

Open-Pot Fryers

 **Frymaster**



 **Manitowoc**

When Your Operation Needs an Open-Pot Fryer, You Need a Frymaster®.



Open-Pot Design

It's the signature that has set Frymaster fryers apart and makes Frymaster the brand preferred by experts. The open-pot design facilitates easy and thorough cleaning, which encourages workers to clean more often. Every inch of the frypot can be accessed and wiped down by hand. Nothing maintains food quality and maximizes oil life better than good fry station management.



Advanced Burner Technology

Frymaster's innovative infrared burner is designed to lower your operating costs while producing the volume of product you demand. This high-efficiency design, incorporated into our H55 model fryer, has an ASTM rating of 55.2% and never needs to be de-rated (i.e., lower the efficiency or adjust gas pressure) for proper combustion, regardless of ambient air conditions or elevation. Frymaster's Master Jet series performance fryers have a jet-target burner system that distributes heat evenly around the frypot, generating a large heat-transfer area.



Built-In Filtration

Frymaster is a filtration pioneer, being the first company to introduce built-in filtration, and continues its legacy as an industry-leading advocate of proper fry station management. Routine filtration maximizes oil life and ensures consistent production of great-tasting foods. Frymaster continues to innovate with filtration features that ensure safety and convenience. Frymaster's filtration oil-flush feature circulates oil through the frypot, moving sediment to the drain valve for easy and thorough removal - all safely completed in a matter of minutes with minimal labor required.





Centerline Temperature Control

All Frymaster open-pot fryers (with the exception of the GF series standard gas models) feature a centerline thermostat for quick and accurate sensing of the frying temperature, regardless of which side of the frypot you place the frozen food. This state-of-the-art device maintains temperature calibration within +/- 1°F, which ensures quick oil temperature recovery, and uniformly cooked products.

Computer Control

When you need the reliability of consistent cooking, Frymaster's cooking computers provide the perfect solution. The computers automatically adjust cooking times to ensure foods are cooked consistently regardless of load variation. Programmable buttons make it easy to assign your menu items for push-button selection; and LED displays clearly identify temperature, product name and cook time.



OUR STAR SERVICE COMMITMENT IS SECOND TO NONE

When you buy a Frymaster fryer, receiving a great fryer is only the beginning. Our commitment to customer service is as solid as our track record of manufacturing superior-quality foodservice equipment. It starts with our experienced sales team and authorized Frymaster distribution network, who help you choose the right fryer(s) based on your operation's volume, labor, menu and energy source (gas or electric). After the sale, a technical support hotline is available to you 24/7. Factory-authorized service centers provide further assistance in the field, with authorized CFESA servicepersons responding promptly to your service needs. Our international service network provides the same response and assistance worldwide. It's all part of our commitment to keeping your fryers up and running in the kitchen - earning more profits for your operation. That's our promise to you, and we will never fail to deliver on it.

High-Efficiency Gas Fryers



Where High Capacity, Reliability, Versatility and Efficiency Meet.

Frymaster's H55 is a premium open-pot fryer that combines state-of-the-art technology with decades of frying experience and customer satisfaction to set the standard for high-efficiency frying. H55 gas fryers exceed ENERGY STAR® standards for efficiency and qualify them for energy-saving rebates. H55 fryers have long been the trusted choice of chains and independent operators worldwide because their efficient, heat transfer system, precise controls and durability have stood the test of time.

- Easy-to-clean, open-pot design offers full and split frypot options.
- Infrared burners make the most of every BTU, lower flue and kitchen temperatures and use up to 43% less energy than standard fryers.
- High-production cooking capacity and fast recovery meets high-volume, peak demands.
- Analog controller standard. Control options include: Digital controller, electronic timer controller, and computer.
- Electronic ignition, melt cycle, and boil-out mode are all standard.
- Robust, center-mounted 1 1/2" action thermostat anticipates rate of temperature change. It ensures precise temperature control, which maximizes oil life and produces uniformly-cooked products.
- Deep cold zone with forward sloping bottom and 1-1/4" IPS, full-port, ball-type drain valve.
- Built-in filtration options available. Rear oil flush with filter systems.

H55

- 80,000 Btu/hr.
- 14" x 15" (35.6 x 38.1 cm) frying area
- 50-lb. (25-liter) oil capacity
- Cooks 80 lbs. (36 kg) of French fries/hr.

H55 shown with optional computer and casters.



