



# Price List August 2011



Prices effective August 1, 2011

Customer Service (800) 221-4583 • Fax: (318) 868-5987

Technical Service (800) 551-8633

Visit [www.frymaster.com](http://www.frymaster.com)



# QR CODES

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## QR CODE



OCF30 Brochure

The unique bar codes on the product pages (known as QR codes) let customers instantly learn more about Frymaster and Dean products by visiting a mobile web page on the Frymaster website via any supported Smart phone.

1. Make sure your phone can scan a QR code with its camera, either with a tag reading application that you download or via software that's already installed on your phone. To find out what application to use for your phone, we recommend doing a Google search for the model of your phone and "QR reader" specific apps. You may find some apps work better than others. The QR code links in this document were verified with available free tag reader apps on both iPhones and Android phones.
2. When you see a product specific QR code in the price list, use your phone's application to scan it. You'll quickly be taken to a mobile web page on the Frymaster web site that provides more information about that product.

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# FRYMASTER & DEAN ORDERING INFORMATION

## HOW TO ORDER:

Frymaster, LLC sells its Frymaster and Dean products through authorized dealers. Please contact Frymaster or your local representative. (see pages 76-77 for details.)

1. Purchase order should include the following information:
  - ☐ Company name with complete billing address and telephone number
  - ☐ Purchase order number
  - ☐ "Ship to" address
  - ☐ Purchasing agent's name
  - ☐ Requested ship date
2. Specify complete model number of equipment ordered, quantity of each item ordered, and "Order Code" for Frymaster equipment ("SD," "SE," OR "SC")
  - SD – Stainless steel frypot and door, enamel cabinet
  - SE – Stainless steel frypot, door and cabinet ends
  - SC – Stainless steel frypot, door and cabinet
3. For **GAS** fryers, specify gas type (**propane, natural** or **other**). If elevation is between 2,000 - 10,000 feet, specify the elevation level.
4. For **ELECTRIC** fryers, specify voltage (208 volt, 240 volt, single or 3 phase) or (480 volt – 3 phase only).
5. If food warmer/holding station is ordered, specify **LOCATION** of spreader (left, right or center).
6. Specify all options, accessories and supplies – and each quantity desired.
7. Specify any special instructions.

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

**All shipments F.O.B. Shreveport, Louisiana 71106 or 71129.**

**Equipment freight classification – Class 85 and 77.5.**

## RETURN POLICY:

No merchandise returned without factory authorization. Equipment older than six months and obsolete equipment will not be an authorized return. Restocking charge minimum is 20%. Equipment built to custom specifications may be higher. Orders cancelled or changed after production has begun are subject to a minimum 20% charge.

All SHIPMENTS must be inspected immediately upon receipt and any DAMAGE must be reported to carrier. All claims must be filed by CONSIGNEE with carrier, not by or with FRYMASTER.

## STATEMENT OF POLICY:

Frymaster and Dean cooking equipment is built to comply with applicable nationally recognized standards for manufacturers. Included among these approval agencies are UL, NSF, CSA and others. Many local codes exist, and it is the responsibility of the owner and installer to comply with these codes. Frymaster and Dean cooking equipment, when properly installed according to instructions, complies with the intent of the OSHA Act.

Constant product improvement makes it necessary for new or improved models to be submitted for testing by these various agencies. Therefore, not all models may have all agency approvals at all times.

## INTERNATIONAL EQUIPMENT:

**Equipment for international destination is subject to additional charges.**

**Call Toll Free Customer Service 1-800-221-4583 for approval and quotation.**

## U. S. DEALERS IN INTERNATIONAL MARKETPLACE

Definition: U.S. dealers work in the international markets either as an expansion opportunity or as a one-time situation that results from personal or direct buyer contracts. It is not our intent to actively solicit U.S. dealers as an international distribution channel. However, on occasion, it is necessary for Frymaster to service its U.S. dealer to preserve a domestic relationship.

Frymaster recognizes the importance of and supports our international Distributors to ensure proper service after the sale. For international business, equipment prices will be quoted to the U.S. dealer at U.S. dealer net plus 15%. A surcharge will be added to the 15% on European destinations for CE approved equipment. Under this contract, Frymaster assures in-country warranty and service support, documentation needed to get the job done well, and required export packaging. International warranty applies.

# FRYMASTER & DEAN CUSTOMER SERVICE DEPARTMENT

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## CONTACT LIST FOR:

- Product Information
- Pricing
- Quotations
- Orders
- Stock Equipment
- Expedite Shipments
- Freight and Shipping Information
- Arranging Demos
- Literature
- Lead Times

8700 Line Avenue, Shreveport, LA 71106  
Tel: 1-318-865-1711  
Fax: 1-318-868-5987

Sally LaCombe	Manager, Customer Service
Judi Gibbs	Assistant Manager, Customer Service
Tammy Manshack	Senior Inside Sales Representative
Laura Dodd	Inside Sales Representative
Robin Ryan	Inside Sales Representative
Virginia Wilson	Inside Sales Representative
Betty Wegner	Inside Sales Representative
Tonya Boyer	International Inside Sales Representative

## PRICING EXAMPLES:

### SAMPLE ORDER FOR FMPH355-2LBLESC

H55BLESC (full pot, basket lifts, multi-computer) .....	(2) .....	@ .....	\$13,498 .....	\$26,996
H55-2BLESC (split pot, basket lifts, multi-computer) .....	(1) .....	@ .....	\$15,338 .....	\$15,338
Filter (filter for 4 fryers – split pot counts as 2 fryers) .....	.....	@ .....	\$11,288 .....	\$11,288
Spreader SC (located on left end) .....	.....	@ .....	.....	\$1,202
FWH-1 Food Warmer & Holding Station .....	.....	@ .....	.....	\$1,038
Filter Magic Brush and Clean-out rod .....	.....	standard with filter system	.....	
Extra boxes, Filter Magic paper .....	(2) .....	@ .....	\$110 .....	\$220
Extra boxes, Filter Magic powder .....	(2) .....	@ .....	\$92 .....	\$184
.....	.....	TOTAL ORDER .....	.....	\$56,266

For exact model number specifications or any other questions please contact **Customer Service – Toll Free 1-800-221-4583.**

# FRYMASTER & DEAN FACTORY CONTACTS

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## PARTS & WARRANTY DEPARTMENT

### EVELYN SUTTON

Parts & Warranty Manager  
E-mail: [esutton@frymaster.com](mailto:esutton@frymaster.com)

## CREDIT DEPARTMENT

Routine statements, payment terms, billing

Tel: 1-318-865-1711

Fax: 1-318-862-2332

### JOHN WALKER

Credit Manager  
E-mail: [jwalker@frymaster.com](mailto:jwalker@frymaster.com)

### PAT CASEY

Senior Analyst  
E-mail: [pcasey@frymaster.com](mailto:pcasey@frymaster.com)



# FRYMASTER & DEAN PROGRAMS

## QUICK-SHIP PROGRAM:

How fast can Frymaster ship equipment?  
The same day!

## AVAILABLE QUICK SHIP EQUIPMENT

## REQUIREMENTS

GAS -- NATURAL OR PROPANE	GAS -- NATURAL
MJ35SD	MJ45ESD
GF14SD	GF40SD
MJCFSD	J1CSD
SR42G	H55SD
SR52G	
SR62G	
PORTABLE FILTERS	SHORTENING DISPOSALS
PF50S	PSDU50
PF50R	PSDU100
PF95LP	
MF90AU/80	
MF90AU/80LP	
MF90AU/110	
MF90U/80	
MF90U/80LP	
MF90U/110	

- Order must be placed before 2:00 p.m. Central Time for shipment the same day.
- If order placed after 2:00 p.m. Central Time, shipment will be made the next business day.
- Specify **Quick Ship** Program.
- Maximum 10 fryers per **Quick Ship** purchase order.
- Customer must be in good credit standing.

Note: Fryers come standard with legs, twin baskets, rack-type basket support and basket hanger. Portable filters come standard with filter starter kit.

## START-UP PROGRAM:

Frymaster offers a new and improved start-up program for Frymaster and Dean fryer/filtration systems purchased through an authorized Frymaster dealer. This start-up is included with any Frymaster or Dean fryer(s) with a built-in filter. Start-up costs are not included in the purchase price of fryers without filtration, single or multiple. Start-up prices are as follows: Up to 3 fryers -- \$606.00; 4 to 5 fryers -- \$902.00; each additional fryer add -- \$72.00.

In order to begin the start-up process you must call your Authorized Service Agent at least 48 hours in advance. The Authorized Service Agents can be found on pages 78-81. The fryer system must be installed with the proper utilities hooked up. Frying oil must be on hand to properly perform the filter demonstration.

This service is offered to ensure your Frymaster or Dean Fryer System performs as advertised and to ensure your understanding of proper use of the fryers and filtration system. An authorized Frymaster technician will be on hand to personally perform the start-up service, which includes a maximum 100 miles round trip with two hours travel time.

## HERE IS WHAT IS INCLUDED:

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



# FEATURED PRODUCTS

## 1814 GAS HIGH-PRODUCTION FRYERS

### Conserve Oil, Energy and Space

- Use 11-14" less hood and floor space
- Use upwards of 50% less energy
- Use less oil -- 16% less than 3 standard 50-lb fryers (126 lbs. of oil vs. 150 lbs.)  
12% less than 4 standard 50-lb fryers (176 lbs. of oil vs. 200 lbs.)
- Deliver flexible, high-production cooking
- Control food and oil quality with the SMART4U® 3000 controller
- Save on equipment costs -- two 1814 fryers do the work of three 50-lb fryers; three fryers (two 1814 & one HD50) do the work of four 50-lb fryers.
- Support oil station management in batteries with built-in filtration
- Optimize heat transfer
- Handle high-sediment foods with ease



Spec Sheet



Sell Sheet



11814/HD50G/11814

## OCF30™ SERIES OIL-CONSERVING GAS AND ELECTRIC FRYERS

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

- Have a 30-lb open frypot design which requires 40% less oil to fill
- Optimally control food quality with the SMART4U® 3000 controller
- Have an independent frypot construction making them easy to maintain
- Offer a robust product line, ATO and non-ATO, and more
- Automatically reset the high limit
- Support fry station management best practices with FootPrint PRO built-in filtration
- Have an Oil Attendant® auto fill option that senses frypot oil level and automatically fills the frypot



FPGL230CA  
with Oil Attendant (auto top-off)



FPEL217CA  
with Oil Attendant (auto top-off)



Brochure

## 3000 CONTROLLERS -- STANDARD ON OCF30 SERIES FRYERS

### Put Cooking and Fryer Operation at Your Fingertips

- Step the operator through every facet of operation and maintenance
- Have 20 programmable cook buttons (start, stop, cancel)
- Offer push button toggle to alternate language
- Provide guided oil station management -- Quick Filter, Polish, Dispose, Clean and Filter and Boil out
- Has COOL mode (setback idle temperature) feature
- Has Instant On, a feature that starts cook recovery as soon as a cook begins
- Monitor and report on oil level, oil life, cook counts, and fryer performance
- Support segmented (multi-temperature) cooking



3000 Controller

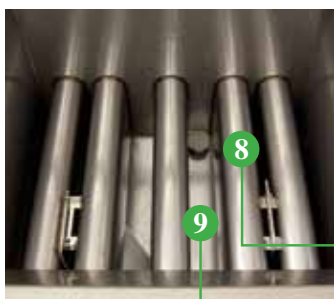


# 1814 Gas High-Production Fryers

Conserve Oil, Energy, & Space



Model shown: 11814/HD50G/11814



1. **Use 11-14% less hood and floor space** than standard fryer systems.
2. **Use upwards of 50% less energy** than standard 3-fryer systems.
3. **Use less oil** reducing operating costs and environmental impact.
  - **16% less** than 3 standard 50-lb fryers (126 lbs of oil vs 150 lbs)
  - **12% less** than 4 standard 50-lb fryers (176 lbs of oil vs 200 lbs)
4. **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. Each 18" x 14" frypot can produce:
  - **118 lbs.** of frozen chicken nuggets/hr
  - **97 lbs.** of French fries/hr
  - **74 lbs.** of fresh-breaded chicken strips/hr
  - **68 lbs.** of dry dredge catfish/hr
  - **96 pieces** of fresh-breaded, 8-piece cut chicken/hr
5. **Control food and oil quality with the SMART4U® 3000 controller**, which has 20 programmable cook buttons and features that literally walk the operator through every facet of operation and management.
6. **Save on equipment costs.**
  - Two 1814 fryers do the work of three 50-lb fryers.
  - Three fryers (two 1814 & one HD50) do the work of four 50-lb fryers.
7. **Support oil station management** in batteries with built-in filtration, making it easy to preserve oil life and ensure consistent, great-tasting food.
8. **Optimize heat transfer** with 6" high vs. 4" high tubes, which provide a 36% larger surface for oil contact.
9. **Handle high-sediment foods with ease.** Sloping bottom ensures fast drainage and easy cleaning.

For more information, contact customer service at 1-800-221-4583 or visit [www.frymaster.com](http://www.frymaster.com).

# OIL-CONSERVING 1814 GAS TUBE FRYERS

## 11814 GAS FRYER STANDARD FEATURES

- 18" x 14" frypot uses 63- lbs. of oil and cooks three twin baskets of food at the same time
- 119,000 Btu/hr.
- SMART4U® 3000 controller has 20 programmable cook buttons and features that monitor and help control food and oil quality, oil life, and equipment performance
- Electronic ignition
- Thermo-Tube heat-transfer system efficiently transfers energy into the oil, saving energy and extending oil life
- High energy efficiency validated through independent ASTM testing
- Robust, RTD, 1° compensating temperature probe
- Wide cold zone traps sediment away from cooking area, safeguarding oil
- Stainless steel frypot, front and cabinet sides
- Stainless steel over-the-flue basket hangers and baskets
- 6" steel legs with 1" adjustment
- Three twin baskets



11814/HD50G/11814

## 21814 HAS STANDARD FEATURES OF THE 11814 PLUS:

- (2) 18" x 14" frypots
- 119,000 Btu/hr. input per frypot
- Built-in filtration, putting filtration where it's most convenient to use, right in the fryer
- Three additional twin baskets
- Adjustable casters

## 11814/HD50G/11814 HAS STANDARD FEATURES OF THE 21814 PLUS:

- An HD50G frypot with a 50-lb. oil capacity, 95,000 Btu/hr. and a 14" x 14" cooking area
- Two additional twin baskets

**STANDARD ACCESSORIES:** rack-type basket supports, basket hangers and filter starter kit.  
See pages 62-64 for optional accessories.

MODEL NUMBER	DESCRIPTION	PRICE	OIL CAPACITY (lbs) FRYING AREA (inches)	Btu/hr INPUT	SHIPPING WEIGHT
11814 (without filter)	One full frypot (1814), 3000 controller	\$9,284.00	63 lbs. 18" x 14"	119,000	255 lbs.
21814 (with filter)	Two full frypots (1814), 3000 controller, built-in filtration	\$28,254.00	(2) 63 lbs. 18" x 14"	(2) @ 119,000	645 lbs.
11814/HD50G/11814 (with filter)	Three full frypots (Two 1814s and One HD50G), 3000 controller, built-in filtration	\$38,230.00	(2) 63 lbs. 18" x 14" (1) 50 lb. 14" x 14"	(2) @ 119,000 (1) @ 95,000	907 lbs.

1814 OPTIONS	PRICE
	Full Pot
Rear oil disposal available on batteries with filter	\$1,564
Frypot covers -- 11814	\$220
Frypot covers -- HD50G	\$220
Splash shield	\$118
Casters on 11814	\$262
Fish plate	Call Customer Service



Spec Sheet



Sell Sheet

### NOTES:

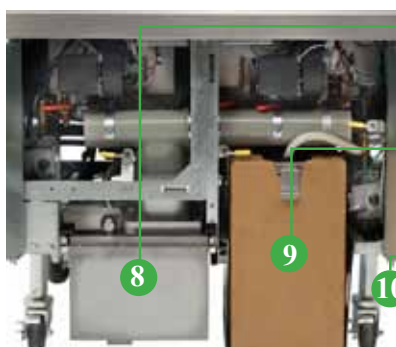
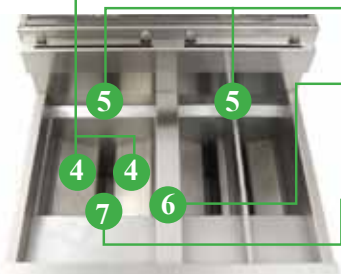
- 1-1/2" gas supply line required. Batteried units (2 or more) require 1" NPT connection. Gas inlet size (I.D.) should be no smaller than that provided for connection to the fryers. See service manual and/or plumbing codes for proper pipe sizing.
- If elevation is between 2,000 -6,000 feet, specify the elevation level.
- **DO NOT CURB MOUNT.**
- Any questions or pricing information other than above should be referred to **Customer Service -- Toll Free 1-800-221-4583.**

**OCF<sub>30</sub>**  
OIL CONSERVING FRYERS

**Frymaster**

# OCF30™ Series Gas Fryers

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



1. **30-lb open frypot design** requires 40% less oil and ensures quick and easy cleaning. Saves money, time and labor.
2. **SMART4U® 3000 controller** helps control food and oil quality, oil life, and equipment performance.
3. **Sturdy basket hangers** are durable and easy to clean.
4. **State-of-the-art combustion** fuels efficiency. ENERGY STAR® rated infrared heat transfer qualifies fryers for energy-saving rebates.
5. **Robust product line** offers full and split frypots.
6. **Independent frypot construction** allows convenient frypot repairs in the field if needed.
7. **High limit auto reset** requires no tools or operator intervention and an **audible alarm** alerts if a second drain valve is opened.
8. **FootPrint PRO® built-in filtration** preserves oil life and ensures consistent, great-tasting food.
9. **Oil Attendant® auto fill option** senses the oil level and adds oil as needed from an in-cabinet supply.
10. **Adjustable leveling casters** accommodate all kitchen designs and floor types.

For more information, contact customer service at 1-800-221-4583 or visit [www.frymaster.com/OCF30](http://www.frymaster.com/OCF30)

# AUTO TOP-OFF ULTIMATE OIL-CONSERVING GAS FRYERS

## OCF30ATOG STANDARD FEATURES

- 30-lb frypot with open-pot design
- SMART4U® Technology
  - Oil Attendant® (ATO) -- automatically replenishes oil from JIB
  - 3000 controller has operation management features that monitor and help control food and oil quality, oil life and equipment performance
- Innovative safety features offer proprietary advantages over other fryers
- Independent frypot construction of batteries makes it easy to repair or replace a frypot
- Durable infrared burners
- Center-mounted RTD , 1° action temperature probe ensures precise temperature control
- Built-in filtration with rear oil flush
- Stainless steel frypot, door and cabinet sides
- Adjustable casters



All OCF30G fryers meet ENERGY STAR® standards for high efficiency and are part of the Manitowoc EnerLogic™ program.



FPGL230CA

**STANDARD ACCESSORIES:** casters, rack-type basket support, basket hanger, two (2) twin baskets and filter starter kit. See pages 62-64 for optional accessories.

MODEL NUMBER	DESCRIPTION	PRICE	OIL CAPACITY (lbs) FRYING AREA (inches)	Btu/hr INPUT	SHIPPING WEIGHT
FPGL230CA	OCF30 gas fryer with two full frypots, 3000 controller, Auto Top-Off and built-in filter	\$29,430.00	30 lbs. Full Frypot 13" x 14"  17 lbs. Split Frypot 6" x 14"	75,000 Full Frypot  37,500 Split Frypot	544 lbs.
FPGL230-2LCA	OCF30 gas fryer with one full frypot and one split frypot (left side), 3000 controller, Auto Top-Off and built-in filter	\$32,430.00			
FPGL230-2RCA	OCF30 gas fryer with one full frypot and one split frypot (right side), 3000 controller, Auto Top-Off and built-in filter				
FPGL230-4CA	OCF30 gas fryer with two split frypots, 3000 controller, Auto Top-Off and built-in filter	\$35,430.00			
FPGL330CA	OCF30 gas fryer with three full frypots, 3000 controller, Auto Top-Off and built-in filter	\$40,330.00			723 lbs.
FPGL330-2LCA	OCF30 gas fryer with two full frypots and one split frypot (left side), 3000 controller, Auto Top-Off and built-in filter	\$43,300.00			
FPGL330-2RCA	OCF30 gas fryer with two full frypots and one split frypot (right side), 3000 controller, Auto Top-Off and built-in filter				
FPGL330-4LCA	OCF30 gas fryer with one full frypot and two split frypots (left side), 3000 controller, Auto Top-Off and built-in filter	\$46,330.00			
FPGL330-4RCA	OCF30 gas fryer with one full frypot and two split frypots (right side), 3000 controller, Auto Top-Off and built-in filter				
FPGL330-6CA	OCF30 gas fryer with three split frypots, 3000 controller, Auto Top-Off and built-in filter	\$49,330.00			

OCF30ATOG fryers continued on next page.



Brochure



Spec Sheet



# AUTO TOP-OFF ULTIMATE OIL-CONSERVING GAS FRYERS

MODEL NUMBER	DESCRIPTION	PRICE	OIL CAPACITY (lbs) FRYING AREA (inches)	Btu/hr INPUT	SHIPPING WEIGHT
FPGL430CA	OCF30 gas fryer with four full frypots, 3000 controller, Auto Top-Off and built-in filter	\$54,230.00	30 lbs. Full Frypot 13" x 14"  17 lbs. Split Frypot 6" x 14"	75,000 Full Frypot  37,500 Split Frypot	908 lbs.
FPGL430-2LCA	OCF30 gas fryer with three full frypots and one split frypot (left side), 3000 controller, Auto Top-Off and built-in filter	\$57,230.00			
FPGL430-2RCA	OCF30 gas fryer with three full frypots and one split frypot (right side), 3000 controller, Auto Top-Off and built-in filter				
FPGL430-4LCA	OCF30 gas fryer with two full frypots and two split frypots (left side), 3000 controller, Auto Top-Off and built-in filter	\$60,230.00			
FPGL430-4RCA	OCF30 gas fryer with two full frypots and two split frypots (right side), 3000 controller, Auto Top-Off and built-in filter				
FPGL430-6LCA	OCF30 gas fryer with one full frypot and three split frypots (left side), 3000 controller, Auto Top-Off and built-in filter	\$63,230.00			
FPGL430-6RCA	OCF30 gas fryer with one full frypot and three split frypots (right side), 3000 controller, Auto Top-Off and built-in filter				
FPGL430-8CA	OCF30 gas fryer with four split frypots, 3000 controller, Auto Top-Off and built-in filter	\$66,230.00			



FPGL230CA



FPGL330CA

OCF30ATOG OPTIONS	PRICE	
	Full Pot	Split Pot
Basket lifts	\$2,092	\$2,092
Spreader cabinet (select models only); single fryer: right or left placement; 2 frypot battery: right, left or center placement; 3 frypot battery: any single placement	\$1,202	
Spreader cabinet in center ADD	\$518	
Frypot covers	\$202	\$120 each
Sediment tray for full frypot only	\$406	N/A
Fish plate for full frypot only	\$310	N/A
Bulk oil (rear only)	Call Customer Service	
Bulk oil kit (rear only)		

## NOTES:

- 5 ft grounded cord set provided.
- 1-1/2" gas supply line required. Batteried units (2 or more) require 1" NPT connection. 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.
- If elevation is between 5,000 - 10,000 feet, specify the elevation level.
- **DO NOT CURB MOUNT.**
- Any questions or pricing information other than above should be referred to **Customer Service -- Toll Free 1-800-221-4583.**

# ULTIMATE OIL-CONSERVING GAS FRYERS

## OCF30G STANDARD FEATURES

- 30-lb frypot with open-pot design
- SMART4U® Technology
  - 3000 controller has operation management features that monitor and help control food and oil quality, oil life and equipment performance
- Innovative safety features offer proprietary advantages over other fryers
- Independent frypot construction of batteries makes it easy to repair or replace a frypot
- Durable infrared burners
- Center-mounted RTD, 1° action temperature probe ensures precise temperature control
- Built-in filtration with rear oil flush
- Stainless steel frypot, door and cabinet sides
- Adjustable casters



All OCF30G fryers meet ENERGY STAR® standards for high efficiency and are part of the Manitowoc EnerLogic™ program.



FPGL230C

**STANDARD ACCESSORIES:** casters, rack-type basket support, basket hanger, two (2) twin baskets and filter starter kit. See pages 62-64 for optional accessories.

MODEL NUMBER	DESCRIPTION	PRICE	OIL CAPACITY (lbs) FRYING AREA (inches)	Btu/hr INPUT	SHIPPING WEIGHT
FPGL130C	OCF30 gas fryer with one full frypot, 3000 controller and built-in filter	\$17,440	30 lbs. Full Frypot 13" x 14"  17 lbs. Split Frypot 6" x 14"	75,000 Full Frypot  37,500 Split Frypot	265 lbs.
FPGL130-2C	OCF30 gas fryer with one split frypot, 3000 controller and built-in filter	\$20,288			544 lbs.
FPGL230C	OCF30 gas fryer with two full frypots, 3000 controller and built-in filter	\$27,920.00			
FPGL230-2LC	OCF30 gas fryer with one full frypot and one split frypot (left side), 3000 controller and built-in filter	\$30,768.00			
FPGL230-2RC	OCF30 gas fryer with one full frypot and one split frypot (right side), 3000 controller and built-in filter				
FPGL230-4C	OCF30 gas fryer with two split frypots, 3000 controller and built-in filter	\$33,616.00			675 lbs.
FPGL330C	OCF30 gas fryer with three full frypots, 3000 controller and built-in filter	\$38,260.00			
FPGL330-2LC	OCF30 gas fryer with two full frypots and one split frypot (left side), 3000 controller and built-in filter	\$41,108.00			
FPGL330-2RC	OCF30 gas fryer with two full frypots and one split frypot (right side), 3000 controller and built-in filter				
FPGL330-4LC	OCF30 gas fryer with one full frypot and two split frypots (left side), 3000 controller and built-in filter	\$43,956.00			
FPGL330-4RC	OCF30 gas fryer with one full frypot and two split frypots (right side), 3000 controller and built-in filter				
FPGL330-6C	OCF30 gas fryer with three split frypots, 3000 controller and built-in filter	\$46,804.00			

OCF30G fryers continued on next page.



