

When you think Fryers . . .
think
Cecilware



By Cecilware

Heavy Duty Floor Model Electric Fryers 40 lb. and 65 lb.



- ✓ Economical To Operate: Maximum efficiency with a balanced electrical load.
- ✓ Mechanical Temperature Controls
- ✓ Trouble free, low watt density, fixed elements.
- ✓ High energy incoloy elements provide faster recovery.
- ✓ Robertshaw High Limit Controls are standard with all units.
- ✓ Automatic temperature and high limit controls insure accurate, safe fryer operation. Conserve energy and save money.
- ✓ Melt Cycle Controls are standard on all models.
- ✓ The controls are easy to service and are easily accessible from the front.
- ✓ Oversized, full-flow 1.25" drain valve makes draining effortless.
- ✓ Tough unibody construction
- ✓ Options: Locking & regular casters, single fry baskets, banking strips

Electric Fryer Dimensions

Model	A	B	C	D
40 lb.	31"	15.5"	---	4.5"
65 lb.	35.5"	20"	17"	5.25"

Model #	Tank	Fat Capacity	Overall Depth	Width	Ship Weight	Electrical	
						1 Phase	3 Phase
EFP-40	Mild Steel	40 lbs.	31"	15.5"	140 lbs.	208V,86.5A 240V,75A	208V,50A 220V,48A / 380V,28A 240V,44A / 415V,25A
EFS-40	Stainless Steel						
EFP-65	Mild Steel	65 lbs.	35"	20"	200 lbs.	208V,100A 240V,87.5A	208V,58A 220V,55A / 380V,32A 240V,51A / 415V,29A
EFS-65	Stainless Steel						

Working Height: 35" Overall Height: 44.5"

40 lb. Fryer Basket Size: 12 1/8" x 6.5" x 5.5"; Use Basket # V184A

40 lb. Fryer Foam Area: 13.5" x 22"

40 lb. Fryer: 18 KW

Door: Stainless Steel; Body: Stainless Steel except: FMP-40BSS - Enamel

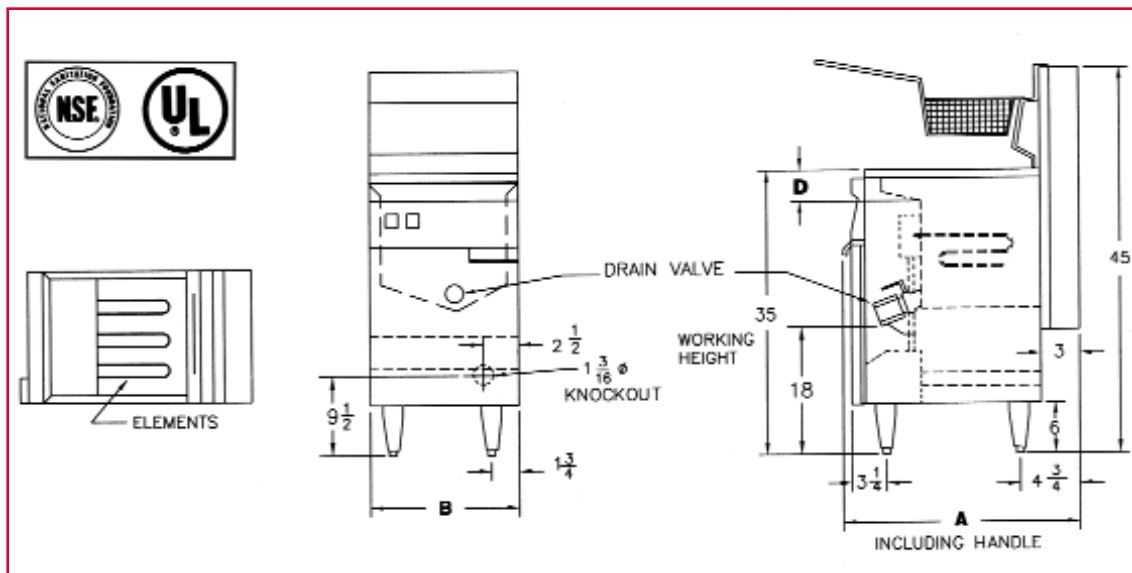
Specify voltage and phase

65 lb. Fryer Basket size: 16.75" x 8.75" x 6"; Use Basket # V180A

65 lb. Fryer Foam Area: 18.25" x 28"

65 lb. Fryer: 21 KW

Tank Warranty: Mild Steel -5 yrs. Stainless Steel 10 yrs.