H55-2

- Split frypot for frying versatility and flavor integrity
- 40,000 Btu/hr. each split-pot
- 6-1/2" x 15" (16.5 x 38.1 cm) frying area each split-pot
- 25-lb. (12-liter) oil capacity each split-pot

H55-2 shown with optional casters and computer.



Master Jet Series Performance Gas Fryers



Designed for High-Volume Frying and Controlled Performance.

These Frymaster gas fryers are unsurpassed in their versatility, controlled performance, and low maintenance needs. Whether it's a single fryer, a fryer with built-in filter, or a battery of fryers with a filtration system, Master Jet fryers achieve a long and dependable life through simplicity of design.

- Open-pot design is easy to clean. Split frypot option on MJ45 models.
- Master Jet burner system distributes heat evenly around the frypot, generating a large heat-transfer area for efficient exchange and quick recovery.
- Reliable, fast action thermostat ensures accurate temperatures right where the food is being cooked for efficient heat-ups, cooks, and recoveries.
- Millivolt controller is standard and requires no electrical connection. Control options include analog, digital and electronic timer/controller, and computer.
- MJ fryers offer options that accommodate a wide range of frying needs – everything from French fries, pre-breaded products and specialty foods to bone-in chicken.
- Deep cold zone with forward sloping bottom and 1-1/4" IPS, full port, ball-type drain valve.
- Built-in filtration options available.
- Piezo ignitor option.

MJ35

- 110,000 Btu/hr.
 - 12" x 15" (30.5 x 38.1 cm) frying area
 - 40-lb. (20-liter) oil capacity
 - Cooks 65 lbs. (30 kg) of French fries/hr
- MJ35 shown with optional casters.



MJ45

- 122,000 Btu/hr.
- 14" x 15" (35.6 x 38.1 cm) frying area
- 50-lb. (25-liter) oil capacity
- Cooks 80 lbs. (36 kg) of French fries/hr
- Split frypot option for frying versatility and flavor integrity

MJ45E shown with optional computer and casters.



MJCF

- Specifically designed for chicken and/or fish
- 150,000 Btu/hr.
- 18" x 19" (45.7 x 48.3 cm) frying area
- 80-lb. (40-liter) oil capacity
- Cooks 75 lbs. (34 kg) of French fries/hr

MJCFE shown with optional electronic timer controller and casters.



Standard Gas Fryers



Designed for Versatile Frying Production and Solid Performance.

These all-purpose fryers feature outstanding Frymaster reliability and durability. GF fryers are capable of cooking a wide variety of fried foods with consistent uniformity and great taste.

- Open-pot design is easy to clean.
- Master Jet burner system's durable metal targets create a large heat-transfer area for reliable, even heat distribution.
- Durable snap-action thermostat senses temperature changes and activates burner response.
- Millivolt controller is standard and requires no electrical connection.
- Deep cold zone with forward sloping bottom and 1-1/4" IPS, full port, ball-type drain valve.
- Piezo ignitor option.

GF14

- 100,000 Btu/hr.
- 12" x 15" (30.5 x 38.1 cm) frying area
- 40-lb. (20-liter) oil capacity
- Cooks 65 lbs. (29.5 kg) of French fries/hr.

GF14 shown with optional casters.



GF40

- 122,000 Btu/hr.
- 14" x 15" (35.6 x 38.1 cm) frying area
- 50-lb. (25-liter) oil capacity
- Cooks 80 lbs. (36 kg) of French fries/hr.

GF40 shown with optional casters.



Countertop Gas Fryers

Designed for Operations with Lower-Volume Requirements or Space Limitations

- Open-pot design is easy to clean.
- Master Jet burner system distributes heat evenly around the frypot, generating a large heat-transfer area for efficient exchange and quick recovery.
- Durable snap-action thermostat senses temperature changes and activates burner response.
- Millivolt controller is standard and requires no electrical connection.
- Deep cold zone with forward sloping bottom and 1-1/4" IPS, full port, ball-type drain valve.
- Piezo ignitor option.

J1C Countertop Fryer

- 45,000 Btu/hr.
- 11" x 12" (27.9 x 30.5 cm) frying area
- 20-lb. (10-liter) oil capacity



Ultra High-Efficiency E⁴ Series (RE) Electric Fryers



Designed for Industry-Leading Energy Efficiency.