Brochure



Spec Sheet



# ULTIMATE OIL-CONSERVING GAS FRYERS

MODEL NUMBER	DESCRIPTION	PRICE	OIL CAPACITY (lbs) FRYING AREA (inches)	Btu/hr INPUT	SHIPPING WEIGHT
FPGL430C	OCF30 gas fryer with four full frypots, 3000 controller and built-in filter	\$48,594.00	30 lbs. Full Frypot 13" x 14"  17 lbs. Split Frypot 6" x 14"	75,000 Full Frypot  37,500 Split Frypot	858 lbs.
FPGL430-2LC	OCF30 gas fryer with three full frypots and one split frypot (left side), 3000 controller and built-in filter	\$51,442.00			
FPGL430-2RC	OCF30 gas fryer with three full frypots and one split frypot (right side), 3000 controller and built-in filter				
FPGL430-4LC	OCF30 gas fryer with two full frypots and two split frypots (left side), 3000 controller and built-in filter	\$54,290.00			
FPGL430-4RC	OCF30 gas fryer with two full frypots and two split frypots (right side), 3000 controller and built-in filter				
FPGL430-6LC	OCF30 gas fryer with one full frypot and three split frypots (left side), 3000 controller and built-in filter	\$57,138.00			
FPGL430-6RC	OCF30 gas fryer with one full frypot and three split frypots (right side), 3000 controller and built-in filter				
FPGL430-8C	OCF30 gas fryer with four split frypots, 3000 controller and built-in filter	\$59,986.00			

OCF30G OPTIONS	PRICE	
	Full Pot	Split Pot
CM3.5 controller (in lieu of 3000 Controller OCF30G models only)	No charge	
Basket lifts	\$2,092	\$2,092
Spreader cabinet (select models only); single fryer: right or left placement; 2 frypot battery: right, left or center placement; 3 frypot battery: any single placement	\$1,202	
Spreader cabinet in center ADD	\$518	
Frypot covers	\$202	\$120 each
Sediment tray for full frypot only	\$406	N/A
Fish plate for full frypot only	\$310	N/A
External oil discharge (rear only) -- available on two or more frypots or one frypot and spreader with filtration	Call Customer Service	
External oil discharge kit (rear only) -- available on two or more frypots or one frypot and spreader with filtration*		

## NOTES:

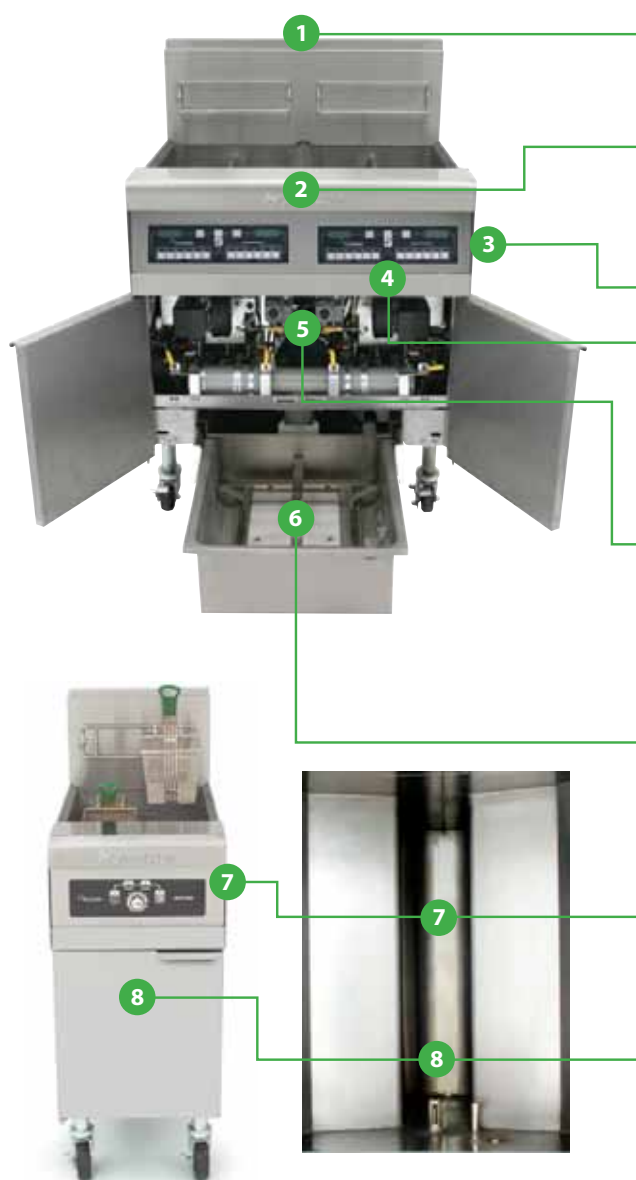
- 5 ft grounded cord set provided.
- 1-1/2" gas supply line required. Batteried units (2 or more) require 1" NPT connection. Gas inlet size (I.D.) should be no smaller than that provided for connection to the fryers. See service manual and/or plumbing codes for proper pipe sizing.
- If elevation is between 5,000 - 10,000 feet, specify the elevation level.
- **DO NOT CURB MOUNT.**
- Any questions or pricing information other than above should be referred to **Customer Service -- Toll Free 1-800-221-4583.**

\*Requires field service installation.



## H55 Gas Fryers

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



- 1. Combine state-of-the-art combustion technology with decades of frying experience** to set a world standard for high-efficiency frying.
- 2. Are the industry's first GREEN fryers**, meeting ENERGY STAR® standards long before any standards were established. H55 fryers are the foundation of Frymaster's ever evolving conserving fryer technology.
- 3. Qualify for energy-saving rebates.**
- 4. Ensure consistent, great-tasting food.** RTD, center-mounted temperature probe and analog 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 controller option offers cooking compensation.
- 5. 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
- 6. Offer easy-to-operate, quick, convenient and reliable filtration options** that maintain food quality, extend the useful cooking life of oil, and save money. Built-in filtration supports a regular program of filtration proven to dramatically extend oil life, saving thousands of dollars annually on oil costs.
- 7. 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 mode.
- 8. Protect purchases with an unmatched 7-Year Warranty** that covers the entire combustion chamber (frypot, infrared burners, and combustion components).

**H55 fryers have been tested by time and are trusted by operators worldwide.**

For more information, contact Customer Service at 1-800-221-4583 or visit [www.frymaster.com](http://www.frymaster.com).



## H55 Exclusive 7-Year Warranty

Protects Your H55 Purchase



H55 fryer shown with optional digital controller and casters

**Frymaster's #1 selling fryer has a 7-Year Warranty that is unmatched in the industry.**

The 7-Year Warranty covers the entire combustion chamber.

**Frymaster's exclusive warranty** protects your H55 purchase investment by:

- **Covering the Parts and Labor costs** on the combustion chamber for seven years (frypot, infrared burners and combustion components).
- **Offering this enhanced protection at NO ADDITIONAL COST!**
- **Lowering your overall maintenance and repair costs.**

For more information, contact Customer Service at 1-800-221-4583 or visit [www.frymaster.com](http://www.frymaster.com).

# HIGH EFFICIENCY GAS FRYERS

## H55 STANDARD FEATURES

- Open-pot design (split or full), easy to clean
- Analog controller
- Electronic ignition
- Automatic melt cycle and boil-out mode
- Center-mounted, RTD, 1° compensating temperature probe
- Deep cold zone catches crumbs and sediment from the frying area
- Infrared burners ensure state-of-the-art heat transfer

**STANDARD ACCESSORIES:** legs, rack-type basket support, basket hanger and two (2) twin baskets. See pages 62-64 for optional accessories.

## FINISH:

**SD = Stainless steel frypot and door, enamel cabinet**

**SC = Stainless steel frypot, door and cabinet**



All H55 fryers meet ENERGY STAR® standards for high efficiency and are part of the Manitowoc EnerLogic™ program.



*H55C  
Shown with optional casters  
and CM3.5 controller*

MODEL NUMBER	DESCRIPTION	SD	SC	OIL CAPACITY (lbs) FRYING AREA (inches)	Btu/hr INPUT	SHIPPING WEIGHT
H55	Full frypot, Analog controller	\$8,580	\$9,068	50 lbs. Full Frypot 14" x 15"  25 lbs. Split Frypot 6-1/2" x 15"	80,000	202 lbs.
H55-2	Split frypot, Analog controller	\$10,420	\$10,908		40,000	210 lbs.
H55C	Full frypot, CM3.5 controller	\$10,834	\$11,322		80,000	202 lbs.
H55-2C	Split frypot, CM3.5 controller	\$12,674	\$13,162		40,000	210 lbs.
H55BL*	Full frypot, basket lifts, Electronic Timer controller	\$11,228	\$11,716		80,000	281 lbs.
H55-2BL*	Split frypot, basket lifts, Electronic Timer controller	\$13,068	\$13,556		40,000	290 lbs.
H55BLC*	Full frypot, basket lifts and CM3.5 controller	\$13,010	\$13,498		80,000	281 lbs.
H55-2BLC*	Split frypot, basket lifts and CM3.5 controller	\$14,850	\$15,338		40,000	290 lbs.

H55/H55-2 OPTIONS	PRICE	
	Full Pot	Split Pot
Electronic Timer controller -- see Page 56 for controller description	\$506	\$610
Digital controller -- see Page 56 for controller description	\$450	\$582

H55/H55-2 FILTRATION SEE PAGE 46-47 FOR MORE DETAILS					
1 Frypot	2 Frypots	3 Frypots	4 Frypots	5 Frypots	6 Frypots
\$8,390	\$9,356	\$10,322	\$11,288	\$12,254	\$13,320
EACH SPLIT FRYPOT IS AN ADDITIONAL \$966.					

SPREADERS -- ADD to price of Fryer Battery	
Spreader Cabinet SD	\$788
Spreader Cabinet SC	\$1,202
Spreader Cabinet in Center	\$518
External oil discharge -- available on two or more frypots or one frypot and spreader with filtration -- must specify front or rear connection.	\$1,564



*Spec Sheet*

## NOTES:

- Fryers must be installed with proper size gas line. Call **Customer Service -- Toll Free 1-800-221-4583** or refer to manual provided with fryer for correct sizing information including high elevation installations.
- If elevation is between 5,000 - 10,000 feet, specify the elevation level.
- **DO NOT CURB MOUNT.**
- Any questions or pricing information other than above should be referred to **Customer Service -- Toll Free 1-800-221-4583.**

\*Basket lift fryers standard with Electronic Timer controller. Any unit purchased with basket lifts requires casters to be purchased also (Page 63).



## MJ Fryers (MJ35, MJ45 and MJCF)

### World-Recognized Masters of Open-Pot Frying



MJ35 fryer shown with optional casters



MJ45 battery shown with optional CM 3.5 controller, built-in filtration, and casters



MJCF fryer with optional electronic timer controller and casters

- 1. 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 14", 14" x 15", and 18" x 19". Respective Btu/hr inputs are 110,000, 122,000, and 150,000.
- 2. Have models that can handle the breadth of menu items** from French fries to breaded fish to bone-in chicken.
- 3. 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.
- 4. Are easy to clean.** Open-pot design allows safe access to every inch of the frypot.
- 5. Are simple to operate.** Just set the desired frying temperature and start cooking. A Piezo ignitor option allows simple push button ignition.
- 6. Offer options to meet a variety of operation and food quality control needs:**
  - **MJ35, MJ45 and MJCF** – Built-in filtration, electronic ignition, multiple frypot batteries, and controller options including CM3.5 compensating controller.
  - **MJ35 and MJ45** – Electronic ignition and basket lifts
- 7. Automatically shut off the fryer** if temperature exceeds the high-limit.
- 8. Collect and aid sediment removal** with a deep collection zone and large 1-1/4" IPS ball-type drain valve.

**MJ Fryers are unsurpassed in their versatility, proven worldwide performance, and low maintenance needs.**

**For more information, contact Customer Service at 1-800-221-4583 or visit [www.frymaster.com](http://www.frymaster.com)**

# PERFORMANCE GAS FRYERS

## MJ35 STANDARD FEATURES

- Open-pot design, easy to clean
- Millivolt controller -- requires no electrical hook-up
- Reliable, centerline fast-action temperature probe
- Deep cold zone, 1-1/4" IPS ball-type drain valve
- Master Jet burners ensure even heat distribution

**STANDARD ACCESSORIES:** legs, rack-type basket support, basket hanger, flue deflector and two (2) twin baskets. See pages 62-64 for optional accessories.

## FINISH:

**SD = Stainless steel frypot and door, enamel cabinet**

**SC = Stainless steel frypot, door and cabinet**



MJ35

Shown with optional casters

MODEL NUMBER	DESCRIPTION	SD	SC	OIL CAPACITY (lbs) FRYING AREA (inches)	Btu/hr INPUT	SHIPPING WEIGHT
MJ35	Full frypot millivolt controller, thermostat knob behind front panel	\$5,376	\$5,864	40 lbs. Full Frypot 12" x 15"	110,000	177 lbs.
MJ35G	Full frypot millivolt controller, thermostat knob on front panel	\$5,728	\$6,216			177 lbs.
MJ35GBL*	Full frypot, basket lifts, Count-Down Timer controller	\$8,376	\$8,864			233 lbs.
MJ35E	Full frypot, thermostat controller, signal lights, on-off switch	\$5,860	\$6,348			177 lbs.
MJ35EM	Full frypot, thermostat controller, signal lights, on-off switch, melt cycle	\$6,334	\$6,822			177 lbs.
MJ35EBL*	Full frypot, basket lifts, Electronic Timer controller	\$8,508	\$8,996			233 lbs.
MJ35EC	Full frypot, CM3.5 controller	\$8,114	\$8,602			177 lbs.
MJ35EBC*	Full frypot, basket lifts and CM3.5 controller	\$10,290	\$10,778			233 lbs.

MJ35 OPTIONS	PRICE
Electronic Timer controller -- MJ35E see Page 56 for controller description	\$506
Digital controller -- MJ35E -- see Page 56 for controller description	\$450
Analog controller -- MJ35E -- see Page 56 for controller description	\$444
Electronic ignition is available, but only with either CM3.5 controller, Digital controller, Analog controller or Electronic Timer controller	\$832 (Call Customer Service for lead time)
Piezo ignitor kit (one per frypot -- only available on millivolt fryers)	\$100
On/Off toggle switch (only available on millivolt fryers)	\$74

MJ35 FILTRATION SEE PAGE 46-47 FOR MORE DETAILS					
1 Frypot	2 Frypots	3 Frypots	4 Frypots	5 Frypots	6 Frypots
\$8,390	\$9,356	\$10,322	\$11,288	\$12,254	\$13,320
Single MJ35 models require spreader cabinet and Filter Magic PRO filter.					

SPREADERS -- ADD to price of Fryer Battery	
Spreader Cabinet SD	\$788
Spreader Cabinet SC	\$1,202
Spreader Cabinet in Center	\$518
External oil discharge -- available on two or more frypots or one frypot and spreader with filtration -- must specify front or rear connection.	\$1,564



Spec Sheet



MJ35E

Shown with optional casters

## NOTES:

- Fryers must be installed with proper size gas line. Call **Customer Service -- Toll Free 1-800-221-4583** or refer to manual provided with fryer for correct sizing information including high-elevation installations.
- If elevation is between 2,000 - 6,000 feet, specify the elevation level.
- Consider piezo ignitor or electronic ignition when using energy-saving hoods.
- **DO NOT CURB MOUNT.**
- Any questions or pricing information other than above should be referred to **Customer Service -- Toll Free 1-800-221-4583.**

\* Any unit purchased with basket lifts requires casters to be purchased also (Page 63).

# PERFORMANCE GAS FRYERS

## MJ45 STANDARD FEATURES

- Open-pot design, easy to clean
- Millivolt controller -- requires no electrical hook-up
- Reliable, centerline fast-action temperature probe
- Deep cold zone, 1-1/4" IPS ball-type drain valve
- Master Jet burners ensure even heat distribution

**STANDARD ACCESSORIES:** legs, rack-type basket support, basket hanger, flue deflector and two (2) twin baskets. See pages 62-64 for optional accessories.

## FINISH:

**SD = Stainless steel frypot and door, enamel cabinet**

**SC = Stainless steel frypot, door and cabinet**



MJ45  
Shown with optional casters



MJ45EC  
Shown with optional casters and  
CM3.5 controller

MODEL NUMBER	DESCRIPTION	SD	SC	OIL CAPACITY (lbs) FRYING AREA (inches)	Btu/hr INPUT	SHIPPING WEIGHT
MJ45	Full frypot, Millivolt controller, thermostat knob behind front panel	\$5,958	\$6,446	50 lbs. Full Frypot 14" x 15"  25 lbs. Split Frypot 6-1/2" x 15"	122,000 Full Frypot  63,500 Split Frypot	202 lbs.
MJ45-2	Split frypot, Millivolt controller, thermostat knob behind front panel	\$7,798	\$8,286			210 lbs.
MJ45G	Full frypot, Millivolt controller, thermostat knob on front panel	\$6,310	\$6,798			202 lbs.
MJ45G-2	Split frypot, Millivolt controller, thermostat knob on front panel	\$8,150	\$8,638			210 lbs.
MJ45GBL*	Full frypot, basket lifts, Count-Down timer	\$8,958	\$9,446			281 lbs.
MJ45E	Full frypot, Thermostat controller, signal lights, on-off switch	\$6,442	\$6,930			202 lbs.
MJ45E-2	Split frypot, Thermostat controller, signal lights, on-off switch	\$8,282	\$8,770			210 lbs.
MJ45EM	Full frypot, Thermostat controller, signal lights, on-off switch, melt cycle	\$6,916	\$7,404			202 lbs.
MJ45E-2M	Split frypot, Thermostat controller, signal lights, on-off switch, melt cycle	\$8,756	\$9,244			210 lbs.
MJ45EBL*	Full frypot, basket lifts, Electronic Timer controller	\$9,090	\$9,578			281 lbs.
MJ45E-2BL*	Split frypot, basket lifts, Electronic Timer controller	\$10,930	\$11,418			289 lbs.
MJ45EC	Full frypot, CM3.5 controller	\$8,696	\$9,184			202 lbs.
MJ45E-2C	Split frypot, CM3.5 controller	\$10,536	\$11,024			210 lbs.
MJ45EBLC*	Full frypot, basket lifts and CM3.5 controller	\$10,872	\$11,360			281 lbs.
MJ45E-2BLC*	Split frypot, basket lifts, CM3.5 controller	\$12,714	\$13,200			289 lbs.

MJ45 OPTIONS	PRICE	PRICE
	Full Pot	Split Pot
Electronic Timer controller -- MJ45E -- see Page 56 for controller description	\$506	\$610
Digital controller -- MJ45E -- see Page 56 for controller description	\$450	\$582
Analog controller -- MJ45E -- see Page 56 for controller description	\$444	\$582
Electronic ignition is available on full frypot models, but only with either CM3.5 controller, Digital controller, Analog controller or Electronic Timer controller	\$832 Call Customer Service for lead time	N/A
Piezo ignitor kit (one per frypot -- only available on millivolt fryers)	\$100	\$96
On/Off toggle switch (only available on millivolt fryers)	\$74	\$74



Spec Sheet

MJ45 fryers continued on next page.



# PERFORMANCE GAS FRYERS

MJ45 FILTRATION SEE PAGE 46-47 FOR MORE DETAILS					
1 Frypot	2 Frypots	3 Frypots	4 Frypots	5 Frypots	6 Frypots
\$8,390	\$9,356	\$10,322	\$11,288	\$12,254	\$13,320
EACH SPLIT FRYPOT IS AN ADDITIONAL \$966. Single MJ45 models require spreader cabinet and Filter Magic PRO filter.					

SPREADERS -- ADD to price of Fryer Battery	
Spreader Cabinet SD	\$788
Spreader Cabinet SC	\$1,202
Spreader Cabinet in Center	\$518
External oil discharge -- available on two or more frypots or one frypot and spreader with filtration -- must specify front or rear connection.	\$1,564

## NOTES:

- Fryers must be installed with proper size gas line. Call **Customer Service -- Toll Free 1-800-221-4583** or refer to manual provided with fryer for correct sizing information including high-elevation installations.
- If elevation is between 2,000 - 6,000 feet, specify the elevation level.
- Consider piezo ignitor or electronic ignition when using energy-saving hoods.
- **DO NOT CURB MOUNT.**

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

\* Any unit purchased with basket lifts requires casters to be purchased also (Page 63).

# PERFORMANCE GAS FRYERS

## MJCF STANDARD FEATURES

- Open-pot design, easy to clean
- High-production capacity
- Millivolt controller -- requires no electrical hook-up
- Reliable, centerline fast-action temperature probe
- Deep cold zone, 1-1/4" IPS ball-type drain valve
- Master Jet burners ensure even heat distribution

**STANDARD ACCESSORIES:** legs, rack-type basket support, basket hanger and two (2) twin baskets. See pages 62-64 for optional accessories.

## FINISH:

**SD = Stainless steel frypot and door, enamel cabinet**

**SC = Stainless steel frypot, door and cabinet**



MJCFE  
Shown with optional casters and  
electronic timer controller

MODEL NUMBER	DESCRIPTION	SD	SC	OIL CAPACITY (lbs) FRYING AREA (inches)	Btu/hr INPUT	SHIPPING WEIGHT
MJCF*	Full frypot, millivolt controller, thermostat knob on front panel (not available with built-in filtration)	\$7,082	\$7,570	80 lbs. 18" x 19"	150,000	297 lbs.
MJCFE	Full frypot, thermostat controller, signal lights, on-off switch	\$7,566	\$8,054			
MJCFEM	Full frypot, thermostat controller, signal lights, on-off switch, melt cycle	\$8,040	\$8,528			
MJCFEC	Full frypot, CM3.5 controller	\$9,820	\$10,308			

MJCF OPTIONS	PRICE
<b>Filter Magic Filtration --with Power Shower only</b>	See table below
Electronic Timer controller -- MJCFE only -- see Page 56 for controller description	\$506
Digital controller -- MJCFE -- see Page 56 for controller description	\$450
Analog controller -- MJCFE only -- see Page 56 for controller description	\$444
Piezo ignitor kit (one per frypot -- only available on millivolt fryers)	\$100
On/Off toggle switch (only available on millivolt fryers)	\$74

MJCFE FILTRATION SEE PAGE 46-47 FOR MORE DETAILS				
1 Frypot	2 Frypots	3 Frypots	4 Frypots	5 -8 Frypots
\$9,404	\$10,504	\$11,604	\$12,704	Contact Customer Service
Filter in center ADD \$518.				



Spec Sheet

## NOTES:

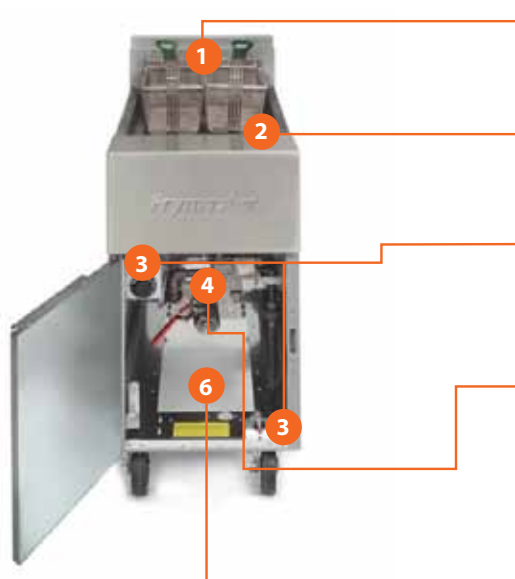
- MJCF/MJCFE models not available with basket lifts.
- Fryers must be installed with proper size gas line. Call **Customer Service -- Toll Free 1-800-221-4583** or refer to manual provided with fryer for correct sizing information including high elevation installations.
- If elevation is between 2,000 - 6,000 feet, specify the elevation level.
- Consider piezo ignitor when using energy-saving hoods.
- **DO NOT CURB MOUNT.**
- Any questions or pricing information other than above should be referred to **Customer Service -- Toll Free 1-800-221-4583.**

\*MJCF (millivolt model) not available with filter.



## GF Fryers

Deliver Outstanding Open-Pot Frying Performance



GF14 fryer shown with optional casters and Piezo ignitor

1. **Are designed for versatile frying production.** Model offerings provide 40 and 50-lb. oil capacity options.
2. **Are easy to clean.** Open-pot design allows safe access to every inch of the frypot.
3. **Are simple to operate.** Just set the desired frying temperature and start cooking. A Piezo ignitor option allows simple push button ignition.
4. **Automatically shut off the fryer** if temperature exceeds the high-limit.
5. **Require no electrical hookup.**
6. **Have a durable heat transfer system** that can be counted on for years of reliable performance.



GF40 fryer shown with optional casters

7. **Have durable accessories that support frying operation** including the Piezo ignitor, frypot covers, full size baskets, basket support screen, and casters.
8. **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.**

For more information, contact Customer Service at 1-800-221-4583 or visit [www.frymaster.com](http://www.frymaster.com).

# STANDARD GAS FRYERS

## GF SERIES STANDARD FEATURES

- Open-pot design, easy to clean
- Millivolt controller -- requires no electrical hook-up
- Durable temperature probe
- Deep cold zone, 1-1/4" IPS ball-type drain valve
- Master Jet burners ensure even heat distribution

**STANDARD ACCESSORIES:** legs, rack-type basket support, basket hanger, flue deflector and two (2) twin baskets. See pages 62-64 for optional accessories.

## FINISH:

**SD = Stainless steel frypot and door, enamel cabinet**



GF14

Shown with optional casters

MODEL NUMBER	DESCRIPTION	SD	OIL CAPACITY (lbs) FRYING AREA (inches)	Btu/hr INPUT	SHIPPING WEIGHT
GF14*	Full frypot, millivolt controller	\$2,802	40 lbs. 12" x 15"	100,000	152 lbs.
GF40*	Full frypot, millivolt controller	\$4,050	50 lbs. 14" x 15"	122,000	176 lbs.

GF14/GF40 OPTIONS	PRICE
Piezo ignitor kit	\$100



GF14 Spec Sheet



GF40 Spec Sheet

## NOTES:

- Fryers must be installed with proper size gas line. Call **Customer Service -- Toll Free 1-800-221-4583** or refer to manual provided with fryer for correct sizing information including high elevation installations.
- If elevation is between 2,000 - 6,000 feet, specify the elevation level.
- Consider piezo ignitor when using energy-saving hoods.
- **DO NOT CURB MOUNT.**
- Any questions or pricing information other than above should be referred to **Customer Service -- Toll Free 1-800-221-4583.**

\*GF14 and GF40 fryers do not have built-in filtration or battery options.

# COUNTERTOP & DROP-IN GAS FRYERS

## J1C COUNTERTOP STANDARD FEATURES

- Open-pot design, easy to clean
- Millivolt controller -- requires no electrical hook-up
- Reliable, centerline fast-action temperature probe
- Deep cold zone, 1" IPS ball-type drain valve
- Master Jet burners ensure even heat distribution

**STANDARD ACCESSORIES:** legs, rack-type basket support, basket hanger, flue deflector and two (2) twin baskets. See pages 62-64 for optional accessories.

## FINISH:

**SD = Stainless steel frypot and door, enamel cabinet**

**SC = Stainless steel frypot, door and cabinet**



J1C

## COUNTERTOP FRYER

MODEL NUMBER	DESCRIPTION	SD	SC	OIL CAPACITY (lbs) FRYING AREA (inches)	Btu/hr INPUT	SHIPPING WEIGHT
J1C	Full frypot, millivolt controller	\$4,480	\$4,968	20 lbs. 11" x 12"	45,000	121 lbs.

J1C OPTIONS	PRICE
Piezo ignitor kit (one per frypot)	\$100

## DROP-IN FRYPOTS

MODEL NUMBER	DESCRIPTION	PRICE	OIL CAPACITY (lbs) FRYING AREA (inches)	Btu/hr INPUT	SHIPPING WEIGHT
J1X	J1C Drop-In: stainless steel frypot	\$2,860	20 lbs. 11" x 12"	45,000	121 lbs.
J2X	MJ35 Drop-In: stainless steel frypot	\$4,478	40 lbs. 12" x 15"	110,000	122 lbs.

J1X/J2X OPTIONS	PRICE
Piezo ignitor kit (one per frypot)	\$100

## NOTES:

- J1X and J2X frypots are not CSA design certified.
- Frypots must be installed with proper size gas line. Call **Customer Service -- Toll Free 1-800-221-4583** or refer to manual provided with fryer for correct sizing information including high elevation installations.
- If elevation is between 2,000 - 6,000 feet, specify the elevation level.
- **DO NOT CURB MOUNT.**
- Any questions or pricing information other than above should be referred to **Customer Service -- Toll Free 1-800-221-4583.**

# FRYMASTER & DEAN COMBINATION GAS FRYERS

## APPLICATION SERIES STANDARD FEATURES

- The ability to combine open-pot and tube-type fryers together in one battery
- Built-in filtration: one system that serves the entire battery -- located between Frymaster and Dean fryers
- CM3.5 controllers
- Electronic ignition, automatic melt cycle, boil-out mode
- 3" round drain system to common downspout
- Stainless steel frypot, door and cabinet sides



DF400 H255-D260

## APPLICATION SERIES AVAILABLE MODELS

DF200	DF300	DF400	PRICE
MJ45E/D50	MJ245E/D50	MJ245E/D250	Call Customer Service at 1-800-221-4583 for pricing and availability
MJ45E/HD50	MJ245E/HD50	MJ245E/HD250	
H55/D50	H255/D50	H255/D250	
H55/HD50	H255/HD50	H255/HD250	
D50/MJ45E	D50/MJ245E	D250/MJ245E	
D50/H55	D50/H255	D250/H255	
HD50/MJ45E	HD50/MJ245E	HD250/MJ245E	
HD50/H55	HD50/H255	HD250/H255	
MJ45E/D60	MJ45E/D250		
MJ45E/HD60	MJ45E/HD250		
H55/D60	H55/D250		
H55/HD60	H55/HD250		
	MJ45E/D260		
	MJ45E/HD260		
	H55/D260		
	H55/HD260		
	MJ245E/D60		
	MJ245E/HD60		
	H255/D60		
	H255/HD60		
	D260/MJ45E		
	D260/H55		
	HD260/MJ45E		
	HD260/H55		

### NOTE:

- Only available in natural gas.
- Any questions or pricing information other than above should be referred to **Customer Service** -- Toll Free 1-800-221-4583.

