

1814G High Production, Oil-Conserving Gas Fryers

Project _____
 Item _____
 Quantity _____
 CSI Section 11400
 Approved _____
 Date _____

Models

☐ 11814G ☐ 11814GF ☐ 21814GF ☐ 31814GF



Model Shown:
21814GF

Standard Features

- 18" x 14" x 3-3/4" (45.7 x 35.6 x 9.5 cm) frying area per frypot uses 63 lbs of oil and cooks three twin baskets of food at the same time
- 119,000 Btu/hr (Gross) 33.7 kw/hr (Net) input per frypot meets high production demands of a varied menu
- Lane controller has programmable cook buttons and features that make it easy to produce consistent, great-tasting food.
- Thermo-Tube heat-transfer system efficiently transfers energy into the oil, saving energy and extending oil life
- Robust, RTD, 1° compensating temperature probe
- Wide cold zone traps sediment away from cooking area, safeguarding oil
- Stainless steel frypot, door and cabinet sides
- Sturdy stainless steel over-the-flue basket hangers
- Three twin baskets per frypot
- 21814GF, 31814GF come standard with filtration and casters
- Drain safety switch

Options & Accessories

- Frypot covers
- Splash shield
- Fish plate
- Chicken basket
- Full basket
- Dual basket
- Quad basket
- Casters (included on filter models)
- Quick disconnect with gas line and adapter
 - 1" x 48" (2.5 x 121.9 cm)
 - 1" x 36" (2.5 x 91.4 cm)
 - 3/4" x 48" (1.9 x 121.9 cm) (11814 only)
 - 3/4" x 36" (1.9 x 91.4 cm) (11814 only)
- Foam deck basket banger
- Sediment tray

Specifications

Designed to handle high production demands of a varied menu while conserving space, energy, and oil.

The 1814 large capacity fryers have a 63-lb (31 liter) frypot oil capacity with an 18" x 14" x 3-3/4" (45.7 x 35.6 x 9.5 cm) cooking area. The ability to cook three baskets of food in an 18" x 14" x 3-3/4" cooking area allows for footprint, oil use, and energy use reductions over standard 50-lb fryers. Two 1814 fryers can do the work of three standard fryers. The savings add up quickly using 12-20% less oil, upwards of 50% less energy, and 11-15% less space.

Frymaster's Thermo-Tube heat transfer system with 6" vs. 4" diameter tubes provides superior heat-to-oil transfer that saves energy and extends oil life. The tubes have high-heat, stainless steel alloy flow baffles that efficiently transfer the fryer's energy input to the surrounding oil. The durable baffles and reliable, built-to-last, high-efficiency burners keep maintenance to a minimum.

The fryer's Lane controller has programmable cook buttons and features that make it easy to produce consistent, great-tasting food. Digital timer, CM3.5, and 3000 controller options are also available.

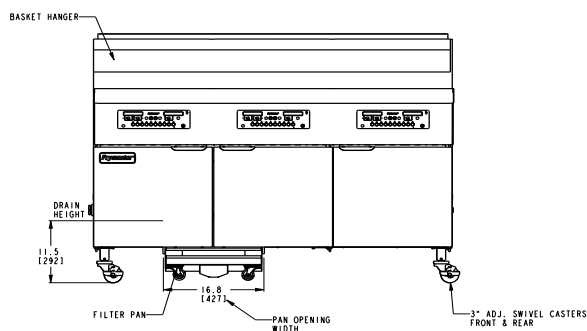
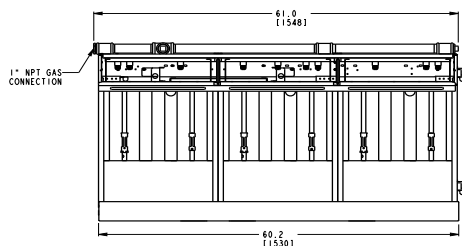
Crumbs/sediment from the frying area are trapped in the wide cold zone where they do not carbonize and contaminate the oil or cling to fried foods. The bottom of the frypots are sloped toward the front and are equipped with a large drain line so crew members can quickly flush out sediment and remove old oil.

