

2025

PRICE BOOK

SUGGESTED LIST PRICE STANDARD EQUIPMENT AND ACCESSORIES

WHAT DO OUR FRYER CATEGORIES MEAN?

VALUE

When upfront cost is the driving factor. Value fryers are designed to economically meet your basic frying needs.

- ▶ Tube and open pot models available
- ▶ Millivolt only
- ▶ Casters standard; legs available as an option
- ▶ Single vat only
- ▶ Large, wide cold zone
- ▶ No built-in filtration options
- ▶ Can cook a variety of foods from french fries to main entrees
- ▶ No electric hook up required

VALUE PERFORMANCE

When cost is a factor but performance matters. Designed for high-volume frying and controlled performance.

- ▶ Versatile
- ▶ Economical, tube fryers
- ▶ Higher production capacity than value models
- ▶ Decathlon (D60) capable of large batch cooking
- ▶ Melt cycle and boil out available
- ▶ Filtration available
- ▶ Multiple controller options available
- ▶ Multiple configurations available

HIGH PERFORMANCE

When increased production capacity is needed. Designed for versatile, controlled performance.

- ▶ Tube and open pot models available
- ▶ All-purpose cooking with higher production
- ▶ Economical
- ▶ Durable
- ▶ Improved warranties vs entry level models
- ▶ Built-in filtration available
- ▶ No electrical hookup required on some models
- ▶ Multiple configurations available



DEAN
SR142



DEAN
SR152



DEAN
PRG50T-SPV



DEAN
PRG50T



Frymaster
MJ40



Frymaster
MJ50



DEAN
SR162



DEAN
GF14



DEAN
D60



Frymaster
MJCF



Frymaster
HD60



DEAN
GF40



DEAN
SR114



Frymaster
HD63

HIGH EFFICIENCY

When ENERGY STAR® is a requirement. Designed for high-efficiency frying that meets ENERGY STAR guidelines.

- ▶ ENERGY STAR certified
- ▶ Low idle energy rate
- ▶ 50% or greater efficiency (gas)
- ▶ 80% or greater efficiency (electric)
- ▶ Open pot and tube options
- ▶ Built-in filtration options
- ▶ Multiple controller options
- ▶ Rebates available
- ▶ Gas and electric options
- ▶ One economically priced model

OIL CONSERVING

When oil savings are important. Designed for ultimate oil conservation and high performance.

- ▶ Less oil for same production capacity as larger vats
- ▶ Up to 40% savings in oil cost
- ▶ Energy saving mode
- ▶ Reduce operating costs by using less oil (vs larger capacity model)
- ▶ Built-in filtration
- ▶ Multiple controller options available
- ▶ ENERGY STAR Certified
- ▶ High efficiency

FILTERQUICK

When innovation matters. Harnessing the most innovative and intuitive features.

- ▶ Automatic filtration
- ▶ Oil Quality Sensor (OQS) optional
- ▶ Automatic Top Off (ATO) optional
- ▶ Low idle energy rate
- ▶ FQ4000 easyTouch touchscreen
- ▶ Internet capable
- ▶ Connectivity to the Cloud
- ▶ Visibility into fryer operations



DEAN
ESG35T



Frymaster
HD50



Frymaster
H55



Frymaster
OCF30G



Frymaster
1814G



Frymaster
LHD65



Frymaster
OCF30E



Frymaster
1814E



Frymaster
FQG30



Frymaster
FQG60



Frymaster
FQG80



Frymaster
FQG100



Frymaster
FQG120



Frymaster
FQE30



Frymaster
RE14/TC



Frymaster
RE17/TC



Frymaster
RE80



Frymaster
FQE60



Frymaster
FQE80

PRODUCT MATRIX

OIL CAPACITY		30-LBS.	40-LBS.	50-LBS.	60-LBS.	
FRYPOT SIZE		14" x 14"			18" x 14"	
GAS	TUBE	VALUE		SR142 PAGE 10	SR152 PAGE 11	
		VALUE PERFORMANCE			PRG50T-SPV PAGE 17 PRG50T PAGE 18	
		HIGH EFFICIENCY		ESG35T PAGE 30	HD50 PAGE 31	
		OIL CONSERVING				1814G PAGE 38
		FILTERQUICK				FQG60 PAGE 42
	OPEN	VALUE		GF14 PAGE 13	GF40 PAGE 14	
		HIGH PERFORMANCE		MJ40 PAGE 22	MJ50 PAGE 23	
		HIGH EFFICIENCY			H55 PAGE 32	
		OIL CONSERVING	OCF30G PAGE 37			
		FILTERQUICK	FQG30 PAGE 41			
ELECTRIC	OPEN	VALUE		SR114E PAGE 49		
		HIGH EFFICIENCY			RE14TC PAGE 52 RE17TC PAGE 53 RE14 PAGE 54 RE17 PAGE 55	
		OIL CONSERVING	OCF30E PAGE 60			1814E PAGE 61
		FILTERQUICK	FQE30 PAGE 64			FQE60 PAGE 65

OIL CAPACITY		75-LBS.	80-LBS.	100-LBS.	120-LBS.
FRYPOT SIZE		18" x 18"			20" x 20"
GAS	TUBE	VALUE	SR162 PAGE 12		
		VALUE PERFORMANCE		D60 PAGE 19	
		HIGH PERFORMANCE	HD60 PAGE 25	HD63 PAGE 26	
		HIGH EFFICIENCY			LHD65 PAGE 33
		FILTERQUICK		FQG80 PAGE 43	FQG100 PAGE 44
ELECTRIC	OPEN	HIGH PERFORMANCE	MJCF PAGE 24		
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		FILTERQUICK	FQE80 PAGE 66		

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ELECTRIC APPLICATIONS

FRYER CATEGORY	MODELS	OIL CAPACITY	SPLIT POT OPTION	BUILT-IN FILTRATION	FREEZER-TO-FRYER	FRESH-BREADED	BONE-IN CHICKEN	FRESH-NAKED WINGS	KILOWATTS	PRODUCTION PER HOUR
VALUE	SR114 ¹	40-LBS.		N/A	●	●	●	●	14 kW	56-LBS. FRIES
HIGH EFFICIENCY	RE14 / RE17	50-LBS.	●	Option	●	●	●	●	14 / 17 kW	70-LBS. FRIES
	RE14TC / RE17TC	50-LBS.	●	Option	●	●	●	●	14 kW	74-LBS. FRIES
	RE80	80-LBS.		Option	●	●	●	●	17 / 21 kW	62-LBS. FRIES
OIL CONSERVING	OCF30	30-LBS.	●	Standard	●	● ²			14 kW	71-LBS. FRIES
	1814	63-LBS.		Option	●	●	●	●	17 kW	83-LBS. FRIES
FILTERQUICK	FQ30	30-LBS.		Automatic	●	●			14 kW	71-LBS. FRIES
	FQ60	60-LBS.		Automatic	●	●	●	●	17 kW	84-LBS. FRIES
	FQ80	80-LBS.		Automatic	●	●	●	●	17 kW	84-LBS. FRIES 80 PCS. BONE-IN CHICKEN

¹ Fixed elements | ² Frequent crumb and sediment removal required

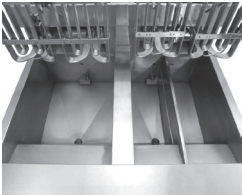
GAS APPLICATIONS

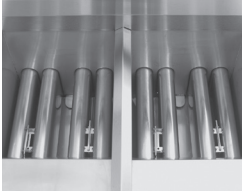
FRYER CATEGORY	MODELS	OIL CAPACITY	FRYPOT DESIGN		SPLIT POT OPTION	BUILT-IN FILTRATION	FREEZER-TO-FRYER	FRESH-BREADED	BONE-IN CHICKEN	FRESH-NAKED WINGS	BTU PER HOUR	PRODUCTION PER HOUR
			OPEN	TUBE								
VALUE	SR142	43-LBS.		●		N/A	●	●		●	105K	57-LBS. FRIES
	SR152	50-LBS.		●		N/A	●	●		●	120K	60-LBS. FRIES
	SR162	75-LBS.		●		N/A	●	●	●	●	150K	86-LBS. FRIES
	GF14	40-LBS.	●			N/A	●			●	100K	57-LBS. FRIES
	GF40	50-LBS.	●			N/A	●			●	122K	69-LBS. FRIES
VALUE PERFORMANCE	D60	80-LBS.		●		Standard ¹	●	●	●	●	150K	92-LBS. FRIES
	PR	50-LBS.		●		Option	●	●		●	120K	63-LBS. FRIES
	PR-SPV	50-LBS.		●		N/A	●	●		●	120K	60-LBS. FRIES
HIGH EFFICIENCY	ESG35T	35-LBS.		●		N/A	●	●		●	70K	58-LBS. FRIES
	H55	50-LBS.	●		●	Option	●			●	80K	68-LBS. FRIES
	HD50	50-LBS.		●		Option	●	●	●	●	100K	72-LBS. FRIES
	LHD65	100-LBS.		●		Standard ¹	●	●	●	●	105K	128-PCS. BONE-IN CHICKEN
HIGH PERFORMANCE	MJ40	40-LBS.	●			N/A	●			●	110K	57-LBS. FRIES
	MJ50	50-LBS.	●			N/A	●			●	122K	69-LBS. FRIES
	MJCF	80-LBS.	●			N/A	●	●	●	●	150K	80-PCS. BONE-IN CHICKEN
	HD60	75-LBS.		●		Option	●	●	●	●	125K	107-LBS. FRIES
	HD63	80-LBS.		●		Option	●	●	●	●	125K	
OIL CONSERVING	OCF30	30-LBS.	●		●	Standard	●	● ²			70K	67-LBS. FRIES
	1814	63-LBS.		●		Option	●	●	●	●	119K	84-LBS. FRIES
FILTERQUICK	FQ30	30-LBS.	●			Automatic	●	● ²		●	70K	67-LBS. FRIES
	FQ60	63-LBS.		●		Automatic	●	●	●	●	119K	87-LBS. FRIES
	FQ80	80-LBS.		●		Automatic	●	●	●	●	125K	107-LBS. FRIES 80-PCS. BONE-IN CHICKEN
	FQ100	100-LBS.		●		Automatic	●	●	●	●	105K	79-LBS. FRIES 105-PCS. BONE-IN CHICKEN
	FQ120	120-LBS.		●		Automatic	●	●	●	●	105K	128-PCS. BONE-IN CHICKEN

¹ Built-in filtration not available on single models | ² Frequent crumb and sediment removal required

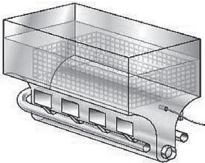
HOW TO SELECT THE FRYER THAT IS BEST FOR YOUR OPERATION

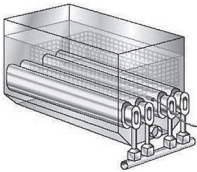
WHAT TYPE OF FRYER SHOULD I USE?

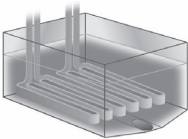
EQUIPMENT	DESCRIPTION	SEDIMENT ZONE	ADVANTAGES	DISADVANTAGES	GREAT FOR FRYING
OPEN POT					
	The term "open pot" refers to the unobstructed heated area of the frypot. Gas fryers heat the frypot from the outside of the pot. Electric fryers have a heating element in the interior of the frypot that is immersed in the oil. Frypots are made of stainless steel.	Open pot frypots are easy to clean but have a smaller sediment area than tube gas fryers. The open pot design allows the operator to visually monitor the amount of sediment in the bottom of the frypot.	Can be used for a broad range of low-to-medium sediment frying needs; easiest to clean. Frymaster's electric fryers have elements that swing up and will stay up 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 products (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. 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 both 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?





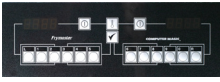



GAS OPEN POT	
	<p>Efficiency of heat transfer depends on the type of burner</p> <ul style="list-style-type: none"> - Infrared — high efficiency - Atmospheric — lower efficiency

GAS TUBE POT	
	<p>Efficiency of heat transfer depends on tube size and baffle system</p> <ul style="list-style-type: none"> - 6" tubes/proprietary baffles — high efficiency - 4" or 4" + tubes/standard baffles — lower efficiency

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

WHAT TYPE OF CONTROLS?

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

EQUIPMENT	DESCRIPTION	COOKING PERFORMANCE	MODEL OPTIONS
	<p>FQ4000 EASYTOUCH CONTROLLER*</p> <p>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. On-screen, 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.</p>	<p>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.</p>	<p>FQ30, FQ60, FQ80, FQ100, FQ120</p>
	<p>3000 CONTROLLER*</p> <p>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 Automatic Top Off (ATO) 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 that is used to cook bone-in chicken.</p>	<p>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.</p>	<p>OCF30, LHD65, 1814, RE80, HD50, HD60</p>
	<p>3010 CONTROLLER*</p> <p>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 Automatic Top Off (ATO) 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 that is used to cook bone-in chicken.</p>	<p>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.</p>	<p>OCF30, LHD65, 1814, RE80, HD50, HD60</p>
	<p>LANE CONTROLLER</p> <p>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.</p>	<p>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.</p>	<p>1814</p>
	<p>CM3.5 CONTROLLER*</p> <p>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.</p>	<p>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.</p>	<p>1814, H55, RE14, RE17, RE80, HD50G, HD60G, HD63, PR50</p>
	<p>DIGITAL TIMER CONTROLLER</p> <p>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.</p>		<p>1814, H55, RE14, RE17, RE80, HD50G, HD60G, PR50</p>
	<p>THERMATRON CONTROLLER</p> <p>Standard controller for many DEAN fryers. Simple to operate with on/off switch, temperature set dial, and melt cycle and boil out options.</p>		<p>HD50G, HD60G, D60G, PR50, LHD65</p>
	<p>MILLIVOLT CONTROLLER</p> <p>Basic thermostat controller that gets energy from the gas flame. Requires no electrical hook-up.</p>		<p>ESG35T, MJ40, MJ50, MJCF, GF14, GF40, SR142, SR152, SR162, PR50</p>

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

VALUE
GAS FRYERS

DEAN[®] SR142 SUPER RUNNER



TUBE GAS FRYER

- Tube-type frypot design
- Durable temperature probe
- Millivolt controller, no electrical connection required
- Thermo-tube design
- Wide cold zone
- Stainless steel frypot and door and aluminized sides
- Basket hanger
- 6" (15 cm) adjustable steel legs
- 3/4" (1.9 cm) NPT gas connection
- Basket support rack
- Twin baskets



SR FRYERS — With stainless steel frypot and door and aluminized sides.

MODEL	MILLIVOLT CONTROLLER	OIL CAPACITY	COOK AREA INCHES	INPUT BTU/HR	SHIPPING WEIGHT
SR142G	\$2,532	43-lbs.	14 W × 13-3/4 L × 4-1/5 D	105,000	150-lbs.

STANDARD ACCESSORIES

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

NOTES

- Split pots and basket lifts not available.
- If ordering for elevation above 2,000 feet, high elevation kit is required. Contact local service agent to order kits.
- Any questions or pricing information other than the above should be referred to **Customer Service — Toll Free 1-800-221-4583**.

DEAN[®] SR152 SUPER RUNNER



TUBE GAS FRYER



- Tube-type frypot design
- Durable temperature probe
- Millivolt controller — no electrical connection required
- Thermo-tube design
- Wide cold zone
- Stainless steel frypot and door and aluminized sides
- Basket hanger
- 6" (15 cm) adjustable steel legs
- 3/4" (1.9 cm) NPT gas connection
- Basket support rack
- Twin baskets

SR FRYERS — With stainless steel frypot and door and aluminized sides.

MODEL	MILLIVOLT CONTROLLER	OIL CAPACITY	COOK AREA INCHES	INPUT BTU/HR	SHIPPING WEIGHT
SR152G	\$3,228	50-lbs.	14 W × 14 L × 3-1/2 D	120,000	180-lbs.

STANDARD ACCESSORIES

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

NOTES

- Split pots and basket lifts not available.
- If ordering for elevation above 2,000 feet, high elevation kit is required. Contact local service agent to order kits.
- Any questions or pricing information other than the above should be referred to **Customer Service** — Toll Free 1-800-221-4583.

DEAN[®] SR162 SUPER RUNNER



TUBE GAS FRYER

- Tube-type frypot design
- Durable temperature probe
- Millivolt controller, no electrical connection required
- Thermo-tube design
- Wide cold zone
- Stainless steel frypot and door and aluminized sides
- Basket hanger
- 6" (15 cm) adjustable steel legs
- 3/4" (1.9 cm) NPT gas connection
- Basket support rack
- Twin baskets



SR FRYERS — With stainless steel frypot and door and aluminized sides.

MODEL	MILLIVOLT CONTROLLER	OIL CAPACITY	COOK AREA INCHES	INPUT BTU/HR	SHIPPING WEIGHT
SR162G	\$4,320	75-lbs.	18 W × 18 L × 3-3/4 D	150,000	255-lbs.

STANDARD ACCESSORIES

- Casters
- Basket Hanger
- Flue Deflector
- Twin Baskets

NOTES

- Split pots and basket lifts not available.
- If ordering for elevation above 2,000 feet, high elevation kit is required. Contact local service agent to order kits.
- Any questions or pricing information other than the above should be referred to **Customer Service — Toll Free 1-800-221-4583**.

DEAN[®] GF14



OPEN POT GAS FRYER



- Open pot design is easy to clean
- Millivolt controller, no electrical connection required
- Stainless steel frypot and door with aluminized sides
- Durable temperature probe
- Deep cold zone, 1-1/4" (3.2 cm) IPS ball-type drain valve
- Master Jet burner heat-transfer system
- Twin baskets
- Casters
- 3/4" (1.91 cm) (NPT) gas connection

GF FRYERS — With stainless steel frypot and door and aluminized sides.

MODEL	MILLIVOLT CONTROLLER	OIL CAPACITY	COOK AREA INCHES	INPUT BTU/HR	SHIPPING WEIGHT
GF14	\$3,595	40-lbs.	12 W × 15 L × 4 D	100,000	152-lbs.

STANDARD ACCESSORIES

- Casters
- Rack-type Basket Support
- Basket Hanger
- Flue Deflector
- Twin Baskets

GAS LINE INFORMATION

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

NOTES

- Split pots and basket lifts not available.
- If ordering for elevation above 2,000 feet, high elevation kit is required. Contact local service agent to order kits.
- **DO NOT CURB MOUNT.**
- Any questions or pricing information other than the above should be referred to **Customer Service** — Toll Free 1-800-221-4583.

DEAN[®] GF40



OPEN POT GAS FRYER

- Open pot design is easy to clean
- Millivolt controller, no electric connection required
- Stainless steel frypot and door with aluminized sides
- Durable temperature probe
- Deep cold zone, 1-1/4" (3.2 cm) IPS ball-type drain valve
- Master Jet burner heat-transfer system
- Twin baskets
- Casters
- 3/4" (1.91 cm) (NPT) gas connection



GF FRYERS — With stainless steel frypot and door and aluminized sides.

MODEL	MILLIVOLT CONTROLLER	OIL CAPACITY	COOK AREA INCHES	INPUT BTU/HR	SHIPPING WEIGHT
GF40	\$4,275	50-lbs.	14 W × 15 L × 5 D	122,000	176-lbs.

STANDARD ACCESSORIES

- Casters
- Rack-type Basket Support
- Basket Hanger
- Flue Deflector
- Twin Baskets

GAS LINE INFORMATION

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

NOTES

- Split pots and basket lifts not available.
- If ordering for elevation above 2,000 feet, high elevation kit is required. Contact local service agent to order kits.
- **DO NOT CURB MOUNT.**
- Any questions or pricing information other than the above should be referred to **Customer Service — Toll Free 1-800-221-4583.**

VALUE GAS FRYER ACCESSORIES

PART #	DESCRIPTION	SIZE INCHES	APPLICABLE MODELS	PRICE
8030017	Basket, Full Size (Cannot be used with basket lifts)	17-1/2 W × 16-3/4 L × 6 D	SR162	\$499
8030099	Basket, Full Size (Can be used with TANDEM basket lifts)	12-3/8 W × 12-7/8 L × 5-1/4 D	SR142, SR152	\$425
8030015	Basket, Full Size (Cannot be used with basket lifts)	11-3/4 W × 14 L × 4-5/8 D	GF14	\$425
8030357	Basket, Triplet Size	4-1/2 W × 13-1/4 L × 6 D	GF40	\$299
8030427	Basket, Triplet Size	5-5/8 W × 15-7/8 L × 7-1/4 D	SR162	\$299
8030271	Basket, Twin Size	5-7/8 W × 12-5/8 L × 6-5/8 D	GF40, GF14, SR142, SR152	\$275
8030304	Basket, Twin Size	8-3/4 W × 16-3/4 L × 6 D	SR162	\$299
8102793	Basket Hanger	12-3/4 W × 3-1/2 L × 1-1/2 D	GF40, GF14, SR142, SR152	\$189
8102794	Basket Hanger	17-3/8 W × 3-1/2 H	SR162	\$195
8030132	Basket Support Rack Type — Full Pot	12-1/2 W × 13-3/4 D	GF40	\$199
8030032	Basket Support Rack Type — Full Pot	11-1/2 W × 14-5/8 D	GF14	\$199
8102235	Basket Support Rack Type	17-3/8 W × 17-5/8 D	SR162	\$250
8030273	Basket Support Rack Type	13-1/2 W × 13-1/4 D	SR152, SR142	\$199
8030277	Basket Support Rack, Fine Mesh	13-1/2 W × 13-1/4 D	SR152, SR142	\$225
8030149	Basket Support Rack, Fine Mesh	17 W × 17 D	SR162	\$250
8030136	Basket Support Screen Type With Handle — Full Pot	12-1/2 W × 13-3/4 D	GF40	\$250
8030037	Basket Support Screen Type Full Pot Only	11-1/2 W × 14-5/8 D	GF14	\$275
8030429	Brush L-Shaped, Tampico	21 L, 2 Diameter	All Models	\$125
8030278	Brush L-Shaped, Teflon	26-3/4 L, 1 Diameter	All Models	\$189
	Casters — Set of Four Call customer service to specify fryer models		All Models	\$260
8230619	Chicken/Fish Plate — Full Pot (Not available for split pot)	12-3/8 W × 14 D	GF40	\$650
8233048	Chicken/Fish Plate — Full Pot	11-3/4 W × 14-3/4 D	GF14	\$650
8030197	Clean-Out Rod	27 L	All Models	\$189
8239426	Cover — Stainless Steel — Full Pot	15-1/8 W × 20-1/4 D	GF40, GF14	\$450
1061637	Cover — Stainless Steel — Full Pot	13-1/2 W × 21-3/8 D	SR142, SR152	\$450
1061479	Cover — Stainless Steel without Basket Lifts	23-3/8 W × 19-3/4 D	SR162	\$450
8030059	Fish Scoop	8-1/8 W × 8-1/2 D with 17-3/8 handle	All Models	\$228
8030446	Fish Skimmer	6 square with 13-5/8 insulated handle, no hooks	All Models	\$168
9103557	Flue Deflector	12-1/2 W × 6-7/8 H	GF40, GF14	\$199
8030293	Gloves, Black Safety		All Models	\$99
8103169	Legs — Set of Four — Nickel Call customer service to specify fryer models	6 H		\$199
8101205	Legs — Set of Four — Stainless Steel Call customer service to specify fryer models	6 H		\$250
8061701	Quick Disconnect with 3/4" Gas Line Single Units	36 L	GF14, GF40	\$650
8061700	Quick Disconnect with 3/4" Gas Line Single Units	48 L	GF14, GF40	\$725
8030103	Sediment Tray — Full Pot	12-1/2 W × 14 L × 6-1/2 D	GF40	\$848
8030188	Sediment Tray — Full Pot	11-1/4 W × 14-1/2 L × 4-1/8 D	GF14, GF40	\$698
1062631	Sediment Tray	17-3/4 W × 17-1/8 D	SR162	\$758
8233225	Splash Shield	21-1/2 D × 13 H	SR142	\$255
2102681	Top Connecting Strip	2 W × 21-3/8 D	SR142, SR152	\$275
9102285	Top Connecting Strip	2-1/8 W × 20-5/8 L × 1-3/4 D	GF14, GF40	\$275

**VALUE
PERFORMANCE**
GAS FRYERS

DEAN® PRG50T-SPV POWER RUNNER®



TUBE GAS FRYER



- Thermo-Tube design heat transfer system
- Millivolt controller, no electric connection required
- Durable temperature probe
- Shorter profile height
- Stainless steel frypot and door with aluminized sides
- Twin baskets
- Combination gas valve with regulator
- Wide cold zone
- 6" (15 cm) steel legs with 1" adjustment
- Wire basket hanger
- Basket support rack
- 3/4" NPT gas connection

POWERRUNNER-SPV FRYERS — Without filtration, stainless steel frypot and door with aluminized sides

MODEL	MILLIVOLT CONTROLLER	OIL CAPACITY	COOK AREA INCHES	INPUT BTU/HR	SHIPPING WEIGHT
1PRG50T-SPV	\$5,525	50-lbs.	14 W × 14 L × 3-1/2 D	120,000	188-lbs.

