

Open-Pot Fryers

 **Frymaster®**



COMCATER
- foodservice equipment

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



Open-Pot Design

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



Advanced Burner Technology

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



Built-In Filtration

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





Centerline Temperature Control

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

Computer Control

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



OUR STAR SERVICE COMMITMENT IS SECOND TO NONE

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

The OCF® Series Fryers

Designed with SMART4U® Technology to Do More With Less.



Look to Frymaster for a fryer solution that protects your bottom line, enhances your operation's productivity, and consistently delivers great-tasting food and customer satisfaction time after time. With high performance, oil-conserving fryers, both *gas and electric*, that simplify fry station management with labor- saving technology, you now have the time to get ahead.

- Oil life is maximized with SMART4U technology such as the Oil Attendant™, automatic frypot oil replenishment and flashing alert to change in-cabinet oil supply, and FootPrint PRO® built-in filtration.
- 15 Litre frypot uses 40% less oil to cook as much food as frypots almost twice the capacity.
- Energy efficiency that exceeds ENERGY STAR® standards and qualifies fryers for energy saving rebates.
- Open-pot design allows easy and full access to the frypot so every inch can be cleaned and wiped down by hand.
- Exclusive 1° action thermostat anticipates rapid rate of temperature rise, reduces temperature overshoot, maximizes oil life and produces more uniformly cooked product.
- Computer Magic® controller counts the number of cooks and displays "Filter Now" and "Yes/No" messages.
- Available in batteries of two, three, or four frypots.
- Offers green and sustainability benefits that range from reduced oil waste to using less energy to operate.
- State-of-the-art heat transfer systems, gas infrared burners and electric self-standing, swing-up, ribbon-type elements.



Gas OCF

- 79.1 MJ per pot
- 13" x 14" (33 x 35.6 cm) frying area each frypot
- 30-lb. (15-litre) oil capacity each frypot
- Cooks 80-lb. (36 kg) of French fries/hr. each frypot
- State-of-the-art, high-efficiency, infrared burner system ensures precise air/gas mixing for consistent combustion and efficient heat transfer



Electric OCF

- 14kW & 17kW options per pot
- 13" x 14" (33 x 35.6 cm) frying area each frypot
- 30-lb. (15-litre) oil capacity each frypot
- Cooks 80-lb. (36 kg) of French fries/hr. each frypot
- Patented, self-standing swing-up electric elements and solid state controls provide precise transfer of heat to the oil

High-Efficiency Gas Fryers

Where High Capacity, Reliability, Versatility and Efficiency Meet.



Frymaster's H55 is a premium open-pot fryer that combines state-of-the-art technology with decades of frying experience and customer satisfaction to set the standard for high-efficiency frying. H55 gas fryers have an ASTM rating of 55.2%, exceeding ENERGY STAR® standards for efficiency and qualifying them for energy saving rebates. H55 fryers have long been the trusted choice of chains and independent operators worldwide because their efficient, state-of-the-art heat transfer system, precise controls and durability have stood the test of time.

- Super-efficient, turbo-infrared burners make the most of every MJ, efficiently transferring the fryer's energy input into the oil, with less going unused up the flue and into the kitchen, which saves energy dollars and keeps the kitchen cooler. Uses up to 43% less energy than standard gas fryers.
- High-production cooking capacity and fast recovery meets high-volume, peak demands, while realizing energy savings.
- Centerline, solid state 1° action thermostat ensures precise temperature control, which maximizes oil life and produces uniformly-cooked products.
- Deep cold zone traps sediment away from the cooking area, safeguarding oil quality and the quality of food.
- Open-pot design, solid-state controls, electronic ignition, melt cycle, and boil-out mode are all standard.
- Control options include: digital solid state, electronic timer and computer.
- Built-in filtration options include: FootPrint® and FootPrint PRO.

H55

- 85MJ
- 14" x 15" (35.6 x 38.1 cm) frying area
- 50-lb. (25-liter) oil capacity
- Cooks 80-lb. (36 kg) of French fries/hr.

