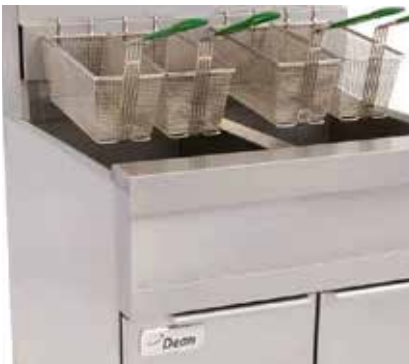




Two Great Frying Brands,
Proudly Made in America,
Offer the Most Fryer Choices
in the World



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Two Great Frying Brands Proudly Made in America, Offer the Most Fryer Choices in the World



80-years Strong and Continuing

80-plus years of industry leadership has set Frymaster apart among other fryer manufacturers and made Frymaster and Dean fryers the brands preferred by experts. Frymaster has a proud tradition of manufacturing technologically superior and reliable commercial fryers reflecting Frymaster's commitment to:

- Continuous innovation.
- The delivery of high quality products that reduce operating costs.
- Setting industry standards for cooking quality, energy efficiency, safety, and reliability.

Advanced Heat Exchange Technology

Whether it's burners for open pot fryers (heat exchange occurs outside of the frypot) or tube type fryers (heat exchange occurs inside the frypot), Frymaster and Dean gas fryers are designed to meet a broader range of frying needs than any other manufacturer. The high-efficiency infrared burners, incorporated into our Frymaster branded FilterQuick®, OCF30 and H55 gas fryers and the high efficiency tube burner system incorporated into our Frymaster branded 1814, HD, LHD and ESG35T gas fryers exceed ENERGY STAR® guidelines for efficiency and qualify for energy savings rebates as high as \$1,200/ frypot in some areas. Frymaster's electric fryers have proprietary self-standing, flat-bar, low watt density, long-life elements that deliver outstanding energy efficiency. These fryers also exceed ENERGY STAR guidelines and qualify for energy saving rebates. Frymaster makes more ENERGY STAR certified models than any other fryer manufacturer.



Oil Station Management

Frymaster is an oil station management pioneer, as the first company that introduced built-in filtration, and continues its legacy as an industry-leading advocate of oil-conserving technology. Frymaster leads the way with the world's first fryer to have fully-automatic filtration (AF) and an optional integrated Oil Quality Sensor. Fingertip operation of the AF makes routine filtration effortless. The contaminants created by high-heat frying take a toll on oil life and food quality unless a daily system of filtering and cleaning is in place. The oil quality sensor monitors the health of the oil and advises the crew when to discard the oil, eliminating the discard dilemma most operations face today. This keeps food quality and customer satisfaction at an all-time high. Frymaster's complete line of Frymaster and Dean filtration equipment, both built-in and portable, is designed to make filtration quick, convenient and reliable for the operator. Nothing maintains food and oil quality better than routine oil filtration and fryer cleaning, and no fryer manufacturer supports making these tasks easy better than Frymaster.



CookingControl

When you need the reliability of consistent cooking, programmable controllers provide the perfect solution. They automatically adjust cooking times to ensure foods are cooked to the same quality standard regardless of load size. Programmable buttons make it easy to assign menu items for push button selection; and the LED displays clearly identify the products cooking parameters such as time and temperature. Some controllers even guide oil management functions and record important cooking and oil management information.



Manitowoc KitchenCare® Performance for a Lifetime

Manitowoc KitchenCare helps protect, service and maintain your Manitowoc Foodservice equipment throughout the life cycle of your business. Designed with your needs in mind and structured around three areas of support: StarCare, a team of quick response factory trained service network providers for your service needs; ExtraCare for troubleshooting and technical support including our 24/7 1-800 number; and LifeCare for planned maintenance of your equipment. When it comes to your kitchen, put your trust in Manitowoc KitchenCare.

Filter Quick® Fully-Automatic Filtration (AF) and Optional Integrated Oil Quality Sensor Fryers



40% Less Oil, 10% Less Energy, Outstanding Results

FilterQuick offers an exclusive combination of world-leading, oil-conserving technologies -- fully-automatic filtration (AF), automatic top-off (ATO) and an optional integrated oil quality sensor in one amazing fryer. FilterQuick's closed cabinet AF puts caring for the oil at your fingertips and operation where it is easiest to use, right on the front of the fryer. Additional SMART4U® technology includes the Oil Attendant®, a feature that automatically replenishes oil from an in-cabinet oil supply, keeping oil fresher longer. It also includes the FilterQuick controller that monitors and helps control food and oil quality, oil life, and equipment performance. And finally, the innovative new optional Oil Quality Sensor rounds out the exclusive combinations. The oil quality sensor measures oil contaminants and advises when the oil needs to be discarded, eliminating the age old "when-to-change-the-oil" dilemma.

• Outstanding Performance

- 30-lb. open frypot design requires 40% less oil and ensures quick and easy cleaning. Matches production capacity of 50-lb fryers.

• Fingertip, Closed Cabinet, Fully-Automatic Filtration (AF)

- Puts automatic filtration at your fingertips.
- Safety technology ensures only one frypot can drain at a time.
- Pump is protected from dead heading.

• Automatic Top-Off (ATO)

- Senses the oil level and adds oil as needed from an in-cabinet oil supply.

• Optional Integrated Oil Quality Sensor

- Monitors the health of the oil by measuring the oil's total polar materials (TPMs) and advises when oil needs to be discarded.
- High-quality oil ensures high food quality and optimal product healthfulness, two must-haves for profitability.

• Intelligent Controls

- The full-featured SMART4U FilterQuick controller manages both cooking and fryer operations.

• State-of-the-Art Combustion

- Both gas and electric models exceed ENERGY STAR® guidelines and qualify for energy-saving rebates.

• Minimal Oil Handling

- The Oil Attendant® automatic top-off feature (ATO) and fully-automatic filtration keep the oil fresh with minimal intervention. The bulk oil option further reduces exposure to hot oil.

• Safety First

- Safer frying, filtering, cleaning and oil handling are all built-in.



FQ30U

- Automatic Filtration
- Auto top-off
- 75,000 Btu/hr. (18,892 kcal/hr.) (21.9 kw/hr.), full frypot; 37,500 Btu/hr. (9,446 kcal/hr.) (10.9 kw/hr.), split frypot
- 13" x 14" x 3-3/4" (33 x 35.6 x 9.5 cm), full frypot frying area; 6" x 14" x 3-1/2" (15.2 x 35.6 x 8.9 cm) split frypot frying area
- 30-lb (15-liter) oil capacity, full frypot; 17-lb. (8.5-liter) oil capacity, split frypot
- Cooks 67-lbs. (30 kg) of French fries/hr.
- Optional oil quality sensor

FQE30U

- Automatic Filtration
- Auto top-off
- 14 kw/hr., full frypot; 7 kw/hr., split frypot or 17 kw/hr., full frypot; 8.5 kw/hr., split frypot
- 13" x 14" x 3-3/4" (33 x 35.6 x 9.5 cm), full frypot frying area; 6" x 14" x 3-3/4" (15.2 x 35.6 x 9.5 cm) split frypot frying area
- 30-lb. (15-liter) oil capacity, full frypot; 16-lb. (8-liter) oil capacity, split frypot
- Cooks 71-lbs. (32 kg) of French fries/hr., full 14 kw frypot; 78-lbs. (35 kg) French fries/hr., full 17kw frypot
- Optional oil quality sensor

OCF30® Fryers

40% Less Oil, 10% Less Energy, Outstanding Results



Frymaster's OCF30 open-pot, oil-conserving fryers offer the next generation of cost savings and **green** benefits to the industry. **Green** benefits range from reduction of oil use to less energy consumption while minimizing oil handling and maintaining food quality.

• Outstanding Performance

- Frymaster 30-lb. OCF fryers match the production capacity of 50-lb. fryers.

• 40% Less Oil

- The 30-lb frypot positively impacts operating budgets and the environment.

• 10% Less Energy

- The reduced oil volume requires less energy.

• State-of-the-Art Combustion

- Fuels efficiency. Infrared heat transfer on gas models exceeds ENERGY STAR® guidelines and qualifies gas fryers for energy-saving rebates. Electric models have durable, self-standing, swing-up, flat-bar elements to deliver energy efficiency that exceeds ENERGY STAR® guidelines and protects against oil migration.

• Minimal Oil Handling

- The Oil Attendant® automatic top-off option, and FootPrint PRO® in-cabinet filtration keep the oil fresh with minimal intervention. Bulk oil option further reduces handling.

• Intelligent Control

- The full-featured SMART4U® 3000 controller manages both cooking and fryer operations.

• Robust Product Line

- Offerings include 2-4 frypot (full and split) batteries and models to handle all shortening types (liquid, semi-solid and solid).

• Safety First

- Safer frying, cleaning and oil handling are all built in.

Auto Top-Off OCF30-ATOG



- 75,000 Btu/hr. (18,892 kcal/hr.) (21.9 kw/hr.), full frypot; 37,500 Btu/hr. (9,446 kcal/hr.) (10.9 kw/hr.), split frypot
- 13" x 14" x 3-3/4" (33 x 35.6 x 9.5 cm), full frypot frying area; 6" x 14" x 3-1/2" (15.2 x 35.6 x 8.9 cm) split frypot frying area
- 30-lb (15-liter) oil capacity, full frypot; 17-lb. (8.5-liter) oil capacity, split frypot
- Cooks 67-lbs. (30 kg) of French fries/hr.
- Built-in filtration with rear oil flush



Manual Top-Off OCF30-G (single fryer only)



- 75,000 Btu/hr. (18,892 kcal/hr.) (21.9 kw/hr.), full frypot; 37,500 Btu/hr. (9,446 kcal/hr.) (10.9 kw/hr.), split frypot
- 13" x 14" x 3-3/4" (33 x 35.6 x 9.5 cm), full frypot frying area; 6" x 14" x 3-1/2" (15.2 x 35.6 x 8.9 cm) split frypot frying area
- 30-lb (15-liter) oil capacity, full frypot; 17-lb. (8.5-liter) oil capacity, split frypot
- Cooks 67-lbs. (30 kg) of French fries/hr.
- Built-in filtration with rear oil flush



Auto Top-Off OCF30-ATOE



- 14 kw/hr., full frypot; 7 kw/hr., split frypot or 17 kw/hr., full frypot; 8.5 kw/hr., split frypot
- 13" x 14" x 3-3/4" (33 x 35.6 x 9.5 cm), full frypot frying area; 6" x 14" x 3-3/4" (15.2 x 35.6 x 9.5 cm) split frypot frying area
- 30-lb. (15-liter) oil capacity, full frypot; 16-lb. (8-liters) oil capacity, split frypot
- Cooks 71-lbs. (32 kg) of French fries/hr., full 14 kw frypot; 78-lbs. (35 kg) French fries/hr., full 17kw frypot
- Built-in filtration with rear oil flush



Manual Top-Off OCF30-E (single fryer only)



- 14 kw/hr., full frypot; 7 kw/hr., split frypot or 17 kw/hr., full frypot; 8.5 kw/hr., split frypot
- 13" x 14" x 3-3/4" (33 x 35.6 x 9.5 cm), full frypot frying area; 6" x 14" x 3-3/4" (15.2 x 35.6 x 9.5 cm) split frypot frying area
- 30-lb. (15-liter) oil capacity, full frypot; 16-lb. (8-liters) oil capacity, split frypot
- Cooks 71-lbs. (32 kg) of French fries/hr., full 14 kw frypot; 78-lbs. (35 kg) French fries/hr., full 17kw frypot
- Built-in filtration with rear oil flush



1814 High-Production Gas Fryers

Conserve Oil, Energy and Space



Coming from a supplier with over 80 years of commercial frying leadership, the Frymaster 1814 gas, high-production, tube fryers have been field tested and are proven to deliver flexible, high-production performance that conserves your resources. The 1814 fryers offer a trio of savings; conserving oil, energy and space.

