC	
	PM Discount	EWP ELE FRYER2POT	+1YR WARRANTY ELECTRIC 2 POT FRYER PM DISCOUNT	
	Install + PM Discount	EWIP ELE FRYER2POT	+1YR WARRANTY ELECTRIC 2 POT FRYER INSTALL+PM	
3 Pot	No Discount	EW ELE FRYER3POT	+1YR WARRANTY ELECTRIC 3 POT FRYER	
	Install Discount	EWI ELE FRYER3POT	+1YR WARRANTY ELECTRIC 3 POT FRYER INSTALL DISC	
	PM Discount	EWP ELE FRYER3POT	+1YR WARRANTY ELECTRIC 3 POT FRYER PM DISCOUNT	
	Install + PM Discount	EWIP ELE FRYER3POT	+1YR WARRANTY ELECTRIC 3 POT FRYER INSTALL+PM	
4 Pot	No Discount	EW ELE FRYER4POT	+1YR WARRANTY ELECTRIC 4 POT FRYER	
	Install Discount	EWI ELE FRYER4POT	+1YR WARRANTY ELECTRIC 4 POT FRYER INSTALL DISC	
	PM Discount	EWP ELE FRYER4POT	+1YR WARRANTY ELECTRIC 4 POT FRYER PM DISCOUNT	
	Install + PM Discount	EWIP ELE FRYER4POT	+1YR WARRANTY ELECTRIC 4 POT FRYER INSTALL+PM	
5 Pot	No Discount	EW ELE FRYER5POT	+1YR WARRANTY ELECTRIC 5 POT FRYER	
	Install Discount	EWI ELE FRYER5POT	+1YR WARRANTY ELECTRIC 5 POT FRYER INSTALL DISC	
	PM Discount	EWP ELE FRYER5POT	+1YR WARRANTY ELECTRIC 5 POT FRYER PM DISCOUNT	
	Install + PM Discount	EWIP ELE FRYER5POT	+1YR WARRANTY ELECTRIC 5 POT FRYER INSTALL+PM	
6 Pot	No Discount	EW ELE FRYER6POT	+1YR WARRANTY ELECTRIC 6 POT FRYER	
	Install Discount	EWI ELE FRYER6POT	+1YR WARRANTY ELECTRIC 6 POT FRYER INSTALL DISC	
	PM Discount	EWP ELE FRYER6POT	+1YR WARRANTY ELECTRIC 6 POT FRYER PM DISCOUNT	
	Install + PM Discount	EWIP ELE FRYER6POT	+1YR WARRANTY ELECTRIC 6 POT FRYER INSTALL+PM	

LIMITED EXTENDED WARRANTY -- GAS

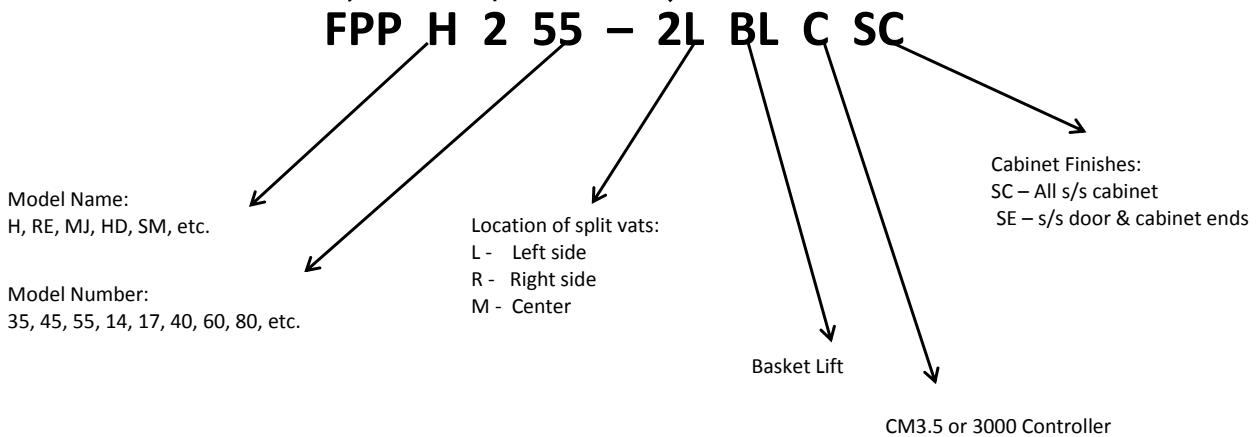
The purchase of a Limited Extended Warranty Contract extends the standard warranty coverage to the purchased period of time (from one to two years) from the date of installation, start-up or demonstration, or 18 months from date of shipment, whichever comes first. Individual warranties may vary by model, part or application. Major components have labor extended an additional year with the purchase of an extended warranty, but not parts. Extended warranties are non-transferable. Only available in the 48 contiguous US states (Hawaii and Alaska are excluded).