H55 shown with optional computer and casters.



H55-2

- Split frypot for frying versatility and flavor integrity
- 42.5MJ each split-pot
- 6-1/2" x 15" (16.5 x 38.1 cm) frying area each split-pot
- 25-lb. (12-liter) oil capacity each split-pot

H55-2 shown with optional casters and computer.



Master Jet Series Performance Gas Fryers



Designed for High-Volume Frying and Controlled Performance.

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

- Master Jet burner system distributes heat evenly around the frypot, generating a large heat-transfer area for efficient exchange and quick recovery.
- Centerline 1° fast-action thermostat assures accurate temperatures for efficient heat-ups, cooks and recovery.
- Series offers options that accommodate a wide range of frying needs – everything from French fries, pre-breaded products and specialty foods to bone-in chicken.
- Deep cold zone and forward sloping bottom help collect and remove sediment from the frypot to safeguard oil quality and support routine frypot cleaning.
- Control options include: millivolt, thermostatic, solid state, digital solid state, electronic timer and computer.
- Built-in filtration options include: FootPrint (single frypot with spreader cabinet) and FootPrint PRO (multiple frypots).

MJ35

- 107.6MJ
- 12" x 15" (30.5 x 38.1 cm) frying area
- 40-lb. (20-liter) oil capacity
- Cooks 65-lb. (30 kg) of French fries/hr

MJ35 shown with optional casters.



MJ45

- 128.7MJ
- 14" x 15" (35.6 x 38.1 cm) frying area
- 50 lb. (25 liter) oil capacity
- Cooks 80 lb. (36 kg) of French fries/hr
- Split frypot option for frying versatility and flavor integrity.

MJ45E shown with optional computer and casters.



MJCF

- Specifically designed for chicken and/or fish
- 158.3MJ
- 18" x 19" (45.7 x 48.3 cm) frying area
- 80-lb. (40-liter) oil capacity

MJCFE shown with optional electronic timer controller and casters.



Standard Gas Fryers

Designed for Versatile Frying Production and Solid Performance.

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

- Master Jet burner system's durable metal targets create a large heat-transfer area for reliable, even heat distribution.
- Solid-state thermostat senses temperature changes and activates burner response.
- Deep cold zone and forward sloping bottom help collect and remove sediment from the frypot to safeguard oil quality and support routine frypot cleaning.
- Millivolt controls standard.

GF14

- 105.5MJ
- 12" x 15" (30.5 x 38.1 cm) frying area
- 40-lb. (20-liter) oil capacity
- Cooks 65-lb. (29.5 kg) of French fries/hr.

GF14 shown with optional casters.



Ultra High-Efficiency E Series EPRI Model Electric Fryers

Designed for Industry Leading Energy Efficiency.



Responding to operators' needs for foodservice equipment with improved energy efficiency and greater reliability, Frymaster worked with The Electric Power Research Institute (EPRI) to develop an ultra-efficient electric fryer, the EPRI. This ultra-efficient and durable fryer operates with patented solid-state Triac controls, has a fully insulated frypot and Frymaster's proprietary self-standing, swing-up elements, allowing full access to the open frypot.

- Efficiency exceeds ENERGY STAR® standards with an industry leading ASTM rating of 86.6% and an idle rate of 772 watts that qualifies these fryers for energy saving rebates.
- Triac controls "pulse" the amount of energy required to the electric elements in much smaller increments than traditional on/off electrical contactors or gas controls. The result: greater reliability and more precise temperature control.
- Insulated frypot reduces standby energy consumption by an additional 10%.
- Enhanced diagnostics assist in troubleshooting key components to prevent equipment downtime.
- Proprietary swing-up, ribbon-type elements allow for efficient and uniform transfer of heat and easy cleaning.
- Computer controls ensure precise reliability.