DESCRIPTION	PRICE
SPREADERS	

Spreader Cabinet **+\$1,855**

NOTE: Call Customer Service for availability and placement.

STANDARD ACCESSORIES

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

GAS LINE TABLE

# OF FRYERS	GAS LINE
1	3/4"

NOTES

- Split pot and basket lifts not available.
- If ordering for elevation above 2,000 feet, high elevation kit is required. Contact local service agent to order kits.
- Any questions or pricing information other than the above should be referred to **Customer Service — Toll Free 1-800-221-4583.**

DEAN[®] PRG50T POWER RUNNER[®]

TUBE GAS FRYER

- Thermo-Tube design heat transfer system
- Built-in filtration optional
- Millivolt controller, standard (no electric connection required)
- Durable temperature probe
- Stainless-steel frypot, door, and sides
- Twin baskets
- 1-1/4" NPT gas connection with 1" bushing
- Combination gas valve with regulator
- Wide cold zone
- Casters
- Drain safety switch



VALUE PERFORMANCE

POWERRUNER FRYERS — Without filtration, stainless steel frypots(s), door(s), and sides.

MODEL	MILLIVOLT CONTROLLER*	THERMATRON CONTROLLER	DIGITAL TIMER CONTROLLER	CM3.5 CONTROLLER	OIL CAPACITY	COOK AREA INCHES	INPUT BTU/HR	SHIPPING WEIGHT
1PRG50T	\$10,091	\$10,685	\$11,200	\$12,355	(1) 50-lbs.	(1) 14 W × 14 L × 3-1/2 D	(1) 120,000	188-lbs.
2PRG50T	\$21,522	\$22,710	\$23,740	\$26,050	(2) 50-lbs.	(2) 14 W × 14 L × 3-1/2 D	(2) 120,000	404-lbs.
3PRG50T	\$32,950	\$34,732	\$36,277	\$39,742	(3) 50-lbs.	(3) 14 W × 14 L × 3-1/2	(3) 120,000	572-lbs.
4PRG50T	\$44,380	\$46,756	\$48,816	\$53,436	(4) 50-lbs.	(4) 14 W × 14 L × 3-1/2	(4) 120,000	772-lbs.

*Standard with Millivolt controller.

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

MODEL	MILLIVOLT CONTROLLER*	THERMATRON CONTROLLER	DIGITAL TIMER CONTROLLER	CM3.5 CONTROLLER	OIL CAPACITY	COOK AREA INCHES	INPUT BTU/HR	SHIPPING WEIGHT
1FPRG50T	\$23,907	\$24,501	\$25,016	\$26,171	(1) 50-lbs.	(1) 14 W × 14 L × 3-1/2 D	(1) 120,000	397-lbs.
2FPRG50T	\$37,241	\$38,429	\$39,459	\$41,769	(2) 50-lbs.	(2) 14 W × 14 L × 3-1/2 D	(2) 120,000	397-lbs.
3FPRG50T	\$56,487	\$58,269	\$59,814	\$63,279	(3) 50-lbs.	(3) 14 W × 14 L × 3-1/2 D	(3) 120,000	610-lbs.
4FPRG50T	\$63,911	\$66,287	\$68,347	\$72,967	(4) 50-lbs.	(4) 14 W × 14 L × 3-1/2 D	(4) 120,000	910-lbs.

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

DESCRIPTION	PRICE
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SPREADERS

Spreader Cabinet **+\$1,855**

NOTE: Call Customer Service for availability and placement.

BASKET LIFTS

Basket Lifts **+\$3,832 / FRYPOT**

Tandem basket lifts **+\$123 / FRYPOT**

NOTE: Basket lifts only available with CM3.5

STANDARD ACCESSORIES

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

GAS LINE TABLE

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

GAS MANIFOLD REQUIREMENTS

1" Rear Gas Manifold (only available for batteries with 2 or more frypots)	With Shut-Off Valve	+\$138
	Without Shut-Off Valve	Standard

NOTES

- Split pot not available.
- If elevation is between 2,000-6,000 feet, specify the elevation level. Fryer may not perform at optimum levels above this elevation.
- Casters included in basket lift pricing.
- Any questions or pricing information other than the above should be referred to Customer Service — Toll Free 1-800-221-4583.

DEAN® D60 DECATHLON



TUBE GAS FRYER

- Thermo-tube design heat transfer system
- Thermatron controller, standard
- Robust, RTD, 1° compensating temperature probe
- Stainless steel frypot, door, and sides
- Twin baskets
- 3/4" NPT gas connection
- Combination gas valve with regulator
- Wide cold zone
- Melt cycle and boil out mode
- 6" (15 cm) steel legs with 1" adjustment



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

MODEL	THERMATRON CONTROLLER	OIL CAPACITY	COOK AREA INCHES	INPUT BTU/HR	SHIPPING WEIGHT
D160G	\$16,234	75-lbs.	18 W × 18 L × 3-3/4 D	150,000	255-lbs.

DECATHLON D60 FRYERS — With filtration, stainless steel frypots, doors, and sides.

MODEL	THERMATRON CONTROLLER	OIL CAPACITY	COOK AREA INCHES	INPUT BTU/HR	SHIPPING WEIGHT
SCFD260G	\$58,056	(2) 75	(2) 18 W × 18 L × 3-3/4 D	(2) 150,000	417-lbs.
SCFD360G	\$73,752	(3) 75	(3) 18 W × 18 L × 3-3/4 D	(3) 150,000	815-lbs.
SCFD460G	\$89,520	(4) 75	(4) 18 W × 18 L × 3-3/4 D	(4) 150,000	1,295-lbs.

NOTES: Filter price included. | Casters included in pricing.

DESCRIPTION	PRICE
SPECIAL OIL OPTIONS	
External oil discharge — available on built-in filter batteries of 2 or more frypots or a frypot and spreader. Must specify front or rear connection. Front connection comes with 5 ft. washdown hose.	FRONT +\$2,632 REAR +\$1,784
SPREADERS	
Spreader Cabinet, 20MC	+\$2,938

NOTE: Call Customer Service for availability and placement.

STANDARD ACCESSORIES

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

GAS LINE TABLE

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

GAS MANIFOLD REQUIREMENTS

1" Rear Gas Manifold (only available for batteries with 2 or more frypots)	With Shut-Off Valve	+\$138
	Without Shut-Off Valve	Standard

NOTES

- Split pots and basket lifts not available.
- 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.

VALUE PERFORMANCE GAS FRYER ACCESSORIES

PART #	DESCRIPTION	SIZE INCHES	APPLICABLE MODELS	PRICE
8030017	Basket, Full Size (Cannot be used with basket lifts)	17-1/2 W × 16-3/4 L × 6 D	D60	\$499
8030099	Basket, Full Size (Can be used with TANDEM basket lifts)	12-3/8 W × 12-7/8 L × 5-1/4 D	PRG50	\$425
8030148	Basket, Full Size (Can be used with TANDEM basket lifts)	17-1/2 W × 16-3/4 L × 5-7/8 D	D60G	\$499
8030357	Basket, Triplet Size	4-1/2 W × 13-1/4 L × 6 D	PRG50	\$299
8030427	Basket, Triplet Size	5-5/8 W × 15-7/8 L × 7-1/4 D	D60	\$299
8030271	Basket, Twin Size	5-7/8 W × 12-5/8 L × 6-5/8 D	PRG50	\$275
8030304	Basket, Twin Size	8-3/4 W × 16-3/4 L × 6 D	D60	\$299
2102737	Basket Hanger — Over The Flue	20 W × 6-5/8 H	D60G (singles) Call customer service for batteries	\$227
8102235	Basket Support Rack Type	17-3/8 W × 17-5/8 D	D60	\$250
8030273	Basket Support Rack Type	13-1/2 W × 13-1/4 D	PRG50	\$199
8030277	Basket Support Rack, Fine Mesh	13-1/2 W × 13-1/4 D	PRG50	\$225
8030149	Basket Support Rack, Fine Mesh	17 W × 17 D	D60	\$250
8030429	Brush L-Shaped, Tampico	21 L, 2 Diameter	All Models	\$125
8030278	Brush L-Shaped, Teflon	26-3/4 L, 1 Diameter	All Models	\$189
	Casters — Set of Four Call customer service to specify fryer models		All Models	\$260
8236895	Fish / Chicken Plate — Full Pot, Stainless steel	13-1/2 W × 16-1/2 D × 11 H	PRG50	\$650
8233947	Chicken/Fish Tray — Full Pot	16-1/2 W × 16-1/2 L × 11 D	D60	\$650
8030197	Clean-Out Rod	27 L	All Models	\$159
1061637	Cover — Stainless Steel — Full Pot	13-1/2 W × 21-3/8 D	PRG50	\$450
1061479	Cover — Stainless Steel without Basket Lifts	23-3/8 W × 19-3/4 D	D60	\$450
1062734	Cover — Stainless Steel w/Basket Lifts	14-1/4 W × 20-1/2 D	PRG50	\$450
1062773	Cover — Stainless Steel w/Basket Lifts	18 W × 22-5/8 D	D60	\$450
8030059	Fish Scoop	8-1/8 W × 8-1/2 D with 17-3/8 L handle	All Models	\$228
8030446	Fish Skimmer	6 square with 13-5/8 L insulated handle, no hooks	All Models	\$168
8030293	Gloves, Black Safety		All Models	\$99
2003649	Flue deflector	18-3/8 W × 3 H	D60	\$199
2003651	Flue deflector	15-3/8 W × 3 H	PRG50	\$199
8103169	Legs — Set of Four — Nickel Call customer service to specify fryer models	6 H		\$199
8101205	Legs — Set of Four — Stainless Steel Call customer service to specify fryer models	6 H		\$250
1064136	Sediment Tray	13-1/2 W × 13-3/4 D	PRG50	\$610
1062631	Sediment Tray	17-3/4 W × 17-1/8 D	D60	\$758
8233225	Splash Shield	21-1/2 D × 13 H	PRG50	\$255
8235744	Splash Shield	23-1/2 D × 14 H	D60	\$300
2102681	Top Connecting Strip	2 W × 21-3/8 D	PRG50	\$275
2105086	Top Connecting Strip	2 W × 23-5/8 D	D60	\$299

HIGH PERFORMANCE

HIGH PERFORMANCE

GAS FRYERS

Frymaster[®] MJ40



OPEN POT GAS FRYER

- Open pot design is easy to clean
- Master Jet burner system distributes heat evenly for efficient heat exchange and quick recovery
- Millivolt controller, no electric connection required
- Stainless steel frypot, door, and sides
- Reliable, centerline, fast-action temperature probe
- Deep cold zone, 1-1/4 in. (3.2 cm) IPS ball-type drain valve
- Twin baskets
- Over-the-flue basket hangers
- Legs and casters standard on MJ140
- Batteries have casters installed
- EZSpark™ push-button ignitor
- Frypot cover(s)



HIGH PERFORMANCE

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

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

DESCRIPTION	PRICE
SPREADERS	
Spreader Cabinet	+\$1,855
Center Spreader	+\$2,938

NOTE: Call Customer Service for availability and placement.

STANDARD ACCESSORIES

- Rack-type Basket Support
- Basket Hanger
- Frypot Covers
- EZSpark Ignitor
- Flue Deflector
- Full Set of Legs and Casters
- Twin Baskets

GAS LINE TABLE

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

NOTES

- Split pots and basket lifts not available.
- 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.
- Any questions or pricing information other than the above should be referred to **Customer Service — Toll Free 1-800-221-4583**.

Frymaster[®] MJ50



OPEN POT GAS FRYER

- Open pot design is easy to clean
- Master Jet burner system distributes heat evenly for efficient heat exchange and quick recovery
- Millivolt controller, no electric connection required
- Stainless steel frypot, door, and sides
- Reliable, centerline, fast-action temperature probe
- Deep cold zone, 1-1/4 in. (3.2 cm) IPS ball-type drain valve
- Twin baskets
- Over-the-flue basket hanger
- Legs and casters standard on MJ150
- Batteries have casters installed
- EZSpark™ push-button ignitor
- Frypot cover(s)



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

MODEL	MILLIVOLT CONTROLLER	OIL CAPACITY	COOK AREA INCHES	INPUT BTU/HR	SHIPPING WEIGHT
MJ150	\$10,168	(1) 50	(1) 14 W × 15 L × 5 D	(1) 122,000	202-lbs.
MJ250	\$23,751	(2) 50	(2) 14 W × 15 L × 5 D	(2) 122,000	404-lbs.
MJ350	\$37,334	(3) 50	(3) 14 W × 15 L × 5 D	(3) 122,000	606-lbs.

DESCRIPTION	PRICE
SPREADERS	
Spreader Cabinet	+\$1,855
Center Spreader	+\$2,938

NOTE: Call Customer Service for availability and placement.

STANDARD ACCESSORIES

- Rack-type Basket Support
- Basket Hanger
- Frypot Cover(s)
- EZSpark Ignitor
- Flue Deflector
- Full Set of Legs and Casters
- Casters on all batteries
- Twin Baskets

GAS LINE TABLE

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

NOTES

- Split pots and basket lifts not available.
- 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**.

Frymaster[®] MJCF



OPEN POT GAS FRYER

- Open pot design is easy to clean
- Millivolt controller, no electric connection required
- Stainless steel frypot, door, and sides
- Reliable, centerline, fast-action temperature probe
- Deep cold zone, 1-1/4 in. (3.2 cm) IPS ball-type drain valve
- Master Jet burners ensure even heat distribution
- Twin baskets
- 6" steel legs with 1" adjustment
- 3/4" gas connection



HIGH PERFORMANCE

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

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

DESCRIPTION	PRICE
SPREADERS	
Spreader Cabinet	+\$2,938

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

GAS LINE TABLE	
# OF FRYERS	GAS LINE
1	3/4"

NOTES

- Split pots and basket lifts not available.
- 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.**

Frymaster[®] HD60



TUBE GAS FRYER



- High-efficiency Thermo-Tube frypot design
- Thermatron controller, standard
- Electronic ignition
- Robust, RTD, 1° compensating temperature probe
- Large capacity, high performance gas fryers suitable for volume frying
- Stainless steel frypot, door, and sides
- Twin baskets
- Wide cold zone, 1-1/4" to 1-1/2" full-port IPS ball-type drain valve
- 3/4" gas connection
- Melt cycle and boil out mode
- 6" (15 cm) steel legs with 1" adjustment

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

MODEL	THERMATRON CONTROLLER*	CM3.5 CONTROLLER	3000 CONTROLLER	OIL CAPACITY	COOK AREA INCHES	INPUT BTU/HR	SHIPPING WEIGHT
HD160G	\$19,573	\$22,214	\$23,189	75-lbs.	18 W × 18 L × 3-3/4 D	125,000	255-lbs.

*Standard with Thermatron controller.

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

MODEL	THERMATRON CONTROLLER*	CM3.5 CONTROLLER	3000 CONTROLLER	OIL CAPACITY	COOK AREA INCHES	INPUT BTU/HR	SHIPPING WEIGHT
CFHD160G	\$41,578	\$44,219	\$45,194	(1) 75-lbs.	(1) 18 W × 18 L × 3-3/4 D	(1) 125,000	354-lbs.
SCFHD260G	\$61,606	\$66,887	\$68,837	(2) 75-lbs.	(2) 18 W × 18 L × 3-3/4 D	(2) 125,000	677-lbs.
SCFHD360G	\$81,557	\$89,480	\$92,406	(3) 75-lbs.	(3) 18 W × 18 L × 3-3/4 D	(3) 125,000	1,083-lbs.
SCFHD460G	\$101,509	\$112,071	\$115,971	(4) 75-lbs.	(4) 18 W × 18 L × 3-3/4 D	(4) 125,000	1,403-lbs.

*Standard with Thermatron controller.

NOTES: Filter price included. | Filter price includes casters. | 8 GPM pump standard.

DESCRIPTION	PRICE
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SPECIAL OIL OPTIONS

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

FRONT **+\$2,632**
REAR **+\$1,784**

SPREADERS

HD60G — 20MC

+\$2,938

NOTE: Call Customer Service for availability and placement.

BASKET LIFTS

Basket Lifts

+\$3,832 / FRYPOT

NOTE: not available with Thermatron controller

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)

GAS LINE TABLE

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

NOTES

- Split pots not available.
- If elevation is between 2,000-6,000 feet, specify the elevation level. Fryer may not perform at optimum levels above this elevation.
- Casters included in basket lift pricing.
- Any questions or pricing information other than the above should be referred to **Customer Service — Toll Free 1-800-221-4583**.

Frymaster[®] HD63



TUBE GAS FRYER

- High-efficiency Thermo-Tube frypot design
- CM3.5 controller, standard
- Electronic ignition
- Robust, RTD, 1° compensating temperature probe
- Large capacity, high performance gas fryers suitable for volume frying
- Stainless steel frypot, door, and sides
- Wide cold zone, 1-1/4" to 1-1/2" full-port IPS ball-type drain valve
- 1" gas connection
- Melt cycle and boil out mode
- Casters
- Front oil discharge with 6ft washdown hose



HIGH PERFORMANCE

HD FRYERS — With filtration, stainless steel frypots, doors, and sides.

MODEL	CM3.5 CONTROLLER	OIL CAPACITY	COOK AREA INCHES	INPUT BTU/HR	SHIPPING WEIGHT
SCFHD263	\$66,755	80-lbs.	18 W × 18 L × 4-5/8 D	125,000	354-lbs.
SCFHD363	\$92,587	80-lbs.	18 W × 18 L × 4-5/8 D	125,000	677-lbs.

STANDARD ACCESSORIES

- Electronic Ignition
- Automatic Melt Cycle
- Boil out Temperature Control
- Casters
- Rack-type Basket Support
- Basket Hanger
- Drain Safety Switch
- Front Oil Discharge

GAS LINE TABLE

# OF FRYERS	GAS LINE
2-3	1"

NOTES

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

HIGH PERFORMANCE GAS FRYER ACCESSORIES

PART #	DESCRIPTION	SIZE INCHES	APPLICABLE MODELS	PRICE
8100088	Basket, Full Size (Cannot be used with basket lifts)	17-1/2 W × 16-3/4 L × 6 D	HD60, MJCF	\$750
8100085	Basket, Full Size (Can be used with TANDEM basket lifts)	12-3/8 W × 12-7/8 L × 5-1/4 D	MJ50	\$825
8030015	Basket, Full Size (Cannot be used with basket lifts)	11-3/4 W × 14 L × 4-5/8 D	MJ40	\$425
8030148	Basket, Full Size (Can be used with TANDEM basket lifts)	17-1/2 W × 16-3/4 L × 5-7/8 D	HD60	\$499
8030357	Basket, Triplet Size	4-1/2 W × 13-1/4 L × 6 D	MJ50	\$299
8030023	Basket, Triplet Size	5-3/4 W × 17-1/8 L × 6-1/8 D	MJCF	\$399
8030427	Basket, Triplet Size	5-5/8 W × 15-7/8 L × 7-1/4 D	HD60	\$299
8030271	Basket, Twin Size	5-7/8 W × 12-5/8 L × 6-5/8 D	MJ40, MJ50	\$275
8030024	Basket, Twin Size	8-3/4 W × 16-3/4 L × 6 D	MJCF	\$299
8030304	Basket, Twin Size	8-3/4 W × 16-3/4 L × 6 D	HD60, HD63	\$299
8102793	Basket Hanger	12-3/4 W × 3-1/2 L × 1-1/2 D	MJ40, MJ50	\$189
130001403	Basket Hanger	39-3/4 W × 11-1/2 H	HD63 (2 frypots)	\$413
2601808	Basket Hanger, Flue Mounted		MJ40, MJ50	\$184
8102794	Basket Hanger	17-3/8 W × 3-1/2 H	MJCF	\$195
130001407	Basket Hanger	59-3/4 W × 11-1/2 H	HD63 (3 frypots)	\$620
2102737	Basket Hanger — Over The Flue	20 W × 6-5/8 H	HD60 (singles) Call customer service for batteries	\$227
8030132	Basket Support Rack Type — Full Pot	12-1/2 W × 13-3/4 D	MJ50	\$199
8030032	Basket Support Rack Type — Full Pot	11-1/2 W × 14-5/8 D	MJ40	\$199
8030137	Basket Support Rack Type — Full Pot	17-1/2 W × 17-1/2 D	MJCF	\$199
8102235	Basket Support Rack Type	17-3/8 W × 17-5/8 D	HD60, HD63	\$250
8030149	Basket Support Rack, Fine Mesh	17 W × 17 D	HD60, HD63	\$250
8030136	Basket Support Screen Type With Handle — Full Pot Only	12-1/2 W × 13-3/4 D	MJ50	\$250
8030037	Basket Support Screen Type Full Pot Only	11-1/2 W × 14-5/8 D	MJ40	\$275
8030138	Basket Support Screen Type With Handle — Full Pot Only	17-1/2 W × 18-1/2 D	MJCF	\$275
8030429	Brush L-Shaped, Tampico	21 L, 2 Diameter	All Models	\$125
8030278	Brush L-Shaped, Teflon	26-3/4 L, 1 Diameter	All Models	\$189
	Casters — Set of Four Call Customer Service to Specify Fryer Models		All Models	\$260
8230619	Chicken/Fish Plate — Full Pot (Not available for split pot)	12-3/8 W × 14 D	MJ50	\$650
8233048	Chicken/Fish Plate — Full Pot	11-3/4 W × 14-3/4 D	MJ40	\$650
8230368	Chicken/Fish Plate — Full Pot	17-7/8 W × 18 5/8 D	MJCF	\$650
8233947	Chicken/Fish Tray — Full Pot	16-1/2 W × 16-1/2 L × 11 D	HD60, HD63	\$650
8030197	Clean-Out Rod	27 L	All Models	\$159
8239413	Cover — Stainless Steel	20-3/8 W × 28 D	MJCF	\$450
8239426	Cover — Stainless Steel — Full Pot	15-1/8 W × 20-1/4 D	MJ40, MJ50	\$450
1061479	Cover — Stainless Steel without Basket Lifts	23-3/8 W × 19-3/4 D	HD60, HD63	\$450
8233938	Crumb Scoop Cold Zone	1-1/4 W × 6-1/2 D × 22-3/4 L	All Models	\$193
8030059	Fish Scoop	8-1/8 W × 8-1/2 D with 17-3/8 L handle	All Models	\$228
8030446	Fish Skimmer	6 square with 13-5/8 L insulated handle, no hooks	All Models	\$168
9103557	Flue Deflector	12-1/2 W × 6-7/8 H	MJ40, MJ50	\$199
9103185	Flue Deflector	14-1/2 W × 8 H	MJCF	\$199
	Foam Deck Basket Banger		MJ50, HD60	\$199 / FRYPOT
8030293	Gloves, Black Safety		All Models	\$99
8103169	Legs — Set of Four — Nickel Call customer service to specify fryer models	6 H		\$199
8101205	Legs — Set of Four — Stainless Steel Call customer service to specify fryer models	6 H		\$250

PART #	DESCRIPTION	SIZE INCHES	APPLICABLE MODELS	PRICE
8100088	Quick Disconnect with 1" Gas Line Systems Only	36 L	All Models	\$750
8100085	Quick Disconnect with 1" Gas Line Systems Only	48 L	All Models	\$825
8061701	Quick Disconnect with 3/4" Gas Line Single Units	36 L	MJ40, MJ50	\$650
8061700	Quick Disconnect With 3/4" Gas Line Single Units	48 L	MJ40, MJ50	\$725
8030103	Sediment Tray — Full Pot	12-1/2 W × 14 L × 6-1/2 D	MJ50	\$848
8030188	Sediment Tray — Full Pot	11-1/4 W × 14-1/2 L × 4-1/8 D	MJ40	\$698
8030187	Sediment Tray — Full Pot	17-1/2 W × 18-1/2 L × 4-3/8 D	MJCF	\$897
1062631	Sediment Tray	17-3/4 W × 17-1/8 D	HD60, HD63	\$758
8236559	Splash Shield	20 D × 6-1/4 H	MJ40, MJ50	\$245
8235978	Splash Shield	30-3/8 D × 13-1/8 H	MJCF	\$275
8235744	Splash Shield	23 1/2 D × 14 H	HD60, HD63	\$300
2109291	Top Connecting Strip	2-1/4 W × 20-1/2 D	MJ40, MJ50	\$275
9102662	Top Connecting Strip	2-1/8 W × 28-1/8 D	MJCF	\$275
2105086	Top Connecting Strip	2 W × 23-5/8 D	HD60, HD63	\$299

HIGH EFFICIENCY

HIGH EFFICIENCY

GAS FRYERS



Frymaster[®] ESG35T



TUBE GAS FRYER

- Tube-type frypot design
- Meets ENERGY STAR[®] guidelines
- Qualifies for energy-savings rebates
- Durable temperature probe
- Millivolt controller, no electric connection required
- Thermo-Tube design
- Wide cold zone
- Stainless steel frypot, door, and sides
- Wire form basket hanger and two fry baskets
- 6" (15 cm) adjustable steel legs
- 3/4" (1.9 cm) NPT gas connection



Shown with optional Casters

HIGH EFFICIENCY

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

MODEL	MILLIVOLT CONTROLLER	OIL CAPACITY	COOK AREA INCHES	INPUT BTU/HR	SHIPPING WEIGHT
ESG35T	\$3,273	35-lbs.	14 W × 13-3/4 L × 4-1/5 D	70,000	165-lbs.

