



FRYMASTER[®]

A Welbilt Brand

2021 PRICE LIST

SUGGESTED LIST PRICE STANDARD EQUIPMENT AND ACCESSORIES



YOUR GROWTH
IS OUR GOAL

EFFECTIVE | JULY 1, 2021

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HOW TO ORDER

Welbilt sells its Frymaster and Dean products through authorized dealers. Please contact Frymaster or your local representative. (see back cover for details.)

- 1 | Purchase order should include the following information:
 - Company name with complete billing address and telephone number
 - Purchase order number
 - "Ship to" address
 - Purchasing agent's name
 - Requested ship date
- 2 | Specify complete model number of equipment ordered, quantity of each item ordered, and "Order Code" for Frymaster equipment.
- 3 | For GAS fryers, specify gas type (propane, natural or other). See individual fryer pages for elevation information.
- 4 | For ELECTRIC fryers, specify voltage (208 volt, 240 volt, single or 3 phase) or (480 volt – 3 phase only).
- 5 | If food warmer/holding station is ordered, specify LOCATION of spreader (left, right or center).
- 6 | Specify all options, accessories and supplies – and each quantity desired.
- 7 | Specify any special instructions

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

All shipments EXW Shreveport, Louisiana 71106 or 71129
Equipment freight classification – Class 85 and 77.5.

RETURN POLICY

- 1 | All returned product must have an RMA number from Customer Service prior to sending the product back.
- 2 | The product must be standard product, still crated and within 90 days from date invoiced. Standard products are defined as product configurations that are 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 8700 Line Avenue, Shreveport, LA 71106
Pricing Tel: 1 (800) 221-4583
Quotations Tel: 1 (318) 865-1711
Orders Fax: 1 (318) 868-5987
Stock Equipment
Expedite Shipments
Freight and Shipping Information
Arranging Demos
Lead Times

EMAIL ORDERS: fryeqorders@welbilt.com
EMAIL QUOTES: fryeqquotes@welbilt.com
CUSTOMER SERVICE REPS:
frycustserv@welbilt.com

FACTORY CONTACTS

PARTS & WARRANTY DEPARTMENT

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

CREDIT DEPARTMENT

Routine Statements, Payment Terms, Billing
Tel: 1 (318) 865-1711
Fax: 1 (318) 862-2332

START-UP PROGRAM

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

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

In order to begin the start-up process, you must call 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:

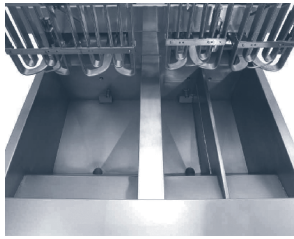
- Gas pressure check (if applicable)
- Gas plumbing size (if applicable)
- Wiring inspection
- Proper basket lift operation (if applicable)
- Thorough cleaning of all frypots with a damp rag or damp paper towels to remove any oil residue or other foreign material followed by thorough drying of all frypots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

HOW TO SELECT THE FRYER THAT IS BEST FOR YOUR OPERATION

WHAT TYPE OF FRYER SHOULD I USE?

EQUIPMENT	DESCRIPTION	SEDIMENT ZONE	ADVANTAGES	DISADVANTAGES	GREAT FOR FRYING
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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.

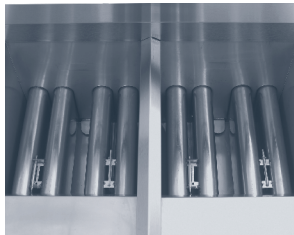
Open pot frypots are easy to clean but have a smaller sediment area than tube gas fryers. The open pot design allows the operator to visually monitor the amount of sediment in the bottom of the frypot.

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.

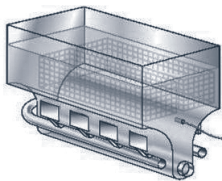
Harder to clean than an open frypot design.

Best applications are high volume and higher sediment food products.

GAS OR ELECTRIC FRYERS?

EQUIPMENT	DESCRIPTION
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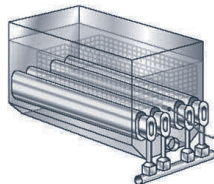
GAS OPEN POT



PICTURE OF GAS OPEN POT DESIGN SHOWING COOK, HEAT, AND COLD ZONE OR SEDIMENT ZONE
Local utility costs will determine the cost to operate gas or electric units.

Efficiency of heat transfer depends on the type of burner
 - Infrared — high efficiency
 - Atmospheric — lower efficiency

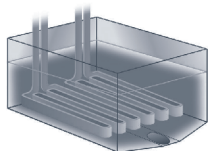
GAS TUBE



PICTURE OF GAS TUBE FRYPOT SHOWING COOK, HEAT, AND COLD ZONE OR SEDIMENT ZONE
Local utility costs will determine the cost to operate gas or electric units.

Efficiency of heat transfer depends on tube size and baffle system
 - 6" tubes/proprietary baffles — high efficiency
 - 4" or 4" + tubes/standard baffles — lower efficiency

ELECTRIC POT






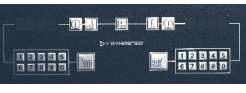




PICTURE OF GAS TUBE FRYPOT SHOWING COOK, HEAT, AND COLD ZONE OR SEDIMENT ZONE
Local utility costs will determine the cost to operate gas or electric units.

Electric units have more efficient heat transfer and faster recovery between frying cycles than gas open pot and tube units as the ribbon-type elements offer a larger surface area for heat to transfer directly into the oil.

WHAT TYPE OF CONTROLS?

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

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.	FQ30U, FQ60U, FQ60T
	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, LHD65, 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, LHD65, 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
	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
5	\$13,000	\$6,500	\$6,500	\$19,500	\$9,750	\$9,750
6	\$15,600	\$7,800	\$7,800	\$23,400	\$11,700	\$11,700

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

ENERGY STAR ANNUAL ENERGY SAVINGS

NON ENERGY STAR UNITS

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

ENERGY STAR UNITS

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

MODEL	SR52 PER POT	HD50 PER POT	H55 PER POT
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 FRYER BATTERIES — With filtration, FQ4000 easytouch controller, auto top-off, stainless steel frypots, doors and sides.

MODEL	OIL MANAGEMENT PACKAGE	OIL CAPACITY LBS.	COOK AREA W" X L" X D"	BTU/HR INPUT	SHIPPING WEIGHT LBS.
2FQG30U W/ EASYTOUCH	\$53,208	(2) 30	(2) 13 x 14 x 3-3/4	(2) 70,000	575
3FQG30U W/ EASYTOUCH	\$70,654	(3) 30	(3) 13 x 14 x 3-3/4	(3) 70,000	723
4FQG30U W/ EASYTOUCH	\$88,155	(4) 30	(4) 13 x 14 x 3-3/4	(4) 70,000	980

*with FilterQuick FQ4000 easyTouch controller. NOTES: Basket Lifts — Add \$2,750 for each frypot (full). | Casters included in pricing.

STANDARD ACCESSORIES

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

PART #	DESCRIPTION	PRICE
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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)	\$336
8030438	Basket, Triplet — 4-1/4 x 13-1/4 x 5-1/2	\$220
8030271	Basket, Twin Size — 5-7/8 x 12-5/8 x 6-5/8	\$224
8030429	Brush, L-Shaped Tampico 21" L x 2" Diameter	\$90
8238859	Chicken/Fish Tray, Full Pot 12 W x 13-3/8 D	\$464
8030388	Clean-Out Rod — 26" Long	\$114
8233938	Crumb Scoop — 1-1/4 W x 6-1/2 D x 22-3/4 H	\$123
8238066	Fish Plate, Full Pot — 12" x 13-3/8" x 3/8"	\$464
8030059	Fish Scoop 8-1/8 W x 8-1/2 D w/ 17-3/8 Handle	\$132
8030446	Fish Skimmer, No Hooks 6" Square w/ Insulated Handle	\$120
8061698	Quick Disconnect Hose 1" Gas Line, 36" Long	\$833
8061699	Quick Disconnect Hose 1" Gas Line, 48" Long	\$894
8030511	Sediment Tray, Full Pot — 11-7/8 x 15-1/4 x 6-1/2	\$608
8238224	Splash Shield, Side — 19-1/2 W x 11-3/4 H	\$154

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

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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SPECIAL OIL OPTIONS

Semi-solid / solid shortening*	\$2,759
Front oil discharge (Precludes bulk rear oil discharge)	SPECIFY WHEN ORDERED
Oil Quality Sensor* Call Customer Service before ordering	\$3,020

SPREADERS — ADD TO PRICE OF FRYER BATTERY

Spreader Cabinet — Call Customer Service for availability and placement. **\$1,331**

PART #	DESCRIPTION	PRICE
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FILTERING ACCESSORIES

8030002	Filter Powder (80, 1oz. Packs)	\$189
8030445	Filter Paper (16-1/2 x 25-1/2) Box Of 100 Sheets	\$164

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

FQ60 FRYERS — With filtration with stainless steel frypot, door(s), and sides.

MODEL	FQ4000*	OIL CAPACITY LBS.	COOK AREA W" X L" X D"	BTU/HR INPUT	SHIPPING WEIGHT LBS.
1FQG60T W/ EASYTOUCH	\$33,425	63	18 x 14 x 3-3/4	119,000	255
2FQG60T W/ EASYTOUCH	\$52,556	(2) 63	(2) 18 x 14 x 3-3/4	(2) 119,000	390
3FQG60T W/ EASYTOUCH	\$71,687	(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	\$224
8030436	Basket, Chicken — 17-3/4 x 12-1/4 x 11	\$636
8030437	Basket, Dual — 8 x 12-5/8 x 7	\$229
8030435	Basket, Full Size — 17-1/2 x 12-7/8 x 6-1/8	\$347
8030357	Basket, Triplet — 4-1/2 x 13-1/4 x 6	\$220
8030380	Basket Support Rack, Full Pot, 1FQG60 13-5/8 W x 18 D	\$152
8030429	Brush, L-Shaped Tampico 21" L x 2" Diameter	\$90
8030197	Clean-Out Rod — 27" Long	\$114
1081872	Cover, Stainless Steel, Full Pot, 1FQG60 21-3/8 W x 19-1/2 D	\$330
2208966	Fish Plate, Full Pot, 1FQG60 — 18 W x 13-5/8 D	\$474
8030059	Fish Scoop — 8-1/8 W x 8-1/2 D w/ 17-3/8 Handle	\$132
8030446	Fish Skimmer, No Hooks 6" Square w/ Insulated Handle	\$120
	Foam Deck Basket Banger*	\$170/ FRYPOT
8061698	Quick Disconnect Hose — 1" Gas Line, 36" Long	\$833
8061699	Quick Disconnect Hose — 1" Gas Line, 48" Long	\$894
8061701	Quick Disconnect Hose — 3/4" Gas Line, 36" Long	\$677
8061700	Quick Disconnect Hose — 3/4" Gas Line, 48" Long	\$738
1086187	Sediment Tray — 17-3/4 x 13-5/8 x 11	\$682
8237619	Splash Shield — 21-3/8 D x 7-7/8 H	\$339
2102681	Top Connecting Strip — 2 W x 21-3/8 D	\$192

*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
EXTERNAL OIL DISCHARGE OPTIONS	
External oil discharge — available on built-in filter batteries of 2 or more frypots or a frypot spreader. Must specify front or rear connection. Front connection comes with 5ft. washdown hose.	FRONT \$1,889
	REAR \$1,280
Bulk oil (dispose and fresh fill) on batteries with built-in filtration	\$2,365
Auto Topoff with side saddle	\$6,985
Auto Topoff with external 6 foot hose (no side saddle)	\$3,850

SPECIAL OIL OPTIONS

Semi-solid / solid shortening* — Call customer service before ordering	\$2,759
Front oil discharge (Precludes bulk rear oil discharge)	SPECIFY WHEN ORDERED
Oil Quality Sensor* — Call Customer Service Before Ordering	\$3,020

*Must be requested at time of order.

SPREADERS — ADD TO PRICE OF FRYER(S)

Spreader Cabinet — Call Customer Service for availability and placement.	\$1,331	
PART #	DESCRIPTION	PRICE
FILTERING ACCESSORIES		
8030002	Filter Powder (80, 1oz. Packs)	\$189
8030289	Filter Paper (22 x 34) Box Of 100 Sheets	\$299
8239116	Filter Screen (High Sediment) 8-1/4 W x 14 D, 2 Required	\$412/ 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	\$14,017	\$15,209	\$15,909	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	\$29,018	\$30,209	\$30,909	63	18 x 14 x 3-3/4	119,000	390
21814GF	\$44,449	\$46,832	\$48,232	(2) 63	(2) 18 x 14 x 3-3/4	(2) 119,000	645
31814GF	\$59,880	\$63,454	\$65,554	(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 — 5-7/8 x 12-5/8 x 6-5/8	\$224
8030436	Basket, Chicken — 17-3/4 x 12-1/4 x 11	\$636
8030437	Basket, Dual — 8 x 12-5/8 x 7	\$229
8030435	Basket, Full Size — 17-1/2 x 12-7/8 x 6-1/8	\$347
8030357	Basket, Quad — 4-1/2 x 13-1/4 x 6	\$220
8030273	Basket Support Rack, Full Pot — 13-1/2 x 13-1/4	\$125
8030380	Basket Support Rack Full Pot, 1FQG60 13-5/8 W x 18 D	\$152
8030429	Brush, L-Shaped Tampico — 21" L x 2" Diameter	\$90
8030197	Clean-Out Rod — 27" Long	\$114
1081872	Cover, Stainless Steel, Full Pot, 1FQG60 21-3/8 W x 19-1/2 D	\$330
2208966	Fish Plate, Full Pot, 1FQG60 — 18 W x 13-5/8 D	\$474
8030059	Fish Scoop 8-1/8 W x 8-1/2 D w/ 17-3/8 Handle	\$132
8030446	Fish Skimmer — No Hooks 6" Square w/ Insulated Handle	\$120
	Foam Deck Basket Banger*	\$170/FRYPOT
8061698	Quick Disconnect Hose 1" Gas Line, 36" Long	\$833
8061699	Quick Disconnect Hose 1" Gas Line, 48" Long	\$894
8061701	Quick Disconnect Hose 3/4" Gas Line, 36" Long	\$677
8061700	Quick Disconnect Hose — 3/4" Gas Line, 48" Long	\$738
1086187	Sediment Tray — 17-3/4 x 13-5/8 x 11	\$682
8237619	Splash Shield — 21-3/8d x 7-7/8 H	\$339
2102681	Top Connecting Strip — 2 W x 21-3/8 D	\$192

*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 spreader. Must specify front or rear connection. Front connection comes with 5ft. washdown hose.	FRONT \$1,889
	REAR \$1,280
Bulk oil (dispose and fresh fill) on batteries with built-in filtration	\$2,365

SPREADERS — ADD TO PRICE OF FRYER(S)

Spreader Cabinet — Call Customer Service for availability and placement. **\$1,331**

PART #	DESCRIPTION	PRICE
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FILTERING ACCESSORIES

8030002	Filter Powder (80, 1oz. Packs)	\$189
8030289	Filter Paper (22 x 34) Box Of 100 Sheets	\$299
8239116	Filter Screen (High Sediment) 8-1/4 W x 14 D, 2 Required	\$412/EACH

NOTES:

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

OIL-CONSERVING OCF30 GAS FRYERS

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

MODEL	3000 CONTROLLER*	OIL CAPACITY LBS.	COOK AREA W" X L" X D"	BTU/HR INPUT	SHIPPING WEIGHT LBS.
FPGL130C FULL POT	\$28,300	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	\$47,742	(2) 30	(2) 13 x 14 x 3-3/4	(2) 70,000	544
FPGL330CA FULL POT	\$64,304	(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 \$2,750 for each split frypot. | Basket Lifts — Add \$2,750 for each full frypot.