Heavy Duty Floor Model Gas Fryers 40 lb. and 65 lb.

When you need performance, you can depend on Cecilware Heavy Duty Gas Fryers to do the job.

- ✓ Heavy Duty Stainless Steel Unibody construction for long life.
- ✓ Heavy Duty Stainless Steel heat exchangers for maximum heat transfer.
- ✓ Heavy Duty cast iron burners.
- ✓ Oversized, full-flow 1.25" drain valve makes draining effortless.
- ✓ Automatic Temperature Controls - standard.
- ✓ Large Foam Area
- ✓ Super fast heat-up & recovery
- ✓ Includes two fry baskets and crumb screen
- ✓ Dump Station with food warmer available. Matches 40 lb. gas fryers
- ✓ Optional Casters are available



Model #	Tank	Fat Capacity	Overall Depth	Width	BTU/ Hr.	Burner Tubes	Ship Weight
FMP403-HP	Mild Steel	40 lbs.	31"	15.5"	105,000	3	190 lbs.
FMS403-HP	Stainless Steel						
FMP-40	Mild Steel	40 lbs.	31"	15.5"	115,000	4	200 lbs.
FMP-40BSS	Mild Steel						
FMS-40	Stainless Steel						
FMP-65	Mild Steel	65 lbs.	35.25"	20"	140,000	5	265 lbs.
FMS-65	Stainless Steel						

Specify Natural or LP Gas; Working Height: 35" Overall Height: 44.5"

40 lb. Fryer Basket Size: 13.25" x 6.5" x 6"; Use Basket # V174A 40 lb. Fryer Foam Area: 13.5" x 22"

65 lb. Fryer Basket Size: 16.75" x 8.75" x 6"; Use Basket # V180A 65 lb. Fryer Foam Area: 18.25" x 28"

Door: Stainless Steel; Body: Stainless Steel except: FMP-40BSS - Enamel sides

Tank Warranty: Mild Steel - 5 yrs. Stainless Steel - 10 yrs. except for FMP-403HP & FMP-403HP Mild Steel - 3 yrs. Stainless Steel 5 yrs.

Floor Model Fry Baskets

Part #	Fryer Type	Depth	Width	Height	Quantity Pricing		
					10 - 23	24 - 49	50 +
V174A	40 lb. gas	13.25"	6.5"	6"	\$ 27.00	\$ 26.50	\$ 25.50
V184A	40 lb. electric	12 1/8"	6 3/8"	5 3/8"	29.00	28.50	27.50
V185A	40 lbs.	13.25"	5 5/8"	5"	28.00	27.50	27.00
V178A	30 lb. electric / gas	11.25"	5.5"	4.5"	27.50	27.00	26.00
V180A	65 lb. electric / gas	16.75"	8.75"	6"	48.50	47.00	46.00

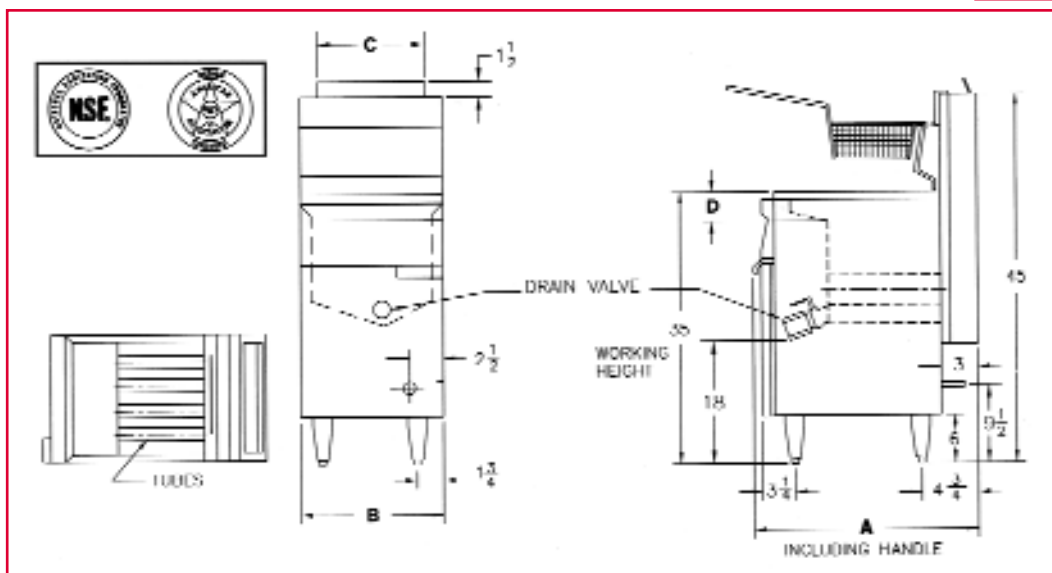
Plasticized handles are available. Change model # suffix from "A" to "P"