- Use 11-15% less hood and floor space than standard fryer systems.
- Use upwards of 50% less energy than standard 3-fryer systems. Exceed ENERGY STAR® guidelines, qualifying for energy savings rebates.
- Use less oil reducing operating costs and environmental impact - 16 - 20% less than 3 standard 50-lb. fryers (126 lbs. of oil vs. 150 lbs.); 12-14% less than 4 standard 50-lb. fryers (176 lbs. of oil vs. 200 lbs.).
- Deliver flexible, high-production cooking with one or two 18" x 14" cooking area(s) that can cook three baskets of food in each frypot at the same time.
- SMART4U® Lane controller has programmable cook buttons and features that make it easy to produce consistent, great-tasting food. Analog, Digital, CM3.5 and SMART4U® 3000 controller options are also available.
- Save on equipment costs:
 - Two fryers do the work of three 50-lb. fryers.
 - Three fryers do the work of four 50-lb. fryers.
- Support oil station management in batteries with built-in filtration.
- Optimize heat transfer with 6" high vs. 4" high tubes, which provide a 36" larger surface for oil contact.
- Handle high-sediment foods with ease. Sloping bottom ensures fast drainage and easy cleaning.

Filtration for 11814, 21814, 31814, 41814 and 1814/HD50/11814

- Space-saving filter which fits inside fryer cabinet
- 8 GPM pump
- Steel gear pump with powerful 1/3 H.P. motor
- Large capacity filter pan removes easily for cleaning
- Sloped drain pan leaves minimal oil in the pan after filtering
- Large 3" (8.0 cm) round drain line allows oil to drain freely
- 1-1/4" (3.175 cm) drain valve
- Drain safety switch
- Stainless steel crumb catcher
- Filter starter kit
- Front and bulk oil disposal options

11814

- 18" x 14" x 3-3/4" (45.7 x 35.6 x 9.5 cm) frying area per frypot
- 119,000 Btu/hr. (29,975 kcal/hr.) (34.9 kw/hr.) per frypot
- 63-lb. (31-liter) oil capacity per frypot
- Three twin baskets per frypot
- Cooks 100 lbs. (45 kg) of French fries/hr. per frypot
- Optional filtration

11814 shown with optional casters



21814GF/31814GF/41814GF

Has standard Features of the 11814 Plus:

- Built-in filtration, putting filtration where it's most convenient to use, right in the fryer battery
- 8 GPM pump
- Additional twin baskets
- Adjustable casters
- Front and bulk oil disposal options



1814G models with SMART4U® controllers meet ENERGY STAR® guidelines and are part of the Manitowoc Enerlogic™ program

11814/HD50G/11814

Has standard Features of the 21814 Plus:

- An HD50G frypot, with a 50-lb. (25-liter) oil capacity
- 100,000 Btu/hr. per frypot (25,189 kcal/hr.) (29.3 kw/hr.), a 14" x 14" x 3-3/4" (35.6 x 35.6 x 9.5 cm) frying area
- Two additional twin baskets
- Cooks 100 lbs. (44 kg) of French fries/hr. per 1814 frypot and 72 lbs. (33 kg) of French fries per HD50 frypot

11814/HD50G/11814 shown with built in filtration



1814G models with SMART4U® controllers meet ENERGY STAR® guidelines and are part of the Manitowoc Enerlogic™ program

1814 High-Production Electric Fryers

Conserve Oil, Energy and Space



Coming from a supplier with over 80 years of commercial frying leadership, the Frymaster 1814 electric, high-production fryers have been field tested and are ready to deliver flexible, high-production performance that conserves your resources. The 1814 fryers offer a trio of savings; conserving oil, energy and space.

- Use 10-15% less hood and floor space than standard fryer systems.
- Use less oil, reducing operating costs and environmental impact:
 - 20% less than 3 standard 50-lb. fryers (120 lbs. of oil vs. 150 lbs.)
 - 15% less than 4 standard 50-lb. fryers (170 lbs. of oil vs. 200 lbs.)
- Use upwards of 30% less energy than comparable 3-fryer systems. Exceed ENERGY STAR® guidelines, qualifying for energy-saving rebates.
- Deliver flexible, high-production cooking with one or two 18" x 14" cooking area(s) that can cook three baskets of food at the same time.
- SMART4U® Lane controller has programmable cook buttons and features that make it easy to produce consistent, great-tasting food. Analog, Digital, CM3.5 and SMART4U 3000 controller options are also available.
- Save on equipment costs:
 - Two 1814E fryers do the work of three 50-lb. fryers
 - Three fryers (two 1814E and one RE17) do the work of four 50-lb. fryers
- Support oil station management in batteries with built-in filtration, making it easy to preserve oil life and ensure consistent, great-tasting food.

Filtration for 11814E, 21814E, 31814E, 41814E and 11814E/RE17/11814E

- Space-saving filter which fits inside fryer cabinet
- 8 GPM pump
- Steel gear pump with powerful 1/3 H.P. motor
- Large capacity filter pan removes easily for cleaning
- Sloped drain pan leaves minimal oil in the pan after filtering
- Large 3" (8.0 cm) round drain line allows oil to drain freely
- 1-1/4" (3.175 cm) drain valve
- Drain safety switch
- Stainless steel crumb catcher
- Filter starter kit
- Front and bulk oil disposal options

11814E

- 18" x 14" x 4-1/4" (45.7 x 35.6 x 10.8 cm) frying area
- 17 kw input
- 60-lb. (30-liter) oil capacity
- Three twin baskets
- Cooks 90 lbs. (41 kg) of French fries/hr.
- Optional filtration



1814E models with SMART4U® controllers meet ENERGY STAR® guidelines and are part of the Manitowoc Enerlogic™ program

21814E/31814E/ 41814E

Has standard Features of the 11814E Plus:

- Built-in filtration, putting filtration where it's most convenient to use, right in the fryer battery
- 8 GPM pump
- Additional twin baskets
- Adjustable casters
- Front and bulk oil disposal options



1814E models with SMART4U® controllers meet ENERGY STAR® guidelines and are part of the Manitowoc Enerlogic™ program

21814E shown with built in filtration

11814E/RE17/11814E

Has standard Features of the 21814E Plus:

- An RE17 frypot that meets ENERGY STAR® guidelines with a 50-lb. (25-liter) oil capacity.
- 17 kw/hr. input, a 14" x 14" x 3-1/2" (35.6 x 35.6 x 8.9 cm) frying area
- Two additional twin baskets
- Cooks 90 lbs. (41 kg) of French fries per 1814 frypot and 70 lbs. of French fries per RE17 frypot



1814E models with SMART4U® controllers meet ENERGY STAR® guidelines and are part of the Manitowoc Enerlogic™ program

High-Efficiency Gas Fryers (H55)

Set the Standard for High-Efficiency, Open-Pot Frying



Frymaster's H55 gas fryer 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 fryers are the industry's first **green** fryers meeting ENERGY STAR® guidelines long before any guidelines were established. H55 fryers are the foundation of Frymaster's ever-evolving conserving fryer technology.

- Combine state-of-the-art combustion technology with decades of frying experience to set a work standard for high-efficiency frying.
- Are the industry's first **green** fryers, exceeding ENERGY STAR® guidelines long before any guidelines were established. H55 fryers are the foundation of Frymaster's ever-evolving conserving fryer technology.
- Have a renowned infrared burner and blower system that delivers an ultra-refined air-gas mixture so the fryer operates well in any gas application.
 - High altitudes
 - Sub-optimal air circulation environments
 - When gas heating quality is diminished
- Ensure consistent, great-tasting food. RTD, center-mounted temperature probe and digital controller deliver precise heat responses, safeguarding oil life and producing a uniformly-cooked product. Controller and basket lift options provide additional cooking control. The CM3.5 and SMART4U® 3000 controller options offer cooking compensation.
- Offer easy-to-operate, quick, convenient and reliable filtration options that maintain food quality, extending the useful cooking life of oil and saving money. Built-in filtration supports a regular program of filtration proven to dramatically extend oil life, saving thousands of dollars annually on oil costs.
- Qualify for energy-saving rebates.
- Offer standard features that add convenience and ease of use.
 - Open frypot is easy to clean
 - Electronic ignition (no pilot to light), melt cycle mode and boil-out temperature control.
- Protect purchases with an unmatched 7-Year Warranty that covers the entire combustion chamber (frypot, infrared burners, and combustion components).
- Have been tested by time and are trusted by operator's worldwide.



H55

- 80,000 Btu/hr. (20,151 kcal/hr.) (23.4 kw/hr.)
- 14" x 15" x 4-1/2" (35.6 x 38.1 x 11.4 cm) frying area
- 50-lb. (25-liter) oil capacity
- Cooks 68 lbs. (31 kg) of French fries/hr.