Casters included in pricing. | Tandem basket lifts — Add \$88 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)	\$336
8030438	Basket, Triplet — 4-1/4 x 13-1/4 x 5-1/2	\$220
8030271	Basket, Twin Size — 5-5/8 x 12-5/8 x 6-5/8	\$224
8030375	Basket Support Rack, Full Pot 11-7/8 W x 13-1/2 D	\$128
8030429	Brush, L-Shaped Tampico 21" L x 2" Diameter	\$90
8238859	Chicken/Fish Tray, Full Pot — 12 W x 13-3/8 D	\$464
8238224	Splash Shield, Side 19 — 1/2 W x 11-3/4 H	\$154
8238897	Cover, Stainless Steel, Full Pot 14-5/8 W x 21 D	\$304
8030197	Clean-Out Rod — 27" Long	\$114
8233938	Crumb Scoop — 1-1/4 W x 6-1/2 D x 22-3/4 H	\$123
8238066	Fish Plate, Full Pot — 12" x 13-3/8" x 3/8"	\$464
8030059	Fish Scoop 8-1/8 W x 8-1/2 D w/ 17-3/8 Handle	\$132
	Foam Deck Basket Banger*	\$170/ FRYPOT
8030446	Fish Skimmer — No Hooks 6" Square w/ Insulated Handle	\$120
8061698	Quick Disconnect Hose 1" Gas Line, 36" Long	\$833
8061699	Quick Disconnect Hose 1" Gas Line, 48" Long	\$894
8030511	Sediment Tray, Full Pot 11-7/8 x 15-1/4 x 6-1/2	\$608
8238898	Covers, Split Pot	\$181

*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 (Rear Only) (Not Available For FPGL130C)	\$2,365
Semi-solid / solid shortening* — Call customer service before ordering	\$2,759

SPREADERS — ADD TO PRICE OF FRYER(S)

Spreader Cabinet — Call Customer Service for availability and placement.	\$1,331
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PART #	DESCRIPTION	PRICE
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FILTERING ACCESSORIES

8030002	Filter Powder (80, 1oz. Packs)	\$189
8030445	Filter Paper (16-1/2 x 25-1/2) Box Of 100 Sheets	\$164

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	\$3,315	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 — 5-7/8 x 12-5/8 x 6-5/8	\$224
8030442	Basket Support Rack 13-1/2" W x 11-1/4" D	\$120
8030429	Brush, L-Shaped Tampico 21" L x 2" Diameter	\$90
8030278	Brush, L-Shaped Teflon — 26-3/4" L x 1" Diameter	\$108
8030197	Clean-Out Rod — 27" Long	\$114
1061637	Cover, Frypot — 13-1/2 W x 21-3/8 D	\$330
	Casters — Set of Four	\$392
2102681	Top Connecting Strip — 2 W x 21-3/8 D	\$192

FRYMASTER GAS LINE INFORMATION

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

NOTES:

- If ordering for elevation above 2,000 feet, a high elevation kit is required.
- **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	\$17,063	\$19,550	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	\$60,758	\$65,732	(2) 100 lbs	(2) 18 x 18 x 5-3/4	(2) 105,000	750
FPLHD365	\$75,865	\$83,326	(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

- 3000 Controller
 - Electronic Ignition
 - 11" Plate Shelf with Marine Edge
 - See recommended packages
- 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	\$233
8030427	Basket, Triplet Size — 5-5/8 x 15-7/8 x 7-1/4	\$253
8030148	Basket, Full Size — 16-3/4 x 17-1/2 x 5-3/4	\$356
8235859	Basket Hanger — 20 W x 7 H, with Flue Deflectors	\$148
8102235	Basket Support Rack, D60G 17-3/8 W x 17-5/8 D	\$231
8030149	Basket Support Rack, Fine Mesh, HD60G — 17 W x 17 D	\$220
8030429	Brush, L-Shaped Tampico 21" L x 2" Diameter	\$90
8030278	Brush, L-Shaped Teflon — 26-3/4" L x 1" Diameter	\$108
	Casters — Set of Four	\$392
8235801	Flue Deflector — 20 W x 9-1/2 H	\$154
8103066	L-Basket Support Rack — 17-5/8 W x 17-5/8 D (LHD65)	\$278
8061698	Quick Disconnect Hose — 1" Gas Line, 36" Long	\$833
8061699	Quick Disconnect Hose — 1" Gas Line, 48" Long	\$894
8061701	Quick Disconnect Hose 3/4" Gas Line, 36" Long	\$677
8061700	Quick Disconnect Hose — 3/4" Gas Line, 48" Long	\$738
1062631	Sediment Tray, HD60G — 17-1/4 W x 17-3/4 D	\$738
8235789	Splash Shield	\$261
1062897	Frypot Cover 18 W x 18-1/2 D, Stainless Steel	\$425

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 spreader. Must specify front or rear connection. Front connection comes with 5ft. washdown hose.

FRONT \$1,889

REAR \$1,280

PART #	DESCRIPTION	PRICE
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FILTERING ACCESSORIES

8030002	Filter Powder (80, 1oz. Packs)	\$189
8239068	Filter Screen (High Sediment) 10-3/4 x 14, 2 Required	\$412/ EACH
8030293	Gloves, Black Safety	\$69
8233696	Sediment Scoop	\$69
8030303	80/100 Series Fryer, 100 Uff** Filter Paper 26 x 34 Box Of 100 Sheets	\$299

RECOMMENDED STANDARD ACCESSORY PACKAGES

STANDARD FRYING

- Basket Support Rack(S) (8102235)
- Basket Hanger With Flue Deflector(S) (8235859)
- Dual Size Baskets (8030304)

BONE-IN CHICKEN

- L-Basket Support Rack(S) (8103066)
- Flue Deflector(S) (8235801)
- Full Size Basket(S) (8030148)

Recommended Standard Accessories can be ordered per frypot.

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

GAS MANIFOLD REQUIREMENTS

1" Rear Gas Manifold (Per Fryer)	WITH FILTER: With Shut-Off Valve	\$99
	Without Shut-Off Valve	Standard

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	\$12,443	\$14,339	\$15,039	50	14 x 14 x 3-1/2	100,000	180
HD160G	\$14,020	\$15,915	\$16,615	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	\$28,748	\$30,644	\$31,344	(1) 50	14 x 14 x 3-1/2	100	354
SCFHD250G	\$39,888	\$43,679	\$42,253	(2) 50	(2) 14 x 14 x 3-1/2	(2) 100,000	575
SCFHD350G	\$53,419	\$59,106	\$55,553	(3) 50	(3) 14 x 14 x 3-1/2	(3) 100,000	800
SCFHD450G	\$66,950	\$74,587	\$68,854	(4) 50	(4) 14 x 14 x 3-1/2	(4) 100,000	1,130

*Standard with Thermatron controller.

NOTES: Filter price included. | Filter price includes casters. | Add \$2,750/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	\$29,781	\$31,677	\$32,377	(1) 80	(1) 18 x 18 x 3-3/4	(1) 125,000	354
SCFHD260G	\$44,127	\$47,919	\$46,492	(2) 80	(2) 18 x 18 x 3-3/4	(2) 125,000	677
SCFHD360G	\$58,419	\$64,106	\$60,554	(3) 80	(3) 18 x 18 x 3-3/4	(3) 125,000	1,083
SCFHD460G	\$72,711	\$80,294	\$74,615	(4) 80	(4) 18 x 18 x 3-3/4	(4) 125,000	1,403

*Standard with Thermatron controller.

NOTES: Filter price included. | Filter price includes casters. | Add \$2,750/FRYPOT for basket lifts (not available with Thermatron controller.) | 8 GPM pump standard.

PART #	DESCRIPTION	PRICE
FILTERING ACCESSORIES		
8030293	Gloves, Black Safety	\$69
8233696	Sediment Scoop	\$69
8239068	Filter Screen (High Sediment) 10-3/4 x 14, 2 Required	\$412/ EACH
8030002	Filter Powder (80, 1oz. Packs)	\$189
8030345	60 Fryer, SUFF* Equipped, 33-1/4 x 17 Box Of 100 Sheets	\$299
8030289	Filter Paper (22 x 34) Box Of 100 Sheets	\$299

*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 spreader. Must specify front or rear connection. Front connection comes with 5ft. washdown hose.

FRONT \$1,889

REAR \$1,280

SPREADERS — ADD TO PRICE OF FRYER(S)

HD50G — 15MC	\$1,331
HD60G — 20MC	\$2,108

NOTE: Call Customer Service for availability and placement.

HIGH EFFICIENCY DECATHLON (HD) GAS FRYERS (CONTINUED)

GAS MANIFOLD REQUIREMENTS		FRYMASTER GAS LINE TABLE		
1" rear gas manifold (per fryer)	WITH FILTER: with shut-off valve	\$99		
	without shut-off valve	Standard		
# 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)	\$336
8030017	Basket, Full Size, HD60G — 17-1/2 x 16-3/4 x 6	\$356
8030357	Basket, Triplet, HD50G — 4-1/2 x 13-1/4 x 6	\$220
8030427	Basket, Triplet Size, HD60G — 5-5/8 x 15-7/8 x 7-1/4	\$253
8030271	Basket, Twin Size — 5-7/8 x 12-5/8 x 6-5/8	\$224
8030304	Basket, Twin Size, HD60G — 8-3/4 x 16-3/4 x 6	\$233
8102384	Basket, Chicken, HD60G — 16-7/8 x 17 x 14	\$674
8030273	Basket Support Rack, HD50G — 13-1/2 W x 13-1/4 D	\$125
8102235	Basket Support Rack, HD60G — 17-3/8 W x 17-5/8 D	\$231
8030277	Basket Support Rack, Fine Mesh, HD50G — 13-1/2 W x 13-1/4 D	\$120
8030149	Basket Support Rack, Fine Mesh, HD60G — 17 W x 17 D	\$220
8030429	Brush, L-Shaped Tampico — 21" L x 2" Diameter	\$90
8030278	Brush, L-Shaped Teflon — 26-3/4" L x 1" Diameter	\$108
2208963	Chicken/Fish Tray, HD50G	\$464
8233947	Chicken/Fish Tray, HD60G — 16-1/2 x 16-1/2 x 11	\$484
8030197	Clean-Out Rod — 27" Long	\$114
1061637	Cover, Frypot, HD50G — 13-1/2 W x 21-3/8 D	\$330
1061479	Cover, Frypot w/o Basket Lift, HD60G — 23-3/8 W x 19-3/4 D	\$420
1062734	Cover, Frypot With Basket Lift, HD50G — 14-1/4 W x 20-1/2 D	\$330
1062773	Cover, Frypot With Basket Lift, HD60G — 18 W x 22-5/8 D	\$420
8030059	Fish Scoop — 8-1/8 W x 8-1/2 D w/ 17-3/8 Handle	\$132
8030446	Fish Skimmer — No Hooks 6" Square w/ Insulated Handle	\$120
	Foam Deck Basket Banger*	\$170/ FRYPOT
8061698	Quick Disconnect Hose — 1" Gas Line, 36" Long	\$833
8061699	Quick Disconnect Hose — 1" Gas Line, 48" Long	\$894
8061701	Quick Disconnect Hose — 3/4" Gas Line, 36" Long	\$677
8061700	Quick Disconnect Hose — 3/4" Gas Line, 48" Long	\$738
1064136	Sediment Tray, HD50G — 13-1/2 W x 13-3/4 D	\$625
1062631	Sediment Tray, HD60G — 17-1/4 W x 17-3/4 D	\$738
8233225	Splash Shield, HD50G — 21-1/2 D x 13 H	\$152
8235744	Splash Shield, HD60G	\$178
2102681	Top Connecting Strip — 2 W x 21-3/8 D	\$192
2105086	Top Connecting Strip, HD60G — 2 W x 23-5/8 D	\$224
	8 GPM Pump Option — HD50	\$535

*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	\$9,547	\$9,547	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	\$22,043	\$22,043	(1) 50	(1) 14 x 15 x 4-1/2	(1) 80,000	306
FPPH255 FULL POT	\$33,769	\$33,769	(2) 50	(2) 14 x 15 x 4-1/2	(2) 80,000	492
FPPH355 FULL POT	\$46,272	\$46,272	(3) 50	(3) 14 x 15 x 4-1/2	(3) 80,000	671
FPPH455 FULL POT	\$60,486	\$60,486	(4) 50	(4) 14 x 15 x 4-1/2	(4) 80,000	881

*Standard with CM3.5 controller.

NOTES: Filter price included. | Price includes casters. | Add \$1,375 for each split frypot | Add \$2,750/FRYPOT for basket lifts (not available with digital controller).

Standard supplies for all filter systems consist of sample packages of filter powder and paper, one filter brush and one clean-out rod.