Front hook placement

Weight: 3 lbs. except V180A 7 lbs.

Gas Fryer Dimensions

Model	A	B	C	D
40 lb.	31"	15.5"	---	4.5"
65 lb.	35.5"	20"	17"	5.25"



Counter Top Gas Fryers

- ✓ Heavy duty 100% stainless steel construction for long life.
- ✓ 18 gauge Stainless Steel fry tank
- ✓ Automatic temperature controls.
- ✓ Includes two fry baskets, crumb screen, and pressure regulator.
- ✓ Ball type slanted drain valve for fast draining.
- ✓ Basso Safety Pilot with high-limit control.
- ✓ GF-10 has a flat bottom, GF-16 and GF-28 are tube fired.
- ✓ 4" legs optional

Model #	Fat Capacity	Width	Depth	Height	BTU/Hr Nat.; LP	Ship Weight	Use Fry Baskets
GF-10	13 lbs.	12.25"	20.50"	14.5"	26,000; 26,000	53 lbs.	V091A/V092A
GF-16	18 lbs.	12.25"	21.75"	17.25"	22,500; 18,000	60 lbs.	V091A/V092A
GF-28	28 lbs.	18.25"	22"	17.25"	45,000; 38,000	91 lbs.	V094A/V095A

Specify Natural or LP Gas

Counter Top Electric Fryers

- ✓ Heavy duty 100% stainless steel construction for long life.
- ✓ Removable 18 gauge Stainless Steel fry tank for easy cleaning.
- ✓ The EL120 can plug in anywhere.
- ✓ Heavy duty, high speed elements.
- ✓ Automatic temperature controls.
- ✓ Includes two fry baskets.

Model #	Fat Capacity	Width	Depth	Height	Electrical	Ship Weight	Use Fry Baskets
EL-120	15 lbs.	12"	19.5"	8.25"	120V, 18KW, 15A	29 lbs	V091A V092A
EL-170 Same as EL-120 with 4" legs							
EL-250	15 lbs.	12"	19.5"	8.25"	240V, 5.5KW, 22.9A 208, 4.2KW, 20.2A	29 lbs.	V091A V092A
EL-270 Same as EL-250 with 4" legs							
EL-310*	45 lbs.	18"	21"	11.5"	240V, 5.5KW, 22.9A 208V, 5.5KW, 26.4A	45 lbs.	V077A V078A
ELT-500	60 lbs.	25.5"	20.5"	18.5"	240V, 11KW, 46A 208V, 8.4KW, 40A	60 lbs.	V091A V092A

* Specify voltage. 1 phase only. EL-120/170 and EL-250/270 line cord included



Counter Top Fry Baskets

Quantity Pricing

Part #	Fryer Type	Hook Placement	Depth	Width	Height	10-23	24-49	50+
V006A	10 lb. gas	Front	8.75"	3.5"	4.5"	\$ 24.00	\$ 23.50	\$ 22.50
V091A	13,18 lb. gas 15 lb. electric	Right	10.75"	3 3/8"	3.75"	24.50	23.50	22.50
V092A	13,18 lb. gas 15 lb. electric	Left	10.75"	3 3/8"	3.75"	24.50	23.50	22.50
V077A	20 lb. electric	Right	10 7/8"	3.5"	4 9/16"	31.00	29.50	28.50
V078A	20 lb. electric	Left	10 7/8"	3.5"	4 9/16"	31.00	29.50	28.50
V094A	28 lb. gas	Right	10 3/16"	5 3/8"	4.75"	28.50	27.50	26.50
V095A	28 lb. gas	Left	10 3/16"	5 3/8"	4.75"	28.50	27.50	26.50



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