PH155 shown with optional CM3.5 controller and casters

H55-2

- Split frypot for frying versatility and flavor integrity
- 40,000 Btu/hr. (10,076 kcal/hr.) (11.7 kw/hr.) each split frypot
- 6-1/2" x 15" x 4-3/4" (16.5 x 38.1 x 12.1 cm) frying area each split frypot
- 25-lb. (12-liter) oil capacity each split frypot

PH155-2 shown with optional CM3.5 controller and casters



High-Efficiency Gas Fryers (HD)



Tube Fryers Good Enough to be Frymaster

Maximize your profits and make the most of your energy dollars with innovative design changes that have improved the efficiency of the HD Fryers over 40%. The MVPs of high-efficiency, tube-type frying, the HD gas fryers have low idle costs, offer low gas consumption per pound of food cooked, and extend oil life.

- Improved gas flow and heat transfer designs improve efficiency more than 40% over previous models.
- 6" vs 4" diameter tubes provide 36% more surface area for heat transfer from the input energy to the oil. This minimizes the heat stress on the oil, preserving oil life.
- Exclusive Thermo-Tube design and proprietary baffles efficiently transfer the fryer's energy input into the oil. Less heat goes unused up the vent and into the kitchen - this saves energy dollars and keeps the kitchen cooler.
- Instant and controlled response to changes in cooking loads lowers gas consumption per pound of food cooked and reduces idle costs.
- High-production cooking capacity and fast recovery meet high-volume peak demands, while realizing energy savings.
- The Thermatron temperature control system ensures pinpoint oil temperature accuracy (within plus or minus one degree) and allows the fryer's heat exchange system to respond instantly to changes in load conditions.
- Robust, RTD, 1° compensating temperature probe.
- Wide cold zone and forward sloping bottom help collect and remove sediment from the frypot to safeguard oil quality and make routine frypot cleaning easy.



HD50/HD60

High-Efficiency Decathlon Series Fryers

HD50

- 100,000 Btu/hr. (25,189 kcal/hr.) (29.3 kw/hr.)
- 14" x 14" x 3-3/4" (35 x 35 x 9.5 cm) frying area
- 50-lb. (25-liter) oil capacity
- Cooks 72 lbs. (33kg) of French fries/hr.



HD60

- 125,000 Btu/hr. (31,486 kcal/hr.) (36.6 kw/hr.)
- 18" x 18" x 3-3/4" (46 x 46 x 9.5 cm) frying area
- 80-lb. (40-liter) oil capacity
- Cooks 107 lbs. (49kg) of French fries/hr.



Model HD150G shown with optional casters

High-Efficiency Low Flue Temp Gas Fryers (LHD65)

Low Flue Temperature Fryers, High on Production

Keep the kitchen cool and production capacity high. Frymaster's new large vat LHD65 fryers have flue temps less than 550°F and an ENERGY STAR® efficiency rating of 57%. These fryers make quick work of frying heavy loads of bone-in chicken, fish, wings, and much more.

- Have flue temperatures less than 550°F with proprietary Thermo-Tube design and controlled flow diffusers. This high performance fryer provides maximum production, transferring energy into the oil, with less going unused up the flue.
- Can handle heavy loads of fresh breaded bone-in chicken and other products with a 100-lb. oil capacity and an 18" x 18" x 5-3/4" cooking area.
- Exceed ENERGY STAR® guidelines with an ASTM rating of 57%, qualifying for energy saving rebates.
- Are available as a single fryer without built-in filtration or in batteries of 2-6 fryers with built-in filtration.
- Built-in filter models have an 8 GPM pump.
- Have a large cold zone that traps crumbs and sediment away from the oil and a forward sloping bottom for fast, thorough draining.
- Come standard with a SMART4U® 3000 controller that has a segmented cooking feature. This allows programming a cook with up to 5 different set temperatures and times as designed for cooking bone-in chicken.



LHD65 Low Flue Temperature, High-Efficiency Decathlon Series Fryers

LHD265

- 105,000 Btu/hr. (26,448 kcal/hr.) (30.8 kw/hr.) per frypot
- 18" x 18" x 5-3/4" (46 x 46 x 14.6 cm) frying area per frypot
- 100-lb. (50 liter) oil capacity per frypot
- Cooks 128 pieces of 8-piece cut bone-in chicken/hr. per frypot

Model FPLHD265 shown with 3000 controller



High-Efficiency Value Gas Fryer (ESG35T)



High-efficiency, value frying at its best. Designed for all-purpose value frying usage.

Frymaster has a whole new category of fryers, "High-Efficiency, Value" The new ESG35T is a value fryer that exceeds ENERGY STAR guidelines and qualifies for energy-saving rebates, which helps to reduce the cost of ownership.

ESG35T

- 70,000 Btu/hr. (17,632 kcal/hr.) (20.5 kw/hr.)
- 14" x 13-3/4" x 4-1/5" (35 x 34.9 x 10.7 cm) frying area
- 35-lb. (17-liter) oil capacity
- Cooks 58 lbs. (25 kg) of French fries/hr.



- Exceeds ENERGY STAR® guidelines
- Tube-type frypot design
- 6" heating tubes have proprietary baffles and painted interiors that deliver super heat transfer, reducing heat loss by 27%
- Insulated frypot allows for a low idle rate of 6,143 Btu/hr., further enhancing the energy savings
- The 35-lb. fryer has the same cooking capacity as a 45-lb. fryer, saving 10-lbs. of oil every time the frypot is filled.
- Wide cold zone keeps crumbs and sediment away from the cooking area, keeping oil fresh longer.
- Frypot bottom slopes to the front so that the oil, sediment and crumbs can be easily flushed out of the frypot
- Durable temperature probe ensures prompt recovery
- Has a millivolt controller, no electrical hook-up required
- A Piezo ignitor option allows simple push button ignition.

Master Jet Performance Gas Fryers (MJ)



World-Recognized Masters of Open-Pot Frying

These Frymaster gas fryers are unsurpassed in their versatility, proven world-wide 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.

MJ35

- 110,000 Btu/hr. (27,708 kcal/hr.) (32.2 kw/hr.)
- 12" x 15" x 4-1/4" (30.5 x 38.1 x 10.8 cm) frying area
- 40-lb. (20-liter) oil capacity
- Cooks 57 lbs. (26 kg) of French fries/hr.

PMJ135 shown with legs



- Offer an open-pot gas line-up unmatched in the industry. Model offerings provide 40, 50 and 80-lb. oil capacity options with and without electrical hook-up. Respective fry areas are 12" x 15" x 4-1/4", 14" x 15" x 5" and 18" x 19" x 4-1/2". Respective Btu/hr. inputs are 110,000, 122,000 and 150,000.

- Have models that can handle the breadth of menu items from French fries to breaded fish to bone-in chicken.

- Are named for their signature Master Jet burner technology that has earned a legendary reputation for durability and reliability. MJ burners require no burner cleaning or air shutter adjustment.

MJ45, MJ45-2

- 122,000 Btu/hr. (30,730 kcal/hr.) (35.8 kw/hr.), full frypot; 63,500 Btu/hr. (15,995 kcal/hr.) (18.6 kw/hr.), split frypot
- 14" x 15" x 5" (35.6 x 38.1 x 12.7 cm), full frypot frying area; 7" x 15" x 4-3/4" (17.8 x 38.1 x 12.1 cm), split frypot frying area
- 50-lb. (25-liter) oil capacity, full frypot; 25-lb. (12-liter) oil capacity, split frypot
- Cooks 69 lbs. (31 kg) of French fries/hr., full frypot
- Split frypot model for frying versatility and flavor integrity

PMJ45E shown with optional CM3.5 controller and casters



- Are easy to clean. Open-pot design allows safe access to every inch of the frypot.

- Are simple to operate. Just set the desired frying temperature and start cooking. A Piezo ignitor option allows simple push button ignition.

- Offer options to meet a variety of operation and food quality control needs:
 - Built-in filtration, electronic ignition, basket lifts (MJ45 only) multiple frypot batteries and controller options including CM3.5 and SMART4U 3000 compensating controllers

- Automatically shut off the fryer if temperature exceeds the high-limit.

- Collect and aid sediment removal with a deep collection zone and large 1-1/4" IPS ball-type drain valve.

MJCF

- Specifically designed for chicken and/or fish
- 150,000 Btu/hr. (37,783 kcal/hr.) (44.0 kw/hr.)
- 18" x 19" x 4-1/2" (45.7 x 48.3 x 11.4 cm) frying area
- 80-lb. (40-liter) oil capacity
- Cooks 80 lbs. (36 kg) chicken/hr.; 100 lbs. (45 kg) fish/hr.

MJ1CFE shown with optional analog controller and casters



Standard Gas Fryers (GF)

Deliver Outstanding Open-Pot Frying Performance



These all-purpose fryers feature outstanding Frymaster reliability and durability. GF fryers are designed for versatile frying production. Model offerings provide 40- and 50-lb. oil capacity options.

- Are designed for versatile frying production.
- Are easy to clean. Open-pot design allows safe access to every inch of the frypot.
- Are simple to operate. Just set the desired frying temperature and start cooking. A Piezo ignitor option allows simple push button ignition.
- Automatically shut off the fryer if temperature exceeds the high-limit.
- Require no electrical hookup.
- Have a durable heat transfer system that can be counted on for years of reliable performance.
- Have durable accessories that support frying operation including the Piezo ignitor, frypot covers, full size baskets, basket support screen and casters.
- Collect and aid sediment removal with a deep collection zone and large 1-1/4" IPS ball-type drain valve.
- GF Fryers offer all the benefits of open-pot frying at an entry level price.



GF14

- 100,000 Btu/hr. (25,189 kcal/hr.) (29.3 kw/hr.)
- 12" x 15" x 4" (30.5 x 38.1 x 10.2 cm) frying area
- 40-lb. (20-liter) oil capacity
- Cooks 57 lbs. (26 kg) of French fries/hr.

GF14 shown with optional casters



GF40

- 122,000 Btu/hr. (30,730 kcal/hr.) (35.8 kw/hr.)
- 14" x 15" x 5" (35.6 x 38.1 x 12.7 cm) frying area
- 50-lb. (25-liter) oil capacity
- Cooks 69 lbs. (31 kg) of French fries/hr.

GF40 shown with optional casters

Countertop Gas Fryers (J1C)

Designed for Operations with Lower-Volume Requirements or Space Limitations

- Open-pot design is easy to clean, allows safe access to every inch of the frypot.
- Master Jet burner's durable heat transfer system can be counted on for years of reliable performance.
- Reliable, centerline fast-action temperature probe.
- Millivolt controller is standard and requires no electrical connection.
- Deep cold zone with forward-sloping bottom and 1-1/4" IPS full-port, ball-type drain valve collect and aid sediment removal.
- Piezo ignitor (push button) option.