Tandem basket lifts — Add \$88 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; batteried units (2-3) require one 1" NPT connection; batteried 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)	\$336
8030357	Basket, Triplet — 4-1/2 x 13-1/4 x 6	\$220
8030271	Basket, Twin Size — S 5-7/8 x 12-5/8 x 6-5/8	\$224
8030132	Basket Support Rack, Full Pot 12-1/2 W x 13-3/4 D	\$128
8030133	Basket Support Rack, Split Pot — 6 W x 14 D	\$114
8030136	Basket Support Screen, Full Pot 12-1/2 W x 13-3/4 D	\$178
8030429	Brush, L-Shaped Tampico 21" L x 2" Diameter	\$90
	Casters — Set of Four	\$392
8230619	Chicken/Fish Tray, Full Pot — 12-3/8 W x 14 D (Not Available For Split Pot)	\$474
8030197	Clean-Out Rod — 27" Long	\$114
8239426	Cover, Stainless Steel, Full Pot 5-1/4 W x 20-1/4 D	\$304
8239414	Cover, Stainless Steel, Full Pot, Basket Lifts 14-5/8 W x 19-3/8 D	\$310
2109291	Top Connecting Strip	\$192
8239416	Covers, Split Pot	\$181
8233660	Crumb Scoop, Full Pot 1-3/4 W x 6-1/2 D x 22-3/4 long	\$107
8233938	Crumb Scoop — 1-1/4 W x 6-1/2 D x 22-3/4 H	\$123
8030059	Fish Scoop 8-1/8 W x 8-1/2 D w/ 17-3/8 Handle	\$132
8030446	Fish Skimmer — No Hooks 6" Square w/ Insulated Handle	\$120
9103557	Flue Deflector — 12-1/2 W x 6-7/8 H	\$139
	Foam Deck Basket Banger*	\$170/ FRYPOT
	Legs — 8-1/2" H, Set of Four (Non-Filter Models Only)	\$392
8061698	Quick Disconnect Hose 1" Gas Line, 36" Long	\$833
8061699	Quick Disconnect Hose 1" Gas Line, 48" Long	\$894
8061701	Quick Disconnect Hose 3/4" Gas Line, 36" Long	\$677
8061700	Quick Disconnect Hose — 3/4" Gas Line, 48" Long	\$738
8030103	Sediment Tray, Full Pot — 12-1/2 x 14 x 6-1/2	\$608
(L) 8030107L (R) 8030108R	Sediment Tray, Split Pot — 5-7/8 x 14 x 6-1/2	\$464
8236559	Splash Shield — 20 D x 6-1/4 H	\$134

*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 spreader. Must specify front or rear connection. Front connection comes with 5ft. washdown hose.	FRONT \$1,889
	REAR \$1,280

SPREADERS — ADD TO PRICE OF FRYER(S)	
Spreader Cabinet — Call Customer Service for availability and placement.	\$1,331

PART #	DESCRIPTION	PRICE
FILTERING ACCESSORIES		
8030002	Filter Powder (80, 1oz. Packs)	\$189
8030170	Filter Paper (19-1/2 x 27-1/2) Box of 100 sheets	\$164

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	\$6,250	40	12 x 15 x 4-1/4	110,000	185
MJ240	\$15,652	(2) 40	(2) 12 x 15 x 4-1/4	(2) 110,000	370
MJ340	\$24,185	(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

PART #	DESCRIPTION	PRICE
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FRYER ACCESSORIES

8030015	Basket, Full Size — 11-3/4 x 14 x 4-5/8	\$336
8030271	Basket, Twin Size — S 5-7/8 x 12-5/8 x 6-5/8	\$224
8030032	Basket Support Rack, Full Pot 11-1/2 W x 14-5/8 D	\$120
8030037	Basket Support Screen, Full Pot 11-1/2 W x 14-5/8 D	\$160
8030429	Brush, L-Shaped Tampico 21" L x 2" Diameter	\$90
8233048	Chicken/Fish Plate, Full Pot 11-3/4 W x 14-3/4 H	\$414
8030197	Clean-Out Rod — 27" Long	\$114
8239426	Cover, Stainless Steel, Full Pot 5-1/4 W x 20-1/4 D	\$304
8233938	Crumb Scoop — 1 1/4W x 6 1/2D x 22 3/4L	\$123
2109291	Top Connecting Strip	\$192
8030059	Fish Scoop 8-1/8 W x 8-1/2 D w/ 17-3/8 Handle	\$132
8030446	Fish Skimmer — No Hooks 6" Square w/ Insulated Handle	\$120
9103557	Flue Deflector — 12-1/2 W x 6-7/8 H	\$139
	Legs — 6" H, Set of Four, Adjustable Stainless Steel	\$392
8061698	Quick Disconnect Hose 1" Gas Line, 36" Long	\$833
8061699	Quick Disconnect Hose 1" Gas Line, 48" Long	\$894

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 (CONT.)

8061701	Quick Disconnect Hose 3/4" Gas Line, 36" Long	\$677
8061700	Quick Disconnect Hose — 3/4" Gas Line, 48" Long	\$738
8030188	Sediment Tray, Full Pot 11-1/4 x 14-1/2 x 4-1/8	\$500
8236559	Splash Shield — 20 D x 6-1/4 H	\$93

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

Spreader Cabinet — Call Customer Service for availability and placement.	\$1,331
Center Spreader — ADD	\$2,108

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	\$7,282	50	14 x 15 x 5	122,000	202
MJ250	\$17,011	(2) 50	(2) 14 x 15 x 5	(2) 122,000	404
MJ350	\$26,740	(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
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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)	\$336
8030357	Basket, Triplet Size — 4-1/2 x 13-1/4 x 6	\$220
8030271	Basket, Twin Size — 5-7/8 x 12-5/8 x 6-5/8	\$224
8030132	Basket Support Rack, Full Pot 12-1/2 W x 13-3/4 D	\$128
8030136	Basket Support Screen, Full Pot 12-1/2 W x 13-3/4 D	\$178
8030429	Brush, L-Shaped Tampico 21" L x 2" Diameter	\$90
8230619	Chicken/Fish Tray, Full Pot — 12-3/8 W x 14 D (Not Available For Split Pot)	\$474
8030197	Clean-Out Rod — 27" Long	\$114
8239426	Cover, Stainless Steel, Full Pot 5-1/4 W x 20-1/4 D	\$304
8239414	Cover, Stainless Steel, Full Pot, Basket Lifts 14-5/8 W x 19-3/8 D	\$310
2109291	Top Connecting Strip	\$192
8233938	Crumb Scoop — 1 1/4W x 6 1/2D x 22 3/4L	\$123
8030059	Fish Scoop 8-1/8 W x 8-1/2 D w/ 17-3/8 Handle	\$132
8030446	Fish Skimmer — No Hooks 6" Square w/ Insulated Handle	\$120
9103557	Flue Deflector — 12-1/2 W x 6-7/8 H	\$139
	Legs — 6" H, Set of Four, Adjustable Stainless Steel	\$392
8061698	Quick Disconnect Hose 1" Gas Line, 36" Long	\$833
8061699	Quick Disconnect Hose 1" Gas Line, 48" Long	\$894
8061701	Quick Disconnect Hose 3/4" Gas Line, 36" Long	\$677
8061700	Quick Disconnect Hose — 3/4" Gas Line, 48" Long	\$738
8030103	Sediment Tray, Full Pot — 12-1/2 x 14 x 6-1/2	\$608
8236559	Splash Shield — 20 D x 6-1/4 H	\$93

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
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SPREADERS — ADD TO PRICE OF FRYER BATTERY

Spreader Cabinet — Call Customer Service for availability and placement.	\$1,331
Center Spreader — ADD	\$2,108

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	\$8,641	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

FRYMASTER GAS LINE INFORMATION

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

PART #	DESCRIPTION	PRICE
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FRYER ACCESSORIES

8030017	Basket, Full Size, HD60G — 17-1/2 x 16-3/4 x 6	\$356
8030023	Basket, Triplet Size — 5-3/4 x 17-1/8 x 6-1/8	\$269
8030024	Basket, Twin Size — 8-3/4 x 16-3/4 x 6	\$347
8030137	Basket Support Rack, Full Pot 17-1/2 W x 17-1/2 D	\$141
8030138	Basket Support Screen, Full Pot 17-1/2 W x 18-1/2 D	\$185
8030429	Brush, L-Shaped Tampico 21" L x 2" Diameter	\$90
	Casters — Set of Four	\$392
8230368	Chicken/Fish Tray, Full Pot 17-7/8 W x 18-5/8 D	\$577
8030197	Clean-Out Rod — 27" Long	\$114
8239413	Cover, Stainless Steel, Full Pot 20-3/8 W x 28 D	\$343
8233660	Crumb Scoop, Full Pot 1-3/4 W x 6-1/2 D x 22-3/4 Long	\$107
8030446	Fish Skimmer, No Hooks 6" Square w/ Insulated Handle	\$120
9103185	Flue Deflector — 14-1/2 W 8 D	\$145
	Legs — 6" H, Set of Four, Adjustable Nickel	\$293
	Legs — 6" H, Set of Four, Adjustable Stainless Steel	\$392
8061701	Quick Disconnect Hose 3/4" Gas Line, 36" Long	\$677
8061700	Quick Disconnect Hose — 3/4" Gas Line, 48" Long	\$738
8030187	Sediment Tray, Full Pot 17-1/2 W x 18-1/2 D x 4-3/8 H	\$642
8235978	Splash Shield — 20 D x 6-1/4 H	\$167
9102662	Top Connecting Strip 2-1/8 W x 28-1/8 D x 1-3/4 H	\$224
8030059	Fish Scoop 8-1/8 W x 8-1/2 D w/ 17-3/8 Handle	\$132

DESCRIPTION

PRICE

SPREADERS - ADD TO PRICE OF FRYER(S)

Spreader Cabinet — Call Customer Service for availability and placement. **\$2,108**

NOTES:

- Call Customer Service — Toll Free 1-800-221-4583 or refer to manual provided with fryer for correct sizing information including high elevation installations.
- If elevation is between 2,000 - 6,000 feet, specify the elevation level. Fryer may not perform at optimum levels above this elevation.
- **DO NOT CURB MOUNT.**
- Any questions or pricing information other than the above should be referred to Customer Service — Toll Free 1-800-221-4583.

STANDARD 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	\$3,369	40	12 x 15 x 4	100,000	152
GF40 FULL POT	\$4,565	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)	\$336
8030015	Basket, Full Size, GF14 — 11-3/4 x 14 x 4-5/8	\$336
8030357	Basket, Quad, GF 40 — 4-1/2 x 13-1/4 x 6	\$220
8030271	Basket, Twin Size — S 5-7/8 x 12-5/8 x 6-5/8	\$224
8030132	Basket Support Rack, Full Pot, GF 40 12-1/2 W x 13-3/4 D	\$128
8030032	Basket Support Rack, Full Pot, GF14 11-1/2 W x 14-5/8 D	\$120
8030136	Basket Support Screen, Full Pot, GF 40 12-1/2 W x 13-3/4 D	\$178
8030037	Basket Support Screen, Full Pot, GF14 11-1/2 W x 14-5/8 D	\$160
8030429	Brush, L-Shaped Tampico 21" L x 2" Diameter	\$90
8230619	Chicken/Fish Tray, Full Pot, GF40 12-3/8 W x 14 D	\$474
8233048	Chicken/Fish Plate, Full Pot, GF14 11-3/4 W x 14-3/4 H	\$414
8236559	Splash Shield — 20 D x 6-1/4 H	\$134
8030197	Clean-Out Rod — 27" Long	\$114
8239426	Cover, Stainless Steel, Full Pot 5-1/4 W x 20-1/4 D	\$304
8030059	Fish Scoop 8-1/8 W x 8-1/2 D w/ 17-3/8 Handle	\$132
8030446	Fish Skimmer, No Hooks 6" Square w/ Insulated Handle	\$120
9103557	Flue Deflector, GF14 & G40 12-1/2 W x 6-7/8 H	\$139
8061701	Quick Disconnect Hose 3/4" Gas Line, 36" Long	\$677
8061700	Quick Disconnect Hose — 3/4" Gas Line, 48" Long	\$738
8030103	Sediment Tray, Full Pot, GF40 12-1/2 x 14 x 6-1/2	\$608
8030188	Sediment Tray, Full Pot, GF14 11-1/4 x 14-1/2 x 4-1/8	\$500
9102285	Top Connecting Strip, G14 2-1/8 W x 20-5/8 D x 1-3/4 H	\$192

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	OIL MANAGEMENT PACKAGE*	OIL CAPACITY LBS.	COOK AREA W" X L" X D"	ELECTRICAL INPUT	SHIPPING WEIGHT LBS.
2FQE30U FULL POT	\$45,001	(2) 30	(2) 13 x 14 x 3-3/4	14 kw	535
3FQE30U FULL POT	\$61,578	(3) 30	(3) 13 x 14 x 3-3/4	14 kw	667
4FQE30U FULL POT	\$78,155	(4) 30	(4) 13 x 14 x 3-3/4	14 kw	875

*Standard with FilterQuick FQ4000 easyTouch controller. NOTES: Basket Lifts - Add \$2,750 for each frypot (full). | 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
- Bottom Splash Shield
- Basket Hanger
- Oil Management Package*
- Casters
- Cords
- Twin Baskets
- 8GPM Pump
- Rack-type Basket Support
- Cover
- Filter Starter Kit
- Jug in Box (JIB) Holder

*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)	\$336
8030438	Basket, Triplet — 4-1/4 x 13-1/4 x 5-1/2	\$220
8030271	Basket, Twin Size — S 5-7/8 x 12-5/8 x 6-5/8	\$224
8030132	Basket Support Rack, Full Pot 12-1/2 W x 13-3/4 D	\$128
8030429	Brush, L-Shaped Tampico 21" L x 2" Diameter	\$90
8030278	Brush, L-Shaped Teflon — 26-3/4" L x 1" Diameter	\$108
8238224	Splash Shield, Side — 19-1/2 W x 11-3/4 H	\$154
8238861	Chicken/Fish Tray, Full Pot 13 W x 13-1/2 D x 11 H (Not Available for Split Pot)	\$464
8030388	Clean-Out Rod — 26" Long	\$114
8238899	Cover, Stainless Steel, Full Pot 14-3/8 W x 19-1/2 D	\$304
8238065	Fish Plate — 13" x 13-1/2" x 4-1/2"	\$464
8030059	Fish Scoop 8-1/8 W x 8-1/2 D w/ 17-3/8 Handle	\$132
8030446	Fish Skimmer — No Hooks 6" Square w/ Insulated Handle	\$120

NOTES:

- One cord is provided per full or dual split frypot on 3 phase models.
- Plug is an optional accessory on units shipping with cord, except 480V 3 phase units — no plug is available. EXCEPTION: Units shipping to Canada with a cord must have a plug as well.
- Optional plug — (Domestic: NEMA #15-60P) — Add \$149 for each full frypot.

DESCRIPTION	PRICE
SPECIAL OIL OPTIONS	
Semi-Solid/Solid Shortening* Call Customer Service before ordering	\$2,759
Front Oil Discharge (Precludes bulk rear oil discharge)	\$2,365
Oil Quality Sensor* Call customer service before ordering	\$3,020

* Must be requested at time of fryer order.

