



FRYMASTER®

A Welbilt Brand

2022 PRICE LIST

SUGGESTED LIST PRICE STANDARD EQUIPMENT AND ACCESSORIES



YOUR GROWTH
IS OUR GOAL

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HOW TO ORDER

Welbilt sells its Frymaster and Dean products through authorized dealers. Please contact Frymaster or your local representative.

- 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 sellable 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 a 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 re-crating 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
Fax: 1 (318) 868-5987

EMAIL ORDERS: fryeqorders@welbilt.com
EMAIL QUOTES: fryequotes@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 \$279 for the first frypot and \$104 for each additional frypot.

In order to begin the start-up process, you must call KitchenCare (844-724-2273) at least 48 hours in advance. 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)
- Gas plumbing size (if applicable)
- Wiring inspection
- Proper basket lift operation (if applicable)
- Controller check and programming demonstration (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
- Visual inspection of ventilation hood
- Demonstration of the proper use and care of the filter system

FRYMASTER INSTALLATION PROGRAM

STANDARD INSTALLATION INCLUDES:

- Pre-installation site survey
- Leveling of unit
- Placement of unit
- Assembly of purchased equipment
- Inspection of purchased equipment prior to install
- Uncrating of purchased equipment
- Delivery of purchased equipment
- Connection of existing utilities within 3 feet of unit
- Professionally reviewed and managed install process
- Travel to and from installation location by Factory Authorized Servicer (FAS) - up to 200 miles round trip

STANDARD INSTALLATION DOES NOT INCLUDE:

- FAS travel over 200 miles round trip
- Special licensing and permits
- Installation outside normal business hours
- Site modifications**
- Some installation locations will require additional materials to be purchased by customer
- In the event the pre-installation site survey or installation visit is aborted due to the site not being ready, the customer will be required to pay the FAS directly for any additional labor and travel charges for subsequent visits
- Disposal of old equipment, additional charge
- Operator functional training on day of installation
- Equipment startup handled separately for qualifying equipment

Installation prices are not discountable.

Please contact RISE at 844-724-2273 for more information.

INSTALLATION OF - FIRST UNIT

	# OF TECHS	EST. LABOR HRS	PAYMENT
1 Pot	2	4	\$1,260
2 Pot	2	5	\$1,450
3 Pot	2	6	\$1,680
4 Pot	2	8	\$1,825

INSTALLATION OF - SECOND UNIT, SAME LOCATION, SAME TRIP

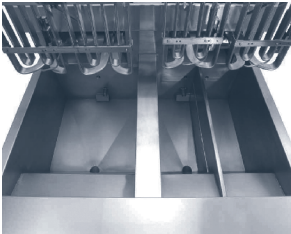
	# OF TECHS	EST. LABOR HRS	PAYMENT
1 Pot	2	4	\$585
2 Pot	2	5	\$750
3 Pot	2	6	\$890
4 Pot	2	8	\$1,125

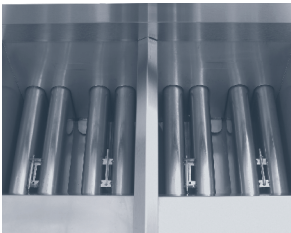
*This survey confirms the site is ready for installation.

**If the site requires modifications prior to installation, the customer, dealer, and rep will be notified. Costs to modify site are the responsibility of the dealer and/or customer and are NOT included in the prices shown here.

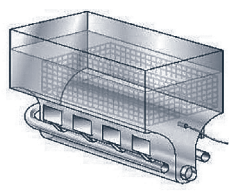
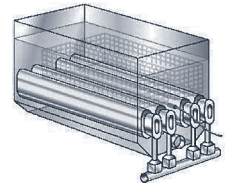
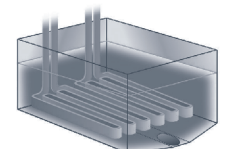
HOW TO SELECT THE FRYER THAT IS BEST FOR YOUR OPERATION

WHAT TYPE OF FRYER SHOULD I USE?

EQUIPMENT	DESCRIPTION	SEDIMENT ZONE	ADVANTAGES	DISADVANTAGES	GREAT FOR FRYING
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.	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.	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.	Smaller sediment zone than most tube fryers; not suited for heavily breaded food products; and not ideal for specialty products.	Best applications are lightly breaded (lower sediment) and freezer-to -fryer breaded product (french fries, hot wings, cheese sticks, and poppers).









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.	Large sediment zone which is ideal for high sediment food product frying.	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.	Harder to clean than an open frypot design.	Best applications are high volume and higher sediment food products.

GAS OR ELECTRIC FRYERS?

EQUIPMENT	DESCRIPTION
GAS OPEN POT	
	<p>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 units.</p> <p>Efficiency of heat transfer depends on the type of burner</p> <ul style="list-style-type: none"> - Infrared — high efficiency - Atmospheric — lower efficiency
GAS TUBE POT	
	<p>PICTURE OF GAS TUBE FRYPOT SHOWING COOK, HEAT, AND COLD ZONE OR SEDIMENT ZONE Local utility costs will determine the cost to operate gas units.</p> <p>Efficiency of heat transfer depends on tube size and baffle system</p> <ul style="list-style-type: none"> - 6" tubes/proprietary baffles — high efficiency - 4" or 4" + tubes/standard baffles — lower efficiency
ELECTRIC POT	
	<p>PICTURE OF ELECTRIC OPEN POT DESIGN SHOWING COOK, HEAT, AND COLD ZONE OR SEDIMENT ZONE Local utility costs will determine the cost to operate electric units.</p> <p>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.</p>

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.

EQUIPMENT	DESCRIPTION	COOKING PERFORMANCE	MODEL OPTIONS
	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.	FQ30, FQ60
	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 feature. 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, 1814, RE80, HD50, HD60
	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 feature. 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, 1814, RE80, HD50, HD60
	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.	1814, H55, H55-2, RE14, RE14-2, RE17, RE17-2, RE80, HD50G, HD60G, PR50
	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, H55, H55-2, RE14, RE14-2, RE17, RE17-2, RE80, HD50G, HD60G, PR50
	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, D60G, PR50, LHD65
	MILLIVOLT CONTROLLER Basic thermostat controller that gets energy from the gas flame. Requires no electrical hook-up.		ESG35T, MJ40, MJ50 MJCF GF14, GF40, SR142, SR152, SR162, PR50, SR14E

*Basket lifts only available with CM3.5, 3000, 3010, and easyTouch controllers.

BUILT-IN FILTER SYSTEM ANNUAL OIL SAVINGS

NO FILTERING

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

PORTABLE FILTERING

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 OIL COSTS WITH FILTRATION*	ANNUAL PAYBACK	ANNUAL OIL COSTS WITH NO FILTRATION	ANNUAL OIL COSTS 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

*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
ENERGY STAR	NO	YES	YES
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 30 FRYER BATTERIES — With filtration, FQ4000 easyTouch controller, auto top-off, stainless steel frypots, doors and sides.

MODEL	FQ4000 CONTROLLER*	OIL CAPACITY LBS.	COOK AREA W" X L" X D"	BTU/HR INPUT	SHIPPING WEIGHT LBS.
2FQG30U W/ EASYTOUCH	\$72,898	(2) 30	(2) 13 x 14 x 3-3/4	(2) 70,000	575
3FQG30U W/ EASYTOUCH	\$96,800	(3) 30	(3) 13 x 14 x 3-3/4	(3) 70,000	723
4FQG30U W/ EASYTOUCH	\$120,778	(4) 30	(4) 13 x 14 x 3-3/4	(4) 70,000	980

*with FilterQuick FQ4000 easyTouch controller. NOTES: Basket Lifts — Add \$3,832 for each frypot. | 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
- Bulk Oil (dispose & fresh fill)

FRYMASTER GAS LINE INFORMATION

1-1/2" gas supply line required. Batteries 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.

PART #	DESCRIPTION	PRICE
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FRYER ACCESSORIES

8030099	Basket, Full Size — 12-3/8 x 12-7/8 x 5-1/4 (Can't Be Used w/ Basket Lifts)	\$470
8030438	Basket, Triplet — 4-1/4 x 13-1/4 x 5-1/2	\$307
8030271	Basket, Twin Size — 5-7/8 x 12-5/8 x 6-5/8	\$313
8030429	Brush, L-Shaped Tampico 21" L x 2" Diameter	\$125
8238859	Chicken/Fish Tray, Full Pot 12 W x 13-3/8 D	\$648
8030388	Clean-Out Rod — 26" Long	\$159
8233938	Crumb Scoop — 1-1/4 W x 6-1/2 D x 22-3/4 H	\$172
8238066	Fish Plate, Full Pot — 12" x 13-3/8" x 3/8"	\$648
8030059	Fish Scoop 8-1/8 W x 8-1/2 D w/ 17-3/8 Handle	\$185
8030446	Fish Skimmer, No Hooks 6" Square w/ Insulated Handle	\$168
	Foam Deck Basket Banger*	\$238/ FRYPOT
8061698	Quick Disconnect Hose 1" Gas Line, 36" Long	\$1,161
8061699	Quick Disconnect Hose 1" Gas Line, 48" Long	\$1,247
8030511	Sediment Tray, Full Pot — 11-7/8 x 15-1/4 x 6-1/2	\$848
8238224	Splash Shield, Side — 19-1/2 W x 11-3/4 H	\$216

*Oil Management Package included at no extra charge. Includes: set up for bulk oil.

DESCRIPTION	PRICE
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SPECIAL OIL OPTIONS

Semi-solid / solid shortening*	\$3,845
Front oil discharge (Precludes bulk rear oil discharge)	\$3,296
Oil Quality Sensor* Call Customer Service before ordering	\$4,209

*Must be requested at time of order.

SPREADERS — ADD TO PRICE OF FRYER BATTERY

Spreader Cabinet — Call Customer Service for availability and placement.	\$1,855
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PART #	DESCRIPTION	PRICE
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FILTERING ACCESSORIES

8030002	Filter Powder (80, 1oz. Packs)	\$264
8030445	Filter Paper (16-1/2 x 25-1/2) Box Of 100 Sheets	\$230

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 GAS TUBE FRYERS

FILTERQUICK 60 FRYERS — With filtration, FQ4000 easyTouch controller, stainless steel frypot, door(s), and sides.

MODEL	FQ4000 CONTROLLER*	OIL CAPACITY LBS.	COOK AREA W" X L" X D"	BTU/HR INPUT	SHIPPING WEIGHT LBS.
1FQG60T W/ EASYTOUCH	\$45,794	63	18 x 14 x 3-3/4	119,000	255
2FQG60T W/ EASYTOUCH	\$72,005	(2) 63	(2) 18 x 14 x 3-3/4	(2) 119,000	390
3FQG60T W/ EASYTOUCH	\$98,215	(3) 63	(3) 18 x 14 x 3-3/4	(3) 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

PART #	DESCRIPTION	PRICE
FRYER ACCESSORIES		
8030271	Basket, Twin Size — 5-7/8 x 12-5/8 x 6-5/8	\$313
8030436	Basket, Chicken — 17-3/4 x 12-1/4 x 11	\$888
8030437	Basket, Dual — 8 x 12-5/8 x 7	\$320
8030435	Basket, Full Size — 17-1/2 x 12-7/8 x 6-1/8	\$485
8030357	Basket, Triplet — 4-1/2 x 13-1/4 x 6	\$307
8030380	Basket Support Rack, Full Pot, 1FQG60 13-5/8 W x 18 D	\$213
8030197	Clean-Out Rod — 27" Long	\$159
1081872	Cover, Stainless Steel, Full Pot, 1FQG60 21-3/8 W x 19-1/2 D	\$460
2208966	Fish Plate, Full Pot, 1FQG60 — 18 W x 13-5/8 D	\$661
8030059	Fish Scoop — 8-1/8 W x 8-1/2 D w/ 17-3/8 Handle	\$185
8030446	Fish Skimmer, No Hooks 6" Square w/ Insulated Handle	\$168
	Foam Deck Basket Banger*	\$238/ FRYPOT
8061698	Quick Disconnect Hose — 1" Gas Line, 36" Long	\$1,161
8061699	Quick Disconnect Hose — 1" Gas Line, 48" Long	\$1,247
8061701	Quick Disconnect Hose — 3/4" Gas Line, 36" Long	\$946
8061700	Quick Disconnect Hose — 3/4" Gas Line, 48" Long	\$1,029
1086187	Sediment Tray — 17-3/4 x 13-5/8 x 11	\$950
8237619	Splash Shield — 21-3/8 D x 7-7/8 H	\$473
2102681	Top Connecting Strip — 2 W x 21-3/8 D	\$269

- *If ordered after fryer purchase, requires changing top connecting strip(s).
- Add \$3,832/frypot for basket lifts.
 - If elevation is between 2,000 — 6,000 feet, specify the elevation level. Fryer may not perform at optimum levels above this elevation.
 - DO NOT CURB MOUNT.
 - Any questions or pricing information other than the above should be referred to Customer Service — Toll Free 1-800-221-4583

FRYMASTER GAS LINE INFORMATION

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.

DESCRIPTION	PRICE
EXTERNAL OIL DISCHARGE OPTIONS	
External oil discharge — available on built-in filter batteries of 2 or more frypots or a frypot and spreader. Must specify front or rear connection. Front connection comes with 5ft. washdown hose.	FRONT \$2,632
	REAR \$1,784
Bulk oil (dispose and fresh fill) on batteries with built-in filtration*	\$3,296
Auto Topoff with side saddle* Requires additional 3" space.	\$9,732
Auto Topoff with external 6 foot hose (no side saddle)*	\$5,364

*Must be requested at time of order.

SPECIAL OIL OPTION

Semi-solid / solid shortening* — Call customer service before ordering	\$3,845
Oil Quality Sensor* — Call Customer Service Before Ordering	\$4,209

*Must be requested at time of order.

SPREADERS — ADD TO PRICE OF FRYER(S)

Spreader Cabinet — Call Customer Service for availability and placement.	\$2,938
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PART #	DESCRIPTION	PRICE
FILTERING ACCESSORIES		
8030002	Filter Powder (80, 1oz. Packs)	\$264
8030289	Filter Paper (22 x 34) Box Of 100 Sheets	\$417
8239116	Filter Screen (High Sediment) 8-1/4 W x 14 D, 2 Required	\$575/ EACH

HIGH-PRODUCTION OIL-CONSERVING 1814 GAS TUBE FRYERS

1814 FRYERS — Without filtration with stainless steel frypot, door, and sides.

MODEL	DIGITAL TIMER CONTROLLER	CM3.5 CONTROLLER	LANE CONTROLLER*	OIL CAPACITY LBS.	COOK AREA W" X L" X D"	BTU/HR INPUT	SHIPPING WEIGHT LBS.
11814G	\$19,387	\$21,047	\$22,022	63	18 x 14 x 3-3/4	119,000	255

1814 FRYERS — With filtration with stainless steel frypot, door(s), and sides.

MODEL	DIGITAL TIMER CONTROLLER	CM3.5 CONTROLLER	LANE CONTROLLER*	OIL CAPACITY LBS.	COOK AREA W" X L" X D"	BTU/HR INPUT	SHIPPING WEIGHT LBS.
11814GF	\$40,149	\$41,809	\$42,784	63	18 x 14 x 3-3/4	119,000	390
21814GF	\$61,505	\$64,825	\$66,775	(2) 63	(2) 18 x 14 x 3-3/4	(2) 119,000	645
31814GF	\$82,860	\$87,840	\$90,765	(3) 63	(3) 18 x 14 x 3-3/4	(3) 119,000	900

* Standard with Lane controller. 3000 and 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

PART #	DESCRIPTION	PRICE
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FRYER ACCESSORIES

8030271	Basket, Twin Size — S 5-7/8 x 12-5/8 x 6-5/8	\$313
8030436	Basket, Chicken — 17-3/4 x 12-1/4 x 11	\$888
8030437	Basket, Dual — 8 x 12-5/8 x 7	\$320
8030435	Basket, Full Size — 17-1/2 x 12-7/8 x 6-1/8	\$485
8030357	Basket, Quad — 4-1/2 x 13-1/4 x 6	\$307
8030380	Basket Support Rack Full Pot, 1FQG60 13-5/8 W x 18 D	\$213
8030278	Brush, L-shaped, teflon 26-3/4" L x 1" Diameter	\$151
8030197	Clean-Out Rod — 27" Long	\$159
1081872	Cover, Stainless Steel, Full Pot, 1FQG60 21-3/8 W x 19-1/2 D	\$460
2400916	Fish plate, wet-battered	\$687
8233938	Crumb scoop — 1-1/4"W x 6-1/2"D x 22-3/4" L	\$172
2208966	Fish Plate, Full Pot, 1FQG60 — 18 W x 13-5/8 D	\$661
8030059	Fish Scoop 8-1/8 W x 8-1/2 D w/ 17-3/8 Handle	\$185
8030446	Fish Skimmer — No Hooks 6" Square w/ Insulated Handle	\$168
	Foam Deck Basket Banger*	\$238/ FRYPOT
8061698	Quick Disconnect Hose 1" Gas Line, 36" Long	\$1,161
8061699	Quick Disconnect Hose 1" Gas Line, 48" Long	\$1,247
8061701	Quick Disconnect Hose 3/4" Gas Line, 36" Long	\$946
8061700	Quick Disconnect Hose — 3/4" Gas Line, 48" Long	\$1,029
1086187	Sediment Tray — 17-3/4 x 13-5/8 x 11	\$950
8237619	Splash Shield — 21-3/8d x 7-7/8 H	\$473
2102681	Top Connecting Strip — 2 W x 21-3/8 D	\$269

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

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.