J1C Countertop Fryer

- 45,000 Btu/hr. (11,335 kcal/hr.) (26.4 kw/hr.)
- 11" x 12" x 3-1/4" (27.9 x 30.5 x 8.3 cm) frying area
- 20-lb. (10-liter) oil capacity
- Cooks 30-lbs. (14 kg) of French fries/hr.



Ultra High-Efficiency E⁴ (RETC) Electric Fryers

Designed for Industry-Leading Energy Efficiency

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

- Efficiency exceeds ENERGY STAR® guidelines with an industry leading ASTM rating of 86.6% and an idle rate of 772 watts qualifying these fryers for energy-saving rebates.
- Robust, center-mounted, RTD, 1° compensating temperature probe anticipates rate of temperature change. It ensures precise temperature control, which maximizes oil life and produces uniformly-cooked products.
- Triac controls “pulse” the amount of energy required to the electric elements in much smaller increments than traditional on/off electrical contactors or gas controls. The result: greater reliability and more precise temperature control.
- Insulated frypot reduces standby energy consumption by an additional 10%.
- Enhanced diagnostics assist in troubleshooting key components to prevent equipment downtime.
- Proprietary, self-standing swing-up, flat-bar, low-watt density long life heating elements allow for efficient and uniform transfer of heat and easy cleaning.
- CM3.5 controller ensures pinpoint accuracy of oil temperature and adjusts cooking time for consistent, high-quality production.
- Deep cold zone with forward-sloping bottom and 1-1/4" IPS, full-port, ball-type drain valve collect and aid sediment removal.
- Melt cycle and boil-out mode are standard.
- Built-in filtration options available. Rear oil flush standard with filter systems.

RE14TC, RE14-2TC

- 14 kw/hr. full frypot, 7 kw/hr. split frypot
- 14" x 15-1/2" x 3-3/4" (35.6 x 39.4 x 9.5 cm) full frypot frying area; 6-3/4" x 15-1/2" x 3-3/4" (17.1 x 39.4 x 9.5 cm) split frypot frying area
- 50-lb. (25-liter) oil capacity full frypot; 25-lb. (12-liter) oil capacity split frypot
- Cooks 70 lbs. (32 kg) of French fries/hr., full 14 kw frypot

RE14TC shown with optional casters



RE17TC, RE17-2TC

- 17 kw/hr. full frypot, 8.5 kw/hr. split frypot
- 14" x 15-1/2" x 3-3/4" (35.6 x 39.4 x 9.5 cm) full frypot frying area; 6-3/4" x 15-1/2" x 3-3/4" (17.1 x 39.4 x 9.5 cm) split frypot frying area
- 50-lb. (25-liter) oil capacity full frypot; 25-lb. (12-liter) oil capacity split frypot
- Cooks 74 lbs. (34 kg) of French fries/hr., full 17 kw frypot

RE17TC shown with optional casters



RE22TC, RE22-2TC

- 22 kw/hr. full frypot, 11 kw/hr. split frypot
- 14" x 15-1/2" x 3-3/4" (35.6 x 39.4 x 9.5 cm) full frypot frying area; 6-3/4" x 15-1/2" x 3-3/4" (17.1 x 39.4 x 9.5 cm) split frypot frying area
- 50-lb. (25-liter) oil capacity full frypot; 25-lb. (12-liter) oil capacity split frypot
- Cooks 77 lbs. (35 kg) of French fries/hr., full 22 kw frypot

RE22TC shown with optional casters



High-Efficiency E⁴ (RE) Electric Fryers

Put Every kw to Work at Maximum Efficiency



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.

RE14, RE14-2

- 14 kw/hr. full frypot, 7 kw/hr. split frypot
- 14" x 15-1/2" x 3-1/2" (35.6 x 39.4 x 8.9 cm) full frypot frying area; 6-3/4" x 15-1/2" x 3-1/2" (17.1 x 39.4 x 8.9 cm) split frypot frying area
- 50-lb. (25-liter) oil capacity full frypot; 25-lb. (12-liter) oil capacity split frypot
- Cooks 68 lbs. (30 kg) of French fries/hr. full 14 kw frypot

RE14 shown with optional CM3.5 controller and casters



- Deliver award-winning performance.
- Help keep the kitchen cool. With more energy going into the oil, there is less heat going into the ambient air which keeps workers comfortable and reduces demand on HVAC.
- Have industry leading energy efficiency with ASTM ratings greater than 83%. RE fryers exceed ENERGY STAR® guidelines and qualify for energy-saving rebates.
- Analog controller standard. CM3.5, SMART4U 3000 and Digital controller options.
- Can significantly extend oil life, saving thousands of dollars annually on oil costs with built-in filtration options that make it easy to preserve oil life and ensure great tasting food.

RE17, RE17-2

- 17 kw/hr. full frypot, 8.5 kw/hr. split frypot
- 14" x 15-1/2" x 3-1/2" (35.6 x 39.4 x 8.9 cm) full frypot frying area; 6-3/4" x 15-1/2" x 3-1/2" (17.1 x 39.4 x 8.9 cm) split frypot frying area
- 50-lb. (25-liter) oil capacity full frypot; 25-lb. (12-liter) oil capacity split frypot
- Cooks 70 lbs. (32 kg) of French fries/hr. full 17 kw frypot

RE17 shown with optional CM3.5 controller and casters



- Support a broad range of frying needs with 14 kw, 17 kw and 22 kw models, controller options that add features all the way to cook compensation and basket lift options.
- Protect and conserve with safe, self-standing, swing-up, flat-bar heating elements that allow a highly efficient and uniform transfer of heat into the oil. A sealed rotation housing protects against oil migration.
- Produce consistent, high quality food time after time. RTD, temperature probe and analog controller deliver precise heat response, safeguarding oil life and producing a uniformly-cooked product.
- Are easy to clean. Open frypot design and sturdy self-standing elements allow safe access to every inch of the frypot.

RE22, RE22-2

- 22 kw/hr. full frypot, 11 kw/hr. split frypot
- 14" x 15-1/2" x 3-1/2" (35.6 x 39.4 x 8.9 cm) full frypot frying area; 6-3/4" x 15-1/2" x 3-1/2" (17.1 x 39.4 x 8.9 cm) split frypot frying area
- 50-lb. (25-liter) oil capacity full frypot; 25-lb. (12-liter) oil capacity split frypot
- Cooks 76 lbs. (34 kg) of French fries/hr. full 22 kw frypot

RE22 shown with optional CM3.5 controller and casters



- RE Fryers deliver a lifetime of performance.

High-Production E⁴ (HPRE) Electric Fryers



Designed to Meet High-Production, High Sediment Frying Needs

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

- Designed specifically for high-production frying of a varied menu including bone-in chicken and other fresh-breaded products.
- Open-pot design is easy to clean. Allows safe access to every inch of the frypot.
- Industry-leading energy efficiency.
- Digital controller standard. CM3.5, and SMART4U 3000 controller options.
- Robust, center-mounted RTD 1° compensating temperature probe anticipates rate of temperature change. It ensures precise temperature control, which maximizes oil life and produces uniformly cooked products.
- Proprietary, self-standing, swing-up, flat-bar, low-watt density, long-life heating elements allow for efficient and uniform transfer of heat and easy cleanup.
- Large cold zone with forward-sloping bottom and 1-1/4" IPS, full-port, ball-type drain valve collect and aid sediment removal.
- Melt cycle and boil-out mode standard.
- Built-in filtration options available. Rear oil flush is standard with filter systems.

E⁴ SERIES RE80 (HPRE)

- 17kw/hr. or 21kw/hr. input models
- 18" x 18" x 5" (45.7 x 45.7 x 12.7 cm) frying area
- 80-lb. (40-liter) oil capacity
- Cooks 84 lbs. (42 kg) of French fries/hr. per 17 kw frypot

RE80 shown with optional CM3.5 controller, filtration, basket lifts, and casters



Other Products

Sandwich Holding Station (SHS)

Specifically Designed Heated Holding Unit that Optimizes the Hot Holding of Wrapped Foods

- Open-top, no lamps or bulbs needed
- Controlled heat, prevents cooking and drying
- Stainless steel construction
- Simple to operate pass-through design
- Available in 18" and 22" depths











Cleaning Disposal Caddy

Specifically Designed For Transport and Disposal of Fryer Water-based cleaning Solutions (hot or cold)

- 50-lb. (25-liter) frypot capacity
- Latching lid for safe transport
- Fold-down handle for safe and easy storage
- Durable stainless steel pan
- 2" low-profile casters
- 1/2" drain pipe and shut-off valve