SPREADERS — ADD TO PRICE OF FRYER(S)

Spreader Cabinet — Call Customer Service for availability and placement. **\$1,331**

PART #	DESCRIPTION	PRICE
FILTERING ACCESSORIES		
8030002	Filter Powder (80, 1oz. Packs)	\$189
8030445	Filter Paper (16-1/2 x 25-1/2) Box Of 100 Sheets	\$164

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 \$639 per full or dual split frypot.
- No plug or cord is provided single phase fryers.
- Any questions or pricing information other than the above should be referred to Customer Service — Toll Free 1-800-221-4583.

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	OIL CAPACITY LBS.	COOK AREA W" X L" X D"	ELECTRICAL INPUT	SHIPPING WEIGHT LBS.
1FQE60U	\$35,273	(1) 60	(1) 18 x 14 x 3-3/4	(1) 17 kw	390
2FQE60U	\$55,491	(2) 60	(2) 18 x 14 x 3-3/4	(2) 17 kw	585
3FQE60U	\$75,709	(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 — 5-5/8 x 12-5/8 x 6-5/8	\$224
8030441	Basket, Chicken — 17-3/4 x 12-3/4 x 11	\$636
8030437	Basket, Dual — 8 x 12-5/8 x 7	\$229
8030435	Basket, Full Size — 17-1/2 x 12-7/8 x 6-1/8	\$347
8030357	Basket, Triplet — 4-1/2 x 13-1/4 x 6	\$220
8030099	Basket, Full Size — 12-3/8 x 12-7/8 x 5-1/4 (Can't Be Used w/ Basket Lifts)	\$336
8030380	Basket Support Rack Full Pot 13-5/8 W x 18 D	\$152
8030429	Brush, L-Shaped Tampico 21" L x 2" Diameter	\$90
8030278	Brush, L-Shaped Teflon 26-3/4" L x 1" Diameter	\$108
2208962	Chicken/Fish Plate, 11814E — 17 W x 13-1/2 D	\$474
8030197	Clean-Out Rod — 27" Long	\$114
1069620	Frypot Cover, Full Pot — 19 W x 19-3/8 D Stainless Steel	\$330
8030059	Fish Scoop 8-1/8 W x 8-1/2 D w/ 17-3/8 Handle	\$132
8030446	Fish Skimmer, No Hooks 6" Square w/ Insulated Handle	\$120
1086187	Sediment Tray — 17-3/4 x 13-5/8 x 11	\$682
8238155	Splash Shield, 1814E — 20-5/8 D x 6 H	\$339
8238190	Top Connecting Strip — 2-3/4 W x 21 D	\$192

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 \$149 for each full or dual split frypot.
- Controller, filter pump and basket lifts are powered by element voltages except 480V fryers.
- All 480 volt models are provided with separate 120V cord and plug for filter pump, controller and/or basket lifts.
- 480V 3PH option — Add \$639 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 spreader. Must specify front or rear connection. Front connection comes with 5ft. washdown hose.	FRONT \$1,889 REAR \$1,280
Bulk oil (dispose and fresh fill) on batteries with built-in filtration	\$2,365
Auto Topoff with side saddle	\$6,985
Auto Topoff with external 6 foot hose (no side saddle)	\$3,850
Oil Quality Sensor* Call customer service before ordering	\$3,020

*Must be requested at time of order.

SPREADERS — ADD TO PRICE OF FRYER(S)

Spreader Cabinet — Call Customer Service for availability and placement.	\$1,331
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PART #	DESCRIPTION	PRICE
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FILTERING ACCESSORIES

8030002	Filter Powder (80, 1oz. Packs)	\$189
8030289	Filter Paper (22 x 34) Box Of 100 Sheets	\$299
8239116	Filter Screen (High Sediment) 8-1/4 W x 14 D, 2 Required	\$412/ 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	\$14,996	\$16,187	\$16,887	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	\$29,072	\$30,264	\$30,964	(1) 60	(1) 18 x 14 x 4-1/4	(1) 17 kw	390
21814EF	\$43,688	\$46,071	\$47,471	(2) 60	(2) 18 x 14 x 4-1/4	(2) 17 kw	585
31814EF	\$58,304	\$61,878	\$63,978	(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

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 — S 5-7/8 x 12-5/8 x 6-5/8	\$224
8030441	Basket, Chicken — 17-3/4 x 12-3/4 x 11	\$636
8030437	Basket, Dual — 8 x 12-5/8 x 7	\$229
8030435	Basket, Full Size — 17-1/2 x 12-7/8 x 6-1/8	\$347
8030380	Basket Support Rack Full Pot, 1FQG60 13-5/8 W x 18 D	\$152
8030429	Brush, L-Shaped Tampico 21" L x 2" Diameter	\$90
8030278	Brush, L-Shaped Teflon — 26-3/4" L x 1" Diameter	\$108
8239414	Cover, Stainless Steel, Full Pot, Basket Lifts 14-5/8 W x 19-3/8 D	\$310
2208962	Chicken/Fish Plate, 11814E — 17 W x 13-1/2 D	\$474
8030197	Clean-Out Rod — 27" Long	\$114
8030059	Fish Scoop 8-1/8 W x 8-1/2 D w/ 17-3/8 Handle	\$132
8030446	Fish Skimmer, No Hooks 6" Square w/ Insulated Handle	\$120
1086187	Sediment Tray — 17-3/4 x 13-5/8 x 11	\$682
8238155	Splash Shield, 1814E — 20-5/8 D x 6 H	\$339
8238190	Top Connecting Strip — 2-3/4 W x 21 D	\$192

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 \$149 for each full or dual split frypot.
- Controller, filter pump and basket lifts are powered by element voltages except 480V fryers.
- All 480 volt models are provided with separate 120V cord and plug for filter pump, controller and/or basket lifts.
- 480V 3PH option — Add \$639 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 spreader. Must specify front or rear connection. Front connection comes with 5ft. washdown hose.	FRONT \$1,889
	REAR \$1,280
Bulk oil (dispose and fresh fill) on batteries with built-in filtration	\$2,365

SPREADERS — ADD TO PRICE OF FRYER(S)

Spreader Cabinet — Call Customer Service for availability and placement. **\$1,331**

PART #	DESCRIPTION	PRICE
FILTERING ACCESSORIES		
8030002	Filter Powder (80, 1oz. Packs)	\$189
8030289	Filter Paper (22 x 34) Box Of 100 Sheets	\$299
8239116	Filter Screen (High Sediment) 8-1/4 W x 14 D, 2 Required	\$412/ 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	\$23,844	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	\$41,764	(2) 30	(2) 13 x 14 x 3-3/4	14 kw	535
FPEL314CA	\$55,336	(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 \$2,750 for each split frypot.
- Basket Lifts— Add \$2,750 for each frypot (full or split).
- Casters included in pricing.
- Tandem basket lifts — Add \$88 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)	\$336
8030438	Basket, Triplet — 4-1/4 x 13-1/4 x 5-1/2	\$220
8030271	Basket, Twin Size — S 5-7/8 x 12-5/8 x 6-5/8	\$224
8030132	Basket Support Rack, Full Pot 12-1/2 W x 13-3/4 D	\$128
8030106	Basket Support Rack, Split Pot 5-3/4 W x 13-1/2 D	\$114
8030429	Brush, L-Shaped Tampico 21" L x 2" Diameter	\$90
8030278	Brush, L-Shaped Teflon — 26-3/4" L x 1" Diameter	\$108
8239415	Covers, Split Pot	\$181
8238861	Chicken/Fish Tray, Full Pot 13 W x 13-1/2 D x 11 H (Not Available for Split Pot)	\$464
8030197	Clean-Out Rod — 27" Long	\$114
8238899	Cover, Stainless Steel, Full Pot 14-3/8 W x 19-1/2 D	\$304
8238065	Fish Plate — 13" x 13-1/2" x 4-1/2"	\$464
8030059	Fish Scoop 8-1/8 W x 8-1/2 D w/ 17-3/8 Handle	\$132
8030446	Fish Skimmer — No Hooks 6" Square w/ Insulated Handle	\$120
8238224	Splash Shield, Side — 19-1/2 W x 11-3/4 H	\$154

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 \$149 for each full or dual split frypot.
- Controller, filter pump and basket lifts are powered by element voltages except 480V fryers.
- All 480 volt models are provided with separate 120V cord and plug for filter pump, controller and/or basket lifts.
- 480V 3PH option — Add \$639 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 **\$2,759**

Bulk oil (dispose and fresh fill) on batteries
with built-in filtration **\$2,365**

*Must be requested at time of order.

SPREADERS — ADD TO PRICE OF FRYER(S)

Spreader Cabinet — Call Customer Service
for availability and placement. **\$1,331**

PART #	DESCRIPTION	PRICE
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FILTERING ACCESSORIES

8030002 Filter Powder (80, 1oz. Packs) **\$189**

8030445 Filter Paper (16-1/2 x 25-1/2)
Box Of 100 Sheets **\$164**

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	\$18,035	50	14 x 15-1/2 x 3-3/4	14 kw	214
RE17TC	\$19,611	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	\$52,267	(2) 50	(2) 14 x 15-1/2 x 3-3/4	(2) 14 kw	552
FPRE314TC	\$68,128	(3) 50	(3) 14 x 15-1/2 x 3-3/4	(3) 14 kw	705
FPRE414TC	\$84,044	(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	\$55,854	(2) 50	(2) 14 x 15-1/2 x 3-3/4	(2) 17 kw	552
FPRE317TC	\$73,182	(3) 50	(3) 14 x 15-1/2 x 3-3/4	(3) 17 kw	705
FPRE417TC	\$90,511	(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 — RETC AND FPRETC:

- Split frypots - Add \$2,750 for each split frypot.
- Basket Lifts - Add \$2,750 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)	\$336
8030271	Basket, Twin Size — S 5-7/8 x 12-5/8 x 6-5/8	\$224
8030357	Basket, Triplet — 4-1/2 x 13-1/4 x 6	\$220
8102793	Basket Hanger — 12-1/2 W x 3-1/2 H	\$135
8030132	Basket Support Rack, Full Pot 12-1/2 W x 13-3/4 D	\$128
8030106	Basket Support Rack, Split Pot 5-3/4 W x 13-1/2 D	\$114
8030136	Basket Support Screen, Full Pot 12-1/2 W x 13-3/4 D	\$178
8030429	Brush, L-Shaped Tampico 21" L x 2" Diameter	\$90
8030278	Brush, L-Shaped Teflon 26-3/4" L x 1" Diameter	\$108
	Casters —Set of 4	\$392
8239415	Covers, Split Pot	\$181
8030197	Clean-Out Rod — 27" Long	\$114
8239414	Cover, Stainless Steel, Full Pot, Basket Lifts 14-5/8 W x 19-3/8 D	\$310
8030059	Fish Scoop 8-1/8 W x 8-1/2 D w/ 17-3/8 Handle	\$132
8030446	Fish Skimmer — No Hooks 6" Square w/ Insulated Handle	\$120
	Legs - 8-1/2" —Set of four	\$392
8030358	Sediment Tray — Full Pot 10-1/2 x 1-5/8 x 4	\$608
8236559	Splash Shield — 20 D x 6-1/8 H	\$120
8030358	Sediment tray — Full Pot 10-1/2 x 11-5/8 x 4	\$608
8235810	Top Connecting Strip	\$192
2208964	Chicken/Fish Plate — Full Pot 13-5/8 W x 14-1/4 D	\$474
8030360L 8030359R	Sediment tray — Split Pot 4-5/8 x 13-7/8 x 4	\$464

NOTES:

- TC models not available in 480V.
- One cord is provided per full or dual split frypot on 3 phase (14 kw and 17 kw models).
- Plug is optional accessory on units shipping with a cord
EXCEPTION: Units shipping to Canada with a cord must have a plug as well.
- Optional plug — (Domestic: NEMA #15-60P) — Add \$149 for each full frypot.
- All single phase units must be field wired. No plug or cord provided. Check electrical code for proper supply line sizing.
- Controller, filter pump and basket lifts are powered by element voltages.
- RETC models not available in 480V.
- Any questions or pricing information other than the above should be referred to Customer Service — Toll Free 1-800-221-4583.

DESCRIPTION	PRICE
SPECIAL OIL OPTIONS	
External oil discharge — available on built-in filter batteries of 2 or more frypots or a frypot spreader. Must specify front or rear connection. Front connection comes with 5ft. washdown hose.	FRONT \$1,889
	REAR \$1,280

SPREADERS — ADD TO PRICE OF FRYER(S)	
Spreader Cabinet — Call Customer Service for availability and placement.	\$1,331

PART #	DESCRIPTION	PRICE
FILTERING ACCESSORIES		
8030002	Filter Powder (80, 1oz. Packs)	\$189
8030170	Filter Paper (19-1/2 x 27-1/2) Box of 100 sheets	\$164

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	\$11,137	\$11,137	50	14 x 15-1/2 x 3-1/2	14 kw	190
RE17 FULL POT	\$13,202	\$13,202	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	\$24,344	\$24,344	50	14 x 15-1/2 x 3-1/2	14 kw	277
FPRE214 FULL POT	\$36,296	\$36,296	(2) 50	(2) 14 x 15-1/2 x 3-1/2	(2) 14 kw	459
FPRE314 FULL POT	\$48,195	\$48,195	(3) 50	(3) 14 x 15-1/2 x 3-1/2	(3) 14 kw	612
FPRE414 FULL POT	\$60,093	\$60,093	(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	\$27,116	\$27,116	50	14 x 15-1/2 x 3-1/2	17 kw	277
FPRE217 FULL POT	\$41,568	\$41,568	(2) 50	(2) 14 x 15-1/2 x 3-1/2	(2) 17 kw	459
FPRE317 FULL POT	\$56,075	\$56,075	(3) 50	(3) 14 x 15-1/2 x 3-1/2	(3) 17 kw	612
FPRE417 FULL POT	\$70,528	\$70,528	(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 — RETC AND FPRETC:

- Add \$2,750 for each split frypot.
- Add \$2,750/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)	\$336
8030271	Basket, Twin Size — 5-7/8 x 12-5/8 x 6-5/8	\$224
8030357	Basket, Triplet Size — 4-1/2 x 13-1/4 x 6	\$220
8102793	Basket Hanger — 12-1/2 W x 3-1/2 H	\$135
8030132	Basket Support Rack, Full Pot 2-1/2 W x 13-3/4 H	\$128
8030106	Basket Support Rack, Split Pot 5-3/4 W x 13-1/2 D	\$114
8030136	Basket Support Screen, Full Pot 12-1/2 W x 13-3/4 H	\$178
8030429	Brush, L-Shaped Tampico — 21" L x 2" Diameter	\$90
8030278	Brush, L-Shaped Teflon 26-3/4" L x 1" Diameter	\$108
	Casters —Set of 4 Call Customer Service to specify model	\$392
2208964	Chicken/Fish Plate — Full Pot 13-5/8 W x 14-1/4 D	\$474
8030197	Clean-Out Rod — 27" Long	\$114
8239414	Cover, Stainless Steel, Full Pot 14-5/8 W x 19-3/8 D	\$310
8030059	Fish Scoop 8-1/8 W x 8-1/2 D w/ 17-3/8 Handle	\$132
8030184	Fish Skimmer — 6" Square w/ Insulated Handle	\$120
	Foam Deck Basket Banger*	\$170/ FRYPOT
	Legs - 8-1/2" — Set of four, Adjustable	\$392
8030358	Sediment tray — Full Pot 10-1/2 x 11-5/8 x 4	\$608
8030360L 8030359R	Sediment tray — Split Pot 4-5/8 x 13-7/8 x 4	\$464
8236559	Splash Shield — 20 D x 6-1/8 H	\$134
8235810	Top Connecting Strip	\$192
8239415	Cover, Split Pot	\$181

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

NOTES:

- One cord is provided per full and dual split frypot on 3 phase 14 kw and 17 kw models.
- Plug is optional accessory on units shipping with a cord except 480V 3 phase units — no plug is available.
EXCEPTION: Units shipping to Canada with a cord must have a plug as well.
- Optional plug – (Domestic: NEMA #15-60P) — Add \$149 for each full frypot.
- Single phase units must be field wired. No plug or cord provided. Check electrical code for proper supply line sizing.
- Single phase fryers with built-in filter are available in 240V and 208V only.
- Controller, filter pump and basket lifts are powered by element voltages except 480V fryers.
- All 480V models are provided with separate 120 volt cord and plug for filter pump, and/or controller, and/or basket lifts.
- 480V 3PH option — Add \$639 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. **\$1,331**

DESCRIPTION	PRICE
EXTERNAL OIL DISCHARGE OPTIONS	

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

FRONT \$1,889

REAR \$1,280

PART #	DESCRIPTION	PRICE
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FILTERING ACCESSORIES		
8030002	Filter Powder (80, 1oz. Packs)	\$189
8030170	Filter Paper (19-1/2 x 27-1/2) Box of 100 sheets	\$164

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	\$17,278	\$18,470	\$19,170	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	\$19,181	\$20,372	\$21,072	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	\$34,236	\$35,427	\$36,127	80	18 x 18 x 4-3/8	17 kw	359
FPRE280 FULL POT	\$53,254	\$55,636	\$57,036	(2) 80	(2) 18 x 18 x 4-3/8	17 kw	617
FPRE380 FULL POT	\$72,272	\$75,846	\$77,946	(3) 80	(3) 18 x 18 x 4-3/8	17 kw	816
FPRE480 FULL POT	\$91,290	\$96,055	\$98,855	(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	\$34,833	\$36,025	\$36,725	80	18 x 18 x 5	21 kw	359
FPRE280 FULL POT	\$54,395	\$56,778	\$58,178	(2) 80	(2) 18 x 18 x 5	21 kw	617
FPRE380 FULL POT	\$73,957	\$77,530	\$79,630	(3) 80	(3) 18 x 18 x 5	21 kw	816
FPRE480 FULL POT	\$93,518	\$98,283	\$101,083	(4) 80	(4) 18 x 18 x 5	21 kw	1,044

*Standard with Digital timer controller.

NOTES:

- Filter price included.
- Casters included in basket lift pricing
- Standard filter supplies include sample packages of filter powder and paper, one filter brush and one clean-out rod and gloves.
- Add \$2,750/frypot for basket lifts (not available with digital timer controller). Casters included in pricing.
- Tandem basket lifts - Add \$88 each frypot (full or split).
- 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	\$356
8030304	Basket, Twin Size — 8-3/4 x 16-3/4 x 6	\$233
8030306	Basket, Twin Size, Basket Lifts 7-5/8 x 15-7/8 x 7-3/8	\$253
8030427	Basket, Triplet Size — 5-5/8 x 15-7/8 x 7-1/4	\$253
8102794	Basket Hanger — 17-3/8 W x 3-1/2 H	\$139
8030387	Basket Support Rack, Fine Mesh 17-3/8" x 17-5/8"	\$206
8030429	Brush, L-Shaped Tampico 21" L x 2" Diameter	\$90
8030278	Brush, L-Shaped Teflon 26-3/4" L x 1" Diameter	\$108
8237109	Splash Shield	\$293
8233947	Chicken/Fish Tray — 16-1/2 x 16-1/2 x 11	\$484
8030197	Clean-Out Rod — 27" Long	\$114
1080220	Frypot Cover 20" x 22-1/4" x 1-1/2" with Handle	\$423
8030059	Fish Scoop 8-1/8 W x 8-1/2 D w/ 17-3/8 Handle	\$132
8030446	Fish Skimmer, No Hooks 6" Square w/ Insulated Handle	\$120
	Foam Deck Basket Banger*	\$170/ FRYPOT
2305382	Top Connecting Strip	\$222
	CASTERS - set of four (non-filter models)	\$392

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

NOTES:

- One cord is provided per 17 kw frypot.
- All 21 kw units must be field wired. No plug or cord provided. Check electrical code for proper supply line sizing.
- Plug is an optional accessory on units shipping with cord, except 480V 3 phase units — no plug is available.
EXCEPTION: Units shipping to Canada with a cord must have a plug as well.
- Optional plug — (Domestic: NEMA #15-60P) — Add \$149 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 \$639 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, 20MC — Call Customer Service for availability and placement. **\$2,108**

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 spreader. Must specify front or rear connection. Front connection comes with 5ft. washdown hose.

FRONT \$1,889

REAR \$1,280

PART #	DESCRIPTION	PRICE
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FILTERING ACCESSORIES

8030002	Filter Powder (80, 1oz. Packs)	\$189
8030345	60 Fryer, SUFF* Equipped, 33-1/4 x 17 Box Of 100 Sheets	\$299
8030303	80/100 Series Fryer, 100 Uff** Filter Paper 26 x 34 Box Of 100 Sheets	\$299
8239077	Filter Screen (high sediment) 11-1/2 W x 16-3/8 D — 2 required	\$412/ 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	\$11,628	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	\$44,127	(2) 75	(2) 18 x 18 x 3-3/4	(2) 150,000	417
SCFD360G FULL POT	\$53,636	(3) 75	(3) 18 x 18 x 3-3/4	(3) 150,000	815
SCFD460G FULL POT	\$65,102	(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)	\$535
8030293	Gloves, Black Safety	\$69
8233696	Sediment Scoop	\$69
8030002	Filter Powder (80, 1oz. Packs)	\$189
8030289	Filter Paper (22 x 34) Box Of 100 Sheets	\$299

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. **\$2,108**

GAS MANIFOLD REQUIREMENTS

1" Rear Gas Manifold (Per Fryer)	WITH FILTER: With Shut-Off Valve	\$99
	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 spreader. Must specify front or rear connection. Front connection comes with 5ft. washdown hose.

FRONT \$1,889

REAR \$1,280

DEAN DECATHLON (D) GAS FRYERS

PART #	DESCRIPTION	PRICE
FRYER ACCESSORIES		
8030017	Basket, Full Size, D60G — 17-1/2 x 16-3/4 x 6	\$356
8030427	Basket, Triplet Size, D60G — 5-5/8 x 15-7/8 x 7-1/4	\$253
8030304	Basket, Twin Size, D60G — 8-3/4 x 16-3/4 x 6	\$233
8102384	Basket, Chicken, D60G — 16-7/8 x 17 x 14	\$674
8102235	Basket Support Rack, D60G — 17-3/8 W x 17-5/8 D	\$231
8030149	Basket Support Rack, Fine Mesh, HD60G & D60 — 17 W x 17 D	\$220
8030429	Brush, L-Shaped Tampico — 21" L x 2" Diameter	\$90
8030278	Brush, L-Shaped Teflon — 26-3/4" L x 1" Diameter	\$108
	CASTERS — Set of Four (Non Filter Models Only)	\$392
8233947	Chicken/Fish Tray, HD60G & D60 — 16-1/2 x 16-1/2 x 11	\$484
8030197	Clean-Out Rod — 27" Long	\$114
8235744	Splash Shield, HD60G & D60	\$178
1061479	Cover, Frypot without Basket Lift, D60G — 23-3/8 W x 19-3/8 D	\$420
1062773	Cover, Frypot with Basket Lift, D60G — 18 W x 22-5/8 D	\$420
8030059	Fish Scoop — 8-1/8 W x 8-1/2 D w/ 17-3/8 Handle	\$132
8030184	Fish Skimmer — 6" Square w/ Insulated Handle	\$104
8061698	Quick Disconnect Hose — 1" Gas Line, 36" Long	\$833
8061699	Quick Disconnect Hose — 1" Gas Line, 48" Long	\$894
8061701	Quick Disconnect Hose — 3/4" Gas Line, 36" Long	\$677
8061700	Quick Disconnect Hose — 3/4" Gas Line, 48" Long	\$738
1062631	Sediment Tray, HD60G — 17-1/4 W x 17-3/4 D	\$738
2105086	Top Connecting Strip, HD60G & D60 — 2 W x 23-5/8 D	\$224

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	\$10,652	\$11,085	\$11,463	\$12,654	(1) 50	(1) 14 x 14 x 3-1/2	(1) 120000	188
2PRG50T	\$22,718	\$23,583	\$24,339	\$26,722	(2) 50	(2) 14 x 14 x 3-1/2	(2) 120,000	404
3PRG50T	\$34,783	\$36,081	\$37,216	\$40,790	(3) 50	(3) 14 x 14 x 3-1/2	(3) 120,000	572
4PRG50T	\$46,849	\$48,580	\$50,093	\$54,858	(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	\$21,631	\$22,063	\$22,442	\$23,633	(1) 50	(1) 14 x 14 x 3-1/2	(1) 120000	397
2FPRG50T	\$33,696	\$34,562	\$35,318	\$37,701	(2) 50	(2) 14 x 14 x 3-1/2	(2) 120,000	397
3FPRG50T	\$45,762	\$47,060	\$48,195	\$51,769	(3) 50	(3) 14 x 14 x 3-1/2	(3) 120,000	610
4FPRG50T	\$57,828	\$59,558	\$61,071	\$65,836	(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)	\$535
8030293	Gloves, Black Safety	\$69
8233696	Sediment Scoop	\$69
8030002	Filter Powder (80, 1oz. Packs)	\$189
8030289	50 Series Fryer, UFF* Equipped, 34 x 22 — Box Of 100 Sheets	\$299

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

NOTES:

- Add \$2,750/frypot for basket lifts (only available with CM3.5 controller) Casters included in pricing.
- Tandem basket lifts - Add \$88 each frypot (full or split).
- 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

SPREADERS — ADD TO PRICE OF FRYER(S)

Spreader Cabinet, 15MC — Call Customer Service for availability and placement. **\$1,331**

GAS MANIFOLD REQUIREMENTS

1" Rear Gas Manifold (Per Fryer)	WITH FILTER: With Shut-Off Valve	\$99
	Without Shut-Off Valve	Standard

DESCRIPTION

PRICE

EXTERNAL OIL DISCHARGE

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

FRONT \$1,889

REAR \$1,280

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	\$336
8030357	Basket, Triplet — 4-1/2 x 13-1/4 x 6	\$220
8030271	Basket, Twin Size — 5 5-7/8 x 12-5/8 x 6-5/8	\$224
8030273	Basket Support Rack — 13-1/2 W x 13-1/4 D	\$125
8030277	Basket Support Rack, Fine Mesh, — 13-1/2 W x 13-1/4 D	\$120
8030429	Brush, L-Shaped Tampico — 21" L x 2" Diameter	\$90
8030278	Brush, L-Shaped Teflon — 26-3/4" L x 1" Diameter	\$108
	CASTERS — Set of Four (Non Filter Models Only)	\$392
8236895	Chicken/Fish Tray — 13-1/2 x 13-1/2 x 11	\$233
8030197	Clean-Out Rod — 27" Long	\$114
1061637	Cover, Frypot without Basket Lift — 15 W x 21-3/8 D	\$330
8030059	Fish Scoop — 8-1/8 W x 8-1/2 D w/ 17-3/8 Handle	\$132
8030446	Fish Skimmer, No Hooks 6" Square w/ Insulated Handle	\$120
	Legs - 6" H, Set of Four, Adjustable (Non-filter Models Only)	\$392
8061698	Quick Disconnect Hose — 1" Gas Line, 36" Long	\$833
8061699	Quick Disconnect Hose — 1" Gas Line, 48" Long	\$894
8061701	Quick Disconnect Hose — 3/4" Gas Line, 36" Long	\$677
8061700	Quick Disconnect Hose — 3/4" Gas Line, 48" Long	\$738
1064136	Sediment Tray — 13-1/2 W x 13-3/4 D	\$625
8233225	Splash Shield — 21-1/2 D x 13 H	\$152
2102681	Top Connecting Strip — 2 W x 21-3/8 D	\$192

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	\$1,847	43	14 x 13-3/4 x 4-1/5	105,000	150
SR152G FULL POT	\$2,771	50	14 x 14 x 3-1/2	120,000	180
SR162G FULL POT	\$3,152	75	18 x 18 x 3-3/4	150,000	255

STANDARD ACCESSORIES

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

NOTES:

- Split pot not available.
- If ordering for elevation above 2000 feet, high elevation kit is required.
- 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	\$336
8030017	Basket, Full Size, SR62 17-1/2 x 16-3/4 x 6	\$356
8030271	Basket, Twin Size, SR42 & SR52 5-7/8 x 12-5/8 x 6-5/8	\$224
8030304	Basket, Twin Size, SR62 8-3/4 x 16-3/4 x 6	\$233
8030427	Basket, Triplet Size, SR62 5-5/8 x 15-7/8 x 7-1/4	\$253
8102793	Basket Hanger, SR42 & SR52 12-1/2 W x 3-1/2 H	\$135
8102794	Basket Hanger, SR62 — 17-3/8 W x 3-1/2 H	\$139
8030273	Basket Support Rack, SR42 & SR52 13-1/2 W x 13-1/4 D	\$125
8102235	Basket Support Rack, SR62 17-3/8 W x 17-5/8 D	\$231
8030277	Basket Support Rack, Fine Mesh, SR42 & SR52 — 13-1/2 W x 13-1/4 D	\$120
8030149	Basket Support Rack, Fine Mesh, SR62 17 W x 17 D	\$220
8030278	Brush, L-Shaped Teflon 26-3/4" L x 1" Diameter	\$108
8030429	Brush, L-Shaped Tampico 21" L x 2" Diameter	\$90
	CASTERS - Set of Four	\$392
8030197	Clean-Out Rod — 27" Long	\$114
1061637	Cover, Frypot, SR42 & SR52 13-1/2 W x 21-3/8 D	\$330
1061479	Cover, Frypot w/o Basket Lift, SR62 23-3/8 W x 19-3/4 D	\$420
2102681	Top Connecting Strip, SR42 & SR52 2 W x 21-3/8 D	\$192
2105086	Top Connecting Strip, SR62 — 2 W x 23-5/8 D	\$224
8233696	Sediment Scoop	\$69
8030059	Fish Scoop 8-1/8 W x 8-1/2 D w/ 17-3/8 Handle	\$132
8030446	Fish Skimmer, No Hooks 6" Square w/ Insulated Handle	\$120