Responding to operators' needs for foodservice equipment with maximum energy efficiency and greater reliability, Frymaster offers this ultra-efficient electric fryer. These fryers have patented Triac controls, a fully insulated frypot, and Frymaster's proprietary self-standing, swing-up elements, allowing full access to the open frypot. The advanced controls modulate the energy input during start-up, saving energy. They also have no moving parts to wear out making them extremely reliable and durable.

- Efficiency exceeds ENERGY STAR® standards with an industry leading ASTM rating of 86.6% and an idle rate of 772 watts qualifying these fryers for energy-saving rebates.
- Robust, center-mounted, 1? action thermostat anticipates rate of temperature change. It ensures precise temperature control, which maximizes oil life and produces uniformly-cooked products.
- Triac controls "pulse" the amount of energy required to the electric elements in much smaller increments than traditional on/off electrical contactors or gas controls. The result: greater reliability and more precise temperature control.
- Insulated frypot reduces standby energy consumption by an additional 10%.
- Enhanced diagnostics assist in troubleshooting key components to prevent equipment downtime.
- Proprietary swing-up, ribbon-type elements allow for efficient and uniform transfer of heat and easy cleaning.
- Computer controller ensures pinpoint accuracy of oil temperature and adjusts cooking time for consistent, high-quality production.
- Deep cold zone with forward sloping bottom and 1-1/4" IPS, full-port, ball-type drain valve.
- Melt cycle and boil-out mode are standard.
- Built-in filtration options available. Rear oil flush standard with filter systems.

E⁴ SERIES – RE14TC

- 14kW
- 14" x 15-1/2" (35.6 x 39.4 cm) frying area
- 50-lb. (25-liter) oil capacity
- Cooks 70 lbs. (32 kg) of French fries/hr.

RE14TC shown with optional casters.



E⁴ SERIES – RE17TC

- 17kW
- 14" x 15-1/2" (35.6 x 39.4 cm) frying area
- 50-lb. (25-liter) oil capacity
- Cooks 80 lbs. (36 kg) of French fries/hr.

RE17TC shown with optional casters.



E⁴ SERIES – RE22TC

- 22kW
- 14" x 15-1/2" (35.6 x 39.4 cm) frying area
- 50-lb. (25-liter) oil capacity
- Cooks 90 lbs. (41 kg) of French fries/hr.

RE22TC shown with optional casters.



High-Efficiency E⁴ (RE) Electric Fryers



Designed for High-Volume Frying and Controlled Performance.

Frymaster electric fryers lead the industry in energy efficiency. With ASTM ratings greater than 83%, the E⁴ Series fryers won the Electric FoodService Council's President's Choice Award for outstanding contribution to the advancement of electric foodservice equipment. Precise temperature control protects product quality, permits rapid response to loads and maximizes oil life.

- Open-pot design is easy to clean.
- High ASTM ratings qualify these fryers for energy-saving rebates.
- Proprietary self-standing, swing-up, ribbon-type elements allow for efficient and uniform transfer of heat and easy cleanup.
- Analog controller standard. Control options include digital and electronic timer controller and computer.
- Robust, center-mounted, 1 $\frac{1}{2}$ action thermostat anticipates rate of temperature change. It ensures precise temperature control, which maximizes oil life and produces uniformly-cooked products.
- Deep cold zone with forward sloping bottom and 1-1/4" IPS, full-port, ball-type drain valve.
- Automatic melt cycle and boil-out mode standard.
- Built-in filtration options available. Rear oil flush is standard with filter systems.

E⁴ SERIES- RE14

- 14kW
 - 14" x 15-1/2" (35.6 x 39.4 cm) frying area
 - 50-lb. (25-liter) oil capacity
 - Cooks 70 lbs. (32 kg) of French fries/hr.
- RE14 shown with optional computer and casters.



E⁴ SERIES- RE17

- 17kW
 - 14" x 15-1/2" (35.6 x 39.4 cm) frying area
 - 50-lb. (25-liter) oil capacity
 - Cooks 80 lbs. (36 kg) of French fries/hr.
- RE17 shown with optional computer and casters.



E⁴ SERIES- RE22

- 22kW
 - 14" x 15-1/2" (35.6 x 39.4 cm) frying area
 - 50-lb. (25-liter) oil capacity
 - Cooks 90 lbs. (41 kg) of French fries/hr.
- RE22 shown with optional computer and casters.



High-Production E⁴ RE (HPRE)



Designed to Meet Varied and High-Production, High-Sediment Frying Needs.