DESCRIPTION	PRICE
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EXTERNAL OIL DISCHARGE OPTIONS

External oil discharge — available on built-in filter batteries of 2 or more frypots or a frypot and spreader. Must specify front or rear connection. Front connection comes with 5ft. washdown hose.

FRONT \$2,632

REAR \$1,784

Bulk oil (dispose and fresh fill) on batteries with built-in filtration*

\$3,296

*Must be requested at time of order.

SPREADERS — ADD TO PRICE OF FRYER(S)

Spreader Cabinet — Call Customer Service for availability and placement. **\$2,938**

PART #	DESCRIPTION	PRICE
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FILTERING ACCESSORIES

8030002	Filter Powder (80, 1oz. Packs)	\$264
8030289	Filter Paper (22 x 34) Box Of 100 Sheets	\$417
8239116	Filter Screen (High Sediment) 8-1/4 W x 14 D, 2 Required	\$575/ EACH

NOTES:

- Add \$3,832/frypot for basket lifts.
- 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	3000 CONTROLLER*	OIL CAPACITY LBS.	COOK AREA W" X L" X D"	BTU/HR INPUT	SHIPPING WEIGHT LBS.
FPGL130C FULL POT	\$39,500	30	13 x 14 x 3-3/4	70,000	265

OCF30 FRYER BATTERIES — With filtration, auto top-off stainless steel frypots, doors and sides.

MODEL	3000 CONTROLLER*	OIL CAPACITY LBS.	COOK AREA W" X L" X D"	BTU/HR INPUT	SHIPPING WEIGHT LBS.
FPGL230CA FULL POT	\$66,635	(2) 30	(2) 13 x 14 x 3-3/4	(2) 70,000	544
FPGL330CA FULL POT	\$89,746	(3) 30	(3) 13 x 14 x 3-3/4	(3) 70,000	723

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

NOTES: Split frypots — Add \$3,832 for each split frypot. | Basket Lifts — Add \$3,832 for each frypot.
Casters included in pricing. | Tandem basket lifts — Add \$123 each frypot (full or split).

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

PART #	DESCRIPTION	PRICE
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FRYER ACCESSORIES

8030099	Basket, Full Size — 12-3/8 x 12-7/8 x 5-1/4 (Can't Be Used w/ Basket Lifts)	\$470
8030438	Basket, Triplet — 4-1/4 x 13-1/4 x 5-1/2	\$307
8030271	Basket, Twin Size — 5-7/8 x 12-5/8 x 6-5/8	\$313
8030375	Basket Support Rack, Full Pot 11-7/8 W x 13-1/2 D	\$180
8030429	Brush, L-Shaped Tampico 21" L x 2" Diameter	\$125
8238859	Chicken/Fish Tray, Full Pot — 12 W x 13-3/8 D	\$648
8238224	Splash Shield, Side 19 — 1/2 W x 11-3/4 H	\$216
8238897	Cover, Stainless Steel, Full Pot 14-5/8 W x 21 D	\$424
8030197	Clean-Out Rod — 27" Long	\$159
8233938	Crumb Scoop — 1-1/4 W x 6-1/2 D x 22-3/4 H	\$172
8238066	Fish Plate, Full Pot — 12" x 13-3/8" x 3/8"	\$648
8030059	Fish Scoop 8-1/8 W x 8-1/2 D w/ 17-3/8 Handle	\$185
	Foam Deck Basket Banger*	\$238/ FRYPOT
8030446	Fish Skimmer — No Hooks 6" Square w/ Insulated Handle	\$168
8061698	Quick Disconnect Hose 1" Gas Line, 36" Long	\$1,161
8061699	Quick Disconnect Hose 1" Gas Line, 48" Long	\$1,247
8030511	Sediment Tray, Full Pot 11-7/8 x 15-1/4 x 6-1/2	\$848
8238898	Covers, Split Pot	\$253

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

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.

DESCRIPTION	PRICE
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EXTERNAL OIL DISCHARGE OPTIONS

Bulk Oil (dispose and fresh fill)* (Not Available For FPGL130C)	\$3,296
Semi-solid / solid shortening* — Call customer service before ordering	\$3,845

*Must be requested at time of order.

SPREADERS — ADD TO PRICE OF FRYER(S)

Spreader Cabinet — Call Customer Service for availability and placement.	\$1,855
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PART #	DESCRIPTION	PRICE
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FILTERING ACCESSORIES

8030002	Filter Powder (80, 1oz. Packs)	\$264
8030445	Filter Paper (16-1/2 x 25-1/2) Box Of 100 Sheets	\$230

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

ESG35T VALUE GAS FRYER

ESG35T FRYERS — Without filtration, with stainless steel frypot, door and sides.

MODEL	MILLIVOLT CONTROLLER	OIL CAPACITY LBS.	COOK AREA W" X L" X D"	BTU/HR INPUT	SHIPPING WEIGHT LBS.
ESG35T	\$3,851	35	14 x 13-3/4 x 4-1/5	70,000	165

STANDARD ACCESSORIES

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

PART #	DESCRIPTION	PRICE
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FRYER ACCESSORIES

8030271	Basket, Twin Size — S 5-7/8 x 12-5/8 x 6-5/8	\$313
8030442	Basket Support Rack 13-1/2" W x 11-1/4" D	\$168
8030429	Brush, L-Shaped Tampico 21" L x 2" Diameter	\$125
8030278	Brush, L-Shaped Teflon — 26-3/4" L x 1" Diameter	\$151
8030197	Clean-Out Rod — 27" Long	\$159
1061637	Cover, Frypot — 13-1/2 W x 21-3/8 D	\$460
	Casters — Set of Four	\$548
2102681	Top Connecting Strip — 2 W x 21-3/8 D	\$269

FRYMASTER GAS LINE INFORMATION

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

NOTES:

- If elevation is between 2,000-6,000 feet, contact local service agent for elevation kits.
- **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 sides.

MODEL	THERMATRON CONTROLLER	SMART4U 3000 CONTROLLER*	OIL CAPACITY LBS.	COOK AREA W" X L" X D"	BTU/HR INPUT	SHIPPING WEIGHT LBS.
LHD165	\$23,585	\$27,051	100 lbs	18 x 18 x 5-3/4	105,000	260

LHD65 FRYER BATTERIES — With filtration, stainless steel frypots, doors and sides.

MODEL	THERMATRON CONTROLLER	SMART4U 3000 CONTROLLER*	OIL CAPACITY LBS.	COOK AREA W" X L" X D"	BTU/HR INPUT	SHIPPING WEIGHT LBS.
FPLHD265	\$84,048	\$90,979	(2) 100 lbs	(2) 18 x 18 x 5-3/4	(2) 105,000	750
FPLHD365	\$104,949	\$115,346	(3) 100 lbs	(3) 18 x 18 x 5-3/4	(3) 105,000	1,100

*Standard with 3000 and 3010 controller. NOTES: Filter price included. | Price includes casters.

STANDARD ACCESSORIES

Fryers do not come with traditional accessories, these must be ordered. See recommended accessory packages to order.

- 3000 Controller
- Electronic Ignition
- 11" Plate Shelf with Marine Edge
- See recommended packages for ordering accessories

Filter models have:

- Casters
- Filter Starter Kit
- 8 GPM Pump
- Drain Safety Switch

PART #	DESCRIPTION	PRICE
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FRYER ACCESSORIES

8030304	Basket, Twin Size — 8-3/4 x 16-3/4 x 6	\$326
8030427	Basket, Triplet Size — 5-5/8 x 15-7/8 x 7-1/4	\$354
8030148	Basket, Full Size — 16-3/4 x 17-1/2 x 5-3/4	\$497
8235859	Basket Hanger 20 W x 7 H, with Flue Deflectors	\$207
8102235	Basket Support Rack, D60G 17-3/8 W x 17-5/8 D	\$323
8030278	Brush, L-Shaped Teflon 26-3/4" L x 1" Diameter	\$151
	Casters — Set of Four	\$548
8235801	Flue Deflector — 20 W x 9-1/2 H	\$216
8103066	L-Basket Support Rack 17-5/8 W x 17-5/8 D (LHD65)	\$389
8061698	Quick Disconnect Hose 1" Gas Line, 36" Long	\$1,161
8061699	Quick Disconnect Hose 1" Gas Line, 48" Long	\$1,247
8061701	Quick Disconnect Hose 3/4" Gas Line, 36" Long	\$946
8061700	Quick Disconnect Hose 3/4" Gas Line, 48" Long	\$1,029
1062631	Sediment Tray, HD60G 17-3/4 W x 17-1/8 D	\$1,029
8235789	Splash Shield	\$365
1062897	Frypot Cover 18 W x 18-1/2 D, Stainless Steel	\$592
8233938	Crumb Scoop — 1-1/4 W x 6-1/2 D x 22-3/4 H	\$172
8233947	Chicken/Fish Tray, HD60G 16-1/2 x 16-1/2 x 11	\$677
	Foam Deck Basket Banger*	\$238/FRYPOT

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

FRYMASTER GAS LINE TABLE

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

DESCRIPTION	PRICE
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EXTERNAL OIL DISCHARGE OPTIONS

External oil discharge — available on built-in filter batteries of 2 or more frypots or a frypot and spreader. Must specify front or rear connection. Front connection comes with 5ft. washdown hose.

FRONT \$2,632

REAR \$1,784

PART #	DESCRIPTION	PRICE
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FILTERING ACCESSORIES

8030002	Filter Powder (80, 1oz. Packs)	\$264
8239068	Filter Screen (High Sediment) 10-3/4 x 14, 2 Required	\$575/ EACH
8030293	Gloves, Black Safety	\$98
8233696	Sediment Scoop	\$97
8030289	Filter Paper (22x34) Box of 100 sheets	\$417

RECOMMENDED STANDARD ACCESSORY PACKAGES

STANDARD FRYING	BONE-IN CHICKEN
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- | | |
|--|--------------------------------------|
| - Basket Support Rack(S) (8102235) | - L-Basket Support Rack(S) (8103066) |
| - Basket Hanger With Flue Deflector(S) (8235859) | - Flue Deflector(S) (8235801) |
| - Dual Size Baskets (8030304) | - 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.

GAS MANIFOLD REQUIREMENTS

1" Rear Gas Manifold (Per Fryer)	WITH FILTER: With Shut-Off Valve	\$138
	Without Shut-Off Valve	Standard

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

HIGH EFFICIENCY DECATHLON (HD) GAS FRYERS

HD FRYERS — Without filtration, with stainless steel frypot, door and sides.

MODEL	THERMATRON CONTROLLER*	CM 3.5 CONTROLLER	3000 CONTROLLER	OIL CAPACITY LBS.	COOK AREA W" X L" X D"	BTU/HR INPUT	SHIPPING WEIGHT LBS.
HD150G	\$17,372	\$20,013	\$20,988	50	14 x 14 x 3-1/2	100,000	180
HD160G	\$19,573	\$22,214	\$23,189	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 sides.

MODEL	THERMATRON CONTROLLER*	CM 3.5 CONTROLLER	3000 CONTROLLER	OIL CAPACITY LBS.	COOK AREA W" X L" X D"	BTU/HR INPUT	SHIPPING WEIGHT LBS.
CFHD150G	\$40,136	\$42,777	\$43,751	(1) 50	14 x 14 x 3-1/2	100	354
SCFHD250G	\$55,687	\$60,970	\$62,919	(2) 50	(2) 14 x 14 x 3-1/2	(2) 100,000	575
SCFHD350G	\$74,577	\$82,500	\$85,426	(3) 50	(3) 14 x 14 x 3-1/2	(3) 100,000	800
SCFHD450G	\$93,465	\$104,029	\$107,928	(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 \$3,832/FRYPOT for basket lifts (not available with Thermatron controller.) | 4 GPM pump standard.

HD60 FRYER BATTERIES — With filtration, stainless steel frypot(s), door(s) and sides.

MODEL	THERMATRON CONTROLLER*	CM 3.5 CONTROLLER	3000 CONTROLLER	OIL CAPACITY LBS.	COOK AREA W" X L" X D"	BTU/HR INPUT	SHIPPING WEIGHT LBS.
CFHD160G	\$41,578	\$44,219	\$45,194	(1) 80	(1) 18 x 18 x 3-3/4	(1) 125,000	354
SCFHD260G	\$61,606	\$66,887	\$68,837	(2) 80	(2) 18 x 18 x 3-3/4	(2) 125,000	677
SCFHD360G	\$81,557	\$89,480	\$92,406	(3) 80	(3) 18 x 18 x 3-3/4	(3) 125,000	1,083
SCFHD460G	\$101,509	\$112,071	\$115,971	(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 \$3,832/FRYPOT for basket lifts (not available with Thermatron controller.) | 8 GPM pump standard.

PART #	DESCRIPTION	PRICE
FILTERING ACCESSORIES		
8030293	Gloves, Black Safety	\$98
8233696	Sediment Scoop	\$97
8239068	Filter Screen (High Sediment) 10-3/4 x 14, 2 Required	\$575/ EACH
8030002	Filter Powder (80, 1oz. Packs)	\$264
8030345	60 Fryer, SUFF* Equipped, 33-1/4 x 17 Box Of 100 Sheets	\$417
8030289	Filter Paper (22 x 34) Box Of 100 Sheets	\$417

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

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

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

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)

DESCRIPTION	PRICE
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EXTERNAL OIL DISCHARGE OPTIONS

External oil discharge — available on built-in filter batteries of 2 or more frypots or a frypot and spreader. Must specify front or rear connection. Front connection comes with 5ft. washdown hose.

FRONT \$2,632

REAR \$1,784

SPREADERS — ADD TO PRICE OF FRYER(S)

HD50G — 15MC	\$1,855
HD60G — 20MC	\$2,938

NOTE: Call Customer Service for availability and placement.

HIGH EFFICIENCY DECATHLON (HD) GAS FRYERS (CONTINUED)

GAS MANIFOLD REQUIREMENTS

1" Rear Gas Manifold (per fryer)	WITH FILTER: with shut-off valve	\$138
	without shut-off valve	STANDARD

FRYMASTER GAS LINE TABLE

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

PART #	DESCRIPTION	PRICE
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FRYER ACCESSORIES

8030099	Basket, Full Size — 12-3/8 x 12-7/8 x 5-1/4 (Can't Be Used w/ Basket Lifts)	\$470
8030017	Basket, Full Size, HD60G — 17-1/2 x 16-3/4 x 6	\$497
8030357	Basket, Triplet, HD50G — 4-1/2 x 13-1/4 x 6	\$307
8030427	Basket, Triplet Size, HD60G — 5-5/8 x 15-7/8 x 7-1/4	\$354
8030271	Basket, Twin Size — 5 5-7/8 x 12-5/8 x 6-5/8	\$313
8030304	Basket, Twin Size, HD60G — 8-3/4 x 16-3/4 x 6	\$326
8030273	Basket Support Rack, HD50G — 13-1/2 W x 13-1/4 D	\$175
8102235	Basket Support Rack, HD60G — 17-3/8 W x 17-5/8 D	\$323
8030277	Basket Support Rack, Fine Mesh, HD50G — 13-1/2 W x 13-1/4 D	\$168
8030149	Basket Support Rack, Fine Mesh, HD60G — 17 W x 17 D	\$307
8030278	Brush, L-Shaped Teflon — 26-3/4" L x 1" Diameter	\$151
2208963	Chicken/Fish Tray, HD50G	\$647
8233947	Chicken/Fish Tray, HD60G — 16-1/2 x 16-1/2 x 11	\$677
8030197	Clean-Out Rod — 27" Long	\$159
1061637	Cover, Frypot, HD50G — 13-1/2 W x 21-3/8 D	\$460
1061479	Cover, Frypot w/o Basket Lift, HD60G — 23-3/8 W x 19-3/4 D	\$587
1062734	Cover, Frypot With Basket Lift, HD50G — 14-1/4 W x 20-1/2 D	\$460
1062773	Cover, Frypot With Basket Lift, HD60G — 18 W x 22-5/8 D	\$587
8030059	Fish Scoop — 8-1/8 W x 8-1/2 D w/ 17-3/8 Handle	\$185
8030446	Fish Skimmer — No Hooks 6" Square w/ Insulated Handle	\$168
	Foam Deck Basket Banger*	\$238/FRYPOT
8061698	Quick Disconnect Hose — 1" Gas Line, 36" Long	\$1,161
8061699	Quick Disconnect Hose — 1" Gas Line, 48" Long	\$1,247
8061701	Quick Disconnect Hose — 3/4" Gas Line, 36" Long	\$946
8061700	Quick Disconnect Hose — 3/4" Gas Line, 48" Long	\$1,029
1064136	Sediment Tray, HD50G — 13-1/2 W x 13-3/4 D	\$871
1062631	Sediment Tray, HD60G — 17-3/4 W x 17-1/8 D	\$1,029
8233225	Splash Shield, HD50G — 21-1/2 D x 13 H	\$213
8235744	Splash Shield, HD60G	\$249
2102681	Top Connecting Strip — 2 W x 21-3/8 D	\$269
2105086	Top Connecting Strip, HD60G — 2 W x 23-5/8 D	\$313
	8 GPM Pump Option — HD50	\$747

*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 sides.