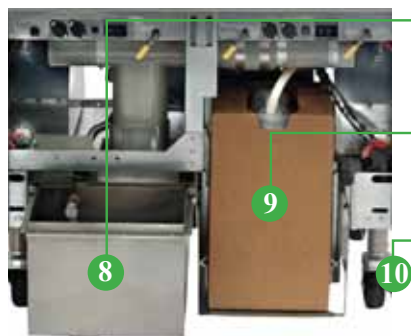
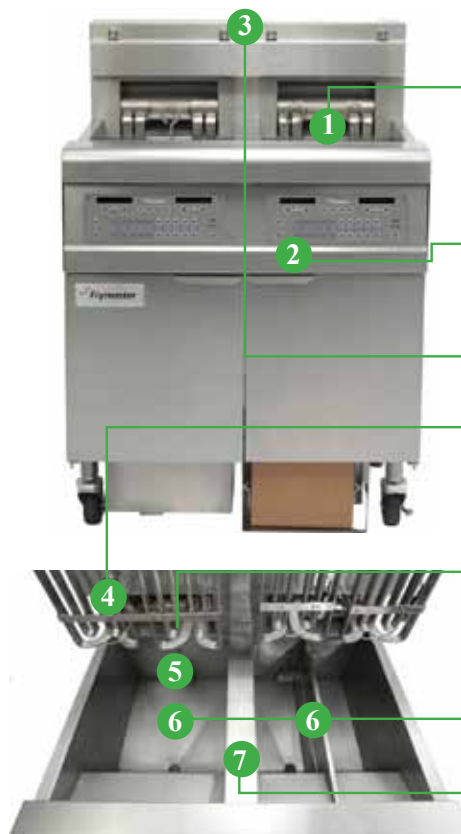
**OCF30**  
OIL CONSERVING FRYERS

**Frymaster**



# OCF30™ Series Electric Fryers

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



1. **30-lb open frypot design** requires 40% less oil and ensures quick and easy cleaning. Saves money, time and labor.
2. **SMART4U® 3000 controller** helps control food and oil quality, oil life, and equipment performance.
3. **Sturdy basket hangers** are durable and easy to clean.
4. **Safe, self-standing heating elements** ensure industry leading energy efficiency and sealed rotation housing protects against oil migration.
5. **High limit auto reset** requires no tools or operator intervention and an **audible alarm** alerts if a second drain valve is opened.
6. **Robust product line** offers full and split frypots.
7. **Independent frypot construction** allows convenient frypot repairs in the field if needed.
8. **FootPrint PRO® built-in filtration** preserves oil life and ensures consistent, great-tasting food.
9. **Oil Attendant® auto fill option** senses the oil level and adds oil as needed from an in-cabinet supply.
10. **Adjustable leveling casters** accommodate all kitchen designs and floor types.

For more information, contact customer service at 1-800-221-4583 or visit [www.frymaster.com/OCF30](http://www.frymaster.com/OCF30)



# AUTO TOP-OFF ULTIMATE OIL-CONSERVING ELECTRIC FRYERS

## OCF30ATOE STANDARD FEATURES

- 30-lb frypot with open-pot design
- SMART4U® Technology
  - Oil Attendant™ (ATO) -- automatically replenishes oil from JIB
  - 3000 controller has operation management features that monitor and help control food and oil quality, oil life and equipment performance
- Innovative safety features offer proprietary advantages over other fryers
- Independent frypot construction of batteries makes it easy to repair or replace a frypot
- Durable, self-standing, swing-up, flat-bar heating elements
- Center-mounted RTD, 1° action temperature probe ensures precise temperature control
- Built-in filtration with rear oil flush
- Stainless steel frypot, door and cabinet sides
- Adjustable casters



All OCF30E fryers meet ENERGY STAR® standards for high efficiency and are part of the Manitowoc EnerLogic™ program.



FPEL214CA

**STANDARD ACCESSORIES:** casters, rack-type basket support, basket hanger, two (2) twin baskets and filter starter kit. See page 65-66 for optional accessories.

MODEL NUMBER	DESCRIPTION	PRICE	OIL CAPACITY (lbs) FRYING AREA (inches)	ELECTRICAL INPUT	SHIPPING WEIGHT
FPEL214CA	OCF30 14 kw electric fryer with two full frypots, 3000 controller, Auto Top-Off and built-in filter	\$23,670	30 lbs. Full Frypot 13" x 14"  16 lbs. Split Frypot 6" x 14"	14 kw  Elements 208V 39A 240V 34 A 480V 17 A  Controller 208V 1 A 240V 1A 120V 1 A  Filter 208V 5 A 240V 4 A 120V 8 A	535 lbs.
FPEL214-2LCA	OCF30 14 kw electric fryer with one full frypot and one split frypot (left side), 3000 controller, Auto Top-Off and built-in filter	\$26,670			
FPEL214-2RCA	OCF30 14 kw electric fryer with one full frypot and one split frypot (right side), 3000 controller, Auto Top-Off and built-in filter				
FPEL214-4CA	OCF30 14 kw electric fryer with two split frypots, 3000 controller, Auto Top-Off and built-in filter	\$29,670			
FPEL314CA	OCF30 14 kw electric fryer with three full frypots, 3000 controller, Auto Top-Off and built-in filter	\$32,498		Auto Top-Off 208V 1 A 240V 1 A 120V 1 A  Basket Lifts 208V 2 A 240V 2 A 120V 3 A	667 lbs.
FPEL314-2LCA	OCF30 14 kw electric fryer with two full frypots and one split frypot (left side), 3000 controller, Auto Top-Off and built-in filter	\$35,498			
FPEL314-2RCA	OCF30 14 kw electric fryer with two full frypots and one split frypot (right side), 3000 controller, Auto Top-Off and built-in filter				
FPEL314-4LCA	OCF30 14 kw electric fryer with one full frypot and two split frypots (left side), 3000 controller, Auto Top-Off and built-in filter	\$38,498			
FPEL314-4RCA	OCF30 14 kw electric fryer with one full frypot and two split frypots (right side), 3000 controller, Auto Top-Off and built-in filter				
FPEL314-6CA	OCF30 14 kw electric fryer with three split frypots, 3000 controller, Auto Top-Off and built-in filter	\$41,498			978 lbs.
FPEL414CA	OCF30 14 kw electric fryer with four full frypots, 3000 controller, Auto Top-Off and built-in filter	\$41,880			
FPEL414-2LCA	OCF30 14 kw electric fryer with three full frypots and one split frypot (left side), 3000 controller, Auto Top-Off and built-in filter	\$44,880			
FPEL414-2RCA	OCF30 14 kw electric fryer with three full frypots and one split frypot (right side), 3000 controller, Auto Top-Off and built-in filter				
FPEL414-4LCA	OCF30 14 kw electric fryer with two full frypots and two split frypots (left side), 3000 controller, Auto Top-Off and built-in filter	\$47,880			
FPEL414-4RCA	OCF30 14 kw electric fryer with two full frypots and two split frypots (right side), 3000 controller, Auto Top-Off and built-in filter				
FPEL414-6LCA	OCF30 14 kw electric fryer with one full frypot and three split frypots (left side), 3000 controller, Auto Top-Off and built-in filter	\$50,880			
FPEL414-6RCA	OCF30 14 kw electric fryer with one full frypot and three split frypots (right side), 3000 controller, Auto Top-Off and built-in filter				
FPEL414-8CA	OCF30 14 kw electric fryer with four split frypots, 3000 controller, Auto Top-Off and built-in filter	\$53,880			

OCF30ATOE fryers continued on next page.

# ULTIMATE OIL-CONSERVING ELECTRIC FRYERS

MODEL NUMBER	DESCRIPTION	PRICE	OIL CAPACITY (lbs) FRYING AREA (inches)	ELECTRICAL INPUT	SHIPPING WEIGHT
FPEL217CA	OCF30 17 kw electric fryer with two full frypots, 3000 controller, Auto Top-Off and built-in filter	\$25,810	30 lbs. Full Frypot 13" x 14"  16 lbs. Split Frypot 6" x 14"	17 kw  Elements 208V 48 A 240V 41 A 480V 21 A  Controller 208V 1 A 240V 1 A 120V 1 A  Filter 208V 5 A 240V 4 A 120V 8 A	535 lbs.
FPEL217-2LCA	OCF30 17 kw electric fryer with one full frypot and one split frypot (left side), 3000 controller, Auto Top-Off and built-in filter	\$28,810			
FPEL217-2RCA	OCF30 17 kw electric fryer with one full frypot and one split frypot (right side), 3000 controller, Auto Top-Off and built-in filter				
FPEL217-4CA	OCF30 17 kw electric fryer with two split frypots, 3000 controller, Auto Top-Off and built-in filter	\$31,810			
FPEL317CA	OCF30 17 kw electric fryer with three full frypots, 3000 controller, Auto Top-Off and built-in filter	\$35,708		667 lbs.	
FPEL317-2LCA	OCF30 17 kw electric fryer with two full frypots and one split frypot (left side), 3000 controller, Auto Top-Off and built-in filter	\$38,708			
FPEL317-2RCA	OCF30 17 kw electric fryer with two full frypots and one split frypot (right side), 3000 controller, Auto Top-Off and built-in filter				
FPEL317-4LCA	OCF30 17 kw electric fryer with one full frypot and two split frypots (left side), 3000 controller, Auto Top-Off and built-in filter	\$41,708			
FPEL317-4RCA	OCF30 17 kw electric fryer with one full frypot and two split frypots (right side), 3000 controller, Auto Top-Off and built-in filter				
FPEL317-6CA	OCF30 17 kw electric fryer with three split frypots, 3000 controller, Auto Top-Off and built-in filter	\$44,708			Auto Top-Off 208V 1 A 240V 1 A 120V 1 A  Basket Lifts 208V 2 A 240V 2 A 120V 3 A
FPEL417CA	OCF30 17 kw electric fryer with four full frypots, 3000 controller, Auto Top-Off and built-in filter	\$46,160			
FPEL417-2LCA	OCF30 17 kw electric fryer with three full frypots and one split frypot (left side), 3000 controller, Auto Top-Off and built-in filter	\$49,160			
FPEL417-2RCA	OCF30 17 kw electric fryer with three full frypots and one split frypot (right side), 3000 controller, Auto Top-Off and built-in filter				
FPEL417-4LCA	OCF30 17 kw electric fryer with two full frypots and two split frypots (left side), 3000 controller, Auto Top-Off and built-in filter	\$52,160			
FPEL417-4RCA	OCF30 17 kw electric fryer with two full frypots and two split frypots (right side), 3000 controller, Auto Top-Off and built-in filter				
FPEL417-6LCA	OCF30 17 kw electric fryer with one full frypot and three split frypots (left side), 3000 controller, Auto Top-Off and built-in filter	\$55,160			
FPEL417-6RCA	OCF30 17 kw electric fryer with one full frypot and three split frypots (right side), 3000 controller, Auto Top-Off and built-in filter				
FPEL417-8CA	OCF30 17 kw electric fryer with four split frypots, 3000 controller, Auto Top-Off and built-in filter	\$58,160		978 lbs.	

OCF30ATOE OPTIONS	PRICE	
	Full Pot	Split Pot
Basket lifts	\$2,092	\$2,092
Spreader cabinet (select models only); single fryer; right or left placement; 2 frypot battery: right, left or center placement; 3 frypot battery: any single placement	\$1,202	
Spreader cabinet in center ADD	\$518	
Frypot Covers	\$202	\$120 each
Fish plate for full frypot only	\$310	N/A
Bulk oil (rear only)	Call Customer Service	
Bulk oil kit (rear only)		



Brochure



Spec Sheet

• See page 32 for Power Requirement information.

## NOTES:

- Cord is provided on 3 phase units with exception of 208V.
- Plug is optional on units shipping with cord; Canada is an exception and cords, where available, must have a plug attached.
- Cord and plug not standard. Available for optional purchase.
- Fryers available in all voltages worldwide.
- Domestic -- 480V requires an additional 120V filter power cord.
- Any questions or pricing information other than above should be referred to **Customer Service -- Toll Free 1-800-221-4583.**

# ULTIMATE OIL-CONSERVING ELECTRIC FRYERS

## OCF30E STANDARD FEATURES

- 30-lb frypot with open-pot design
- SMART4U® Technology
  - 3000 controller has operation management features that monitor and help control food and oil quality, oil life and equipment performance
- Innovative safety features offer proprietary advantages over other fryers
- Independent frypot construction of batteries makes it easy to repair or replace a frypot
- Durable, self-standing, swing-up, flat-bar heating elements
- Center-mounted RTD, 1° action temperature probe ensures precise temperature control
- Infrared burners ensure state-of-the-art heat transfer
- Built-in filtration with rear oil flush
- Stainless steel frypot, door and cabinet sides
- Adjustable casters



All OCF30E fryers meet ENERGY STAR® standards for high efficiency and are part of the Manitowoc EnerLogic™ program.



FPEL214C

**STANDARD ACCESSORIES:** casters, rack-type basket support, basket hanger, (2) twin baskets and filter starter kit. See page 65-66 for optional accessories.

MODEL NUMBER	DESCRIPTION	PRICE	OIL CAPACITY (lbs) FRYING AREA (inches)	ELECTRICAL INPUT	SHIPPING WEIGHT
FPEL114C	OCF30 14 kw electric fryer with one full frypot, 3000 controller and built-in filter	\$14,100	30 lbs. Full Frypot 13" x 14"  16 lbs. Split Frypot 6" x 14"	14 kw  Elements 208V 39A 240V 34 A 480V 17 A	255 lbs.
FPEL114-2C	OCF30 14 kw electric fryer with one split frypot, 3000 controller and built-in filter	\$16,906			535 lbs.
FPEL214C	OCF30 14 kw electric fryer with two full frypots, 3000 controller and built-in filter	\$22,160			
FPEL214-2LC	OCF30 14 kw electric fryer with one full frypot and one split frypot (left side), 3000 controller and built-in filter	\$24,966			
FPEL214-2RC	OCF30 14 kw electric fryer with one full frypot and one split frypot (right side), 3000 controller and built-in filter				
FPEL214-4C	OCF30 14 kw electric fryer with two split frypots, 3000 controller and built-in filter	\$27,770			
FPEL314C	OCF30 14 kw electric fryer with three full frypots, 3000 controller and built-in filter	\$30,406		667 lbs.	
FPEL314-2LC	OCF30 14 kw electric fryer with two full frypots and one split frypot (left side), 3000 controller and built-in filter	\$33,212			
FPEL314-2RC	OCF30 14 kw electric fryer with two full frypots and one split frypot (right side), 3000 controller and built-in filter				
FPEL314-4LC	OCF30 14 kw electric fryer with one full frypot and two split frypots (left side), 3000 controller and built-in filter	\$36,018			
FPEL314-4RC	OCF30 14 kw electric fryer with one full frypot and two split frypots (right side), 3000 controller and built-in filter				
FPEL314-6C	OCF30 14 kw electric fryer with three split frypots, 3000 controller and built-in filter	\$38,824			
FPEL414C	OCF30 14 kw electric fryer with four full frypots, 3000 controller and built-in filter	\$39,186		978 lbs.	
FPEL414-2LC	OCF30 14 kw electric fryer with three full frypots and one split frypot (left side), 3000 controller and built-in filter	\$41,992			
FPEL414-2RC	OCF30 14 kw electric fryer with three full frypots and one split frypot (right side), 3000 controller and built-in filter				
FPEL414-4LC	OCF30 14 kw electric fryer with two full frypots and two split frypots (left side), 3000 controller and built-in filter	\$44,798			
FPEL414-4RC	OCF30 14 kw electric fryer with two full frypots and two split frypots (right side), 3000 controller and built-in filter				
FPEL414-6LC	OCF30g 14 kw electric fryer with one full frypot and three split frypots (left side), 3000 controller and built-in filter	\$47,604			
FPEL414-6RC	OCF30 14 kw electric fryer with one full frypot and three split frypots (right side), 3000 controller and built-in filter				
FPEL414-8C	OCF30 14 kw electric fryer with four split frypots, 3000 controller and built-in filter	\$50,410			

OCF30E fryers continued on next page.

# ULTIMATE OIL-CONSERVING ELECTRIC FRYERS

MODEL NUMBER	DESCRIPTION	PRICE	OIL CAPACITY (lbs) FRYING AREA (inches)	ELECTRICAL INPUT	SHIPPING WEIGHT	
FPEL117C	OCF30 17 kw electric fryer with one full frypot, 3000 controller and built-in filter	\$15,170	30 lbs. Full Frypot 13"x 14"  16 lbs. Split Frypot 6"x 14"	17 kw  Elements 208V 48 A 240V 41 A 480V 21 A  Controller 208V 1 A 240V 1 A 120V 1 A  Filter 208V 5 A 240V 4 A 120V 8 A	255 lbs.	
FPEL117-2C	OCF30 17 kw electric fryer with one split frypot, 3000 controller and built-in filter	\$17,976				
FPEL217C	OCF30 17 kw electric fryer with two full frypots, 3000 controller and built-in filter	\$24,300				
FPEL217-2LC	OCF30 17 kw electric fryer with one full frypot and one split frypot (left side), 3000 controller and built-in filter	\$27,106			535 lbs.	
FPEL217-2RC	OCF30 17 kw electric fryer with one full frypot and one split frypot (right side), 3000 controller and built-in filter					
FPEL217-4C	OCF30 17 kw electric fryer with two split frypots, 3000 controller and built-in filter	\$29,910				
FPEL317C	OCF30 17 kw electric fryer with three full frypots, 3000 controller and built-in filter	\$33,616				
FPEL317-2LC	OCF30 17 kw electric fryer with two full frypots and one split frypot (left side), 3000 controller and built-in filter	\$36,422			667 lbs.	
FPEL317-2RC	OCF30 17 kw electric fryer with two full frypots and one split frypot (right side), 3000 controller and built-in filter					
FPEL317-4LC	OCF30 17 kw electric fryer with one full frypot and two split frypots (left side), 3000 controller and built-in filter	\$39,228				
FPEL317-4RC	OCF30 17 kw electric fryer with one full frypot and two split frypots (right side), 3000 controller and built-in filter					
FPEL317-6C	OCF30 17 kw electric fryer with three split frypots, 3000 controller and built-in filter	\$42,034				
FPEL417C	OCF30 17 kw electric fryer with four full frypots, 3000 controller and built-in filter	\$43,466		Auto Top-Off 208V 1 A 240V 1 A 120V 1 A		
FPEL417-2LC	OCF30 17 kw electric fryer with three full frypots and one split frypot (left side), 3000 controller and built-in filter	\$46,272		978 lbs.		
FPEL417-2RC	OCF30 17 kw electric fryer with three full frypots and one split frypot (right side), 3000 controller and built-in filter					
FPEL417-4LC	OCF30 17 kw electric fryer with two full frypots and two split frypots (left side), 3000 controller and built-in filter	\$49,078				
FPEL417-4RC	OCF30 17 kw electric fryer with two full frypots and two split frypots (right side), 3000 controller and built-in filter					
FPEL417-6LC	OCF30 17 kw electric fryer with one full frypot and three split frypots (left side), 3000 controller and built-in filter	\$51,884				
FPEL417-6RC	OCF30 17 kw electric fryer with one full frypot and three split frypots (right side), 3000 controller and built-in filter					
FPEL417-8C	OCF30 17 kw electric fryer with four split frypots, 3000 controller and built-in filter	\$54,690				

OCF30E OPTIONS	PRICE	
	Full Pot	Split Pot
CM3.5 Controller (in lieu of 3000 Controller, OCF30E models only)	No charge	
Basket lifts	\$2,092	\$2,092
Spreader cabinet (select models only); single fryer: right or left placement; 2 frypot battery: right, left or center placement; 3 frypot battery: any single placement	\$1,202	
Spreader cabinet in center ADD	\$518	
Frypot Covers	\$202	\$120 each
Fish plate for full frypot only	\$310	N/A
External oil discharge (rear only) -- available on two or more frypots or one frypot and spreader with filtration	Call Customer Service	
External oil discharge kit (rear only) -- available on two or more frypots or one frypot and spreader with filtration*		

• See page 32 for Power Requirement information.



Brochure



Spec Sheet

## NOTES:

- Cord is provided on 3 phase units with exception of 208V.
- Plug is optional on units shipping with cord; Canada is an exception and cords, where available, must have a plug attached.
- Cord and plug not standard. Available for optional purchase.
- Fryers available in all voltages worldwide.
- Domestic -- 480V requires an additional 120V filter power cord.
- Any questions or pricing information other than above should be referred to **Customer Service -- Toll Free 1-800-221-4583.**

\*Requires field service installation.

# ULTRA HIGH EFFICIENCY ELECTRIC FRYERS

## E<sup>4</sup> SERIES (RETC) FULL AND SPLIT FRYPOT STANDARD FEATURES

- Open-pot design, easy to clean
- Proprietary self-standing, swing-up, flat-bar, low-watt density, long-life heating elements
- CM3.5 controller ensures precise reliability
- Robust, RTD, 1° compensating temperature probe
- Deep cold zone, 1-1/4" IPS ball-type drain valve
- Industry leading energy efficiency with ASTM rating near 90%
- TRIAC controls "pulse" the 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.
- Automatic melt cycle, boil-out mode

**STANDARD ACCESSORIES:** legs, rack-type basket support, basket hanger and two (2) twin baskets. See page 65-66 for optional accessories.

### FINISH:

**SD = Stainless steel frypot and door, enamel cabinet**

**SC = Stainless steel frypot, door and cabinet**



All E<sup>4</sup> fryers meet ENERGY STAR standards for high efficiency and are part of the Manitowoc EnerLogic program.



Spec Sheet



RE14TC  
Shown with optional casters

MODEL NUMBER	DESCRIPTION	SD	SC	OIL CAPACITY (lbs) FRYING AREA (inches)	ELECTRICAL INPUT	SHIPPING WEIGHT
RE14TC	Full frypot, CM3.5 controller	\$10,388	\$10,876	50 lbs. Full Frypot 14" x 15-1/2"	14 kw 208V 3PH 240V 3PH	190 lbs.
RE14BLTC	Full frypot, basket lifts and CM3.5 controller	\$12,564	\$13,052			214 lbs.
RE14-2TC	Split frypot, CM3.5 controller	\$12,228	\$12,716		7 kw per pot 208V 3PH 240V 3PH	190 lbs.
RE14-2BLTC	Split frypot, basket lifts and CM3.5 controller	\$14,404	\$14,892			220 lbs.
RE17TC	Full frypot, CM3.5 controller	\$11,522	\$12,010		17 kw 208V 3PH 240V 3PH	190 lbs.
RE17BLTC	Full frypot, basket lifts and CM3.5 controller	\$13,698	\$14,186			214 lbs.
RE17-2TC	Split frypot, CM3.5 controller	\$13,362	\$13,850		8.5 kw per pot 208V 3PH 240V 3PH	190 lbs.
RE17-2BLTC	Split frypot, basket lifts and CM3.5 controller	\$15,538	\$16,026			220 lbs.
RE22TC	Full frypot, CM3.5 controller	\$12,344	\$12,832		22 kw 208V 3PH 240V 3PH	190 lbs.
RE22BLTC	Full frypot, basket lifts and CM3.5 controller	\$14,520	\$15,008			214 lbs.
RE22-2TC	Split frypot, CM3.5 controller	\$14,184	\$14,672		11 kw per pot 208V 3PH 240V 3PH	190 lbs.
RE22-2BLTC	Split frypot, basket lifts and CM3.5 controller	\$16,360	\$16,848			220 lbs.

RE14TC/17TC/22TC RE14TC-2/17TC-2/22TC-2 OPTIONS	PRICE
Plug (Domestic: NEMA #15-60P). Exception: Canada units shipping with cord must have a plug attached. Exception: no plug available on 480V, 22 kW or single phase units.	\$120 per fryer

RETC FILTRATION SEE PAGE 46-47 FOR MORE DETAILS					
1 Frypot	2 Frypots	3 Frypots	4 Frypots	5 Frypots	6 Frypots
\$8,390	\$9,356	\$10,322	\$11,288	\$12,254	\$13,320
EACH SPLIT FRYPOT IS AN ADDITIONAL \$966. Single RETC models require spreader cabinet and Filter Magic PRO filter.					

SPREADERS -- ADD to price of Fryer Battery	
Spreader Cabinet SD	\$788
Spreader Cabinet SC	\$1,202
Spreader Cabinet in Center	\$518
External oil discharge -- available on two or more frypots or one frypot and spreader with filtration -- must specify front or rear connection.	\$1,564

• See page 32 for Power Requirement information.

### NOTES:

- Cords on RE14TC and RE17TC are 6 gauge, 96" long (86" +/- 1" usable) where available. 4 gauge cords available, call **Customer Service -- Toll Free 1-800-221-4583** for upcharge.
- No cords available on RE17TC 208V, RE22TC 208V or 240V.
- No cords available on single phase.
- Not available in single phase or 480V 3 Ph.
- Basket lifts are wired into the fryer at the factory on 208/240 volt units. (No separate electrical connection required.)
- Any questions or pricing information other than above should be referred to **Customer Service -- Toll Free 1-800-221-4583**.





## RE High-Efficiency Electric Fryers

Put Every Kw to Work at Maximum Efficiency



- 1. Deliver award winning performance.** The RE fryers have been recognized by the Electric Foodservice Council with a President Choice Award for outstanding contribution to the advancement of electric foodservice equipment.
- 2. 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.
- 3. Have industry leading energy efficiency** with ASTM ratings greater than 83%. RE fryers are ENERGY STAR® rated and qualify for energy saving rebates.
- 4. 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.
- 5. Support a broad range of frying needs** with 14kw, 17kw, and 22kw models, controller options that add features all the way to cook compensation, and basket lift options.
- 6. 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.
- 7. 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.
- 8. Are easy to clean.** Open frypot design and sturdy self-standing elements allow safe access to every inch of the frypot.

**RE Fryers deliver a lifetime of performance.**

For more information, contact Customer Service at 1-800-221-4583 or visit [www.frymaster.com](http://www.frymaster.com).

# HIGH EFFICIENCY ELECTRIC FRYERS

## E<sup>4</sup> SERIES (RE) FULL FRYPOT STANDARD FEATURES

- Open-pot design, easy to clean
- Industry leading energy efficiency with ASTM ratings > 83%
- Proprietary self-standing, swing-up, flat-bar, low-watt density, long-life heating elements
- Analog controller
- Robust, RTD, 1° compensating temperature probe
- Deep cold zone, 1-1/4" IPS ball-type drain valve
- Automatic melt cycle, boil-out mode

**STANDARD ACCESSORIES:** legs, rack-type basket support, basket hanger and two (2) twin baskets. See page 65-66 for optional accessories.

## FINISH:

**SD = Stainless steel frypot and door, enamel cabinet**

**SC = Stainless steel frypot, door and cabinet**



All E<sup>4</sup> fryers meet ENERGY STAR standards for high efficiency and are part of the Manitowoc EnerLogic program.