STANDARD ACCESSORIES

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

GAS LINE TABLE

# OF FRYERS	GAS LINE
1	3/4"

NOTES

- Split pots and basket lifts not available.
- If elevation is between 2,000-6,000 feet, contact local service agent for elevation kits.
- **DO NOT CURB MOUNT.**
- Any questions or pricing information other than the above should be referred to **Customer Service — Toll Free 1-800-221-4583.**



Frymaster[®] HD50



TUBE GAS FRYER



- High-efficiency Thermo-Tube frypot design
- Thermatron controller, standard
- Electronic ignition
- Robust, RTD, 1° compensating temperature probe
- Large capacity, high performance gas fryers suitable for volume frying
- Stainless steel frypot, door and sides
- Twin baskets
- Wide cold zone, 1-1/4" to 1-1/2" full-port IPS ball-type drain valve
- Combination gas valve with regulator
- Melt cycle and boil out mode

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

MODEL	THERMATRON CONTROLLER*	CM3.5 CONTROLLER	3000 CONTROLLER	OIL CAPACITY	COOK AREA INCHES	INPUT BTU/HR	SHIPPING WEIGHT
HD150G	\$17,372	\$20,013	\$20,988	50-lbs.	14 × 14 × 3-1/2	100,000	180-lbs.

*Standard with Thermatron controller.

HD50 FRYERS — With filtration, stainless steel frypot(s), door(s), and sides.

MODEL	THERMATRON CONTROLLER*	CM3.5 CONTROLLER	3000 CONTROLLER	OIL CAPACITY	COOK AREA INCHES	INPUT BTU/HR	SHIPPING WEIGHT
CFHD150G	\$32,636	\$35,277	\$36,251	(1) 50-lbs.	(1) 14 × 14 × 3-1/2	(1) 100,000	354-lbs.
SCFHD250G	\$48,187	\$53,470	\$55,419	(2) 50-lbs.	(2) 14 × 14 × 3-1/2	(2) 100,000	575-lbs.
SCFHD350G	\$67,077	\$75,000	\$77,926	(3) 50-lbs.	(3) 14 × 14 × 3-1/2	(3) 100,000	800-lbs.
SCFHD450G	\$85,965	\$96,529	\$100,428	(4) 50-lbs.	(4) 14 × 14 × 3-1/2	(4) 100,000	1,130-lbs.

*Standard with Thermatron controller.

NOTES: Filter price included. | Filter price includes casters. | 4 GPM pump standard.

DESCRIPTION	PRICE
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SPECIAL OIL OPTIONS

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

FRONT **+\$2,632**
REAR **+\$1,784**

SPREADERS

Spreader Cabinet

+\$1,855

NOTE: Call Customer Service for availability and placement.

BASKET LIFTS

Basket Lifts

+\$3,832 / FRYPOT

NOTE: Basket lifts not available with Thermatron controller.

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)

GAS LINE TABLE

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

NOTES

- Split pots not available.
- If elevation is between 2,000-6,000 feet, specify the elevation level. Fryer may not perform at optimum levels above this elevation.
- Casters included in basket lift pricing.
- Any questions or pricing information other than the above should be referred to Customer Service — Toll Free 1-800-221-4583.



Frymaster[®] H55



OPEN POT GAS FRYER

- Open pot design (split or full) is easy to clean
- CM3.5 controller, standard
- Stainless steel frypot, door, and sides
- Center-mounted, RTD, 1° compensating temperature probe
- Deep cold zone with forward-sloping bottom and 1-1/4" IPS full-port, ball-type drain valve
- Infrared burners ensure state-of-the-art heat transfer
- Electronic ignition
- Automatic melt cycle and boil out temperature control
- Twin baskets
- Drain safety switch



HIGH EFFICIENCY

H55 FRYER — Without filtration, with stainless steel frypot, door, and sides.

MODEL	DIGITAL TIMER CONTROLLER	CM3.5 CONTROLLER*	OIL CAPACITY	COOK AREA INCHES	INPUT BTU/HR	SHIPPING WEIGHT
PH155	\$13,437	\$13,437	50-lbs.	14 W × 15 L × 4-1/2	80,000	202-lbs.

*Standard with CM3.5 controller.

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

MODEL	DIGITAL TIMER CONTROLLER	CM3.5 CONTROLLER*	OIL CAPACITY	COOK AREA INCHES	INPUT BTU/HR	SHIPPING WEIGHT
FPH155	\$31,046	\$31,046	(1) 50-lbs.	(1) 14 W × 15 L × 4-1/2 D	(1) 80,000	306-lbs.
FPPH255	\$47,552	\$47,552	(2) 50-lbs.	(2) 14 W × 15 L × 4-1/2 D	(2) 80,000	492-lbs.
FPPH355	\$65,152	\$65,152	(3) 50-lbs.	(3) 14 W × 15 L × 4-1/2 D	(3) 80,000	671-lbs.
FPPH455	\$85,164	\$85,164	(4) 50-lbs.	(4) 14 W × 15 L × 4-1/2 D	(4) 80,000	881-lbs.

*Standard with CM3.5 controller.

NOTES: Filter price included. | Price includes casters.

DESCRIPTION	PRICE
SPECIAL OIL OPTIONS	
External oil discharge — available on built-in filter batteries of 2 or more frypots or a frypot and spreader. Must specify front or rear connection. Front connection comes with 5 ft. washdown hose.	FRONT +\$2,632 REAR +\$1,784
SPREADERS	
Spreader Cabinet	+\$1,855
NOTE: Call Customer Service for availability and placement.	
BASKET LIFTS	
Basket Lifts	+\$3,832 / FRYPOT
Tandem basket lifts	+\$123 / FRYPOT
NOTE: Basket lifts only available with CM3.5	
FRYPOT OPTIONS	
Split Frypot(s)	+\$3,832 / FRYPOT

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

GAS LINE TABLE	
# OF FRYERS	GAS LINE
1	3/4"
2-3	1"
4	1" (x2)

NOTES

- Legs cannot be ordered on the FPH155 per Agency standards.
- Standard supplies for all filter systems consist of sample packages of filter powder and paper, one filter brush, and one clean-out rod.
- 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.**
- Casters included in basket lift pricing.
- Any questions or pricing information other than the above should be referred to Customer Service — Toll Free 1-800-221-4583.



Frymaster[®] LHD65



TUBE GAS FRYER

- Thermo-Tube frypot design
- ENERGY STAR[®] qualified
- Eligible for energy-saving rebates
- Low flue temperature (<550°F/287°C)
- 3000 controller, standard
- Electronic ignition
- Wide cold zone
- Built-in filtration (batteries only)
- 8 GPM filter pump
- Heat tape wrapped filter lines
- Drain safety switch
- Drain flush, 1-1/2" drain valve, 3" drain
- Stainless steel frypot, door, and sides
- Casters
- 11" plate shelf with marine edge



LHD65 FRYERS — Without filtration, with stainless steel frypot, door, and sides.

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

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

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

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

RECOMMENDED STANDARD ACCESSORY PACKAGES

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

PART #	DESCRIPTION
STANDARD FRYING	
8102235	Basket Support Rack
8235859	Basket Hanger With Flue Deflector(s)
8030304	Twin Size Baskets
BONE-IN CHICKEN	
8103066	L-Basket Support Rack
8235801	Flue Deflector

Recommended Standard Accessories can be ordered per frypot.
Example: FPLHD265 — one standard frying package and one bone-in chicken package.

DESCRIPTION	PRICE
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SPECIAL OIL OPTIONS

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

FRONT +\$2,632

REAR +\$1,784

GAS MANIFOLD REQUIREMENTS

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

GAS LINE TABLE

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

NOTES

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

HIGH EFFICIENCY GAS FRYER ACCESSORIES

PART #	DESCRIPTION	SIZE INCHES	APPLICABLE MODELS	PRICE
8030099	Basket, Full Size (Can be used with TANDEM basket lifts)	12-3/8 W × 12-7/8 L × 5-1/4 D	H55, HD50	\$425
8030148	Basket, Full Size (Can be used with TANDEM basket lifts)	17-1/2 W × 16-3/4 L × 5-7/8 D	LHD65	\$499
8030357	Basket, Triplet Size	4-1/2 W × 13-1/4 L × 6 D	H55, HD50	\$299
8030427	Basket, Triplet Size	5-5/8 W × 15-7/8 L × 7-1/4 D	LHD65	\$299
8030271	Basket, Twin Size	5-7/8 W × 12-5/8 L × 6-5/8 D	H55, HD50G, ESG35T	\$275
8030304	Basket, Twin Size	8-3/4 W × 16-3/4 L × 6 D	LHD65	\$299
8102793	Basket Hanger	12-3/4 W × 3-1/2 L × 1-1/2 D	H55, ESG35T	\$189
2101595	Basket Hanger — Over The Flue	15-3/8 W × 6-5/8 H	HD50G (singles) Call customer service for batteries	\$175
8235859	Basket Hanger With Flue Deflector	20 W × 7 H	LHD65	\$248
8030132	Basket Support Rack Type — Full Pot	12-1/2 W × 13-3/4 D	H55	\$199
8030133	Basket Support Rack Type — Split Pot	6 W × 14 D	H55	\$199
8102235	Basket Support Rack Type	17-3/8 W × 17-5/8 D	LHD65	\$250
8030273	Basket Support Rack Type	13-1/2 W × 13-1/4 D	HD50	\$199
8030442	Basket Support Rack Type	13-1/2 W × 11-1/4 D	ESG35T	\$199
8030277	Basket Support Rack, Fine Mesh	13-1/2 W × 13-1/4 D	HD50	\$225
8030149	Basket Support Rack, Fine Mesh	17 W × 17 D	LHD65	\$250
8030136	Basket Support Screen Type With Handle – Full Pot Only	12-1/2 W × 13-3/4 D	H55	\$250
8103066	L-Basket Support Rack	17-5/8 W × 17-5/8 D	LHD65	\$250
8030429	Brush L-Shaped, Tampico	21 L, 2 Diameter	All Models	\$125
8030278	Brush L-Shaped, Teflon	26-3/4 L, 1 Diameter	All Models	\$189
	Casters – Set of Four Call customer service to specify fryer models		All Models	\$260
8230619	Chicken/Fish Plate — Full Pot (Not Available For Split Pot)	12-3/8 W × 14 D	H55	\$650
2208963	Chicken/Fish Tray — Full Pot	13-5/8 W × 13-1/2 D	HD50	\$650
8030197	Clean-Out Rod	27 L	All Models (except FQ)	\$159
8239416	Cover — Split Pot		H55	\$299
8239426	Cover — Stainless Steel — Full Pot	15-1/8 W × 20-1/4 D	H55	\$450
1061637	Cover — Stainless Steel — Full Pot	13-1/2 W × 21-3/8 D	HD50, ESG35T	\$450
1062734	Cover — Stainless Steel w/Basket Lifts	14-1/4 W × 20-1/2 D	HD50	\$450
8233938	Crumb Scoop Cold Zone	1-1/4 W × 6-1/2 D × 22-3/4 L	All Models	\$193
8030059	Fish Scoop	8-1/8 W × 8-1/2 D with 17-3/8 L handle	All Models	\$228
8030446	Fish Skimmer	6 square with 13-5/8 L insulated handle, no hooks	All Models	\$168
9103557	Flue Deflector	12-1/2 W × 6-7/8 H	H55	\$199
8235801	Flue Deflector	20 W × 9-1/2 H	LHD65	\$299
	Foam Deck Basket Banger		H55, HD50	\$199 / FRYPOT
8030293	Gloves, Black Safety		All Models	\$99
8103169	Legs — Set of Four — Nickel Call customer service to specify fryer models	6 H		\$199
8101205	Legs — Set of Four — Stainless Steel Call customer service to specify fryer models	6 H		\$250
	Legs — Set of Four — Stainless Steel Call customer service to specify fryer models	8-1/2 H	H55	\$548
8100088	Quick Disconnect with 1" Gas Line Systems Only	36 L	H55, LHD65	\$750
8100085	Quick Disconnect with 1" Gas Line Systems Only	48 L	H55, LHD65	\$825
8061701	Quick Disconnect with 3/4" Gas Line Single Units	36 L	H55, LHD65	\$650
8061700	Quick Disconnect With 3/4" Gas Line Single Units	48 L	H55, LHD65	\$725
8030132	Rack Type Basket Support — Full Pot	12-1/2 W × 13-3/4 D	H55	\$199
8030103	Sediment Tray — Full Pot	12-1/2 W × 14 L × 6-1/2 D	H55	\$848
8030107L	Sediment Tray — Split Pot Left	5-7/8 W × 14 L × 6-1/2 D	H55-2	\$595
8030108R	Sediment Tray — Split Pot Right	5-7/8 W × 14 L × 6-1/2 D	H55-2	\$595
1064136	Sediment Tray	13-1/2 W × 13-3/4 D	HD50	\$610
8236559	Splash Shield	20 D × 6-1/4 H	H55	\$245

HIGH EFFICIENCY GAS FRYER ACCESSORIES (CONT)

PART #	DESCRIPTION	SIZE INCHES	APPLICABLE MODELS	PRICE
8233225	Splash Shield	21-1/2 D × 13 H	HD50	\$255
8235789	Splash Shield	18 D × 14 H	LHD65	\$275
2109291	Top Connecting Strip	2-1/4 W × 20-1/2 D	H55	\$275
2102681	Top Connecting Strip	2 W × 21-3/8 D	HD50	\$275
2105086	Top Connecting Strip	2 W × 23-5/8 D	LHD65	\$299

**OIL
CONSERVING**
GAS FRYERS



Frymaster[®] OCF30G



OPEN POT GAS FRYER

- Open pot design (split or full) is easy to clean
- 30-lb. frypot with open pot design requires 40% less oil to cook as much food as frypots almost twice its size, while using 10% less energy and producing less waste
- 3000 controller has operation management features that monitor and help control food and oil quality, oil life, and equipment performance. Has 20 programmable cook buttons and auto adjusts cook time to load size
- Innovative safety features offer proprietary advantages over other fryers
- Durable, infrared burners
- Center-mounted RTD, 1° action thermostat
- Built-in filtration with rear oil flush puts filtration where it's most convenient to use, right in the fryer
- Stainless steel frypot, door, and cabinet sides
- Adjustable casters
- Drain safety switch



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

MODEL	3000 CONTROLLER*	OIL CAPACITY	COOK AREA INCHES	INPUT BTU/HR	SHIPPING WEIGHT
FPGL130C	\$39,500	30-lbs.	13 W × 14 L × 3-3/4 D	70,000	265-lbs.

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

OCF30 FRYER BATTERIES — With filtration, Automatic Top Off (ATO) stainless steel frypots, doors, and sides.

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

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

NOTE: Casters included in pricing.

DESCRIPTION	PRICE
SPREADERS	
Spreader Cabinet	+\$1,855
NOTE: Call Customer Service for availability and placement.	
BASKET LIFTS	
Basket Lifts	+\$3,832 / FRYPOT
Tandem basket lifts	+\$123 / FRYPOT
FRYPOT OPTIONS	
Split Frypot	+\$3,832 / FRYPOT
SPECIAL OIL OPTIONS	
Bulk Oil (dispose and fresh fill)* (Not Available For FPGL130C)	+\$3,296
Semi-solid / solid shortening*	+\$3,845

*Must be requested at time of order.

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

GAS LINE TABLE

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

NOTE: 1-1/2" gas supply line required. 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.

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



Frymaster 1814G



TUBE GAS FRYER

- Lane controller has programmable cook buttons and features that make it easy to produce consistent, great tasting food
- Thermo-Tube heat-transfer system efficiently transfers energy into the oil, saving energy and extending oil life
- Robust, RTD, 1° compensating temperature probe
- Wide cold zone traps sediment away from cooking area, safeguarding oil
- Stainless steel frypot, door, and sides
- Sturdy stainless steel over-the-flue basket hangers
- Three twin baskets per frypot
- Drain safety switch



OIL CONSERVING

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

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

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

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

MODEL	DIGITAL TIMER CONTROLLER	CM3.5 CONTROLLER	LANE CONTROLLER*	OIL CAPACITY	COOK AREA INCHES	INPUT BTU/HR	SHIPPING WEIGHT
11814GF	\$40,149	\$41,809	\$42,784	(1) 63-lbs.	(1) 18 W x 14 L x 3-3/4 D	(1) 119,000	390-lbs.
21814GF	\$61,505	\$64,825	\$66,775	(2) 63-lbs.	(2) 18 W x 14 L x 3-3/4 D	(2) 119,000	645-lbs.
31814GF	\$82,860	\$87,840	\$90,765	(3) 63-lbs.	(3) 18 W x 14 L x 3-3/4 D	(3) 119,000	900-lbs.

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

DESCRIPTION	PRICE
SPREADERS	
Spreader Cabinet	+\$2,938
NOTE: Call Customer Service for availability and placement.	
BASKET LIFTS	
Basket Lifts	+\$3,832 / FRYPOT
SPECIAL OIL OPTIONS	
External oil discharge — available on built-in filter batteries of 2 or more frypots or a frypot and spreader. Must specify front or rear connection. Front connection comes with 5 ft. washdown hose.	FRONT +\$2,632 REAR +\$1,784
Bulk oil (dispose and fresh fill) on batteries with built-in filtration*	+\$3,296

*Must be requested at time of order.

STANDARD ACCESSORIES

- Electronic Ignition
- Twin Baskets
- Rack-type Basket Supports
- Basket Hangers
- Legs (non-filter models)
- Drain Safety Switch*
- Filter Starter Kit*
- Casters*
- 8 GPM Pump*

*Available on filter models

GAS LINE TABLE

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

NOTE: 1-1/2" gas supply line required. 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.

NOTES

- Split pots not available.
- 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.
- Casters included in basket lift pricing.
- Any questions or pricing information other than the above should be referred to **Customer Service — Toll Free 1-800-221-4583**.

OIL CONSERVING GAS FRYER ACCESSORIES

PART #	DESCRIPTION	SIZE INCHES	APPLICABLE MODELS	PRICE
8030099	Basket, Full Size (Can be used with TANDEM basket lifts)	12-3/8 W × 12-7/8 L × 5-1/4 D	OCF30G	\$425
8030435	Basket, Full Size (Cannot be used with basket lifts)	17-1/2 W × 12-7/8 L × 6-1/8 D	1814G	\$525
8030438	Basket, Triplet Size	4-1/4 W × 13-1/4 L × 5-1/2 D	OCF30G	\$375
8030271	Basket, Twin Size	5-7/8 W × 12-5/8 L × 6-5/8 D	OCF30G, 1814G	\$275
8030436	Basket, Chicken	17-3/4 W × 12-1/4 L × 11 D	1814G	\$549
8030437	Basket, Dual	8 W × 12-5/8 L × 7 D	1814G	\$399
8030357	Basket, Triplet	4-1/2 W × 13-1/4 L × 6 D	1814G	\$299
2308165	Basket Hanger	15-3/8 W × 5 H	OCF30G (single frypot)	\$199
2307495	Basket Hanger	31 W × 5 H	OCF30G (two frypots)	\$345
2307497	Basket Hanger	46-1/2 W × 5 H	OCF30G (three frypots)	\$525
8237770	Basket Hanger — Over The Flue	20 W × 8-1/2 H	11814G (single frypot)	\$207
8237771	Basket Hanger — Over The Flue	39-3/4 W × 8-1/2 H	21814G (two frypots)	\$413
8030375	Basket Support Rack Type — Full Pot	11-7/8 W × 13-1/2 D	OCF30G	\$199
8030372	Basket Support Rack Type— Split Pot	5-7/8 W × 13-1/2 D	OCF30G	\$199
8030380	Basket Support Rack Type — Full Pot	13-5/8 W × 18 D	1814G	\$225
8030429	Brush L-Shaped, Tampico	21 L, 2 Diameter	All Models	\$125
8030278	Brush L-Shaped, Teflon	26-3/4 L, 1 Diameter	All Models	\$189
	Casters – Set of Four Call customer service to specify fryer models		All Models	\$260
8238066	Chicken/Fish Plate — Full Pot	12 W × 13-3/8 D	OCF30G	\$650
2208966	Chicken/Fish Plate — Full Pot	18 W × 13-5/8 D	1814G	\$650
8030197	Clean-Out Rod	27 L	All Models	\$159
8238898	Cover — Split Pot		OCF30G	\$299
8238897	Cover — Stainless Steel — Full Pot	14-5/8 W × 21 D	OCF30G	\$450
1081872	Cover — Stainless Steel — Full Pot	21-3/8 W × 19-1/2 D	1814G	\$450
8233938	Crumb Scoop Cold Zone	1-1/4 W × 6-1/2 D × 22-3/4 L	All Models	\$193
8030059	Fish Scoop	8-1/8 W × 8-1/2 D with 17-3/8 L handle	All Models	\$228
2400916	Fish plate, wet battered		1814G	\$650
8030446	Fish Skimmer	6 square with 13-5/8 L insulated handle, no hooks	All Models	\$168
8103169	Foam Deck Basket Banger		OCF30G, 1814G	\$199 / FRYPOT
8030293	Gloves, Black Safety		All Models	\$99
8101205	Legs – Set of Four – Nickel Call customer service to specify fryer models	6 H		\$199
	Legs – Set of Four – Stainless Steel Call customer service to specify fryer models	6 H		\$250
8100088	Quick Disconnect with 1" Gas Line Systems Only	36 L	OCF30G, 1814G	\$750
8100085	Quick Disconnect with 1" Gas Line Systems Only	48 L	OCF30G, 1814G	\$825
8061701	Quick Disconnect with 3/4" Gas Line Single Units	36 L	OCF30G, 1814G	\$650
8061700	Quick Disconnect With 3/4" Gas Line Single Units	48 L	OCF30G, 1814G	\$725
8239145	Mobile JIB Holder	10-1/2 W × 12-1/4 D × 8-3/8 H	OCF30	\$377
8030511	Sediment Tray — Full Pot	11-7/8 W × 13-3/8 L × 6-1/2 D	OCF30G	\$848
8237619	Splash Shield	21-3/8 D × 7-7/8 H	1814G	\$300
8238224	Splash Shield	19-1/2 D × 11-3/4 H	OCF30G	\$275
2102681	Top Connecting Strip	2 W × 21-3/8 D	1814G	\$275
8235810	Top Connecting Strip	1-7/8 W × 20-3/4 D	OCF30G	\$299

FILTERQUICK®
GAS FRYERS



Frymaster® FQG30 FILTERQUICK®



OPEN POT GAS FRYER

- 30-lb. frypot with open pot design requires 40% less oil to cook as much food as frypots almost twice its size, while using 10% less energy and producing less waste
- Frying area 13" W × 14" L × 3-3/4" D (33 × 36 × 9.5 cm)
- Auto Top Off — automatically replenishes oil from Jug in box (JIB) conveniently located inside the fryer cabinet
- FilterQuick easyTouch® controller has operation management features that monitor and help control food and oil quality, oil life, and equipment performance. Has 20 programmable cook buttons and auto adjusts cook time to load size
- Closed-cabinet, fully-automatic filtration with rear oil flush, puts filtration where it's most convenient to operate, on the front of the fryer
- Optional integrated Oil Quality Sensor monitors the health of the oil and indicates with great precision the true point that oil needs to be discarded
- Innovative safety features offer proprietary advantages over other fryers — prevent simultaneous vat filtrations
- Independent frypot construction of batteries makes it easy to repair or replace a frypot while maintaining continuous operation
- Center-mounted RTD, 1° action thermostat
- Stainless steel frypot, door, and sides
- Adjustable casters
- Bottom splash shield



FILTERQUICK 30 FRYER BATTERIES — With filtration, FQ4000 easyTouch controller, Automatic Top Off (ATO), stainless steel frypots, doors, and sides.