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

ITEM	DESCRIPTION	COOKING PERFORMANCE	MODEL OPTIONS	PICTURE
SMART4U FILTERQUICK CONTROLLER*	Operates Fingertip semi-automated filtration. Offers push button cooking for 20 products. Times the cook operation and signals audibly when cooking is complete. Can display Fahrenheit or Celsius temperature values and stores the current time and temperature settings when the unit is turned off. Features temperature check, boil-out, melt cycle and lighted digital display. Controller operates the ATO-Automatic Top Off Oil Attendant. Controller can monitor oil management functions such as cook counts, prompt when it is time to filter, and guide workers through step-by-step oil management functions such as filtration, oil dispose and boil out. Also can be programmed for segmented cooking, used to cook bone-in chicken	Compensation or “stretch” cooking ensures the exact heat load will be utilized for each cook. The result is more consistent and higher quality food products.	FQ30U	
3000 CONTROLLER*	Operates standard built-in filtration. Offers push button cooking for 20 products. Times the cook operation and signals audibly when cooking is complete. Can display Fahrenheit or Celsius temperature values and stores the current time and temperature settings when the unit is turned off. Features temperature check, boil-out, melt cycle and lighted digital display. Controller operates the ATO-Automatic Top Off Oil Attendant. Controller can monitor oil management functions such as cook counts, prompt when it is time to filter, and guide workers through step-by-step oil management functions such as filtration, oil dispose and boil out. Also can be programmed for segmented cooking, used to cook bone-in chicken.	Compensation or “stretch” cooking ensures the exact heat load will be utilized for each cook. The result is more consistent and higher quality food products.	OCF30, 1814, LHD65, H55, H55-2, MJCFE, RE14, RE14-2, RE17, RE17-2, RE22, RE22-2, HD50G, HD60G	
LANE CONTROLLER	Times the cook operation and signals audibly when cooking is complete. Automatically selects Fahrenheit/Celsius temperature values and stores the current time and temperature settings when the unit is turned off. The 3-lane controller has 10 programmable product buttons, a 40-product library feature, temperature check, boil-out, melt cycle, hold timers, cook compensation and lighted digital display. Control operates as a lane controller with the ability to select not only the product, but also where it will cook, lane 1, 2 or 3. A 2-lane version is available for the HD50 gas and RE electric fryers in the 1814 battery.	Compensation or “stretch” cooking ensures the exact heat load will be utilized for each cook. The result is more consistent and higher quality food products.	1814	
CM3.5 CONTROLLER*	Smooth, touch-pad surface; multi-product programmable controller automatically stretches cook time to provide consistent food quality regardless of the product load. LEDs display cooking time countdown (with audible alarm) and provide precise frypot temperature checks. The unit also features controlled boil-out at a steady 195°F (80°C), recovery “test time”, programmable “shake” and “hold” times and more. Available for full or split-pot fryers.	Compensation or “stretch” cooking ensures the exact heat load will be utilized for each cook. The result is more consistent and higher quality food products.	OCF30, 1814, LHD65, H55, H55-2, MJ35E, MJ45E, MJ45E-2, MJCFE, RE14, RE14-2, RE17, RE17-2, RE22, RE22-2, RE80, HD50G, HD60G, D50G, D60G, D80G	
ELECTRONIC TIMER CONTROLLER**	Times the cook operation and signals audibly when cooking is complete. Automatically selects Fahrenheit/Celsius temperature values and stores the current time and temperature settings when the unit is turned off. The electronic timer controller also operates full or split-pot models with basket lifts. Features temperature check, boil-out, melt cycle and lighted digital display.		1814, H55, H55-2, MJ35E, MJ45E, MJ45E-2, MJCFE, RE14, RE14-2, RE17, RE17-2, RE22, RE22-2, RE80, HD50G, HD60G, D50G, D60G, D80G	
DIGITAL CONTROLLER	Smooth, touch-pad control panel is attractive and easy to operate. Features constant temperature display, melt cycle, lighted digital display and Fahrenheit/Celsius values.		1814, LHD65, H55, H55-2, MJ35E, MJ45E, MJ45E-2, MJCFE, RE14, RE14-2, RE17, RE17-2, RE22, RE22-2, RE80, HD50G, HD60G, D50G, D60G, D80G	
ANALOG CONTROLLER	Standard controller for many Frymaster high efficiency gas and electric fryers. Simple to operate with on/off switch, temperature set dial and melt cycle option. Works with electronic ignition.		1814, MJ35E, MJ45E, MJ45E-2, MJCFE, RE14, RE14-2, RE17, RE17-2, RE22, RE22-2	
THERMATRON CONTROLLER	Standard controller for many Dean fryers. Simple to operate with on/off switch, temperature set dial and melt cycle and boil-out options.		HD50G, HD60G, D50G, D60G, D80G, 1824, 2424	

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

**Can substitute Electronic Timer Controller for CM3.5 for no additional cost.

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's renowned, built-in filtration puts filtration where it's most convenient to use — right within the fryer -- eliminating the need for additional floor and storage space.

The filtering process is fast and easy, encouraging frequent filtering -- a critical part of maximizing oil life, especially with trans-fat free oils. It is also sequential, so one fryer may be filtered while the others are still in use. It is engineered with features that allow added convenience, easier serviceability and allows for using three different filter mediums with one pan.

This filtration is enhanced with a gravity draining system that allows residual oil to drain into the filter pan so that drain lines are always open. The filter, housed beneath two Frymaster fryers or one fryer and a spreader, is capable of filtering up to six fryers, individually, without having to be moved from fryer to fryer, saving valuable labor. One fifty-pound fryer can be filtered in about four minutes, while other fryers in the battery keep on cooking. Single filtration is also available for OCF30, H55 and RE full and split frypot models.

The filter has a powerful pump to maximize filtering efficiency and minimize clogging. Large sump with secure hold-down ring ensures proper vacuum and oil return. The stainless steel filter pan slides out easily over floor mats and uneven floor tiles.

Fully-Automatic Filtration -- FilterQuick Models Only

- Push-button start makes caring for the oil and optimizing food quality simple.
- 30-lb open frypot design requires 40% less oil and ensures quick and easy cleaning. Saves money, time and labor.
- Independent frypot construction allows convenient frypot repairs in the field, if needed.
- State-of-the-art combustion fuels efficiency. Infrared heat transfer qualifies fryers for energy-saving rebates.
- SMART4U® FilterQuick 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.
- FilterQuick's closed cabinet, Automatic Filtration uses push-button start to make caring for the oil and optimizing food quality simple
- Innovative safety features offer proprietary advantages over other fryers -- prevent simultaneous vat filtrations.



- Space-saving filter which fits inside a fryer cabinet housing two full or qualifying split frypots in two left most cabinets of the battery
- Filter pan is lightweight for easy removal
- Sloped drain pan leaves minimal oil in the pan after filtering
- Large 3" (8.0 cm) round drain allows oil to drain freely
- Filter cycle is complete from start to finish in less than 5 minutes, while other frypots in the system are in use
- Filters all fryers in one battery
- Six or more fryers/cabinets ship in two cartons
- 1-1/4" (3.2 cm) full-port drain valve standard on full frypots
- 1" (2.5 cm) full-port drain valve standard on split frypots
- Drain safety switch
- 1/3 H.P. filter motor
- Stainless steel crumb catcher
- Filter starter kit
- Single LHD65 and RETC models require a spreader cabinet combo to get built-in filtration. Single MJCF requires a filter cabinet to get built-in filtration

Oil Station Management Equipment

Designed to Make Daily Filtration Easy, Quick and Efficient



Filtration for Single Fryers

- Space-saving filter which fits inside a fryer cabinet housing one frypot
- Filter pan is lightweight and easy to remove for cleaning
- Sloped drain pan leaves minimal oil in the pan after filtering
- Filter cycle is complete from start to finish in under 5 minutes
- Drain safety switch
- 1-1/4" (3.2 cm) drain valve standard on full frypots
- 1" (2.5 cm) drain valve standard on split frypots
- 1/3 H.P. filter motor
- Stainless steel crumb catcher
- Filter starter kit
- Available for single models: 1814, HD50, HD60, H55, H55-2, RE14, RE14-2, RE17, RE17-2, RE22, RE22-2

FPRE14 shown with optional CM3.5 controller



Filtration System Under a Frypot and Spreader

- Space-saving filter which fits inside a fryer cabinet housing a frypot and a spreader cabinet in the two left most cabinets of the battery
- Large capacity filter pan design is lightweight for easy removal
- Sloped drain pan leaves minimal residue oil behind after filtering
- Large 3" round drain line creates 13% more capacity for oil to drain freely
- Single RETC models require a spreader cabinet combo to get built-in filtration
- Available for models : 1814 gas, HD50G, HD60G, H55, H55-2, RE14, RE14-2, RE14TC, RE14-2TC, RE17, RE17-2, RE17TC, RE17-2TC, RE22, RE22-2, RE22TC, RE22-2TC, 1814E

Filtration for HPRE Fryers

- 80-lb. (40 liter) oil capacity
- Space-saving filter which fits inside fryer cabinet
 - Filtration available for single frypot fryers (FP configuration), multiple frypot fryers (FP configuration) and fryers that include a spreader cabinet (FM configuration).
- Steel gear pump with powerful 1/3 H.P. motor
- Large capacity filter pan removes easily for cleaning
- Sloped drain pan leaves minimal oil in the pan after filtering
- Drain safety switch
- Stainless steel crumb catcher
- Filter starter kit
- Maximum 3 frypots and spreader or 4 frypots

Filtration for 1814 Fryers

See pages 6 and 7

Oil Station Management Equipment

Designed to Make Daily Filtration Easy, Quick and Efficient



Filtration for MJCFE Fryers

- 80-lb. (40 liter) oil capacity
- Space-saving filter has its own cabinet.
- Large capacity filter pan is lightweight and easy to remove for cleaning
- Sloped drain pan leaves minimal oil in the pan after filtering
- Large 3" (8.0 cm) round drain valve
- Drain safety switch
- Power Shower® oil return allows filtered oil to wash down crumbs from the frypot walls
- Filters 60 to 80 lbs. (30 to 40 liter) of oil in under five minutes, while other frypots in the system are in use
- 1/3 H.P. filter motor
- Stainless steel crumb catcher
- Filter Starter Kit
- Five or more fryers/cabinets ship in two cartons

Portable Filtration

Designed to Make Daily Filtration Easy, Quick and Efficient

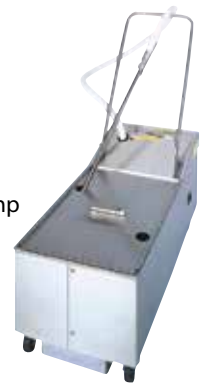
Frymaster filtration units are designed to support routine oil filtration which preserves oil life and maintains consistent fried food quality. Crumbs, sediment, and by-products created by high-heat frying take a toll on oil life unless a daily system of filtration and frypot cleaning is in place.

- Simple to use
- Easy to clean
- Powerful steel gear pump with 1/3 H.P. motor filters 50-lbs. (25-liters) of oil in 5 minutes
- 5 ft. (152 cm) hose returns filtered oil with ease amply reaching the frypot to wash crumbs from the walls and the bottom of the frypot
- Durable stainless steel pan and pump housing is made to stand up to heavy use and make 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
- Suction line heated for solid shortening
- Cover with fold-down handle
- PF50 portable filters fit under the drain of all Frymaster 50-lb. fryers

PF50S/PF50R

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

Model PF50R features reversible pump.



PF95LP

- Large capacity, 80-lb. (40 liter) oil capacity
- Low profile – fits under most fryers

Model PF95LP shown with reversible pump.



Shortening Disposal Units (SDU)

- Available in 50- and 100-lb. (25 and 50-liter) oil capacity models
- 9-5/8" drain height with cover open – fits under all Frymaster fryers and most other fryers
- Heavy-duty manual pump empties 50 lbs. of oil in less than 60 seconds
- One-way check valve for easy priming of pump
- Large 6" high-strength wheels

Model SDU50 and SDU100 shown.