- An additional one (1) year Labor Warranty can be purchased for select pieces of Frymaster / Dean equipment.
- Extended Warranty must be purchased at the same time the equipment is purchased.
- Extended Warranty has the same exclusions as stated in our standard warranty.

GAS OCF30, FILTERQUICK AND OTHER FRYERS				
PRODUCT	SERVICE PURCHASED	PART NUMBER	ITEM DESCRIPTION	NET PRICE
1 Pot	No Discount	EW GAS FRYER1POT	+1YR WARRANTY GAS 1 POT FRYER	CONTACT FACTORY FOR PRICING
	Install Discount	EWI GAS FRYER1POT	+1YR WARRANTY GAS 1 POT FRYER INSTALL DISC	
	PM Discount	EWP GAS FRYER1POT	+1YR WARRANTY GAS 1 POT FRYER PM DISCOUNT	
	Install + PM Discount	EWIP GAS FRYER1POT	+1YR WARRANTY GAS 1 POT FRYER INSTALL+PM	
2 Pot	No Discount	EW GAS FRYER2POT	+1YR WARRANTY GAS 2 POT FRYER	
	Install Discount	EWI GAS FRYER2POT	+1YR WARRANTY GAS 2 POT FRYER INSTALL DISC	
	PM Discount	EWP GAS FRYER2POT	+1YR WARRANTY GAS 2 POT FRYER PM DISCOUNT	
	Install + PM Discount	EWIP GAS FRYER2POT	+1YR WARRANTY GAS 2 POT FRYER INSTALL+PM	
3 Pot	No Discount	EW GAS FRYER3POT	+1YR WARRANTY ELECTRIC 3 POT FRYER	
	Install Discount	EWI GAS FRYER3POT	+1YR WARRANTY GAS 3 POT FRYER INSTALL DISC	
	PM Discount	EWP GAS FRYER3POT	+1YR WARRANTY GAS 3 POT FRYER PM DISCOUNT	
	Install + PM Discount	EWIP GAS FRYER3POT	+1YR WARRANTY GAS 3 POT FRYER INSTALL+PM	
4 Pot	No Discount	EW GAS FRYER4POT	+1YR WARRANTY ELECTRIC 4 POT FRYER	
	Install Discount	EWI GAS FRYER4POT	+1YR WARRANTY GAS 4 POT FRYER INSTALL DISC	
	PM Discount	EWP GAS FRYER4POT	+1YR WARRANTY GAS 4 POT FRYER PM DISCOUNT	
	Install + PM Discount	EWIP GAS FRYER4POT	+1YR WARRANTY GAS 4 POT FRYER INSTALL+PM	
5 Pot	No Discount	EW GAS FRYER5POT	+1YR WARRANTY ELECTRIC 5 POT FRYER	
	Install Discount	EWI GAS FRYER5POT	+1YR WARRANTY GAS 5 POT FRYER INSTALL DISC	
	PM Discount	EWP GAS FRYER5POT	+1YR WARRANTY GAS 5 POT FRYER PM DISCOUNT	
	Install + PM Discount	EWIP GAS FRYER5POT	+1YR WARRANTY GAS 5 POT FRYER INSTALL+PM	
6 Pot	No Discount	EW GAS FRYER6POT	+1YR WARRANTY ELECTRIC 6 POT FRYER	
	Install Discount	EWI GAS FRYER6POT	+1YR WARRANTY GAS 6 POT FRYER INSTALL DISC	
	PM Discount	EWP GAS FRYER6POT	+1YR WARRANTY GAS 6 POT FRYER PM DISCOUNT	
	Install + PM Discount	EWIP GAS FRYER6POT	+1YR WARRANTY GAS 6 POT FRYER INSTALL+PM	