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

*with FilterQuick FQ4000 easyTouch controller. NOTE: Price includes casters.

DESCRIPTION	PRICE
SPECIAL OIL OPTIONS	
Semi-solid / solid shortening*	+\$3,845
Front oil discharge (Precludes bulk rear oil discharge)	+\$3,296
Oil Quality Sensor*	+\$4,209
*Must be requested at time of order. NOTE: Call Customer Service before ordering.	
SPREADERS	
Spreader Cabinet	+\$1,855
NOTE: Call Customer Service for availability and placement.	
BASKET LIFTS	
Basket Lifts	+\$3,832 / FRYPOT

STANDARD ACCESSORIES	
<ul style="list-style-type: none"> FilterQuick Filtration with ATO Casters Rack-type Basket Support Bottom Splash Shield Covers Basket Hanger 	<ul style="list-style-type: none"> Twin Baskets Filter Starter Kit 4 GPM Pump Jug in Box (JIB) Holder Bulk Oil (dispose and fresh fill)

GAS LINE TABLE	
# OF FRYERS	GAS LINE
2-4	1"

NOTE: 1-1/2" gas supply line required. 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.

NOTES

- Split pots not available.
- Oil Management Package included at no extra charge. Includes set up for bulk oil*
- 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.**
- Casters included in basket lift pricing.
- Any questions or pricing information other than the above should be referred to **Customer Service — Toll Free 1-800-221-4583.**



Frymaster® FQG60 FILTERQUICK®



TUBE GAS FRYER

- FQ4000 easyTouch® controller makes cooking and filtering simple and intuitive — fry station management features monitor and help control food and oil quality, oil life, and equipment performance
- Thermo-Tube heat-transfer system efficiently transfers energy into the oil, saving energy and extending oil life
- Robust, RTD 1° compensating temperature probe
- Stainless steel frypot, door, and sides
- Sturdy stainless steel basket hangers
- Closed cabinet, automatic filtration with rear oil flush puts filtration where it's most convenient to operate, right on the front of the fryer
- Innovative safety features offer proprietary advantages over other fryers — prevent simultaneous vat filtrations



FILTERQUICK 60 FRYER BATTERIES — With filtration, FQ4000 easyTouch controller, Automatic Top Off (ATO), stainless steel frypot(s), door(s), and sides.

MODEL	FQ4000 CONTROLLER*	OIL CAPACITY	COOK AREA INCHES	INPUT BTU/HR	SHIPPING WEIGHT
1FQG60T W/ EASYTOUCH	\$45,794	(1) 63-lbs.	(1) 18 W × 14 L × 3-3/4 D	(1) 119,000	295-lbs.
2FQG60T W/ EASYTOUCH	\$72,005	(2) 63-lbs.	(2) 18 W × 14 L × 3-3/4 D	(2) 119,000	390-lbs.
3FQG60T W/ EASYTOUCH	\$98,215	(3) 63-lbs.	(3) 18 W × 14 L × 3-3/4 D	(3) 119,000	645-lbs.

*Standard with FQ4000 easyTouch Controller.

DESCRIPTION	PRICE
SPECIAL OIL OPTIONS	
External oil discharge — available on built-in filter batteries of 2 or more frypots or a frypot and spreader. Must specify front or rear connection. Front connection comes with 5 ft. washdown hose.	FRONT +\$2,632 REAR +\$1,784
Bulk oil (dispose and fresh fill) on batteries with built-in filtration*	+\$3,296
Automatic Top Off (ATO) with side saddle* Requires additional 3" space.	+\$9,732
Automatic Top Off (ATO) with external 6 foot hose (no side saddle)*	+5,364
Semi-solid / solid shortening*	+\$3,845
Oil Quality Sensor*	+\$4,209

*Must be requested at time of order.
NOTE: Call Customer Service before ordering.

SPREADERS	
Spreader Cabinet	+\$2,938
NOTE: Call Customer Service for availability and placement.	
BASKET LIFTS	
Basket Lifts	+\$3,832 / FRYPOT

STANDARD ACCESSORIES	
• Electronic Ignition	• Drain Safety Switch
• Twin Baskets	• Filter Starter Kit
• Rack-type Basket Supports	• Casters
• Basket Hangers	• 8 GPM Pump

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

NOTE: 1-1/2" gas supply line required. 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.

NOTES

- Split pot not available.
- 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.
- Casters included in basket lift pricing.
- Any questions or pricing information other than the above should be referred to **Customer Service — Toll Free 1-800-221-4583**.



Frymaster® FQG80 FILTERQUICK®



TUBE GAS FRYER

- ▶ FQ4000 easyTouch® controller makes cooking and filtering simple and intuitive. Fry station management features monitor and help control food and oil quality, oil life, and equipment performance
- ▶ Closed-cabinet automatic filtration with rear oil flush puts filtration where it's most convenient to operate, right on the front of the fryer.
- ▶ Thermo-tube heat transfer system efficiently transfers energy into the oil, saving energy and extending oil life
- ▶ 8GPM pump with 1/3 HP motor
- ▶ Optional integrated oil quality sensor monitors the health of the oil and indicates with great precision the true point that oil needs to be discarded
- ▶ Innovative safety features offer proprietary advantages over other fryers - prevent simultaneous vat filtrations
- ▶ Stainless steel frypots, doors, and sides
- ▶ Front oil discharge with 6ft washdown hose



FILTERQUICK 80 FRYER BATTERIES — With filtration, FQ4000 easyTouch controller, stainless steel frypots, doors, and sides.

MODEL	FQ4000 CONTROLLER*	OIL CAPACITY	COOK AREA INCHES	INPUT BTU/HR	SHIPPING WEIGHT
2FQG80T	\$92,751	(2) 80-lbs.	(2) 18 W × 18 L x 4-3/4 D	(2) 125,000	510-lbs.
3FQG80T	\$ 130,131	(3) 80-lbs.	(3) 18 W × 18 L x 4-3/4 D	(3) 125,000	814-lbs.

DESCRIPTION	PRICE
SPECIAL OIL OPTIONS	
Semi-solid / solid shortening*	+\$3,845
Oil Quality Sensor*	+\$4,209

*Must be requested at time of order.
NOTE: Call Customer Service before ordering.

STANDARD ACCESSORIES

- ▶ Electronic Ignition
- ▶ Rack-type Basket Supports
- ▶ Basket Hangers
- ▶ Drain Safety Switch
- ▶ Filter Starter Kit
- ▶ Casters
- ▶ 8 GPM Pump

GAS LINE TABLE

# OF FRYERS	GAS LINE
2-3	1"

NOTE: 1-1/2" gas supply line required. 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.

NOTES

- ▶ Basket lifts and split pots not available.
- ▶ If ordering for elevation above 2,000 feet, high elevation kit is required. Contact local service agent to order kits.
- ▶ Any questions or pricing information other than the above should be referred to **Customer Service** — Toll Free 1-800-221-4583.



Frymaster® FQG100 FILTERQUICK®



TUBE GAS FRYER

- ▶ FQ4000 easyTouch® controller makes cooking and filtering simple and intuitive. Fry station management features monitor and help control food and oil quality, oil life, and equipment performance
- ▶ Closed-cabinet automatic filtration with rear oil flush puts filtration where it's most convenient to operate, right on the front of the fryer.
- ▶ Thermo-tube heat transfer system efficiently transfers energy into the oil, saving energy and extending oil life
- ▶ 8GPM pump with 1/3 HP motor
- ▶ Optional integrated oil quality sensor monitors the health of the oil and indicates with great precision the true point that oil needs to be discarded
- ▶ Innovative safety features offer proprietary advantages over other fryers - prevent simultaneous vat filtrations
- ▶ Stainless steel frypots, doors, and sides
- ▶ Front oil discharge with 6ft washdown hose



FILTERQUICK 100 FRYER BATTERIES — With filtration, FQ4000 easyTouch controller, stainless steel frypots, doors, and sides.

MODEL	FQ4000 CONTROLLER*	OIL CAPACITY	COOK AREA INCHES	INPUT BTU/HR	SHIPPING WEIGHT
2FQG100T	\$102,626	(2) 100-lbs.	(2) 18 W x 18 L x 5-3/4 D	(2) 105,000	750-lbs.
3FQG100T	\$137,784	(3) 100-lbs.	(3) 18 W x 18 L x 5-3/4 D	(3) 105,000	1,100-lbs.

DESCRIPTION	PRICE
SPECIAL OIL OPTIONS	
Semi-solid / solid shortening*	+\$3,845
Oil Quality Sensor*	+\$4,209

*Must be requested at time of order.
NOTE: Call Customer Service before ordering.

STANDARD ACCESSORIES	
▶ Electronic Ignition	▶ Drain Safety Switch
▶ Rack-type Basket Supports	▶ Filter Starter Kit
▶ Basket Hangers	▶ Casters
	▶ 8 GPM Pump

GAS LINE TABLE	
# OF FRYERS	GAS LINE
2-3	1"

NOTE: 1-1/2" gas supply line required. 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.

NOTES

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



Frymaster® FQG120 FILTERQUICK®



TUBE GAS FRYER



- Thermo-Tube frypot design
- Low flue temperature (<650°F/343°C)
- FQ4000 easyTouch® controller makes cooking and filtering simple and intuitive — fry station management features monitor and help control food and oil quality, oil life, and equipment performance
- Electronic ignition
- Optional integrated Oil Quality Sensor monitors the health of the oil and indicates with great precision the true point that oil needs to be discarded
- Closed-cabinet, automatic filtration with rear oil flush puts filtration where it's most convenient to operate, right on the front of the fryer.
- 8 GPM filter pump
- Heat tape wrapped filter lines
- Drain safety switch
- Drain flush, 1-1/2" drain valve, 3" drain
- Basket rack(s)
- Stainless steel frypot, door, and sides
- Basket hanger(s) with flue deflector
- Casters
- Front oil discharge with 6ft washdown hose

FILTERQUICK 120 FRYER BATTERIES — with filtration, FQ4000 easyTouch controller, stainless steel frypots, doors, and sides.

MODEL	FQ4000 CONTROLLER*	OIL CAPACITY	COOK AREA INCHES	INPUT BTU/HR	SHIPPING WEIGHT
2FQG120T	\$108,714	(2) 120-lbs.	(2) 20 W × 20 L x 5-3/4 D	(2) 105,000	750-lbs.
3FQG120T	\$150,009	(3) 120-lbs.	(2) 20 W × 20 L x 5-3/4 D	(3) 105,000	1,100-lbs.

DESCRIPTION	PRICE
SPECIAL OIL OPTIONS	
Semi-solid / solid shortening*	+\$3,845
Oil Quality Sensor*	+\$4,209

*Must be requested at time of order.
NOTE: Call Customer Service before ordering.

STANDARD ACCESSORIES	
• Electronic Ignition	• Drain Safety Switch
• Front discharge with washdown hose	• Filter Starter Kit
• Rack-type Basket Supports	• Casters
• Basket Hangers	• 8 GPM Pump

GAS LINE TABLE	
# OF FRYERS	GAS LINE
2-3	1"

NOTE: 1-1/2" gas supply line required. 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.

NOTES

- Basket lifts and split pots not available.
- If ordering for elevation above 2,000 feet, high elevation kit is required. Contact local service agent to order kits.
- Any questions or pricing information other than the above should be referred to **Customer Service** — Toll Free 1-800-221-4583.

FILTERQUICK GAS FRYER ACCESSORIES

PART #	DESCRIPTION	SIZE INCHES	APPLICABLE MODELS	PRICE
8030099	Basket, Full Size (Can be used with TANDEM basket lifts)	12-3/8 W x 12-7/8 L x 5-1/4 D	FQG30	\$425
8030435	Basket, Full Size (Cannot be used with basket lifts)	17-1/2 W x 12-7/8 L x 6-1/8 D	FQG60	\$525
8030148	Basket, Full Size	16-3/4 W x 17-1/2 D x 5-3/4 H	FQG100, FQG120	\$499
8030438	Basket, Triplet Size	4-1/4 W x 13-1/4 L x 5-1/2 D	FQG30	\$375
8030357	Basket, Triplet Size	4-1/2 W x 13-1/4 L x 6 D	FQG60	\$299
8030427	Basket, Triplet Size	5-5/8 W x 15-7/8 D x 17-5/8 H	FQG80, FQG100, FQ120	\$299
8030271	Basket, Twin Size	5-7/8 W x 12-5/8 L x 6-5/8 D	FQG30	\$275
8030411	Basket, Twin Size	6 W x 8-3/4 D x 15-1/2 H	FQG80	\$349
8030304	Basket, Twin Size	8-3/4 W x 16-3/4 D x 6 H	FQG100, FQG120	\$299
8030436	Basket, Chicken	17-3/4 W x 12-1/4 L x 11 D	FQG60	\$549
8030437	Basket, Dual	8 W x 12-5/8 L x 7 D	FQG60	\$399
2307495	Basket Hanger	31 W x 5 H	FQG30 (2 frypots)	\$345
2307497	Basket Hanger	46-1/2 W x 5 H	FQG30 (3 frypots)	\$525
8237770	Basket Hanger — Over The Flue	20 W x 8-1/2 H	FQG60 (single frypot)	\$207
8237771	Basket Hanger — Over The Flue	39-3/4 W x 8-1/2 H	FQG60 (2 frypots)	\$413
130001403	Basket Hanger	39-3/4 W x 11-1/2 H	FQG80 (2 frypots)	\$413
130001407	Basket Hanger	59-3/4 W x 11-1/2 H	FQG80 (3 frypots)	\$620
8235859	Basket Hanger	20 W x 7 H	FQ100, FQ120	\$248
8030375	Basket Support Rack Type — Full Pot	11-7/8 W x 13-1/2 D	FQG30	\$199
8030372	Basket Support Rack Type — Split Pot	5-7/8 W x 13-1/2 D	FQG30	\$199
8030380	Basket Support Rack Type — Full Pot	13-5/8 W x 18 D	FQG60	\$225
8030149	Basket Support Rack, Fine Mesh	17 W x 17 D	FQG80	\$250
8030528	Basket Support Rack Type — Full Pot	19 W x 19 D	FQG120	\$250
8102235	Basket Support Rack — Full Pot	17-3/8 W x 17-5/8 D	FQG80, FQG100	\$250
8030429	Brush L-Shaped, Tampico	21 L, 2 Diameter	All Models	\$125
8030278	Brush L-Shaped, Teflon	26-3/4 L, 1 Diameter	All Models	\$189
	Casters – Set of Four Call customer service to specify fryer models		All Models	\$260
8238066	Chicken/Fish Plate — Full Pot	12 W x 13-3/8 D	FQG30	\$650
2208966	Chicken/Fish Plate — Full Pot	18 W x 13-5/8 D	FQG60	\$650
8233947	Chicken/Fish Tray — Full Pot	16-1/2 W x 16-1/2 D x 11 H	FQG80, FQ100, FQ120	\$650
8030388	Clean-Out Rod	27-1/2 L	FQG30	\$99
8030196	Clean-Out Rod	27" L	FQG80, FQG100, FQ120	\$99
8238897	Cover — Stainless Steel — Full Pot	14-5/8 W x 21 D	FQG30	\$450
1081872	Cover — Stainless Steel — Full Pot	21-3/8 W x 19-1/2 D	FQG60	\$450
1061479	Cover — Stainless Steel — Full Pot	23-3/8 W x 19-3/8 D	FQG80	\$450
1062897	Cover — Stainless Steel — Full Pot	18 W x 18-1/2 D	FQG100	\$450
1088956	Cover — Stainless Steel — Full Pot	20 W x 20 D	FQG120	\$450
8233938	Crumb Scoop Cold Zone	1-1/4 W x 6-1/2 D x 22-3/4 L	All Models	\$193
8030430	Ecolab Hi-temp Tools	13-3/8 W x 17-1/3 D	All FQ Models	\$345
8030059	Fish Scoop	8-1/8 W x 8-1/2 D with 17-3/8 L handle	All Models	\$228
2400916	Fish plate, wet battered	13-3/8 W x 17-1/3 D	FQG60	\$650
8030446	Fish Skimmer	6 square with 13-5/8 L insulated handle, no hooks	All Models	\$168
	Foam Deck Basket Banger		All Models	\$199 / FRYPOT
8030293	Gloves, Black Safety		All Models	\$99
8103066	L-Basket Support Rack	17-5/8 W x 17-5/8 D	FQ100	\$250
	Legs – Set of Four – Nickel Call customer service to specify fryer models	6 H		\$199
	Legs – Set of Four – Stainless Steel Call customer service to specify fryer models	6 H		\$250

FILTERQUICK GAS FRYER ACCESSORIES

PART #	DESCRIPTION	SIZE INCHES	APPLICABLE MODELS	PRICE
8100088	Quick Disconnect with 1" Gas Line Systems Only	36 L	FQG30, FQG80, FQG100, FQG120	\$750
8100085	Quick Disconnect with 1" Gas Line Systems Only	48 L	FQG30, FQG80, FQG100, FQG120	\$825
8061701	Quick Disconnect with 3/4" Gas Line Single Units	36 L	FQG30, FQG60	\$650
8061700	Quick Disconnect With 3/4" Gas Line Single Units	48 L	FQG30, FQG60	\$725
8239145	Mobile JIB Holder	10-1/2 W × 12-1/4 D × 8-3/8 H	FQ30	\$377
1062631	Sediment Tray — Full Pot	17-3/4 W × 17-1/8 D	FQG80, FQG100, FQG120	\$758
8030511	Sediment Tray — Full Pot	11-7/8 W × 13-3/8 L × 6-1/2 D	FQG30	\$848
8238224	Splash Shield	19-1/2 D × 11-3/4 H	FQG30	\$275
8237619	Splash Shield	21-3/8 D × 7-7/8 H	FQG60	\$300
130001218	Splash Shield	12 D × 23-1/2 H	FQG80	\$300
8239656	Splash Shield	10 D × 22 H	FQG120	\$300
8235789	Splash Shield	18 D × 14 H	FQ100	\$275
8235810	Top Connecting Strip	1-7/8 W × 20-3/4 D	FQG30	\$299
2102681	Top Connecting Strip	2 W × 21-3/8 D	FQG60	\$275
2105086	Top Connecting Strip	2 W × 23-5/8 D	FQG80	\$299
2600611	Top Connecting Strip	2 W × 18-1/2 D	FQG100	\$275

VALUE
ELECTRIC FRYERS

DEAN[®] SR114 SUPER RUNNER

VALUE

⚡ OPEN POT ELECTRIC FRYER

- Durable temperature probe
- Wide cold zone
- Stainless steel frypot and door with aluminized sides
- Basket hanger
- Twin baskets
- Power switch and indicator light
- 6" (15 cm) steel legs with 1" adjustment
- Basket support rack
- Fixed electrical elements



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

MODEL	MILLIVOLT CONTROLLER	OIL CAPACITY	COOK AREA INCHES	INPUT	SHIPPING WEIGHT
SR114E	\$3,975	40-lbs.	13-3/4 W × 13-3/4 L × 5-1/4 D	14 kW	180-lbs.

POWER REQUIREMENTS — BASIC DOMESTIC

MODEL	kW	ELEMENTS / FRYPOT		
		VOLTAGE	3 PHASE ¹	1 PHASE ²
SR114E	14	208V 240V	39 A 34 A	67 A 59 A

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

STANDARD ACCESSORIES

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

NOTES

- Plug is optional accessory on units shipping with a cord.
- Single phase units must be field wired. No plug or cord provided. Check electrical code for proper supply line sizing.
- Any questions or pricing information other than the above should be referred to **Customer Service - Toll Free 1-800-221-4583**.

VALUE ELECTRIC FRYER ACCESSORIES

PART #	DESCRIPTION	SIZE INCHES	APPLICABLE MODELS	PRICE
8030099	Basket, Full Size (Can be used with TANDEM basket lifts)	12-3/8 W × 12-7/8 L × 5-1/4 D	SR114	\$425
8030271	Basket, Twin Size	5-7/8 W × 12-5/8 L × 6-5/8 D	SR114	\$275
8102793	Basket Hanger, Wire	12-1/2 W × 3-1/2 H	SR114	\$189
8030132	Basket Support Rack — Full Pot	12-1/2 W × 13-3/4 D	All Models	\$199
8030429	Brush L-Shaped, Tampico	21 L, 2 Diameter	All Models	\$125
8030278	Brush L-Shaped, Teflon	26-3/4 L, 1 Diameter	All Models	\$189
	Casters, set of 4 (Call Customer Service to specify fryer model)	6" H	All Models	\$260
8030197	Clean-Out Rod	27 L	All Models	\$159
8239414	Cover — Stainless Steel — Full Pot	14-5/8 W × 19-3/8 D	SR114	\$450
8030059	Fish Scoop	8-1/8 W × 8-1/2 D with 17-3/8 L handle	All Models	\$228
8030446	Fish Skimmer	6 square with 13-5/8 L insulated handle, no hooks	All Models	\$168
	Legs, set of 4 adjustable, stainless steel	6" H	All Models	\$250
	Legs, set of 4 adjustable, nickel	6" H	All Models	\$199
2302884	Top Connecting Strip	2-1/4 W × 19-3/4 × 1-5/8 H	All Models	\$275

HIGH EFFICIENCY

HIGH EFFICIENCY

ELECTRIC FRYERS



Frymaster® RE14TC

OPEN POT ELECTRIC FRYER

- Open frypot (full or split) design — easy to clean
- Proprietary, self-standing, swing-up, flat-bar, low-watt density, long-life heating elements
- Robust, RTD 1° compensating temperature probe
- CM3.5 controller, standard
- Stainless steel frypot, door, and sides
- Melt cycle and boil out mode
- Deep cold zone with 1-1/4" (3.2 cm) IPS, full-port, ball-type drain valve for full frypots; 1" IPS full-port ball-type drain valve for split frypots
- Triac controls "pulse" the energy required to the electric elements in much smaller increments than traditional on/off electrical contactors or gas controls, Resulting in greater reliability and more precise temperature control



HIGH EFFICIENCY

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

MODEL	CM3.5 CONTROLLER*	OIL CAPACITY	COOK AREA INCHES	INPUT	SHIPPING WEIGHT
RE14TC	\$25,044	50-lbs.	14 W × 15-1/2 L × 3-3/4 D	14 kW	214-lbs.

*Standard with CM3.5 controller.

14 kW RETc FRYERS — With filtration, stainless steel frypots, doors, and sides.