MODEL	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	\$13,437	\$13,437	50	14 x 15 x 4-1/2	80,000	202

*Standard with CM3.5 controller.

H55 FRYER BATTERIES — With filtration, stainless steel frypots, door(s) and sides.

MODEL	DIGITAL TIMER CONTROLLER	CM 3.5 CONTROLLER*	OIL CAPACITY LBS.	COOK AREA W" X L" X D"	BTU/HR INPUT	SHIPPING WEIGHT LBS.
FPH155 FULL POT	\$31,046	\$31,046	(1) 50	(1) 14 x 15 x 4-1/2	(1) 80,000	306
FPPH255 FULL POT	\$47,552	\$47,552	(2) 50	(2) 14 x 15 x 4-1/2	(2) 80,000	492
FPPH355 FULL POT	\$65,152	\$65,152	(3) 50	(3) 14 x 15 x 4-1/2	(3) 80,000	671
FPPH455 FULL POT	\$85,164	\$85,164	(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 \$3,832 for each split frypot | Add \$3,832/FRYPOT for basket lifts.
 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 \$123 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)

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) require two 1" NPT connections.

HIGH EFFICIENCY H55 GAS FRYERS (CONTINUED)

PART #	DESCRIPTION	PRICE
FRYER ACCESSORIES		
8030099	Basket, Full Size — 12-3/8 x 12-7/8 x 5-1/4 (Can't Be Used w/ Basket Lifts)	\$470
8030357	Basket, Triplet — 4-1/2 x 13-1/4 x 6	\$307
8030271	Basket, Twin Size — 5 5-7/8 x 12-5/8 x 6-5/8	\$313
8030132	Basket Support Rack, Full Pot 12-1/2 W x 13-3/4 D	\$180
8030133	Basket Support Rack, Split Pot — 6 W x 14 D	\$159
8030136	Basket Support Screen, Full Pot 12-1/2 W x 13-3/4 D	\$249
8030429	Brush, L-Shaped Tampico 21" L x 2" Diameter	\$125
	Casters — Set of Four	\$548
8230619	Chicken/Fish Tray, Full Pot — 12-3/8 W x 14 D (Not Available For Split Pot)	\$662
8030197	Clean-Out Rod — 27" Long	\$159
8239426	Cover, Stainless Steel, Full Pot 5-1/4 W x 20-1/4 D	\$424
8239416	Covers, Split Pot	\$253
2109291	Top Connecting Strip	\$269
8233938	Crumb Scoop — 1-1/4 W x 6-1/2 D x 22-3/4 H	\$172
8030059	Fish Scoop 8-1/8 W x 8-1/2 D w/ 17-3/8 Handle	\$185
8030446	Fish Skimmer — No Hooks 6" Square w/ Insulated Handle	\$168
9103557	Flue Deflector — 12-1/2 W x 6-7/8 H	\$195
	Foam Deck Basket Banger*	\$238/ FRYPOT
	Legs — 8-1/2" H, Set of Four (Non-Filter Models Only)	\$548
8061698	Quick Disconnect Hose 1" Gas Line, 36" Long	\$1,161
8061699	Quick Disconnect Hose 1" Gas Line, 48" Long	\$1,247
8061701	Quick Disconnect Hose 3/4" Gas Line, 36" Long	\$946
8061700	Quick Disconnect Hose — 3/4" Gas Line, 48" Long	\$1,029
8030103	Sediment Tray, Full Pot — 12-1/2 x 14 x 6-1/2	\$848
(L) 8030107L (R) 8030108R	Sediment Tray, Split Pot — 5-7/8 x 14 x 6-1/2	\$648
8236559	Splash Shield — 20 D x 6-1/4 H	\$216

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

DESCRIPTION	PRICE
EXTERNAL OIL DISCHARGE OPTIONS	
External oil discharge — available on built-in filter batteries of 2 or more frypots or a frypot and spreader. Must specify front or rear connection. Front connection comes with 5ft. washdown hose.	FRONT \$2,632
	REAR \$1,784

SPREADERS — ADD TO PRICE OF FRYER(S)	
Spreader Cabinet — Call Customer Service for availability and placement.	\$1,855

PART #	DESCRIPTION	PRICE
FILTERING ACCESSORIES		
8030002	Filter Powder (80, 1oz. Packs)	\$264
8030170	Filter Paper (19-1/2 x 27-1/2) Box of 100 sheets	\$230

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.

PERFORMANCE MJ40 GAS FRYERS

MJ40 FRYERS — Without filtration, with stainless steel frypot, door(s) and sides.

MODEL	MILLIVOLT CONTROLLER*	OIL CAPACITY LBS.	COOK AREA W" X L" X D"	BTU/HR INPUT	SHIPPING WEIGHT LBS.
MJ140	\$8,726	40	12 x 15 x 4-1/4	110,000	185
MJ240	\$21,854	(2) 40	(2) 12 x 15 x 4-1/4	(2) 110,000	370
MJ340	\$33,768	(3) 40	(3) 12 x 15 x 4-1/4	(3) 110,000	555

*Standard with Millivolt controller.

STANDARD ACCESSORIES

- Rack-type Basket Support
- Basket Hanger
- Covers
- EZSpark Ignitor
- Flue Deflector
- Full set of Legs & Casters
- Twin Baskets

FRYMASTER GAS LINE INFORMATION

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

PART #	DESCRIPTION	PRICE
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FRYER ACCESSORIES

8030015	Basket, Full Size — 11-3/4 x 14 x 4-5/8	\$470
8030271	Basket, Twin Size — 5 5-7/8 x 12-5/8 x 6-5/8	\$313
8030032	Basket Support Rack, Full Pot 11-1/2 W x 14-5/8 D	\$168
8030037	Basket Support Screen, Full Pot 11-1/2 W x 14-5/8 D	\$224
8030429	Brush, L-Shaped Tampico 21" L x 2" Diameter	\$125
8233048	Chicken/Fish Plate, Full Pot 11-3/4 W x 14-3/4 H	\$578
8030197	Clean-Out Rod — 27" Long	\$159
8239426	Cover, Stainless Steel, Full Pot 5-1/4 W x 20-1/4 D	\$424
8233938	Crumb Scoop — 1 1/4W x 6 1/2D x 22 3/4L	\$172
2109291	Top Connecting Strip	\$269
8030059	Fish Scoop 8-1/8 W x 8-1/2 D w/ 17-3/8 Handle	\$185
8030446	Fish Skimmer — No Hooks 6" Square w/ Insulated Handle	\$168
9103557	Flue Deflector — 12-1/2 W x 6-7/8 H	\$195
	Legs — 6" H, Set of Four, Adjustable Stainless Steel	\$548
8061698	Quick Disconnect Hose 1" Gas Line, 36" Long	\$1,161
8061699	Quick Disconnect Hose 1" Gas Line, 48" Long	\$1,247

PART #	DESCRIPTION	PRICE
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FRYER ACCESSORIES (CONT.)

8061701	Quick Disconnect Hose 3/4" Gas Line, 36" Long	\$946
8061700	Quick Disconnect Hose — 3/4" Gas Line, 48" Long	\$1,029
8030188	Sediment Tray, Full Pot 11-1/4 x 14-1/2 x 4-1/8	\$698
8236559	Splash Shield — 20 D x 6-1/4 H	\$216

DESCRIPTION	PRICE
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SPREADERS — ADD TO PRICE OF FRYER(S)

Spreader Cabinet — Call Customer Service for availability and placement.	\$1,855
Center Spreader — ADD	\$2,938

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 MJ50 GAS FRYERS

MJ50 FRYERS — Without filtration, with stainless steel frypot, door(s) and sides.

MODEL	MILLIVOLT CONTROLLER*	OIL CAPACITY LBS.	COOK AREA W" X L" X D"	BTU/HR INPUT	SHIPPING WEIGHT LBS.
MJ150	\$10,168	50	14 x 15 x 5	122,000	202
MJ250	\$23,751	(2) 50	(2) 14 x 15 x 5	(2) 122,000	404
MJ350	\$37,334	(3) 50	(3) 14 x 15 x 5	(3) 122,000	606

*Standard with Millivolt controller.

STANDARD ACCESSORIES

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

PART #	DESCRIPTION	PRICE
FRYER ACCESSORIES		
8030099	Basket, Full Size — 12-3/8 x 12-7/8 x 5-1/4 (Can't Be Used w/ Basket Lifts)	\$470
8030357	Basket, Triplet Size — 4-1/2 x 13-1/4 x 6	\$307
8030271	Basket, Twin Size — 5-7/8 x 12-5/8 x 6-5/8	\$313
8030132	Basket Support Rack, Full Pot 12-1/2 W x 13-3/4 D	\$180
8030136	Basket Support Screen, Full Pot 12-1/2 W x 13-3/4 D	\$249
8030429	Brush, L-Shaped Tampico 21" L x 2" Diameter	\$125
8230619	Chicken/Fish Tray, Full Pot — 12-3/8 W x 14 D (Not Available For Split Pot)	\$662
8030197	Clean-Out Rod — 27" Long	\$159
8239426	Cover, Stainless Steel, Full Pot 5-1/4 W x 20-1/4 D	\$424
2109291	Top Connecting Strip	\$269
8233938	Crumb Scoop — 1 1/4W x 6 1/2D x 22 3/4L	\$172
8030059	Fish Scoop 8-1/8 W x 8-1/2 D w/ 17-3/8 Handle	\$185
8030446	Fish Skimmer — No Hooks 6" Square w/ Insulated Handle	\$168
9103557	Flue Deflector — 12-1/2 W x 6-7/8 H	\$195
	Legs — 6" H, Set of Four, Adjustable Stainless Steel	\$548
8061698	Quick Disconnect Hose 1" Gas Line, 36" Long	\$1,161
8061699	Quick Disconnect Hose 1" Gas Line, 48" Long	\$1,247
8061701	Quick Disconnect Hose 3/4" Gas Line, 36" Long	\$946
8061700	Quick Disconnect Hose — 3/4" Gas Line, 48" Long	\$1,029
8030103	Sediment Tray, Full Pot — 12-1/2 x 14 x 6-1/2	\$848
8236559	Splash Shield — 20 D x 6-1/4 H	\$216

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

DESCRIPTION	PRICE
SPREADERS — ADD TO PRICE OF FRYER BATTERY	
Spreader Cabinet — Call Customer Service for availability and placement.	\$1,855
Center Spreader — ADD	\$2,938

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, stainless steel frypot, door and sides.

MODEL	MILLIVOLT CONTROLLER*	OIL CAPACITY LBS.	COOK AREA W" X L" X D"	BTU/HR INPUT	SHIPPING WEIGHT LBS.
MJ1CF FULL POT	\$12,065	80	18 x 19 x 4-1/2	150,000	297

*Standard with Millivolt controller. NOTES: MJCF fryer does not have basket lift option.

STANDARD ACCESSORIES

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

PART #	DESCRIPTION	PRICE
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FRYER ACCESSORIES

8030017	Basket, Full Size, HD60G — 17-1/2 x 16-3/4 x 6	\$497
8030023	Basket, Triplet Size — 5-3/4 x 17-1/8 x 6-1/8	\$377
8030024	Basket, Twin Size — 8-3/4 x 16-3/4 x 6	\$485
8030137	Basket Support Rack, Full Pot 17-1/2 W x 17-1/2 D	\$197
8030138	Basket Support Screen, Full Pot 17-1/2 W x 18-1/2 D	\$260
8030429	Brush, L-Shaped Tampico 21" L x 2" Diameter	\$125
	Casters — Set of Four	\$548
8230368	Chicken/Fish Tray, Full Pot 17-7/8 W x 18-5/8 D	\$805
8030197	Clean-Out Rod — 27" Long	\$159
8239413	Cover, Stainless Steel, Full Pot 20-3/8 W x 28 D	\$480
8233938	Crumb Scoop 1-1/4" W x 6-1/2" D x 22-3/4" long	\$172
8030446	Fish Skimmer, No Hooks 6" Square w/ Insulated Handle	\$168
9103185	Flue Deflector — 14-1/2 W 8 D	\$203
	Legs — 6" H, Set of Four, Adjustable Nickel	\$410
	Legs — 6" H, Set of Four, Adjustable Stainless Steel	\$548
8061701	Quick Disconnect Hose 3/4" Gas Line, 36" Long	\$946
8061700	Quick Disconnect Hose — 3/4" Gas Line, 48" Long	\$1,029
8030187	Sediment Tray, Full Pot 17-1/2 W x 18-1/2 D x 4-3/8 H	\$897
8235978	Splash Shield — 20 D x 6-1/4 H	\$234
9102662	Top Connecting Strip 2-1/8 W x 28-1/8 D x 1-3/4 H	\$313
8030059	Fish Scoop 8-1/8 W x 8-1/2 D w/ 17-3/8 Handle	\$185

FRYMASTER GAS LINE INFORMATION

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

DESCRIPTION	PRICE
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SPREADERS - ADD TO PRICE OF FRYER(S)

Spreader Cabinet (free standing only)	\$2,938
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NOTES:

- If elevation is between 2,000 - 6,000 feet, specify the elevation level. Fryer may not perform at optimum levels above this elevation.
- **DO NOT CURB MOUNT.**
- Any questions or pricing information other than the above should be referred to Customer Service — Toll Free +1 (800) 221-4583

STANDARD GF GAS FRYERS - GF SERIES

GF FRYERS — with stainless steel frypot and door, and aluminized sides.

MODEL	MILLIVOLT CONTROLLER*	OIL CAPACITY LBS.	COOK AREA W" X L" X D"	BTU/HR INPUT	SHIPPING WEIGHT LBS.
GF14 FULL POT	\$4,705	40	12 x 15 x 4	100,000	152
GF40 FULL POT	\$6,374	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.

STANDARD ACCESSORIES

- Full Set Legs and Casters
- Rack-type Basket Support
- Basket Hanger
- Flue Deflector
- Twin Baskets

PART #	DESCRIPTION	PRICE
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FRYER ACCESSORIES

8030099	Basket, Full Size, GF 40 12-3/8 x 12-7/8 x 5-1/4 (Can't Be Used w/ Basket Lifts)	\$470
8030015	Basket, Full Size, GF14 — 11-3/4 x 14 x 4-5/8	\$470
8030357	Basket, Triple, GF 40 — 4-1/2 x 13-1/4 x 6	\$307
8030271	Basket, Twin Size — 5-7/8 x 12-5/8 x 6-5/8	\$313
8030132	Basket Support Rack, Full Pot, GF 40 12-1/2 W x 13-3/4 D	\$180
8030032	Basket Support Rack, Full Pot, GF14 11-1/2 W x 14-5/8 D	\$168
8030136	Basket Support Screen, Full Pot, GF 40 12-1/2 W x 13-3/4 D	\$249
8030037	Basket Support Screen, Full Pot, GF14 11-1/2 W x 14-5/8 D	\$224
8030429	Brush, L-Shaped Tampico 21" L x 2" Diameter	\$125
8230619	Chicken/Fish Tray, Full Pot, GF40 12-3/8 W x 14 D	\$662
8233048	Chicken/Fish Plate, Full Pot, GF14 11-3/4 W x 14-3/4 H	\$578
8236559	Splash Shield — 20 D x 6-1/4 H	\$216
8030197	Clean-Out Rod — 27" Long	\$159
8239426	Cover, Stainless Steel, Full Pot 5-1/4 W x 20-1/4 D	\$424
8030059	Fish Scoop 8-1/8 W x 8-1/2 D w/ 17-3/8 Handle	\$185
8030446	Fish Skimmer, No Hooks 6" Square w/ Insulated Handle	\$168
9103557	Flue Deflector, GF14 & G40 12-1/2 W x 6-7/8 H	\$195
8061701	Quick Disconnect Hose 3/4" Gas Line, 36" Long	\$946
8061700	Quick Disconnect Hose — 3/4" Gas Line, 48" Long	\$1,029
8030103	Sediment Tray, Full Pot, GF40 12-1/2 x 14 x 6-1/2	\$848
8030188	Sediment Tray, Full Pot, GF14 11-1/4 x 14-1/2 x 4-1/8	\$698
9102285	Top Connecting Strip, G14, GF40 2-1/8 W x 20-5/8 D x 1-3/4 H	\$269

FRYMASTER GAS LINE INFORMATION

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

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 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	FQ4000 CONTROLLER*	OIL CAPACITY LBS.	COOK AREA W" X L" X D"	ELECTRICAL INPUT	SHIPPING WEIGHT LBS.
2FQE30U FULL POT	\$63,296	(2) 30	(2) 13 x 14 x 3-3/4	14 kw	535
3FQE30U FULL POT	\$86,611	(3) 30	(3) 13 x 14 x 3-3/4	14 kw	667
4FQE30U FULL POT	\$109,926	(4) 30	(4) 13 x 14 x 3-3/4	14 kw	875

*Standard with FilterQuick FQ4000 easyTouch controller. NOTES: Basket Lifts - Add \$3,832 for each frypot. | Casters included in pricing.