Accessories

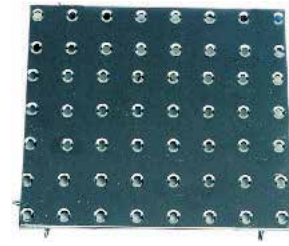
Baskets & Trays



Baskets



Sediment Tray - Gas



Fish Plate

Shelves, Scoops, & Casters



Splash Shield



Crumb Scoop



Casters

Food Warmers

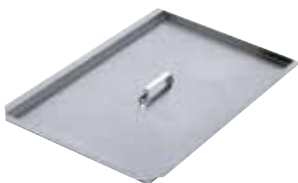
**Rod-Style Heat Lamp
Food Warmer & Cafeteria Pan**



**Rod-Style Heat Lamp
Food Warmer & Scoop Pan**



Frypot Accessories



Frypot Cover



Top Connecting Strip



L-shaped Fryer Brush



Flue Deflector

Product Specifications

Model Number	Description	Energy Requirements	Oil Capacity	Cooking Area Inches (cm) W x D x H	Width Inches (cm)	Depth Inches (cm)	Height Inches (cm)	Production Per Hr. (Full Frypot)	Cubic Feet Approx. Shipping Wt.
11814	Oil-Conserving Gas Fryer (without filter)	119,000 Btu/hr. (29,975 kcal) (34.9 kw)	63 lb. (31 liters)	18 x 14 x 3-3/4 (45.7 x 35.6 x 9.5)	20 (50.8)	33-1/8 (84.1)	47-3/4 (121.3)	100 lbs. Fries/hr.	40 255 lbs. (116 kg)
11814/ HD50G/11814	Oil-Conserving Gas Fryer (with filter)	11814 119,000 Btu/hr. (29,975 kcal) (34.9 kw) HD50G 100,000 Btu/hr. (25,189 kcal) (29.3 kw)	63 lb. (31 liters) per 1814 frypot & 50 lb. (25 liters)	18 x 14 x 3-3/4 (45.7 x 35.6 x 9.5) per 1814 frypot & 14 x 14 x 3-1/2 (35.6 x 35.6 x 8.9)	55-5/8 (141.3)	33-1/8 (84.1)	47-3/4 (121.3)	100 lbs. Fries/hr. per 11814 frypot 72 lbs. Fries/hr. per HD50G frypot	88 907 lbs. (411 kg)
FQG30U Series FQG30 Split Series	FilterQuick® with Fully-Automatic Filtration and Optional Oil Quality Sensor Oil-conserving Gas Fryers	75,000 Btu/hr. (18,892 kcal) (21.97 kw) 37,500 Btu/hr. (9,446 kcal) (10.98 kw) per split	30 lb. (15 liters) 17 lb. (8.5 liters)	13 x 14 x 3-3/4 (33 x 36 x 9.5) 6 x 14 x 3-1/2 (15 x 36 x 8.9)	31-1/4 (79.4)	29-7/8 (76)	46-1/2 (118)	67 lbs. Fries/hr.	52 544 lbs. (247 kg)
FPGL130 Series FPGL130 Split Series	OCF30 Oil-Conserving Gas Fryer (Full Frypot) OCF30 Oil-Conserving Gas Fryer (Split Frypot)	75,000 Btu/hr. (18,892 kcal) (21.97 kw) 37,500 Btu/hr. (9,446 kcal) (10.98 kw) per split	30 lb. (15 liters) 17 lb. (8.5 liters)	13 x 14 x 3-3/4 (33 x 36 x 9.5) 6 x 14 x 3-1/2 (15 x 36 x 8.9)	15-5/8 (39.7)	29-5/8 (75.3)	45-5/8 (115.8)	67 lbs. Fries/hr.	21 265 lbs. (120 kg)
FPGL230ATO Series FPGL230ATO Series Splits	OCF30 Oil-Conserving Gas Fryer (Full Frypot) with ATO OCF30 Oil-Conserving Gas Fryer (Split Frypot) with ATO	75,000 Btu/hr. (18,892 kcal) (21.97 kw) 37,500 Btu/hr. (9,446 kcal) (10.98 kw) per split	30 lb. (15 liters) 17 lb. (8.5 liters)	13 x 14 x 3-3/4 (33 x 36 x 9.5) 6 x 14 x 3-1/2 (15 x 36 x 8.9)	31-1/4 (79.4)	29-5/8 (75.3)	45-5/8 (115.8)	67 lbs. Fries/hr.	52 544 lbs. (247 kg)
ESG35T	Gas Value High Efficiency Fryer	70,000 Btu/hr. (17,632 kcal) (20.5 kw)	35 lb. (17 liters)	14 x 13-3/4 x 4-1/5 (35 x 34.9 x 10.7)	15-1/2 (39.4)	29-1/8 (74)	44 (111.8)	58 lbs. Fries/hr.	22 165 lbs. (75 kg)
HD150	Gas High Efficiency Fryer	100,000 Btu/hr. (25,189 kcal) (29.3 kw)	50 lbs. (25 liters)	14 x 14 x 3-1/2 (35 x 35 x 9.5)	15-1/2 (39.4)	31-1/4 (79.4)	45 (114.3)	72 lbs. Fries/hr.	22 180 lbs. (82 kg)
HD160	Gas High Efficiency Fryer	125,000 Btu/hr. (31,486 kcal) (36.6 kw)	80 lbs. (40 liters)	18 x 18 x 3-3/4 (46 x 46 x 9.5)	20 (50.8)	36-3/4 (93.4)	45 (114.3)	107 lbs. Fries/hr.	40 255 lbs. (116 kg)
LHD65	Gas, Low Flue Temperature Fryer	105,000 Btu/hr (26,448 kcal) (30.8 kw)	100-lb. (50 liters)	18 x 18 x 5-3/4 (46 x 46 x 14.6)	20 (50.8)	36-1/2 (92.7)	43 (109.2)	128 pcs. bone-in chicken/hr.	72.9 260 lbs. (118 kg)
PH155 PH155-2	High Efficiency Gas Fryer (Full Frypot) High Efficiency Gas Fryer (Split Frypot)	80,000 Btu/hr. (20,151 kcal) (23.4 kw) 40,000 Btu/hr. (10,075 kcal) (11.7 kw) per split	50 lb. (25 liters) 25 lb. (12 liters)	14 x 15 x 4-1/2 (35.6 x 38.1 x 11.4) 6-1/2 x 15 x 4-3/4 (16.5 x 38.1 x 12.1)	15-5/8 (39.7)	29-5/8 (75.3)	45-5/8 (115.8)	68 lbs. Fries/hr.	21 202 lbs. (92 kg)
PMJ145 PMJ145-2	Gas Fryer (Full Frypot) Gas Fryer (Split Frypot)	122,000 Btu/hr. (30,730 kcal) (35.8 kw) 63,500 Btu/hr. (15,995 kcal) (18.6 kw) per split	50 lb. (25 liters) 25 lb. (12 liters)	14 x 15 x 5 (35.6 x 38.1 x 12.7) 7 x 15 x 4-3/4 (17.8 x 38.1 x 12.1)	15-5/8 (39.7)	31-1/2 (80.1)	46 (116.8)	69 lbs. Fries/hr.	21 202 lbs. (92 kg)
PMJ135	Gas Fryer	110,000 Btu/hr. (27,700 kcal) (32.2 kw)	40 lb. (20 liters)	12 x 15 x 4-1/4 (30.5 x 38.1 x 10.8)	15-5/8 (39.7)	31-1/2 (80.1)	41 (104.1)	57 lbs. Fries/hr.	20 177 lbs. (80 kg)
MJ1CF	Gas Fryer	150,000 Btu/hr. (37,783 kcal) (44 kw)	80 lb. (40 liters)	18 x 19 x 4-1/2 (45.7 x 48.3 x 11.4)	20-7/8 (52.9)	39-7/8 (101.3)	46-1/8 (117.2)	80 lbs. chicken/hr. 100 lbs. fish/hr.	32 297 lbs. (135 kg)
GF40	Gas Fryer	122,000 Btu/hr. (30,730 kcal) (35.8 kw)	50 lb. (25 liters)	14 x 15 x 5 (35.6 x 38.1 x 12.7)	15-5/8 (39.7)	30-7/8 (78.3)	46-1/8 (117.1)	69 lbs. Fries/hr.	21 176 lbs. (80 kg)
GF14	Gas Fryer	100,000 Btu/hr. (25,189 kcal) (29.3 kw)	40 lb. (20 liters)	12 x 15 x 4 (30.5 x 38.1 x 10.2)	15-5/8 (39.7)	30-7/8 (78.3)	41-1/8 (104.4)	57 lbs. Fries/hr.	21 152 lbs. (69 kg)
J1C	Gas Countertop Fryer	45,000 Btu/hr. (11,335 kcal/hr.) (26.4 kw)	20 lb. (10 liters)	11 x 12 x 3-1/4 (27.9 x 30.5 x 8.3)	14 (35.6)	24-7/8 (63.2)	23-1/2 (59.8)	30 lbs. Fries/hr.	19 121 lbs. (55 kg)