*RE14C  
Shown with optional casters and  
CM3.5 controller*

MODEL NUMBER	DESCRIPTION	SD	SC	OIL CAPACITY (lbs) FRYING AREA (inches)	ELECTRICAL INPUT	SHIPPING WEIGHT
RE14	Full frypot, Analog controller	\$7,262	\$7,750	50 lbs. Full Frypot 14" x 15-1/2"  25 lbs. Split Frypot 6-3/4" x 15-1/2"	14 kw 208V 3PH 240V 3PH 208V 1PH 240V 1PH	190 lbs.
RE14-2	Split frypot, Analog controller	\$9,102	\$9,590			190 lbs.
RE14C	Full frypot, CM3.5 controller	\$9,516	\$10,004			190 lbs.
RE14-2C	Split frypot CM3.5 controller	\$11,356	\$11,844			199 lbs.
RE14BL	Full frypot, basket lifts, Electronic Timer controller	\$9,910	\$10,398		7 kw per pot 208V 3PH 240V 3PH 208V 1PH 240V 1PH	214 lbs.
RE14-2BL	Split frypot, basket lifts, Electronic Timer controller	\$11,750	\$12,238			220 lbs.
RE14BLC	Full frypot, basket lifts and CM3.5 controller	\$11,692	\$12,180			214 lbs.
RE14-2BLC	Split frypot, basket lifts and CM3.5 controller	\$13,532	\$14,020			220 lbs.
RE17	Full frypot, Analog controller	\$8,396	\$8,884		17 kw 208V 3PH 240V 3PH 208V 1PH 240V 1PH	190 lbs.
RE17-2	Split frypot, Analog controller	\$10,236	\$10,724			190 lbs.
RE17C	Full frypot, CM3.5 controller	\$10,650	\$11,138			190 lbs.
RE17-2C	Split frypot CM3.5 controller	\$12,490	\$12,978			199 lbs.
RE17BL	Full frypot, basket lifts, Electronic Timer controller	\$11,044	\$11,532		8.5 kw 208V 3PH 240V 3PH 208V 1PH 240V 1PH	214 lbs.
RE17-2BL	Split frypot, basket lifts, Electronic Timer controller	\$12,884	\$13,372			220 lbs.
RE17BLC	Full frypot, basket lifts and CM3.5 controller	\$12,826	\$13,314			214 lbs.
RE17-2BLC	Split frypot, basket lifts and CM3.5 controller	\$14,666	\$15,154			220 lbs.
RE22	Full frypot, Analog controller	\$9,218	\$9,706		22 kw per pot 208V 3PH 240V 3PH 208V 1PH 240V 1PH	190 lbs.
RE22-2	Split frypot, Analog controller	\$11,058	\$11,546			190 lbs.
RE22C	Full frypot, CM3.5 controller	\$11,472	\$11,960			190 lbs.
RE22-2C	Split frypot CM3.5 controller	\$13,312	\$13,800			199 lbs.
RE22BL	Full frypot, basket lifts, Electronic Timer controller	\$11,866	\$12,354			214 lbs.
RE22-2BL	Split frypot, basket lifts, Electronic Timer controller	\$13,706	\$14,194			220 lbs.
RE22BLC	Full frypot, basket lifts and CM3.5 controller	\$13,648	\$14,136			214 lbs.
RE22-2BLC	Split frypot, basket lifts and CM3.5 controller	\$15,488	\$15,976			220 lbs.

High Efficiency Electric fryers continued on next page.



# HIGH EFFICIENCY ELECTRIC FRYERS

RE14/17/22 OPTIONS	PRICE	PRICE
	Full Pot	Split Pot
Electronic Timer controller -- see Page 56 for controller description	\$506	\$610
Digital controller	\$450	\$582
Plug (Domestic: NEMA #15-60P). Exception: Canada units shipping with cord must have a plug attached. Exception: no plug available on 480V, 22 kW or single phase units.	\$120 per fryer	\$120 per fryer
480V 3PH upcharge provided with 120V cord only.	\$530 per fryer	\$530 per fryer

RE14/17/22 FILTRATION SEE PAGE 46-47 FOR MORE DETAILS					
1 Frypot	2 Frypots	3 Frypots	4 Frypots	5 Frypots	6 Frypots
\$8,390	\$9,356	\$10,322	\$11,288	\$12,254	\$13,320
EACH SPLIT FRYPOT IS AN ADDITIONAL \$966.					

SPREADERS -- ADD to price of Fryer Battery	
Spreader Cabinet SD	\$788
Spreader Cabinet SC	\$1,202
Spreader Cabinet in Center	\$518
External oil discharge -- available on two or more frypots or one frypot and spreader with filtration -- must specify front or rear connection.	\$1,564

## POWER REQUIREMENTS FOR FRYMASTER ELECTRIC FRYERS

BASIC DOMESTIC (3 PH/3 WIRE/PLUS GROUND WIRE)				
KW	ELEMENTS/ FRYPOT	CONTROLLER/ FRYPOT	FILTER	BASKET LIFTS/ FRYPOT
14	208V 39 A	208V 1 A	208V 5 A	208V 2 A
2 - 7	240V 34 A	240V 1 A	240V 4 A	240V 2 A
	480V 17 A	120V 1 A	120V 8 A	120V 3 A
17	208V 48 A*	208V 1 A*	208V 5 A*	208V 2 A*
2 - 8.5	240V 41 A	240V 1 A	240V 4 A	240V 2 A
	480V 21 A	120V 1 A	120V 8 A	120V 3 A
22	208V 61 A*	208V 1 A*	208V 5 A*	208V 2 A*
2 - 11	240V 53 A	240V 1 A	240V 4 A	240V 2 A
	480V 27 A	120V 1 A	120V 8 A	120V 3 A



Spec Sheet

### NOTES:

- CORD is provided on 3 phase units with exception of items in red (see chart above).
- Plug is optional on units shipping with cord; Canada is an exception and cords, where available, must have a plug attached.
- RE14/17/22 units are available in single phase upon request. Single phase units must be field wired. No cord or plug provided. Check electrical codes for proper supply line sizing.
- Single phase fryer with single FootPrint filter available in 240V and 208V only.
- Single phase electric fryers not available in 480V.
- Basket lifts are wired into the fryer at the factory on 208/240 volt units. All 480 volt models provided with separate 120 volt cord for basket lifts and filter pump motor.
- Any questions or pricing information other than above should be referred to **Customer Service -- Toll Free 1-800-221-4583.**

# HIGH PRODUCTION HIGH EFFICIENCY ELECTRIC FRYERS

## E<sup>4</sup> SERIES HPRE STANDARD FEATURES

- 17 kw or 21 kw input
- Open-pot design, easy to clean
- High production capacity
- Proprietary self-standing, swing-up, flat-bar, low-watt density, long-life heating elements
- Digital controller
- Robust, RTD, 1° compensating temperature probe
- Sloped bottom for fast, thorough draining
- 1-1/4" IPS ball-type drain valve
- Automatic melt cycle, boil-out mode
- Stainless steel frypot, front and sides



All E<sup>4</sup> HPRE fryers are part of the Manitowoc EnerLogic program.



RE180C  
Shown with optional casters and CM3.5 controller

**STANDARD ACCESSORIES:** legs, screen-type basket support, basket hanger and two (2) twin baskets. See page 65-66 for optional accessories.

MODEL NUMBER	DESCRIPTION	PRICE	OIL CAPACITY (lbs) FRYING AREA (inches) per pot	ELECTRICAL INPUT	SHIPPING WEIGHT
RE180	Full frypot, 17 kw with Digital controller	\$10,348	80 lbs. 18" x 18"	17 kw & 21 kw 208V 3PH 240V 3PH 240V 3PH	285 lbs.
RE180C	Full frypot, 17 kw with CM3.5 controller	\$12,602			
RE180	Full frypot, 21 kw with Digital controller	\$11,482			
RE180C	Full frypot, 21 kw with CM3.5 controller	\$13,736			

HPRE OPTIONS	PRICE
480V 3PH upcharge provided with 120V cord only.	\$530 per fryer
Basket lifts	\$2,648 per fryer

RE80 FILTRATION SEE PAGE 46-47 FOR MORE DETAILS					
1 Frypot	2 Frypots	3 Frypots	4 Frypots	5 Frypots	6 Frypots
\$6,372	\$10,372	\$11,390	\$12,408	\$13,426	\$14,444

SPREADERS -- ADD to price of Fryer Battery	
Spreader Cabinet 20MC	\$1,492
Spreader Cabinet in Center	\$518
External oil discharge (front only)-- available on two or more frypots or one frypot and spreader with filtration	\$1,564

## POWER REQUIREMENTS FOR FRYMASTER ELECTRIC FRYERS

BASIC DOMESTIC (3 PH/3 WIRE/PLUS GROUND WIRE)				
KW	ELEMENTS/ FRYPOT	CONTROLLER/ FRYPOT	FILTER	BASKET LIFTS/ FRYPOT
17	208V 48 A* 240V 41 A 480V 21 A	208V 1 A* 240V 1 A 120V 1 A	208V 5 A* 240V 4 A 120V 8 A	208V 2 A* 240V 2 A 120V 3 A
21	208V 57 A* 240V 51 A 480V 26 A	208V 1 A* 240V 1 A 120V 1 A	208V 5 A* 240V 4 A 120V 8 A	208V 2 A* 240V 2 A 120V 3 A

### NOTES:

- Select 17kw or 21kw input option.
- Cords on 17 kw are 6 gauge, 96" long (86" +/- 1" usable) where available. 4 gauge cords available, call **Customer Service -- Toll Free 1-800-221-4583** for upcharge.
- No cords available on 21 kw 208V or 240V.
- Basket lifts are wired into the fryer at the factory on 208/240 volt units. All 480 volt models provided with separate 120 volt cord for basket lifts and filter pump motor.
- Any questions or pricing information other than above should be referred to **Customer Service -- Toll Free 1-800-221-4583**.

# SPECIALTY HIGH EFFICIENCY ELECTRIC FRYERS

## E<sup>4</sup> SERIES MARINE FRYER STANDARD FEATURES

- Open-pot design, easy to clean
- CM3.5 controller
- Robust, RTD, 1° compensating temperature probe
- Industry leading energy efficiency with ASTM rating > 83%
- Sturdy stainless steel legs and a pad for deck mounting
- Proprietary self-standing, swing-up, flat-bar, low-watt density, long-life heating elements with power interruption if elements are raised
- Stainless steel frypot, door and cabinet



All E<sup>4</sup> fryers meet ENERGY STAR standards for high efficiency and are part of the Manitowoc EnerLogic program.



FPRE217

**STANDARD ACCESSORIES:** legs, filter starter kit, twin baskets.

MODEL NUMBER	DESCRIPTION	PRICE	OIL CAPACITY (lbs) FRYING AREA (inches)	ELECTRICAL INPUT	SHIPPING WEIGHT
FPRE117SC	Single frypot 17 kw electric fryer with built-in filtration	\$19,716	50 lbs. 14" x 15-1/2"	17 kw 440V 3PH	255 lbs.
FPRE217SC	Double frypot 17 kw electric fryer with built-in filtration	\$32,174			555 lbs.
FPRE122SC	Single frypot 22 kw electric fryer with built-in filtration	\$20,540		22 kw 440V 3PH	255 lbs.
FPRE222SC	Double frypot 22 kw electric fryer with built-in filtration	\$33,820			555 lbs.

## POWER REQUIREMENTS FOR FRYMASTER ELECTRIC FRYERS

BASIC DOMESTIC (3 PH/3 WIRE/PLUS GROUND WIRE)				
KW	ELEMENTS/ FRYPOT	CONTROLLER/ FRYPOT	FILTER	BASKET LIFTS/ FRYPOT
17	440V 27 A 480V 21 A	120V 1 A	120V 8 A	120V 3 A
22	440 V 29 A 480V 27 A	120V 1 A	120V 8 A	120V 3 A



FPRE117

### NOTE:

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

# LARGE CAPACITY ELECTRIC FRYERS

## FPC STANDARD FEATURES

- Open-pot design, easy to clean
- Self-standing, ribbon-type, low-watt density, long-life heating elements
- CM3.5 controller
- Robust, RTD, 1° compensating temperature probe
- Built-in filtration with rear oil flush
- High production capacity
- Wide cold zone catches crumbs and sediment from frying area
- Sloped bottom for thorough draining
- Stainless steel frypot, door and cabinet sides



All FPC fryers are part of the Manitowoc EnerLogic program.



*FPC228BL  
Shown with optional basket lifts*

**STANDARD ACCESSORIES:** casters, twin-size baskets for FPC28, rack support for FPC28, basket hanger for FPC28, fish scoop and filter starter kit. See page 65-66 for optional accessories.

MODEL NUMBER	DESCRIPTION	PRICE	OIL CAPACITY (lbs) FRYING AREA (inches)	ELECTRICAL INPUT	SHIPPING WEIGHT
FPC228	Double (28 kw) electric frypots with filter	\$26,078	28 kw Frypot 110 lbs. 21" x 19"  36 kw Frypot 160 lbs. 24" x 25"	28 kw and 36 kw 208V 3PH 240V 3PH 480V 3PH	754 lbs.
FPC228BL	Double (28 kw) electric frypots with filter and basket lifts on left fryer only	\$28,798			827 lbs.
FPC128/136S	Double (28 kw and 36 kw) electric frypots with filter and spreader. Line up is 128/Spreader/136.	\$28,760			1,004 lbs.
FPC128/136SBL	Double (28 kw and 36 kw) electric frypots with filter, spreader, and basket lifts on 28 kw fryer only. Line up is 128/Spreader/136.	\$31,480			1,125 lbs.
FPC128/236S	Triple (28 kw, 36 kw, and 36 kw) electric frypots with filter and spreader. Line up is 128/Spreader/136/136.	\$37,972			1,277 lbs.
FPC128/236SBL	Triple (28 kw, 36 kw, and 36 kw) electric frypots with filter, spreader and basket lifts on 28 kw fryer only. Line up is 128/Spreader/136/136.	\$40,692			1,300 lbs.

FPC OPTIONS	PRICE
480V 3PH upcharge provided with 120V cord only.	\$530 per fryer

## POWER REQUIREMENTS FOR FRYMASTER ELECTRIC FRYERS

BASIC DOMESTIC (3 PH/3 WIRE/PLUS GROUND WIRE)				
KW	ELEMENTS/ FRYPOT	CONTROLLER/ FRYPOT	FILTER	BASKET LIFTS/ FRYPOT
28	208V 71 A* 240V 69 A 480V 35 A	208V 1 A* 240V 1 A 120V 1 A	208V 5 A* 240V 4 A 120V 8 A	208V 2 A* 240V 2 A 120V 3 A
36	208V 75 A* 240V 73 A 480V 44 A	208V 1 A* 240V 1 A 120V 1 A	208V 5 A* 240V 4 A 120V 8 A	208V 2 A* 240V 2 A 120V 3 A



*FPC128/236SBL  
Shown with optional basket lifts*

## NOTES:

- Select 28kw or 36kw input option.
- Cords on 17 kw are 6 gauge, 96" long (86" +/- 1" usable) where available. 4 gauge cords available, call **Customer Service -- Toll Free 1-800-221-4583** for upcharge.
- No cords available on 21 kw 208V or 240V.
- Basket lifts are wired into the fryer at the factory on 208/240 volt units. All 480 volt models provided with separate 120 volt cord for basket lifts and filter pump motor.
- Any questions or pricing information other than above should be referred to **Customer Service -- Toll Free 1-800-221-4583**.

# SPECIALTY PRODUCT

## HEATED PASS-THROUGH STANDARD FEATURES

- Open top, no lamps or bulbs needed
- Controlled heat, prevents cooking and drying
- Heated air for even heat distribution
- Simple to operate -- pass-through design
- Stainless steel construction



*Heated Pass-Through Unit*

MODEL NO.	DESCRIPTION	PRICE	SHIPPING WEIGHT
HPT	Heated Pass-Through Unit -- Specifically designed staging area for wrapped or boxed sandwiches to maintain that "just cooked" quality	\$3,958	65 lbs.

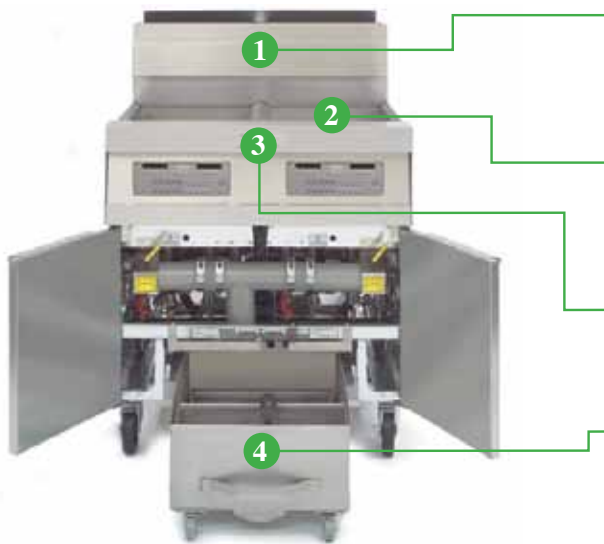
### NOTE:

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



## High-Efficiency Decathlon (HD) Gas Fryers

### Compete in the Race Against Energy Costs



HD260 fryer shown with optional CM3.5 controller and built-in filtration.



- 1. Are designed for high-volume frying and maximum efficiency.** Rapid, yet controlled heat-up, low idle cost, and low gas consumption per pound of food cooked make the HD gas fryers the MVPs of high-efficiency, tube-type frying.
- 2. Meet a wide range of high-production needs** with models offering from 50 to 100-lb. oil capacities, 4" to 6" cooking depths, 95,000 to 125,000 Btu/hr inputs, and 14" x 14" to 18" x 18" frying areas.
- 3. Handle a wide range of menu items.** HD fryers are ideal for everything from fries to bone-in chicken to other breaded foods, and large-size menu items requiring more frying area.
- 4. Offer easy-to-operate, quick, convenient and reliable filtration option** that maintains food quality, extends the useful cooking life of oil, and saves money.
- 5. Make short work of high-sediment frying.** The wide cold zone traps sediment away from the cooking area, safeguarding the quality of the oil and the foods being cooked. Sloping bottom ensures fast draining and easy cleaning.
- 6. Control food quality** with the Thermo-Tron® controller's quick response to temperature changes and precise control of cooking temperatures. The optional CM3.5 controller adds cooking compensation and count down timers for an elite level of control.
- 7. Provide energy efficiency that translates to savings.** New Thermo-Tube design provides an additional 2" of tube height and 25% more heat transfer surface area. This reduces the heat/sq inch on the oil by 35%, for more efficient heat transfer and longer lasting oil life.

**HD Fryers maintain high-production cooking capacity and fast recovery to meet peak demands, while realizing energy savings.**

For more information, contact customer service at 1-800-221-4583 or visit [www.frymaster.com](http://www.frymaster.com).

# HIGH EFFICIENCY DECATHLON GAS FRYERS

## HD50G/HD50GDD/HD60G/HD63G/HD65G HIGH EFFICIENCY

### STANDARD FEATURES

- Thermo-Tube design high efficiency heat transfer system
- Thermatron controller (120V required)
- Electronic ignition
- Robust, RTD, 1° compensating temperature probe
- Large-capacity, high-performance gas fryers suitable for volume frying
- Stainless steel frypot, door and sides
- Wide cold zone, 1-1/2" full-port, IPS, ball-type drain valve
- 3/4" NPT gas connection on single units
- Combination gas valve with regulator
- Melt cycle and boil-out mode
- Drain safety switch



All HD fryers are part of the Manitowoc EnerLogic program.



HD60G

Shown with optional casters and CM3.5 controller

**STANDARD ACCESSORIES:** legs, rack-type basket support, basket hanger, and two (2) twin baskets. See pages 67-69 for optional accessories.

MODEL NUMBER	DESCRIPTION	PRICE	OIL CAPACITY (lbs) FRYING AREA (inches)	Btu/hr INPUT	SHIPPING WEIGHT
HD50G	Full frypot with Thermatron controller	\$6,748	50 lbs. 14" x 14"	95,000	180 lbs.
HD50GDD**	Deep depth full frypot with Thermatron controller	\$7,202			
HD60G	Full frypot with Thermatron controller	\$8,048	80 lbs. 18" x 18"	125,000	255 lbs.
HD63G	Full frypot with Thermatron controller	\$8,612	90 lbs. 18" x 18"		
HD65G***	Full frypot with Thermatron controller	\$8,696	100 lbs. 18" x 18"		

HIGH EFFICIENCY DECATHLON OPTIONS	PRICE
CM3.5 controller -- see Page 56 for controller description	\$2,254
Electronic Timer controller -- see Page 56 for controller description	\$506
Digital controller -- see Page 56 for controller description	\$450
Basket lifts, electronic timer control incl.*	\$2,648
Basket lifts, CM3.5 controller*	\$4,430
Casters (set of four)	\$262



HD50 Spec Sheet



HD60 Spec Sheet

HIGH EFFICIENCY DECATHLON FILTRATION SEE PAGES 48-49 FOR MORE DETAILS							
	MODELS	1 Frypot	2 Frypots	3 Frypots	4 Frypots	5 Frypots	6 Frypots
50SUFF (single filter) Approximate Shipping Weight (lbs.) -- 100 lbs.	HD50G	\$5,702	N/A	N/A	N/A	N/A	N/A
85SUFF (single filter) Approximate Shipping Weight (lbs.) -- 110 lbs.	HD60G, HD63G	\$6,036	N/A	N/A	N/A	N/A	N/A
75UFF (batteried filter) Approximate Shipping Weight (lbs.) -- 200 lbs.	HD50G	N/A	\$8,524	\$9,446	\$10,368	\$11,290	\$12,212
85UFF (batteried filter) Approximate Shipping Weight (lbs.) -- 210 lbs.	HD50GDD, HD60G, HD63G, HD65G	N/A	\$9,446	\$10,368	\$11,290	Call Customer Service 1-800-221-4583	

SPREADERS -- ADD to price of Fryer Battery		
15MC	HD50G	\$1,404
20MC	HD60G, HD63G, HD65G	\$1,492
Spreader cabinet in center		\$518
External oil discharge -- available on two or more frypots or one frypot and spreader with filtration -- must specify front or rear connection.		\$1,564



HD63 Spec Sheet



HD65 Spec Sheet

### NOTES:

- For fryer Mix & Match Battery options, see page 43.
- If elevation is between 2,000 - 6,000 feet, specify elevation level.
- Any questions or pricing information other than above should be referred to **Customer Service -- Toll Free 1-800-221-4583.**

\*Any unit purchased with basket lifts requires casters to be purchased also (Page 67).

\*\*Deep Depth (HD50GDD) -- for use as fryer match with D60G, D80G, or Flat Bottom series -- call **Customer Service -- Toll Free 1-800-221-4583.**

\*\*\*HD65 not available with single filtration unless matching cabinet is added. Basket lifts are not available on HD65 models.





# DECATHLON SERIES GAS FRYERS

## DECATHLON STANDARD FEATURES

- Thermo-Tube design heat transfer system
- Thermatron controller (120V required)
- Robust, RTD, 1° compensating temperature probe
- Wide cold zone
- 1-1/4" full port drain valve on D20G and D50G models
- 1-1/2" full port drain valve on D50GDD, D60G and D80G models
- Stainless steel frypot, door, front and sides
- 3/4" NPT gas connection on single units
- Combination gas valve with regulator
- Melt cycle and boil-out mode
- Drain safety switch

**STANDARD ACCESSORIES:** legs, rack-type basket support, basket hanger and two (2) twin baskets. See pages 67-69 for optional accessories.



D50G  
Shown with optional casters



D60G  
Shown with optional  
CM3.5 controller, casters and  
basket lifts

MODEL NUMBER	DESCRIPTION	PRICE	OIL CAPACITY (lbs) FRYING AREA (inches)	Btu/hr INPUT	SHIPPING WEIGHT
D50G	Full frypot with Thermatron controller	\$6,054	50 lbs. 14" x 14"	120,000	180 lbs.
D50GDD**	Deep depth full frypot with Thermatron controller	\$6,488			
D60G	Full frypot with Thermatron controller	\$7,354	75 lbs. 18" x 18"	150,000	255 lbs.
D80G	Full frypot with Thermatron controller	\$8,278	100 lbs. 20" x 20"		270 lbs.

DECATHLON OPTIONS	PRICE	DECATHLON OPTIONS	PRICE
CM3.5 controller -- see Page 56 for controller description	\$2,254	Basket lifts, electronic timer control incl.*	\$2,648
Electronic Timer controller -- see Page 56 for controller description	\$506	Basket lifts, CM3.5 controller*	\$4,430
Digital controller -- see Page 56 for controller description	\$450	Casters (set of 4)	\$262
Electronic ignition	\$832	Piezo ignitor/frypot	\$100

DECATHLON FILTRATION SEE PAGE 48-49 FOR MORE DETAILS							
	MODELS	1 Frypot	2 Frypots	3 Frypots	4 Frypots	5 Frypots	6 Frypots
50SUFF (single filter) Approximate Shipping Weight (lbs.) -- 100 lbs.	D50G	\$5,702	N/A	N/A	N/A	N/A	N/A
85SUFF (single filter) Approximate Shipping Weight (lbs.) -- 110 lbs.	D60G	\$6,036	N/A	N/A	N/A	N/A	N/A
100SUFF (single filter) Approximate Shipping Weight (lbs.) -- 125 lbs.	D80G	\$6,372	N/A	N/A	N/A	N/A	N/A
75UFF (batteried filter) Approximate Shipping Weight (lbs.) -- 200 lbs.	D50G	N/A	\$8,524	\$9,446	\$10,368	\$11,290	\$12,212
85UFF (batteried filter) Approximate Shipping Weight (lbs.) -- 210 lbs.	D50GDD, D60G	N/A	\$9,446	\$10,368	\$11,290	Call Customer Service 1-800-221-4583	
100UFF (batteried filter) Approximate Shipping Weight (lbs.) -- 220 lbs.	D80G	N/A	\$10,372	\$11,390	\$12,408		

SPREADERS -- ADD to price of Fryer Battery		
15MC	D50G	\$1,404
20MC	D60G	\$1,492
22MC	D80G	\$1,578
Spreader cabinet in center		\$518
External oil discharge -- available on two or more frypots or one frypot and spreader with filtration -- must specify front or rear connection.		\$1,564



D50 Spec Sheet



D60 Spec Sheet



D80 Spec Sheet

## NOTES:

- For fryer Mix & Match Battery options, see page 43.
- If elevation is between 2,000 - 6,000 feet, specify elevation level.
- Any questions or pricing information other than above should be referred to **Customer Service** -- Toll Free 1-800-221-4583.
- \*Any unit purchased with basket lifts requires casters to be purchased also (Page 67).
- \*\*Deep Depth (D50GDD) -- for use as fryer match with D60G, D80G, or Flat Bottom series.

# SUPER MARATHON SERIES GAS FRYERS

## SUPER MARATHON STANDARD FEATURES

- Thermo-Tube design heat transfer system
- Millivolt controller -- requires no electrical hook-up
- Durable temperature probe
- Stainless steel frypot, door and sides
- 3/4" NPT gas connection on single units
- Combination gas valve with regulator

**STANDARD ACCESSORIES:** legs, rack-type basket support, basket hanger and two (2) twin baskets. See pages 67-69 for optional accessories.



SM40G  
Shown with optional casters

MODEL NUMBER	STAND ALONE FRYERS	PRICE	OIL CAPACITY (lbs) FRYING AREA (inches)	Btu/hr INPUT	SHIPPING WEIGHT
SM20G*	Half-size frypot with millivolt controller	\$3,664	23 lbs. 6-3/4" x 14"	50,000	115 lbs.
SM40G	Full frypot with millivolt controller	\$4,240	43 lbs. 14" x 14"	105,000	180 lbs.
<b>SM50G ANNIVERSARY SPECIAL</b>	<b>Full frypot with millivolt controller</b>	<b>\$2,986</b>	<b>50 lbs. 14" x 14"</b>	<b>120,000</b>	<b>180 lbs.</b>
SM50GDD**	Deep depth full frypot with millivolt controller	\$5,242	50 lbs. 14" x 14"	120,000	180 lbs.
SM60G	Full frypot with millivolt controller	\$6,434	75 lbs. 18" x 18"	150,000	255 lbs.
SM80G	Full frypot with millivolt controller	\$7,446	100 lbs. 20" x 20"	165,000	260 lbs.

MODEL NUMBER	BATTERIED FRYPOT SYSTEMS	PRICE/FRYPOT	OIL CAPACITY (lbs) FRYING AREA (inches)/FRYPOT	Btu/hr INPUT/FRYPOT	SHIPPING WEIGHT/FRYPOT
SM20G*	Half-size frypot with millivolt controller	\$3,952	23 lbs. 6-3/4" x 14"	50,000	115 lbs.
SM40G	Full frypot with millivolt controller	\$4,572	43 lbs. 14" x 14"	105,000	180 lbs.
SM50G	Full frypot with millivolt controller	\$4,992	50 lbs. 14" x 14"	120,000	180 lbs.
SM50GDD**	Deep depth full frypot with millivolt controller	\$5,654			
SM60G	Full frypot with millivolt controller	\$6,938	75 lbs. 18" x 18"	150,000	255 lbs.
SM80G	Full frypot with millivolt controller	\$8,030	100 lbs. 20" x 20"	165,000	260 lbs.

SUPER MARATHON OPTIONS	PRICE
Casters (set of 4)	\$262
Piezo ignitor/frypot	\$100
Stainless sides	\$336



SM20 Spec Sheet



SM40 Spec Sheet



SM5020 Spec Sheet



SM50 Spec Sheet



SM60 Spec Sheet



SM80 Spec Sheet

Super Marathon gas fryers continued on next page.