E⁴ SERIES – RE14TC

- 14 kW
- 14" x 15-1/2" (356 x 39.4 cm) frying area
- 50 lb. (25-liter) oil capacity
- Cooks 70-lb. (32 kg) of French fries/hr.

RE14TC shown with optional casters.



E⁴ SERIES – RE17TC

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

RE17TC shown with optional casters.



E⁴ SERIES – RE22TC

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

RE22TC shown with optional casters.



High-Efficiency E⁴ Electric Fryers

Designed for High Volume Frying and Controlled Performance.



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

- High ASTM ratings qualify these fryers for energy saving rebates.
- Solid-state design means fewer moving parts and greater reliability.
- The centerline 1° action temperature sensor mounted on the elements permits instant response to load and ensures pinpoint accuracy of oil temperature, thereby maximizing oil life and producing a uniformly-cooked product.
- Patented self-standing, swing-up, ribbon-type elements allow for efficient and uniform transfer of heat and easy cleanup. Low-watt density contributes to increased reliability and extended life.
- Available options: Footprint (single frypot) and FootPrint PRO (multiple frypots) built-in filtration, Computer Magic computer control, split pots, automatic basket lifts, covers, casters, 208V, 240V, and 480V.
- Available in 14 kW, 17 kW and 22 kW models

E⁴ SERIES- RE14

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



E⁴ SERIES- RE17

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



E⁴ SERIES- RE22

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



E⁴ Series Specialty Electric Fryers

Designed to Meet Unique Menu and Operational Needs.



Frymaster's specialty E⁴ electric fryers have the same open-pot design, precise centerline 1° action temperature sensor and patented self-standing, swing-up, ribbon-type heating elements and industry leading energy efficiency as other E⁴ series fryers. Both come standard with built-in filtration.

E⁴ Marine Fryer

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

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

Model FPRE117 pictured.



Specialty Electric Fryers

Designed to Meet Unique Menu and Operational Needs.

Large Capacity Specialty Electric Fryers

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

- 28kW and 36kW models
- 21" x 19" (53.3 x 48.3 cm) frying area (28kW model)
- 24" x 25" (61 x 63.5 cm) frying area (36kW model)
- 110-lb. (55-liter) oil capacity (28 kW model)
- 160-lb. (800 liter) oil capacity (36 kW model)

FPC228 shown with optional basket lifts.



Specialty Electric Fryers, Continued

Designed to Meet Unique Menu and Operational Needs.



EH1721

- Electric fryer designed specifically for frying chicken and other breaded products
- 17 kW low-density flat-blade heating elements
- 18" x 18" (45.7 x 45.7 cm) frying area
- 80-lb. (40-liter) oil capacity
- Variable cooking depth of 5" to 6-1/2" (12.7 cm–16.5 cm)

EH1721 shown with optional computer and casters.



Other Products,

These Specialized Units are Designed for Unique Applications and Operations.

HPT

Specifically Designed for Sandwich Holding.

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



Advanced Solid-State Controls

Ensure Product Consistency.



Computer Magic®



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

Digital Solid-State Controller



Smooth touchpad control panel is attractive and easy to operate. Features constant temperature display, melt cycle, lighted digital display, and Fahrenheit/Celsius values.*

* See price list for models available with computer option.

Electronic Timer Controller



Times the cook operation for the time selected and signals audibly when time counts down. It automatically selects Fahrenheit/Celsius temperature values and stores the current time and temperature settings when the unit is turned off. The electronic timer controller operates full or split-pot models with basket lifts. Features temperature check, boil-out, melt-cycle operations, and lighted digital display.*

Analog Solid-State Controller



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

Oil Station Management Equipment



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

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

Built-In Filtration

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

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

FootPrint PRO® Filtration System

- Fits conveniently under two or more fryers requiring no additional floor or storage space
- Filter cycle is completed from start to finish in under 5 minutes, while other frypots in the system are in use
- Filters up to six fryers in one battery
- Large 3" drain line creates 13% more capacity for easy oil draining and no clogs
- Drain flush feature ensures no clogging of drain manifold
- Filter pan designed on rails to clear floormats for easy cleaning
- Sloped drain pan leaves minimal residue oil behind after filtering
- Available for models: H55, H55-2, MJ35, MJ45, MJ45-2, RE14, RE14-2, RE14TC, RE14-2TC, RE17, RE17-2, RE17TC, RE17-2TC, RE22, RE22-2, RE22TC, RE22-2TC

FPRE214CSC shown with optional computers.