When your foodservice operation runs into those tough jobs that require high production, Frymaster's brawny HPRE fryer is there for you! Its 80-lb oil capacity makes short work of heavy loads and handles the demands of a varied menu with ease. And the high-efficiency, electric heat transfer system is easy on the oil so you can consistently produce great-tasting foods that bring customers back through your doors for more....time after time.

- Designed specifically for high-production frying of a varied menu including bone-in chicken and other fresh-breaded products.
- Open-pot design is easy to clean.
- Industry-leading energy efficiency.
- Digital controller standard. Computer option.
- Robust, center-mounted 1 $\frac{1}{2}$ action thermostat anticipates rate of temperature change. It ensures precise temperature control, which maximizes oil life and produces uniformly-cooked products.
- Proprietary self-standing, swing-up, ribbon-type elements allow for efficient and uniform transfer of heat and easy cleanup .
- Deep cold zone with forward sloping bottom and 1-1/4" IPS, full port, ball-type drain valve.
- Melt cycle and boil-out mode standard.
- Built-in filtration options available. Rear oil flush is standard with filter systems.

E⁴ SERIES - HPRE

- 17kW or 21kW input models
- 18" x 18" (45.7 x 45.7 cm) frying area
- 84 lbs. (42 kg) of French fries/hr

RE14 shown with optional computer and casters.

NEW!



E⁴ Series (RE) Specialty Electric Fryers

Designed to Meet Unique Menu and Operational Needs.

Frymaster's specialty E⁴ electric fryers have the same open-pot design, precise centerline 1 $\frac{1}{2}$ action temperature sensor and proprietary self-standing, swing-up, ribbon-type heating elements and industry leading energy efficiency as other E⁴ series fryers.

E⁴ Fryer-and-a-Half

Frymaster's Fryer-and-a-Half is specifically designed to meet the frying needs of space-constrained operations that offer menu items with different frying needs. A full-size frypot and a half-size frypot are combined with Frymaster's built-in filtration system in a single battery to provide a powerhouse of frying versatility in a small footprint. Additionally, it can be used under a ventless hood, offering a frying solution to non-traditional restaurant operations.

- 14kW full frypot, 7kW half frypot
- 14" x 15-1/2" (35 x 39.4 cm) full frypot frying area,
6-1/2" x 15-1/2" (15.2 x 39.4 cm) half frypot frying area
- 50-lb. (25-liter) full frypot oil capacity, 25-lb. (12-liter) half frypot oil capacity

Model FPPE14-7C pictured.



E⁴ Series (RE) Specialty Electric Fryers Continued



Designed to Meet Unique Menu and Operational Needs.

E⁴ Marine Fryer

Frymaster's Marine Fryers are well suited for the marine environment with stainless steel cabinet, frame, frypot and plumbing, ensuring the durability needed to perform aboard ships of all sizes. Oil management is facilitated by the built-in filtration reducing the need to hold oil on-board for disposal on-shore. These fryers are safe and easy to operate and meet the United States Public Health Service Guidelines. They are prewired for connection to an external fire protection system for SOLAS compliance.

- 17kW and 22kW models
- 14" x 15-1/2" (35 x 39.4 cm) frying area
- 50-lb. (25-liter) oil capacity

Model FPRE117 pictured.



Specialty Electric Fryers

Designed to Meet Unique Menu and Operational Needs.

Large Capacity Specialty Electric Fryers

Frymaster large capacity electric fryers are specifically designed for deli application. The built-in filtration system saves valuable floor space and makes filtering fast, safe and convenient, encouraging frequent filtering which maximizes oil life and ensures consistent, great-tasting food.

- Open-pot design is easy to clean.
- Long-life, ribbon-type, low-watt density heating elements allow for efficient and uniform transfer of heat and easy cleanup.
- Computer controller.
- Built-in filtration standard. Rear oil flush standard with filter system.
- Deep cold zone with forward sloping bottom and 1-1/4" IPS, full port, ball-type drain valve.

FPC228

- 28kW and 36kW models
- 21" x 19" (53.3 x 48.3 cm) frying area (28kW model)
- 24" x 25" (61 x 63.5 cm) frying area (36kW model)
- 110-lb. (55-liter) oil capacity (28 kW model)
- 160-lb. (80 liter) oil capacity (36 kW model)

FPC228 shown with optional basket lifts.