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	



COMMON MODEL NUMBERS AND DESCRIPTIONS

MODEL	DESCRIPTION
21814NF	2 (# of frypots) 1814 (model name) N (natural gas) F (built-in filter)
SCFSM250GN	SCF (built-in filter) SM (model name) 2 (# of frypots) 50 (model #) G (gas) N (natural gas)
RE117	RE (model name) 1 (# of frypots) 17 (model #)
FPRE217	FP (built-in filter) RE (model name) 2 (# of frypots) 17 (model #)
FMRE214BLC	FM (built-in filter with spreader) RE (model name) 2 (# of frypots) 14 (model #) BL (basket lifts) C (CM3.5 controller)
FPRE217-4C	FP (built-in filter) RE (model name) 2 (# of frypots) 17 (model #) -4 (2 split frypots) C (CM3.5 controller)
FPGL214CA	FPGL (model name) 4 (# of frypots) 14 (model #) C (3000 controller) A (auto top-off)
FPGL230CA	FPGL (model name) 2 (# of frypots) 30 (model #) C (3000 controller) A (auto top-off)
FPGL230-2RBLC	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)
H155C	H (model name) 1 (# of frypots) 55 (model #)
FPH155	FP (built-in filter) H (model name) 1 (# of frypots) 55 (model #)
FPPH255C	FP (built-in filter) P (pro series cabinet) H (model name) 2 (# of frypots) 55 (model #) C (CM3.5 controller)
FPPH255-2RC	FPP (built-in filter) H (model name) 2 (# of frypots) 55 (model #) -2 (1 split frypot) R (split is on right) C (CM3.5 controller)
GF40	GF (model name) 40 (model#)
MJCF	MJCF (model name)
MJ150	MJ (model name) 1 (# of frypots) 50 (model#)
FMJ250	F (built-in filter) MJ (model name) 2 (# of frypots) 50 (MJ model #)
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)
4FQG30U	4 (# of fryers) FQ (model name) G (gas) 30 (model number) U (open pot)

KITCHEN CARE



By choosing Welbilt equipment made up of our leading brands, including Cleveland, Convotherm, Delfield, Frymaster, Garland, Kolpak, Lincoln, Manitowoc, Merrychef, Multitplex, and Servend, you become part of our family. And you'll be glad to know we look after our own. That's what KitchenCare® is all about.

KitchenCare helps protect, service, and maintain your foodservice equipment throughout the lifecycle of your business. It's been developed with your needs in mind and structured around three levels of support: StarCare, ExtraCare, and LifeCare. KitchenCare is designed to give you choices in caring for your equipment, no matter if you have one restaurant or multi-unit operations. Whether you're around the world or just around the corner, our first responders are at the ready. You'll feel a level of comfort you've rarely felt in a business relationship, giving you the peace of mind that comes with knowing we'll get it right the first time.

Every new piece of Welbilt equipment comes with KitchenCare. Think of KitchenCare like a car warranty helping you optimize your kitchen. KitchenCare is your go-to mechanic. The expert you rely on to look after the technical details. The friendly face you talk to when you have everyday concerns. The one you trust to treat you right. Structured around levels of support to meet your operational needs from one restaurant to multiple units, you are able to choose the just the right level of support.

Use the link below to find a Factory Authorized Servicer in your area.

<http://www.welbilt.com/Sales/Sales-Locators>

Scan the code below to locate a dealer, distributor
or sales representative in your area.



Or go to
<http://www.Frymaster.com/Sales/Sales-Locators>



COMPANY WITH
QUALITY SYSTEM
CERTIFIED BY DNV
= ISO 9001:2008 =



Welbilt offers fully-integrated kitchen systems and our products are backed by KitchenCare® aftermarket parts and service. Welbilt's portfolio of award-winning brands includes **Cleveland™, Convotherm®, Crem®, Delfield®, fitkitchen®, Frymaster®, Garland®, Kolpak®, Lincoln™, Manitowoc®, Merco®, Merrychef®** and **Multiplex®**.

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