MODEL	CM3.5 CONTROLLER*	OIL CAPACITY	COOK AREA INCHES	INPUT	SHIPPING WEIGHT
FPRE214TC	\$72,689	(2) 50-lbs.	(2) 14 W × 15-1/2 L × 3-3/4 D	(2) 14 kW	552-lbs.
FPRE314TC	\$94,667	(3) 50-lbs.	(3) 14 W × 15-1/2 L × 3-3/4 D	(3) 14 kW	705-lbs.
FPRE414TC	\$116,786	(3) 50-lbs.	(3) 14 W × 15-1/2 L × 3-3/4 D	(3) 14 kW	895-lbs.

*Standard with CM3.5 controller. | Filter Price Included. | Price includes casters.

DESCRIPTION	PRICE
SPREADERS	
Spreader Cabinet	+\$1,855
NOTE: Call Customer Service for availability and placement.	
BASKET LIFTS	
Basket Lifts	+\$3,832 / FRYPOT
FRYPOT OPTIONS	
Split Frypot	+\$3,832 / FRYPOT

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

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

POWER REQUIREMENTS, PER FRYPOT — BASIC DOMESTIC

MODEL	kW	ELEMENTS / FRYPOT			CONTROLS / FRYPOT	FILTER	BASKET LIFTS / FRYPOTS
		VOLTAGE	3 PHASE ¹	1 PHASE ²			
RE14TC	14	208V	39 A	67 A	1A	5A	2A
RE14-2TC	(2) 7	240V	34 A	58 A	1A	4A	2A

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

OPTIONAL PLUG	
Domestic: NEMA #15-60P	+\$209 / FRYPOT

NOTES

- Standard supplies for all filter systems consist of sample packages of filter powder and paper, one filter brush and one clean-out rod.
- TC models not available in 480V.
- Plug is optional accessory on units shipping with a cord. EXCEPTION: Units shipping to Canada with a cord must have a plug as well.
- 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.
- Casters included in basket lift pricing.
- Any questions or pricing information other than the above should be referred to Customer Service — Toll Free 1-800-221-4583.



Frymaster RE17TC

HIGH EFFICIENCY



OPEN POT ELECTRIC FRYER

- Open frypot (full or split) design -- easy to clean
- Proprietary, self-standing, swing-up, flat-bar, low-watt density, long-life heating elements
- Robust, RTD 1° compensating temperature probe
- CM3.5 controller, standard
- Stainless steel frypot, door, and sides
- Melt cycle and boil out mode
- Deep cold zone with 1-1/4" (3.2 cm) IPS, full-port, ball-type drain valve for full frypots; 1" IPS full-port ball-type drain valve for split frypots
- Triac controls "pulse" the energy required to the electric elements in much smaller increments than traditional on/off electrical contactors or gas controls, Resulting in greater reliability and more precise temperature control



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

MODEL	CM3.5 CONTROLLER*	OIL CAPACITY	COOK AREA INCHES	INPUT	SHIPPING WEIGHT
RE17TC	\$27,253	50-lbs.	14 W × 15-1/2 L × 3-3/4 D	17 kW	214-lbs.

*Standard with CM3.5 controller.

17 kW RETc FRYERS — With filtration, stainless steel frypots, doors, and sides.

MODEL	CM3.5 CONTROLLER*	OIL CAPACITY	COOK AREA INCHES	INPUT	SHIPPING WEIGHT
FPRE217TC	\$77,675	(2) 50-lbs.	(2) 14 W × 15-1/2 L × 3-3/4 D	(2) 17 kW	552-lbs.
FPRE317TC	\$101,687	(3) 50-lbs.	(3) 14 W × 15-1/2 L × 3-3/4 D	(3) 17 kW	705-lbs.
FPRE417TC	\$125,770	(3) 50-lbs.	(3) 14 W × 15-1/2 L × 3-3/4 D	(3) 17 kW	895-lbs.

NOTE: Filter price included | Price includes casters.

DESCRIPTION	PRICE
SPREADERS	
Spreader Cabinet	+\$1,855
NOTE: Call Customer Service for availability and placement.	
BASKET LIFTS	
Basket Lifts	+\$3,832 / FRYPOT
FRYPOT OPTIONS	
Split Frypot	+\$3,832 / FRYPOT

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

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

POWER REQUIREMENTS, PER FRYPOT — BASIC DOMESTIC

MODEL	kW	ELEMENTS / FRYPOT			CONTROLS / FRYPOT	FILTER	BASKET LIFTS / FRYPOTS
		VOLTAGE	3 PHASE ¹	1 PHASE ²			
RE17TC	17	208V	48 A	82 A	1A	5A	2A
RE17-2TC	(2) 8.5	240V	41 A	71 A	1A	4A	2A

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

OPTIONAL PLUG	PRICE
Domestic: NEMA #15-60P	+\$209 / FRYPOT

NOTES

- Standard supplies for all filter systems consist of sample packages of filter powder and paper, one filter brush, and one clean-out rod.
- TC models not available in 480V.
- Plug is optional accessory on units shipping with a cord. EXCEPTION: Units shipping to Canada with a cord must have a plug as well.
- 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.
- Casters included in basket lift pricing.
- Any questions or pricing information other than the above should be referred to Customer Service — Toll Free 1-800-221-4583.



Frymaster® RE14

OPEN POT ELECTRIC FRYER

- Open frypot (full or split) design -- easy to clean
- Proprietary, self-standing, swing-up, flat-bar, low-watt density, long-life heating elements
- Robust, RTD 1° compensating temperature probe
- CM3.5 controller, standard
- Stainless steel frypot, door, and sides
- Melt cycle and boil out mode
- Deep cold zone with 1-1/4" (3.2 cm) IPS, full-port, ball-type drain valve for full frypots; 1" IPS full-port ball-type drain valve for split frypots
- Drain safety switch
- Rear oil flush



HIGH EFFICIENCY

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

MODEL	DIGITAL TIMER CONTROLLER	CM3.5 CONTROLLER*	OIL CAPACITY	COOK AREA INCHES	INPUT	SHIPPING WEIGHT
RE14	\$15,625	\$15,625	50-lbs.	14 W × 15-1/2 L × 3-1/2 D	14 kW	190-lbs.

*Standard with CM3.5 controller.

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

MODEL	DIGITAL TIMER CONTROLLER	CM3.5 CONTROLLER*	OIL CAPACITY	COOK AREA INCHES	INPUT	SHIPPING WEIGHT
FPRE114	\$34,217	\$34,217	(1) 50-lbs.	(1) 14 W × 15-1/2 L × 3-1/2 D	(1) 14 kW	277-lbs.
FPRE214	\$50,979	\$50,979	(2) 50-lbs.	(2) 14 W × 15-1/2 L × 3-1/2 D	(2) 14 kW	459-lbs.
FPRE314	\$67,694	\$67,694	(3) 50-lbs.	(3) 14 W × 15-1/2 L × 3-1/2 D	(3) 14 kW	612-lbs.
FPRE414	\$84,343	\$84,343	(4) 50-lbs.	(4) 14 W × 15-1/2 L × 3-1/2 D	(4) 14 kW	811-lbs.

NOTE: Filter price included | Price includes casters.

DESCRIPTION	PRICE
SPREADERS	
Spreader Cabinet	+\$1,855
NOTE: Call Customer Service for availability and placement.	
BASKET LIFTS	
Basket Lifts	+\$3,832 / FRYPOT
FRYPOT OPTIONS	
Split Frypot	+\$3,832 / FRYPOT

STANDARD ACCESSORIES	
<ul style="list-style-type: none"> • 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) 	
SPECIAL OIL OPTIONS	
External oil discharge — available on built-in filter batteries of 2 or more frypots or a frypot and spreader. Must specify front or rear connection. Front connection comes with 5 ft. washdown hose.	FRONT +\$2,632
	REAR +\$1,784

POWER REQUIREMENTS, PER FRYPOT — BASIC DOMESTIC

MODEL	kW	ELEMENTS / FRYPOT			CONTROLS / FRYPOT	FILTER	BASKET LIFTS / FRYPOTS
		VOLTAGE	3 PHASE ¹	1 PHASE ²			
RE14	14	208V	39 A	67 A	1A	5A	2A
		240V	34 A	58 A	1A	4A	2A
RE14-2	(2) 7	480V	17 A	N/A	120V 1 A	120V 8 A	120V 3 A

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

OPTIONAL PLUG	OPTIONAL POWER
Domestic: NEMA #15-60P	480V 3PH
+\$209 / FRYPOT	+\$891 / FRYPOT

NOTES

- Standard supplies for all filter systems consist of sample packages of filter powder and paper, one filter brush, and one clean-out rod.
- 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.
- 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.
- Casters included in basket lift pricing.
- Any questions or pricing information other than the above should be referred to **Customer Service — Toll Free 1-800-221-4583.**



Frymaster RE17



OPEN POT ELECTRIC FRYER



- Open frypot (full or split) design — easy to clean
- Proprietary, self-standing, swing-up, flat-bar, low-watt density, long-life heating elements
- Robust, RTD 1° compensating temperature probe
- CM3.5 controller, standard
- Stainless steel frypot, door, and sides
- Melt cycle and boil out mode
- Deep cold zone with 1-1/4" (3.2 cm) IPS, full-port, ball-type drain valve for full frypots; 1" IPS full-port ball-type drain valve for split frypots
- Drain safety switch
- Rear oil flush

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

MODEL	DIGITAL TIMER CONTROLLER	CM3.5 CONTROLLER*	OIL CAPACITY	COOK AREA INCHES	INPUT	SHIPPING WEIGHT
RE17	\$18,006	\$18,006	50-lbs.	14 W × 15-1/2 L × 3-1/2 D	17 kW	190-lbs.

*Standard with CM3.5 controller.

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

MODEL	DIGITAL TIMER CONTROLLER	CM3.5 CONTROLLER*	OIL CAPACITY	COOK AREA INCHES	INPUT	SHIPPING WEIGHT
FPRE117	\$36,961	\$36,961	(1) 50-lbs.	(1) 14 W × 15-1/2 L × 3-1/2 D	(1) 17 kW	277-lbs.
FPRE217	\$56,672	\$56,672	(2) 50-lbs.	(2) 14 W × 15-1/2 L × 3-1/2 D	(2) 17 kW	459-lbs.
FPRE317	\$76,424	\$76,424	(3) 50-lbs.	(3) 14 W × 15-1/2 L × 3-1/2 D	(3) 17 kW	612-lbs.
FPRE417	\$96,152	\$96,152	(4) 50-lbs.	(4) 14 W × 15-1/2 L × 3-1/2 D	(4) 17 kW	811-lbs.

NOTE: Filter price included | Price includes casters.

DESCRIPTION	PRICE
SPREADERS	
Spreader Cabinet	+\$1,855
NOTE: Call Customer Service for availability and placement.	
BASKET LIFTS	
Basket Lifts	+\$3,832 / FRYPOT
FRYPOT OPTIONS	
Split Frypot	+\$3,832 / FRYPOT

STANDARD ACCESSORIES
<ul style="list-style-type: none"> • 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)
SPECIAL OIL OPTIONS
External oil discharge — available on built-in filter batteries of 2 or more frypots or a frypot and spreader. Must specify front or rear connection. Front connection comes with 5 ft. washdown hose.
FRONT +\$2,632
REAR +\$1,784

POWER REQUIREMENTS, PER FRYPOT — BASIC DOMESTIC

MODEL	kW	ELEMENTS / FRYPOT			CONTROLS / FRYPOT	FILTER	BASKET LIFTS / FRYPOTS
		VOLTAGE	3 PHASE ¹	1 PHASE ²			
RE17	17	208V 240V	48 A 41 A	82 A 71 A	1A 1A	5A 4A	2A 2A
RE17-2	(2) 8.5	480V	21 A	N/A	480V - 120V 1A	120V 8 A	120V 3 A

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

OPTIONAL PLUG	PRICE
Domestic: NEMA #15-60P	+\$209 / FRYPOT

OPTIONAL POWER	PRICE
480V 3PH	+\$891 / FRYPOT

NOTES

- Standard supplies for all filter systems consist of sample packages of filter powder and paper, one filter brush, and one clean-out rod.
- 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.
- 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.
- No plug or cord is provided on single phase fryers.
- Casters included in basket lift pricing.
- Any questions or pricing information other than the above should be referred to **Customer Service — Toll Free 1-800-221-4583.**



Frymaster® RE80 (17 kW)

OPEN POT ELECTRIC FRYER

- Open frypot design — easy to clean
- Proprietary, self-standing, swing-up, flat-bar, low-watt density, long-life heating elements
- Robust, RTD 1° compensating temperature probe
- Digital Timer controller, standard
- Stainless steel frypot, door, and sides
- Melt cycle and boil out mode
- Deep cold zone with 1-1/4" (3.2 cm) IPS, full-port, ball-type drain valve for full frypots; 1" IPS full-port ball-type drain valve for split frypots
- Drain safety switch
- Rear oil flush



HIGH EFFICIENCY

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

MODEL	DIGITAL TIMER CONTROLLER*	CM3.5 CONTROLLER	3000 CONTROLLER	OIL CAPACITY	COOK AREA INCHES	INPUT	SHIPPING WEIGHT
RE180	\$24,500	\$26,156	\$27,131	80-lbs.	18 W × 18 L × 4-3/8 D	17 kW	285-lbs.

*Standard with Digital timer.

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

MODEL	DIGITAL TIMER CONTROLLER*	CM3.5 CONTROLLER	3000 CONTROLLER	OIL CAPACITY	COOK AREA INCHES	INPUT	SHIPPING WEIGHT
FPRE180	\$48,579	\$50,235	\$51,210	(1) 80-lbs.	(1) 18 W × 18 L × 4-3/8 D	(1) 17 kW	359-lbs.
FPRE280	\$75,546	\$78,858	\$80,808	(2) 80-lbs.	(2) 18 W × 18 L × 4-3/8 D	(2) 17 kW	617-lbs.
FPRE380	\$102,515	\$107,483	\$110,408	(3) 80-lbs.	(3) 18 W × 18 L × 4-3/8 D	(3) 17 kW	816-lbs.
FPRE480	\$129,483	\$136,107	\$140,007	(4) 80-lbs.	(4) 18 W × 18 L × 4-3/8 D	(4) 17 kW	1,044-lbs.

NOTE: Filter price included.

DESCRIPTION	PRICE
SPREADERS	
Spreader Cabinet	+\$2,938
NOTE: Call Customer Service for availability and placement.	
BASKET LIFTS	
Basket Lifts	+\$3,832 / FRYPOT
Tandem Basket Lifts	+\$123 / FRYPOT

STANDARD ACCESSORIES	
• Automatic Melt Cycle	• Cords (17 kW)
• Boil Out Temperature Control	• Screen-type Basket Support
• Legs (non-filter fryers)	• 8 GPM Pump
• Casters (filter models)	• Twin Baskets
	• Basket Hangers

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

POWER REQUIREMENTS, PER FRYPOT — BASIC DOMESTIC

MODEL	kW	ELEMENTS / FRYPOT		CONTROLS / FRYPOT	FILTER	BASKET LIFTS / FRYPOTS
		VOLTAGE	3 PHASE*			
RE180	17	208V	48 A	1A	5A	2A
		240V	41 A	1A	4A	2A
		480V	21 A	120V 1 A	120V 8 A	120V 3 A

*3PH / 3 wire / plus ground wire

OPTIONAL POWER	PRICE
480V 3PH	+\$891 / FRYPOT

OPTIONAL PLUG	PRICE
Domestic: NEMA #15-60P	+\$209 / FRYPOT

NOTES

- Split pots not available.
- Standard supplies for all filter systems consist of sample packages of filter powder and paper, one filter brush, and one clean-out rod.
- Casters included in basket lift pricing.
- 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.
- 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.
- Casters included in basket lift pricing.
- Any questions or pricing information other than the above should be referred to Customer Service — Toll Free 1-800-221-4583.



Frymaster® RE80 (21 kW)

HIGH EFFICIENCY



OPEN POT ELECTRIC FRYER

- Open frypot design — easy to clean
- Proprietary, self-standing, swing-up, flat-bar, low-watt density, long-life heating elements
- Robust, RTD 1° compensating temperature probe
- Digital Timer controller, standard
- Stainless steel frypot, door, and sides
- Melt cycle and boil out mode
- Deep cold zone with 1-1/4" (3.2 cm) IPS, full-port, ball-type drain valve for full frypots; 1" IPS full-port ball-type drain valve for split frypots
- Drain safety switch
- Rear oil flush



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

MODEL	DIGITAL TIMER CONTROLLER*	CM3.5 CONTROLLER	3000 CONTROLLER	OIL CAPACITY	COOK AREA INCHES	INPUT	SHIPPING WEIGHT
RE180	\$27,202	\$28,858	\$29,833	80-lbs.	18 W × 18 L × 4-3/8 D	21 kW	285-lbs.

*Standard with Digital timer controller.

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

MODEL	DIGITAL TIMER CONTROLLER*	CM3.5 CONTROLLER	3000 CONTROLLER	OIL CAPACITY	COOK AREA INCHES	INPUT	SHIPPING WEIGHT
FPRE180	\$49,425	\$51,081	\$52,056	(1) 80-lbs.	(1) 18 W × 18 L × 5 D	(1) 21 kW	359-lbs.
FPRE280	\$77,167	\$80,479	\$82,429	(2) 80-lbs.	(2) 18 W × 18 L × 5 D	(2) 21 kW	617-lbs.
FPRE380	\$104,907	\$109,876	\$112,800	(3) 80-lbs.	(3) 18 W × 18 L × 5 D	(3) 21 kW	816-lbs.
FPRE480	\$132,647	\$139,272	\$143,171	(4) 80-lbs.	(4) 18 W × 18 L × 5 D	(4) 21 kW	1,044-lbs.

NOTE: Filter price included.

DESCRIPTION	PRICE
SPREADERS	
Spreader Cabinet	+\$2,938
NOTE: Call Customer Service for availability and placement.	
BASKET LIFTS	
Basket Lifts	+\$3,832 / FRYPOT
Tandem Basket Lifts	+\$123 / FRYPOT

STANDARD ACCESSORIES	
• Automatic Melt Cycle	• Cords (17 kW)
• Boil Out Temperature Control	• Screen-type Basket Support
• Legs (non-filter fryers)	• 8 GPM Pump
• Casters (filter models)	• Twin Baskets
	• Basket Hangers

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

POWER REQUIREMENTS, PER FRYPOT — BASIC DOMESTIC

MODEL	kW	ELEMENTS / FRYPOT		CONTROLS / FRYPOT	FILTER	BASKET LIFTS / FRYPOTS
		VOLTAGE	3 PHASE*			
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

OPTIONAL POWER	PRICE
480V 3PH	+\$891 / FRYPOT

OPTIONAL PLUG	PRICE
Domestic: NEMA #15-60P	+\$209 / FRYPOT

NOTES

- Split pots not available.
- Standard supplies for all filter systems consist of sample packages of filter powder and paper, one filter brush, and one clean-out rod.
- Casters included in basket lift pricing.
- 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.
- 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.
- No plug or cord is provided on single phase fryers.
- Any questions or pricing information other than the above should be referred to **Customer Service — Toll Free 1-800-221-4583.**

HIGH EFFICIENCY ELECTRIC FRYER ACCESSORIES

PART #	DESCRIPTION	SIZE INCHES	APPLICABLE MODELS	PRICE
8030099	Basket, Full Size (Can be used with TANDEM basket lifts)	12-3/8 W × 12-7/8 L × 5-1/4 D	RE14, RE17, RE14TC, RE17TC	\$425
8030148	Basket, Full Size (Can be used with TANDEM basket lifts)	16-3/4 W × 17-1/2 L × 5-3/4 D	RE80	\$499
8030427	Basket, Triplet Size	5-5/8 W × 16 L × 7 D	RE80	\$299
8030357	Basket, Triplet Size	4-1/2 W × 13-1/4 L × 6 D	RE14, RE17	\$299
8030271	Basket, Twin Size	5-7/8 W × 12-5/8 L × 6-5/8 D	RE14, RE17, RE14TC, RE17TC	\$275
8030304	Basket, Twin Size	8-3/4 W × 16-3/4 L × 6 D	RE80	\$299
8030306	Basket, Twin Size	7-5/8 W × 15-7/8 L × 7-3/8 D	RE80 w/BL	\$349
8102793	Basket Hanger, Wire	12-1/2 W × 3-1/2 H	RE14, RE17, RE14TC, RE17TC	\$189
8102794	Basket Hanger	17-3/8 W × 3-1/2 H	RE80	\$195
8030136	Basket Support Screen Type With Handle Full Pot (Not available for split pot)	12-1/2 W × 13-3/4 D	RE14, RE17, RE14TC, RE17TC	\$250
	Casters, Set of Four Call customer service to specify fryer models		All Models	\$260
2208964	Chicken/Fish Plate — Full Pot (Not available for split pot)	13-1/2 W × 14-1/4 D	RE14, RE17, RE14TC, RE17TC	\$650
8233947	Chicken/Fish Tray	16-1/2 W × 16-1/2 L × 11 D	RE80	\$650
1080220	Cover — Stainless Steel — Full Pot	20 × 22-1/4 × 1-1/2 includes handle	RE80	\$450
8239414	Cover — Stainless Steel — Full Pot	14-5/8 W × 19-3/8 D	RE14, RE17, RE14TC, RE17TC	\$450
8233938	Crumb Scoop	1-1/4 W × 6-1/2 D × 22-3/4 L	All Open Pots	\$193
	Foam Deck Basket Banger		RE, RE80	\$199 /FRYPOT
8101205	Legs — Set of Four — Stainless Steel Call customer service to specify fryer models	8-1/2 H	All Models	\$250
8030132	Rack Type Basket Support — Full Pot	12-1/2 W × 13-3/4 D	RE14, RE17, RE14TC, RE17TC	\$199
8030106	Rack Type Basket Support — Split Pot	5-3/4 W × 13-1/2 D	RE14-2, RE17-2, RE14-2TC, RE17-2TC	\$199
8030387	Rack Type Basket Support, Fine Mesh	17-3/8 W × 17-5/8 D	RE80	\$275
8030358	Sediment Tray — Full Pot	10-1/2 W × 11-5/8 L × 4 D	RE14, RE17, RE14TC, RE17TC	\$848
8030360L	Sediment Tray — Split Pot Left	4-5/8 W × 13-3/4 L × 4 D	RE14-2, RE17-2, RE14-2TC, RE17-2TC	\$999
8030359R	Sediment Tray — Split Pot Right	4-5/8 W × 13-3/4 L × 4 D	RE14-2, RE17-2, RE14-2TC, RE17-2TC	\$999
8236559	Splash Shield	20 D × 6-1/8 H	RE14, RE17, RE14TC, RE17TC	\$245
8237109	Splash Shield	# D × # H	RE80	\$275
130258103	Splash Shield - Side (with bangers)	24 D × 14 H	RE80	\$249
8235810	Top Connecting Strip	1-7/8 W × 21 D	RE14, RE17, RE14TC, RE17TC	\$299
2305382	Top Connecting Strip	2 W × 23-3/4 D	RE80	\$275

**OIL
CONSERVING**
ELECTRIC FRYERS



Frymaster[®] OCF30E

OPEN POT ELECTRIC FRYER

- 30-lb. frypot with open pot design requires 40% less oil to cook as much food as frypots almost twice its size, while using 10% less energy and producing less waste.
- 3000 controller has operation management features that monitor and help control food and oil quality, oil life, and equipment performance. Has 20 programmable cook buttons and auto adjusts cook time to load size.
- Independent frypot construction of batteries makes it easy to repair or replace a frypot while maintaining continuous operation.
- Durable, self-standing, swing-up, flat-bar heating elements ensure industry-leading energy efficiency that exceeds ENERGY STAR[®] standards and protects against oil migration.



OIL CONSERVING

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

MODEL	3000 CONTROLLER	OIL CAPACITY	COOK AREA INCHES	INPUT	SHIPPING WEIGHT
FPEL114C	\$34,043	30-lbs.	13 W × 14 L × 3-3/4 D	14 kW	255-lbs.

*Standard with 3000 Controller. Can substitute 3010 for 3000 controller at no additional cost. NOTE: ATO not available on single units.