Other Products



These Specialized Units are Designed for Unique Foodservice Applications and Operations.

HPT

Specifically Designed for Sandwich Holding.

- Open-top, no lamps or bulbs needed
- Heated air curtain ensures controlled heat distribution over and around sandwiches and prevents cooking and moisture loss
- Pass-through design makes for simple operation and cleaning



SinBaD®

The SinBaD measures fries to a predetermined weight, replacing manual portioning and weighing systems. The insulated hopper holds over a case of frozen fries, allowing convenient storage of product to handle peak rush hours. Frymaster's SinBaD gives you a cold-holding cabinet that assures quality holding and consistent dispensing for uniform portion control. It keeps food handling to a minimum, protecting food from contamination.

- Four preset dispensing levels
- 39-lb. French fry capacity insulated hopper
- Sight glass allows visual management of fry holding
- Fries load without excess ice crystals and crumbs, which can contaminate the oil
- Easy to operate and clean

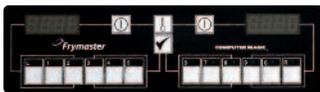
Model SBDJ pictured.



Advanced Controls

Ensure Product Consistency.

Computer Controller



Automatically stretches cook time to provide consistent food quality regardless of the product load. LED's display cooking time countdown (with audible alarm) and provide precise frypot temperature checks. The unit also features controlled boil-out at steady 195°F (80C), recovery "test time", programmable "shake" and "hold" times, and more. Available with full or split-pot fryers.

Electronic Timer Controller



Sets the cook temperature, times the cook operation, and signals audibly when cooking is complete for Frymaster fryers and rethermalizers. It stores the current time and temperature (Fahrenheit or Celcius) settings when the unit is turned off, checks the current cook temperature, and has a lighted digital display. The fryer model operates full or split-pot fryer models with basket lifts. The fryer model additionally features boil-out and melt cycle.*

Digital Controller



Optional control for high-efficiency gas and electric Frymaster fryers. Smooth touchpad control panel is attractive and easy to operate. Features constant temperature display, melt cycle, lighted digital display, and Fahrenheit/Celcius values.*

Analog Controller



Standard controls for high-efficiency gas and electric Frymaster fryers. Ensures pinpoint accuracy of oil temperature, preserves oil life, and produces a uniformly cooked product. Features melt cycle.*

* See price list for models available with computer option.

Oil Station Management Equipment



Designed to Support Good Oil Station Management and Maximize Oil Life.

Nothing maintains food quality and maximizes oil life better than routine filtration. The by-products created from high-heat frying take a toll on oil life unless a daily system of filtration and cleaning removes them. Frymaster's complete line of filtration equipment, both built-in and portable, is designed to make filtration quick, convenient, reliable and safe. A convenient, easy filtering process encourages frequent filtering - a critical part of maximizing oil life, especially with trans fat-free oils.

Built-In Filtration

Frymaster built-in filtration puts filtration where it's most convenient to use, right in the fryer battery, eliminating the need for additional floor or storage space. Frymaster offers three built-in options that are:

- **Easy to operate** utilizing just two handles. The red handle opens and closes the drain valve and the yellow handle turns the filter pump on and off. Flush features help remove sediment and return filtered oil to the frypot. Elevated filter pan ensures no problem with uneven floors.
- **Quick.** The entire filtering process occurs within a matter of minutes. Large sump with a secure hold-down ring ensures proper vacuum and superior filtration. Built-in systems have durable 1/3 HP motors and 4 GPM pumps.
- **Convenient.** Everything needed for filtration is built-in for easy operator access. No need to attach a drain spout or handle a hot hose.

FootPrint PRO® Filtration System

- Fits conveniently under two or more fryers requiring no additional floor or storage space
- Filter cycle is completed from start to finish in under five minutes, while other frypots in the system are in use
- Filters up to six fryers in one battery
- Large 3" drain line creates 13% more capacity for easy oil draining and no clogs
- Filter pan designed on rails to clear floormats for easy cleaning
- Sloped drain pan leaves minimal residue oil behind after filtering
- Available for models: H55, H55-2, MJ35, MJ45, MJ45-2, RE14, RE14-2, RE14TC, RE14-2TC, RE17, RE17-2, RE17TC, RE17-2TC, RE22, RE22-2, RE22TC, RE22-2TC

FPRE214CSC shown with optional computers.