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	1A	5A	1A	2A
		240v	34 A	58 A	1A	4A	1A	2A
		480v	17 A	N/A	120v 1 A	120v 8 A	1A	120v 3 A

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

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
- Bulk Oil (disposal and fresh fill)

*Oil Management Package included at no extra charge.

PART #	DESCRIPTION	PRICE
FRYER ACCESSORIES		
8030099	Basket, Full Size — 12-3/8 x 12-7/8 x 5-1/4 (Can't Be Used w/ Basket Lifts)	\$470
8030438	Basket, Triplet — 4-1/4 x 13-1/4 x 5-1/2	\$307
8030271	Basket, Twin Size — S 5-7/8 x 12-5/8 x 6-5/8	\$313
8030132	Basket Support Rack, Full Pot 12-1/2 W x 13-3/4 D	\$180
8030429	Brush, L-Shaped Tampico 21" L x 2" Diameter	\$125
8030278	Brush, L-Shaped Teflon — 26-3/4" L x 1" Diameter	\$151
8238224	Splash Shield, Side — 19-1/2 W x 11-3/4 H	\$216
8238861	Chicken/Fish Tray, Full Pot 13 W x 13-1/2 D x 11 H (Not Available for Split Pot)	\$648
8030388	Clean-Out Rod — 26" Long	\$159
8238899	Cover, Stainless Steel, Full Pot 14-3/8 W x 19-1/2 D	\$424
8238065	Fish Plate — 13" x 13-1/2" x 4-1/2"	\$648
8030059	Fish Scoop 8-1/8 W x 8-1/2 D w/ 17-3/8 Handle	\$185
8030446	Fish Skimmer — No Hooks 6" Square w/ Insulated Handle	\$168

NOTES:

- One cord is provided per 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 \$209 for each frypot.

DESCRIPTION	PRICE
SPECIAL OIL OPTIONS	
Semi-Solid / Solid Shortening* Call Customer Service before ordering	\$3,845
Front Oil Discharge (Precludes bulk rear oil discharge)	\$3,296
Oil Quality Sensor* Call customer service before ordering	\$4,209

*Must be requested at time of fryer order.

SPREADERS — ADD TO PRICE OF FRYER(S)

Spreader Cabinet — Call Customer Service for availability and placement. **\$1,855**

PART #	DESCRIPTION	PRICE
FILTERING ACCESSORIES		
8030002	Filter Powder (80, 1oz. Packs)	\$264
8030445	Filter Paper (16-1/2 x 25-1/2) Box Of 100 Sheets	\$230

NOTES (cont.):

- 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 \$891 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.**

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, door(s) and sides.

MODEL	FQ4000 CONTROLLER*	OIL CAPACITY LBS.	COOK AREA W" X L" X D"	ELECTRICAL INPUT	SHIPPING WEIGHT LBS.
1FQE60U	\$49,613	(1) 60	(1) 18 x 14 x 3-3/4	(1) 17 kw	390
2FQE60U	\$78,049	(2) 60	(2) 18 x 14 x 3-3/4	(2) 17 kw	585
3FQE60U	\$106,486	(3) 60	(3) 18 x 14 x 3-3/4	(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

PART #	DESCRIPTION	PRICE
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FRYER ACCESSORIES

8030271	Basket, Twin Size — S 5-7/8 x 12-5/8 x 6-5/8	\$313
8030437	Basket, Dual — 8 x 12-5/8 x 7	\$320
8030435	Basket, Full Size — 17-1/2 x 12-7/8 x 6-1/8	\$485
8030357	Basket, Triplet — 4-1/2 x 13-1/4 x 6	\$307
8030099	Basket, Full Size — 12-3/8 x 12-7/8 x 5-1/4 (Can't Be Used w/ Basket Lifts)	\$470
8030380	Basket Support Rack Full Pot 13-5/8 W x 18 D	\$213
8030429	Brush, L-Shaped Tampico 21" L x 2" Diameter	\$125
8030278	Brush, L-Shaped Teflon 26-3/4" L x 1" Diameter	\$151
2208962	Chicken/Fish Plate, 11814E — 17 W x 13-1/2 D	\$661
8030197	Clean-Out Rod — 27" Long	\$159
8239402	Frypot Cover, Full Pot — 19 W x 19-3/8 D Stainless Steel	\$404
8030059	Fish Scoop 8-1/8 W x 8-1/2 D w/ 17-3/8 Handle	\$185
8030446	Fish Skimmer, No Hooks 6" Square w/ Insulated Handle	\$168
1086187	Sediment Tray — 17-3/4 x 13-5/8 x 11	\$950
8238155	Splash Shield, 1814E — 20-5/8 D x 6 H	\$474
8238190	Top Connecting Strip — 2-3/4 W x 21 D	\$269

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 \$209 for each 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 \$891 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.

POWER REQUIREMENTS, PER FRYPOT - BASIC DOMESTIC

MODELS	KW	ELEMENTS/FRYPOT		CONTROLS /FRYPOT	FILTER
		VOLTAGE	3 PHASE*		
1FQE60U	17	208v	48 A	1A	5A
2FQE60U	17	240v	41 A	1A	4A
3FQE60U	17	480v	21 A	120v 1 A	120v 8 A

*3PH / 3 wire / plus ground wire

DESCRIPTION	PRICE
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SPECIAL OIL OPTIONS

External oil discharge — available on built-in filter batteries of 2 or more frypots or a frypot and spreader. Must specify front or rear connection. Front connection comes with 5ft. washdown hose.	FRONT \$2,632
	REAR \$1,784
Bulk oil (dispose and fresh fill) on batteries with built-in filtration*	\$3,296
Auto Topoff with side saddle (requires additional 3" space)*	\$9,732
Auto Topoff with external 6 foot hose (no side saddle)*	\$5,364
Oil Quality Sensor* Call customer service before ordering	\$4,209

*Must be requested at time of order.

PART #	DESCRIPTION	PRICE
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FILTERING ACCESSORIES

8030002	Filter Powder (80, 1oz. Packs)	\$264
8030289	Filter Paper (22 x 34) Box Of 100 Sheets	\$417
8239116	Filter Screen (High Sediment) 8-1/4 W x 14 D, 2 Required	\$575/ EACH

HIGH-PRODUCTION OIL-CONSERVING 1814 ELECTRIC FRYERS

11814E FRYER — Without filtration, stainless steel frypot, door and sides.

MODEL	DIGITAL TIMER CONTROLLER	CM 3.5 CONTROLLER	LANE CONTROLLER*	OIL CAPACITY LBS.	COOK AREA W" X L" X D"	ELECTRICAL INPUT	SHIPPING WEIGHT LBS.
11814E	\$21,050	\$22,678	\$23,653	60	18 x 14 x 4-1/4	17 kw	255

*Standard with Lane Controller. 3000 and 3010 controller can be substituted for Lane controller at no cost.

11814E FRYERS — With filtration, stainless steel frypots, door(s) and sides.

MODEL	DIGITAL TIMER CONTROLLER	CM 3.5 CONTROLLER	LANE CONTROLLER*	OIL CAPACITY LBS.	COOK AREA W" X L" X D"	ELECTRICAL INPUT	SHIPPING WEIGHT LBS.
11814EF	\$40,830	\$42,458	\$43,433	(1) 60	(1) 18 x 14 x 4-1/4	(1) 17 kw	390
21814EF	\$61,364	\$64,621	\$66,570	(2) 60	(2) 18 x 14 x 4-1/4	(2) 17 kw	585
31814EF	\$81,898	\$86,783	\$89,707	(3) 60	(3) 18 x 14 x 4-1/4	(3) 17 kw	815

*Standard with Lane Controller. 3000 and 3010 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

NOTES:

- Add \$3,832/frypot for basket lifts.

POWER REQUIREMENTS, PER FRYPOT - BASIC DOMESTIC

MODELS	KW	ELEMENTS/FRYPOT		CONTROLS /FRYPOT	FILTER
		VOLTAGE	3 PHASE*		
11814E	17	208v	48 A	1A	5A
21814E	17	240v	41 A	1A	4A
31814E	17	480v	21 A	120v 1 A	120v 8 A

*3PH / 3 wire / plus ground wire

HIGH-PRODUCTION OIL-CONSERVING 1814 ELECTRIC FRYERS

PART #	DESCRIPTION	PRICE
FRYER ACCESSORIES		
8030271	Basket, Twin Size — 5-7/8 x 12-5/8 x 6-5/8	\$313
8030437	Basket, Dual — 8 x 12-5/8 x 7	\$320
8030435	Basket, Full Size — 17-1/2 x 12-7/8 x 6-1/8	\$485
8030380	Basket Support Rack Full Pot, 1FQG60 13-5/8 W x 18 D	\$213
8030429	Brush, L-Shaped Tampico 21" L x 2" Diameter	\$125
8030278	Brush, L-Shaped Teflon — 26-3/4" L x 1" Diameter	\$151
8239402	Cover, stainless Steel — full pot (19W x 19-3/8 D)	\$404
2208962	Chicken/Fish Plate, 11814E — 17 W x 13-1/2 D	\$661
8030197	Clean-Out Rod — 27" Long	\$159
8030059	Fish Scoop 8-1/8 W x 8-1/2 D w/ 17-3/8 Handle	\$185
8030446	Fish Skimmer, No Hooks 6" Square w/ Insulated Handle	\$168
1086187	Sediment Tray — 17-3/4 x 13-5/8 x 11	\$950
8238155	Splash Shield, 1814E — 20-5/8 D x 6 H	\$474
8238190	Top Connecting Strip — 2-3/4 W x 21 D	\$269

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 \$209 for each 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 \$891 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.**

DESCRIPTION	PRICE
SPECIAL OIL OPTIONS	
External oil discharge — available on built-in filter batteries of 2 or more frypots or a frypot and spreader. Must specify front or rear connection. Front connection comes with 5ft. washdown hose.	FRONT \$2,632
	REAR \$1,784
Bulk oil (dispose and fresh fill) on batteries with built-in filtration*	\$3,296

*Must be requested at time of order.

SPREADERS — ADD TO PRICE OF FRYER(S)

Spreader Cabinet — Call Customer Service **\$2,938**
for availability and placement.

PART #	DESCRIPTION	PRICE
FILTERING ACCESSORIES		
8030002	Filter Powder (80, 1oz. Packs)	\$264
8030289	Filter Paper (22 x 34) Box Of 100 Sheets	\$417
8239116	Filter Screen (High Sediment) 8-1/4 W x 14 D, 2 Required	\$575/ EACH

OIL-CONSERVING OCF30 ELECTRIC FRYERS

OCF30 FRYERS — With filtration, manual top-off, stainless steel frypot, door and sides.

MODEL	3000 CONTROLLER	OIL CAPACITY LBS.	COOK AREA W" X L" X D"	ELECTRICAL INPUT	SHIPPING WEIGHT LBS.
FPEL114C	\$34,043	30	13 x 14 x 3-3/4	14 kw	255

*Standard with 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 sides

MODEL	3000 CONTROLLER	OIL CAPACITY LBS.	COOK AREA W" X L" X D"	ELECTRICAL INPUT	SHIPPING WEIGHT LBS.
FPEL214CA	\$59,595	(2) 30	(2) 13 x 14 x 3-3/4	14 kw	535
FPEL314CA	\$78,914	(3) 30	(3) 13 x 14 x 3-3/4	14 kw	667

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

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

POWER REQUIREMENTS, PER FRYPOT - BASIC DOMESTIC

MODELS	KW	ELEMENTS/FRYPOT			CONTROLS/FRYPOT	FILTER	AUTO TOP-OFF/FRYPOT	BASKET LIFTS/FRYPOT
		VOLTAGE	3 PHASE*	1 PHASE**				
FPELCA	14	208v	39 A	67 A	1A	5A	1A	2A
		240v	34 A	58 A	1A	4A	1A	2A
		480v	17 A	N/A	120v 1 A	120v 8 A	1A	120v 3 A

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

NOTES:

- Split frypots — Add \$3,832 for each split frypot.
- Basket Lifts— Add \$3,832 for each frypot (full or split).
- Casters included in pricing.
- Tandem basket lifts — Add \$123 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.**

OIL-CONSERVING OCF30 ELECTRIC FRYERS

PART #	DESCRIPTION	PRICE
FRYER ACCESSORIES		
8030099	Basket, Full Size — 12-3/8 x 12-7/8 x 5-1/4 (Can't Be Used w/ Basket Lifts)	\$470
8030438	Basket, Triplet — 4-1/4 x 13-1/4 x 5-1/2	\$307
8030271	Basket, Twin Size — 5-5/8 x 12-5/8 x 6-5/8	\$313
8030132	Basket Support Rack, Full Pot 12-1/2 W x 13-3/4 D	\$180
8030106	Basket Support Rack, Split Pot 5-3/4 W x 13-1/2 D	\$159
8030429	Brush, L-Shaped Tampico 21" L x 2" Diameter	\$125
8030278	Brush, L-Shaped Teflon — 26-3/4" L x 1" Diameter	\$151
8239415	Covers, Split Pot	\$253
8238861	Chicken/Fish Tray, Full Pot 13 W x 13-1/2 D x 11 H (Not Available for Split Pot)	\$648
8030197	Clean-Out Rod — 27" Long	\$159
8238899	Cover, Stainless Steel, Full Pot 14-3/8 W x 19-1/2 D	\$424
8238065	Fish Plate — 13" x 13-1/2" x 4-1/2"	\$648
8030059	Fish Scoop 8-1/8 W x 8-1/2 D w/ 17-3/8 Handle	\$185
8030446	Fish Skimmer — No Hooks 6" Square w/ Insulated Handle	\$168
8238224	Splash Shield, Side — 19-1/2 W x 11-3/4 H	\$216

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 \$209 for each 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 \$891 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.

DESCRIPTION	PRICE
SPECIAL OIL OPTIONS	
Semi-Solid/Solid Shortening* Call Customer Service before ordering	\$3,845
Bulk oil (dispose and fresh fill) on batteries with built-in filtration*	\$3,296

*Must be requested at time of order.

SPREADERS — ADD TO PRICE OF FRYER(S)

Spreader Cabinet — Call Customer Service
for availability and placement. **\$1,855**

PART #	DESCRIPTION	PRICE
FILTERING ACCESSORIES		
8030002	Filter Powder (80, 1 oz. Packs)	\$264
8030445	Filter Paper (16-1/2 x 25-1/2) Box of 100 Sheets	\$230

ULTRA HIGH EFFICIENCY RETC ELECTRIC FRYERS

RETC FRYERS — Without filtration, stainless steel frypot, door and sides.

MODEL	CM 3.5 CONTROLLER	OIL CAPACITY LBS.	COOK AREA W" X L" X D"	ELECTRICAL INPUT	SHIPPING WEIGHT LBS.
RE14TC	\$25,044	50	14 x 15-1/2 x 3-3/4	14 kw	214
RE17TC	\$27,253	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 frypot, door and sides.

MODEL	CM 3.5 CONTROLLER	OIL CAPACITY LBS.	COOK AREA W" X L" X D"	ELECTRICAL INPUT	SHIPPING WEIGHT LBS.
FPRE214TC	\$72,689	(2) 50	(2) 14 x 15-1/2 x 3-3/4	(2) 14 kw	552
FPRE314TC	\$94,667	(3) 50	(3) 14 x 15-1/2 x 3-3/4	(3) 14 kw	705
FPRE414TC	\$116,786	(4) 50	(4) 14 x 15-1/2 x 3-3/4	(4) 14 kw	895

*Standard with CM3.5 controller | Filter Price Included. | Casters included in pricing.

17 KW RETC FRYERS — With filtration, stainless steel frypot, door and sides.

MODEL	CM 3.5 CONTROLLER	OIL CAPACITY LBS.	COOK AREA W" X L" X D"	ELECTRICAL INPUT	SHIPPING WEIGHT LBS.
FPRE217TC	\$77,675	(2) 50	(2) 14 x 15-1/2 x 3-3/4	(2) 17 kw	552
FPRE317TC	\$101,687	(3) 50	(3) 14 x 15-1/2 x 3-3/4	(3) 17 kw	705
FPRE417TC	\$125,770	(4) 50	(4) 14 x 15-1/2 x 3-3/4	(4) 17 kw	895

*Standard with CM3.5 controller | Filter Price Included. | Casters included in pricing.