The built-in filtration models make it easy to preserve oil life and maintain food quality. The built-in filter utilizes an 8 GPM (30 LPM) pump and is equipped with a 3" (7.61 cm) drain line, making filtering fast, safe, and easy. The "built-in" feature puts filtration within the fryer battery where it's most convenient to use.

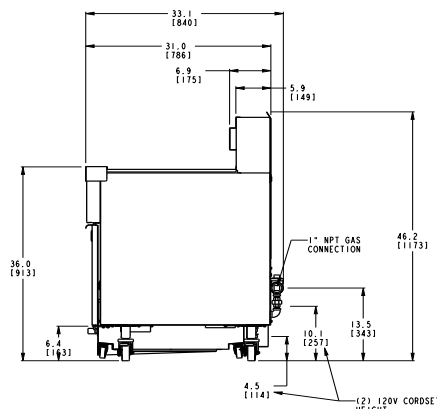


1814 fryers meet
ENERGY STAR® and
EnerLogic® guidelines.

1814G High Production, Oil-Conserving Electric Fryers



1814 Gas Connection Requirements	
Model	Gas Connection Size
11814	3/4"
21814	One 1"
31814	One 1"
For Germany 3/4" NPT Per Frypot	



Dimensions											
Model No.	Oil Capacity	Overall Size (cm)			Drain Height (cm)	Shipping Information					
		Width (B)	Depth (C)	Height (A)*		Weight	Class	Cu. Ft.	Dimensions (cm)		
11814/11814GF	63 lbs. (31 liters)	20" (50.8)	33-1/8" (84.1)	47-3/4" (121.3)	17-1/2" (44.5)	w/o filter 255 lbs. (116 kg) w/filter 390 lbs. (177 kg)	85	39.6	W 29" (73.7)	D 42" (106.7)	H 55" (139.7)
21814GF	63 lbs. (31 liters) each frypot	40" (101.6)	33-1/8" (84.1)	47-3/4" (121.3)	11-1/2" (29.2)	w/filter 645 lbs. (293 kg)	77.5	70.2	52-1/2" (133.4)	42" (106.7)	55" (139.7)
31814GF	63 lbs. (31 liters) each frypot	60" (152.4)	33-1/8" (84.1)	47-3/4" (121.3)	11-1/2" (29.2)	w/filter 900 lbs. (408 kg)	77.5	87.5	65-1/2" (166.4)	42" (106.7)	55" (139.7)

Power Requirements				
Model No.	BASIC DOMESTIC & EXPORT		BASIC CE	
	Controls/Frypot	Filter	Controls/Frypot	Filter
11814	120V 1 A 220V 1 A	120V 8 A 220V 5 A	230V 1 A	230V 5 A

HOW TO SPECIFY

The following description will assist with ordering the features desired for this equipment:

- 11814 One 63-lb. (31 liter) oil capacity gas tube fryer with 18" x 14" x 3-3/4" (45.7 x 35.6 x 9.5 cm) cooking area and lane controller.
- 11814GF/21814GF/31814GF One, two, or three 63-lb. (31 liter) oil capacity per frypot gas tube fryer(s) with 18" x 14" x 3-3/4" (45.7 x 35.6 x 9.5 cm) cooking area(s) and lane controller(s) with built-in filtration.

NOTES

1-1/2" (3.8 cm) kitchen main manifold gas supply line required. Gas inlet size (I.D.) should be no smaller than that provided for connection to the fryers. See service manual and/or plumbing codes for proper pipe sizing. Recommended minimum store manifold pressure to be 6" W.C. for natural gas and 11" W.C. for L.P. gas. Check plumbing codes for proper supply line sizing to attain burner manifold pressure of 3.0" W.C. natural or 8.25" W.C. L.P.

POWER CORDS: On 1 to 2 battery units, 1 power cord supplied
On 3 battery units, 2 power cords supplied

Please specify: Natural or LP gas; altitude if between 2,000 - 6,000 feet (610 - 1,829 Meters).

DO NOT CURB MOUNT

CLEARANCE INFORMATION

A minimum of 24" (61.0 cm) should be provided at the front of the unit for servicing and proper operation, and 6" (15.2 cm) between the sides and rear of the fryer to any combustible material.

Welbilt reserves the right to make changes to the design or specifications without prior notice.