# SUPER MARATHON SERIES GAS FRYERS

## SUPER MARATHON FILTRATION SEE PAGE 48-49 FOR MORE DETAILS

	MODELS	1 Frypot	2 Frypots	3 Frypots	4 Frypots	5 Frypots	6 Frypots
50SUFF (single filter) Approximate Shipping Weight (lbs.) -- 100 lbs.	SM40G, SM50G	\$5,702	N/A	N/A	N/A	N/A	N/A
85SUFF (single filter) Approximate Shipping Weight (lbs.) -- 110 lbs.	SM60G	\$6,036	N/A	N/A	N/A	N/A	N/A
100SUFF (single filter) Approximate Shipping Weight (lbs.) -- 125 lbs.	SM80G	\$6,372	N/A	N/A	N/A	N/A	N/A
75UFF (battered filter) Approximate Shipping Weight (lbs.) -- 200 lbs.	SM40G, SM50G	N/A	\$8,524	\$9,446	\$10,368	\$11,290	\$12,212
85UFF (battered filter) Approximate Shipping Weight (lbs.) -- 210 lbs.	SM50GDD, SM60G	N/A	\$9,446	\$10,368	\$11,290	Call Customer Service 1-800-221-4583	
100UFF (battered filter) Approximate Shipping Weight (lbs.) -- 220 lbs.	SM80G	N/A	\$10,372	\$11,390	\$12,408		

## SPREADERS -- ADD to price of Fryer Battery

15MC	SM40, SM50G	\$1,404
20MC	SM60G	\$1,492
22MC	SM80G	\$1,578
External oil discharge -- available on two or more frypots or one frypot and spreader with filtration -- must specify front or rear connection.		\$1,564

### NOTES:

- For center-mounted matching cabinet, **ADD \$518.**
- If elevation is between 2,000 - 6,000 feet, specify elevation level.
- Any questions or pricing information other than above should be referred to **Customer Service -- Toll Free 1-800-221-4583.**
- \*SM20G not sold as a single free-standing fryer. Must be sold in combination with another fryer. Comes standard with one basket only.
- \*\*Deep Depth -- for use as fryer match with SM60G or SM80G -- call **Customer Service -- Toll Free 1-800-221-4583.**

## SUPER MARATHON SERIES DROP-IN GAS FRYERS

MODELS AND OPTIONS	SM20GDI	SM40GDI	SM50GDI	SM60GDI	SM80GDI
Super Marathon Drop-in, stainless steel frypot	\$3,076	\$3,294	\$4,578	\$5,462	\$5,790

### NOTES:

- If elevation is between 2,000 - 6,000 feet, specify elevation level.
- Super Marathon series drop-in gas fryers not AGA or IAS approved.

# FLAT BOTTOM GAS FRYERS

## FLAT BOTTOM STANDARD FEATURES

- Thermatron controller (120V required)
- Mild steel frypot
- Robust, RTD 1° compensating temperature probe
- Stainless steel door, enamel sides
- 3/4" NPT gas connection on single units
- Combination gas valve with regulator
- Automatic melt cycle
- Melt cycle and boil-out mode
- Drain safety switch

**STANDARD ACCESSORIES:** legs. See pages 67-69 for optional accessories.



2424G

Shown with optional rear mount crumb tray and casters

MODEL NUMBER	DESCRIPTION	PRICE	OIL CAPACITY (lbs) FRYING AREA (inches)	Btu/hr INPUT	SHIPPING WEIGHT
1824G*	Full frypot with Thermatron controller	\$8,968	70 lbs. 18" x 24"	120,000	285 lbs.
2424G	Full frypot with Thermatron controller	\$9,766	90 lbs. 24" x 24"		300 lbs.

FLAT BOTTOM OPTIONS	PRICE 1824G*
Electronic ignition	\$832
Special 38" stack height (for low height hood)	\$192
Casters	\$262

2424G FLAT BOTTOM FILTRATION SEE PAGE 48-49 FOR MORE DETAILS							
	MODEL	1 Frypot	2 Frypots	3 Frypots	4 Frypots	5 Frypots	6 Frypots
85UFF (battered filter) Approximate Shipping Weight (lbs.) -- 210 lbs.	2424G	N/A	\$9,446	\$10,368	\$11,290	Call Customer Service 1-800-221-4583	

SPREADERS -- ADD to price of Fryer Battery		
20MC	1824G (not available with filtration)	\$1,492
24MC	2424G	\$1,668

## FLAT BOTTOM ACCESSORIES

DESCRIPTION	PART NO.	APPLICABLE MODELS	PRICE
Marine front edge	8236787	1824G	\$418
Marine front edge	8236790	2424G	\$464
Pan, batter w/lid (requires marine edge)	8233542	1824G, 2424G	\$204
Pan divider, perforated	8233934	1824G, 2424G	\$424

## NOTES:

- If elevation is between 2,000 - 6,000 feet, specify elevation level.
- For center-mounted matching cabinet, **ADD \$518.**
- Any questions or pricing information other than above should be referred to **Customer Service** -- Toll Free 1-800-221-4583.

\*Not available with filtration.

# MIX & MATCH GAS FRYER BATTERIES

MIX AND MATCH BATTERIES FOR HD50GDD The following configurations can be combined with the HD50GDD:	MIX AND MATCH BATTERIES FOR D50GDD The following configurations can be combined with the D50GDD:	PRICE
HD50G/HD50G/SPREADER (UFF) HD63G/HD63G/HD63G	D50GDD/D50GDD (UFF)/D60G	Call Customer Service at 1-800-221-4583 for pricing and availability
SPREADER/HD50G (UFF) HD50G/SPREADER	D60G/D50GDD (UFF)/D50GDD	
HD50G/HD50G/NON FILTER	D60G (UFF)/D60G/D50GDD	
HD60G/HD50G (UFF)/HD50G	D50GDD/D60G (UFF)/D60G	
D80 (UFF)/HD50G/HD50G	D60G/D50GDD/D60G (UFF)/D60G	
	D80G (UFF)/D80G/D50GDD/D50GDD	
	D50GDD/D50GDD/D50GDD/D80G (SUFF)	
	D50GDD/D50GDD/D80G/D80G (UFF) D80G	
	D50GDD/D60G (UFF)/D60G	
	D80G (UFF)/SPREADER/D50GDD/D50GDD	
	SPREADER (UFF)/D60G/D50GDD	
	D50GDD/D50GDD/D80G (UFF) SPREADER	
	D60G/D60G/D60G (UFF) D50GDD	
	D60G/D50GDD (UFF) SPREADER	
	SM60G (UFF)/SM50GDD	
	SM50GDD/SM50GDD (UFF)/D60G	

## SPECIALTY SUPER MARATHON GAS FRYERS

### SPECIALTY SUPER MARATHON STANDARD FEATURES

- Thermo-Tube design heat transfer system
- Millivolt controller -- requires no electrical hook-up
- Durable temperature probe
- Stainless steel frypot, door, front and sides
- 3/4" NPT gas connection per pot
- Combination gas valve with regulator
- Drain safety switch

**STANDARD ACCESSORIES:** legs, rack-type basket support, basket hanger. SM220G two twin baskets; SM5020G three twin baskets. See pages 67-69 for optional accessories.



SM220G  
Shown with optional casters



SM5020G  
Shown with optional casters

MODEL NUMBER	DESCRIPTION	PRICE	OIL CAPACITY (lbs) FRYING AREA (inches)	Btu/hr INPUT	SHIPPING WEIGHT
SM220G	Two half-size frypots fryers with millivolt controller	\$7,904	23 lbs. 6-3/4" x 14"	100,000	230 lbs.
SM5020G	One full and one half-size frypot with millivolt controller	\$9,104	73 lbs. 20-1/2" x 14"	170,000	295 lbs.

SUPER MARATHON OPTIONS	PRICE
Casters (set of 4)	\$262
Piezo ignitor/frypot	\$100
Stainless sides	\$336

### NOTES:

- If elevation is between 2,000 - 6,000 feet, specify elevation level.
- Any questions or pricing information other than above should be referred to **Customer Service -- Toll Free 1-800-221-4583.**



## Super Runner Fryers (Gas and Electric)

### Outpace the Competition in Performance and Value



SR42 gas fryer shown with optional casters



SR14 electric fryer shown with optional casters



SR52 gas fryer shown with optional casters



SR62 electric fryer shown with optional casters

- 1. Meet varied production capacity needs.** Model offerings provide 40-75 lb. oil capacity options.
- 2. Can be utilized in operations with gas or electric utilities.** There are four models, three gas and one electric.
- 3. Offer two gas frypot sizes:** 14" x 14" and 18" x 18".
- 4. Have a low warranty failure rate.**
- 5. Have sturdy, long-lasting construction** that includes stainless-steel frypot, door, and backsplash/flue cover.
- 6. Require no electrical hook-up for gas models.**
- 7. Offer an electric model that helps the kitchen stay cool.** Electric elements transfer heat directly to the oil so the kitchen stays cooler.
- 8. Protect against high-heat ignition with reliable high-limit probe.** Gas flow automatically shuts off if temperature exceeds the upper limit.
- 9. Support frying operations with durable accessories** including frypot covers, full size baskets, fine mesh screen, and casters. Triplet baskets are available for the SR62 model's 18" x 18" frypot.

**Super Runner Fryers are the front running value fryer of choice.**

For more information, contact Customer Service at 1-800-221-4583 or visit [www.frymaster.com](http://www.frymaster.com).

# SUPER RUNNER VALUE GAS & ELECTRIC FRYERS

## SUPER RUNNER GAS STANDARD FEATURES

- Stainless steel frypot, front and door
- 6" steel legs with 1" adjustment
- Basket hanger and twin baskets

MODEL NUMBER	DESCRIPTION	PRICE	OIL CAPACITY (lbs) FRYING AREA (inches)	Btu/hr INPUT	SHIPPING WEIGHT
SR42	Gas tube-type fryer with mil-volt controller	Call Customer Service at 1-800-221-4583 for pricing and availability	43 lbs. 14" x 14"	105,000	150 lbs.
SR52	Gas tube-type fryer with mil-volt controller		50 lbs. 14" x 14"	120,000	180 lbs.
SR62	Gas tube-type fryer with mil-volt controller		75 lbs. 18" x 18"	150,000	255 lbs.



SR42G  
Shown with optional casters

## SUPER RUNNER GAS FRYER ACCESSORIES

DESCRIPTION	SIZE (Inches) (HxWxL)	PART NO.	APPLICABLE MODELS	PRICE
Basket, full size	5-1/4" x 12-3/8" x 12-7/8"	8030099	SR42, SR52	\$224
Basket, full size		8030017	SR62	\$238
Basket, twin	5-7/8" x 6-5/8" x 12-5/8"	8030271	SR42, SR52	\$150
Basket, twin		8030304	SR62	\$156
Basket, triplet		8030337	SR62	\$168
Basket hanger		8102793	SR42, SR52	\$90
Basket hanger		8102794	SR62	\$92
Casters (set of 4)		Call Customer Service		\$262
Cover	14-5/8" x 19-3/8"	1061637SP	SR42, SR52	\$220
Cover		1061479SP	SR62	\$280
Piezo ignitor (Factory installation only)				\$100
Screen, fine mesh -- SR42/SR52		8030277		\$80
Screen, fine mesh -- SR62		8030149		\$146

## SR14E ELECTRIC STANDARD FEATURES

- Stainless steel frypot, front and door
- 6" steel legs with 1" adjustment
- Basket hanger and twin baskets

MODEL NUMBER	DESCRIPTION	PRICE	OIL CAPACITY (lbs) FRYING AREA (inches)	ELECTRICAL INPUT	SHIPPING WEIGHT
SR14E	Electric fryer with power switch and indicator light	Call Customer Service at 1-800-221-4583 for pricing and availability	49 lbs. 13-3/4" x 13-3/4"	14 kw	180 lbs.



SR14E  
Shown with optional casters

## SR14E ELECTRIC FRYER ACCESSORIES

DESCRIPTION	SIZE (Inches) (HxWxL)	PART NO.	PRICE
Basket hanger	3-3/4" x 12-1/2"	8102793	\$90
Basket, full size	5-1/4" x 12-3/8" x 12-7/8"	8030099	\$224
Basket, twin	5-7/8" x 6-5/8" x 12-5/8"	8030271	\$150
Cover	14-5/8" x 19-3/8"	8063068	\$202

### NOTES:

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



# FRYMASTER BUILT-IN FILTRATION

## HOW TO ORDER A FRYMASTER FRYER/FILTER SYSTEM

1. Select fryers from pages 14-19 and 29-32, including any options and accessories applicable.
2. Add fryer prices to filter price in table on page 47. The size of the filter system is based on the capacity of the largest fryer in the system.
3. Add optional spreader with available options -- see page 54 for pricing.

### SINGLE BUILT-IN FootPrint® FILTRATION:

- Space-saving filter which fits inside fryer cabinet housing one frypot
- 1-1/4" (full frypot), 1" (split frypot) full-port drain valve (on fryers) for easy draining and no clogs
- Casters
- Available for single models: H55, H55-2, RE14, RE14-2, RE17, RE17-2, RE22, RE22-2

### FootPrint PRO® FILTRATION SYSTEM:

- Space-saving filter which fits inside fryer cabinet housing two or more frypots or one frypot and spreader
- Large-capacity filter pan design is lightweight for easy removal
- Filter pan designed on rails to clear floormats for easy cleaning
- Sloped drain pan leaves minimal residue oil behind after filtering
- Large 3" round drain line creates 13% more capacity for oil to drain freely
- Casters
- Available for models: H55, H55-2, MJ45E, MJ45E-2, MJ35E, RE14, RE14-2, RE14TC, RE14-2TC, RE17, RE17-2, RE17TC, RE17-2TC, RE22, RE22-2, RE22TC and RE22-2TC
- Six or more fryers/cabinets ship in two cartons

### FILTER MAGIC® FILTRATION FOR MJCFE:

- Filter has its own cabinet. Up to four MJCFE fryers can be battered to left and/or right of 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
- Casters
- Five or more fryers/cabinets ship in two cartons

### FILTER MAGIC® PRO FILTRATION SYSTEM:

- Space-saving filter which fits inside fryer cabinet housing one frypot and a spreader cabinet
- Large-capacity filter pan design is lightweight for easy removal
- Filter pan designed on rails to clear floormats for easy cleaning
- Sloped drain pan leaves minimal residue oil behind after filtering
- Large 3" round drain line creates 13% more capacity for oil to drain freely
- Casters
- Available for models: H55, H55-2, MJ45E, MJ45E-2, MJ35E, RE14, RE14-2, RE14TC, RE14-2TC, RE17, RE17-2, RE17TC, RE17-2TC, RE22, RE22-2, RE22TC, RE22-2TC
- Six or more fryers/cabinets ship in two cartons

### CASCADE AND SUPER CASCADE FILTRATION FOR HPRE (RE80):

- Space-saving filter which fits inside fryer cabinet
- 4 GPM pump steel gear pump with powerful 1/3 HP motor
- Internally plumbed oil drain and return lines
- 1-1/2" drain valve for easy cleaning and no clogs
- Casters
- Cascade available for single RE80
- Super Cascade available for batteries of two to four RE80s
- Six or more fryers/cabinets ship in two cartons

### STANDARD ACCESSORIES: Filter starter kit

#### NOTE:

- See individual fryer specification sheets for fryer options.



**FPRE114CSC**  
Shown with optional  
CM3.5 controller  
**Note:** FootPrint Filtration is  
not available for single E<sup>4</sup> Ultra  
High Efficiency Electric (RETC)  
models

**FPPH255CSC**  
Shown with optional  
CM3.5 controllers with  
FootPrint PRO® Filter



**FM2CFESC**  
Shown with optional spreader,  
holding station and food  
warmer with Filter Magic filter



**FMPRE114TCSC**  
Shown with optional  
spreader, holding station and food  
warmer, CM3.5 controller and  
Filter Magic PRO® Filter



**FPRE280**  
Shown with optional  
CM3.5 controllers, basket lifts  
and UFF Super Cascade Filter



# FRYMASTER BUILT-IN FILTRATION

All built-in filtration comes with standard upgrade from legs to casters.		FootPrint	FootPrint PRO			
Description	1 Frypot	2 Frypots	3 Frypots	4 Frypots	5 Frypots	6 Frypots
FOOTPRINT/FOOTPRINT PRO FILTRATION FOR MODELS: H55, H55-2, MJ35*, MJ35E*, MJ45*, MJ45-2*, MJ45E*, MJ45E-2, RE14, RE14-2, RE14TC*, RE14-2TC*, RE17, RE17-2, RE17TC*, RE17-2TC*, RE22, RE22-2, RE22TC*, RE22-2TC*	\$8,390	\$9,356	\$10,322	\$11,288	\$12,254	\$13,220
*Single MJ35, MJ45 and E*RET Electric (TC) models require spreader cabinet and Filter Magic PRO filter (see pricing below). EACH SPLIT POT IS AN ADDITIONAL \$966.						
	ADD to price of FootPrint PRO Filtration above					
FILTER READY FRYERS: Only for adding fryers to existing batteries. NOTE: When ordering filter-ready fryers, include serial number and line up of battery system.	\$966					
STAINLESS ENDS: Model numbers on stainless end units are designated as "SE".	\$278					
STAINLESS STEEL BACK PANEL	\$138					
SHIPPING WEIGHT:	110 lbs.					
EXTERNAL OIL DISCHARGE OPTION -- Available on two or more frypots with filtration -- must specify front or rear connection. See product pages for availability.	\$1,564					
5' HOSE WITH NOZZLE FOR WASHDOWN USE	\$526					
NOTE: • Filter located under left two cabinets only. • Maximum of six frypots available with FootPrint PRO filtration. • Standard supplies for all FootPrint/FootPrint PRO filter systems consist of sample packages of filter powder and paper, one filter brush and one clean-out rod.						
FILTER MAGIC® PRO FILTRATION SPREADER CABINET FOR MODELS: H55, H55-2, MJ35, MJ35E, MJ45, MJ45-2, MJ45E, MJ45E-2, RE14, RE14-2, RE14TC, RE14-2TC, RE17, RE17-2, RE17TC, RE17-2TC, RE22, RE22-2, RE22TC, RE22-2TC, OCF30 gas and electric (call Customer Service for OCF30 model availability)	ADD to price of FootPrint/FootPrint PRO Filtration above					
SPREADER CABINET SD -- stainless steel door, enamel cabinet.	\$788					
SPREADER CABINET SC -- stainless steel door and cabinet.	\$1,202					
SPREADER CABINET IN CENTER	\$518					
SHIPPING WEIGHT	112 lbs.					
FILTER MAGIC FILTRATION FOR MJCFE: NOTE: For additional spreader cabinet, see Page 54.	1 Frypot	2 Frypots	3 Frypots	4 Frypots	5 - 8 Frypots	
	\$9,404	\$10,504	\$11,604	\$12,704	Call Customer Service	
	Add to price of Filter Magic Filtration for MJCFE					
FILTER IN CENTER	\$518					
SC MODEL (stainless steel cabinet).	\$454					
FILTER-READY FRYERS: Only for adding fryers to existing systems. Note: When ordering filter-ready fryers, include serial number and line up of existing system.	\$1,100					
STAINLESS ENDS: Model numbers on stainless end units are designated as "SE"	\$278					
SHIPPING WEIGHT:	260 lbs.					
CASCADE/SUPER CASCADE FILTRATION FOR HPRE (RE80): MAXIMUM -- 3 FRYPOTS AND SPREADER OR 4 FRYPOTS.	Cascade		Super Cascade			
	1 Frypot	2 Frypots	3 Frypots	4 Frypots		
	\$6,372	\$10,372	\$11,390	\$12,408		
	Add to price of Cascade/Super Cascade Filtration for HPRE (RE80)					
HOLDING STATION ONLY -- REQUIRES SPREADER CABINET	\$324					
HOLDING STATION WITH FOOD WARMER	\$1,038					
SPREADER CABINET -- 20 MC	\$1,492					
SPREADER IN CENTER	\$518					
NOTE: • Standard supplies for all CASCADE/SUPER CASCADE filter systems consist of sample packages of filter powder and paper, one filter brush and one clean-out rod and gloves.						

**NOTE:**

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

# DEAN BUILT-IN FILTRATION

## HOW TO ORDER A DEAN FRYER/FILTER SYSTEM

1. Select fryers from pages 38-40, including any options and accessories applicable.
2. Add fryer prices to filter price in filter tables on page 49. The size of the filter system is based on the capacity of the largest fryer in the system.
3. Add optional matching cabinet and optional matching cabinet top option -- see page 55 for pricing.
4. Filter heater (solid shortening use) is standard.
5. Add for optional shut-off valve on rear gas manifold: **\$76 each fryer.**

### PRICING EXAMPLES:

#### SAMPLE ORDERS SYSTEM PRICING

D50G S/S frypot, Thermatron Controller .....	(1) .....	@ .....	\$6,054.....	\$6,054
D50G basket lifts S/S frypot, Electronic Timer Controller.....	(1) .....	@ .....	\$8,702.....	\$8,702
75 UFF with casters .....				\$8,524
15" matching cabinet .....				\$1,404
Holding station w/food warmer.....				\$1,038
TOTAL LIST PRICE .....				\$25,722

SM60G S/S frypot.....	(3) .....	@ .....	\$6,938.....	\$20,814
85 UFF with casters .....				\$10,368
5 Ft. washdown hose.....	(1) .....			\$526
Covers .....	(3) .....	@ .....	\$280 .....	\$840
TOTAL LIST PRICE .....				\$32,548

#### SAMPLE ORDERS CASCADE - SUFF PRICING

SM40G.....	(1) .....			\$4,240
Add stainless steel sides.....				\$336
50SUFF with casters .....				\$5,702
TOTAL LIST PRICE .....				\$10,278

D60G Thermatron Controller .....	(1) .....			\$7,354
Add stainless steel sides.....				Included
Melt Cycle .....				Included
85SUFF with casters .....				\$6,036
TOTAL LIST PRICE .....				\$13,390

For exact model number specifications or any other questions please contact **Customer Service – Toll Free 1-800-221-4583.**

### SINGLE BUILT-IN CASCADE FILTRATION:

- Space-saving filter which fits inside cabinet of one frypot
- 4 GPM filter pump (120V/60 Hz/1 ph-6.2A) (8 GPM pump available)
- 1-1/4" full port drain valve standard on HD50G, D50G, SM40G, SM50G
- 1-1/2" full port drain valve standard on HD50GDD, HD60G, HD63G, D60G, SM60G, SM80G, D80G
- Internally plumbed oil drain and return lines
- At least 36" aisle required in front of fryer to remove filter pan
- Drain safety switch on High Efficiency Decathlon and Decathlon systems
- Filter starter kit
- Casters



### SUPER CASCADE FILTRATION SYSTEM:

- Space-saving filter which fits inside battery of two or more frypots
- 4 GPM filter pump (120V/60 Hz/1 ph-6.2A) (8 GPM pump available)
- 1-1/4" full port drain valve standard on HD50G, D50, SM40G, SM50G
- 1-1/2" full port drain valve standard on HD50GDD, HD60G, HD63G, D60G, SM60G, SM80G, D80G
- 1" diameter, one-point end connection, rear manifold gas line without shut-off valve (gas only)
- 3" diameter drain line
- Internally plumbed oil drain and return lines
- Drain safety switch on High Efficiency Decathlon and Decathlon systems
- Top connecting strips
- Filter starter kit
- Casters



# DEAN BUILT-IN FILTRATION

All built-in filtration comes with standard upgrade from legs to casters.			Cascade	Super Cascade					
		Description	1 Frypot	2 Frypots	3 Frypots	4 Frypots	5 Frypots	6 Frypots	
<b>FILTER</b>	<b>Approximate Weight</b>	<b>CASCADE FILTRATION FOR MODELS:</b>							
<b>50SUFF</b>	100 lbs.	HD50G, D50G, SM40G, SM50G	\$5,702	N/A	N/A	N/A	N/A	N/A	
<b>85SUFF</b>	110 lbs.	HD60G, HD63G, D60G, SM60G	\$6,036	N/A	N/A	N/A	N/A	N/A	
<b>100SUFF</b>	125 lbs.	SM80G, D80G	\$6,372	N/A	N/A	N/A	N/A	N/A	
<b>FILTER</b>	<b>Approximate Weight</b>	<b>SUPER CASCADE FILTRATION FOR MODELS:</b>							
<b>75UFF</b>	200 lbs.	HD50G, D50G, SM40G, SM50G	N/A	\$8,524	\$9,446	\$10,368	\$11,290	\$12,212	
<b>85UFF</b>	210 lbs.	HD50GDD, HD60G, HD63G, HD65G, D50GDD, D60G, SM50GDD, SM60G, 2424G	N/A	\$9,446	\$10,368	\$11,290	Call Customer Service at 1-800-221-4583 for pricing and availability		
<b>100UFF</b>	220 lbs.	SM80G, D80G	N/A	\$10,372	\$11,390	\$12,408			

SUFF & UFF FILTER ACCESSORIES	PART NUMBER	PRICE
<b>UPGRADE TO 8GPM FILTER PUMP</b> (systems only)	Call Customer Service	\$402
<b>5' HOSE WITH NOZZLE FOR WASHDOWN USE</b> (built-in filter systems)	1062568	\$526

**NOTE:**

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

# FRYMASTER & DEAN PORTABLE FILTERS

## FRYMASTER PF50 STANDARD FEATURES

- Simple to use
- Easy to clean
- Fast - filters a 50-lb. fryer in 5 minutes
- 4 GPM filter pump
- Suction line heated for solid shortening
- Cover, fold-down handle and 5' return hose with nozzle screen

## FRYMASTER PF95LP STANDARD FEATURES

- Low profile -- fits under most fryers
- Simple to use
- Easy to clean
- Large capacity (80 lbs. of oil)
- 4 GPM filter pump
- 5' return hose, with nozzle screen
- Cover



PF50S Portable Filter



PF95LP Portable Filter

MODEL NUMBER	DESCRIPTION	PRICE	SHIPPING WEIGHT
PF50S	50-lb. oil capacity, standard gravity drain	\$3,932	120 lbs.
PF50R	50-lb. oil capacity, reversible pump	\$4,140	120 lbs.
PF95LP	80-lb. oil capacity, low profile, gravity drain	\$4,442	140 lbs.

### NOTE:

- Shipped with sample Frymaster filter starter kit.
- Available voltage 120V-60 Hz 9 Amp

## FRYMASTER PORTABLE FILTER ACCESSORIES & FILTER PAPER

DESCRIPTION	PART NUMBER	PAPER SIZE (inches)	PACKAGING	PRICE	SHIPPING WEIGHT
Crumb tray -- PF50	8235950	N/A	N/A	\$182	N/A
All PF50 Portable Filters	8030170	27-1/2 x 19-1/2	Box of 100 sheets	\$110	4 lbs.
PF95LP Filters	8030289	34 x 22	Box of 100 sheets	\$200	8 lbs.



MF90AU/80 Portable Filter

## DEAN MF STANDARD FEATURES

- Large capacity (80-110 lbs. of oil)
- 4 GPM filter pump (120V/60Hz/1ph - 6.2A)
- 5' return hose with nozzle screen
- Cover

MODEL NUMBER	DESCRIPTION	PRICE	SHIPPING WEIGHT
<b>GRAVITY DRAIN -- For fryers with front drain only</b>			
MF90U/80	80-lb. oil capacity	\$4,442	120 lbs.
MF90U/80LP*	80-lb. oil capacity, low profile	\$4,442	147 lbs.
MF90U/110	110-lb. oil capacity	\$4,604	125 lbs.
<b>SUCTION/REVERSIBLE PUMP -- For fryers with or without front drain</b>			
MF90AU/80	80-lb. oil capacity	\$4,838	120 lbs.
MF90AU/80LP*	80-lb. oil capacity, low profile	\$4,838	147 lbs.
MF90AU/110	110-lb. oil capacity	\$4,966	125 lbs.

## DEAN FILTER PAPER

FILTER MODEL	PART NUMBER	PAPER SIZE (inches)	PACKAGING	PRICE	SHIPPING WEIGHT
MF90-80 and 110 U & AU	8030285	16-3/8 x 18-3/8	Box of 100 sheets	\$110	10 lbs.
MF90-80LP U & AU (Low Profile)	8030289	34 x 22	Box of 100 sheets	\$200	8 lbs.
MF90/65 75 BFC	8030283	11 x 22-5/8	Box of 100 sheets	\$110	9 lbs.