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)
- Cord (14 kW)

NOTES:

- Split frypots – Add \$3,832 for each split frypot.
- Basket Lifts – Add \$3,832 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.

MODELS	KW	ELEMENTS/FRYPOT			CONTROLS/FRYPOT	FILTER	BASKET LIFTS/FRYPOT
		VOLTAGE	3 PHASE*	1 PHASE**			
RE14TC	14	208v	39 A	67 A	1A	5A	2A
RE14-2TC	(2) 7	240v	34 A	58 A	1A	4A	2A
RE17TC	17	208v	48 A	82 A	1A	5A	2A
RE17-2TC	(2) 8.5	240v	41 A	71 A	1A	4A	2A

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

ULTRA HIGH EFFICIENCY RETC ELECTRIC FRYERS

PART #	DESCRIPTION	PRICE
FRYER ACCESSORIES		
8030099	Basket, Full Size — 12-3/8 x 12-7/8 x 5-1/4 (Can't Be Used w/ Basket Lifts)	\$470
8030271	Basket, Twin Size — S 5-7/8 x 12-5/8 x 6-5/8	\$313
8030357	Basket, Triplet — 4-1/2 x 13-1/4 x 6	\$307
8102793	Basket Hanger — 12-1/2 W x 3-1/2 H	\$189
8030132	Basket Support Rack, Full Pot 12-1/2 W x 13-3/4 D	\$180
8030106	Basket Support Rack, Split Pot 5-3/4 W x 13-1/2 D	\$159
8030136	Basket Support Screen, Full Pot 12-1/2 W x 13-3/4 D	\$249
8030429	Brush, L-Shaped Tampico 21" L x 2" Diameter	\$125
8030278	Brush, L-Shaped Teflon 26-3/4" L x 1" Diameter	\$151
	Casters — Set of 4	\$548
8239415	Covers, Split Pot	\$253
8030197	Clean-Out Rod — 27" Long	\$159
8239414	Cover, Stainless Steel, Full Pot, Basket Lifts 14-5/8 W x 19-3/8 D	\$434
8030059	Fish Scoop 8-1/8 W x 8-1/2 D w/ 17-3/8 Handle	\$185
8030446	Fish Skimmer — No Hooks 6" Square w/ Insulated Handle	\$168
	Legs - 8-1/2" — Set of four	\$548
8030358	Sediment Tray — Full Pot 10-1/2 x 1-5/8 x 4	\$848
8236559	Splash Shield — 20 D x 6-1/8 H	\$216
8235810	Top Connecting Strip	\$269
2208964	Chicken/Fish Plate — Full Pot 13-5/8 W x 14-1/4 D	\$661
8030360L 8030359R	Sediment tray — Split Pot 4-5/8 x 13-7/8 x 4	\$648

NOTES:

- TC models not available in 480V.
- 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 \$209 for each 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

DESCRIPTION	PRICE
SPECIAL OIL OPTIONS	

External oil discharge — available on built-in filter batteries of 2 or more frypots or a frypot and spreader. Must specify front or rear connection. Front connection comes with 5ft. washdown hose.

FRONT \$2,632

REAR \$1,784

SPREADERS — ADD TO PRICE OF FRYER(S)

Spreader Cabinet — Call Customer Service for availability and placement. **\$1,855**

PART #	DESCRIPTION	PRICE
FILTERING ACCESSORIES		
8030002	Filter Powder (80, 1oz. Packs)	\$264
8030170	Filter Paper (19-1/2 x 27-1/2) Box of 100 sheets	\$230

HIGH EFFICIENCY RE ELECTRIC FRYERS

RE FRYERS — Without filtration, stainless steel frypot, door and sides.

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	\$15,625	\$15,625	50	14 x 15-1/2 x 3-1/2	14 kw	190
RE17 FULL POT	\$18,006	\$18,006	50	14 x 15-1/2 x 3-1/2	17 kw	277

*Standard with CM3.5 controller.

14 KW FRYERS — With filtration, stainless steel frypot(s), door(s) and sides.

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	\$34,217	\$34,217	50	14 x 15-1/2 x 3-1/2	14 kw	277
FPRE214 FULL POT	\$50,979	\$50,979	(2) 50	(2) 14 x 15-1/2 x 3-1/2	(2) 14 kw	459
FPRE314 FULL POT	\$67,694	\$67,694	(3) 50	(3) 14 x 15-1/2 x 3-1/2	(3) 14 kw	612
FPRE414 FULL POT	\$84,343	\$84,343	(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 sides.

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	\$36,961	\$36,961	50	14 x 15-1/2 x 3-1/2	17 kw	277
FPRE217 FULL POT	\$56,672	\$56,672	(2) 50	(2) 14 x 15-1/2 x 3-1/2	(2) 17 kw	459
FPRE317 FULL POT	\$76,424	\$76,424	(3) 50	(3) 14 x 15-1/2 x 3-1/2	(3) 17 kw	612
FPRE417 FULL POT	\$96,152	\$96,152	(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.

STANDARD ACCESSORIES

- Automatic Melt Cycle
- Boil Out Temperature Control
- Legs (non-filter fryers)
- Rack-type Basket Support
- Basket Hanger
- Twin Baskets
- Casters (filter models)
- Cord (14 kW)

NOTES:

- Add \$3,832 for each split frypot.
- Add \$3,832/FRYPOT for basket lifts. 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.

POWER REQUIREMENTS, PER FRYPOT — BASIC DOMESTIC

MODELS	KW	ELEMENTS/FRYPOT			CONTROLS/FRYPOT	FILTER	BASKET LIFTS/FRYPOT
		VOLTAGE	3 PHASE*	1 PHASE**			
RE14	14	208v	39 A	67 A	1A	5A	2A
RE14-2	(2) 7	240v	34 A	58 A	1A	4A	2A
		480v	17 A	N/A	120v 1 A	120v 8 A	120v 3 A
RE17	17	208v	48 A	82 A	1A	5A	2A
RE17-2	(2) 8.5	240v	41 A	71 A	1A	4A	2A
		480v	21 A	N/A			

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

HIGH EFFICIENCY RE ELECTRIC FRYERS

PART #	DESCRIPTION	PRICE
FRYER ACCESSORIES		
8030099	Basket, Full Size — 12-3/8 x 12-7/8 x 5-1/4 (Can't Be Used w/ Basket Lifts)	\$470
8030271	Basket, Twin Size — 5-7/8 x 12-5/8 x 6-5/8	\$313
8030357	Basket, Triplet Size — 4-1/2 x 13-1/4 x 6	\$307
8102793	Basket Hanger — 12-1/2 W x 3-1/2 H	\$189
8030132	Basket Support Rack, Full Pot 2-1/2 W x 13-3/4 H	\$180
8030106	Basket Support Rack, Split Pot 5-3/4 W x 13-1/2 D	\$159
8030136	Basket Support Screen, Full Pot 12-1/2 W x 13-3/4 H	\$249
8030429	Brush, L-Shaped Tampico — 21" L x 2" Diameter	\$125
8030278	Brush, L-Shaped Teflon 26-3/4" L x 1" Diameter	\$151
	Casters —Set of 4 Call Customer Service to specify model	\$548
2208964	Chicken/Fish Plate — Full Pot 13-5/8 W x 14-1/4 D	\$661
8030197	Clean-Out Rod — 27" Long	\$159
8239414	Cover, Stainless Steel, Full Pot 14-5/8 W x 19-3/8 D	\$434
8030059	Fish Scoop 8-1/8 W x 8-1/2 D w/ 17-3/8 Handle	\$185
8030446	Fish Skimmer, No Hooks 6" Square w/ Insulated Handle	\$168
	Foam Deck Basket Banger*	\$238/ FRYPOT
	Legs - 8-1/2" — Set of four, Adjustable	\$548
8030358	Sediment tray — Full Pot 10-1/2 x 11-5/8 x 4	\$848
8030360L 8030359R	Sediment tray — Split Pot 4-5/8 x 13-7/8 x 4	\$648
8236559	Splash Shield — 20 D x 6-1/8 H	\$216
8235810	Top Connecting Strip	\$269
8239415	Cover, Split Pot	\$253

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

NOTES:

- 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 \$209 for each 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 \$891 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.

DESCRIPTION	PRICE
SPREADERS — ADD TO PRICE OF FRYER(S)	

Spreader Cabinet — Call Customer Service for availability and placement. **\$1,855**

DESCRIPTION	PRICE
EXTERNAL OIL DISCHARGE OPTIONS	

External oil discharge — available on built-in filter batteries of 2 or more frypots or a frypot and spreader. Must specify front or rear connection. Front connection comes with 5ft. washdown hose.

FRONT \$2,632

REAR \$1,784

PART #	DESCRIPTION	PRICE
FILTERING ACCESSORIES		
8030002	Filter Powder (80, 1oz. Packs)	\$264
8030170	Filter Paper (19-1/2 x 27-1/2) Box of 100 sheets	\$230

HIGH PRODUCTION HIGH EFFICIENCY RE80 ELECTRIC FRYERS

17 KW FRYER — Without filtration, stainless steel frypot, door and sides.

MODEL NUMBER	DIGITAL TIMER CONTROLLER*	CM 3.5 CONTROLLER	3000 CONTROLLER	OIL CAPACITY LBS.	COOK AREA W" X L" X D"	ELECTRICAL INPUT	SHIPPING WEIGHT LBS.
RE180 FULL POT	\$24,500	\$26,156	\$27,131	80	18 x 18 x 4-3/8	17 kw	285

*Standard with Digital timer controller.

21 KW FRYER — Without filtration, stainless steel frypot, door and sides.

MODEL NUMBER	DIGITAL TIMER CONTROLLER*	CM 3.5 CONTROLLER	3000 CONTROLLER	OIL CAPACITY LBS.	COOK AREA W" X L" X D"	ELECTRICAL INPUT	SHIPPING WEIGHT LBS.
RE180 FULL POT	\$27,202	\$28,858	\$29,833	80	18 x 18 x 4-3/8	21 kw	285

*Standard with Digital timer controller.

17 KW FRYERS — With filtration, stainless steel frypot(s), door(s) and sides.

MODEL NUMBER	DIGITAL TIMER CONTROLLER*	CM 3.5 CONTROLLER	3000 CONTROLLER	OIL CAPACITY LBS.	COOK AREA W" X L" X D"	ELECTRICAL INPUT	SHIPPING WEIGHT LBS.
FPRE180 FULL POT	\$48,579	\$50,235	\$51,210	80	18 x 18 x 4-3/8	17 kw	359
FPRE280 FULL POT	\$75,546	\$78,858	\$80,808	(2) 80	(2) 18 x 18 x 4-3/8	17 kw	617
FPRE380 FULL POT	\$102,515	\$107,483	\$110,408	(3) 80	(3) 18 x 18 x 4-3/8	17 kw	816
FPRE480 FULL POT	\$129,483	\$136,107	\$140,007	(4) 80	(4) 18 x 18 x 4-3/8	17 kw	1,044

*Standard with Digital timer controller.

21KW FRYERS — With filtration, stainless steel frypot(s), door(s) and sides.

MODEL NUMBER	DIGITAL TIMER CONTROLLER*	CM 3.5 CONTROLLER	3000 CONTROLLER	OIL CAPACITY LBS.	COOK AREA W" X L" X D"	ELECTRICAL INPUT	SHIPPING WEIGHT LBS.
FPRE180 FULL POT	\$49,425	\$51,081	\$52,056	80	18 x 18 x 5	21 kw	359
FPRE280 FULL POT	\$77,167	\$80,479	\$82,429	(2) 80	(2) 18 x 18 x 5	21 kw	617
FPRE380 FULL POT	\$104,907	\$109,876	\$112,800	(3) 80	(3) 18 x 18 x 5	21 kw	816
FPRE480 FULL POT	\$132,647	\$139,272	\$143,171	(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 \$3,832/frypot for basket lifts. Casters included in pricing.
- Tandem basket lifts – Add \$123 each frypot.
- Split pots not available.

STANDARD ACCESSORIES

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

POWER REQUIREMENTS, PER FRYPOT — BASIC DOMESTIC

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

*3PH / 3 wire / plus ground wire

HIGH PRODUCTION HIGH EFFICIENCY RE80 ELECTRIC FRYERS

PART #	DESCRIPTION	PRICE
FRYER ACCESSORIES		
8030148	Basket, Full Size — 16-3/4 x 17-1/2 x 5-3/4	\$497
8030304	Basket, Twin Size — 8-3/4 x 16-3/4 x 6	\$326
8030306	Basket, Twin Size, Basket Lifts 7-5/8 x 15-7/8 x 7-3/8	\$354
8030427	Basket, Triplet Size — 5-5/8 x 15-7/8 x 7-1/4	\$354
8102794	Basket Hanger — 17-3/8 W x 3-1/2 H	\$195
8030387	Basket Support Rack, Fine Mesh 17-3/8" x 17-5/8"	\$288
8030429	Brush, L-Shaped Tampico 21" L x 2" Diameter	\$125
8030278	Brush, L-Shaped Teflon 26-3/4" L x 1" Diameter	\$151
8237109	Splash Shield	\$293
8233947	Chicken/Fish Tray — 16-1/2 x 16-1/2 x 11	\$677
8030197	Clean-Out Rod — 27" Long	\$159
1080220	Frypot Cover 20" x 22-1/4" x 1-1/2" with Handle	\$590
8030059	Fish Scoop 8-1/8 W x 8-1/2 D w/ 17-3/8 Handle	\$185
8030446	Fish Skimmer, No Hooks 6" Square w/ Insulated Handle	\$168
	Foam Deck Basket Banger*	\$238/ FRYPOT
2305382	Top Connecting Strip	\$310
	CASTERS - set of four (non-filter models)	\$548

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

NOTES:

- 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 \$209 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 \$891 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.

DESCRIPTION	PRICE
SPREADERS — ADD TO PRICE OF FRYER(S)	

Spreader Cabinet, 20MC — Call Customer Service for availability and placement. **\$2,938**

DESCRIPTION	PRICE
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EXTERNAL OIL DISCHARGE

External oil discharge — available on built-in filter batteries of 2 or more frypots or a frypot and spreader. Must specify front or rear connection. Front connection comes with 5ft. washdown hose.

FRONT \$2,632

REAR \$1,784

PART #	DESCRIPTION	PRICE
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FILTERING ACCESSORIES

8030002	Filter Powder (80, 1oz. Packs)	\$264
8030345	60 Fryer, SUFF* Equipped, 33-1/4 x 17 Box Of 100 Sheets	\$417
8030303	80/100 Series Fryer, 100 Uff** Filter Paper 26 x 34 Box Of 100 Sheets	\$417
8239077	Filter Screen (high sediment) 11-1/2 W x 16-3/8 D — 2 required	\$575/ EACH

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

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

DEAN DECATHLON (D) GAS FRYERS

DECATHLON FRYER — Without filtration, stainless steel frypot, door and sides.

MODEL NUMBER	THERMATRON CONTROLLER	OIL CAPACITY LBS.	COOK AREA W" X L" X D"	BTU/HR INPUT	SHIPPING WEIGHT LBS.
D160G FULL POT	\$16,234	75	18 x 18 x 3-3/4	150,000	255

NOTES: Split pots not available.

DECATHLON D60 FRYERS — With filtration, stainless steel frypots, door(s) and sides.

MODEL NUMBER	THERMATRON CONTROLLER	OIL CAPACITY LBS.	COOK AREA W" X L" X D"	BTU/HR INPUT	SHIPPING WEIGHT LBS.
SCFD260G FULL POT	\$58,056	(2) 75	(2) 18 x 18 x 3-3/4	(2) 150,000	417
SCFD360G FULL POT	\$73,752	(3) 75	(3) 18 x 18 x 3-3/4	(3) 150,000	815
SCFD460G FULL POT	\$89,520	(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.

STANDARD ACCESSORIES

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

PART #	DESCRIPTION	PRICE
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FILTERING ACCESSORIES

	8GPM Filter Pump Upgrade (Systems Only)	\$747
8030293	Gloves, Black Safety	\$98
8233696	Sediment Scoop	\$97
8030002	Filter Powder (80, 1oz. Packs)	\$264
8030289	Filter Paper (22 x 34) Box Of 100 Sheets	\$417

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.