OCF30 FRYER BATTERIES — With filtration, Automatic Top Off (ATO), stainless steel frypots, doors, and sides

MODEL	3000 CONTROLLER	OIL CAPACITY	COOK AREA INCHES	INPUT	SHIPPING WEIGHT
FPEL214CA	\$59,595	(2) 30-lbs.	(2) 13 W × 14 L × 3-3/4 D	(2) 14 kW	535-lbs.
FPEL314CA	\$78,914	(3) 30-lbs.	(3) 13 W × 14 L × 3-3/4 D	(3) 14 kW	667-lbs.

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

DESCRIPTION	PRICE
SPREADERS	
Spreader Cabinet	+\$1,855
NOTE: Call Customer Service for availability and placement.	
BASKET LIFTS	
Basket Lifts	+\$3,832 / FRYPOT
Tandem basket lifts	+\$123 / FRYPOT
FRYPOT OPTIONS	
Split Frypot	+\$3,832 / FRYPOT

STANDARD ACCESSORIES	
<ul style="list-style-type: none"> Built-in Filtration Casters Rack-type Basket Support ATO (except FPEL114C) Basket Hanger 	<ul style="list-style-type: none"> Twin Baskets Cords 8 GPM Pump Jug in Box (JIB) Holder
SPECIAL OIL OPTIONS	
Bulk Oil (dispose and fresh fill)*	+\$3,296
Semi-solid / solid shortening*	+\$3,845
*Must be requested at time of order.	
NOTE: Call customer service before ordering.	

POWER REQUIREMENTS, PER FRYPOT — BASIC DOMESTIC

MODEL	kW	ELEMENTS / FRYPOT			CONTROLS / FRYPOT	FILTER	AUTOMATIC TOP OFF (ATO) / FRYPOT	BASKET LIFTS / FRYPOTS
		VOLTAGE	3 PHASE ¹	1 PHASE ²				
FPEL14	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

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

OPTIONAL PLUG	OPTIONAL POWER
Domestic: NEMA #15-60P	480V 3PH
+\$209 / FRYPOT	+\$891 / FRYPOT

NOTES

- Casters included in pricing.
- 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.
- 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.
- No plug or cord is provided on single phase fryers.
- Casters included in basket lift pricing.
- Any questions or pricing information other than the above should be referred to **Customer Service — Toll Free 1-800-221-4583.**



Frymaster® 1814E

OIL CONSERVING



OPEN POT ELECTRIC FRYER

- ▶ 17 kW input per frypot meets high production demands of a varied menu
- ▶ Lane controller has programmable cook buttons and features that make it easy to produce consistent great-tasting food
- ▶ Proprietary, self-standing, swing-up, flat-bar low-watt density long-life heating elements
- ▶ High energy efficiency and production capacity
- ▶ Robust, RTD 1° compensating temperature probe
- ▶ Stainless steel frypot, door, and sides
- ▶ Sturdy stainless steel basket hangers



1814E FRYER — Without filtration, stainless steel frypot, door, and sides.

MODEL	DIGITAL TIMER CONTROLLER	CM3.5 CONTROLLER	LANE CONTROLLER	OIL CAPACITY	COOK AREA INCHES	INPUT	SHIPPING WEIGHT
1814E	\$21,050	\$22,678	\$23,653	60-lbs.	18 W × 14 L × 4-1/4 D	17 kW	255-lbs.

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

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

MODEL	DIGITAL TIMER CONTROLLER	CM3.5 CONTROLLER	LANE CONTROLLER	OIL CAPACITY	COOK AREA INCHES	INPUT	SHIPPING WEIGHT
1814EF	\$40,830	\$42,458	\$43,433	(1) 60-lbs.	(1) 18 W × 14 L × 4-1/4 D	(1) 17 kW	390-lbs.
21814EF	\$61,364	\$64,621	\$66,570	(2) 60-lbs.	(2) 18 W × 14 L × 4-1/4 D	(2) 17 kW	585-lbs.
31814EF	\$81,898	\$86,783	\$89,707	(3) 60-lbs.	(3) 18 W × 14 L × 4-1/4 D	(3) 17 kW	815-lbs.

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

DESCRIPTION	PRICE
SPREADERS	
Spreader Cabinet	+\$2,938
NOTE: Call Customer Service for availability and placement.	
BASKET LIFTS	
Basket Lifts	+\$3,832 / FRYPOT

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

POWER REQUIREMENTS, PER FRYPOT — BASIC DOMESTIC

MODEL	kW	ELEMENTS / FRYPOT		CONTROLS / FRYPOT	FILTER
		VOLTAGE	3 PHASE*		
1814E	17	208V	48 A	1A	5A
	17	240V	41 A	1A	4A
	17	480V	21 A	120V 1 A	120V 8 A

*3PH / 3 wire / plus ground wire

OPTIONAL PLUG	OPTIONAL POWER
Domestic: NEMA #15-60P	480V 3PH
+\$209 / FRYPOT	+\$891 / FRYPOT

NOTES

- Split pots not available.
- 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.
- 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.
- No plug or cord is provided on single phase fryers.
- Casters included in basket lift pricing.
- Any questions or pricing information other than the above should be referred to **Customer Service — Toll Free 1-800-221-4583.**

OIL CONSERVING ELECTRIC FRYER ACCESSORIES

PART #	DESCRIPTION	SIZE INCHES	APPLICABLE MODELS	PRICE
8030099	Basket, Full Size (Can be used with TANDEM basket lifts)	12-3/8 W × 12-7/8 L × 5-1/4 D	OCF30E	\$425
8030435	Basket, Full Size	17-1/2 W × 12-7/8 L × 6-1/8 D	1814E	\$525
8030438	Basket, Triplet Size	4-1/4 W × 13-1/4 L × 5-1/2 D	OCF30E	\$375
8030271	Basket, Twin Size	5-7/8 W × 12-5/8 L × 6-5/8 D	OCF30E, 1814E	\$275
8030437	Basket, Dual	8 W × 12-5/8 L × 7 D	1814E	\$399
8030357	Basket, Triplet	4-1/2 W × 13-1/4 L × 6 D	1814E	\$299
2308165	Basket Hanger	15-3/8 W × 5 H	OCF30E (Single Frypot)	\$199
2307495	Basket Hanger	31 W × 5 H	OCF30E (2 Frypots)	\$345
2307497	Basket Hanger	46-1/2 W × 5 H	OCF30E (3 Frypots)	\$525
2304318	Basket Hanger — Over The Flue	19-7/8 W × 5-1/4 H	11814E (Single Frypot)	\$205
2308464	Basket Hanger — Over The Flue	39-3/4 W × 5-1/4 H	21814E (2 Frypots)	\$413
8030136	Basket Support Screen Type With Handle Full Pot (Not available for split pot)	12-1/2 W × 13-3/4 D	OCF30E	\$250
8030429	Brush L-Shaped, Tampico	21 L, 2 Diameter	All Models	\$125
8030278	Brush L-Shaped, Teflon	26-3/4 L, 1 Diameter	All Models	\$189
	Casters, Set of Four Call customer service to specify fryer models		All Models	\$260
8238065	Chicken/Fish Plate — Full Pot (Not available for split pot)	13-1/2 W × 13-1/8 D	OCF30E	\$650
2208962	Chicken/Fish Plate — Full Pot	17 W × 13-1/2 D	1814E	\$650
8030197	Clean-Out Rod	27 L	All Models	\$159
8238899	Cover — Stainless Steel — Full Pot	14-3/8 W × 19-1/2 D	OCF30E	\$450
8239415	Cover — Stainless Steel — Split Pot	7-1/2 W × 19-3/8 D	OCF30E	\$299
8239402	Cover — Stainless Steel — Full Pot	19 W × 19-3/8 D	1814E	\$450
8233938	Crumb Scoop	1-1/4 W × 6-1/2 D × 22-3/4 L	All Open Pots	\$193
8238065	Fish Plate	13 W × 13-1/2 L × 4-1/2 D	OCF30E	\$650
8030059	Fish Scoop	8-1/8 W × 8-1/2 D with 17-3/8 L handle	All Models	\$228
8030446	Fish Skimmer	6 square with 13-5/8 L insulated handle	All Models	\$168
	Foam Deck Basket Banger		OCF30E	\$199 / FRYPOT
8030293	Gloves, Black Safety		All Models	\$99
	Legs — Set of Four — adjustable, stainless steel Call customer service to specify fryer models	6" H	All Models	\$250
	Legs — Set of Four — Stainless Steel Call customer service to specify fryer models	8-1/2 H	11814E	\$250
8030132	Rack Type Basket Support — Full Pot	12-1/2 W × 13-3/4 D	OCF30E	\$199
8030106	Rack Type Basket Support — Split Pot	5-3/4 W × 13-1/2 D	OCF30E	\$199
8030380	Rack Type Basket Support — Full Pot	13-5/8 W × 18 D	1814E	\$225
1086187	Sediment Tray	17-3/4 W × 13-5/8 D	11814E	\$950
8238155	Splash Shield	20-5/8 D × 6 H	1814E	\$300
8238224	Splash Shield	19-1/2 D × 11-3/4 H	OCF30E	\$275
8238190	Top Connecting Strip	2-3/4 W × 21 D	11814E	\$299

FILTERQUICK®
ELECTRIC FRYERS



Frymaster® FQE30 FILTERQUICK®

⚡ OPEN POT ELECTRIC FRYER

- 30-lb. frypot with open pot design requires 40% less oil to cook as much food as frypots almost twice its size, while using 10% less energy and producing less waste
- Frying area 13" W × 14" L × 3-3/4" D (33 × 36 × 9.5 cm) Automatic Top off – automatically replenishes oil from Jug in Box (JIB) conveniently located inside the fryer cabinet
- Closed cabinet, automatic filtration with rear oil flush, puts filtration where it's most convenient to operate, on the front of the fryer
- FQ4000 easyTouch® controller makes cooking and filtering simple and intuitive. Fry station management features monitor and help control food and oil quality, oil life, and equipment performance
- Innovative safety features offer proprietary advantages over other fryers — prevent simultaneous vat filtrations
- Independent frypot construction of batteries makes it easy to repair or replace a frypot while maintaining continuous operation



FILTERQUICK

FILTERQUICK 60 FRYER BATTERIES — With filtration, FQ4000 easyTouch controller, Automatic Top Off (ATO), stainless steel frypot(s), door(s), and sides.

MODEL	FQ4000 CONTROLLER*	OIL CAPACITY	COOK AREA INCHES	INPUT	SHIPPING WEIGHT
2FQE30	\$63,296	(1) 30-lbs.	(1) 13 W × 14 L × 3-3/4 D	(1) 14 kW	535-lbs.
3FQE30	\$86,611	(2) 30-lbs.	(2) 13 W × 14 L × 3-3/4 D	(2) 14 kW	667-lbs.
4FQE30	\$109,926	(3) 30-lbs.	(3) 13 W × 14 L × 3-3/4 D	(3) 14 kW	875-lbs.

*Standard with FilterQuick FQ4000 easyTouch controller. NOTE: Casters included in pricing.

DESCRIPTION	PRICE
SPECIAL OIL OPTIONS	
Semi-solid / solid shortening*	+\$3,845
Front oil discharge (Precludes bulk rear oil discharge)	+\$3,296
Oil Quality Sensor*	+\$4,209

*Must be requested at time of order.
NOTE: Call Customer Service before ordering.

SPREADERS	
Spreader Cabinet	+\$1,855

NOTE: Call Customer Service for availability and placement.

BASKET LIFTS	
Basket Lifts	+\$3,832 / FRYPOT

POWER REQUIREMENTS, PER FRYPOT — BASIC DOMESTIC

MODEL	kW	ELEMENTS / FRYPOT			CONTROLS / FRYPOT	FILTER	AUTOMATIC TOP OFF (ATO) / FRYPOT	BASKET LIFTS / FRYPOT
		VOLTAGE	3 PHASE ¹	1 PHASE ²				
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

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

OPTIONAL PLUG	
Domestic: NEMA #15-60P	+\$209 / FRYPOT

OPTIONAL POWER	
480V 3PH	+\$891 / FRYPOT

NOTES

- Split pots not available.
- One cord is provided per frypot on 3 phase models.
- Plug is an optional accessory on units shipping with cord, except 480V 3 phase units — no plug is available. EXCEPTION: Units shipping to Canada with a cord must have a plug as well.
- 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.
- Casters included in basket lift pricing.
- Any questions or pricing information other than the above should be referred to **Customer Service — Toll Free 1-800-221-4583**.



Frymaster® FQE60 FILTERQUICK®



FILTERQUICK

⚡ OPEN POT ELECTRIC FRYER

- FQ4000 easyTouch® controller makes cooking and filtering simple and intuitive — fry station management features monitor and help control food and oil quality, oil life, and equipment performance
- Proprietary, self-standing, swing-up, flat-bar low-watt density long-life heating elements
- High energy efficiency and production capacity
- Robust, RTD 1° compensating temperature probe
- Stainless steel frypot, door, and sides
- Sturdy stainless steel basket hangers
- Closed cabinet, automatic filtration with rear oil flush puts filtration where it's most convenient to operate, on the front of the fryer
- Innovative safety features offer proprietary advantages over other fryers — prevent simultaneous vat filtrations
- Bulk oil, optional

FILTERQUICK 60 FRYER BATTERIES — With filtration, FQ4000 easyTouch controller, Automatic Top Off (ATO), stainless steel frypot(s), door(s), and sides.

MODEL	FQ4000 CONTROLLER*	OIL CAPACITY	COOK AREA INCHES	INPUT	SHIPPING WEIGHT
1FQE60U	\$49,613	(1) 60-lbs.	(1) 18 W × 14 L × 3-3/4 D	(1) 17 kW	390-lbs.
2FQE60U	\$78,049	(2) 60-lbs.	(2) 18 W × 14 L × 3-3/4 D	(2) 17 kW	585-lbs.
3FQE60U	\$106,486	(3) 60-lbs.	(3) 18 W × 14 L × 3-3/4 D	(3) 17 kW	815-lbs.

*Standard with FilterQuick FQ4000 easyTouch controller. NOTE: Casters included in pricing.

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

*Must be requested at time of order.
NOTE: Call Customer Service before ordering.

BASKET LIFTS	
Basket Lifts	+\$3,832 / FRYPOT

POWER REQUIREMENTS, PER FRYPOT — BASIC DOMESTIC

MODEL	kW	ELEMENTS / FRYPOT		CONTROLS / FRYPOT	FILTER
		VOLTAGE	3 PHASE*		
FQE60U	17	208V	48 A	1A	5A
	17	240V	41 A	1A	4A
	17	480V	21 A	120V 1 A	120V 8 A

*3PH / 3 wire / plus ground wire

OPTIONAL PLUG	OPTIONAL POWER
Domestic: NEMA #15-60P +\$209 / FRYPOT	480V 3PH +\$891 / FRYPOT

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

DESCRIPTION	PRICE
SPREADERS	
Spreader Cabinet	+\$2,938

NOTE: Call Customer Service for availability and placement.

NOTES

- Split pots not available.
- 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.
- 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.
- No plug or cord is provided on single phase fryers.
- Casters included in basket lift pricing.
- Any questions or pricing information other than the above should be referred to **Customer Service** — Toll Free 1-800-221-4583.



Frymaster® FQE80 FILTERQUICK®

OPEN POT ELECTRIC Fryer

- FQ4000 easyTouch® controller makes cooking and filtering simple and intuitive — fry station management features monitor and help control food and oil quality, oil life, and equipment performance
- Proprietary, self-standing, swing-up, flat-bar, low-watt density, long-life heating elements
- High energy efficiency and production capacity
- Robust, RTD 1° compensating temperature probe
- Stainless steel frypot(s), door(s), and sides
- Sturdy stainless steel basket hangers
- Closed cabinet, automatic filtration with rear oil flush puts filtration where it's most convenient to operate, on the front of the fryer
- Innovative safety features offer proprietary advantages over other fryers — prevent simultaneous vat filtrations
- Optional integrated Oil Quality Sensor monitors the health of the oil and indicates with great precision the true point that oil needs to be discarded
- Front oil discharge with 6ft washdown hose



FILTERQUICK

FILTERQUICK 80 Fryer Batteries — with filtration, FQ4000 easyTouch controller, stainless steel frypot(s), door(s), and sides.

MODEL	FQ4000 CONTROLLER*	OIL CAPACITY	COOK AREA INCHES	INPUT	SHIPPING WEIGHT
1FQE80U	\$60,620	80-lbs.	18 W x 18 L x 4-3/8 D	17 kW	390-lbs.
2FQE80U	\$95,950	80-lbs.	18 W x 18 L x 4-3/8 D	17 kW	640-lbs.
3FQE80U	\$123,401	80-lbs.	18 W x 18 L x 4-3/8 D	17 kW	814-lbs.

DESCRIPTION	PRICE
SPECIAL OIL OPTIONS	
Semi-solid / solid shortening*	+\$3,845
Oil Quality Sensor*	+\$4,209

*Must be requested at time of order.
NOTE: Call Customer Service before ordering.

STANDARD ACCESSORIES	
• Rack-type Basket Support	• Filter Starter Kit
• Basket Hangers	• Drain Safety Switch
• Front oil disposal comes with 6ft washdown hose 8 GPM Pump	• Casters

POWER REQUIREMENTS, PER FryPOT — BASIC DOMESTIC

MODEL	kW	ELEMENTS / FryPOT		CONTROLS / FryPOT	FILTER
		VOLTAGE	3 PHASE*		
FQE80	17	208V	48 A	1 A	5 A
		240V	41 A	1 A	4 A
		480V	21 A	120V 1 A	120 V 8 A

*3PH / 3 wire / plus ground wire

OPTIONAL PLUG	PRICE
Domestic: NEMA #15-60P	+\$209 / FryPOT

OPTIONAL POWER	PRICE
480V 3PH	+\$891 / FryPOT

NOTES

- Split pots and basket lifts not available.
- 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.
- 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.
- 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.**

FILTERQUICK ELECTRIC FRYER ACCESSORIES

PART #	DESCRIPTION	SIZE INCHES	APPLICABLE MODELS	PRICE
8030099	Basket, Full Size (Can Be Used With TANDEM Basket Lifts)	12-3/8 W × 12-7/8 L × 5-1/4 D	FQE30	\$425
8030435	Basket, Full Size	17-1/2 W × 12-7/8 L × 6-1/8 D	FQE60	\$525
13000609	Basket, Full Size	17-1/2 W × 16-3/4 L × 6 D	FQE80	\$ 499
8030438	Basket, Triplet Size	4-1/4 W × 13-1/4 L × 5-1/2 D	FQE30	\$375
8030411	Basket, Twin Size	6 W × 8-3/4 L × 15-1/2 D	FQE80	\$349
8030271	Basket, Twin Size	5-7/8 W × 12-5/8 L × 6-5/8 D	FQE30, FQE60	\$275
8030427	Basket, Triplet size	5-5/8 W × 15-7/8 L × 17-5/8 D	FQE80	\$299
8030437	Basket, Dual	8 W × 12-5/8 L × 7 D	FQE60	\$399
8030357	Basket, Triplet	4-1/2 W × 13-1/4 L × 6 D	FQE60	\$299
2307495	Basket Hanger	31 W × 5 H	FQE30 (2 frypots)	\$345
2307497	Basket Hanger	46-1/2 W × 5 H	FQE30 (3 frypots)	\$525
2600957	Basket Hanger	59-3/4 W × 5-1/5 H	FQE80, FQE60 (2 frypots)	\$620
2304318	Basket Hanger — Over The Flue	19-7/8 W × 5-1/4 H	FQE60, FQE80 (single frypot)	\$205
2308464	Basket Hanger — Over The Flue	39-3/4 W × 5-1/4 H	FQE60, FQE80 (2 frypots)	\$413
8030387	Basket Support Rack, fine mesh	17-3/8 W × 17-5/8 D	FQE80	\$275
8030136	Basket Support Screen Type With Handle Full Pot (Not Available For Split Pot)	12-1/2 W × 13-3/4 D	FQE30	\$250
8030429	Brush L-Shaped, Tampico	21 L, 2 Diameter	All Models	\$125
8030278	Brush L-Shaped, Teflon	26-3/4 L, 1 Diameter	All Models	\$189
	Casters, Set of Four Call customer service to specify fryer models		All Models	\$260
8238065	Chicken/Fish Plate — Full Pot (Not Available For Split Pot)	13-1/2 W × 13-1/8 D	FQE30	\$650
2208962	Chicken/Fish Plate — Full Pot	17 W × 13-1/2 D	FQE60	\$650
8238861	Chicken/Fish Tray — Full Pot	13 W × 13-1/2 D × 11 H	FQE30	\$650
8233947	Chicken/Fish Tray — Full Pot	16-1/2 W × 16-1/2 D × 11 H	FQE80	\$650
8030388	Clean-Out Rod	27-1/2 L	All Models	\$99
8238899	Cover — Stainless Steel — Full Pot	14-3/8 W × 19-1/2 D	FQE30	\$450
8239415	Cover — Stainless Steel — Split Pot	7-1/2 W × 19-3/8 D	FQE30	\$299
8239402	Cover — Stainless Steel — Full Pot	19 W × 19-3/8 D	FQE60	\$450
1080220	Cover — Stainless Steel — Full Pot	20 W × 22-1/4 D (with handle)	FQE80	\$450
8233938	Crumb Scoop	1-1/4 W × 6-1/2 D × 22-3/4 L	All Open Pots	\$193
8030059	Fish Scoop	8-1/8 W × 8-1/2 D with 17-3/8 L handle	All Models	\$228
8030446	Fish Skimmer	6 square with 13-5/8 L insulated handle	All Models	\$168
	Foam Deck Basket Banger		FQE30	\$199 / FRYPOT
8030293	Gloves, Black Safety		All Models	\$99
	Legs – Set of Four – adjustable, nickel Call customer service to specify fryer models	6" H	All Models	\$199
	Legs – Set of Four – adjustable, stainless steel Call customer service to specify fryer models	6" H	All Models	\$250
1086895	Stainless Steel Mobile JIB Container		FQE30	\$486
8030132	Rack Type Basket Support — Full Pot	12-1/2 W × 13-3/4 D	FQE30	\$199
8030106	Rack Type Basket Support — Split Pot	5-3/4 W × 13-1/2 D	FQE30	\$199
8030380	Rack Type Basket Support — Full Pot	13-5/8 W × 18 D	FQE60	\$225
1086187	Sediment Tray	17-3/4 W × 13-5/8 D	FQE60	\$950
1062631	Sediment Tray	17-3/4 W × 17-1/8 D	FQE80	\$758
8238155	Splash Shield	20-5/8 D × 6 H	FQE60	\$300
8238224	Splash Shield	19-1/2 D × 11-3/4 H	FQE30	\$275
130001221	Splash Shield	11 D × 23-3/5 H	FQE80	\$300
8238190	Top Connecting Strip	2-3/4 W × 21 D	FQE60	\$299
2305382	Top Connecting Strip	2 W × 23-3/4 D	FQE80	\$275

SPECIALTY PRODUCTS

SPECIALTY PRODUCTS

AVAILABLE MODELS	PRODUCT DESCRIPTION	PRICE
OPEN POT FRYERS SPREADER CABINET		
FQ30 (gas and electric), OCF30 (gas and electric), H55, MJ50, MJ40, RE14, RE14TC, RE17, RE17TC	Spreader Cabinet — Fryer Match	\$1,855
1814E, MJCF, RE80, FQE60	Spreader Cabinet — Fryer Match	\$2,938
Add Casters		+\$260
FOOD WARMER AND HOLDING PAN ADDITIONS (MUST BE USED WITH A SPREADER CABINET)		
FWH1	Food Warmer and Holding Pan — Includes heat lamp, cord and plug, and 12" W × 20" L × 2-1/2" D stainless cafeteria style pan and screen.	\$2,304
FWH1A	Food Warmer and Holding Pan — Includes heat lamp, cord and plug, and 13-1/2" W × 17" L × 8" D scoop-type perforated pan.	\$2,689
Holding Pan Only	12" W × 20" L × 2-1/2" D Stainless Cafeteria Style Pan and Screen	\$586
FWH4	Food Warmer and 4" D Cafeteria Style Holding Pan with Scoop Type Grated Screen	\$2,549
TUBE FRYERS SPREADER CABINET, FOOD WARMER AND HOLDING PAN		
PR50, HD50	15MC Spreader Cabinet	\$1,855
D60G, HD60, 1814G, FQG60	20MC Spreader Cabinet	\$2,938
Add Casters		+\$260
FOOD WARMER AND HOLDING PAN ADDITIONS (MUST BE USED WITH A SPREADER CABINET)		
FWH1	Food Warmer and Holding Pan — Includes heat lamp, cord and plug, and 12" W × 20" L × 2-1/2" D stainless cafeteria style pan and screen.	\$2,304
FWH1A	Food Warmer and Holding Pan — Includes heat lamp, cord and plug, and 13-1/2" W × 17" L × 8" D scoop-type perforated pan.	\$2,689
Holding Pan Only	12" W × 20" L × 2-1/2" D stainless cafeteria style pan and screen	\$586

NOTES

- Spreader cabinets have a solid flat cover or optional 12" W × 20" D cutout.
- Food Warmers/Holding Pans are optional accessories used with Frymaster/DEAN spreader cabinets.