### NOTE:

- All models shipped with filter starter kit
- \*MF90U/80LP and MF90AU/80LP low profile filters are also recommended for Frymaster and other fryers.
- Any questions or pricing information other than above should be referred to **Customer Service -- Toll Free 1-800-221-4583.**

# FRYMASTER & DEAN SHORTENING DISPOSAL UNITS

## SDU STANDARD FEATURES

- 9-5/8" drain height with cover open -- fits under all Frymaster fryers and most other fryers
- Heavy-duty manual pump can empty 50 lbs. of oil in less than 60 seconds
- One-way check valve for easy priming of pump
- Large 6", high-strength wheels provide easy transporting of oil, even across parking lots, and no lifting is necessary



*PSDU50  
Shortening Disposal Unit*



*PSDU100  
Shortening Disposal Unit*

MODEL NUMBER	DESCRIPTION	PRICE	SHIPPING WEIGHT
PSDU50	50-lb. oil capacity -- fits under all Frymaster and Dean fryers except Dean single filtration models	\$1,542	62 lbs.
PSDU100	100-lb. oil capacity -- fits under all Frymaster and Dean fryers including Dean single filtration models	\$1,876	79 lbs.

## SHORTENING DISPOSAL UNIT ACCESSORIES

DESCRIPTION	SIZE	PART NUMBER	PRICE
Hose	24"	8261603	\$132
Hose	48"	8262173	\$188

## NOTES:

- Single PSDU units can be shipped UPS.
- Any questions or pricing information other than above should be referred to **Customer Service -- Toll Free 1-800-221-4583.**

# FRYMASTER FILTER ACCESSORIES/SUPPLIES



Cone Holder  
Shown with cone



Fish Scoop, left  
Skimmer, right

## FRYMASTER FILTER ACCESSORIES

ITEM	DESCRIPTION	PART NUMBER	PRICE
Cone Holder	10"	8030072	\$64
Clean-out rod	27" x 8"	8030197	\$76
Fish Scoop	With insulated handle	8030059	\$88
Filter Cones	10" -- box of 50	8030042	\$78
Fryer Brush	28" x 2" Tampico	8030398	\$60
Fryer Brush	L-shaped Teflon 26-1/2" H x 5-3/4"D	8030278	\$72
Filter Powder	80, 1 oz. preportioned packs per box	8030002	\$92
Skimmer	6" square with insulated handle	8030184	\$80

## FRYMASTER FILTER PAPER CHART



Fryer Brush



Filter Powder

BUILT-IN FILTER	PART NUMBER	PAPER SIZE (inches)	PACKAGING	PRICE	SHIPPING WEIGHT
Filter Magic Filters before 5/90	8030003	12-1/2 x 17-3/4	Box of 100 sheets	\$110	3 lbs.
Filter Magic Filters after 5/90	8030170	27-1/2 x 19-1/2	Box of 100 sheets	\$110	4 lbs.
80-lb, MJCF Fryer Filters before 8/90	8030074	17-1/2 x 19-1/4	Box of 100 envelopes	\$334	8 lbs.
80-lb MJCF Fryer Filters after 8/90 and TCF Fryer Filters	8030289	34 x 22	Box of 100 sheets	\$200	8 lbs.
All FootPrint and FootPrint PRO Filters	8030170	27-1/2 x 19-1/2	Box of 100 sheets	\$110	4 lbs.
All Flat Bottom Fryer Filters	8030172	25-1/2 x 20-1/8	Box of 100 sheets	\$250	4 lbs.
RE80 SUFF - Single Under Fryer Filters	8030345	33-1/4 x 17	Box of 100 sheets	\$200	4 lbs.
Multi-battered RE80 UFF-Super Cascade Filters	8030303	26 x 34	Box of 100 sheets	\$200	4 lbs.
*Metal Filter Screen Fits FootPrint PRO Filters	8102800	N/A	Fits all PRO filters	\$628	4 lbs.



Filter Paper

PORTABLE FILTER	PART NUMBER	PAPER SIZE (inches)	PACKAGING	PRICE	SHIPPING WEIGHT
All PF50 Portable Filters	8030170	27-1/2 x 19-1/2	Box of 100 sheets	\$110	4 lbs.
PF95LP Filters	8030289	34 x 22	Box of 100 sheets	\$200	8 lbs.

### NOTES:

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

\*Must be ordered at time of manufacturing of FootPrint PRO filter system.



# DEAN FILTER ACCESSORIES/SUPPLIES

## DEAN FILTER ACCESSORIES

ITEM	DESCRIPTION	PART #	PRICE
8GPM Filter Pump (systems only)	Upgrade to 8GPM filter pump (systems only)	Call Customer Service	\$402
5' Hose With Nozzle	For washdown use (built-in filter systems)	1062568	\$526
Filter Powder	80, 1 oz. preportioned applications	8030002	\$92
Gloves	Black, safety	8030293	\$46
Sediment Scoop	Large	8233696	\$46
Fryer Brush	28" x 2" Tampico	8030398	\$60
L-Shaped Teflon Fryer Brush	26-1/2" H x 5-3/4" D	8030278	\$72

## DEAN FILTER PAPER CHART

BUILT-IN FILTER	PART NUMBER	PAPER SIZE (inches)	PACKAGING	PRICE	SHIPPING WEIGHT
50 Series Fryers, SUFF-Equipped* before 2001	8030345	33-1/4 x 17	Box of 100 sheets	\$200	4 lbs.
50 Series Fryers, SUFF-Equipped* 2001 & older	8030317	8-1/4 x 25-3/4	Box of 100 sheets	\$110	3 lbs.
60 Series Fryers, SUFF-Equipped*	8030345	33-1/4 x 17	Box of 100 sheets	\$200	4 lbs.
80/18UE Series Fryers, SUFF-Equipped*	8030345	33-1/4 x 17	Box of 100 sheets	\$200	4 lbs.
50 Series Fryers, UFF-Equipped**	8030289	34 x 22	Box of 100 sheets	\$200	8 lbs.
60 Series Fryers, UFF-Equipped**	8030289	34 x 22	Box of 100 sheets	\$200	8 lbs.
80/100/18UE Series Fryers, UFF Equipped**	8030303	26 x 34	Box of 100 sheets	\$200	4 lbs.

PORTABLE FILTER	PART NUMBER	PAPER SIZE (inches)	PACKAGING	PRICE	SHIPPING WEIGHT
MF90-80 and 110 U & AU	8030285	16-3/8 x 18-3/8	Box of 100 sheets	\$110	10 lbs.
MF90-80LP (Low Profile)	8030289	34 x 22	Box of 100 sheets	\$200	8 lbs.
MF90/65 75 BFC	8030283	11 x 22-5/8	Box of 100 sheets	\$110	9 lbs.

### NOTES:

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

\*SUFF-Equipped systems are single frypots with built-in filtration only.

\*\*UFF-Equipped systems are multi-batteredied frypots with built-in filtration only.

# FRYMASTER

## FOOD WARMERS/HOLDING STATIONS/SPREADERS

### FOOD WARMERS/HOLDING STATIONS STANDARD FEATURES

- Aluminum housing 6"W x 23-3/4"L
- 750W radiant heat - 120V/60 Hz/1ph-6.3A
- Ceramic heating element with wire guard
- "ON/OFF" switch on front
- 6 ft. cord and plug
- Available for the following models: H55, MJ45, MJ45E, MJ35, MJ35E, MJCF, MJCFE, RE14, RE14TC, RE17, RE17TC, RE22, RE22TC, OCF30 (gas and electric)



*Food Warmer and Holding Station FWH-1*



*Food Warmer and Holding Station FWH-1A*

MODEL NO.	DESCRIPTION	PRICE
FWH-1	Food Warmer and Holding Station Includes heat lamp, cord and plug, and 12" x 20" x 2-1/2" stainless cafeteria-style pan and screen.	\$1,038
FWH-1A	Food Warmer and Holding Station Includes heat lamp, cord and plug, and 13-1/2" x 17" x 8" scoop-type perforated pan.	\$1,198

### NOTE:

- Food Warmers/Holding Stations are optional accessories used with Frymaster spreader cabinets or MJCFE Filter Magic cabinet.
- Any questions or pricing information other than above should be referred to **Customer Service -- Toll Free 1-800-221-4583.**

### FRYMASTER SPREADER CABINET STANDARD FEATURES

- Available in stainless steel and enamel
- 12" x 20" cutout -- flat top optional
- Legs

AVAILABLE MODELS	DESCRIPTION	PRICE
H55, MJ45, MJ45E, MJ35, MJ35E, RE14, RE14TC, RE17, RE17TC, RE22, RE22TC	Spreader cabinet -- Stainless steel door, enamel cabinet -- SD	\$788
	Spreader cabinet -- Stainless steel door and cabinet -- SC	\$1,202
	Spreader cabinet located in center of fryer battery ADD	\$518
MJCF, MJCFE	Spreader cabinet -- Stainless steel door, enamel cabinet -- SD	\$2,290
	Spreader cabinet -- Stainless steel door and cabinet -- SC	\$2,802
	Spreader cabinet located in center of fryer battery ADD	\$518
OCF30 (gas and electric)	Spreader cabinet - Stainless steel door and cabinet	\$1,202
	Spreader cabinet located in center of fryer battery ADD	\$518



*Spreader Cabinet  
Shown with optional heat lamp,  
cafeteria pan and casters.*

### NOTES:

- Casters **Add \$262.**
- Any questions or pricing information other than above should be referred to **Customer Service -- Toll Free 1-800-221-4583.**

# DEAN

## FOOD WARMERS/HOLDING STATIONS/SPREADERS

### FOOD WARMERS/HOLDING STATIONS STANDARD FEATURES

- Aluminum housing 6"W x 23-3/4"L
- 750 W radiant heat - 120V/60 Hz/1ph-6.3A
- Ceramic heating element with wire guard
- "ON/OFF" switch on front
- 6 ft. cord and plug
- Available for the following models: HD50G, HD60G, HD63G, HD65G, D50G, D60G, D80G, SM40G, SM50G, SR42G\*, SR52G\*, SR14E\*, 1824G and 2424G



Food Warmer and  
Holding Station FWH-1



Food Warmer and  
Holding Station FWH-1A

MODEL NO.	DESCRIPTION	PRICE
FWH-1	Food Warmer and Holding Station Includes heat lamp, cord and plug, and 12" x 20" x 2-1/2" stainless cafeteria-style pan and screen.	\$1,038
FWH-1A	Food Warmer and Holding Station Includes heat lamp, cord and plug, and 13-1/2" x 17" x 8" scoop-type perforated pan.	\$1,198

### NOTES:

- Food Warmers/Holding Stations are optional accessories used with Dean matching cabinets.
- Any questions or pricing information other than above should be referred to **Customer Service -- Toll Free 1-800-221-4583.**

DESCRIPTION	PRICE
Holding station only	\$324
Holding station w/food warmer pan 4" deep with screen	\$1,038
Casters (set of 4)	\$262

### DEAN SPREADER CABINET STANDARD FEATURES

- Solid top or optional 12" x 20" cut out
- Legs

AVAILABLE MODELS	DESCRIPTION	PRICE
HD50G, D50G, SM40, SM50G, SR42G*, SR52G*, SR14E*	15 Spreader Cabinet (15-1/2" X 31")	\$1,404
HD60G, HD63G, HD65G, D60G, SM60G, 1824G, SR62G*	20 Spreader Cabinet (20" x 37")	\$1,492
D80G, SM80G	22 Spreader Cabinet (22" x 37")	\$1,578
2424G	24 Spreader Cabinet (26" x 36-1/2")	\$1,668

GAS MANIFOLD REQUIREMENTS		
1" rear gas manifold (per fryer)	<b>WITHOUT FILTER:</b> with shut-off valve	\$202
	without shut-off valve	\$126
1" rear gas manifold (per fryer)	<b>WITH FILTER:</b> with shut-off valve	\$78
	without shut-off valve	Standard

### NOTES:

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

\*Matching cabinet free standing only -- cannot be battered.

# FRYMASTER & DEAN FRYER CONTROLLERS



3000 Controller



CM3.5 Controller

ITEM	DESCRIPTION	OPTION FOR MODELS	PRICE
3000 Controller	Push button cooking for 20 products. Features monitor and help control food and oil quality, oil life, equipment performance and oil station management practices. Offers programmable segmented cooking option.	Standard for OCF30 series fryers	Available on fryer purchases only
*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. For on- or in-hood mount, call Customer Service.	OCF30E, OCF30G, H55, H55-2, MJ35E, MJ45E, MJ45E-2, MJCFE, RE14, RE14-2, RE17, RE17-2, RE22, RE22-2, RE80, HD50G, HD50GDD, HD60G, HD63G, HD65G, D50G, D50GDD, D60G, D80G	Available on fryer purchases only
Backup Controller	Electronic temperature controller to be used as a backup to allow continued fryer operation.	H55, H55-2, RE14, RE14-2, RE17, RE17-2, RE22, RE22-2	\$258



Electronic Timer Controller



Count-Down Timer



Digital Controller



Thermostat Controller



Analog Controller



Thermostat Controller with Melt Cycle



Thermatron Controller

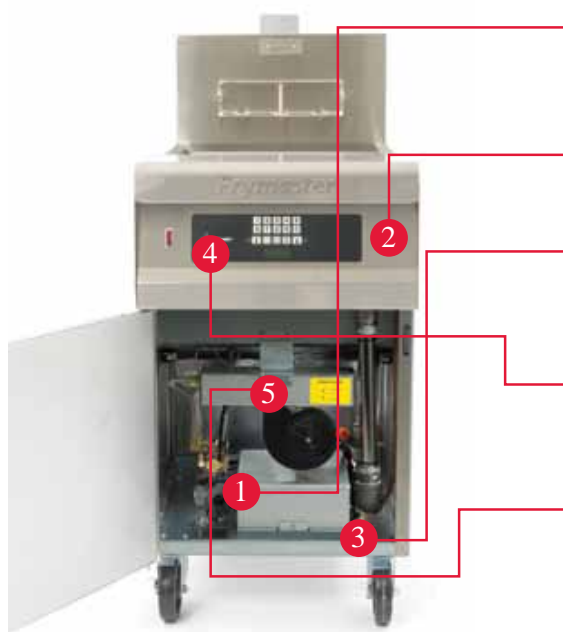
ITEM	DESCRIPTION	OPTION FOR MODELS	PRICE
*Electronic Timer Controller -- Full Pot	Times the cook operation and signals audibly when cooking is complete. Automatically selects Fahrenheit/Celsius temperature values and stores the current time and temperature settings when the unit is turned off. The electronic timer controller also operates full or split-pot models with basket lifts. Features temperature check, boil-out, melt cycle and lighted digital display.	H55, MJ35E, MJ45E, MJCFE, RE14, RE17, RE22, RE80, HD50G, HD50GDD, HD60G, HD63G, HD65G, D50G, D50GDD, D60G, D80G	\$506
*Electronic Timer Controller-- Split Pot		H55-2, MJ45E-2, RE14-2, RE17-2, RE22-2	\$610
Digital Controller -- Full Pot	Smooth, touch-pad control panel is attractive and easy to operate. Features constant temperature display, melt cycle, lighted digital display and Fahrenheit/Celsius values.	H55, MJ35E, MJ45E, MJCFE, RE14, RE17, RE22, HD50G, HD50GDD, HD60G, HD63G, HD65G, D50G, D50GDD, D60G, D80G	\$450
Digital Controller -- Split Pot		H55-2, MJ45E-2, RE14-2, RE17-2, RE22-2	\$582
Analog Controller -- Full Pot	Standard controller for many Frymaster high efficiency gas and electric fryers. Simple to operate with on/off switch, temperature set dial, melt cycle and boil out. Works with electronic ignition.	MJ35E, MJ45E, MJCFE	\$444
Analog Controller -- Split Pot		MJ45E-2	\$582
Count-Down Timer	Cooking time display shows the cooking time as it counts down. Operates basket lifts.	Standard on MJ35GBL, MJ45GBL	N/A
Thermostat Controller	Standard controller for E and EM model fryers. Simple to operate with on/off switch, temperature set dial and melt cycle option.	Standard on MJ35E, MJ45E, MJ45E-2, MJCFE	N/A
Thermostat Controller with Melt Cycle		Standard on MJ35EM, MJ45EM, MJCFEM	N/A
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.	Standard on HD50G, HD50GDD, HD60G, HD63G, HD65G, D50G, D50GDD, D60G, D80G, 1824, 2424	N/A

\*Basket lifts available only with Electronic Timer Controller and CM3.5 controller.



## Gas Cookers

Endless Pastabilites For Your Operation!



1. **The electrical components are separated** from the heating system and shielded from moisture.
2. **New front panel design** keeps top cap cool and water out.
3. **Sealed bottom** protects against vented steam and moisture reentering the cabinet and damaging components.
4. **Computer controller** times the cook operation and signals audibly when cook is complete.
5. **High-efficiency infrared burners** and the electronic ignition module have outstanding reliability and performance. Water heat-ups go from 60° F to boiling in 24 minutes, 50% faster than previous models.



6. **Overflow drain** is the largest in the industry and protects against boil-over.
7. **Auto-fill/starch skimmer** keeps the water level at the correct height and removes excess starch residue from the water's surface.
8. **Open cookpot** is easy to clean.

**For more information, contact customer service at 1-800-221-4583.**

# PASTA MAGIC® GAS PASTA COOKERS

## PASTA MAGIC GAS PASTA COOKERS STANDARD FEATURES

- Open, easy-to-clean cookpot design
- High-efficiency infrared burners with electronic ignition
- 80,000 Btu/hr-- faster preheat and recovery performance
- 14 gallon (53 liter) water capacity
- 18" x 24" x 8" (45.7 x 61.0 x 20.3 cm) cooking area
- Programmable timer controller
- Electronic components are separated from the heating source and protected from moisture
- Large overflow drain
- 1-1/4" (3.2 cm) drain valve
- Auto-fill/skim
- Solid, aluminized steel bottom
- Stainless steel cookpot, door and cabinet



GPC Gas Pasta Cooker  
Shown with optional casters

**STANDARD ACCESSORIES:** legs, bulk pasta basket and option of portion cup rack with 24 portion cups or three round pasta baskets. See page 70 for optional accessories.

MODEL NUMBER	DESCRIPTION	PRICE	Btu/hr INPUT	SHIPPING WEIGHT
GPCRB*	Cooker and separate rinse tank, automatic timed basket lifter, timer controller, auto-fill/skim, swing-away hot/cold rinse faucet	\$17,072	80,000	468 lbs.
GPCR	Cooker and separate rinse tank, timer controller, auto-fill skim, swing-away hot/cold rinse faucet	\$14,950	80,000	468 lbs.
GPCB*	Cooker, automatic timed basket lifter, timer controller, auto-fill/skim	\$13,780	80,000	345 lbs.
GPC	Cooker, timer controller, auto-fill/skim	\$11,660	80,000	331 lbs.

GAS PASTA OPTIONS	PRICE
Without faucet	Deduct \$250 (GPCRB & GPCR models only)



Sell Sheet



Spec Sheet

## NOTES:

- Swing away hot/cold rinse faucet not available on GPCB and GPC models.
- If elevation is between 5,000 - 10,000 feet, specify the elevation level.
- Any questions or pricing information other than above should be referred to **Customer Service -- Toll Free 1-800-221-4583.**

\*Any unit purchased with basket lifts requires casters to be purchased also (see Page 70).

# PASTA MAGIC® ELECTRIC PASTA COOKERS

## PASTA MAGIC ELECTRIC COOKERS STANDARD FEATURES

- Incoloy heating element (8 kw or 17 kw) ensures fast preheats and recoveries
- 8-3/4 gallon (33.1 liter) water capacity (8 kw) cooker  
19-1/2 gallon (73.8 liter) water capacity (17 kw) cooker
- 18" x 16" x 8" (45.7 x 40.6 x 20.3 cm) cooking area (8 kw)  
23" x 18" x 9" (58.4 x 45.7 x 22.8 cm) cooking area (17 kw)
- Programmable timer controller
- Large overflow drain
- 1-1/4" (3.2 cm) drain valve
- Auto-fill/skim
- Swing away hot/cold rinse faucet
- Stainless steel cookpot, door, and cabinet

**STANDARD ACCESSORIES:** legs, bulk pasta basket and option of portion cup rack with 24 portion cups or three round pasta baskets. See page 70 for optional accessories.



8BC Electric Cooker  
Shown with optional casters



8SMS Electric Cooker and Rinse Tank  
Shown with optional casters

MODEL NUMBER	DESCRIPTION	PRICE	ELECTRICAL INPUT	SHIPPING WEIGHT
8SMS	Cooker and separate rinse tank, automatic timed basket lifter, timer controller, auto-fill/skim, swing-away hot/cold rinse faucet	\$15,290	8 kw 208V 1PH or 3PH 240V 1PH or 3PH	299 lbs.
8BC	Cooker, automatic timed basket lifter, timer controller, auto-fill/skim, swing-away hot/cold rinse faucet	\$11,140	8 kw 208V 1PH or 3PH 240V 1PH or 3PH	194 lbs.
8C	Cooker, timer controller, auto-fill/skim, swing-away hot/cold rinse faucet	\$9,656	8 kw 208V 1PH or 3PH 240V 1PH or 3PH	192 lbs.
17SMS	Cooker and separate rinse tank, automatic timed basket lifter, timer controller, auto-fill/skim, swing-away hot/cold rinse faucet	\$15,258	17 kw 208V 3PH 240V 3PH	440 lbs.
17BC	Cooker, automatic timed basket lifter, timer controller, auto-fill/skim, swing-away hot/cold rinse faucet	\$11,974	17 kw 208V 3PH 240V 3PH	284 lbs.
17C	Cooker, timer controller, auto-fill/skim, swing-away hot/cold rinse faucet	\$10,488	17 kw 208V 3PH 240V 3PH	280 lbs.

ELECTRIC PASTA OPTIONS	PRICE
Without faucet	Deduct \$250



Spec Sheet



Spec Sheet

### NOTE:

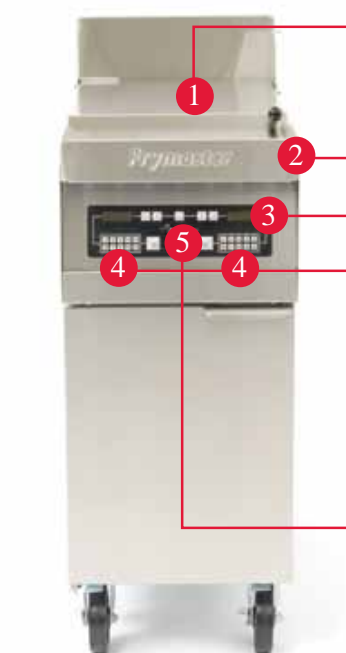
- Any questions or pricing information other than above should be referred to **Customer Service -- Toll Free 1-800-221-4583.**



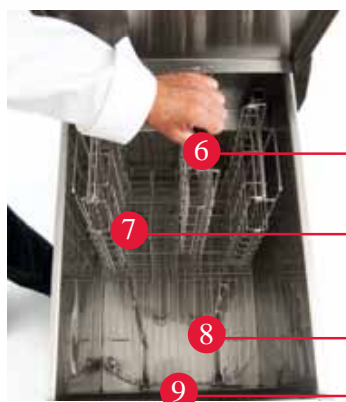


# Electric Rethermalizer (FE155)

Transforms Foods into Marvelous Meals



1. **Stainless-Steel Lid:** Prevents wasteful water loss and energy use.
2. **Efficient Use of Equipment:** All day part menus have foods that could be prepared in a rethermalizer.
3. **Electronic Timer Controller:** Easily keeps track of set point and cook times with lighted display, electronic timer controller that toggles between simmer and cook time and allows for temperature checks.
4. **Temperature settings:** From 125° - 210°F.
5. **Boil Boost:** Quick starts cooks and provides option to cook at 212°F.



6. **12-Chub Cook Capacity:** Accommodates a wide variety of food preparation needs.
7. **Racks and Baskets:** Ensure that hot water evenly surrounds the submerged foods so heat transfer is uniform.
8. **Super Efficient and Precise Heat Transfer:** Hot water's constant, even heat allows the perfect temperature to be achieved uniformly throughout the product.
9. **Space Saving Design:** 15-1/2" width; 16-1/2 gallon water capacity.

For more information, contact customer service at 1-800-221-4583 or visit [www.frymaster.com](http://www.frymaster.com).

# TRITON® ELECTRIC RETHERMALIZERS

## TRITON ELECTRIC RETHERMALIZER STANDARD FEATURES

- Open cookpot design, easy to clean
- 16-1/2 gallon (62.5 liter) water capacity
- 14" x 19" x 10-1/2" (35.6 x 48.3 x 26.7 cm) cooking area
- Durable ribbon-design heating element
- Electronic Timer controller
- Hot or cold water auto filler
- Water pressure regulator
- Low water shut off
- 1" (2.5 cm) full port drain
- Stainless steel cookpot, door, hinged tank cover and cabinet sides
- Rack support, 2 food basket holder racks and 12 food baskets



Sell Sheet



Spec Sheet

**STANDARD ACCESSORIES:** 6" legs, brush. See page 70 for optional accessories.

MODEL NUMBER	DESCRIPTION	PRICE	INPUT ELECTRICAL	SHIPPING WEIGHT
FE155	16-1/2 gallon electric rethermalizer	\$10,698	208V 1PH 208V 3PH 240V 1PH 240V 3PH	180 lbs.



FE155  
Electric Rethermalizer

# TRITON® GAS RETHERMALIZERS

## TRITON HIGH-VOLUME GAS RETHERMALIZER STANDARD FEATURES

- Open cookpot, easy to clean
- 22-1/2 gallon (85.2 liter) water capacity
- 18" x 24" x 13" (45.7 x 61.0 x 33.0 cm) cooking area
- Infrared burners ensure efficient heat transfer; 90,000 Btu/hr input
- Electronic Ignition
- Electronic temperature controls with continuous temperature display
- Individual color-coded timer controls and 6 corresponding color-coded food baskets
- 1-1/4" (3.2 cm) drain
- Stainless steel cookpot, door and cabinet



Spec Sheet

**STANDARD ACCESSORIES:** 6" legs, brush. See page 70 for optional accessories.

MODEL NUMBER	DESCRIPTION	PRICE	Btu/hr INPUT	SHIPPING WEIGHT
FBR18	22-1/2 gallon gas rethermalizer	\$13,240	90,000	335 lbs.



FBR18 Gas  
Rethermalizer

FBR18 GAS RETHERMALIZER OPTIONS		PRICE
Auto fill <b>ADD</b>		\$694

- If elevation is between 5,000 - 10,000 feet, specify the elevation level.

## TRITON GAS RETHERMALIZER STANDARD FEATURES

- 15 gallon (56.8 liter) water capacity
- 14" x 18" x 13" (35.6 x 45.7 x 33.0 cm) cooking area
- Thermo-Tube heat transfer system with electronic ignition and 24V gas valve
- CM3.5 10-button cook controller
- Hot or cold water auto filler
- Water pressure regulator
- Low-water shut off
- 1-1/4" (3.2 cm) drain
- Stainless steel cookpot, door, hinged tank cover and cabinet ends
- Basket holder rack and 3 food baskets



Spec Sheet

**STANDARD ACCESSORIES:** 6" legs, brush. See page 70 for optional accessories.

MODEL NUMBER	DESCRIPTION	PRICE	Btu/hr INPUT	SHIPPING WEIGHT
FGP55	15- gallon gas rethermalizer	\$12,764	90,000	180 lbs.