FootPrint® Filtration System

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

FPRE14CSC shown with optional computer.



Oil Station Management Equipment

Built-In Filtration, Continued

Filter Magic® Filtration System

- For MJCFE models with companion filter cabinet
- Filters 60 to 80-lbs. (30 to 40-liters) of oil in under 5 minutes, while other frypots in the system are in use

Model FM2CFESC pictured.



Portable Filtration

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

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

PF50S/PF50R

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

Model PF50R shown with reversible pump.



PF95LP

- Large-capacity, heavy-duty portable oil filter
- Low profile - fits under most fryers
- 105-lbs. (52-liters) oil capacity



Oil Waste Removal

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

Shortening Disposal Unit

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

Model SDU90 pictured.



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

Cabinet Accessories & Computer



Spreader Cabinet

Shown with optional food warmer and holding station.



Remote Computer



Top Connecting Strip

Food Warmers



Rod Style Heat Lamp
Food Warmer &
Cafeteria Pan



Rod Style Heat Lamp
Food Warmer &
Scoop Pan



Bulb Style Heat Lamp
Food Warmer &
Cafeteria Pan



Bulb Style Heat Lamp
Food Warmer &
Scoop Pan

Casters, Legs & Hoses



6" Swivel Casters



6" Rigid Casters



Legs



Dormont Quick Disconnect
Gas Hose

Accessories



Baskets & Trays



Twin-Size Fry Baskets



Full-Size Fry Baskets



Sediment Trays

Racks, Frying Aids & Covers



Basket Support and
Screen-Type Racks



Fish Scoop, Skimmer



Fish Plate



Frypot Covers
(full & split pots)