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

PORTABLE FILTERS **AND ACCESSORIES**

PORTABLE FILTERS

MODEL	PRODUCT DESCRIPTION	CAPACITY	SHIPPING WEIGHT	APPLICABLE MODELS	PRICE
FRYMASTER PORTABLE FILTERS					
PF50S	50-lb oil capacity, standard gravity drain	50-lbs.	120-lbs.		\$5,979
PF50R	50-lb oil capacity, reversible pump	50-lbs.	120-lbs.		\$5,979
PF80S	80-lb oil capacity, standard gravity drain	80-lbs.	120-lbs.		\$7,301
PF80R	80-lb oil capacity, reversible pump	80-lbs.	120-lbs.		\$7,301
PF80LPS	80-lb oil capacity, standard gravity drain	80-lbs.	147-lbs.		\$7,615
PF80LPR	80-lb oil capacity, reversible pump	80-lbs.	147-lbs.		\$7,615
PF110S	110-lb oil capacity, standard gravity drain	110-lbs.	125-lbs.		\$7,805
PF110R	110-lb oil capacity, reversible pump	110-lbs.	125-lbs.		\$7,805

NOTE: 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.

PART #	PRODUCT DESCRIPTION	PRICE
FRYMASTER PORTABLE FILTER ACCESSORIES		
8235950	Crumb Tray (for PF50 only)	\$546

MODEL	PRODUCT DESCRIPTION	CAPACITY	SHIPPING WEIGHT	PRICE
FRYMASTER SHORTENING DISPOSAL UNITS				
PSDU50	50-lb oil capacity — fits under all Frymaster and DEAN fryers except DEAN single filtration models	50-lbs.	62-lbs.	\$2,272
PSDU100	100-lb oil capacity — fits under all Frymaster and DEAN fryers including DEAN single filtration models	100-lbs.	80-lbs.	\$2,948

NOTES:

- 9-5/8" drain height with cover open.
- Large 6", high-strength wheels provide easy transporting of oil.

PART #	PRODUCT DESCRIPTION	PRICE
SHORTENING DISPOSAL UNIT ACCESSORIES		
8262173	Hose, 48"	\$450

MODEL	PRODUCT DESCRIPTION	CAPACITY	SIZE INCHES	APPLICABLE MODELS	SHIPPING WEIGHT	PRICE
CLEANING DISPOSAL CADDY						
CDC63	Specifically designed for disposal of boil out solution	8.3 gal	11-1/2 W x 28-1/8 L x 31-7/8 D		30-lbs.	\$1,719
CDC100	Specifically designed for disposal of boil out solution	13.14 gal	16 W x 10 L x 32-1/2 D		120-lbs.	\$1,850

NOTES:

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

FILTER ACCESSORIES / SUPPLIES

PART #	ITEM	DESCRIPTION	APPLICABLE MODELS	PRICE
FILTER ACCESSORIES				
8030072	Cone Holder	10" Diameter		\$134
8030197	Clean-out Rod	26" L		\$159
8030059	Fish Scoop	8-1/8" W × 8-1/2" D with 17-3/8" L Handle		\$228
8030042	Filter Cones	10" Diameter — Box of 50		\$50
8030429	Fryer Brush, L-shaped Tampico	21" L, 2" Diameter		\$125
8030278	Fryer Brush, L-shaped Teflon	26-3/4" L, 1" Diameter		\$189
8030002	Filter Powder	Pre-portioned Packs — Box of 80		\$264
8030293	Gloves	Black, Safety		\$99
8233696	Sediment Scoop			\$125
8030446	Skimmer	6" Square with 13-5/8" L Insulated Handle		\$168
8030430	Ecolab Hi-Temp Tools		All FQ Models	\$345

MODEL	PRODUCT DESCRIPTION	PAPER SIZE INCHES	PACKAGING	SHIPPING WEIGHT	APPLICABLE MODELS	PRICE
FILTER MEDIA						
8030003	Filter Magic Filters before 5/90	12-1/2 W × 17-3/4 D	Box of 100	3-lbs.		\$230
8030074	80-lb, MJCF Fryer Filters before 8/90	17-1/2 W × 19-1/4 D	Box of 100	8-lbs.		\$698
8030289	50/60 Series Fryers, UFF Equipped ¹	22 W × 34 D	Box of 100	8-lbs.		\$417
8030170	All Filter Magic, Footprint, and Footprint Pro filters after 5/90	19-1/2 W × 27-1/2 D	Box of 100	4-lbs.		\$230
8030345	50/60/80 Series Fryers, SUFF Equipped ²	17 W × 33-1/4 D	Box of 100	4-lbs.		\$417
8030303	80/100 Series Fryers, UFF Equipped ¹	26 W × 34 D	Box of 100	4-lbs.		\$417
8030317	50 Series Fryers, SUFF Equipped ² (2001 and Older)	8-1/4 W × 25-3/4 D	Box of 100			\$230
8030445	FilterQuick (gas and electric) OCF30 (gas and electric)	16-1/2 W × 25-1/2 D	Box of 100	4-lbs.		\$230
130000811	Masterfil envelope	18-3/8 W × 28-3/4 D	TBD	TBD	FQE80, FQG80	\$185
130000981	Masterfil envelope	23-3/8 W × 31-3/4 D	TBD	TBD	FQG100	\$195

¹ UFF-Equipped systems are multi-battered frypots with built-in filtration only. | ² SUFF-Equipped systems are single frypots with built-in filtration only.

MODEL	PRODUCT DESCRIPTION	PAPER SIZE INCHES	PACKAGING	SHIPPING WEIGHT	PRICE
FRYMASTER PORTABLE FILTERS					
8030170	All PF Portable Filters	19-1/2 W × 27-1/2 D	Box of 100	4-lbs.	\$230

NOTES

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

FRYER ACCESSORIES

GAS FRYER ACCESSORIES



Full Size Basket



Triplet Basket



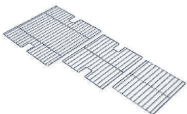
Twin Baskets



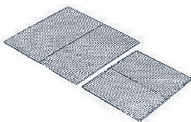
Basket Hanger



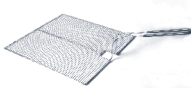
Basket Hanger
Over the Flue



Basket Support Racks



Basket Support Screens



Basket Support Screen
with handle

PART #	DESCRIPTION	SIZE INCHES	APPLICABLE MODELS	PRICE
8030017	Basket, Full Size (Cannot be used with basket lifts)	17-1/2 W × 16-3/4 L × 6 D	MJCF, HD60G, D60G, SR62, FQG80, HD63	\$499
8030099	Basket, Full Size (Can be used with TANDEM basket lifts)	12-3/8 W × 12-7/8 L × 5-1/4 D	H55, MJ50, GF40, OCF30, HD50G, PRG50, SR42, SR52	\$425
8030015	Basket, Full Size (Cannot be used with basket lifts)	11-3/4 W × 14 L × 4-5/8 D	MJ40, GF14	\$425
8030435	Basket, Full Size (Cannot be used with basket lifts)	17-1/2 W × 12-7/8 L × 6-1/8 D	1814	\$525
8030148	Basket, Full Size (Can be used with TANDEM basket lifts)	17-1/2 W × 16-3/4 L × 5-7/8 D	LHD65, HD60G, D60G, FQG100, FQG120	\$499
8030357	Basket, Triplet Size	4-1/2 W × 13-1/4 L × 6 D	H55, MJ50, GF40, HD50G, FQ60, PRG50, 1814	\$299
8030023	Basket, Triplet Size	5-3/4 W × 17-1/8 L × 6-1/8 D	MJCF	\$399
8030438	Basket, Triplet Size	4-1/4 W × 13-1/4 L × 5-1/2 D	OCF30	\$375
8030427	Basket, Triplet Size	5-5/8 W × 15-7/8 L × 7-1/4 D	HD60G, LHD65, D60G, SR62, FQG80, FQG100, FQG120, HD63	\$299
8030271	Basket, Twin Size	5-7/8 W × 12-5/8 L × 6-5/8 D	H55, MJ50, MJ40, GF40, GF14, OCF30, 1814, HD50G, ESG35T, PRG50, SR42, SR52	\$275
8030411	Basket, Twin Size	6 W × 8-3/4 L × 15-1/2 D	FQG80	\$349
8030024	Basket, Twin Size	8-3/4 W × 16-3/4 L × 6 D	MJCF	\$299
8030304	Basket, Twin Size	8-3/4 W × 16-3/4 L × 6 D	HD60G, LHD65, D60G, SR62, FQG100, FQG120	\$299
8030436	Basket, Chicken	17-3/4 W × 12-1/4 L × 11 D	1814	\$549
8030437	Basket, Dual	8 W × 12-5/8 L × 7 D	1814	\$399
8102793	Basket Hanger	12-3/4 W × 3-1/2 L × 1-1/2 D	H55, GF40, GF14, ESG35T, SR42, SR52	\$189
2601808	Basket Hanger, Flue Mounted		MJ50, MJ40	\$184
8102794	Basket Hanger	17-3/8 W × 3-1/2 H	MJCF, RE80, SR62	\$195
2308165	Basket Hanger	15-3/8 W × 5 H	OCF30 (single frypot)	\$199
2307495	Basket Hanger	31 W × 5 H	FQ30 and OCF30 two frypot fryer/four frypot fryer (2)	\$345
2307497	Basket Hanger	46-1/2 W × 5 H	FQ30 and OCF30 (three frypots)	\$525
130001403	Basket Hanger	39-3/4 W × 11-1/2 H	HD63, FQG80 (2 frypots)	\$413
130001407	Basket Hanger	59-3/4 W × 11-1/2 H	HD63, FQG80 (3 frypots)	\$620
8237770	Basket Hanger — Over The Flue	20 W × 8-1/2 H	1814 & FQ60 (single frypot)	\$207
8237771	Basket Hanger — Over The Flue	39-3/4 W × 8-1/2 H	1814 & FQ60 (two frypots)	\$413
2101595	Basket Hanger — Over The Flue	15-3/8 W × 6-5/8 H	HD50G (single frypot) Call Customer Service for batteries	\$175
2102737	Basket Hanger — Over The Flue	20 W × 6-5/8 H	HD60G, D60G (singles) Call Customer Service for batteries	\$227
8235859	Basket Hanger With Flue Deflector	20 W × 7 H	LHD65, FQG100, FQG120	\$248
8030132	Basket Support Rack Type — Full Pot	12-1/2 W × 13-3/4 D	H55, MJ50, GF40	\$199
8030032	Basket Support Rack Type — Full Pot	11-1/2 W × 14-5/8 D	MJ40, GF14	\$199
8030137	Basket Support Rack Type — Full Pot	17-1/2 W × 17-1/2 D	MJCF	\$199
8030375	Basket Support Rack Type — Full Pot	11-7/8 W × 13-1/2 D	OCF30	\$199

NOTES

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

GAS FRYER ACCESSORIES (CONT)

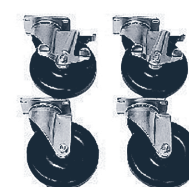
PART #	DESCRIPTION	SIZE INCHES	APPLICABLE MODELS	PRICE
8030372	Basket Support Rack Type— Split Pot	5-7/8 W × 13-1/2 D	OCF30	\$199
8030133	Basket Support Rack Type — Split Pot	6 W × 14 D	H55, MJ50	\$199
8030380	Basket Support Rack Type — Full Pot	13-5/8 W × 18 D	1814, FQ60	\$225
8102235	Basket Support Rack Type	17-3/8 W × 17-5/8 D	LHD65, HD60G, D60G, SR62, FQG80, FQG100, HD63	\$250
8030273	Basket Support Rack Type	13-1/2 W × 13-1/4 D	HD50G, PRG50, SR42, SR52	\$199
8030442	Basket Support Rack Type	13-1/2 W × 11-1/4 D	ESG35T	\$199
8030528	Basket Support Rack Type — Full Pot	19 W × 19 D	FQG120	\$250
8030277	Basket Support Rack, Fine Mesh	13-1/2 W × 13-1/4 D	HD50G, PRG50, SR42, SR52	\$225
8030149	Basket Support Rack, Fine Mesh	17 W × 17 D	LHD65, HD60G, D60G, SR62, FQG80, HD63	\$250
8030136	Basket Support Screen Type With Handle – Full Pot Only	12-1/2 W × 13-3/4 D	H55, MJ50, GF40	\$250
8030037	Basket Support Screen Type (Full Pot Only)	11-1/2 W × 14-5/8 D	MJ40, GF14	\$275
8030138	Basket Support Screen Type With Handle — Full Pot Only	17-1/2 W × 18-1/2 D	MJCF	\$275
8103066	L-Basket Support Rack	17-5/8 W × 17-5/8 D	LHD65, FQG100	\$250
8030429	Brush L-Shaped, Tampico	21 L, 2 Diameter	All Models	\$125
8030278	Brush L-Shaped, Teflon	26-3/4 L, 1 Diameter	All Models	\$189
	Casters – Set of Four Call customer service to specify fryer models		All Models	\$260
8230619	Chicken/Fish Plate — Full Pot (Not Available For Split Pot)	12-3/8 W × 14 D	H55, MJ50, GF40	\$650
8236895	Fish/ Chicken Plate — Full Pot, Stainless steel	13-1/2 W × 16-1/2 D × 11 H	PRG50	\$650
8233048	Chicken/Fish Plate — Full Pot	11-3/4 W × 14-3/4 D	MJ40, GF14	\$650
8230368	Chicken/Fish Plate — Full Pot	17-7/8 W × 18 5/8 D	MJCF	\$650
8238066	Chicken/Fish Plate — Full Pot	12 W × 13-3/8 D	FQ30, OCF30	\$650
2208966	Chicken/Fish Plate — Full Pot	18 W × 13-5/8 D	1814	\$650
2208963	Chicken/Fish Tray — Full Pot	13-5/8 W × 13-1/2 D	HD50G	\$650
8233947	Chicken/Fish Tray — Full Pot	16-1/2 × 16-1/2 × 11	HD60G, D60G, FQG80, FQG100, FQG120, HD63	\$650
8030197	Clean-Out Rod	27 L	All Models (except FQ)	\$159
8030388	Clean-Out Rod	27-1/2 L	FQ	\$99
8030196	Clean-Out Rod	27 L	FQG80, FQG100, FQG120	\$99
8239416	Cover — Split Pot		H55	\$299
8238898	Cover — Split Pot		OCF30G	\$299
8239413	Cover — Stainless Steel	20-3/8 W × 28 D	MJCF	\$450
8239426	Cover — Stainless Steel — Full Pot	15-1/8 W × 20-1/4 D	H55, MJ50, MJ40, GF40, GF14	\$450
8238897	Cover — Stainless Steel — Full Pot	14-5/8 W × 21 D	FQ, OCF30	\$450
1081872	Cover — Stainless Steel — Full Pot	21-3/8 W × 19-1/2 D	11814	\$450
1088956	Cover — Stainless Steel — Full Pot	20 W × 20 D	FQG120	\$450
1062897	Cover — Stainless Steel — Full Pot	18 W × 18-1/2 D	FQG100	\$450



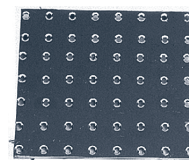
L-Shaped Brush Tampico



L-shaped Brush Teflon



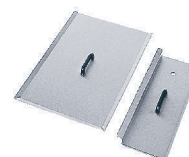
Casters



Chicken/Fish Plate



Clean-out Rod



Covers



Crumb Scoop

NOTES

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GAS FRYER ACCESSORIES (CONT)



Fish Scoop, Left
Fish Skimmer, Right



Flue Deflector



Legs



Quick Disconnect



Sediment Tray
Full Pot



Sediment Tray
MJCF Gas Fryer

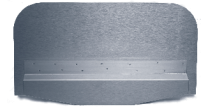
PART #	DESCRIPTION	SIZE INCHES	APPLICABLE MODELS	PRICE
1061637	Cover — Stainless Steel — Full Pot	13-1/2 W × 21-3/8 D	HD50G, ESG35T, PRG50, SR42, SR52	\$450
1061479	Cover — Stainless Steel without Basket Lifts	23-3/8 W × 19-3/4 D	HD60G, D60G, SR62, FQG80, HD63	\$450
1062734	Cover — Stainless Steel w Basket lifts	14-1/4 W × 20-1/2 D	HD50G, PRG50	\$450
1062773	Cover — Stainless Steel w Basket lifts	18 W × 22-5/8 D	HD60G, D60G	\$450
8233938	Crumb Scoop Cold Zone	1-1/4 W × 6-1/2 D × 22-3/4 L	All Models	\$193
8030430	Ecolab Hi-Temp Tools		All FQ Models	\$345
8030059	Fish Scoop	8-1/8 W × 8-1/2 D with 17-3/8 L handle	All Models	\$228
2400916	Fish plate, wet battered		1814G	\$650
8030446	Fish Skimmer	6 square with 13-5/8 L insulated handle, no hooks	All Models	\$168
9103557	Flue Deflector	12-1/2 W × 6-7/8 H	H55, MJ50, MJ40 GF40, GF14	\$199
9103185	Flue Deflector	14-1/2 W × 8 H	MJCF	\$199
8235801	Flue Deflector	20 W × 9-1/2 H	LHD65	\$299
	Foam Deck Basket Banger		1814, OCF, FQ, H55, HD50G, HD60G, MJ50, FQG80, FQG100, FQG120	\$199 / FRYPOT
8030293	Gloves, Black Safety		All Models	\$99
2003649	Flue deflector	18-3/8 W × 3 H	D60G	\$199
2003651	Flue deflector	15-3/8 W × 3 H	PRG50	\$199
8103169	Legs — Set of Four — Nickel Call customer service to specify fryer models	6 H	All Models	\$199
8101205	Legs — Set of Four — Stainless Steel Call customer service to specify fryer models	6 H	All Models	\$250
	Legs — Set of Four — Stainless Steel Call customer service to specify fryer models	8-1/2 H	H55, 1814	\$250
8239145	Mobile JIB Holder	10-1/2 W × 12-1/4 D × 8-3/8 H	OCF30, FQ30	\$377
1086895	Stainless Steel Mobile JIB container		FQG30	\$486
8100088	Quick Disconnect with 1" Gas Line Systems Only	36 L	H55, MJ50, MJ40, MJCF, 1814, OCF30, LHD65, FQG100, FQG120	\$750
8100085	Quick Disconnect with 1" Gas Line Systems Only	48 L	H55, MJ50, MJ40, MJCF, 1814, OCF30, LHD65, FQG100, FQG120	\$825
8061701	Quick Disconnect with 3/4" Gas Line Single Units	36 L	H55, MJ50, MJ40 GF40, GF14, 1814, OCF30G, LHD65	\$650
8061700	Quick Disconnect With 3/4" Gas Line Single Units	48 L	H55, MJ50, MJ40 GF40, GF14, 1814, OCF30G, LHD65	\$725
8030103	Sediment Tray — Full Pot	12-1/2 W × 14 L × 6-1/2 D	H55, MJ50, GF40	\$848
8030188	Sediment Tray — Full Pot	11-1/4 W × 14-1/2 L × 4-1/8 D	MJ40, GF14	\$698
8030187	Sediment Tray — Full Pot	17-1/2 W × 18-1/2 L × 4-3/8 D	MJCF	\$897

NOTES

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GAS FRYER ACCESSORIES (CONT)

PART #	DESCRIPTION	SIZE INCHES	APPLICABLE MODELS	PRICE
8030511	Sediment Tray — Full Pot	11-7/8 W × 13-3/8 L × 6-1/2 D	OCF30	\$848
8030107L	Sediment Tray — Split Pot Left	5-7/8 W × 14 L × 6-1/2 D	H55-2	\$595
8030108R	Sediment Tray — Split Pot Right	5-7/8 W × 14 L × 6-1/2 D	H55-2	\$595
1064136	Sediment Tray	13-1/2 W × 13-3/4 D	HD50G, PRG50	\$610
1062631	Sediment Tray	17-3/4 W × 17-1/8 D	HD60G, D60G, SR62, FQG80, FQG100, FQG120, HD63	\$758
1086187	Sediment Tray	17-3/4 W × 13-5/8 D	1814E, FQ60	\$950
8236559	Splash Shield	20 D × 6-1/4 H	H55, MJ50, MJ40	\$245
8235978	Splash Shield	30-3/8 D × 13-1/8 H	MJCF	\$275
8237619	Splash Shield	21-3/8 D × 7-7/8 H	11814, FQ60	\$300
130001218	Splash Shield	12 D × 23-1/2 H	FQG80	\$300
8238224	Splash Shield	19-1/2 D × 11-3/4 H	FQ30, OCF30	\$275
8233225	Splash Shield	21-1/2 D × 13 H	HD50G, PRG50, SR142	\$255
8235744	Splash Shield	23 1/2 D × 14 H	HD60G, D60G, HD63	\$300
8235789	Splash Shield	18 D × 14 H	LHD65, FQG100	\$275
8239656	Splash Shield	10 D × 22 H	FQG120	\$300
2109291	Top Connecting Strip	2-1/4 W × 20-1/2 D	H55, MJ50, MJ40	\$275
9102662	Top Connecting Strip	2-1/8 W × 28-1/8 D	MJCF	\$275
2102681	Top Connecting Strip	2 W × 21-3/8 D	1814G, HD50, PRG50, SR42, SR52	\$275
2105086	Top Connecting Strip	2 W × 23-5/8 D	HD60G, D60G, LHD65, FQG80, HD63	\$299
8235810	Top Connecting Strip	1-7/8 W × 20-3/4 D	OCF30G	\$299
9102285	Top Connecting Strip	2-1/8 W × 20-5/8 D	GF14, GF40	\$275
2600611	Top Connecting Strip	2 W × 18-1/2 D	FQG100	\$275



Splash Shield



Top Connecting Strip

NOTES

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ELECTRIC FRYER ACCESSORIES



Full Size Basket



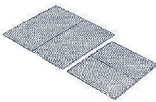
Triplet Basket



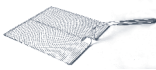
Twin Baskets



Basket Hanger



Basket Support Screens



Basket Support Screen with handle



L-shaped Brush Tampico



L-shaped Brush Teflon



Casters



Chicken/Fish Plate

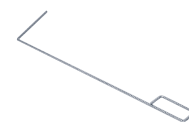
PART #	DESCRIPTION	SIZE INCHES	APPLICABLE MODELS	PRICE
8030099	Basket, Full Size (Can be used with TANDEM basket lifts)	12-3/8 W × 12-7/8 L × 5-1/4 D	RE14, RE17, RE14TC, RE17TC, OCF30, SR14E	\$425
8030148	Basket, Full Size (Can be used with TANDEM basket lifts)	16-3/4 W × 17-1/2 L × 5-3/4 D	RE80	\$499
130000609	Basket, Full Size	17-1/2 W × 16-3/4 L × 6 D	FQE80	\$499
8030435	Basket, Full Size	17-1/2 W × 12-7/8 L × 6-1/8 D	1814	\$525
8030427	Basket, Triplet Size	5-5/8 W × 16 L × 7 D	RE80, FQE80	\$299
8030357	Basket, Triplet Size	4-1/2 W × 13-1/4 L × 6 D	RE14, RE17, 1814	\$299
8030438	Basket, Triplet Size	4-1/4 W × 13-1/4 L × 5-1/2 D	OCF30	\$375
8030271	Basket, Twin Size	5-7/8 W × 12-5/8 L × 6-5/8 D	RE14, RE17, RE14TC, RE17TC, OCF30, SR14E, 1814E	\$275
8030304	Basket, Twin Size	8-3/4 W × 16-3/4 L × 6 D	RE80	\$299
8030411	Basket, Twin Size	6 W × 8-3/4 L × 15-1/2 D	FQE80	\$349
8030306	Basket, Twin Size	7-5/8 W × 15-7/8 L × 7-3/8 D	RE80 w/BL	\$349
8030437	Basket, Dual	8 W × 12-5/8 L × 7 D	1814	\$399
8102793	Basket Hanger, Wire	12-1/2 W × 3-1/2 H	RE14, RE17, RE14TC, RE17TC, SR14E	\$189
2308165	Basket Hanger	15-3/8 W × 5 H	OCF30, FQ30 (single frypot)	\$199
2307495	Basket Hanger	31 W × 5 H	FQ30 and OCF30 (2 frypots / 4 frypots [2])	\$345
2307497	Basket Hanger	46-1/2 W × 5 H	FQ30 and OCF30 (3 frypots)	\$525
2600957	Basket Hanger	59-3/4 W × 5-1/5 H	FQE60, FQE80 (3 frypots)	\$620
8102794	Basket Hanger	17-3/8 W × 3-1/2 H	RE80	\$195
2304318	Basket Hanger — Over The Flue	19-7/8 W × 5-1/4 H	11814E, FQE60, FQE80 (single frypot)	\$205
2308464	Basket Hanger — Over The Flue	39-3/4 W × 5-1/4 H	1814E, FQE60, FQE80 (2 frypots)	\$413
8030136	Basket Support Screen Type With Handle Full Pot (Not Available For Split Pot)	12-1/2 W × 13-3/4 D	RE14, RE17, RE14TC, RE17TC, OCF30, FQ30	\$250
8030429	Brush L-Shaped, Tampico	21 L, 2 Diameter	All Models	\$125
8030278	Brush L-Shaped, Teflon	26-3/4 L, 1 Diameter	All Models	\$189
	Casters, Set of Four Call customer service to specify fryer models		All Models	\$260
8238065	Chicken/Fish Plate — Full Pot (Not available for split pot)	13-1/2 W × 13-1/8 D	FQ30, OCF30	\$650
2208964	Chicken/Fish Plate — Full Pot (Not available for split pot)	13-5/8 W × 14-1/4 D	RE14, RE17, RE14TC, RE17TC	\$650
2208962	Chicken/Fish Plate — Full Pot	17 W × 13-1/2 D	1814E	\$650
8238861	Chicken/Fish Tray — Full Pot	13 W × 13-1/2 D × 11 H	FQ30	\$650
8233947	Chicken/Fish Tray	16-1/2 W × 16-1/2 L × 11 D	RE80, FQE80	\$650
8030197	Clean-Out Rod	27 L	All Models (except FQ)	\$159
8030388	Clean-Out Rod	27-1/2 L	FQ	\$99
8030196	Clean-Out Rod		FE60, FE80	\$99

NOTES

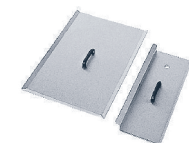
• Any questions or pricing information other than above should be referred to Customer Service — Toll Free 1-800-221-4583.