FootPrint® Filtration

- Fits conveniently under one fryer to save valuable kitchen space
- 1-1/4" IPS full-port ball-type drain valve (on fryers) for easy draining and no clogs
- Filter pan designed on rails to clear floormats for easy cleaning
- Sloped drain pan leaves minimal residue oil behind after filtering
- Available for single models: H55, H55-2, RE14, RE14-2, RE17, RE17-2, RE22, RE22-2
- Available for single models with spreader cabinet: MJ35, MJ45, MJ45-2, RE14TC, RE14-2TC, RE17TC, RE17-2TC, E22TC, RE22-2TC

FPRE14CSC shown with optional computer.



Oil Station Management Equipment Continued

Designed to Support Good Oil Station Management and Maximize Oil Life.

Filter Magic® Filtration for MJCF

- Fits inside companion spreader cabinet attached to up to four MJCF fryers to left and /or right of filter cabinet
- Filters 60 to 80 lbs. (30 to 40-liter) of oil in under five minutes, while other frypots in the system are in use

Model FM2CFESC pictured



Filter Magic PRO® Filtration System

- Fits inside companion spreader cabinet attached to one frypot
- Filters 50 lbs. (25 liter) of oil in under 5 minutes

Cascade and Super Cascade Filtration for HPRE (RE180)

- Space Saving filter fits inside fryer cabinet
- Super Cascade available for batteries of two to six RE180s
- Cascade available for single RE180

Portable Filtration

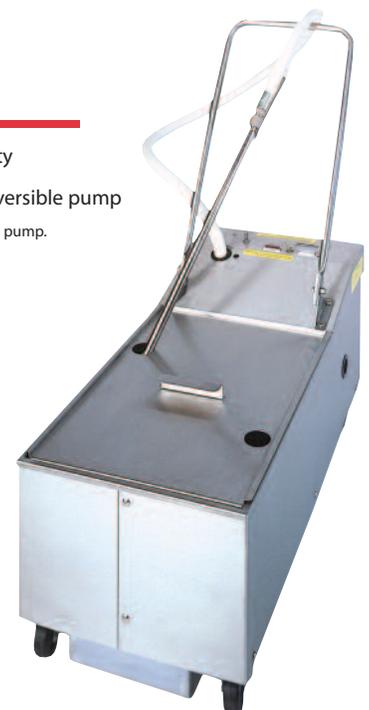
Frymaster filtration units are designed to make routine filtration easy and efficient. Compatible with almost any fryer, the portable filters come standard with a gravity drain (S Models) and are available with a reversible pump feature (R models) for removal of frypot oil when needed as with countertop fryers.

- Powerful 4 GPM steel gear pump with 1/3 HP motor filters 50-lbs. (25-liters) of oil in 5 minutes.
- 5 ft (152 cm) oil hose easily reaches the frypot to wash down crumbs from frypot walls and bottom and return filtered oil to the frypot.
- Durable stainless-steel pan and pump housing is made to stand up to heavy use and makes the filter easy to clean.
- The included Filter Starter Kit contains all needed filter supplies so filtration can begin as soon as the filter arrives.

PF50S/PF50R

- 50-lb. (25-liter) oil capacity
- Model PF50R features reversible pump

Model PF50R shown with reversible pump.



Oil Station Management Equipment Continued



Designed to Support Good Oil Station Management and Maximize Oil Life.

Portable Filtration Continued

PF95LP

- Large-capacity, heavy-duty portable oil filter
- 80-lb. (40-liter) oil capacity
- Low profile - fits under most fryers



Oil Waste Removal

Designed for safe and easy removal of waste oil, Frymaster oil disposal unit's manual pump can empty 50 lbs. of oil in less than 60 seconds.

Shortening Disposal Unit

- Available in 50 and 90-lb. (25 and 45-liter) capacity models

Model SDU90 pictured.



Accessories

Frymaster accessories are designed to provide greater convenience, ease of use, and enhanced cooking options with Frymaster fryers. Each features durable construction for reliable performance in the kitchen.

Cabinet Accessories & Computer



Spreader Cabinet

Shown with optional food warmer and holding station.