FGP55 Gas  
Rethermalizer

### NOTES:

- If elevation of gas rethermalizer placement is between 2,000 - 6,000 feet, specify the elevation level.
- Any questions or pricing information other than above should be referred to **Customer Service -- Toll Free 1-800-221-4583.**

# FRYMASTER GAS FRYER ACCESSORIES



Full Size Basket



Triplet Basket



Twin Baskets



Basket Hanger



Basket Hanger  
Over the Flue



Basket Support Racks



Basket Support Screens



Brush

DESCRIPTION	SIZE (Inches) (HxWxL)	PART NO.	APPLICABLE MODELS	PRICE
Basket full size	6 x 17-1/2 x 16-3/4	8030017	MJCF	\$238
Basket full size	4-1/4 x 10-3/4 x 11	8030014	J1C, J1X	\$180
Basket full size (cannot be used with basket lifts)	5-1/4 x 12-3/8 x 12-7/8	8030099	H55, MJ45, GF40, OCF30	\$224
Basket full size (cannot be used with basket lifts)	4-5/8 x 11-5/8 x 14	8030015	MJ35, GF14, J2X	\$224
Basket triplet size	6 x 4-1/2 x 13-1/4	8030357	H55, MJ45, GF40	\$146
Basket triplet size	6-1/8 x 5-3/4 x 17-1/8	8030023	MJCF	\$180
Basket twin size	5-1/2 x 6 x 12-5/8	8030271	H55, MJ45, MJ35, GF40, GF14, J2X, OCF30	\$150
Basket twin size	6 x 8-3/4 x 16-3/4	8030024	MJCF	\$232
Basket twin size	4-1/8 x 5-1/2 x 11	8030019	J1C, J1X	\$146
Basket hanger	3-1/2 x 12-1/2	8102793	H55, MJ45, MJ35, GF40, GF14, J1C, J1X, J2X	\$90
Basket hanger, flue mounted		2105777	MJ45, MJ35	\$72
Basket hanger	3-1/2 x 17	8102794	MJCF, RE80	\$92
Basket hanger	5 x 15-3/8	2308165	OCF30 single fryer	\$82
Basket hanger	5 x 31	2307495	OCF30 two fryers / four fryers (2)	\$164
Basket hanger	5 x 46-1/2	2307497	OCF30 three fryers	\$246
Basket hanger - over the flue	8-1/2 x 20	8237770	11814 single fryer	\$82
Basket hanger - over the flue	8-1/2 x 55-1/4	8237772	11814/HD50G/11814	\$246
Basket hanger - over the flue	8-1/2 x 39-3/4	8237771	21814 two fryers	\$164
Basket support rack type- full pot	12-1/2 x 13-3/4	8030132	H55, MJ45, GF40	\$86
Basket support rack type- full pot	11-1/2 x 14-5/8	8030032	MJ35, GF14, J2X	\$80
Basket support rack type- full pot		8030137	MJCF	\$94
Basket support rack type- full pot		8030030	J1C, J1X	\$80
Basket support rack type-- full pot	11-7/8 x 13-1/2	8030375	OCF30	\$86
Basket support rack type-- split pot		8030372	OCF30	\$76
Basket support rack type- split pot	5-7/8 x 14	8030133	H55, MJ45	\$76
Basket support screen type - full pot (not available for split pot). If screen type basket supports are needed in lieu of rack type when purchasing new fryers, ADD \$60 per fryer.	12-1/2 x 13-3/4	8030136	H55, MJ45, GF40	\$118
Basket support screen type- full pot (not available for split pot). If screen type basket supports are needed in lieu of rack type when purchasing new fryers, ADD \$60 per fryer.	11-1/2 x 14-5/8	8030037	MJ35, GF14, J2X	\$106
Basket support screen type- full pot (not available for split pot). If screen type basket supports are needed in lieu of rack type when purchasing new fryers, ADD \$60 per fryer.	17-1/2 x 18-1/2	8030138	MJCF	\$124
Brush	27-1/2 x 2-1/4	8030398	All models	\$60
Bulk oil kit			OCF30	Call Customer Service

**NOTE:**

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

# FRYMASTER GAS FRYER ACCESSORIES



Casters



Clean-out Rod



Covers



Crumb Scoop



Quick Disconnect



Fish Plate



Fish Scoop, left  
Fish Skimmer, right



Flue Deflector



Legs

DESCRIPTION	SIZE (Inches) (HxWxL)	PART NO.	APPLICABLE MODELS	PRICE
Casters – set of four		Call Customer Service to specify fryer models	H55, MJ45, MJ35, GF40, GF14, MJCF	\$262
Clean-out rod	26" Long	8030197	All models	\$76
Cover -- stainless steel	20-3/8 x 28	8061343	MJCF	\$228
Cover -- stainless steel	13 x 15	8061339	J1C, J1X	\$120
Cover – stainless steel – full pot	15 x 21-1/2	8065518 8063068 with basket lifts	H55, MJ45, MJ35, GF40, GF14, J2X	\$202
Cover – stainless steel – split pot	7-1/2 x 20-3/8	8063232	H55-2, MJ45-2	\$120
Cover -- stainless steel -- full pot	14-5/8 x 21	1068930	OCF30	\$202
Cover - stainless steel -- split pot	7-1/4 x 21	1068931	OCF30	\$120
Cover - stainless steel -- full pot	21-3/8 x 19-1/2	1081872	11814	\$220
Cover - stainless steel - full pot		1061637	HD50G	\$220
Crumb Scoop Cold Zone -- full pot	22-3/4 x 1-3/4 x 6-1/2	8233660	H55, MJ45, MJ35, MJCF	\$82
Crumb Scoop Cold Zone -- split pot	22-3/4 x 1-1/4 x 6-1/2	8233938	H55-2, MJ45-2	\$82
Quick disconnect with 1" gas line -- systems only	36" Long	8061698	H55, MJ45, MJ35, MJCF	\$556
Quick disconnect with 1" gas line -- systems only	48" Long	8061699	H55, MJ45, MJ35, MJCF	\$596
Quick disconnect with 3/4" gas line -- single units	36" Long	8061701	H55, MJ45, MJ35, GF40, GF14	\$452
Quick disconnect with 3/4" gas line -- single units	48" Long	8061700	H55, MJ45, MJ35, GF40, GF14	\$492
Fish plate – stainless steel – full pot (not available for split pot)	11-3/4 x 13-1/2	8230619	H55, MJ45, GF40	\$316
Fish plate – stainless steel – full pot	14 x 11	8233048	MJ35, GF14, J2X	\$276
Fish plate – stainless steel – full pot	18 x 17	8230368	MJCF	\$386
Fish plate -- stainless steel	13-3/8 x 12	8238066	OCF30	\$310
Fish skimmer	6" square with insulated handle	8030184	All models	\$80
Fish scoop	8-1/8 x 8-1/2 with 17-3/8 handle	8030059	All models	\$88
Flue deflector		9103557	H55, MJ45, GF40	\$92
Flue deflector		9103207	MJ35, GF14, J1C, J1X	\$92
Flue deflector		9103185	MJCF	\$96
Legs – set of four – nickel	6	Call Customer Service to specify fryer models	MJ45, MJ35, MJCF, GF40, GF14,	\$196
Legs – set of four – stainless steel	6		MJ45, MJ35, MJCF, GF40, GF14,	\$262
Legs – set of four – stainless steel	8-1/2		H55	\$262

## NOTE:

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

# FRYMASTER GAS FRYER ACCESSORIES



*Sediment Tray - Full Pot*



*Sediment Tray -  
MJCF Gas Fryer*



*Splash Shield*



*Top Connecting Strip*

DESCRIPTION	SIZE (Inches) (HxWxL)	PART NO.	APPLICABLE MODELS	PRICE
Sediment tray – full pot	6-1/2 x 12-1/2 x 14-1/8	8030103	H55, MJ45, GF40	\$406
Sediment tray – full pot	3-3/8 x 11-1/8 x 14-1/2	8030188	MJ35, GF14, J2X	\$334
Sediment tray – full pot		8030187	MJCF	\$428
Sediment tray -- full pot	6-1/2 x 11-7/8 x 15-1/4	8030382	OCF30	\$406
Sediment tray – split pot left	6-1/2 x 5-3/4 x 14	8030107 (L)	H55-2, MJ45-2	\$310
Sediment tray – split pot right	6-1/2 x 5-3/4 x 14	8030108 (R)	H55-2, MJ45-2	\$310
Splash shield	6-1/4	8236559	H55, MJ45, MJ35	\$104
Splash shield		8235978	MJCF	\$112
Splash shield		8237619	11814	\$100
Thermostat knob guard		9100557	MJ45, MJ35, MJCF	\$66
Top connecting strip - joins two single fryers only	2-1/2 x 20-1/2	Call Customer Service to specify fryer models	H55, MJ45, MJ35, GF40, GF14, FPGL30	\$128
Top connecting strip - joins two single fryers only	2 x 29-1/4		MJCF	\$150

**NOTE:**

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

# FRYMASTER ELECTRIC FRYER ACCESSORIES



Full Size Basket



Triplet Basket



Twin Baskets



Basket Hanger



Basket Support Screens



Brush



L-shaped Brush



Casters



Clean-out Rod



Covers

DESCRIPTION	SIZE (Inches) (HxWxL)	PART NUMBER	APPLICABLE MODELS	PRICE
Basket full size (cannot be used with basket lifts)	5-1/4 x 12-3/8 x 12-7/8	8030099	RE14, RE17, RE22, RE14TC, RE17TC, RE22TC, OCF30, SR14E	\$224
Basket full size	5-3/4 x 16-3/4 x 17-1/2	8030148	RE80	\$238
Basket triplet size	6-1/4 x 5-5/8 x 15-7/8	8030337	RE80	\$168
Basket twin size	5-1/2 x 6 x 12-5/8	8030271	RE14, RE17, RE22, RE14TC, RE17TC, RE22TC, OCF30, SR14E	\$150
Basket twin size	6 x 8-3/4' x 16-3/4	8030304	RE80	\$156
Basket twin size	7-3/8 x 7-5/8 x 15-7/8	8030306	RE80 w/BL, FPC 28 kw	\$168
Basket hanger, wire	3-1/2 x 12-3/8	8102793	RE14, RE17, RE22, RE14TC, RE17TC, RE22TC, SR14E	\$90
Basket hanger, wire	3-1/2 x 17-3/8	8102794	FPC - 28 kw	\$92
Basket hanger	11-1/2 x 22-7/8	2304267	FPC - 36 kw	\$92
Basket hanger	5 x 15-3/8	2308165	OCF30 single fryers	\$82
Basket hanger	5 x 31	2307495	OCF30 two fryers / four fryers (2)	\$164
Basket hanger	5 x 46-1/2	2307497	OCF30 three fryers	\$246
Basket hanger	3-1/2 x 17-3/8	8102794	RE80	\$92
Basket support screen type -- full pot (not available for split pot). If screen type basket supports are needed in lieu of rack type when purchasing new fryers, ADD \$60 per fryer.	12-1/2 x 13-3/4	8030136	RE14, RE17, RE22, RE14TC, RE17TC, RE22TC, OCF30 Fryers	\$118
Brush	27-1/2 x 2-1/4	8030398	All models with filtration	\$60
Brush L-shaped teflon	5-3/4 x 26-1/2	8030278	All models	\$72
Bulk oil kit			OCF30	Call Customer Service
Casters -- set of four		Call Customer Service to specify fryer models	RE14, RE17, RE22, RE14TC, RE17TC, RE22TC, RE80	\$262
Clean-out rod	26" Long	8030197	RE14, RE17, RE22, RE14TC, RE17TC, RE22TC, RE80, FPC28kw, FPC36kw	\$76
Cover		1080220SP	RE80	\$282
Cover -- stainless steel -- full pot	14-7/8 x 19-3/8	8063068	RE14, RE17, RE22, RE14TC, RE17TC, RE22TC, SR14E	\$202
Cover -- stainless steel -- split pot	9 x 19-1/2	8063071	RE14-2, RE17-2, RE22-2, RE14-2TC, RE17-2TC, RE22-2TC	\$120
Cover -- stainless steel -- full pot	19-1/2 x 14-3/8	1068325	OCF30	\$202
Cover -- stainless steel -- split pot	19-3/8 x 7-1/2	1068329	OCF30	\$120

## NOTE:

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



# FRYMASTER ELECTRIC FRYER ACCESSORIES



*Fish Plate*



*Fish Scoop, left  
Fish Skimmer, right*



*Legs*



*Rack Type Basket Support*



*Sediment Tray*



*Splash Shield*



*Top Connecting Strip*

DESCRIPTION	SIZE (Inches) (HxWxL)	PART NUMBER	APPLICABLE MODELS	PRICE
Fish plate -- stainless steel -- full pot (Not available for split pot)	14-3/4 x 13	8230072	RE14, RE17, RE22, RE14TC, RE17TC, RE22TC	\$316
Fish plate -- stainless steel -- full pot (Not available for split pot)	12 x 13-3/8	823-8065	OCF30	\$310
Fish skimmer	6" square with insu- lated handle	8030184	All models	\$80
Fish scoop	8-1/8 x 8-1/2 with 17-3/8" handle	8030059	All models	\$88
Legs -- set of four -- stainless steel		Call Customer Service to specify fryer models	RE14, RE17, RE22, RE14TC, RE17TC, RE22TC	\$262
Rack type basket support -- full pot	12-1/2 x 13-3/4	8030132	RE14, RE17, RE22, RE14TC, RE17TC, RE22TC, OCF30 Fryers	\$86
Rack type basket support -- split pot	5-3/4 x 13-1/2	8030106	RE14-2, RE17-2, RE2-2, RE14-2TC, RE17-2TC, RE22-2TC, OCF Fryers	\$76
Rack type basket support	23 x 19-1/2	8030381	FPC 36 kw	\$104
Rack type basket support	20 x 16	8030349	FPC 28 kw	\$104
Sediment tray -- full pot	4 x 10-1/2 x 11-5/8	8030358	RE14, RE17, RE22, RE14TC, RE17TC, RE22TC	\$406
Sediment tray -- split pot left	4 x 4-5/8 x 13-7/8	8030360 (L)	RE14-2, RE17-2, RE22-2, RE14-2TC, RE17-2TC, RE22-2TC	\$310
Sediment tray --split pot right	4 x 4-5/8 x 13-7/8	8030359 (R)		\$310
Splash shields -- left	9 x 3-1/2 x 23-1/2	8234961	FPC128, FPC228, FPC136, FPC236	\$156
Splash shields -- right	9 x 3-1/2 x 23-1/2	8234957		\$156
Splash shield	6-1/8 x 20	8236559	RE14, RE17, RE22, RE14TC, RE17TC, RE22TC	\$104
Top connecting strip - joins two single fryers	1-7/8 x 21	8235810	RE14, RE17, RE22, RE14TC, RE17TC, RE22TC	\$128
Top connecting strip - joins two single fryers	2 x 23-3/4	2305382	RE80	\$148

**NOTE:**

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



# DEAN GAS FRYER ACCESSORIES



Full Size Basket



Triplet Basket



Twin Baskets



Chicken Basket



Basket Hanger



Basket Rack



L-shaped Brush



Casters

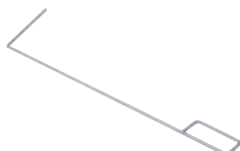
DESCRIPTION	SIZE (Inches) (HxWxL)	PART NO.	APPLICABLE MODELS	PRICE
Basket, full size	5-1/4 x 12-3/8 x 12-7/8	8030099	SM40G, SM50G, SM50GDD, HD50G, HD50GDD, D50G, D50GDD, SR42, SR52	\$224
Basket, full size	6 x 17-1/2 x 16-3/4	8030017	SM60G, SM80G, HD60G, D60G, D80G, SR62	\$238
Basket, triplet size	5-1/2 x 4-1/2 x 13-1/4	8030357	SM40G, SM50G, SM50GDD, HD50G, HD50GDD, D50G, D50GDD	\$146
Basket, triplet size	7-1/4 x 5-5/8 x 15-7/8	8030337	SM60G, SM80G, HD60G, D60G, D80G, SR62	\$168
Basket, twin size	5-7/8 x 6-5/8 x 12-5/8	8030271	SM20G, SM40G, SM50G, SM50GDD, HD50G, HD50GDD, D50G, D50GDD, SR42, SR52	\$150
Basket, twin size	5-1/4 x 8-3/4 x 16-3/4	8030304	SM60G, SM80G, HD60G, HD63G, HD65G, D60G, D80G, SR62	\$156
Basket, chicken	7-1/2 x 16-7/8 x 17	8102384	SM60G, HD60G, D60G, SR62	\$450
Basket, chicken	7-1/2 x 18-7/8 x 19	8030328	SM80G, D80G	\$476
Basket, hanger		2101595	SM20G, SM40G, SM50G, SM50GDD, HD50G, HD50GDD, D50G, D50GDD	\$84
Basket, hanger		2102737	SM60G, HD60G, D60G	\$84
Basket, hanger		2102887	SM80G, D80G	\$88
Basket, hanger		2106177	1824G	\$84
Basket, hanger		2103703	2424G	\$110
Basket, hanger		8102793	SR42, SR52	\$90
Basket, hanger with flue deflector		8234006	D80, SM80	\$90
Basket, rack		8030273	SM40G, SM50G, SM50GDD, HD50G, HD50GDD, D50G, D50GDD, SR42, SR52	\$84
Basket, rack		8102235	SM60G, HD60G, D60G, SR62	\$154
Basket, rack		8030300	SM80G, D80G	\$172
Brush	L-shaped	8030278	All models	\$72
Brush	27-1/2 x 2-1/4	8030398	All models	\$60
Casters, set of 4		Call Customer Service to specify fryer models	All models	\$262/set

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

# DEAN GAS FRYER ACCESSORIES



Chip/Fish Lifter



Clean-out Rod



Cover



Crumb Tray Rear Mount



Quick Disconnect



Fish/Chicken Plate

Fish Scoop, left  
Fish Skimmer, right

Flue Deflector



Legs

DESCRIPTION	SIZE (Inches) (HxWxL)	PART NO.	APPLICABLE MODELS	PRICE
Chip/fish lifter	8 x 8, 1" fine mesh	8102396	All models	\$212
Clean-out rod	27" Long	8030197	All models	\$76
Cover, frypot w/o basket lifts		1062505SP	SM20G	\$220
Cover, frypot w/o basket lift		1061637SP	SM40G, SM50G, SM50GDD, HD50G, HD50GDD, D50G, D50GDD, SR42, SR52	\$220
Cover, frypot w/o basket lift		1061479SP	SM60G, HD60G, D60G, SR62	\$280
Cover, frypot w/o basket lift		1062470SP	SM80G, D80G	\$284
Cover, frypot with basket lift		1062734SP	HD50G, HD50GDD, D50G, D50GDD	\$220
Cover, frypot with basket lift		1062773SP	HD60G, D60G	\$280
Cover, frypot with basket lift		1062624SP	D80G	\$284
Cover, frypot		1062840SP	1824G	\$280
Cover, frypot		1062839SP	2424G	\$328
Crumb tray, rear mount		8233784	1824G	\$406
Crumb tray, rear mount		8234127	2424G	\$426
Quick disconnect with gas line 1"x36"	36" Long	8061698		\$556
Quick disconnect with gas line 1"x48"	48" Long	8061699		\$596
Quick disconnect with gas line 3/4"x36"	36" Long	8061701		\$452
Quick disconnect with gas line 3/4"x48"	48" Long	8061700		\$492
Fish/Chicken plate	11 x 12-1/2 x 12-1/2	8236895	SM50G, D50G	\$156
Fish/Chicken plate	11 x 16-1/2 x 16-1/2	8233947	SM60, D60G	\$192
Fish scoop		8030059	All models	\$88
Fish skimmer	6" square	8030184	All models	\$78
Flue deflector	3-1/4 x 19-3/4	2301383	1824G	\$126
Flue deflector	3-1/4 x 25-3/4	2301382	2424G	\$126
Legs, stainless steel set of 4	6" set of 4	Call Customer Service to specify fryer models		\$262

**NOTE:**

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

# DEAN GAS FRYER ACCESSORIES



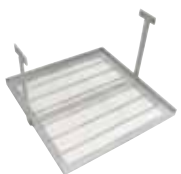
Batter Pan



Pan Divider



Fine Mesh Screen



Sediment Tray



Front Work Shelf



Splash Shield



Top Connecting Strip



Switch Guard

DESCRIPTION	SIZE (Inches) (HxWxL)	PART NO.	APPLICABLE MODELS	PRICE
Marine front edge		8236787	1824G	\$418
Marine front edge		8236790	2424G	\$464
Pan, batter w/lid (for use with marine edge)		8233542	1824G, 2424G	\$204
Pan divider, perforated		8233934	1824G, 2424G	\$424
Screen, Fine mesh		8030327	SM20G	\$102
Screen, fine mesh		8030277	SM40G, SM50G, SM50GDD, HD50G, HD50GDD, D50G, D50GDD, SR42, SR52	\$80
Screen, fine mesh		8030149	SM60G, HD60G, D60G, SR62	\$146
Screen, fine mesh		8102122	SM80G, D80G	\$162
Sediment tray	13-1/2 x 13-3/4	1064136	SM50, D50G	\$416
Sediment tray	17-1/4 x 17-3/4	1062631	SM60G, D60G, SR62	\$492
Shelf, front work (per fryer)		Call Customer Service to specify fryer models	SM40G, SM50G, SM50GDD, SM60G, SM80G, HD50G, HD50GDD, HD60G, D50G, D50GDD, D60G, D80G	\$554
Splash shield		8233225	SM40G, SM50G, D40G, D50G	\$102
Splash shield		8235744	SM50GDD, SM60G, SM80G, HD50GDD, HD60G, HD63G, D50GDD, D60G, D80G	\$118
Splash shield		8235789	HD65G	\$174
Strip, top connecting		Call Customer Service to specify fryer models	SM40G, SM50GDD, SM60G, SM80G, HD60G, D60G, D80G	\$74
Strip, top connecting		2104598	1824G, 2424G	\$74
Strip, top connecting		2105086	SR62	\$74
Strip, top connecting		2102681	SM50G, HD50G, D50G, SR42G, SR52	\$74
Switch guard		2102786		\$34

## NOTE:

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# FRYMASTER PASTA & RETHERMALIZER ACCESSORIES



Casters



Bulk Pasta Basket



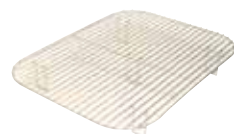
Round Baskets



Quick Disconnect



Portion Cup Rack Shown  
with Portion Cups



Support Rack



Rinse Tank Screen

DESCRIPTION	SIZE (Inches) (HxWxL)	PART NUMBER	APPLICABLE MODELS	PRICE
Casters - set of four		Call Customer Service	GPCRB, GPCR, GPCB, GPC, 8SMS, 8BC, 8C, 17SMS, 17BC, 17C, FBR18, FGP55, FE155	\$262
Pasta, bulk basket	9-3/4x13-1/2x16-1/2	8231910	GPCRB, GPCR, GPCB, GPC, 17SMS, 17BC, 17C	\$368
Pasta, bulk basket	9-3/4x12x14-3/4	8236290	8SMS, 8BC, 8C	\$314
Pasta round basket (capacity - 12 per gas units and 17 kw electric units ; 8 per 8 kw electric units)	8-1/2x5-1/2	8030238	GPCRB, GPCR, GPCB, GPC, 8SMS, 8BC, 8C, 17SMS, 17BC, 17C	\$172
Pasta, quick disconnect kit with hot and cold water lines		8065848SP	GPCRB, GPCR, GPCB, GPC, 8SMS, 8BC, 8C, 17SMS, 17BC, 17C	\$564
Pasta, individual portion cups	4-5/16x4x4	8030018	GPCRB, GPCR, GPCB, GPC, 8SMS, 8BC, 8C	\$20
Pasta portion cup rack (holds 12 portion cups)	5-1/4x12-1/8x16-1/2	8030200	GPCRB, GPCR, GPCB, GPC, 17SMS, 17BC, 17C	\$282
Pasta portion cup rack (holds 9 portion cups)	5-1/4x12-1/4x12-1/4	8030155	8SMS, 8BC, 8C	\$210
Pasta support rack (for cookpot only)	3x17-1/4x22	8030205	GPCRB, GPCR, GPCB, GPC	\$172
Pasta support rack (for cookpot only)	3x15x18	8030167	8SMS, 8BC, 8C	\$148
Pasta support rack (for cookpot only)	3x17-1/4x22	8030332	17SMS, 17BC, 17C	\$244
Pasta rinse tank screen	2" diameter face 1-1/4" diameter drain connection tail	8232022	GPCRB, GPCR 17SMS, 8SMS	\$86
Rethermalizer food basket, color-coded		Call Customer Service	FBR18	\$328
Rethermalizer food basket		8030386	FE155	\$84
Rethermalizer support rack		8030384	FE155	\$112
Rethermalizer food basket holder rack		8030385	FE155	\$192
Rethermalizer food basket		8030325	FGP55	\$192
Rethermalizer food basket holder rack		8030324	FGP55	\$192



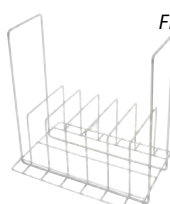
FBR18 Color-coded Baskets  
and Food Basket Holder  
Rack