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	\$3,695	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	\$336
8030271	Basket, Twin Size, SR42 & SR52 5-7/8 x 12-5/8 x 6-5/8	\$224
8102793	Basket Hanger. SR42 & SR52 12-1/2 W x 3-1/2 H	\$135
8030132	Basket Support Rack, Full Pot 12-1/2 W x 13-3/4 D	\$128
8030278	Brush, L-Shaped Teflon 26-3/4" L x 1" Diameter	\$108
8030429	Brush, L-Shaped Tampico 21" L x 2" Diameter	\$90
	CASTERS - Set of Four	\$392
8030197	Clean-Out Rod — 27" Long	\$114
8239414	Cover, Stainless Steel, Full Pot 14-5/8 W x 19-3/8 D	\$310
8030059	Fish Scoop 8-1/8 W x 8-1/2 D w/ 17-3/8 Handle	\$132
8030446	Fish Skimmer, No Hooks 6" Square w/ Insulated Handle	\$120
2302884	Top Connecting Strip 2-1/4 W x 19-3/4 D x 1-5/8 H	\$192
8233696	Sediment Scoop	\$69

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	\$5,991	7.8" / 197mm	10.0" / 254mm	28.8" / 731mm	120	60	980	8	NEMA 5-15P	35
MCG1827NNN - DOUBLE LANE	\$6,740	7.8" / 197mm	18.5" / 470mm	28.8" / 731mm	120	60	1910	15.9	NEMA 5-20P	57
MCG2727NNN - TRIPLE LANE	\$7,810	7.8" / 197mm	27.0" / 686mm	28.8" / 731mm	208-240	60	2870-3815	13.8-15.9	NEMA 6-20P	79

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.

PART #	DESCRIPTION	PRICE
CRISPYMAX ACCESSORIES		
2602576	Bridge	\$110
2602572	Scoop Holding Divider	\$55
2602613	Standard Divider	\$45

SPECIALTY PRODUCTS

AVAILABLE MODELS	PRODUCT DESCRIPTION	PRICE (\$)
OPEN POT FRYERS SPREADER CABINET, FOOD WARMER AND HOLDING PAN		
FQ (gas and electric), OCF30 (gas and electric), H55, HD50G, MJ50, MJ40, RE14, RE14TC, RE17, RE17TC, RE22, RE22TC	Spreader Cabinet - Fryer Match	\$1,331
1814E, 1814G, MJCF, RE80, HD60G	Spreader Cabinet - Fryer Match	\$2,108
FWH-1	Food Warmer & Holding Pan — Includes heat lamp, cord & plug, and 12" x 20" x 2-1/2" stainless cafeteria style pan & screen.	\$1,653
FWH-1A	Food Warmer & Holding Pan — Includes heat lamp, cord & plug, and 13-1/2" x 17" x 8" scoop-type perforated pan.	\$1,929
Holding Pan Only	12" x 20" x 2-1/2" Stainless Cafeteria Style Pan & Screen	\$421
Food Warmer & Holding Pan Combo - RE80	Food Warmer & 4" D Cafeteria Style Holding Pan With Scoop Type Grated Screen	\$1,431

AVAILABLE MODELS	PRODUCT DESCRIPTION	PRICE (\$)
TUBE FRYERS SPREADER CABINET, FOOD WARMER AND HOLDING PAN		
PR50/HD50	15MC Spreader Cabinet	\$1,331
D60G, HD60, 1814E, 1814G	20MC Spreader Cabinet	\$2,108
FWH-1	Food Warmer & Holding Pan — Includes heat lamp, cord & plug, and 12" x 20" x 2-1/2" stainless cafeteria style pan & screen.	\$1,453
FWH-1A	Food Warmer & Holding Pan — Includes heat lamp, cord & plug, and 13-1/2" x 17" x 8" scoop-type perforated pan.	\$1,929
Holding Pan Only	12" x 20" x 2-1/2" stainless cafeteria style pan & screen	\$421

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	\$1,239

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 \$392.
- 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	\$5,271
PF50R	50-lb oil capacity, reversible pump	50 lbs	120 lbs	\$5,271

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)	\$262

MODEL NUMBER	PRODUCT DESCRIPTION	CAPACITY LBS	SHIPPING WEIGHT LBS	PRICE (\$)
FRYMASTER PORTABLE FILTERS				
PF80S	50-lb oil capacity, standard gravity drain	50 lbs	120 lbs	\$6,437
PF80R	50-lb oil capacity, reversible pump	50 lbs	120 lbs	\$6,437
PF80LPS	50-lb oil capacity, standard gravity drain	50 lbs	120 lbs	\$6,714
PF80LPR	50-lb oil capacity, reversible pump	50 lbs	120 lbs	\$6,714
PF110S	50-lb oil capacity, standard gravity drain	50 lbs	120 lbs	\$6,881
PF110R	50-lb oil capacity, reversible pump	50 lbs	120 lbs	\$6,881

*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 PORTABLE FILTERS				
PSDU50	50-lb oil capacity - fits under all Frymaster & Dean fryers except Dean single filtration models	50 lbs	62 lbs	\$2,052
PSDU100	100-lb oil capacity - fits under all Frymaster & Dean fryers including Dean single filtration models	100 lbs	80 lbs	\$2,663

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"	\$282

FRYMASTER FILTER ACCESSORIES/SUPPLIES

PART NUMBER	ITEM	DESCRIPTION (INCHES) (WxDxH)	PRICE (\$)
FRYMASTER FILTER ACCESSORIES			
8030072	Cone Holder	10" D	\$95
8030197	Clean-out rod	26" L	\$114
8030059	Fish Scoop	8-1/8 "W x 8-1/2" D with 17-3/8" Handle	\$132
8030042	Filter Cones	10 Diameter — Box of 50	\$117
8030429	Fryer Brush, L-shaped Tampico	21" L, 2" D	\$90
8030278	Fryer Brush, L-shaped Teflon	26-3/4" L, 1"	\$108
8030002	Filter Powder	80", 1 oz. Pre-portioned Packs per Box	\$189
8030293	Gloves	Black, Safety	\$69
8030446	Skimmer	6" Square With Insulated Handle 13-5/8" L	\$120

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.	\$164
8030170	Filter Magic Filters after 5/90	19-1/2 x 27-1/2	Box of 100 sheets	4 lbs.	\$164
8030074	80-lb, MJCF Fryer Filters before 8/90	17-1/2 x 19-1/4	Box of 100 envelopes	8 lbs.	\$500
8030289	80-lb MJCF Fryer Filters after 8/90 and TCF Fryer Filters	22 x 34	Box of 100 sheets	8 lbs.	\$299
8030170	All FootPrint and FootPrint PRO Filters	19-1/2 x 27-1/2	Box of 100 sheets	4 lbs.	\$164
8030172	All Flat Bottom Fryer Filters	20-1/8 x 25-1/2	Box of 100 sheets	4 lbs.	\$374
8030345	RE80 SUFF - Single Under Fryer Filters	17 x 33-1/4	Box of 100 sheets	4 lbs.	\$299
8030303	Multi-batteried RE80 UFF-Super Cascade Filters	26 x 34	Box of 100 sheets	4 lbs.	\$299
8030445	FilterQuick (gas & electric) OCF30 (gas & electric)	16-1/2" x 25-1/2"	Box of 100 sheets	4 lbs.	\$164

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.	\$164

NOTES:

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

DEAN FILTER ACCESSORIES/SUPPLIES

PART NUMBER	ITEM	DESCRIPTION (INCHES) (WxDxH)	PRICE (\$)
DEAN FILTER ACCESSORIES			
8030002	Filter Powder	80, 1 oz. preportioned applications	\$189
8030429	Fryer Brush, L-shaped Tampico	21" Long, 2" Diameter	\$90
8030278	Fryer Brush, L-shaped Teflon	26-3/4" Long, 1" Diameter	\$108
8030293	Gloves	Black, safety	\$69
8233696	Sediment Scoop	Large	\$69

PART NUMBER	BUILT-IN FILTER	PAPER SIZE (INCHES) (W X D)	PACKAGING	SHIPPING WEIGHT	PRICE (\$)
8030345	50 Series Fryers, SUFF-Equipped* after 2001	17 x 33-1/4	Box of 100 sheets	4 lbs.	\$299
8030317	50 Series Fryers, SUFF-Equipped* 2001 & older	8-1/4 x 25-3/4	Box of 100 sheets	3 lbs.	\$164
8030345	60/80/18UE Series Fryers, SUFF Equipped*	17 x 33-1/4	Box of 100 sheets	4 lbs.	\$299
8030289	50/60 Series fryers, UFF Equipped**	22 x 34	Box of 100 sheets	8 lbs.	\$299
8030303	80/100/18UE Series Fryers, UFF Equipped**	26 x 34	Box of 100 sheets	4 lbs.	\$299

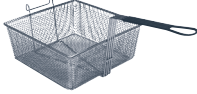




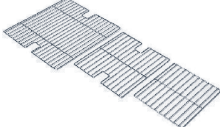
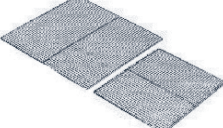

NOTES:

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

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

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

GAS FRYER ACCESSORIES

	PART NUMBER	DESCRIPTION	SIZE (INCHES) (WxDxH)	APPLICABLE MODELS	PRICE
 Full Size Basket	8030017	Basket, Full Size	17-1/2 x 16-3/4 x 6	MJCF, HD60G	\$356
	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	\$336
 Triplet Basket	8030015	Basket, Full Size (Cannot Be Used With Basket Lifts)	11-3/4 x 14 x 4-5/8	MJ40, GF14	\$336
	8030435	Basket, Full Size	17-1/2 x 12-7/8 x 6-1/8	1814	\$347
	8030148	Basket, Full Size	17-1/2 x 16-3/4 x 5-7/8	LHD65	\$356
 Twin Baskets	8030357	Basket, Triplet Size	4-1/2 x 13-1/4 x 6	H55, MJ50, GF40, HD50G, FQ60	\$220
	8030023	Basket, Triplet Size	5-3/4 x 17-1/8 x 6-1/8	MJCF	\$269
	8030438	Basket, Triplet Size	4-1/4 x 13-1/4 x 5-1/2	OCF30	\$220
	8030427	Basket, Triplet Size	5-5/8 x 15-7/8 x 7-1/4	HD60G, LHD65	\$253
 Basket Hanger	8030271	Basket, Twin Size	5-7/8 x 12-5/8 x 6-5/8	H55, MJ50, MJ40, GF40, GF14, OCF30, 1814, HD50G, ESG35T	\$224
	8030024	Basket, Twin Size	8-3/4 x 16-3/4 x 6	MJCF	\$347
 Basket Hanger Over the Flue	8030304	Basket, Twin Size	8-3/4 x 16-3/4 x 6	HD60G, LHD65	\$233
	8030436	Basket, Chicken	17-3/4 x 12-1/4 x 11	1814	\$636
 Basket Support Racks	8102384	Basket, Chicken	16-7/8 x 17 x 14	HD60G	\$674
	8030437	Basket, Dual	8 x 12-5/8 x 7	1814	\$229
	8030357	Basket, Quad	4-1/2 x 13-1/4 x 6	1814	\$220
 Basket Support Screens	8102793	Basket Hanger	12-1/2 W x 3-1/2 H	H55, MJ50, MJ40, GF40, GF14	\$135
	2601808	Basket Hanger, Flue Mounted		MJ50, MJ40	\$109
	8102794	Basket Hanger	17-3/8 W x 3-1/2 H	MJCF, RE80	\$139
	2308165	Basket Hanger	15-3/8 W x 5 H	OCF30 single frypot	\$123
 Basket Support Screen with handle	2307495	Basket Hanger	31 W x 5 H	FQ & OCF30 two frypot fryer/ four frypot fryer (2)	\$246
	2307497	Basket Hanger	46-1/2 W x 5 H	FQ & OCF30 three frypot fryer	\$370
	8102793	Basket Hanger	12-3/8 W x 3-1/2 D	ESG35T	\$135
	8237770	Basket Hanger — Over The Flue	20 W x 8-1/2 H	11814 single frypot	\$123
	8237771	Basket Hanger — Over The Flue	39-3/4 W x 8-1/2 H	21814 two frypot fryer	\$246
	2101595	Basket Hanger — Over The Flue	15-3/8 W x 6-5/8 H	HD50G (singles) Call Customer Service for batteries	\$125
	2102737	Basket Hanger — Over The Flue	20 W x 6-5/8 H	HD60G (singles) Call Customer Service for batteries	\$125
	8235859	Basket Hanger With Flue Deflector	20 W x 7 H	LHD65	\$148
	8030132	Basket Support Rack Type — Full Pot	12-1/2 W x 13-3/4 D	H55, MJ50, GF40	\$128
	8030032	Basket Support Rack Type — Full Pot	11-1/2 W x 14-5/8 D	MJ40, GF14	\$120
	8030137	Basket Support Rack Type — Full Pot	17-1/2 W x 17-1/2 D	MJCF	\$141
	8030375	Basket Support Rack Type — Full Pot	11-7/8 W x 13-1/2 D	OCF30	\$128
	8030372	Basket Support Rack Type— Split Pot	5-7/8 W x 13-1/2 D	OCF30	\$114
	8030133	Basket Support Rack Type — Split Pot	6 W x 14 D	H55, MJ50	\$114
	8030380	Basket Support Rack Type — Full Pot	13-5/8 W x 18 D	1814	\$152

NOTES:

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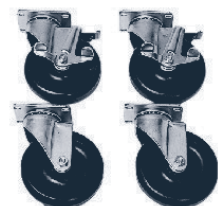
GAS FRYER ACCESSORIES