ELECTRIC FRYER ACCESSORIES (CONT)

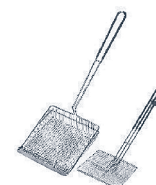
PART #	DESCRIPTION	SIZE INCHES	APPLICABLE MODELS	PRICE
1080220	Cover — Stainless Steel — Full Pot	20 W × 22-1/4 L × 1-1/2 D includes handle	RE80	\$450
8239414	Cover — Stainless Steel — Full Pot	14-5/8 W × 19-3/8 D	RE14, RE17, RE14TC, RE17TC, SR14E, FQE80	\$450
8238899	Cover — Stainless Steel — Full Pot	14-3/8 W × 19-1/2 D	OCF30, FQ30	\$450
8239415	Cover — Stainless Steel — Split Pot	7-1/2 W × 19-3/8 D	OCF30, RE14, RE17, RE14TC, RE17TC, FQ30	\$299
8239402	Cover — Stainless Steel — Full Pot	19 W × 19-3/8 D	1814E, FQ60	\$450
8233938	Crumb Scoop	1-1/4 W × 6-1/2 D × 22-3/4 L	All Open Pots	\$193
8238065	Fish Plate	13 W × 13-1/2 L × 4-1/2 D	FQ30, OCF	\$650
8030059	Fish Scoop	8-1/8 W × 8-1/2 D with 17-3/8 L handle	All Models	\$228
8030446	Fish Skimmer	6 square with 13-5/8 L insulated handle	All Models	\$168
	Foam Deck Basket Banger		OCF, RE, RE80, FQ models	\$199 / FRYPOT
8030293	Gloves, Black Safety		All Models	\$99
	Legs - Set of Four - Stainless Steel Call customer service to specify fryer models	8-1/2 H	RE14, RE17, RE14TC, RE17TC, RE80, 11814E	\$250
	Legs - Set of Four - Nickel Call Customer Service to specify fryer models	6" H	All Models	\$199
1086895	Stainless Steel Mobile JIB Container		FQE30	\$486
8030132	Rack Type Basket Support — Full Pot	12-1/2 W × 13-3/4 D	RE14, RE17, RE14TC, RE17TC, OCF30 Fryers	\$199
8030106	Rack Type Basket Support — Split Pot	5-3/4 W × 13-1/2 D	RE14-2, RE17-2, RE14-2TC, RE17-2TC, OCF Fryers	\$199
8030380	Rack Type Basket Support — Full Pot	13-5/8 W × 18 D	1814E, FQ60	\$225
8030387	Rack Type Basket Support, Fine Mesh	17-3/8 W × 17-5/8 D	RE80, FQ80	\$275
8030358	Sediment Tray — Full Pot	10-1/2 W × 11-5/8 L × 4 D	RE14, RE17, RE14TC, RE17TC	\$848
8030360L	Sediment Tray — Split Pot Left	4-5/8 W × 13-3/4 L × 4 D	RE14-2, RE17-2, RE14-2TC, RE17-2TC	\$999
8030359R	Sediment Tray — Split Pot Right	4-5/8 W × 13-3/4 L × 4 D	RE14-2, RE17-2, RE14-2TC, RE17-2TC	\$999
1086187	Sediment Tray	17-3/4 W × 13-5/8 D	11814E, FQ60	\$950
1062631	Sediment Tray	17-3/4 W × 17-1/8 D	FQE80	\$758
8236559	Splash Shield	20 D × 6-1/8 H	RE14, RE17, RE14TC, RE17TC	\$245
8238155	Splash Shield	20-5/8 D × 6 H	1814E, FQ60	\$300
8238224	Splash Shield	19-1/2 D × 11-3/4 H	FQ30, OCF30	\$275
8237109	Splash Shield	# D × # H	RE80	\$275
130001221	Splash Shield	11 D × 23-3/5 H	FQE80	\$300
8235810	Top Connecting Strip	1-7/8 W × 21 D	RE14, RE17, RE14TC, RE17TC	\$299
2305382	Top Connecting Strip	2 W × 23-3/4 D	RE80, FQE80	\$275
8238190	Top Connecting Strip	2-3/4 W × 21 D	11814E, FQ60	\$299
2302884	Top Connecting Strip	2-14 W × 19-3/4 D × 1-5/8 H	SR114	\$275



Clean-out Rod



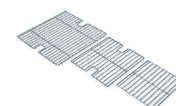
Covers



Fish Scoop, Left
Fish Skimmer, Right



Legs



Basket Support Racks



Sediment Tray
Full Pot



Splash Shield



Top Connecting Strip

NOTES

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PRODUCT SPECIFICATIONS

GAS PRODUCT SPECIFICATIONS

MODEL NUMBER	FRYER CATEGORY	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	119,000 Btu/hr. (34.9 kW)	63-lbs. (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)	84-lbs. Fries/hr.	40 255-lbs. (116 kg)
FQG30U	FilterQuick	70,000 Btu/hr. (20.5 kW)	30-lbs. (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)
FQG60	FilterQuick	119,000 BTU/hr. (34.9 kW/hr)	63-lbs. (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)	87-lbs. Fries/hr.	39.6 390-lbs.(177 kg)
FQG80 ¹	FilterQuick	125,000 BTU/hr.	80-lb. (40 liter)	18 x 18 x 4-3/4 (46 x 46 x 10.8)	40-3/8 (102.6)	36-7/8 (93.6)	43-3/4 (111.1)	107 lbs. fries 80 lbs. bone-in chicken	56 510 lbs. (231 kg)
FQG100 ¹	FilterQuick	105,000 BTU/hr.	100-lb. (50 liter)	18 x 18 x 5-3/4 (46 x 46 x 15)	40 (101.6)	36-1/4 (92.1)	43 (109.2)	79 lbs. fries 105 pcs bone-in chicken	72.9 750 lbs. (340 kg)
FQG120 ¹	FilterQuick	105,000 BTU/hr.	120-lb. (54 liter)	20 x 20 x 5-3/4 (50.8 x 50.8 x 15)	43.8 (111.3)	40 (101.6)	43 (109.2)	128 pcs bone-in chicken	72.9 750 lbs. (340 kg)
OCF30 (FPGL#30)	Oil Conserving	70,000 Btu/hr. (20.5 kW)	30-lbs. (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)
ESG35T	High Efficiency	70,000 Btu/hr. (20.5 kW)	35-lbs. (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	High Efficiency	100,000 Btu/hr. (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	High Performance	125,000 Btu/hr. (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)
HD63 ¹	High Performance	125,000 BTU/hr	80-lbs. (40 liters)	18 x 18 x 4-5/8 (46 x 46 x 11.8cm)	40 (101.6)	36.75 (93.4)	44.81 (113.8)	TBD	354-lbs. (161 kg)
LHD65	High Efficiency	105,000 Btu/hr. (30.8 kW)	100-lbs. (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	80,000 Btu/hr. (23.4 kW)	50-lbs. (25 liters)	14 x 15 x 4-1/2 (35.6 x 38.1 x 11.4)	15-5/8 (39.7)	29-5/8 (75.3)	45-5/8 (115.8)	68-lbs. Fries/hr.	22 202-lbs. (92 kg)
	High Efficiency	40,000 Btu/hr. (11.7 kW) per split	25-lbs. (12 liters)	6-1/2 x 15 x 4-3/4 (16.5 x 38.1 x 12.1)					
MJ50	High Performance	122,000 Btu/hr. (35.8 kW)	50-lbs. (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	High Performance	110,000 Btu/hr. (32.2 kW)	40-lbs. (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	High Performance	150,000 Btu/hr. (44 kW)	80-lbs. (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	Value	122,000 Btu/hr. (35.8 kW)	50-lbs. (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	Value	100,000 Btu/hr. (29.3 kW)	40-lbs. (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)
PRG50T	Value Performance	120,000 Btu/hr. (35.2kW)	50-lbs. (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)	63-lbs. Fries/hr.	22 180-lbs. (22 kg)
SR42G	Value Performance	105,000 Btu/hr. (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-lbs. (68 kg)
SR52G	Value	120,000 Btu/hr. (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-lbs. (82 kg)
SR62G	Value	150,000 Btu/hr. (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-lbs. (116 kg)
D60G	Value Performance	150,000 Btu/hr. (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-lbs. (116 kg)

¹ Weights and dimensions for these fryers are based on 2-battery units. All other measurements are per frypot.

ELECTRIC PRODUCT SPECIFICATIONS

MODEL NUMBER	FRYER CATEGORY	ENERGY REQ	OIL CAPACITY	COOKING AREA INCHES (CM) W × D × H	WIDTH INCHES (CM)	DEPTH INCHES (CM)	HEIGHT INCHES (CM)	PRODUCTION PER HR. (FULL FRYPOT)	APPROX. CUBIC FEET SHIP WT.
11814E	Oil Conserving	17 kW	60-lbs. (30 liters)	18 × 14 × 4-1/4 (45.7 × 35.6 × 10.8)	20 (50.8)	30-7/8 (78.4)	45-3/8 (114.9)	83-lbs. Fries/hr.	34 255-lbs. (116 kg)
FQE30	FilterQuick	14 kW	30-lbs. (15 liters)	13 × 14 × 3-3/4 (33 × 36 × 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)
FQE60	FilterQuick	17kW	60-lbs. (30 liters)	18 × 14 × 4-3/4 (45.7 × 35.6 × 12.1)	20 (50.8)	30-7/8 (78.4)	45-3/8 (114.9)	84-lbs. Fries/hr.	34 390-lbs. (177 kg)
FQE80 ¹	FilterQuick	17 kW	80-lb. (40 liter)	18 × 18 × 4-3/8 (46 × 46 × 11.1)	40 (101.6)	39-5/8 (100.5)	45-3/8 (114.9)	84 lbs. fries 80 lbs. bone-in chicken	52.3 640 lbs. (308 kg)
OCF30 (FPEL#30)	Oil Conserving	14 kW	30-lbs. (15 liters)	13 × 14 × 3-3/4 (33 × 36 × 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)
RE14TC/17TC	High Efficiency	14/17 kW	50-lbs. (25 liters)	14 × 15-1/2 × 3-3/4 (35.6 × 39.4 × 9.5)	15-5/8 (39.7)	31 (78.6)	45-3/8 (115.2)	70/74-lbs. (32/34 kg) Fries/hr.	21 214-lbs. (97 kg)
RE14-2TC/17-2TC	High Efficiency		25-lbs. (12 liters)	6-3/4 × 15-1/2 × 3-3/4 (17.1 × 39.4 × 9.5)					
RE14/17	High Efficiency	14/17 kW	50-lbs. (25 liters)	14 × 15-1/2 × 3-1/2 (35.6 × 39.4 × 8.9)	15-5/8 (39.7)	31 (78.6)	45-3/8 (115.2)	68/70-lbs. (30/31 kg) Fries/hr.	21 190-lbs. (86 kg)
RE14-2/17-2	High Efficiency		25-lbs. (12 liters)	6-3/4 × 15-1/2 × 3-1/2 (17.1 × 39.4 × 8.9)					
RE80	High Efficiency	17/21kW	80-lbs. (40 liters)	18 × 18 × 4-3/8 (45.7 × 45.7 × 12.1)	20 (50.8)	39-5/8 (100.7)	44-3/4 (113.7)	62-lbs. Fries/hr.	33 285-lbs. (129 kg)
SR14E	Value	14 kW	40-lbs. (20 liters)	13-3/4 × 13-3/4 × 5-1/4 (35 × 35 × 13.3)	15-3/4 (40)	27-1/4 (69)	44 (112)	56-lbs. Fries/hr.	21 180-lbs. (82 kg)

¹ Weights and dimensions for these fryers are based on 2-battery units. All other measurements are per frypot.

SPECIALTY PRODUCT SPECIFICATIONS

MODEL NUMBER	DESCRIPTION	ENERGY REQUIREMENTS	OIL CAPACITY	COOKING AREA INCHES (CM) W × D × H	WIDTH INCHES (CM)	DEPTH INCHES (CM)	HEIGHT INCHES (CM)	PRODUCTION PER HR. (FULL FRYPOT)	APPROX. CUBIC FEET SHIP WT.
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-lbs. (28 kg)
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-lbs. (36 kg)
PF80S/PF80R	Portable Filter	120V/60 Hz1 PH-6.2A	80-lbs. (40 liters)	18 × 18 × 5 (45.7 × 45.7 × 12.7)	20 (50.8)	39-5/8 (100.7)	44-3/4 (113.7)	84-lbs. Fries/hr.	32 285-lbs. (129 kg)
PF80LPS/PF80LPR	Portable Filter	120V/60 Hz1 PH -6.2A	80-lbs. (40 liters)	N/A	17.25" (43.8)	30.25" (76.8)	24.75" (62.9)	N/A	10.78 145-lbs. (54.4 kg)
PF110S/PF110R	Low Profile Portable Filter	120V/60 Hz1 PH -6.2A	110-lbs. (55 liters)	N/A	17.25" (43.8)	38.625" (98.1)	24.75" (62.9)	N/A	18.2 154-lbs. (67 kg)
PF50S/PF50R	Portable Filter	120V/60 Hz1 PH -6.2A	50-lbs. (25 liters)	N/A	17.25" (43.8)	30.25" (76.8)	24.75" (62.9)	N/A	10.78 146-lbs. (57 kg)
CDC63	Cleaning Disposal 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)
CDC100	Cleaning Disposal Caddy	N/A	80-lbs. (40 liters)	N/A	16 (40.6)	10 (25.4)	32-1/2 (82.6)	N/A	7.63 120-lbs. (54.4 kg)

ORDERING INFORMATION

ORDERING INFORMATION

HOW TO ORDER

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

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

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

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

Orders changed or canceled after construction begins will be charged a rework/cancellation fee of 30% or more.

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 sell-able 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.

SERVICE INFORMATION

CUSTOMER SERVICE DEPARTMENT

CONTACT LIST FOR: 8700 Line Avenue, Shreveport, LA 71106
 Product Information Tel: 1 (800) 221-4583
 Pricing Fax: 1 (318) 868-5987
 Quotations
 Orders **EMAIL ORDERS:** fryeorders@frymaster.com
 Stock Equipment **EMAIL QUOTES:** fryequotes@frymaster.com
 Expedite Shipments **CUSTOMER SERVICE REPS:**
 Freight and Shipping Information frycustserv@frymaster.com
 Arranging Demos
 Lead Times

FACTORY CONTACTS

PARTS AND WARRANTY DEPARTMENT
 Tel: 1 (800) 551-8633
CREDIT DEPARTMENT
 Routine Statements, Payment Terms, Billing
 Tel: 1 (318) 865-1711
 Fax: 1 (318) 862-2332

START-UP PROGRAM

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

Frymaster offers a start-up program for Frymaster and DEAN fryer/filtration systems purchased through an authorized Frymaster dealer. This start-up is included with any Frymaster or DEAN fryer(s) with a built-in filter. Start-up costs are not included in the purchase price of fryers without filtration, single or multiple. Start-up prices are \$279 for the first frypot and \$104 for each additional frypot.

In order to begin the start-up process, you must call KitchenCare (844-724-2273) at least 7 days 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 2 hours travel time.

HERE IS WHAT IS INCLUDED:

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

FRYMASTER INSTALLATION PROGRAM

STANDARD INSTALLATION INCLUDES:

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

STANDARD INSTALLATION DOES NOT INCLUDE:

- ▶ FAS travel over 100 miles round trip
- ▶ Special licensing and permits
- ▶ Installation outside normal business hours
- ▶ Site modifications*
- ▶ Some installation locations will require additional materials to be purchased by customer
- ▶ In the event the pre-installation site survey or installation visit is aborted due to the site not being ready, the customer will be required to pay the FAS directly for any additional labor and travel charges for subsequent visits
- ▶ Disposal of old equipment, additional charge of \$250 per system, plus \$100 per each additional system removed in the same trip (not discountable)
- ▶ Operator functional training on day of installation
- ▶ Equipment startup handled separately for qualifying equipment

Installation prices are not discountable.
Please contact RISE at 844-724-2273 for more information.

INSTALLATION OF – FIRST UNIT				INSTALLATION OF – SECOND UNIT, SAME LOCATION, SAME TRIP			
	# OF TECHS	EST. LABOR HRS	PAYMENT		# OF TECHS	EST. LABOR HRS	PAYMENT
1 Pot	2	4	\$1,260	1 Pot	2	4	\$585
2 Pot	2	5	\$1,450	2 Pot	2	5	\$750
3 Pot	2	6	\$1,680	3 Pot	2	6	\$890
4 Pot	2	8	\$1,825	4 Pot	2	8	\$1,125

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

DOMESTIC WARRANTY

WHAT IS COVERED

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

WHO IS COVERED

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

WHAT WE WILL DO

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

REPLACEMENT PARTS

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

HOW TO GET SERVICE

Contact our Factory Authorized Servicer to obtain warranty service. To find the name and location of the nearest FAS 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 FAS 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.

MODEL	FRYPOT	FRYPOT AND ASSEMBLY	CONTROLLERS	ALL OTHER PARTS
GAS				
FilterQuick 30 Gas	N/A	7 Years: Parts & Labor	1 Year: Parts & Labor 2nd Year: Parts Only	1 Year: Parts & Labor 2nd Year: Parts Only
FilterQuick 60/80/100/120 Gas	1st Year: Parts & Labor 2nd-10th Years: Parts Only	N/A	1 Year: Parts & Labor	1 Year: Parts & Labor
OCF30 Gas	N/A	7 Years: Parts & Labor	1 Year: Parts & Labor 2nd Year: Parts Only	1 Year: Parts & Labor 2nd Year: Parts Only
H55	N/A	7 Years: Parts & Labor	1 Year: Parts & Labor	1 Year: Parts & Labor
1814 Gas	1st Year: Parts & Labor 2nd-10th Years: Parts Only	N/A	1 Year: Parts & Labor	1 Year: Parts & Labor
MJ40/MJ50/MJCF	4th Year-Lifetime: Part Only	1st Year: Parts & Labor 2nd and 3rd Year: Parts Only	1 Year: Parts & Labor	1 Year: Parts & Labor
GF14/GF40	1st Year: Parts & Labor 2nd-5th Years: Parts Only	N/A	N/A	1 Year: Parts & Labor
HD50/60/63	1st Year: Parts & Labor 2nd-10th Years: Parts Only	N/A	1 Year: Parts & Labor	1 Year: Parts & Labor
LHD65	1st Year: Parts & Labor 2nd-10th Years: Parts Only	N/A	1 Year: Parts & Labor	1 Year: Parts & Labor
D60	1st Year: Parts & Labor 2nd-10th Years: Parts Only	N/A	1 Year: Parts & Labor	1 Year: Parts & Labor
PRG50T	1st Year: Parts & Labor 2nd-10th Years: Parts 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)

MODEL	FRYPOT	FRYPOT AND ASSEMBLY	CONTROLLERS	ALL OTHER PARTS
ELECTRIC				
FilterQuick 30 Electric	1st Year: Parts & Labor 2nd Year — Lifetime: Parts Only	N/A	1 Year: Parts & Labor 2nd Year: Parts Only	1 Year: Parts & Labor 2nd Year: Parts Only
FilterQuick 60/80 Electric	1st Year: Parts & Labor 2nd Year — Lifetime: Parts Only	N/A	1 Year: Parts & Labor	1 Year: Parts & Labor
OCF30 Electric	1st Year: Parts & Labor 2nd Year — Lifetime: Parts Only	N/A	1 Year: Parts & Labor 2nd Year: Parts Only	1 Year: Parts & Labor 2nd Year: Parts Only
1814E	1st Year: Parts & Labor 2nd Year — Lifetime: Parts Only	N/A	1 Year: Parts & Labor	1 Year: Parts & Labor
RETC14/17	1st Year: Parts & Labor 2nd Year — Lifetime: Parts Only	N/A	1 Year: Parts & Labor	1 Year: Parts & Labor
RE14/17	1st Year: Parts & Labor 2nd Year — Lifetime: Parts Only	N/A	1 Year: Parts & Labor	1 Year: Parts & Labor
RE80	1st Year: Parts & Labor 2nd Year — Lifetime: Parts Only	N/A	1 Year: Parts & Labor	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

MODEL	COOK POT AND ASSEMBLY	COOK POT	ALL OTHER PARTS
OTHER PRODUCTS			
Shortening Disposal Unit			90 Days: Parts & Labor 91 Days — 1 Year: Pump Parts Only
CDC63			90 Days: Parts & Labor
CDC100			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 2 hours, overtime or holiday charges, all of which must be paid for by the purchaser.
- Consequential damages (the cost of repairing other property which is damaged), loss of time, profits, use or any other non-fryer related incidental damages of any kind.

GENERAL EXCLUSIONS

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

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

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



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