Filter Accessories



Filter Cone and Holder



Filter Magic Filter Paper



Filter Magic Filter Powder



Filter Brush



Fryer's Friend



Power Shower

Specifications



Model Number	Description	Energy Requirements	Oil Capacity	Cooking Area inches (cm)	Width inches (cm)	Depth inches (cm)	Height inches (cm)	Production Per Hr.	Cubic Feet Approx. Shipping Wt.
FPGL230	Protector High Efficiency Gas Fryer with Filtration	75,000 Btu/hr. (18,892 kcal) (21.97 kW)	30 lbs. (15 liters)	13 x 14 (33 x 35.6)	31.26 (79.4)	29.64 (75.3)	45.60 (115.8)	68 lbs. Fries/hr.	25.98 cu. ft.
H55	High Efficiency Gas Fryer (Full Frypot)	80,000 Btu/hr. (20,151 kcal) (23.4 kW)	50 lbs. (25 liters)	14 x 15 (35.6 x 38.1)	15.63 (39.7)	31.50 (79.9)	45.6 (115.8)	85 lbs. Fries/hr.	22 cu. ft. 202 lbs. (92 kg)
H55-2	High Efficiency Gas Fryer (Split Frypot)	40,000 Btu/hr. (10,076 kcal) (11.7 kW) ea. side 120V/60 Hz or 220V/50 H	25 lbs. (12 liters)	6-1/2 x 15 (16.5 x 38.1)					
MJ45/MJ45E	Gas Fryer (Full Frypot)	122,000 Btu/hr. (30,730 kcal) (35.8 kW)	50 lbs. (25 liters)	14 x 15 (35.6 x 38.1)	15.62 (39.7)	31.55 (80.1)	46 (116.8)	80 lbs. Fries/hr.	22 cu. ft. 202 lbs. (92 kg)
MJ45-2/MJ45E-2	Gas Fryer (Split Frypot)	63,500 Btu/hr. (15,995 kcal) (18.6 kW)	25 lbs. (12 liters)						
MJ35	Gas Fryer	100,000 Btu/hr. (27,700 kcal) (32.2 kW)	40 lbs. (20 liters)	12 x 15 (30.5 x 38.1)	15.62 (39.7)	31.55 (80.1)	46 (116.8)	65 lbs. Fries/hr.	20 cu. ft. 177 lbs. (80 kg)
GF40	Gas Fryer	122,000 Btu/hr. (30,730 kcal) (35.8 kW)	50 lbs. (25 liters)	14 x 15 (35.6 x 38.1)	15.62 (39.7)	28.11 (71.4)	45.48 (115.5)	80 lbs. Fries/hr.	22 cu. ft. 176 lbs. (80 kg)
GF14	Gas Fryer	100,000 Btu/hr. (27,700 kcal) (32.2 kW)	40 lbs. (20 liters)	12 x 15 (30.5 x 38.1)	15.88 (40.3)	28.11 (71.4)	40.51 (102.9)	65 lbs. Fries/hr.	20 cu. ft. 152 lbs. (69 kg)
J1C	Gas Countertop Fryer	45,000 Btu/hr. (11,335 kcal/hr.) (26.4 kW)	15 lbs. (8 liters)	11 x 12 (27.9 x 30.5)	14 (35.6)	24.87 (63.2)	23.56 (59.8)	30 lbs. Fries/hr.	19.25 cu. ft. 121 lbs. (55 kg)
MJCF/MJCFE	Gas Fryer	150,000 Btu/hr. (37,783 kcal) (44 kW)	80 lbs. (40 liters)	18 x 19 (45.7 x 48.3)	20.83 (52.9)	39.86 (101.3)	46.15 (117.2)	75 lbs. Fries/hr.	32 cu. ft. 297 lbs. (135 kg)
RE14TC/17TC/22TC	Electric Fryer (Full Frypot)	14/17/22 kW	50 lbs. (25 liters)	14 x 15-1/2 (35.6 x 39.4)	15.6 (39.7)	30.9 (78.6)	45.4 (115.2)	68/70/78 lbs. (30/31/35 kg) Fries/hr.	22 cu. ft. 191 lbs. (95 kg)
RE14-2TC/17-2TC/22-2TC	Electric Fryer (Split Frypot)	7/8.5/11 kW	25 lbs. (12 liters)	6-3/4 15-1/2 (17.1 x 39.4)					
RE14/17/22	Electric Fryer (Full Frypot)	14/17/22 kW	50 lbs. (25 liters)	14 x 15-1/2 (35.6 x 39.4)	15.6 (39.7)	30.9 (78.6)	45.4 (115.2)	68/70/78 lbs. (30/31/35 kg) Fries/hr.	22 cu. ft. 191 lbs. (95 kg)
RE14-2/17-2/22-2	Electric Fryer (Split Frypot)	7/8.5/11 kW	25 lbs. (12 liters)	6-3/4 15-1/2 (17.1 x 39.4)					
EH1721	Electric Fryer	18 kW 20.5 kW	80-103 lbs. (40-65 liters)	18 x 18 (45.7 x 45.7)	20 (50.8)	34.88 (88.6)	45 (114.3)		285 lbs. (129 kg)