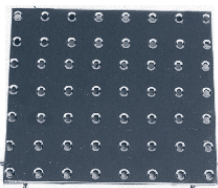
L-Shaped Brush
Tampico



L-shaped Brush
Teflon



Casters



Chicken/Fish Plate



Clean-out Rod



Covers



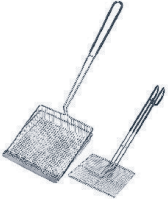





Crumb Scoop

PART NUMBER	DESCRIPTION	SIZE (INCHES) (WxDxH)	APPLICABLE MODELS	PRICE
8102235	Basket Support Rack Type	17-3/8 W x 17-5/8 D	LHD65, HD60G	\$231
8030273	Basket Support Rack Type	13-1/2 W x 13-1/4 D	HD50G	\$125
8030442	Basket Support Rack Type	13-1/2 W x 11-1/4 D	ESG35T	\$120
8030277	Basket Support Rack, Fine Mesh	13-1/2 W x 13-1/4 D	HD50G	\$120
8030149	Basket Support Rack, Fine Mesh	17 W x 17 D	LHD65, HD60G	\$220
8030136	Basket Support Screen Type With Handle - Full Pot Only	12-1/2 W x 13-3/4 D	H55, MJ50, GF40	\$178
8030037	Basket Support Screen Type Full Pot Only	11-1/2 W x 14-5/8 D	MJ40, GF14	\$160
8030138	Basket Support Screen Type With Handle - Full Pot Only	17-1/2 W x 18-1/2 D	MJCF	\$185
8103066	L-Basket Support Rack	17-5/8 W x 17-5/8 D	LHD65	\$278
8030429	Brush L-Shaped, Tampico	21 Long, 2 Diameter	All Models	\$90
8030278	Brush L-Shaped, Teflon	26-3/4 Long, 1 Diameter	All Models	\$108
	Casters - Set Of Four, Call Customer Service to Specify Fryer Models		H55, MJ50, MJ40, GF40, GF14, MJCF	\$392
8230619	Chicken/Fish Plate - Full Pot (Not Available For Split Pot)	12-3/8 W x 14 D	H55, MJ50, GF40	\$474
8233048	Chicken/Fish Plate - Full Pot	11-3/4 W x 14-3/4 D	MJ40, GF14	\$414
8230368	Chicken/Fish Plate - Full Pot	17-7/8 W x 18 5/8 D	MJCF	\$577
8238066	Chicken/Fish Plate - Full Pot	12 W x 13-3/8 D	FQ, OCF30	\$464
2208966	Chicken/Fish Plate - Full Pot	18 W x 13-5/8 D	1814	\$474
2208963	Chicken/Fish Tray - Full Pot	13-5/8 W x 13-1/2 D	HD50G	\$464
8233947	Chicken/Fish Tray - Full Pot	16-1/2 x 16-1/2 x 11	HD60G,	\$484
8030197	Clean - Out Rod	27 Long	All Models (except FQ)	\$114
8030388	Clean - Out Rod	27-1/2 Long	FQ	\$114
8239416	Cover - Split Pot		H55	\$181
8238898	Cover - Split Pot		OCF30G	\$181
8239413	Cover - Stainless Steel	20-3/8 W x 28 D	MJCF	\$343
8239426, 8239414	Cover - Stainless Steel - Full Pot, with basket lifts	15-1/8 W x 20-1/4 D 14-5/8 W x 19-3/8 D	H55, MJ50, MJ40, GF40, GF14	\$304 \$310
8238897	Cover - Stainless Steel - Full Pot	14-5/8 W x 21 D	FQ, OCF30	\$304
1081872	Cover - Stainless Steel - Full Pot	21-3/8 W x 19-1/2 D	11814	\$330
1061637	Cover - Stainless Steel - Full Pot	13-1/2 W x 21-3/8 D	HD50G, ESG35T	\$330
1061479	Cover - Stainless Steel without Basket Lifts	23-3/8 W x 19-3/4 D	HD60G	\$420
1062734	Cover - Stainless Steel w/Basket Lifts	14-1/4 W x 20-1/2 D	HD50G	\$330
1062773	Cover - Stainless Steel w/Basket Lifts	18 W x 22-5/8 D	HD60G	\$420
8233938	Crumb Scoop Cold Zone	1-1/4 W x 6-1/2 D x 22-3/4 Long	All Open Pots	\$123

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
 <p>Fish Scoop, Left Fish Skimmer, Right</p>	8238066	Fish Plate	12 x 13-3/8 x 3/8	FQ, OCF	\$464
	8030059	Fish Scoop	8-1/8 W x 8-1/2 D with 17-3/8 handle	All Models	\$132
	8030446	Fish Skimmer	6 square with 13-5/8 insulated handle, no hooks	All Models	\$120
 <p>Flue Deflector</p>	9103557	Flue Deflector	12-1/2 W x 6-7/8 H	H55, MJ50, MJ40 GF40, GF14	\$139
	9103185	Flue Deflector	14-1/2 W x 8 H	MJCF	\$145
	8235801	Flue Deflector	20 W x 9-1/2 H	LHD65	\$154
 <p>Legs</p>		Foam Deck Basket Banger		1814, OCF, FQ, H55, HD50G, HD60G, MJ50	\$170/ FRYPOT
	8030293	Gloves, Black Safety		All Models	\$69
		Legs – Set of Four – Nickel Call Customer Service To Specify Fryer Models	6 H	MJ50, MJ40, MJCF, GF40, GF14,	\$293
 <p>Legs</p>		Legs – Set of Four – Stainless Steel Call Customer Service To Specify Fryer Models	6 H	MJ50, MJ40, MJCF	\$392
		Legs – Set of Four – Stainless Steel Call Customer Service To Specify Fryer Models	8-1/2 H	H55	\$392
	8061698	Quick Disconnect with 1" Gas Line Systems Only	36 Long	H55, MJ50, MJ40, MJCF, 1814, OCF30, LHD65	\$833
 <p>Quick Disconnect</p>	8061699	Quick Disconnect with 1" Gas Line Systems Only	48 Long	H55, MJ50, MJ40, MJCF, 1814, OCF30, LHD65	\$894
	8061701	Quick Disconnect with 3/4" Gas Line Single Units	36 Long	H55, MJ50, MJ40 GF40, GF14, 1814, OCF30G, LHD65	\$677
	8061700	Quick Disconnect With 3/4" Gas Line Single Units	48 Long	H55, MJ50, MJ40 GF40, GF14, 1814, OCF30G, LHD65	\$738
 <p>Sediment Tray Full Pot</p>	8030103	Sediment Tray — Full Pot	12-1/2 x 14 x 6-1/2	H55, MJ50, GF40	\$608
	8030188	Sediment Tray — Full Pot	11-1/4 x 14-1/2 x 4-1/8	MJ40, GF14	\$500
	8030187	Sediment Tray — Full Pot	17-1/2 x 18-1/2 x 4-3/8	MJCF	\$642
 <p>Sediment Tray MJCF Gas Fryer</p>	8030511	Sediment Tray — Full Pot	11-7/8 x 13-3/8 x 6-1/2	OCF30	\$608
	8030107L	Sediment Tray — Split Pot Left	5-7/8 x 14 x 6-1/2	H55-2	\$464
	8030108R	Sediment Tray — Split Pot Right	5-7/8 x 14 x 6-1/2	H55-2	\$464
	1064136	Sediment Tray	13-1/2 W x 13-3/4 D	HD50G	\$625
	1062631	Sediment Tray	17-1/4 W x 17-3/4 D	HD60G	\$738
	1064136	Sediment Tray	13-1/2 W x 13-3/4 D	HD50G	\$625
	1062631	Sediment Tray	17-1/4 W x 17-3/4 D	HD60G	\$738
	1086187	Sediment Tray	17-3/4 W x 13-5/8 D	1814E	\$682

NOTES:

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GAS FRYER ACCESSORIES



Splash Shield







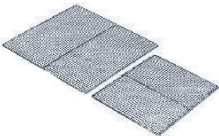



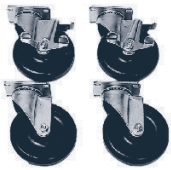

Top Connecting Strip

PART NUMBER	DESCRIPTION	SIZE (INCHES) (WxDxH)	APPLICABLE MODELS	PRICE
8236559	Splash Shield	20 D x 6-1/4 H	H55, MJ50, MJ40	\$134
8235978	Splash Shield	30-3/8 D x 13-1/8 H	MJCF	\$167
8237619	Splash Shield	21-3/8 D x 7-7/8 H	11814	\$339
8238224	Splash Shield, Side	19-1/2 D x 11-3/4 H	FQ, OCF30	\$154
8233225	Splash Shield	21-1/2 D x 13 H	HD50G	\$152
8235744	Splash Shield	23 1/2 D x 14 H	HD60G	\$178
8235789	Splash Shield	18 D x 14 H	LHD65	\$261
2109291	Top Connecting Strip	2-1/4 W x 20-1/2 D	H55, MJ50, MJ40	\$192
9102662	Top Connecting Strip	2-1/8 W x 28-1/8 x D x 1-3/4 W	MJCF	\$224
2102681	Top Connecting Strip	2 W x 21-3/8 D	1814G, HD50	\$192
2105086	Top Connecting Strip	2 W x 23-5/8 D	HD60G	\$224
8235810	Top Connecting Strip	1-7/8 W x 20-3/4 D	OCF30G	\$192
9102285	Top Connecting Strip	2-1/8 x 20-5/8 x 1-3/4	GF14, GF40	\$192

NOTES:

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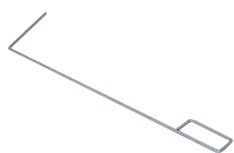
ELECTRIC FRYER ACCESSORIES

	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	\$336
	8030148	Basket, Full Size	16-3/4 x 17-1/2 x 5-3/4	RE80	\$356
 Triplet Basket	8030435	Basket, Full Size	17-1/2 x 12-7/8 x 6-1/8	1814	\$347
	8030427	Basket, Triplet Size	5-5/8 x 16 x 7	RE80	\$253
	8030357	Basket, Triplet Size	4-1/2 x 13-1/4 x 6	RE14, RE17	\$220
	8030438	Basket, Triplet Size	4-1/4 x 13-1/4 x 5-1/2	OCF30	\$220
 Twin Baskets	8030271	Basket, Twin Size	5-7/8 x 12-5/8 x 6-5/8	RE14, RE17, RE14TC, RE17TC, OCF30, SR14E, 1814E	\$224
	8030304	Basket, Twin Size	8-3/4 x 16-3/4 x 6	RE80	\$233
	8030306	Basket, Twin Size	7-5/8 x 15-7/8 x 7-3/8	RE80 w/BL	\$253
 Basket Hanger	8030441	Basket, Chicken	17-3/4 x 12-3/4 x 11	1814	\$636
	8030437	Basket, Dual	8 x 12-5/8 x 7	1814	\$229
	8030357	Basket, Quad	4-1/2 x 13-1/4 x 6	1814	\$220
 Basket Support Screens	8102793	Basket Hanger, Wire	12-1/2 W x 3-1/2 H	RE14, RE17, RE14TC, RE17TC, SR14E	\$135
	2308165	Basket Hanger	15-3/8 W x 5 H	OCF30 Single Frypot	\$123
	2307495	Basket Hanger	31 W x 5 H	FQ & OCF30 Two Frypots / Four Frypots (2)	\$246
	2307497	Basket Hanger	46-1/2 W x 5 H	FQ & OCF30 Three Frypots	\$370
 Basket Support Screen with Handle	8102794	Basket Hanger	17-3/8 W x 3-1/2 H	RE80	\$139
	2304318	Basket Hanger — Over The Flue	19-7/8 W x 5-1/4 H	11814E Single Frypot	\$123
	2308464	Basket Hanger — Over The Flue	39-3/4 W x 5-1/4 H	21814E Two Frypot Fryer	\$246
	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	\$178
 L-Shaped Brush, Tampico	8030429	Brush L-Shaped, Tampico	21 Long, 2 Diameter	All Models	\$90
	8030278	Brush L-Shaped, Teflon	26-3/4 Long, 1 Diameter	All Models	\$108
		Casters, Set Of Four — Call Customer Service To Specify Fryer Models		RE14, RE17, RE14TC, RE17TC, RE80, 11814E	\$392
 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	\$464
	2208964	Chicken/Fish Plate — Full Pot (Not Available For Split Pot)	13-5/8 W x 14-1/4 D	RE14, RE17, RE14TC, RE17TC	\$474
	2208962	Chicken/Fish Plate — Full Pot	17 W x 13-1/2 D	1814E	\$474
 Casters	8238861	Chicken/Fish Tray — Full Pot	13 W x 13-1/2 Dx 11H	FQ	\$464
	8233947	Chicken/Fish Tray	16-1/2 x 16-1/2 x 11	RE80	\$484
 Chicken/Fish Plate					

NOTES:

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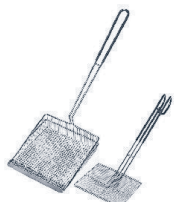
ELECTRIC FRYER ACCESSORIES