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"

DESCRIPTION	PRICE
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SPREADERS — ADD TO PRICE OF FRYER(S)

Spreader Cabinet, 20MC — Call Customer Service for availability and placement.	\$2,938
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GAS MANIFOLD REQUIREMENTS

1" Rear Gas Manifold (Per Fryer)	WITH FILTER: With Shut-Off Valve	\$138
	Without Shut-Off Valve	Standard

DESCRIPTION	PRICE
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EXTERNAL OIL DISCHARGE

External oil discharge — available on built-in filter batteries of 2 or more frypots or a frypot and spreader. Must specify front or rear connection. Front connection comes with 5ft. washdown hose.	FRONT \$2,632
	REAR \$1,784

DEAN DECATHLON (D) GAS FRYERS

PART #	DESCRIPTION	PRICE
FRYER ACCESSORIES		
8030017	Basket, Full Size, D60G — 17-1/2 x 16-3/4 x 6	\$497
8030427	Basket, Triplet Size, D60G — 5-5/8 x 15-7/8 x 7-1/4	\$354
8030304	Basket, Twin Size, D60G — 8-3/4 x 16-3/4 x 6	\$326
8102235	Basket Support Rack, D60G — 17-3/8 W x 17-5/8 D	\$323
8030149	Basket Support Rack, Fine Mesh, HD60G & D60 — 17 W x 17 D	\$307
8030429	Brush, L-Shaped Tampico — 21" L x 2" Diameter	\$125
8030278	Brush, L-Shaped Teflon — 26-3/4" L x 1" Diameter	\$151
	CASTERS — Set of Four (Non Filter Models Only)	\$548
8233947	Chicken/Fish Tray, HD60G & D60 — 16-1/2 x 16-1/2 x 11	\$677
8030197	Clean-Out Rod — 27" Long	\$159
8235744	Splash Shield, HD60G & D60	\$249
1061479	Cover, Frypot without Basket Lift, D60G — 23-3/8 W x 19-3/8 D	\$587
1062773	Cover, Frypot with Basket Lift, D60G — 18 W x 22-5/8 D	\$587
8030059	Fish Scoop — 8-1/8 W x 8-1/2 D w/ 17-3/8 Handle	\$185
8030446	Fish Skimmer, No Hooks 6" Square w/ Insulated Handle	\$168
8061698	Quick Disconnect Hose — 1" Gas Line, 36" Long	\$1,161
8061699	Quick Disconnect Hose — 1" Gas Line, 48" Long	\$1,247
8061701	Quick Disconnect Hose — 3/4" Gas Line, 36" Long	\$946
8061700	Quick Disconnect Hose — 3/4" Gas Line, 48" Long	\$1,029
1062631	Sediment Tray, HD60G — 17-3/4 W x 17-1/8 D	\$1,029
2105086	Top Connecting Strip, HD60G & D60 — 2 W x 23-5/8 D	\$313

DEAN POWERRUNNER™ (PR) GAS FRYERS

POWERRUNNER FRYERS — Without filtration, stainless steel frypot(s), door(s) and sides.

MODEL NUMBER	MILLIVOLT CONTROLLER*	THERMATRON CONTROLLER	DIGITAL TIMER CONTROLLER	CM3.5 CONTROLLER	OIL CAPACITY LBS.	COOK AREA W" X L" X D"	BTU/HR INPUT	SHIPPING WEIGHT LBS.
1PRG50T	\$15,290	\$15,884	\$16,399	\$18,054	(1) 50	(1) 14 x 14 x 3-1/2	(1) 120000	188
2PRG50T	\$32,609	\$33,796	\$34,826	\$38,136	(2) 50	(2) 14 x 14 x 3-1/2	(2) 120,000	404
3PRG50T	\$49,924	\$51,706	\$53,251	\$58,216	(3) 50	(3) 14 x 14 x 3-1/2	(3) 120,000	572
4PRG50T	\$67,242	\$69,619	\$71,679	\$78,297	(4) 50	(4) 14 x 14 x 3-1/2	(4) 120,000	772

*Standard with Millivolt controller.

POWERRUNNER FRYERS — With filtration, stainless steel frypot(s), door(s) and sides.

MODEL NUMBER	MILLIVOLT CONTROLLER*	THERMATRON CONTROLLER	DIGITAL TIMER CONTROLLER	CM3.5 CONTROLLER	OIL CAPACITY LBS.	COOK AREA W" X L" X D"	BTU/HR INPUT	SHIPPING WEIGHT LBS.
1FPRG50T	\$31,048	\$31,642	\$32,157	\$33,812	(1) 50	(1) 14 x 14 x 3-1/2	(1) 120000	397
2FPRG50T	\$48,365	\$49,553	\$50,583	\$53,893	(2) 50	(2) 14 x 14 x 3-1/2	(2) 120,000	397
3FPRG50T	\$65,683	\$67,465	\$69,010	\$73,975	(3) 50	(3) 14 x 14 x 3-1/2	(3) 120,000	610
4FPRG50T	\$83,001	\$85,375	\$87,436	\$94,055	(4) 50	(4) 14 x 14 x 3-1/2	(4) 120,000	910

*Standard with Millivolt controller. NOTES: Filter price included. | Casters included in pricing.

STANDARD ACCESSORIES

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

PART #	DESCRIPTION	PRICE
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FILTERING ACCESSORIES

	8GPM Filter Pump Upgrade (Systems Only)	\$747
8030293	Gloves, Black Safety	\$98
8233696	Sediment Scoop	\$97
8030002	Filter Powder (80, 1oz. Packs)	\$264
8030289	50 Series Fryer, UFF* Equipped, 34 x 22 — Box Of 100 Sheets	\$417

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

NOTES:

- Add \$3,832/frypot for basket lifts (only available with CM3.5). Casters included in pricing.
- Tandem basket lifts – Add \$123 each frypot.
- 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.**

DEAN GAS LINE TABLE

# OF FRYERS	GAS LINE
1	3/4"
2-4	N/A

DESCRIPTION	PRICE
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SPREADERS — ADD TO PRICE OF FRYER(S)

Spreader Cabinet, 15MC — Call Customer Service for availability and placement. **\$1,855**

GAS MANIFOLD REQUIREMENTS

1" Rear Gas Manifold (Per Fryer)	WITH FILTER: With Shut-Off Valve	\$138
	Without Shut-Off Valve	Standard

DESCRIPTION	PRICE
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EXTERNAL OIL DISCHARGE

External oil discharge — available on built-in filter batteries of 2 or more frypots or a frypot and spreader. Must specify front or rear connection. Front connection comes with 5ft. washdown hose.

FRONT \$2,632

REAR \$1,784

DEAN POWERRUNNER™ (PR) GAS FRYERS

PART #	DESCRIPTION	PRICE
FRYER ACCESSORIES		
8030099	Basket, Full Size — 12-3/8 x 12-7/8 x 5-1/4	\$470
8030357	Basket, Triplet — 4-1/2 x 13-1/4 x 6	\$307
8030271	Basket, Twin Size — 5 5-7/8 x 12-5/8 x 6-5/8	\$313
8030273	Basket Support Rack — 13-1/2 W x 13-1/4 D	\$175
8030277	Basket Support Rack, Fine Mesh, — 13-1/2 W x 13-1/4 D	\$168
8030429	Brush, L-Shaped Tampico — 21" L x 2" Diameter	\$125
8030278	Brush, L-Shaped Teflon — 26-3/4" L x 1" Diameter	\$151
	CASTERS — Set of Four (Non Filter Models Only)	\$548
8236895	Chicken/Fish Tray — 13-1/2 x 13-1/2 x 11	\$326
8030197	Clean-Out Rod — 27" Long	\$159
1061637	Cover, Frypot without Basket Lift — 15 W x 21-3/8 D	\$460
8030059	Fish Scoop — 8-1/8 W x 8-1/2 D w/ 17-3/8 Handle	\$185
8030446	Fish Skimmer, No Hooks 6" Square w/ Insulated Handle	\$168
	Legs - 6" H, Set of Four, Adjustable (Non-filter Models Only)	\$548
8061698	Quick Disconnect Hose — 1" Gas Line, 36" Long	\$1,161
8061699	Quick Disconnect Hose — 1" Gas Line, 48" Long	\$1,247
8061701	Quick Disconnect Hose — 3/4" Gas Line, 36" Long	\$946
8061700	Quick Disconnect Hose — 3/4" Gas Line, 48" Long	\$1,029
1064136	Sediment Tray — 13-1/2 W x 13-3/4 D	\$871
8233225	Splash Shield — 21-1/2 D x 13 H	\$213
2102681	Top Connecting Strip — 2 W x 21-3/8 D	\$269

DEAN SUPER RUNNER (SR) GAS FRYERS

SR FRYERS — With stainless steel frypot, front, door and 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	\$2,532	43	14 x 13-3/4 x 4-1/5	105,000	150
SR152G FULL POT	\$3,798	50	14 x 14 x 3-1/2	120,000	180
SR162G FULL POT	\$4,320	75	18 x 18 x 3-3/4	150,000	255

STANDARD ACCESSORIES

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

NOTES:

- Split pot not available.
- If ordering for elevation above 2000 feet, high elevation kit is required. Contact local service agent to order kits.
- Any questions or pricing information other than the above should be referred to Customer Service — Toll Free 1-800-221-4583.

PART # DESCRIPTION PRICE

FRYER ACCESSORIES

8030099	Basket, Full Size, SR42 & SR52 12-3/8 x 12-7/8 x 5-1/4	\$470
8030017	Basket, Full Size, SR62 17-1/2 x 16-3/4 x 6	\$497
8030271	Basket, Twin Size, SR42 & SR52 5-7/8 x 12-5/8 x 6-5/8	\$313
8030304	Basket, Twin Size, SR62 8-3/4 x 16-3/4 x 6	\$326
8030427	Basket, Triplet Size, SR62 5-5/8 x 15-7/8 x 7-1/4	\$354
8102793	Basket Hanger, SR42 & SR52 12-1/2 W x 3-1/2 H	\$189
8102794	Basket Hanger, SR62 — 17-3/8 W x 3-1/2 H	\$195
8030273	Basket Support Rack, SR42 & SR52 13-1/2 W x 13-1/4 D	\$175
8102235	Basket Support Rack, SR62 17-3/8 W x 17-5/8 D	\$323
8030277	Basket Support Rack, Fine Mesh, SR42 & SR52 — 13-1/2 W x 13-1/4 D	\$168
8030149	Basket Support Rack, Fine Mesh, SR62 17 W x 17 D	\$307
8030278	Brush, L-Shaped Teflon 26-3/4" L x 1" Diameter	\$151
8030429	Brush, L-Shaped Tampico 21" L x 2" Diameter	\$125
	CASTERS - Set of Four	\$548
8030197	Clean-Out Rod — 27" Long	\$159
1061637	Cover, Frypot, SR42 & SR52 13-1/2 W x 21-3/8 D	\$460
1061479	Cover, Frypot w/o Basket Lift, SR62 23-3/8 W x 19-3/4 D	\$587
2102681	Top Connecting Strip, SR42 & SR52 2 W x 21-3/8 D	\$269
2105086	Top Connecting Strip, SR62 — 2 W x 23-5/8 D	\$313
8233696	Sediment Scoop	\$97
8030059	Fish Scoop 8-1/8 W x 8-1/2 D w/ 17-3/8 Handle	\$185
8030446	Fish Skimmer, No Hooks 6" Square w/ Insulated Handle	\$168

DEAN SUPER RUNNER (SRE) ELECTRIC FRYERS

SRE FRYERS — With stainless steel frypot, front, door and aluminized sides.

MODEL NUMBER	MILLIVOLT CONTROLLER	OIL CAPACITY LBS.	COOK AREA W" X L" X D"	BTU/HR INPUT	SHIPPING WEIGHT LBS.
SR114E FULL POT	\$5,199	40	13-3/4 x 13-3/4 x 5-1/4	14 kw	180

STANDARD ACCESSORIES

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

PART #	DESCRIPTION	PRICE
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FRYER ACCESSORIES

8030099	Basket, Full Size, SR42 & SR52 12-3/8 x 12-7/8 x 5-1/4	\$470
8030271	Basket, Twin Size, SR42 & SR52 5-7/8 x 12-5/8 x 6-5/8	\$313
8102793	Basket Hanger. SR42 & SR52 12-1/2 W x 3-1/2 H	\$189
8030132	Basket Support Rack, Full Pot 12-1/2 W x 13-3/4 D	\$180
8030278	Brush, L-Shaped Teflon 26-3/4" L x 1" Diameter	\$151
8030429	Brush, L-Shaped Tampico 21" L x 2" Diameter	\$125
	CASTERS - Set of Four	\$548
8030197	Clean-Out Rod — 27" Long	\$159
8239414	Cover, Stainless Steel, Full Pot 14-5/8 W x 19-3/8 D	\$434
8030059	Fish Scoop 8-1/8 W x 8-1/2 D w/ 17-3/8 Handle	\$185
8030446	Fish Skimmer, No Hooks 6" Square w/ Insulated Handle	\$168
2302884	Top Connecting Strip 2-1/4 W x 19-3/4 D x 1-5/8 H	\$269
8233696	Sediment Scoop	\$97

MERCO CRISPYMAX™ CRISP & READY SERVING STATION

MODEL NUMBER	LIST PRICE	HEIGHT	WIDTH	DEPTH	VOLTS	HZ	WATTS	AMPS	PLUG TYPE	SHIPPING WEIGHT LBS
MCG1027NNN - SINGLE LANE	\$8,235	7.8" / 197mm	10.0" / 254mm	28.8" / 731mm	120	60	980	8	NEMA 5-15P	40
MCG1827NNN - DOUBLE LANE	\$9,264	7.8" / 197mm	18.5" / 470mm	28.8" / 731mm	120	60	1910	15.9	NEMA 5-20P	85
MCG2727NNN - TRIPLE LANE	\$10,734	7.8" / 197mm	27.0" / 686mm	28.8" / 731mm	208-240	60	2870-3815	13.8-15.9	NEMA 6-20P	105

NOTES: Heated airflow surrounds your food for optimal quality. | Robust stainless steel construction.

CRISPYMAX STANDARD ACCESSORIES

- Double Lane includes one standard divider
- Triple Lane includes two standard dividers

NOTES:
 - Any questions or pricing information other than the above should be referred to Customer Service — Toll Free 1-800-221-4583.
 - These cabinets ship on a pallet and must ship via LTL.

PART #	DESCRIPTION	PRICE
CRISPYMAX ACCESSORIES		
2602576	Bridge	\$145
2602572	Scoop Holding Divider	\$73
2602613	Standard Divider	\$59
130141367	Side Caddy	\$175

SPECIALTY PRODUCTS

AVAILABLE MODELS	PRODUCT DESCRIPTION	PRICE (\$)
OPEN POT FRYERS SPREADER CABINET, FOOD WARMER AND HOLDING PAN		
FQ30 (gas and electric), OCF30 (gas and electric), H55, MJ50, MJ40, RE14, RE14TC, RE17, RE17TC	Spreader Cabinet - Fryer Match	\$1,855
1814E, MJCF, RE80, FQE60	Spreader Cabinet - Fryer Match	\$2,938
FWH1	Food Warmer & Holding Pan — Includes heat lamp, cord & plug, and 12" x 20" x 2-1/2" stainless cafeteria style pan & screen.	\$2,304
FWH1A	Food Warmer & Holding Pan — Includes heat lamp, cord & plug, and 13-1/2" x 17" x 8" scoop-type perforated pan.	\$2,689
Holding Pan Only	12" x 20" x 2-1/2" Stainless Cafeteria Style Pan & Screen	\$586
FWH4	Food Warmer & 4" D Cafeteria Style Holding Pan With Scoop Type Grated Screen	\$2,549

AVAILABLE MODELS	PRODUCT DESCRIPTION	PRICE (\$)
TUBE FRYERS SPREADER CABINET, FOOD WARMER AND HOLDING PAN		
PR50, HD50	15MC Spreader Cabinet	\$1,855
D60G, HD60, 1814G, FQG60	20MC Spreader Cabinet	\$2,938
FWH1	Food Warmer & Holding Pan — Includes heat lamp, cord & plug, and 12" x 20" x 2-1/2" stainless cafeteria style pan & screen.	\$2,304
FWH1A	Food Warmer & Holding Pan — Includes heat lamp, cord & plug, and 13-1/2" x 17" x 8" scoop-type perforated pan.	\$2,689
Holding Pan Only	12" x 20" x 2-1/2" stainless cafeteria style pan & screen	\$586

MODEL NUMBER	PRODUCT DESCRIPTION	DIMENSIONS W" X D" X H"	SHIPPING WEIGHT LBS	PRICE (\$)
FRYMASTER CLEANING DISPOSAL CADDY				
CDC63	Specifically designed for disposal of boil-out solution	11-1/2" x 28-1/8" x 31-7/8"	30 lbs	\$1,719

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 \$548.
- Any questions or pricing information other than the above should be referred to **Customer Service** — Toll Free 1-800-221-4583.