Remote Computer



Top Connecting Strip

Food Warmers

Rod-Style Heat Lamp
Food Warmer &
Cafeteria Pan



Rod-Style Heat Lamp
Food Warmer &
Scoop Pan



Casters, Legs & Hoses



6" Swivel Casters



6" Rigid Casters



Legs



Quick Disconnect
Gas Hose

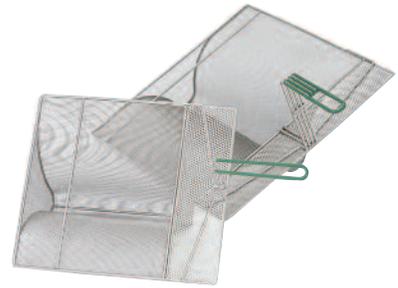
Baskets & Trays



Twin-Size Fry Baskets



Full-Size Fry Baskets



Sediment Trays

Racks, Frying Aids & Covers



Basket Support and
Screen-Type Racks



Fish Scoop, Skimmer



Fish Plate

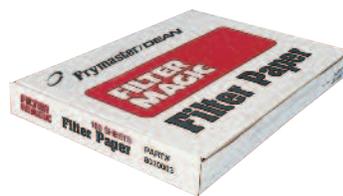


Frypot Covers
(full & split pots)