FPC228	Electric 2 Frypot Fryer with Filtration	28 kW 36 kW	110 lbs. (55 liters) 160 lbs. (80 liters)	28 kW frypot: 21 x 19 (53.3 x 48.3) 36 kW frypot: 24 x 25 (61 x 63.5)	45.62 (115.9)	39.42 (100.1)	44.96 (114.2)		78.3 cu. ft. 754 lbs. (376 kg)
FPC128/136S	Electric 2 Frypot Fryer with Filter & Spreader				71.37 (181.3)	39.42 (100.1)	44.96 (114.2)		131.4 cu. ft. 1025 lbs. (511 kg)
FPC128/236S	Electric 3 Frypot Fryer with Filter & Spreader				97.16 (246.7)	39.42 (100.1)	44.96 (114.2)		179 cu. ft. 1300 lbs. (589 kg)
FPFL214/217/222	Protector Electric Fryer with Filtration	14/17/22 kW	30 lbs (15 liters)	13 x 14 (33 x 35.6)	31.3 (79.4)	30.9 (78.6)	45.4 (115.2)	68/70/78 lbs. (30/31/35 kg) Fries/hr.	21.31 cu. ft.
FPRE14-7C	Full Frypot/Half Frypot Electric Fryer	14/7 kW	50 lbs. (25 liters). 25 lbs. (12 liters).	Full 14 x 15-1/2 (35.6 x 39.4) Half 6-1/2 x 15-1/2 (16.5 x 39.4)	24 (61)	30.5 (77.5)	45.5 (115.6)	105 lbs. Fries/hr.	38 cu. ft. 370 lbs. (168 kg)
FPH55	Single High Efficiency Fryer with FootPrint Filtration (Full Frypot)	80,000 Btu/hr. (20,151 kcal) (23.4 kW)	50 lbs. (25 liters)	14 x 15 (35.6 x 38.1)	15.63 (39.7)	35.89 (90.7)	45.3 (115.1)	85 lbs. Fries/hr.	31.95 cu. ft. 265 lbs. (121 kg)
FPH55-2	Single High Efficiency Fryer with FootPrint Filtration (Split Frypot)	40,000 Btu/hr. (10,076 kcal) (11.7 kW) ea. side 120V/60 Hz or 220V/50 Hz	25 lbs. (12 liters)	6-1/2 x 15 (16.5 x 38.1)	15.63 (39.7)	35.89 (90.7)	45.3 (115.1)	85 lbs. Fries/hr.	31.95 cu. ft. 265 lbs. (121 kg)
PF95LP	Low Profile Portable Filter	120V/60 Hz 1 PH -6.2A			18.28 (46.4)	33.53 (85.2)	9.4 (23.9)		8 cu. ft. 147 lbs. (67 kg)
PF50S & PF50R	Portable Filter	120V/60 Hz. 9 Amp			13.25 (33.7)	30 (76.2)	13.25 (33.7)		7.63 cu. ft. 85 lb. (39 kg)
PSDU50	Shortening Disposal Unit				15.36 (39)	30.13 (76.5)	48.06 (122.1)		7 cu. ft. 60 lb. (27 kg)
PSDU90	Shortening Disposal Unit				19.88 (50.5)	31.94 (81.1)	48.06 (122.1)		10 cu. ft. 67 lbs. (30 kg)
HCP	Holding Cabinet	200-250 VAC 20 Amp Plug 14.4 amp maximum draw @240V 1 Ph. 50/60 HZ			22 (55.9)	25.39 (65.9)	25.42 (64.6)		21 cu. ft. 223 lbs. (101 kg)
SinBaD	French Fry Dispenser	1 Ph, 120VAC, 50,60 HZ			21.6 (54.9)	25.93 (65.9)	53.34 (135.5)		31.38 cu. ft. 210 lbs. (95 kg)
HPT	Heated Pass-Through Unit				22 (55.9)	24 (61)	7.7 (19.6)		5 cu. ft. 65 lbs. (30 kg)

*Specifications are for single frypot models except for the Protector fryers. Additional specifications for multiple and split frypot models are available at www.frymaster.com.

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

About Frymaster

Frymaster, an Enodis company, is one of the world's leading manufacturers of commercial fryers for the foodservice industry. For more than 70 years, Frymaster has been providing premium equipment and world-class service to operators. Frymaster's technological innovation is driven by our Customer at the Core™ philosophy, continually pushing equipment performance to higher levels to achieve operating efficiencies, produce high quality, great-tasting foods and return outstanding value to operators.

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