Product Specifications - Continued

Model Number	Description	Energy Requirements	Oil Capacity	Cooking Area Inches (cm) W x D X H	Width Inches (cm)	Depth Inches (cm)	Height Inches (cm)	Production Per Hr. (Full Frypot)	Cubic Feet Approx. Shipping Wt.
11814E	Electric Oil-Conserving Fryer (without filter)	17 kw	60 lb. (30 liters)	18 x 14 x 4-1/4 (45.7 x 35.6 x 10.8)	20 (50.8)	30-7/8 (78.4)	45-3/8 (114.9)	83 lbs. Fries/hr.	40 255 lbs. (116 kg)
11814E/RE17/11814E	Electric Oil-Conserving Fryer (with filter)	17 kw per frypot	60 lb. (30 liters) per 1814 frypot & 50 lb. (25 liters)	18 x 14 x 4-1/4 (45.7 x 35.6 x 10.8) per frypot 14 x 14 x 3-1/2 (35.6 x 35.6 x 8.9)	56-1/4 (142.8)	30-7/8 (78.4)	45-3/8 (114.9)	83 lbs. Fries/hr. per 11814E frypot 70 lbs. Fries/hr. per RE17 frypot	89 907 lbs. (411 kg)
FQE30U Series FQE30U Series Splits	FilterQuick® with Fully-Automatic Filtration and Optional Oil Quality Sensor Oil-conserving Electric Fryers	14 kw	30 lb. (15 liters) 16 lb. (8 liters)	13 x 14 x 3-3/4 (33 x 36 x 9.5) 6 x 14 x 3-3/4 (15 x 36 x 9.5)	31-1/4 (79.4)	30-7/8 (78.6)	45-3/8 (115.2)	14 kw 71 lbs. Fries/hr.	52 544 lbs. (247 kg)
FPEL114 Series FPEL114 Series Splits	OCF30 Oil-Conserving Electric Fryer (Full Frypot) OCF30 Oil Conserving Electric Fryer (Split Frypot)	14/17 kw 7/8.5 kw per split	30 lb. (15 liters) 16 lb. (8 liters)	13 x 14 x 3-3/4 (33 x 36 x 9.5) 6 x 14 x 3-3/4 (15 x 36 x 9.5)	15-5/8 (39.7)	30-7/8 (78.6)	45-3/8 (115.2)	14 kw 71 lbs. Fries/hr. 17 kw 78 lbs. Fries/hr.	21 255 lbs. (116 kg)
FPEL214 ATO Series FPEL214 ATO Series Splits	OCF30 Oil-Conserving Electric Fryer (Full Frypot) with ATO OCF30 Oil Conserving Electric Fryer (Split Frypot) with ATO	14/17 kw 7/8.5 kw per split	30 lb. (15 liters) 16 lb. (8 liters)	13 x 14 x 3-3/4 (33 x 36 x 9.5) 6 x 14 x 3-3/4 (15 x 36 x 9.5)	31-1/4 (79.4)	30-7/8 (78.6)	45-3/8 (115.2)	14 kw 71 lbs. Fries/hr. 17 kw 78 lbs. Fries/hr.	52.5 535 lbs. (200 kg)
RE14TC/17TC/22TC RE14-2TC/17-2TC/22-2TC	Electric Fryer (Full Frypot) Electric Fryer (Split Frypot)	14/17/22 kw 7/8.5/11 kw per split	50 lb. (25 liters) 25 lb. (12 liters)	14 x 15-1/2 x 3-3/4 (35.6 x 39.4 x 9.5) 6-3/4 x 15-1/2 x 3-3/4 (17.1 x 39.4 x 9.5)	15-5/8 (39.7)	31 (78.6)	45-3/8 (115.2)	70/74/77 lbs. (32/34/35 kg) Fries/hr.	21 190 lbs. (86 kg)
RE14/17/22 RE14-2/17-2/22-2	Electric Fryer (Full Frypot) Electric Fryer (Split Frypot)	14/17/22 kw 7/8.5/11 kw per split	50 lb. (25 liters) 25 lb. (12 liters)	14 x 15-1/2 x 3-1/2 (35.6 x 39.4 x 8.9) 6-3/4 x 15-1/2 x 3-1/2 (17.1 x 39.4 x 8.9)	15-5/8 (39.7)	31 (78.6)	45-3/8 (115.2)	68/70/76 lbs. (30/31/34 kg) Fries/hr.	21 190 lbs. (86 kg)
RE180	Electric Fryer	17 kw 21 kw	80 lb. (40 liters)	18 x 18 x 5 (45.7 x 45.7 x 12.7)	20 (50.8)	39-5/8 (100.6)	44-3/4 (113.7)	84 lbs. Fries/hr.	28 285 lbs. (129 kg)
PF95LP	Low Profile Portable Filter	120V/60 Hz 1 PH -6.2A	80 lb. (40 liters)	N/A	18-1/4 (46.4)	33-1/2 (85.2)	9-3/8 (23.9)	N/A	18 140 lbs. (67 kg)
PF50S & PF50R	Portable Filter	120V/60 Hz. 9 Amp	50 lb. (25 liters)	N/A	13-1/4 (33.7)	30 (76.2)	13-1/4 (33.7)	N/A	8 120 lbs. (54 kg)
PSDU50	Shortening Disposal Unit	N/A	50 lb. (25 liters)	N/A	15-3/8 (39)	32 (81.1)	48 (122.1)	N/A	10 62 lbs. (28 kg)
PSDU100	Shortening Disposal Unit	N/A	100 lb. (50 liters)	N/A	21 (53.3)	37-1/2 (95.3)	50 (127)	N/A	10 80 lbs (36 kg)
SHS 18	Sandwich Holding Station	208V 12A 2.5 kw	N/A	N/A	24" (61.0)	18-1/2" (47)	7-3/4" (19.6)	N/A	4.66 55 lbs. (25 kg)
SHS 22	Sandwich Holding Station	208V 12A 2.5 kw	N/A	N/A	24" (61.0)	22" (55.9)	7-3/4" (19.6)	N/A	5.06 65 lbs. (30 kg)

Decathlon Performance Gas Fryers (D)



Designed for high-volume frying and controlled performance.

Satisfy customers with consistently great-tasting foods. Thermo-Tube design and Thermo-Tron temperature control system ensure efficient heat transfer and precise temperature control.

- High-production cooking capacity and fast recovery meet high-volume frying needs.
- A larger heat-transfer area reduces the heat per square inch needed to attain and maintain desired cooking temperatures, which reduces the oil's heat load and therefore the breakdown of the oil.
- Stainless-steel baffles and reliable, built-to-last, burners keep maintenance to a minimum.
- Precise temperature control during heat-up and recovery protects oil from excessive high-heat damage.
- Robust, RTD, 1° compensating temperature probe.
- The wide cold zone traps sediment away from the cooking area, safeguarding oil quality and the quality of the food.
- Easy clean-up features that allow quick oil and sediment draining are a forward sloped bottom, 1-1/4" to 1-1/2" full-port drain valve, and a 3" drain line. A built-in filtration option supports routine frypot cleaning and oil filtration, key practices that maximize oil life and maintain food quality.
- Multiple customization options allow you to combine two or more units into a single battery. Add an optional built-in filtration system, or specify a CM 3.5 controller or basket lifts to further ensure premium product consistency.



D50G/D60G/D80G

D50G

- 120,000 Btu/hr. (30,600 kcal/hr.) (35.2 kw/hr.)
- 14" x 14" x 3-1/4" (35 x 35 x 8.3 cm) frying area
- 50-lb. (25-liter) oil capacity
- Cooks 63 lbs. (27kg) of French fries/hr.

D60G

- 150,000 Btu/hr. (37,783 kcal/hr.) (44kw/hr.)
- 18" x 18" x 3-3/4" (46 x 46 x 9.5 cm) frying area
- 75-lb. (37-liter) oil capacity
- Cooks 92 lbs. (42kg) of French fries/hr.

D80G

- 165,000 Btu/hr. (41,562 kcal/hr.) (48.3 kw/hr.)
- 20" x 20" x 3-3/4" (51 x 51 x 9.5 cm) frying area
- 100-lb. (50-liter) oil capacity
- Cooks 105 lbs. (48kg) of French fries/hr.

Model D160G shown with optional CM 3.5 controller, basket lifts, and casters

Super Marathon Standard Gas Fryers (SM)



Designed for versatile frying production and solid performance.

These all-purpose fryers feature outstanding Dean reliability and durability. Whether it's a single fryer, a fryer with a built-in filter, or a battery of fryers with a filtration system, Super Marathon fryers achieve long and dependable life through simplicity of design.

- Millivolt pilot system – requires no electrical hookup.
- Durable temperature probe efficiently senses temperature changes and activates burner response.
- Oil capacity options accommodate a wide range of frying needs – everything from French fries, breaded products, and specialty foods to bone-in chicken.
- Wide cold zone and forward sloping bottom help collect and remove sediment from the frypot to safeguard oil quality and support routine frypot cleaning.
- Proven Thermo-Tube heat transfer system ensures outstanding reliability and durability.

SCFSM250G

SCFSM250G

- 120,000 Btu/hr. (30,600 kcal/hr.) (35.2 kw/hr.) per frypot
- 14" x 14" x 3-1/2" (35 x 35 x 8.9 cm) frying area per frypot
- 50-lb. (25-liter) oil capacity per frypot
- Built-in filtration
- Two piezo ignitors
- Cooks 60 lbs. (27kg) of French fries/hr.

Model SM50G/20G shown with optional casters



SM40G/SM50G

SM140G

- 105,000 Btu/hr. (26,481 kcal/hr.) (30.8 kw/hr.)
- 14" x 14" x 3-1/4" (35 x 35 x 8.3 cm) frying area
- 43-lb. (21-liter) oil capacity
- Cooks 57 lbs. (26kg) of French fries/hr.

SM150G

- 120,000 Btu/hr. (30,600 kcal/hr.) (35.2 kw/hr.)
- 14" x 14" x 3-1/2" (35 x 35 x 8.9 cm) frying area
- 50-lb. (25-liter) oil capacity
- Cooks 60 lbs. (27kg) of French fries/hr.

Model SM150G shown with optional casters



SM5020G

Combines full-size and half-size fryers for increased volume and menu flexibility.

Three twin fry baskets standard.

SM5020G

- One 120,000 Btu/hr. (30,600 kcal/hr.) (35.2 kw/hr.) and one 50,000 Btu/hr. (12,594 kcal/hr.) (14.6 kw/hr.)
- One 14" x 14" x 3-1/2" (35 x 35 x 8.9 cm) frying area and one 6-3/4" x 14" x 3-7/8" (17 x 35 x 9.8 cm) frying area
- One 50-lb. (25-liter) and one 23-lb. (12-liter) oil capacity
- Cooks 60 lbs. (27kg) of French fries/hr. (full frypot)

Model SM50G/20G shown with optional casters



SM220G

SM220G

- Two half-size gas fryers.
- 50,000 Btu/hr. (12,594 kcal/hr.) (14.6 kw/hr.) per frypot
- 6-3/4" x 14" x 3-7/8" (17 x 35 x 9.8 cm) per frypot frying area. Two frypots in one fryer
- 23-lb. (12-liter) oil capacity per frypot

Model SM220G shown with optional casters



Super Runner Fryers (SR)

Designed to economically meet basic frying needs.



Dean Super Runner Fryers, the front running value fryer of choice, outpace the competition in performance and value.

- Meet varied production capacity needs with 40 - 75 lb. oil capacity options
- Can be utilized in operations with gas or electric utilities
- Require no electrical hook-up for gas models
- Have a low warranty failure rate

Super Runner Value Gas Fryer

SR42G

- 105,000 Btu/hr. (26,481 kcal/hr.) (30.8 kw/hr.)
- 14" x 13-3/4" x 4-1/5" (35 x 34.9 x 10.7cm) frying area
- 43-lb. (21-liter) oil capacity
- Cooks 57 lbs. (26kg) of French fries/hr.

Model SR142G shown with optional casters

SR52G

- 120,000 Btu/hr. (30,600 kcal/hr.) (35.2 kw/hr.)
- 14" x 14" x 3-1/2" (35 x 35 x 8.9 cm) frying area
- 50-lb. (25-liter) oil capacity
- Cooks 60 lbs. (27kg) of French fries/hr.