Clean-out Rod



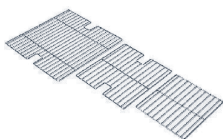
Covers



Fish Scoop, Left Fish Skimmer, Right



Legs



Rack Type Basket Support



Sediment Tray



Splash Shield



Top Connecting Strip

PART NUMBER	DESCRIPTION	SIZE (INCHES) (WxDxH)	APPLICABLE MODELS	PRICE
8030197	Clean-Out Rod	27 Long	All Models (except FQ)	\$114
8030388	Clean-Out Rod	27-1/2 Long	FQ	\$114
1080220	Cover	20 x 22-1/4 x 1-1/2 includes handle	RE80	\$423
8239414	Cover, Stainless Steel — Full Pot	14-5/8 W x 19-3/8 D	RE14, RE17, RE14TC, RE17TC, SR14E	\$310
8238899	Cover, Stainless Steel — Full Pot	14-3/8 W x 19-1/2 D	OCF30	\$304
8239415	Cover, Stainless Steel — Split Pot	7-1/2 W x 19-3/8 D	OCF30	\$181
8239402	Cover, Stainless Steel — Full Pot	19 W x 19-3/8 D	1814E	\$289
8238065	Fish Plate	13 x 13-1/2 x 4-1/2	FQ, OCF	\$464
8030059	Fish Scoop	8-1/8 W x 8-1/2 D with 17-3/8 handle	All Models	\$132
8030446	Fish Skimmer	6 square with 13-5/8 insulated handle	All Models	\$120
	Foam Deck Basket Banger		OCF, RE, RE80	\$170/FRYPOT
8030293	Gloves, Black Safety		All Models	\$69
	Legs – Set Of Four – Stainless Steel Call Customer Service to Specify Fyer Models	8-1/2 H	RE14, RE17, RE14TC, RE17TC, RE80, 11814E	\$392
8030132	Rack Type Basket Support — Full Pot	12-1/2 W x 13-3/4 D	RE14, RE17, RE14TC, RE17TC, OCF30 Fryers	\$128
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	\$114
8030380	Rack Type Basket Support — Full Pot	13-5/8 W x 18 D	1814E	\$152
8030387	Rack Type Basket Support, Fine Mesh	17-3/8 W x 17-5/8 D	RE80	\$206
8030358	Sediment Tray — Full Pot	10-1/2 x 11-5/8 x 4	RE14, RE17, RE14TC, RE17TC	\$608
8030360L	Sediment Tray — Split Pot Left	4-5/8 x 13-3/4 x 4	RE14-2, RE17-2, RE14-2TC, RE17-2TC	\$464
8030359R	Sediment Tray — Split Pot Right	4-5/8 x 13-3/4 x 4	RE14-2, RE17-2, RE14-2TC, RE17-2TC	\$464
1086187	Sediment Tray	17-3/4 W x 13-5/8 D	11814E	\$682
8236559	Splash Shield	20 D x 6-1/8 H	RE14, RE17, RE14TC, RE17TC	\$134
8238155	Splash Shield	20-5/8 D x 6 H	1814E	\$339
8238224	Splash Shield, Side	19-1/2 D x 11-3/4 H	FQ, OCF30	\$154
8235810	Top Connecting Strip	1-7/8 W x 21 D	RE14, RE17, RE14TC, RE17TC	\$192
2305382	Top Connecting Strip	2 W ax 23-3/4 D	RE80	\$222
8238190	Top Connecting Strip	2-3/4 W x 21 D	11814E	\$192

NOTES:

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DEAN GAS FRYER ACCESSORIES



Full Size Basket



Triplet Basket



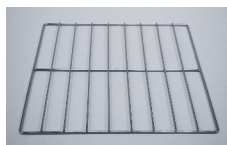
Twin Baskets



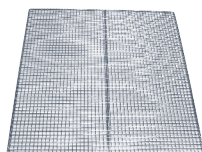
Chicken Basket



Basket Hanger



Basket Support Rack



Basket Support Rack
Fine Mesh

PART NUMBER	DESCRIPTION	SIZE (INCHES) (WxDxH)	APPLICABLE MODELS	PRICE
8030099	Basket, Full Size	12-3/8 x 12-7/8 x 5-1/4	PRG50, SR42, SR52	\$336
8030017	Basket, Full Size	17-1/2 x 16-3/4 x 6	D60G, SR62	\$356
8030357	Basket, Triplet Size	4-1/2 x 13-1/4 x 6	PRG50	\$220
8030427	Basket, Triplet Size	5-5/8 x 15-7/8 x 7-1/4	D60G, SR62	\$253
8030271	Basket, Twin Size	5-7/8 x 12-5/8 x 6-5/8	PRG50, SR42, SR52	\$224
8030304	Basket, Twin Size	8-3/4 x 16-3/4 x 6	D60G, SR62	\$233
8102384	Basket, Chicken	16-7/8 x 17 x 7-1/2	D60G, SR62	\$674
2101595	Basket Hanger	15-3/8 W x 6-5/8 H	PRG50 (Single Models)	\$125
2102737	Basket Hanger		D60G (Single Models)	\$125
8102793	Basket Hanger, Wire	12-1/2 W x 3-3/4 H	SR42, SR52	\$135
8102794	Basket Hanger, Wire	17 W x 3-1/2 H	SR62	\$139
8030273	Basket Support Rack	13-1/2 W x 13-1/4 D	PRG50, SR42, SR52	\$125
8102235	Basket Support Rack	17-3/8 W x 17-5/8 D	D60G, SR62	\$231
8030277	Basket Support Rack, Fine Mesh	13-1/2 W x 13-1/4 D	PRG50, SR42, SR52	\$120
8030149	Basket Support Rack, Fine Mesh	17 W x 17 D	D60G, SR62	\$220

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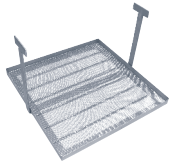
DEAN GAS FRYER ACCESSORIES

	PART NUMBER	DESCRIPTION	SIZE (INCHES) (WxDxH)	APPLICABLE MODELS	PRICE
 L-Shaped Brush Tampico	8030429	Brush, L-Shaped Tampico	21 Long, 2 Diameter	All Models	\$90
	8030278	Brush, L-Shaped Teflon	26-3/4 Long, 1 Diameter	All Models	\$108
 L-shaped Brush Teflon		Casters, Set Of 4 Call Customer Service To Specify Fryer Models		All Models	\$392/SET
	8236895	Chicken/Fish Tray	13-1/2 x 13-1/2 x 11	PRG50	\$233
 Casters	8233947	Chicken/Fish Tray	16-1/2 x 16-1/2 x 11	D60G	\$484
	8030197	Clean-Out Rod	27 Long	All Models	\$114
 Casters	1061637	Cover, Frypot w/o Basket Lift	15 W x 21-3/8 D	PRG50, SR42, SR52	\$330
	1061479	Cover, Frypot w/o Basket Lift	23-3/8 W x 19-3/8 D	D60G, SR62	\$420
	1062734	Cover, Frypot with Basket Lift	14-1/4 W x 20-1/2 D	PRG50	\$330
	1062773	Cover, Frypot with Basket Lift	18 W x 22-5/8 D	D60G	\$420
 Casters	8030059	Fish Scoop	8-1/8 W x 8-1/2 D with 17-3/8 handle	All Models	\$132
	8030446	Fish Skimmer	6 square with 13-5/8 insulated handle	All Models	\$120
 Clean-out Rod	2003651	Flue Deflector	15-3/8 W x 3 H	PRG50	\$141
	2003649	Flue Deflector	18-3/8 W x 3 H	D60G	\$185
 Clean-out Rod	8030293	Gloves, Black Safety		All Models	\$69
		Legs, Stainless Steel Set Of 4 Call Customer Service to Specify Fryer Models	6 H		\$392
 Cover	8061698	Quick Disconnect With Gas Line 1"X36"	36 Long		\$833
	8061699	Quick Disconnect With Gas Line 1"X48"	48 Long		\$894
	8061701	Quick Disconnect With Gas Line 3/4"X36"	36 Long		\$677
	8061700	Quick Disconnect With Gas Line 3/4"X48"	48 Long		\$738
 Quick Disconnect					
 Chicken/Fish Tray					
 Fish Scoop, Left Fish Skimmer, Right					
 Flue Deflector					
 Legs					

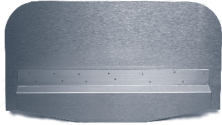
NOTES:

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DEAN GAS FRYER ACCESSORIES



Sediment Tray



Splash Shield



Top Connecting Strip

PART NUMBER	DESCRIPTION	SIZE (INCHES) (WxDxH)	APPLICABLE MODELS	PRICE
1064136	Sediment tray	13-1/2 W x 13-3/4 D	PRG50	\$625
1062631	Sediment tray	17-3/4 W x 17-1/8 D	D60G, SR62	\$738
8233225	Splash shield	21 1/2D x 13H	PRG50	\$152
8235744	Splash shield	23 1/2D x 14H	D60G	\$178
2102681	Top connecting strip	2 W x 21-3/8 D	PRG50, SR42G, SR52	\$192
2105086	Top connecting strip		D60G	\$224

NOTES:

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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)

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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)	14/17/22 kw	50 lb. (25 liters)	14 x 15-1/2 x 3-3/4 (35.6 x 39.4 x 9.5)	15-5/8 (39.7)	31 (78.6)	45-3/8 (115.2)	70/74/77 lbs. (32/34/35 kg) Fries/hr.	21 214 lbs. (97 kg)
RE14-2TC/17-2TC	Electric Fryer (Split Frypot)		25 lb (12 liters)	6-3/4 x 15-1/2 x 3-3/4 (17.1 x 39.4 x 9.5)					
RE14/17	Electric Fryer (Full Frypot)	14/17/22 kw	50 lb. (25 liters)	14 x 15-1/2 x 3-1/2 (35.6 x 39.4 x 8.9)	15-5/8 (39.7)	31 (78.6)	45-3/8 (115.2)	68/70/76 lbs. (30/31/34 kg) Fries/hr.	21 190 lbs. (86 kg)
RE14-2/17-2	Electric Fryer (Split Frypot)		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 Hz/1 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 Hz/1 PH -6.2A	80 lb. (40 liters)	N/A	17.25" (43.8)	30.25" (76.8)	24.75" (62.9)	N/A	10.78 145 lbs. (54.4 kg)
PF110S/PF110R	Low Profile Portable Filter	120V/60 Hz/1 PH -6.2A	80 lb. (40 liters)	N/A	17.25" (43.8)	38.625" (98.1)	24.75" (62.9)	N/A	18.2 154 lbs. (67 kg)
PF50S/PF50R	Portable Filter	120V/60 Hz/1 PH -6.2A	110 lb. (55 liters)	N/A	17.25" (43.8)	30.25" (76.8)	24.75" (62.9)	N/A	10.78 146 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
- Mild steel frypot, 90 days, no labor
- Stainless steel frypots, 1 year, 90 days labor
- Computers, 1 year, no labor

HOW TO GET SERVICE

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

	Frypot	Frypot & Assembly	Controllers	All Other Parts
GAS				
Filter quick 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	N/A	7 Years: Parts & Labor	1 Year: Parts & Labor 2nd Year: Parts Only	1 Year: Parts & Labor 2nd Year: Parts Only
OCF30 Gas	N/A	7 Years: Parts & Labor	1 Year: Parts & Labor 2nd Year: Parts Only	1 Year: Parts & Labor 2nd Year: Parts Only
H55	N/A	7 Years: Parts & Labor	1 Year: Parts & Labor	1 Year: Parts & Labor
1814 Gas	1st Year: Parts & Labor 2nd - 10th Years: Part Only	N/A	1 Year: Parts & Labor	1 Year: Parts & Labor
MJ40/MJ50/MJCF	4th Year-Lifetime: Part Only	1st Year: Parts & Labor 2nd & 3rd Year: Parts Only	1 Year: Parts & Labor	1 Year: Parts & Labor
GF14/GF40	1st Year: Parts & Labor 2nd - 5th Years: Part Only	N/A	N/A	1 Year: Parts & Labor
HD50/60	1st Year: Parts & Labor 2nd - 10th Years: Part Only	N/A	1 Year: Parts & Labor	1 Year: Parts & Labor
LHD65	1st Year: Parts & Labor 2nd - 10th Years: Part Only	N/A	1 Year: Parts & Labor	1 Year: Parts & Labor
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 2nd Year: Parts Only	1 Year: Parts & Labor 2nd Year: Parts Only
OCF30 Electric	1st Year: Parts And Labor 2nd Year - Lifetime: Part Only	N/A	1 Year: Parts & Labor 2nd Year: Parts Only	1 Year: Parts & Labor 2nd Year: Parts Only
1814E	1st Year: Parts And Labor 2nd Year - Lifetime: Part Only	N/A	1 Year: Parts & Labor	1 Year: Parts & Labor
RETC14/17	1st Year: Parts And Labor 2nd Year - Lifetime: Part Only	N/A	1 Year: Parts & Labor	1 Year: Parts & Labor
RE14/17	1st Year: Parts And Labor 2nd Year - Lifetime: Part Only	N/A	1 Year: Parts & Labor	1 Year: Parts & Labor
RE80	1st Year: Parts And Labor 2nd Year - Lifetime: Part Only	N/A	1 Year: Parts & Labor	1 Year: Parts & Labor

	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	
5 Pot	EW ELE FRYER5POT	+1YR WARRANTY ELECTRIC 5 POT FRYER	No Discount	
	EWI ELE FRYER5POT	+1YR WARRANTY ELECTRIC 5 POT FRYER INSTALL DISC	Install Discount	
	EWP ELE FRYER5POT	+1YR WARRANTY ELECTRIC 5 POT FRYER PM DISCOUNT	PM Discount	
	EWIP ELE FRYER5POT	+1YR WARRANTY ELECTRIC 5 POT FRYER INSTALL+PM	Install + PM Discount	

CONTACT FACTORY FOR PRICING

LIMITED EXTENDED WARRANTY — GAS

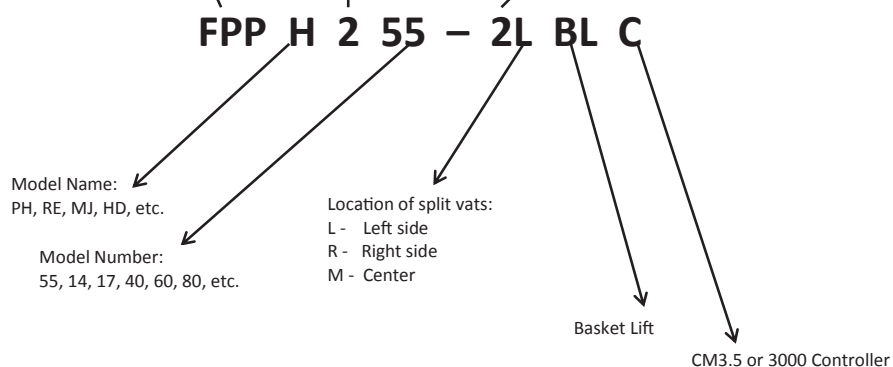
The purchase of a Limited Extended Warranty Contract extends the standard warranty coverage to the purchased period of time (from one to two years) from the date of installation, start-up or demonstration, or 18 months from date of shipment, whichever comes first. Individual warranties may vary by model, 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	
5 Pot	EW GAS FRYER5POT	+1YR WARRANTY ELECTRIC 5 POT FRYER	No Discount	
	EWI GAS FRYER5POT	+1YR WARRANTY GAS 5 POT FRYER INSTALL DISC	Install Discount	
	EWP GAS FRYER5POT	+1YR WARRANTY GAS 5 POT FRYER PM DISCOUNT	PM Discount	
	EWIP GAS FRYER5POT	+1YR WARRANTY GAS 5 POT FRYER INSTALL+PM	Install + PM Discount	

CONTACT FACTORY 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 = 4 split 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)
FPGL230-2RBLC A	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-of)
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, Multiplex, and Servend, you become part of our family. And you'll be glad to know we look after our own. That's what KitchenCare® is all about.

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

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

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

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

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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.

Bringing innovation to the table • **welbilt.com**