PORTABLE FILTERS

MODEL NUMBER	PRODUCT DESCRIPTION	CAPACITY LBS	SHIPPING WEIGHT LBS	PRICE (\$)
FRYMASTER PORTABLE FILTERS				
PF50S	50-lb oil capacity, standard gravity drain	50 lbs	120 lbs	\$7,292
PF50R	50-lb oil capacity, reversible pump	50 lbs	120 lbs	\$7,292

NOTES:

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

PART NUMBER	PRODUCT DESCRIPTION	PRICE (\$)
FRYMASTER PORTABLE FILTER ACCESSORIES		
8235950	Crumb Tray (for PF50 only)	\$366

MODEL NUMBER	PRODUCT DESCRIPTION	CAPACITY LBS	SHIPPING WEIGHT LBS	PRICE (\$)
FRYMASTER PORTABLE FILTERS				
PF80S	80-lb oil capacity, standard gravity drain	80 lbs	120 lbs	\$8,904
PF80R	80-lb oil capacity, reversible pump	80 lbs	120 lbs	\$8,904
PF80LPS	80-lb oil capacity, standard gravity drain	80 lbs	147 lbs	\$9,287
PF80LPR	80-lb oil capacity, reversible pump	80 lbs	147 lbs	\$9,287
PF110S	110-lb oil capacity, standard gravity drain	110 lbs	125 lbs	\$9,518
PF110R	110-lb oil capacity, reversible pump	110 lbs	125 lbs	\$9,518

*PF80LPR low profile filters are also recommended for Frymaster and other fryers. R models can be used with any fryer because they have a reversible pump.

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.**

MODEL NUMBER	PRODUCT DESCRIPTION	CAPACITY LBS	SHIPPING WEIGHT LBS	PRICE (\$)
FRYMASTER SHORTENING DISPOSAL UNITS				
PSDU50	50-lb oil capacity - fits under all Frymaster & Dean fryers except Dean single filtration models	50 lbs	62 lbs	\$2,840
PSDU100	100-lb oil capacity - fits under all Frymaster & Dean fryers including Dean single filtration models	100 lbs	80 lbs	\$3,685

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.**

PART NUMBER	PRODUCT DESCRIPTION	PRICE (\$)
SHORTENING DISPOSAL UNIT ACCESSORIES		
8262173	Hose, 48"	\$394

FILTER ACCESSORIES/SUPPLIES

PART NUMBER	ITEM	DESCRIPTION (INCHES) (WxDxH)	PRICE (\$)
FILTER ACCESSORIES			
8030072	Cone Holder	10" D	\$134
8030197	Clean-out Rod	26" L	\$159
8030059	Fish Scoop	8-1/8 "W x 8-1/2" D with 17-3/8" Handle	\$185
8030042	Filter Cones	10 Diameter — Box of 50	\$165
8030429	Fryer Brush, L-shaped Tampico	21" L, 2" D	\$125
8030278	Fryer Brush, L-shaped Teflon	26-3/4" L, 1"	\$151
8030002	Filter Powder	80", 1 oz. Pre-portioned Packs per Box	\$264
8030293	Gloves	Black, Safety	\$98
8233696	Sediment Scoop		\$97
8030446	Skimmer	6" Square With Insulated Handle 13-5/8" L	\$168

PART NUMBER	BUILT-IN FILTER	PAPER SIZE (INCHES) (W X D)	PACKAGING	SHIPPING WEIGHT	PRICE (\$)
8030003	Filter Magic Filters before 5/90	12-1/2 x 17-3/4	Box of 100 sheets	3 lbs.	\$230
8030074	80-lb, MJCF Fryer Filters before 8/90	17-1/2 x 19-1/4	Box of 100 envelopes	8 lbs.	\$698
8030289	50/60 Series Fryers, UFF Equipped**	22 x 34	Box of 100 sheets	8 lbs.	\$417
8030170	All Filter Magic, Footprint, and Footprint Pro filters after 5/90	19-1/2 x 27-1/2	Box of 100 sheets	4 lbs.	\$230
8030345	50/60/80 Series Fryers, SUFF Equipped*	17 x 33-1/4	Box of 100 sheets	4 lbs.	\$417
8030303	80/100 Series Fryers, UFF Equipped**	26 x 34	Box of 100 sheets	4 lbs.	\$417
8030317	50 Series Fryers, SUFF Equipped* 2001 & Older	8-1/4 x 25-3/4	Box of 100 sheets		\$230
8030445	FilterQuick (gas & electric) OCF30 (gas & electric)	16-1/2" x 25-1/2"	Box of 100 sheets	4 lbs.	\$230

PART NUMBER	PORTABLE FILTER	PAPER SIZE (INCHES) (W X D)	PACKAGING	SHIPPING WEIGHT	PRICE (\$)
8030170	All PF Portable Filters	19-1/2 x 27-1/2	Box of 100 sheets	4 lbs.	\$230

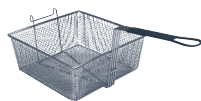
NOTES:

- Filter paper is specifically designed for each 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 approved filter paper. Use of other paper could void warranty.
- Filter powder is a food-grade filtering agent designed for use with 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**.

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

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

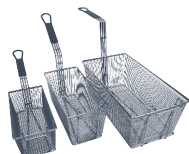
GAS FRYER ACCESSORIES



Full Size Basket



Triplet Basket



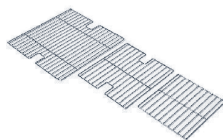
Twin Baskets



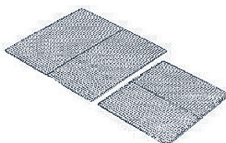
Basket Hanger



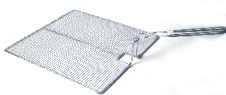
Basket Hanger
Over the Flue



Basket Support Racks



Basket Support Screens




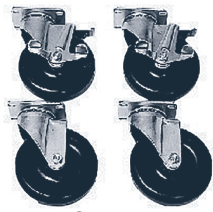
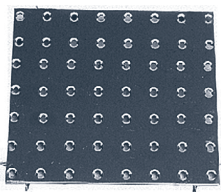
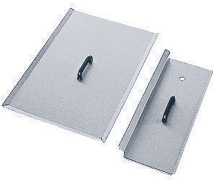
Basket Support Screen
with handle

PART NUMBER	DESCRIPTION	SIZE (INCHES) (WxDxH)	APPLICABLE MODELS	PRICE
8030017	Basket, Full Size	17-1/2 x 16-3/4 x 6	MJCF, HD60G, D60G, SR62	\$497
8030099	Basket, Full Size (Cannot Be Used With Basket Lifts)	12-3/8 x 12-7/8 X 5-1/4	H55, MJ50, GF40, OCF30, HD50G, PRG50, SR42, SR52	\$470
8030015	Basket, Full Size (Cannot Be Used With Basket Lifts)	11-3/4 x 14 x 4-5/8	MJ40, GF14	\$470
8030435	Basket, Full Size	17-1/2 x 12-7/8 x 6-1/8	1814	\$485
8030148	Basket, Full Size	17-1/2 x 16-3/4 x 5-7/8	LHD65	\$497
8030357	Basket, Triplet Size	4-1/2 x 13-1/4 x 6	H55, MJ50, GF40, HD50G, FQ60, PRG50	\$307
8030023	Basket, Triplet Size	5-3/4 x 17-1/8 x 6-1/8	MJCF	\$377
8030438	Basket, Triplet Size	4-1/4 x 13-1/4 x 5-1/2	OCF30	\$307
8030427	Basket, Triplet Size	5-5/8 x 15-7/8 x 7-1/4	HD60G, LHD65, D60G, SR62	\$354
8030271	Basket, Twin Size	5-7/8 x 12-5/8 x 6-5/8	H55, MJ50, MJ40, GF40, GF14, OCF30, 1814, HD50G, ESG35T, PRG50, SR42, SR52	\$313
8030024	Basket, Twin Size	8-3/4 x 16-3/4 x 6	MJCF	\$485
8030304	Basket, Twin Size	8-3/4 x 16-3/4 x 6	HD60G, LHD65, D60G, SR62	\$326
8030436	Basket, Chicken	17-3/4 x 12-1/4 x 11	1814	\$888
8030437	Basket, Dual	8 x 12-5/8 x 7	1814	\$320
8030357	Basket, Quad	4-1/2 x 13-1/4 x 6	1814	\$307
8102793	Basket Hanger	12-3/4 x 3-1/2 x 1-1/2	H55, MJ50, MJ40, GF40, GF14, ESG35T, SR42, SR52	\$189
2601808	Basket Hanger, Flue Mounted		MJ50, MJ40	\$153
8102794	Basket Hanger	17-3/8 W x 3-1/2 H	MJCF, RE80, SR62	\$195
2308165	Basket Hanger	15-3/8 W x 5 H	OCF30 single frypot	\$172
2307495	Basket Hanger	31 W x 5 H	FQ & OCF30 two frypot fryer/ four frypot fryer (2)	\$343
2307497	Basket Hanger	46-1/2 W x 5 H	FQ & OCF30 three frypot fryer	\$517
8237770	Basket Hanger — Over The Flue	20 W x 8-1/2 H	11814 single frypot	\$172
8237771	Basket Hanger — Over The Flue	39-3/4 W x 8-1/2 H	21814 two frypot fryer	\$344
2101595	Basket Hanger — Over The Flue	15-3/8 W x 6-5/8 H	HD50G (singles) Call Customer Service for batteries	\$174
2102737	Basket Hanger — Over The Flue	20 W x 6-5/8 H	HD60G, D60G (singles) Call customer service for batteries	\$174
8235859	Basket Hanger With Flue Deflector	20 W x 7 H	LHD65	\$207
8030132	Basket Support Rack Type — Full Pot	12-1/2 W x 13-3/4 D	H55, MJ50, GF40	\$180
8030032	Basket Support Rack Type — Full Pot	11-1/2 W x 14-5/8 D	MJ40, GF14	\$168
8030137	Basket Support Rack Type — Full Pot	17-1/2 W x 17-1/2 D	MJCF	\$197
8030375	Basket Support Rack Type — Full Pot	11-7/8 W x 13-1/2 D	OCF30	\$180
8030372	Basket Support Rack Type— Split Pot	5-7/8 W x 13-1/2 D	OCF30	\$159
8030133	Basket Support Rack Type — Split Pot	6 W x 14 D	H55, MJ50	\$159
8030380	Basket Support Rack Type — Full Pot	13-5/8 W x 18 D	1814	\$213

NOTES:

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

GAS FRYER ACCESSORIES

	PART NUMBER	DESCRIPTION	SIZE (INCHES) (WxDxH)	APPLICABLE MODELS	PRICE
 L-Shaped Brush Tampico	8102235	Basket Support Rack Type	17-3/8 W x 17-5/8 D	LHD65, HD60G, D60G, SR62	\$323
	8030273	Basket Support Rack Type	13-1/2 W x 13-1/4 D	HD50G, PRG50, SR42, SR52	\$175
 L-shaped Brush Teflon	8030442	Basket Support Rack Type	13-1/2 W x 11-1/4 D	ESG35T	\$168
	8030277	Basket Support Rack, Fine Mesh	13-1/2 W x 13-1/4 D	HD50G, PRG50, SR42, SR52	\$168
	8030149	Basket Support Rack, Fine Mesh	17 W x 17 D	LHD65, HD60G, D60G, SR62	\$307
	8030136	Basket Support Screen Type With Handle - Full Pot Only	12-1/2 W x 13-3/4 D	H55, MJ50, GF40	\$249
	8030037	Basket Support Screen Type Full Pot Only	11-1/2 W x 14-5/8 D	MJ40, GF14	\$224
	8030138	Basket Support Screen Type With Handle — Full Pot Only	17-1/2 W x 18-1/2 D	MJCF	\$260
 Casters	8103066	L-Basket Support Rack	17-5/8 W x 17-5/8 D	LHD65	\$389
	8030429	Brush L-Shaped, Tampico	21 Long, 2 Diameter	All Models	\$125
	8030278	Brush L-Shaped, Teflon	26-3/4 Long, 1 Diameter	All Models	\$151
		Casters – Set Of Four, Call Customer Service to Specify Fryer Models		All Models	\$548
 Chicken/Fish Plate	8230619	Chicken/Fish Plate — Full Pot (Not Available For Split Pot)	12-3/8 W x 14 D	H55, MJ50, GF40	\$662
	8236895	Fish/ Chicken Plate — Full Pot, Stainless steel	13-1/2 W x 16-1/2 D x 11 H	SM50G, D50G	\$326
	8233048	Chicken/Fish Plate — Full Pot	11-3/4 W x 14-3/4 D	MJ40, GF14	\$578
	8230368	Chicken/Fish Plate — Full Pot	17-7/8 W x 18 5/8 D	MJCF	\$805
	8238066	Chicken/Fish Plate — Full Pot	12 W x 13-3/8 D	FQ, OCF30	\$648
	2208966	Chicken/Fish Plate — Full Pot	18 W x 13-5/8 D	1814	\$661
	2208963	Chicken/Fish Tray — Full Pot	13-5/8 W x 13-1/2 D	HD50G	\$647
	8233947	Chicken/Fish Tray — Full Pot	16-1/2 x 16-1/2 x 11	HD60G, D60G	\$677
	8030197	Clean — Out Rod	27 Long	All Models (except FQ)	\$159
	8030388	Clean — Out Rod	27-1/2 Long	FQ	\$159
 Covers	8239416	Cover — Split Pot		H55	\$253
	8238898	Cover — Split Pot		OCF30G	\$253
	8239413	Cover — Stainless Steel	20-3/8 W x 28 D	MJCF	\$480
	8239426	Cover — Stainless Steel — Full Pot	15-1/8" W x 20-1/4" D	H55, MJ50, MJ40, GF40, GF14	\$424
	8238897	Cover — Stainless Steel — Full Pot	14-5/8 W x 21 D	FQ, OCF30	\$424
	1081872	Cover — Stainless Steel — Full Pot	21-3/8 W x 19-1/2 D	11814	\$460
	1061637	Cover — Stainless Steel - Full Pot	13-1/2 W x 21-3/8 D	HD50G, ESG35T, PRG50, SR42, SR52	\$460
	1061479	Cover — Stainless Steel without Basket Lifts	23-3/8 W x 19-3/4 D	HD60G, D60G, SR62	\$587
	1062734	Cover — Stainless Steel w/Basket Lifts	14-1/4 W x 20-1/2 D	HD50G, PRG50	\$460
	1062773	Cover — Stainless Steel w/Basket Lifts	18 W x 22-5/8 D	HD60G, D60G	\$587
	8233938	Crumb Scoop Cold Zone	1-1/4 W x 6-1/2 D x 22-3/4 Long	All Open Pots	\$172

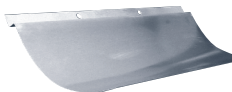
NOTES:

- 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

PART NUMBER	DESCRIPTION	SIZE (INCHES) (WxDxH)	APPLICABLE MODELS	PRICE
8238066	Fish Plate	12 x 13-3/8 x 3/8	FQ, OCF	\$648
8030059	Fish Scoop	8-1/8 W x 8-1/2 D with 17-3/8 handle	All Models	\$185
2400916	Fish plate, wet battered		1814G	\$687
8030446	Fish Skimmer	6 square with 13-5/8 insulated handle, no hooks	All Models	\$168
9103557	Flue Deflector	12-1/2 W x 6-7/8 H	H55, MJ50, MJ40 GF40, GF14	\$195
9103185	Flue Deflector	14-1/2 W x 8 H	MJCF	\$203
8235801	Flue Deflector	20 W x 9-1/2 H	LHD65	\$216
	Foam Deck Basket Banger		1814, OCF, FQ, H55, HD50G, HD60G, MJ50	\$238/ FRYPOT
8030293	Gloves, Black Safety		All Models	\$98
2003649	Flue deflector	18-3/8"W x 3"H	D60G	\$259
2003651	Flue deflector	15-3/8"W x 3" H	PRG50	\$197
	Legs – Set of Four – Nickel Call Customer Service To Specify Fryer Models	6 H		\$410
	Legs – Set of Four – Stainless Steel Call Customer Service To Specify Fryer Models	6 H		\$548
	Legs – Set of Four – Stainless Steel Call Customer Service To Specify Fryer Models	8-1/2 H	H55	\$548
8061698	Quick Disconnect with 1" Gas Line Systems Only	36 Long	H55, MJ50, MJ40, MJCF, 1814, OCF30, LHD65	\$1,161
8061699	Quick Disconnect with 1" Gas Line Systems Only	48 Long	H55, MJ50, MJ40, MJCF, 1814, OCF30, LHD65	\$1,247
8061701	Quick Disconnect with 3/4" Gas Line Single Units	36 Long	H55, MJ50, MJ40 GF40, GF14, 1814, OCF30G, LHD65	\$946
1086895	Stainless Steel Mobile JIB container		FQG30	\$928
8061700	Quick Disconnect With 3/4" Gas Line Single Units	48 Long	H55, MJ50, MJ40 GF40, GF14, 1814, OCF30G, LHD65	\$1,029
8030103	Sediment Tray — Full Pot	12-1/2 x 14 x 6-1/2	H55, MJ50, GF40	\$848
8030188	Sediment Tray — Full Pot	11-1/4 x 14-1/2 x 4-1/8	MJ40, GF14	\$698
8030187	Sediment Tray — Full Pot	17-1/2 x 18-1/2 x 4-3/8	MJCF	\$897
8030511	Sediment Tray — Full Pot	11-7/8 x 13-3/8 x 6-1/2	OCF30	\$848
8030107L	Sediment Tray — Split Pot Left	5-7/8 x 14 x 6-1/2	H55-2	\$648
8030108R	Sediment Tray — Split Pot Right	5-7/8 x 14 x 6-1/2	H55-2	\$648
1064136	Sediment Tray	13-1/2 W x 13-3/4 D	HD50G, PRG50	\$871
1062631	Sediment Tray	17-3/4 W x 17-1/8 D	HD60G, D60G, SR62	\$1,029
1086187	Sediment Tray	17-3/4 W x 13-5/8 D	1814E	\$950