Filter Accessories



Filter Cone and Holder



Filter Magic Filter Paper



Filter Magic Filter Powder



Filter Brush



Fryer's Friend



Power Shower

Specifications



Model Number	Description	Energy Requirements	Oil Capacity	Cooking Area Inches (cm)	Width Inches (cm)	Depth Inches (cm)	Height Inches (cm)	Production Per Hr.	Cubic Feet Approx. Shipping Wt.
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. (10,076 kcal) (11.7 kw) ea. Side	50 lbs. (25 liters) 25 lbs. (12 liters)	14 x 15 (35.6 x 38.1) 6-1/2 x 15 (16.5 x 38.1)	15-5/8 (39.7)	31-1/2 (79.9)	45-5/8 (115.8)	85 lbs. Fries/hr.	22 202 lbs. (92 kg)
MJ45/MJ45E MJ45-2/MJ45E-2	Gas Fryer (Full Frypot) Gas Fryer (Split Frypot)	122,000 Btu/hr. (30,730 kcal) (35.8 kw) 63,500 Btu/hr. (15,995 kcal) (18.6 kw)	50 lbs. (25 liters) 25 lbs. (12 liters)	14 x 15 (35.6 x 38.1) 7 x 15 (17.8 x 38.1)	15-5/8 (39.7)	31-1/2 (80.1)	46 (116.8)	80 lbs. Fries/hr.	22 202 lbs. (92 kg)
MJ35	Gas Fryer	110,000 Btu/hr. (27,700 kcal) (32.2 kw)	40 lbs. (20 liters)	12 x 15 (30.5 x 38.1)	15-5/8 (39.7)	31-1/2 (80.1)	46 (116.8)	65 lbs. Fries/hr.	20 177 lbs. (80 kg)
GF40	Gas Fryer	122,000 Btu/hr. (30,730 kcal) (35.8 kw)	50 lbs. (25 liters)	14 x 15 (35.6 x 38.1)	15-5/8 (39.7)	30-7/8 (78.3)	46-1/8 (117.1)	80 lbs. Fries/hr.	21 176 lbs. (80 kg)
GF14	Gas Fryer	100,000 Btu/hr. (27,700 kcal) (32.2 kw)	40 lbs. (20 liters)	12 x 15 (30.5 x 38.1)	15-5/8 (39.7)	30-7/8 (78.3)	41-1/8 (104.4)	65 lbs. Fries/hr.	19 152 lbs. (69 kg)
J1C	Gas Countertop Fryer	45,000 Btu/hr. (11,335 kcal/hr.) (26.4 kw)	20 lbs. (10 liters)	11 x 12 (27.9 x 30.5)	14 (35.6)	24-7/8 (63.2)	23-1/2 (59.8)	30 lbs. Fries/hr.	19.25 121 lbs. (55 kg)
MJCF/MJCFE	Gas Fryer	150,000 Btu/hr. (37,783 kcal) (44 kw)	80 lbs. (40 liters)	18 x 19 (45.7 x 48.3)	20-7/8 (52.9)	39-7/8 (101.3)	46-1/8 (117.2)	80 lbs. chicken/hr. 100 lbs. fish/hr.	32 297 lbs. (135 kg)
RE14TC/17TC/22TC RE14-2TC/17-2TC/ 22-2TC	Electric Fryer (Full Frypot) Electric Fryer (Split Frypot)	14/17/22 kw 7/8.5/11 kw	50 lbs. (25 liters) 25 lbs (12 liters)	14 x 15-1/2 (35.6 x 39.4) 6-3/4 x 15-1/2 (17.1 x 39.4)	15-5/8 (39.7)	31 (78.6)	45-1/2 (115.2)	68/70/78 lbs. (30/31/35 kg) Fries/hr.	22 190 lbs. (86 kg)
RE14/17/22 RE14-2/17-2/22-2	Electric Fryer (Full Frypot) Electric Fryer (Split Frypot)	14/17/22 kw 7/8.5/11 kw	50 lbs. (25 liters) 25 lbs (12 liters)	14 x 15-1/2 (35.6 x 39.4) 6-3/4 x 15-1/2 (17.1 x 39.4)	15-5/8 (39.7)	31 (78.6)	45-1/2 (115.2)	68/70/78 lbs. (30/31/35 kg) Fries/hr.	22 190 lbs. (86 kg)
RE180	Electric Fryer	17 kw 21 kw	80 lbs. (40 liters)	18 x 18 (45.7 x 45.7)	20 (50.8)	39-5/8 (100.6)	44-3/4 (113.7)	84 lbs. Fries/hr.	28 285 lbs. (129 kg)
FPC228	Electric 2 Frypot Fryer with Filter	28 kw	220 lbs. (110 liters)	28 kw frypot: 21 x 19 (53.3 x 48.3)	45-5/8 (115.9)	39-3/8 (100.1)	45 (114.2)		78.3 827 lbs. (376 kg)
FPC128/136S	Electric 2 Frypot Fryer with Filter & Spreader	28 /36 kw	270 lbs. (135 liters)	36 kw frypot: 24 x 25 (61 x 63.5)	71-3/8 (181.3)	39-3/8 (100.1)	45 (114.2)		131.4 1125 lbs. (511 kg)
FPC128/236S	Electric 3 Frypot Fryer with Filter & Spreader	28 /36 kw	430 lbs. (215 liters)		97-1/8 (246.7)	39-3/8 (100.1)	45 (114.2)		179 1300 lbs. (589 kg)
FPRE14-7C	Full Frypot/Half Frypot Electric Fryer	14/7 kw	50 lbs. (25 liters) 25 lbs. (12 liters)	Full 14 x 15-1/2 (35.6 x 39.4) Half 6-1/2 x 15-1/2 (16.5 x 39.4)	24 (61)	30-7/8 (77.5)	45-1/4 (115.1)	105 lbs. Fries/hr.	47.25 370 lbs. (168 kg)
FPH55 FPH55-2	Single High Efficiency Fryer with FootPrint Filtration (Full Frypot) Single High Efficiency Fryer with FootPrint Filtration (Split Frypot)	80,000 Btu/hr. (20,151 kcal) (23.4 kw) 40,000 Btu/hr. (10,076 kcal) (11.7 kw) ea. Side	50 lbs. (25 liters) 25 lbs. (12 liters)	14 x 15 (35.6 x 38.1) 6-1/2 x 15 (16.5 x 38.1)	15-5/8 (39.7)	31-1/2 (79.9)	45-5/8 (115.8)	85 lbs. Fries/hr.	31.95 265 lbs. (121 kg)
PF95LP	Low Profile Portable Filter	120V/60 Hz 1 PH -6.2A	80 lbs.		18-1/4 (46.4)	33-1/2 (85.2)	9-3/8 (23.9)		8 140 lbs. (67 kg)
PF50S & PF50R	Portable Filter	120V/60 Hz. 9 Amp	50 lbs.		13-1/4 (33.7)	30 (76.2)	13-1/4 (33.7)		7.63 120 lb. (39 kg)
PSDU50	Shortening Disposal Unit		50 lbs.		15-3/8 (39)	32 (81.1)	48 (122.1)		7 62 lb. (27 kg)
PSDU90	Shortening Disposal Unit		90 lbs.		19-7/8 (50.5)	32 (81.1)	48 (122.1)		10 67 lbs. (30 kg)
SinBaD	French Fry Dispenser	1 Ph, 120VAC, 60 HZ			21-5/8 (54.9)	25-7/8 (65.9)	53-3/8 (135.5)		31.38 210 lbs. (95 kg)
HPT	Heated Pass-Through Unit				22 (55.9)	24 (61)	7-3/4 (19.8)		5 65 lbs. (30 kg)



Call 1-800-221-4583 (US only) or your local KES/Distributor
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