SR62G

- 150,000 Btu/hr. (37,783 kcal/hr.) (44 kw/hr.)
- 18" x 18" x 3-3/4" (46 x 46 x 9.5 cm) frying area
- 75-lb. (37-liter) oil capacity
- Cooks 86 lbs. (39kg) of French fries/hr.



Super Runner Value Electric Fryer

SR14E

- 14 kw
- 13-3/4" x 13-3/4" x 5-1/4" (35 x 35 x 13.3 cm) frying area
- 40-lb. (20-liter) oil capacity
- Cooks 56 lbs. (25kg) of French fries/hr.

SR114 electric fryer shown with optional casters



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 by high-heat frying take a toll on oil life unless a daily system of filtration and cleaning removes them. Dean'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

Dean's renowned built-in filtration puts filtration where it's most convenient to use, right in the fryer battery. This eliminates the need for additional floor or storage space.

The filters come standard with a powerful 4 GPM pump to maximize filtering efficiency and minimize clogging. An 8GPM pump option is available. The stainless steel filter pan is equipped with casters and an automatic connection for ease of access.

Perform complete filtering quickly and efficiently:

- Two-step filtration process – Step one: open drain valve, open return valve to activate filter pump. Step two: Close drain valve; close return valve to turn off pump.
- Ramp supports engage and lift filter pan off floor to effortlessly clear floor mats
- Large sump with secure hold-down ring ensures proper vacuum and superior oil filtration
- Rear-flush rear return makes for ease of cleaning

Filtration for 2 or More Fryers

- 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 (up to four, 60 to 80-lb. fryers)
- 1-1/2" full-port drain valve (on D50G, D60G and D80G) for easy draining and no clogs
- Drain flush option ensures no clogging of drain manifold
- Optional washdown hose available

Model SCFD260G shown with optional CM 3.5 controllers



Oil Station Management Equipment



Designed to support good oil station management and maximize oil life.

Portable Filtration

Dean Micro-Flo, large capacity, heavy-duty, portable oil 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 (U Models) and are available with a reversible pump feature (AU Models) for removal of frypot oil when needed as with countertop fryers.

- Powerful 4GPM steel gear pump automatically recycles the oil and returns it to your fryer in 5 minutes.
- 5' (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.

Micro-Flo Portable Filter

MF90U/80 & MF90AU/80

- 80-lb. (40-liter) oil capacity

MF90U/110 & MF90AU/110

Specifically designed to filter large-capacity fryers

- 110-lb. (55-liter) oil capacity

Model MF90AU/80 shown



Micro-Flo Low-Profile Portable Filter

MF90U/80LP & MF90AU/80LP

Low-profile design allows filter to fit under most fryers

- 80-lb. (40-liter) oil capacity

Model MF90U/80LP shown



Oil Waste Removal

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

Shortening Disposal Unit

- Specifically designed for easy and safe removal of waste oil from the kitchen
- Available in 50-lb. and 100-lb. (25-liter and 50-liter) capacities

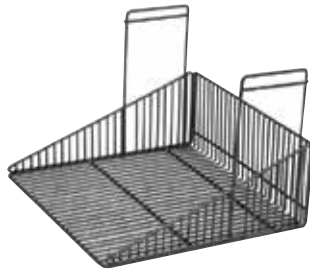
Model SDU100 and SDU50 shown



Baskets & Trays



Baskets



Chicken Basket



Fish / Chicken Plate

Shelves, Scoops, & Casters



Front Work Shelf



Sediment Scoop



Casters

Food Warmers

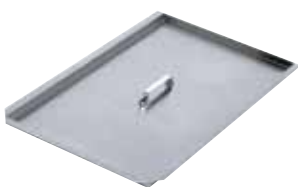
**Rod-Style Heat Lamp
Food Warmer & Cafeteria Pan**



**Rod-Style Heat Lamp
Food Warmer & Scoop Pan**



Frypot Accessories



Frypot Cover



Top Connecting Strip



L-shaped Fryer Brush



Flue Deflector

Product Specifications



Model Number	Description	Energy Requirements	Oil Capacity lbs. (liter)	Cooking Area Inches (cm) W x D x H	Width Inches (cm)	Depth Inches (cm)	Overall Height Inches (cm)	Production Per Hr.	Cubic Feet Shipping Wt. lbs. (kg)
SM220G	Two Half-Size Gas Fryers	50,000 Btu/hr. (12,594 kcal) (14.6 kw) per frypot	23 lbs. (12 liters) per frypot	6-3/4 x 14 x 3-7/8 (17 x 35 x 9.8) per frypot	15-1/2 (39.4)	29-1/2 (74.9)	45 (114.3)		22 230 (104)
SM140G	Gas Fryer	105,000 Btu/hr. (26,481 kcal) (30.8 kw)	43 lbs. (21 liters)	14 x 14 x 3-1/4 (35 x 35 x 8.3)	15-1/2 (39.4)	29-1/4 (74.3)	45 (114.3)	57 lbs. Fries/hr.	22 180 (82)
SM150G	Gas Fryer	120,000 Btu/hr. (30,600 kcal) (35.2 kw)	50 lbs. (25 liters)	14 x 14 x 3-1/2 (35 x 35 x 8.9)	15-1/2 (39.4)	29-1/4 (74.3)	45 (114.3)	60 lbs. Fries/hr.	22 180 (82)
SM5020G	Full/Half Size Gas Fryers	SM50: 120,000 Btu/hr. (30,600 kcal) (35.2 kw) SM20: 50,000 Btu/hr. (12,594 kcal) (14.6 kw)	50 lbs. (25 liters) 23 lbs. (12 liters)	14 x 14 x 3-1/2 (35 x 35 x 8.9) 6-3/4 x 14 x 3-7/8 (17 x 35 x 9.8)	23-1/4 (59.2)	29-1/4 (74.3)	45 (114.3)		40 295 (134)
SR142G	Economy Gas Fryer	105,000 Btu/hr. (26,481 kcal) (30.8 kw)	43 lbs. (21 liters)	14 x 13-3/4 x 4-1/5 (35 x 34.9 x 10.7)	15-1/2 (39.4)	29-1/4 (74.3)	45 (114.3)	57 lbs. Fries/hr.	22 150 (68)
SR152G	Economy Gas Fryer	120,000 Btu/hr. (30,600 kcal) (35.2 kw)	50 lbs. (25 liters)	14 x 14 x 3-1/2 (35 x 35 x 8.9)	15-1/2 (39.4)	29-1/4 (74.3)	45 (114.3)	60 lbs. Fries/hr.	22 180 (82)
SR162G	Economy Gas Fryer	150,000 Btu/hr. (37,783 kcal) (44 kw)	75 lbs. (37 liters)	18 x 18 x 3-3/4 (46 x 46 x 9.5)	20 (50.8)	35-1/2 (90.2)	45 (114.3)	86 lbs. Fries/hr.	22 255 (116)
D150G	Gas Fryer	120,000 Btu/hr. (30,600 kcal) (35.2 kw)	50 lbs. (25 liters)	14 x 14 x 3-1/4 (35 x 35 x 8.3)	15-1/2 (39.4)	31-1/4 (79.4)	45 (114.3)	63 lbs. Fries/hr.	22 180 (82)
D160G	Gas Fryer	150,000 Btu/hr. (37,783 kcal) (44 kw)	75 lbs. (37 liters)	18 x 18 x 3-3/4 (46 x 46 x 9.5)	20 (50.8)	36-1/2 (92.7)	45 (114.3)	92 lbs. Fries/hr.	40 255 (116)
D180G	Gas Fryer	165,000 Btu/hr. (41,562 kcal) (48.3 kw)	100 lbs. (50 liters)	20 x 20 x 3-3/4 (51 x 51 x 9.5)	22 (55.9)	36-3/4 (93.4)	45 (114.3)	105 lbs. Fries/hr.	40 270 (122)
SR114E	Economy Electric Fryer	14 kw	40 lbs. (20 liters)	13-3/4 x 13-3/4 x 5-1/4 (35 x 35 x 13.3)	15-3/4 (40)	27-1/4 (69)	44 (112)	56 lbs. Fries/hr.	21 180 (82)
MF90U80	Portable Oil Filter	120V/60 Hz 1 PH-6.2A	80 lbs. (40 liters)	N/A	18-1/4 (46)	24-3/4 (62.9)	24-1/8 (61)	N/A	8 120 (54)
MF90U80LP	Portable Oil Filter (Low Profile)	120V/60 Hz 1 PH-6.2A	80 lbs. (40 liters)	N/A	18 (46)	34-3/4 (88.3)	24 (61)	N/A	8 147 (66)
MF90U110	Portable Oil Filter	120V/60 Hz 1 PH -6.2A	110 lbs. (55 liters)	N/A	18-1/4 (46)	24-3/4 (62.9)	26-3/8 (67)	N/A	8 125 (56)
PSDU50	Shortening Disposal Unit	N/A	50 lbs. (25 liters)	N/A	15-3/8 (39)	32 (81.3)	48 (121.9)	N/A	7 62 (28)
PSDU100	Shortening Disposal Unit	N/A	100 lbs. (50 liters)	N/A	21 (53.3)	37-1/2 (95.3)	50 (127)	N/A	10 80 (36)

Specifications are for single frypot models. Additional specifications for multiple models are available at www.frymaster.com.



Call 1-800-221-4583 (U.S. only) or your local Dealer/Distributor
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Spec sheets available at www.frymaster.com. Follow the "Products" tab.

About Frymaster

Frymaster, a Manitowoc company, is one of the world's leading manufacturers of commercial fryers for the foodservice industry. For 80 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.

Manitowoc Foodservice is a global leader in foodservice operations that speaks the language of our partners from sales to aftercare. Purchasing equipment is easy with Manitowoc Finance, which offers direct, low-rate financing options for the equipment you need today. Manitowoc KitchenCare® helps service, maintain, and protect your foodservice equipment and facility throughout the lifecycle of your business. Being fluent is more than understanding equipment; it is an understanding of your foodservice business. If you're ready to talk foodservice, Manitowoc speaks your language.

Our best in class brands include: Cleveland, Convotherm®, Dean®, Delfield®, Frymaster®, Garland®, Kolpak®, Koolaire®, Kysor Panel Systems®, Lincoln, Manitowoc® Beverage Systems, Manitowoc® Ice, Merco®, Merrychef®, Multiplex®, RDI Systems, Servend®, U.S. Range & Welbilt®



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