NOTES:

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

GAS FRYER ACCESSORIES



Splash Shield





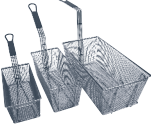

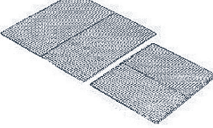



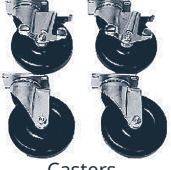
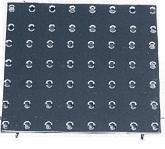
Top Connecting Strip

PART NUMBER	DESCRIPTION	SIZE (INCHES) (WxDxH)	APPLICABLE MODELS	PRICE
8236559	Splash Shield	20 D x 6-1/4 H	H55, MJ50, MJ40	\$216
8235978	Splash Shield	30-3/8 D x 13-1/8 H	MJCF	\$234
8237619	Splash Shield	21-3/8 D x 7-7/8 H	11814	\$473
8238224	Splash Shield, Side	19-1/2 D x 11-3/4 H	FQ, OCF30	\$216
8233225	Splash Shield	21-1/2 D x 13 H	HD50G, PRG50	\$213
8235744	Splash Shield	23 1/2 D x 14H	HD60G, D60G	\$249
8235789	Splash Shield	18D x 14H	LHD65	\$365
2109291	Top Connecting Strip	2-1/4 W x 20-1/2 D	H55, MJ50, MJ40	\$269
9102662	Top Connecting Strip	2-1/8 W x 28-1/8 x D x 1-3/4 W	MJCF	\$313
2102681	Top Connecting Strip	2 W x 21-3/8 D	1814G, HD50, PRG50, SR42, SR52	\$269
2105086	Top Connecting Strip	2 W x 23-5/8 D	HD60G, D60G	\$313
8235810	Top Connecting Strip	1-7/8 W x 20-3/4 D	OCF30G	\$269
9102285	Top Connecting Strip	2-1/8 x 20-5/8 x 1-3/4	GF14, GF40	\$269

NOTES:

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

ELECTRIC FRYER ACCESSORIES

	PART NUMBER	DESCRIPTION	SIZE (INCHES) (WxDxH)	APPLICABLE MODELS	PRICE
 Full Size Basket	8030099	Basket, Full Size (Cannot Be Used with Basket Lifts)	12-3/8 x 12-7/8 x 5-1/4	RE14, RE17, RE14TC, RE17TC, OCF30, SR14E	\$470
 Triplet Basket	8030148	Basket, Full Size	16-3/4 x 17-1/2 x 5-3/4	RE80	\$497
	8030435	Basket, Full Size	17-1/2 x 12-7/8 x 6-1/8	1814	\$485
	8030427	Basket, Triplet Size	5-5/8 x 16 x 7	RE80	\$354
	8030357	Basket, Triplet Size	4-1/2 x 13-1/4 x 6	RE14, RE17	\$307
	8030438	Basket, Triplet Size	4-1/4 x 13-1/4 x 5-1/2	OCF30	\$307
 Twin Baskets	8030271	Basket, Twin Size	5-7/8 x 12-5/8 x 6-5/8	RE14, RE17, RE14TC, RE17TC, OCF30, SR14E, 1814E	\$313
	8030304	Basket, Twin Size	8-3/4 x 16-3/4 x 6	RE80	\$326
	8030306	Basket, Twin Size	7-5/8 x 15-7/8 x 7-3/8	RE80 w/BL	\$354
 Basket Hanger	8030437	Basket, Dual	8 x 12-5/8 x 7	1814	\$320
	8030357	Basket, Quad	4-1/2 x 13-1/4 x 6	1814	\$307
	8102793	Basket Hanger, Wire	12-1/2 W x 3-1/2 H	RE14, RE17, RE14TC, RE17TC, SR14E	\$189
 Basket Support Screens	2308165	Basket Hanger	15-3/8 W x 5 H	OCF30 Single Frypot	\$172
	2307495	Basket Hanger	31 W x 5 H	FQ & OCF30 Two Frypots / Four Frypots (2)	\$343
	2307497	Basket Hanger	46-1/2 W x 5 H	FQ & OCF30 Three Frypots	\$517
	8102794	Basket Hanger	17-3/8 W x 3-1/2 H	RE80	\$195
 Basket Support Screen with Handle	2304318	Basket Hanger — Over The Flue	19-7/8 W x 5-1/4 H	11814E Single Frypot	\$172
	2308464	Basket Hanger — Over The Flue	39-3/4 W x 5-1/4 H	21814E Two Frypot Fryer	\$343
	8030136	Basket Support Screen Type With Handle Full Pot (Not Available For Split Pot)	12-1/2 W x 13-3/4 D	RE14, RE17, RE14TC, RE17TC, OCF30 Fryers	\$249
 L-Shaped Brush, Tampico	8030429	Brush L-Shaped, Tampico	21 Long, 2 Diameter	All Models	\$125
	8030278	Brush L-Shaped, Teflon	26-3/4 Long, 1 Diameter	All Models	\$151
		Casters, Set Of Four — Call Customer Service To Specify Fryer Models		RE14, RE17, RE14TC, RE17TC, RE80, 11814E	\$548
 L-shaped Brush Teflon	8238065	Chicken/Fish Plate — Full Pot (Not Available For Split Pot)	13-1/2 W x 13-1/8 D	FQ, OCF30	\$648
	2208964	Chicken/Fish Plate — Full Pot (Not Available For Split Pot)	13-5/8 W x 14-1/4 D	RE14, RE17, RE14TC, RE17TC	\$661
	2208962	Chicken/Fish Plate — Full Pot	17 W x 13-1/2 D	1814E	\$661
 Casters	8238861	Chicken/Fish Tray — Full Pot	13 W x 13-1/2 Dx 11H	FQ	\$648
	8233947	Chicken/Fish Tray	16-1/2 x 16-1/2 x 11	RE80	\$677
 Chicken/Fish Plate					

NOTES:

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

ELECTRIC FRYER ACCESSORIES

	PART NUMBER	DESCRIPTION	SIZE (INCHES) (WxDxH)	APPLICABLE MODELS	PRICE
	8030197	Clean-Out Rod	27 Long	All Models (except FQ)	\$159
Clean-out Rod	8030388	Clean-Out Rod	27-1/2 Long	FQ	\$159
	1080220	Cover	20 x 22-1/4 x 1-1/2 includes handle	RE80	\$590
Covers	8239414	Cover, Stainless Steel — Full Pot	14-5/8 W x 19-3/8 D	RE14, RE17, RE14TC, RE17TC, SR14E	\$434
	8238899	Cover, Stainless Steel — Full Pot	14-3/8 W x 19-1/2 D	OCF30	\$424
Fish Scoop, Left Fish Skimmer, Right	8239415	Cover, Stainless Steel — Split Pot	7-1/2 W x 19-3/8 D	OCF30	\$253
	8239402	Cover, Stainless Steel — Full Pot	19 W x 19-3/8 D	1814E	\$404
Legs	8238065	Fish Plate	13 x 13-1/2 x 4-1/2	FQ, OCF	\$648
	8030059	Fish Scoop	8-1/8 W x 8-1/2 D with 17-3/8 handle	All Models	\$185
Rack Type Basket Support	8030446	Fish Skimmer	6 square with 13-5/8 insulated handle	All Models	\$168
		Foam Deck Basket Banger		OCF, RE, RE80	\$238/ FRYPOT
Splash Shield	8030293	Gloves, Black Safety		All Models	\$98
		Legs – Set Of Four – Stainless Steel Call Customer Service to Specify Fyer Models	8-1/2 H	RE14, RE17, RE14TC, RE17TC, RE80, 11814E	\$548
Top Connecting Strip	1086895	Stainless Steel Mobile JIB Container		FQE30	\$928
	8030132	Rack Type Basket Support — Full Pot	12-1/2 W x 13-3/4 D	RE14, RE17, RE14TC, RE17TC, OCF30 Fryers	\$180
Clean-out Rod	8030106	Rack Type Basket Support — Split Pot	5-3/4 W x 13-1/2 D	RE14-2, RE17-2, RE14-2TC, RE17-2TC, OCF Fryers	\$159
	8030380	Rack Type Basket Support — Full Pot	13-5/8 W x 18 D	1814E	\$213
Sediment Tray	8030387	Rack Type Basket Support, Fine Mesh	17-3/8 W x 17-5/8 D	RE80	\$288
	8030358	Sediment Tray — Full Pot	10-1/2 x 11-5/8 x 4	RE14, RE17, RE14TC, RE17TC	\$848
Top Connecting Strip	8030360L	Sediment Tray — Split Pot Left	4-5/8 x 13-3/4 x 4	RE14-2, RE17-2, RE14-2TC, RE17-2TC	\$648
	8030359R	Sediment Tray — Split Pot Right	4-5/8 x 13-3/4 x 4	RE14-2, RE17-2, RE14-2TC, RE17-2TC	\$648
Top Connecting Strip	1086187	Sediment Tray	17-3/4 W x 13-5/8 D	11814E	\$950
	8236559	Splash Shield	20 D x 6-1/8 H	RE14, RE17, RE14TC, RE17TC	\$216
Top Connecting Strip	8238155	Splash Shield	20-5/8 D x 6 H	1814E	\$474
	8238224	Splash Shield, Side	19-1/2 D x 11-3/4 H	FQ, OCF30	\$216
Top Connecting Strip	8235810	Top Connecting Strip	1-7/8 W x 21 D	RE14, RE17, RE14TC, RE17TC	\$269
	2305382	Top Connecting Strip	2 W ax 23-3/4 D	RE80	\$310
Top Connecting Strip	8238190	Top Connecting Strip	2-3/4 W x 21 D	11814E	\$269

NOTES:

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

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 SHIP WT.
1814	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	FilterQuick® 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 H55-2	High Efficiency Gas Fryer (Full Frypot) High Efficiency Gas Fryer (Split Frypot)	80,000 Btu/hr. (20,151 kcal) (23.4 kw) 40,000 Btu/hr. (10,075 kcal) (11.7 kw) per split	50 lb. (25 liters) 25 lb. (12 liters)	14 x 15 x 4-1/2 (35.6 x 38.1 x 11.4) 6-1/2 x 15 x 4-3/4 (16.5 x 38.1 x 12.1)	15-5/8 (39.7)	29-5/8 (75.3)	45-5/8 (115.8)	68 lbs. Fries/hr.	22 202 lbs. (92 kg)
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)

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

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 SHIP 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	FilterQuick® with Automatic 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	Electric Fryer (Full Frypot)	14/17 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 lbs. (32/34 kg) Fries/hr.	21 214 lbs. (97 kg)
RE14-2TC/17-2TC	Electric Fryer (Split Frypot)		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 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 lbs. (30/31 kg) Fries/hr.	21 190 lbs. (86 kg)
RE14-2/17-2	Electric Fryer (Split Frypot)		25 lb. (12 liters)	6-3/4 x 15-1/2 x 3-1/2 (17.1 x 39.4 x 8.9)					
PF80S/PF80R	Portable Filter	120V/60 Hz1 PH-6.2A	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)
PF80LPS/PF80LPR	Portable Filter	120V/60 Hz1 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 lbs. (54.4 kg)
PF110S/PF110R	Low Profile Portable Filter	120V/60 Hz1 PH -6.2A	110 lb. (55 liters)	N/A	17.25" (43.8)	38.625" (98.1)	24.75" (62.9)	N/A	18.2 154 lbs. (67 kg)
PF50S/PF50R	Portable Filter	120V/60 Hz1 PH -6.2A	50 lb. (25 liters)	N/A	17.25" (43.8)	30.25" (76.8)	24.75" (62.9)	N/A	10.78 146 lbs. (57 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)
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)

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DEAN 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 SHIP WT.
1PRG50T	Gas Fryer	120,000 Btu/hr. (30,600kcal) (35.2kw)	50lbs. (25 liters)	14 x 14 x 3-1/2 (35 x 35 x 8.9)	5-1/2 (39.4)	31-1/4 (79.4)	46-1/8 (117)	63lbs Fries/hr.	22 180 (22)
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)
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 (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.

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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
- 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.

	FRYPOT	FRYPOT & ASSEMBLY	CONTROLLERS	ALL OTHER PARTS
GAS				
FilterQuick 30 Gas	N/A	7 Years: Parts & Labor	1 Year: Parts & Labor 2nd Year: Parts Only	1 Year: Parts & Labor 2nd Year: Parts Only
FilterQuick 60 Gas	1st Year: Parts & Labor 2nd-10th Years: Parts Only	N/A	1 Year: Parts & Labor	1 Year: Parts & Labor
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
D60	1st Year: Parts & Labor 2nd - 10th Years: Part Only	N/A	1 Year: Parts & Labor	1 Year: Parts & Labor
PRG50T	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)

	FRYPOT	FRYPOT & ASSEMBLY	CONTROLLERS	ALL OTHER PARTS
ELECTRIC				
FilterQuick 30 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
FilterQuick 60 Electric	1st Year: Parts And Labor 2nd Year - Lifetime: Part Only	N/A	1 Year: Parts & Labor	1 Year: Parts & Labor
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

	COOK POT & ASSEMBLY	COOK POT	ALL OTHER PARTS
OTHER PRODUCTS			
Shortening Disposal Unit			90 Days: Parts & Labor 91 Days - 1 Year: Pump Part Only
CDC63			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.

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

Contact KitchenCare or see AutoQuotes for pricing.

LIMITED EXTENDED WARRANTY — GAS

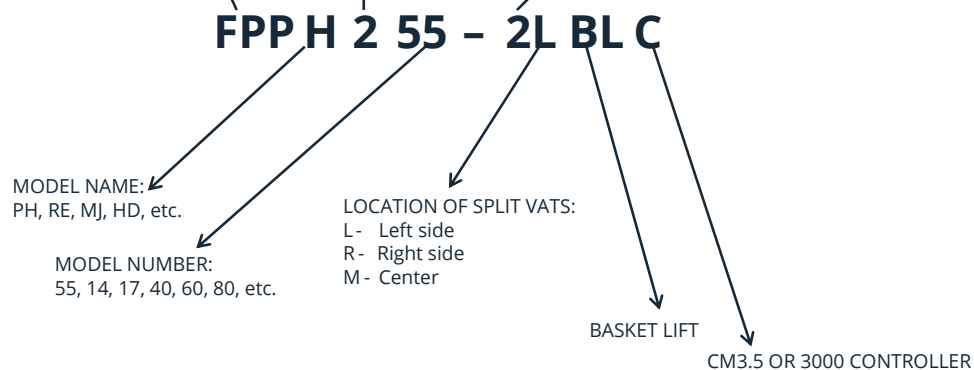
The purchase of a Limited Extended Warranty Contract extends the standard warranty coverage to the purchased period of time (from one to two years) from the date of installation, start-up or demonstration, or 18 months from date of shipment, whichever comes first. Individual warranties may vary by model, 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.

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

Contact KitchenCare or see AutoQuotes for pricing.

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 = 4split vats
CF	5	-10 = 5 split vats
SCF	6	



MODELS	DESCRIPTION
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COMMON MODEL NUMBERS AND DESCRIPTIONS

21814NF	2 (# of frypots) 1814 (model name) N (natural gas) F (built-in filter)
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)
FPEL314CA	FPEL (model name) 3 (# 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)
FPGL230-2RBLCA	FPGL (model name) 2 (# of frypots) 30 (model #) -2 (1 split frypot) R (split on right) BL (basket lifts) C (3000 controller) A (auto top-off)
PH155C	PH (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)
MJ150	MJ (model name) 1 (# of frypots) 50 (model#)
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)



By choosing Welbilt equipment made up of our leading brands, including Cleveland, Convotherm, Crem, Delfield, Frymaster, Garland, Kolpak, Lincoln, Manitowoc, Merrychef and Multiplex, 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. 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.

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

<https://www.wbtkitchencaare.com/locators>



Welbilt offers fully-integrated kitchen systems with award-winning product brands: **Cleveland™, Convotherm®, Crem™, Delfield®, Frymaster®, Garland®, Kolpak®, Lincoln®, Manitowoc® Ice, Merco®, Merrychef®** and **Multiplex®**. Supported by service brands: **KitchenCare®**, aftermarket parts and service; **FitKitchen®**, fully-integrated kitchen systems; and **KitchenConnect®**, cloud-based open digital platform.

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