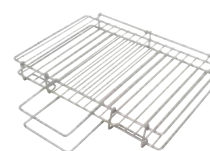
FE155 Food Basket Holder  
Rack



FE155 Food Basket



FGP Food Basket Holder Rack



FGP Food Basket

## NOTE:

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



# FRYMASTER PRODUCT SPECIFICATIONS

Model Number	Description	Energy Requirements	Oil Capacity	Cooking Area Inches (cm)	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 (45.7 x 45.7)	20 (50.8)	33-1/8 (84.1)	47-3/4 (121.3)	97 lbs. Fries/hr.	40 255 lbs. (116 kg)
21814	Oil-Conserving Gas Fryers (with filter)	119,000 Btu/hr. (29,975 kcal) (34.9 kw) each frypot	63 lb. (31 liters) per frypot	18 x 14 (45.7 x 45.7) per frypot	40 (101.6)	33-1/8 (84.1)	47-3/4 (121.3)	97 lbs. Fries/hr. each frypot	70 645 lbs. (293 kg)
11814/HD50G/11814	Oil-Conserving Gas Fryers (with filter)	11814 119,000 Btu/hr. (29,975 kcal) (34.9 kw) HD50G 95,000 Btu/hr. (23940 kcal) (27.8 kw)	63 lb. (31 liters) per frypot & 50 lb. (25 liters)	18 x 14 (45.7 x 45.7) per frypot & 14 x 14 (35.6 x 35.6)	55-5/8 (141.3)	33-1/8 (84.1)	47-3/4 (121.3)	11814 97 lbs. Fries/hr. HD50G 72 lbs. Fries/hr.	89 907 lbs. (411 kg)
FPGL130G Series	OCF30 Oil-Conserving Gas Fryer (Full Frypot)	75,000 Btu/hr. (18,892 kcal) (21.97 kw)	30 lb. (15 liters)	13 x 14 (33.0 x 35.6)	15-5/8 (39.7)	29-5/8 (75.3)	45-5/8 (115.8)	69 lbs. Fries/hr.	21 265 lbs. (120 kg)
FPGL130G Split Series	OCF30 Oil-Conserving Gas Fryer (Split Frypot)	37,500 Btu/hr. (9,446 kcal) (10.98 kw) each split	17 lb. (8.5 liters)	6 x 14 (15.2 x 35.6)					
FPGL230G Series	OCF30 Oil-Conserving Gas Fryer (Full Frypot)	75,000 Btu/hr. (18,892 kcal) (21.97 kw)	30 lb. (15 liters)	13 x 14 (33.0 x 35.6)	31-1/4 (79.4)	29-5/8 (75.3)	45-5/8 (115.8)	69 lbs. Fries/hr. each frypot	52 544 lbs. (247 kg)
FPGL230G Series Splits	OCF30 Oil-Conserving Gas Fryer (Split Frypot)	37,500 Btu/hr. (9,446 kcal) (10.98 kw) each split	17 lb. (8.5 liters)	6 x 14 (15.2 x 35.6)					
FPGL330G Series	OCF30 Oil-Conserving Gas Fryer (Full Frypot)	75,000 Btu/hr. (18,892 kcal) (21.97 kw)	30 lb. (15 liters)	13 x 14 (33.0 x 35.6)	46-7/8 (119.0)	29-5/8 (75.3)	45-5/8 (115.8)	69 lbs. Fries/hr. each frypot	74 723 lbs. (328 kg)
FPGL330G Series Splits	OCF30 Oil-Conserving Gas Fryer (Split Frypot)	37,500 Btu/hr. (9,446 kcal) (10.98 kw) each split	17 lb. (8.5 liters)	6 x 14 (15.2 x 35.6)					
FPGL430G Series	OCF30 Oil-Conserving Gas Fryer (Full Frypot)	75,000 Btu/hr. (18,892 kcal) (21.97 kw)	30 lb. (15 liters)	13 x 14 (33.0 x 35.6)	62-1/2 (158.7)	29-5/8 (75.3)	45-5/8 (115.8)	69 lbs. Fries/hr. each frypot	100 908 lbs. (412 kg)
FPGL430G Series Splits	OCF30 Oil-Conserving Gas Fryer (Split Frypot)	37,500 Btu/hr. (9,446 kcal) (10.98 kw) each split	17 lb. (8.5 liters)	6 x 14 (15.2 x 35.6)					
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)	15-5/8 (39.7)	31-1/2 (79.9)	45-5/8 (115.8)	68 lbs. Fries/hr.	22 202 lbs. (92 kg)
H55-2	High Efficiency Gas Fryer (Split Frypot)	40,000 Btu/hr. (10,076 kcal) (11.7 kw) each split	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)	15-5/8 (39.7)	31-1/2 (80.1)	46 (116.8)	69 lbs. Fries/hr.	22 202 lbs. (92 kg)
MJ45-2/MJ45E-2	Gas Fryer (Split Frypot)	63,500 Btu/hr. (15,995 kcal) (18.6 kw) each split	25 lbs. (12 liters)	7 x 15 (17.8 x 38.1)					
MJ35	Gas Fryer	110,000 Btu/hr. (27,700 kcal) (32.2 kw)	40 lbs. (20 liters)	12 x 15 (30.5 x 38.1)	15-5/8 (39.7)	31-1/2 (80.1)	46 (116.8)	57 lbs. Fries/hr.	20 177 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)	15-5/8 (39.7)	30-7/8 (78.3)	46-1/8 (117.1)	80 lbs. Fries/hr.	21 176 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)	15-5/8 (39.7)	30-7/8 (78.3)	41-1/8 (104.4)	65 lbs. Fries/hr.	19 152 lbs. (69 kg)
J1C	Gas Countertop Fryer	45,000 Btu/hr. (11,335 kcal/hr.) (26.4 kw)	20 lbs. (10 liters)	11 x 12 (27.9 x 30.5)	14 (35.6)	24-7/8 (63.2)	23-1/2 (59.8)	30 lbs. Fries/hr.	19.25 121 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)	20-7/8 (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)
FPEL1 (14, 17) Series	OCF30 Oil-Conserving Electric Fryer (Full Frypot)	14/17 kw	30 lb. (15 liters)	13 x 14 (33.0 x 35.6)	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)
FPEL1 (14, 17) Series Splits	OCF30 Oil Conserving Electric Fryer (Split Frypot)	7/8.5 kw each split	16 lb. (8 liters)	6 x 14 (15.2 x 35.6)					
FPEL2 (14, 17) Series	OCF30 Oil-Conserving Electric Fryer (Full Frypot)	14/17 kw	30 lb. (15 liters)	13 x 14 (33.0 x 35.6)	31-3/8 (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)
FPEL2 (14, 17) Series Splits	OCF30 Oil Conserving Electric Fryer (Split Frypot)	7/8.5 kw each split	16 lb. (8 liters)	6 x 14 (15.2 x 35.6)				each frypot	
FPEL3 (14, 17) Series	OCF30 Oil-Conserving Electric Fryer (Full Frypot)	14/17 kw	30 lb. (15 liters)	13 x 14 (33.0 x 35.6)	46-7/8 (119.2)	30-7/8 (78.6)	45-3/8 (115.2)	14 kw 71 lbs. Fries/hr. 17 kw 78 lbs. Fries/hr.	74 667 lbs. (303 kg)
FPEL3 (14, 17) Series Splits	OCF30 Oil Conserving Electric Fryer (Split Frypot)	7/8.5 kw each split	16 lb. (8 liters)	6 x 14 (15.2 x 35.6)				each frypot	
FPEL4 (14, 17) Series	OCF30 Oil-Conserving Electric Fryer (Full Frypot)	14/17 kw	30 lb. (15 liters)	13 x 14 (33.0 x 35.6)	62-1/2 (158.8)	30-7/8 (78.6)	45-3/8 (115.2)	14 kw 71 lbs. Fries/hr. 17 kw 78 lbs. Fries/hr.	98 978 lbs. (444 kg)
FPEL4 (14, 17) Series Splits	OCF30 Oil Conserving Electric Fryer (Split Frypot)	7/8.5 kw each split	16 lb. (8 liters)	6 x 14 (15.2 x 35.6)				each frypot	
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)	15-5/8 (39.7)	31 (78.6)	45-1/2 (115.2)	68/70/78 lbs. (30/31/35 kg) Fries/hr.	22 190 lbs. (86 kg)
RE14-2TC/17-2TC/ 22-2TC	Electric Fryer (Split Frypot)	7/8.5/11 kw each split	25 lbs (12 liters)	6-3/4 x 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)	15-5/8 (39.7)	31 (78.6)	45-1/2 (115.2)	68/70/78 lbs. (30/31/35 kg) Fries/hr.	22 190 lbs. (86 kg)
RE14-2/17-2/22-2	Electric Fryer (Split Frypot)	7/8.5/11 kw each split	25 lbs (12 liters)	6-3/4 x 15-1/2 (17.1 x 39.4)					

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

# FRYMASTER PRODUCT SPECIFICATIONS -- CONTINUED

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.
RE180	Electric Fryer	17 kw 21 kw	80 lbs. (40 liters)	18 x 18 (45.7 x 45.7)	20 (50.8)	39-5/8 (100.6)	44-3/4 (113.7)	84 lbs. Fries/hr.	28 285 lbs. (129 kg)
FPC228	Electric 2 Frypot Fryer with Filtration	28 kw	220 lbs. (110 liters)	28 kw frypot: 21 x 19 (53.3 x 48.3)	45-5/8 (115.9)	39-3/8 (100.1)	45 (114.2)	N/A	78.3 827 lbs. (376 kg)
FPC128/136S	Electric 2 Frypot Fryer with Filter & Spreader	28 /36 kw	270 lbs. (135 liters)	36 kw frypot: 24 x 25 (61 x 63.5)	71-3/8 (181.3)	39-3/8 (100.1)	45 (114.2)	N/A	131.4 1125 lbs. (511 kg)
FPC128/236S	Electric 3 Frypot Fryer with Filter & Spreader	28 /36 kw	430 lbs. (215 liters)		97-1/8 (246.7)	39-3/8 (100.1)	45 (114.2)	N/A	179 1300 lbs. (589 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)	15-5/8 (39.7)	31-1/2 (79.9)	45-5/8 (115.8)	68 lbs. Fries/hr.	31.95 265 lbs. (121 kg)
FPH55-2	Single High Efficiency Fryer with FootPrint Filtration (Split Frypot)	40,000 Btu/hr. (10,076 kcal) (11.7 kw) each split	25 lbs. (12 liters)	6-1/2 x 15 (16.5 x 38.1)					
PF95LP	Low Profile Portable Filter	120V/60 Hz 1 PH-6.2A	80 lbs. (40 liters)	N/A	18-1/4 (46.4)	33-1/2 (85.2)	9-3/8 (23.9)	N/A	8 140 lbs. (67 kg)
PF50S & PF50R	Portable Filter	120V/60 Hz. 9 Amp	50 lbs. (25 liters)	N/A	13-1/4 (33.7)	30 (76.2)	13-1/4 (33.7)	N/A	7.63 120 lb. (39 kg)
PSDU50	Shortening Disposal Unit	N/A	50 lbs. (25 liters)	N/A	15-3/8 (39)	32 (81.1)	48 (122.1)	N/A	7 62 lb. (27 kg)
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 lbs (36 kg)
HPT	Heated Pass-Through Unit	208V 12A 2.5 kw	N/A	N/A	22 (55.9)	24 (61)	7-3/4 (19.8)	N/A	5 65 lbs. (30 kg)

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



# PRODUCT SPECIFICATIONS WATER BATH

Model Number	Description	Energy Requirements	Capacity	Cooking Area inches (cm)	Width inches (cm)	Depth inches (cm)	Height inches (cm)	Cubic Feet Approx. Shipping Wt.
8SMS	Electric Pasta Cooker System (cooker and rinse tank)	8 kw	8-3/4 gal. (33.1 liters)	18-1/2 x 16 x 8 (47.0 x 40.6 x 20.3)	36 (91.4)	32-3/4 (83.2)	43 (109.2)	52 cu. ft. 299 (136 kg)
8BC	Single Electric Pasta Cooker with basket lifts	8 kw	8-3/4 gal. (33.1 liters)	18-1/2 x 16 x 8 (47.0 x 40.6 x 20.3)	18 (45.7)	32-3/4 (83.2)	43 (109.2)	22 cu. ft. 194 lbs. (88 kg)
8C	Single Electric Pasta Cooker	8 kw	8-3/4 gal. (33.1 liters)	18-1/2 x 16 x 8 (47.0 x 40.6 x 20.3)	18 (45.7)	31-3/8 (79.9)	40-1/2 (102.9)	22 cu. ft. 192 lbs. (87 kg)
17SMS	Electric Pasta Cooker System (cooker and rinse tank)	17 kw	19-1/2 gal. (73.8 liters)	18 x 24 x 9-1/2 (45.7 x 61.0 x 24.1)	36-1/8 (91.8)	36-1/8 (91.7)	45-3/4 (116.2)	71.53 cu. ft. 440 lbs. (200 kg)
17BC	Single Electric Pasta Cooker with basket lifts	17 kw	19-1/2 gal. (73.8 liters)	18 x 24 x 9-1/2 (45.7 x 61.0 x 24.1)	20 (50.8)	36-1/8 (91.7)	45-3/4 (116.2)	36.46 cu. ft. 284 lbs. (127 kg)
17C	Single Electric Pasta Cooker	17 kw	19-1/2 gal. (73.8 liters)	18 x 24 x 9-1/2 (45.7 x 61.0 x 24.1)	20 (50.8)	33-1/8 (84.2)	45-3/4 (116.2)	36.46 cu. ft. 280 lbs. (128 kg)
FE155	Electric Rethernalizer	208V 1PH 208V 3PH 220V 1PH 220V 3PH 240V 1PH 240V 3PH	16-1/2 gal. (62.5 liters)	14 x 19 x 10 1/2 (35.6 x 48.3 x 26.7)	15-1/2 (39.4)	35 (88.9)	44-1/4 (112.4)	31.95 cu. ft. 247 lbs. (112 kg)
GPCRB	Gas Pasta Cooker with rinse tank, automatic timed basket lifter, auto-fill/skim, swing-away hot/cold rinse faucet	80,000 Btu/hr (20,151 kcal) (23.4 kw)	14 gal. (53 liters)	18 x 24 x 8 (45.7 x 60.9 x 20.8)	36 (91.4)	37 (94.1)	54-7/8 (139.0)	76 cu. ft. 468 lbs. (212 kg)
GPCR	Gas Pasta Cooker with rinse tank, auto-fill/skim, swing-away hot/cold rinse faucet	80,000 Btu/hr (20,151 kcal) (23.4 kw)	14 gal. (53 liters)	18 x 24 x 8 (45.7 x 60.9 x 20.8)	36 (91.4)	33-5/8 (85.5)	48-3/4 (123.8)	76 cu. ft. 468 lbs. (212 kg)
GPCB	Gas Pasta Cooker with automatic timed basket lifter, auto-fill/skim	80,000 Btu/hr (20,151 kcal) (23.4 kw)	14 gal. (53 liters)	18 x 24 x 8 (45.7 x 60.9 x 20.8)	20 (50.8)	33-5/8 (85.5)	48-3/4 (123.8)	23 cu. ft. 345 lbs. (156 kg)
GPC	Gas Pasta Cooker with auto-fill/skim	80,000 Btu/hr (20,151 kcal) (23.4 kw)	14 gal. (53 liters)	18 x 24 x 8 (45.7 x 60.9 x 20.8)	20 (50.8)	33-5/8 (85.5)	48-3/4 (123.8)	23 cu. ft. 331 lbs. (150 kg)
FGP55	Gas Rethernalizer	90,000 Btu/hr (22,679 kcal) (26.4 kw)	15 gal. (56.8 liters)	14 x 18 x 13 (35.6 x 45.7 x 33.0)	15.5 (39.4)	34-7/8 (88.4)	40-7/8 (103.6)	15 cu. ft. 180 lbs. (82 kg)
FBR18	Gas Rethernalizer	90,000 Btu/hr (22,679 kcal) (26.4 kw)	22-1/2 gal. (85.2 liters)	18 x 24 x 13 (45.7 x 60.9 x 33.0)	20 (50.8)	33 (83.8)	45-3/8 (115.0)	31.96 cu. ft. 335 lbs. (152 kg)

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# DEAN PRODUCT SPECIFICATIONS

Model Number	Description	Energy Requirements	Oil Capacity lbs. (liter)	Cooking Area Inches (cm)	Width Inches (cm)	Depth Inches (cm)	Overall Height Inches (cm)	Production Per Hr.	Cubic Feet Shipping Wt. (lbs./Kg)
SM20G	Half-Size Gas Fryer	50,000 Btu/hr. (12,594 kcal) (14.6 kw)	23 lbs. (11 liters)	6-3/4 x 14 (17 x 35)	7-3/4 (19.7)	29-1/2 (74.9)	45 (114.3)		15 115 (52)
SM40G	Gas Fryer	105,000 Btu/hr. (26,481 kcal) (30.8 kw)	43 lbs. (21 liters)	14 x 14 (35 x 35)	15-1/2 (39.4)	29-1/4 (74.3)	45 (114.3)	57 lbs. Fries/hr.	15 180 (82)
SM50G	Gas Fryer	120,000 Btu/hr. (30,600 kcal) (35.2 kw)	50 lbs. (25 liters)	14 x 14 (35 x 35)	15-1/2 (39.4)	29-1/4 (74.3)	45 (114.3)	60 lbs. Fries/hr.	15 180 (82)
SM60G	Gas Fryer	150,000 Btu/hr. (37,783 kcal) (44 kw)	75 lbs. (37 liters)	18 x 18 (46 x 46)	20 (50.8)	37 (94)	45 (114.3)	86 lbs. Fries/hr.	28 255 (116)
SM80G	Gas Fryer	165,000 Btu/hr. (41,562 kcal) (48.3 kw)	100 lbs. (50 liters)	20 x 20 (51 x 51)	22 (56)	37 (94)	45 (114.3)	104 lbs. Fries/hr.	35 260 (118)
SM20GDI	Half Size Gas Drop-in Fryer	50,000 Btu/hr. (12,594 kcal) (14.6 kw)	23 lbs. (11 liters)	6-3/4 x 14 (16.5 x 35)	7-3/4 (19.7)	29-1/2 (74.9)	45 (114.3)	N/A	6 72 (33)
SR42G	Economy Gas Fryer	105,000 Btu/hr. (26,481 kcal) (30.8 kw)	43 lbs. (21 liters)	14 x 14 (35 x 35)	15-1/2 (39.4)	29-1/4 (74.3)	45 (114.3)	57 lbs. Fries/hr.	15 150 (68)
SR52G	Economy Gas Fryer	120,000 Btu/hr. (30,600 kcal) (35.2 kw)	50 lbs. (25 liters)	14 x 14 (35 x 35)	15-1/2 (39.4)	29-1/4 (74.3)	45 (114.3)	60 lbs. Fries/hr.	15 180 (82)
SR62G	Economy Gas Fryer	150,000 Btu/hr. (37,783 kcal) (44 kw)	75 lbs. (37 liters)	18 x 18 (46 x 46)	20 (50.8)	35-1/2 (90.2)	45 (114.3)	86 lbs. Fries/hr.	28 255 (116)
D50G	Gas Fryer, Solid-State Controls	120,000 Btu/hr. (30,600 kcal) (35.2 kw)	50 lbs. (25 liters)	14 x 14 (35 x 35)	15-1/2 (39.4)	31-1/4 (79.4)	45 (114.3)	63 lbs. Fries/hr.	15 180 (82)
D50GDD	Gas Fryer, Solid-State Controls	120,000 Btu/hr. (30,600 kcal) (35.2 kw)	50 lbs. (25 liters)	14 x 14 (35 x 35)	15-1/2 (39.4)	36-1/2 (92.7)	45 (114.3)	N/A	15 180 (82)
D60G	Gas Fryer, Solid-State Controls	150,000 Btu/hr. (37,783 kcal) (44 kw)	75 lbs. (37 liters)	18 x 18 (46 x 46)	20 (50.8)	36-1/2 (92.7)	45 (114.3)	92 lbs. Fries/hr.	28 255 (116)
D80G	Gas Fryer, Solid-State Controls	165,000 Btu/hr. (41,562 kcal) (48.3 kw)	100 lbs. (50 liters)	20 x 20 (51 x 51)	22 (55.9)	36-1/2 (92.7)	45 (114.3)	105 lbs. Fries/hr.	35 270 (122)
HD50G	Gas High Efficiency Fryer	95,000 Btu/hr. (23,940 kcal) (27.8 kw)	50 lbs. (25 liters)	14 x 14 (35 x 35)	15-1/2 (39.4)	30-1/2 (77)	45 (114.3)	72 lbs. Fries/hr.	22 180 (82)
HD60G	Gas High Efficiency Fryer	125,000 Btu/hr. (31,486 kcal) (36.6 kw)	80 lbs. (40 liters)	18 x 18 (46 x 46)	20 (50.8)	36-1/2 (92.7)	45 (114.3)	107 lbs. Fries/hr.	40 255 (116)
HD63G	Gas High Efficiency Fryer	125,000 Btu/hr. (31,486 kcal) (36.6 kw)	85 lbs. (42 liters)	18 x 18 (46 x 46)	20 (50.8)	36-1/2 (92.7)	45 (114.3)	99 lbs. Fries/hr.	40 255 (116)
HD65G	Gas High Efficiency Fryer	125,000 Btu/hr. (31,486 kcal) (36.6 kw)	100 lbs. (50 liters)	18 x 18 (46 x 46)	20 (50.8)	36-1/2 (92.7)	45 (114.3)	78 lbs. Fries/hr.	40 355 (152)
1824G	Gas Flat Bottom Fryer	120,000 Btu/hr. (30,600 kcal) (35.2 kw)	70 lbs. (35 liters)	18 x 24 (46 x 61)	20 (50.8)	33 (83.8)	45 (114.3)	N/A	28 285 (129)
2424G	Gas Flat Bottom Fryer	120,000 Btu/hr. (30,600 kcal) (35.2 kw)	90 lbs. (45 liters)	24 x 24 (61 x 61)	26 (66)	33 (83.8)	45 (114.3)	N/A	36 300 (136)
SR14E	Economy Electric Fryer	14 kw	40 lbs. (20 liters)	13-3/4 x 13-3/4 (35 x 35)	15-3/4 (40)	27-1/4 (69)	44 (112)	56 lbs. Fries/hr.	15 180 (82)
MF90U80	Portable Oil Filter	120V/60~/1Ø-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~/1Ø-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~/1Ø-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)	31-7/8 (81.1)	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](http://www.frymaster.com).

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

# FRYMASTER & DEAN DOMESTIC WARRANTY

## WHAT IS COVERED

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

## WHO IS COVERED

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

## WHAT WE WILL DO

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

## FRYPOT WARRANTY

■ **Parts and Labor:** One year

■ **Frypot(s):** Except as noted below, frypots are warranted against manufacturing defects and/or weld seam failure for the lifetime of the fryer. After one year, the frypot warranty is limited to parts only.

4 YEARS	5 YEARS	5-YEAR PRO-RATED	7 YEARS	10 YEARS
Flat Bottom	GF14, GF40	SR42G, SR52G, SR62G	H55 (Effective May 1, 1998)	Pasta Systems (Gas and Electric)
		SR14E	OCF30 Gas	Rethermalizer
				All other Dean Fryers

The H55 and OCF30G combustion chamber (infrared burners and structural components to mount the burners) are warranted against defective material or workmanship for 7 years, parts and labor.

## OCF30 SERIES FRYERS

Two years, parts, 1 year labor. Frypots: Gas models -- 7-year warranty; Electric models -- lifetime.

## FENWAL THERMOSTATS

Warranted for two years -- first year, parts and labor; second year, parts only.

## OTHER PARTS

All other parts components are warranted for one year from the date of purchase (parts and labor).

## SHORTENING DISPOSAL UNIT

Warranted for 90 days parts and labor. In addition, the pump is warranted for one year, parts only.

## REPLACEMENT PARTS

Parts, 90 days, no labor

Mild steel frypot, 90 days, no labor

Stainless Steel frypots, 1 year, 90 days labor

Computers, 1 year, no labor

## HOW TO GET SERVICE

Contact our Authorized Service Agent to obtain warranty service. To find the name and location of the nearest ASA call your dealer, or call the Frymaster Service Hotline, 1-800-551-8633. You can also go to the Frymaster website, [www.frymaster.com](http://www.frymaster.com), click on Service, click on Locator, key in zip code and it will give you the ASA for that zip code. When calling for service, please furnish the model number, serial number, series code number, voltage of your appliance, and a description of the problem. You must keep your sales receipt for proof of your date of purchase.

## WHAT THIS WARRANTY DOES NOT COVER

THE WARRANTIES PROVIDED BY FRYMASTER, LLC DO NOT APPLY IN THE FOLLOWING INSTANCES:

- Damage due to misuse, abuse, alteration, or accident.
- Improper or unauthorized repair.
- Failure to follow installation procedures, operation instructions and/or scheduled maintenance procedures as prescribed in your Frymaster or Dean Service and Owner's Manual.
- Damage in shipment.
- Removal, alteration or obliteration of the rating plate.
- Changes in adjustment and calibrations after thirty (30) days from equipment installation date.
- Failure to program computer appliances in accordance with programming procedures prescribed in your Frymaster or Dean Service and Owner's Manual.
- Equipment exported to foreign countries.
- Normal maintenance items such as electric bulbs, fuses, gaskets, o-rings, interior and exterior finishes.
- Travel over 100 miles or two hours, overtime or holiday charges, all of which must be paid for by the purchaser.
- Consequential damages (the cost of repairing other property which is damaged), loss of time, profits, use or any other non-fryer related incidental damages of any kind.

## GENERAL EXCLUSIONS

No warranty is provided for any Frymaster or Dean fryer used in a mobile installation or concession. Warranty protection is only offered for fryers installed in accordance with the procedures described in the Frymaster or Dean Service and Owner's Manual.

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

# FRYMASTER & DEAN U. S. REPRESENTATIVES

## GEOGRAPHICAL LOCATOR

STATE .....	REP CODE
ALABAMA .....	49
ALASKA .....	55
ARIZONA .....	37
ARKANSAS .....	42
CALIFORNIA .....	
SOUTHERN .....	47
NORTHERN .....	51
COLORADO .....	37
CONNECTICUT .....	
FAIRFIELD COUNTY ONLY .....	10
REMAINDER .....	19
DELAWARE .....	16
DISTRICT OF COLUMBIA .....	18
FLORIDA .....	
PANHANDLE .....	49
REMAINDER .....	35
GEORGIA .....	39
HAWAII .....	55
IDAHO .....	37
ILLINOIS .....	
NORTHERN INCLUDING .....	
SPRINGFIELD .....	60
SOUTHERN .....	24
INDIANA .....	
NORTHWEST CORNER .....	60
REMAINDER .....	13
IOWA .....	24
KANSAS .....	24
KENTUCKY .....	13
LOUISIANA .....	42
MAINE .....	19
MARYLAND .....	18
MASSACHUSETTS .....	19
MICHIGAN .....	
UPPER PENINSULA FROM SAULT ST. .....	
MARIE & WEST .....	60
REMAINDER .....	13
MINNESOTA .....	45
MISSISSIPPI .....	42
MISSOURI .....	24
MONTANA .....	37
NEBRASKA .....	24
NEVADA .....	
LAS VEGAS AND SOUTHERN .....	47
RENO AND NORTHERN .....	51
NEW HAMPSHIRE .....	19
NEW JERSEY .....	
TRENTON AND SOUTHERN .....	16
NORTH INCLUDING SUSSEX, SOMERSET, .....	
MIDDLESEX, AND MONMOUTH CO .....	10
NEW MEXICO .....	37
NEW YORK .....	
NYC NORTH THROUGH ROCKLAND AND .....	
PUTNAM CO .....	10
LONG ISLAND .....	10
REMAINDER/UPSTATE .....	12
NORTH CAROLINA .....	32
NORTH DAKOTA .....	45
OHIO .....	13
OKLAHOMA .....	28
OREGON .....	55
PENNSYLVANIA .....	
WESTERN INCLUDING ALTOONA AND .....	
STATE .....	
COLLEGE .....	13
EASTERN .....	16
RHODE ISLAND .....	19
SOUTH CAROLINA .....	32
SOUTH DAKOTA .....	45
TENNESSEE .....	
WESTERN THROUGH JACKSON .....	42
NASHVILLE AND EASTERN .....	49
TEXAS .....	28
EL PASO .....	37
UTAH .....	37
VERMONT .....	19
VIRGINIA .....	18
WASHINGTON .....	55
WEST VIRGINIA .....	13
WISCONSIN .....	
NORTHWEST .....	45
REMAINDER .....	60
WYOMING .....	37

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Toll Free: 800-821-1150  
FAX: 205-322-1440

## ALASKA

3-Wire/RAS  
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Bothell, WA 98021  
Tel: 1-866-770-2022  
Toll Free: 1-800-207-3  
FAX: 1-425-486-8544

## ARIZONA

General Parts Arizona  
1719 University Avenue Ste. 190  
Tempe, AZ 85281  
Tel: 1-888-686-8404  
FAX: (888) 687-8119

Authorized Commercial Service  
4832 S 35th St.  
Phoenix, AZ 85040  
Tel: (602) 234-2443  
Toll Free: (800) 824-8875  
FAX: (602) 232-5862

Authorized Commercial Service  
1121 West Grant Road, Suite 410  
Tucson, AZ 85705  
Tel: (520) 629-0040  
Toll Free: (800) 300-3337  
FAX: (520) 629-0622

## ARKANSAS

Bromley Parts & Service  
PO Box 539  
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Little Rock, AR 72203  
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Toll Free: (800) 482-9269  
FAX: (501) 374-8352

GCS Service, Inc.  
3717 Cherry Road  
Memphis, TN 38118  
Tel: 901-366-4587  
Toll Free: 800-262-9155  
FAX: 901-366-4588

Henry T Smith Company  
588 South Cooper  
Memphis, TN 38104  
Tel: (901) 274-7589  
Toll Free: (800) 228-8496  
FAX: (901) 272-3909

Complete Repair Service (CRS)  
5905 Financial Plaza Ste. 300  
Shreveport, LA 71129  
Tel: 1-318-686-6566/  
318-217-7417  
FAX: 1-318-686-7447

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Industrial Electric CPS  
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Toll Free: 1-888-239-6999  
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Carson, CA 90745  
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Toll Free: (800) 576-0123  
FAX: (310) 719-1494

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Tel: (310) 515-0207  
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Industrial Electric Service  
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Toll Free: 800-45-SERVE  
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Sacramento, CA 95815  
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Toll Free: (800) 522-7757  
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Toll Free: 800-822-2303  
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A-Tech Service  
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GCS Service, Inc.  
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Superior Kitchen Service, Inc.  
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Whaley Food Service Repair  
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FAX: (309) 797-3631

Eichenauer Service  
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## IOWA

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Goodwin Tucker Group  
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FAX: (816) 920-7387

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FAX: (877) 810-7043

Certified Service Center  
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Bowling Green, KY 42101  
Tel: (270) 783-0012  
Toll Free: (877) 907-0012  
FAX: (270) 783-0058

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FAX: 859-231-7781

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Louisville, KY 40218  
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FAX: (502) 454-5063

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Complete Repair Service (CRS)  
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ARCO Commercial Service  
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31829 West Eight Mile Road  
Livonia, MI 48152  
Tel: 248-426-9500  
Toll Free: 800-772-2936  
FAX: 248-426-7555

## MINNESOTA

GCS Service  
5480 Nathon Lane  
Suite 110  
Plymouth, MN 55422  
Tel: (763) 546-4221  
Toll Free: (800) 345-4221  
FAX: (763) 546-4286

General Parts, Inc.  
11311 Hampshire Avenue  
Bloomington, MN 55438  
Tel: 952-944-5800  
Toll Free: 800-279-9980  
FAX: 952-944-7101 / 800-279-9981

## MISSISSIPPI

ARCO Commercial Service  
1010 W. Coleman Avenue  
Hammond, LA 70403  
Tel: 1-985-429-0901  
Toll Free: 1-800-847-3201  
FAX: 1-985-542-6560

GCS Service, Inc.  
108 Distribution Drive Suite A  
Richland, MS 39218  
Tel: 601-956-7800  
Toll Free: 800-274-5954  
FAX: 601-420-5954

GCS Service, Inc.  
3717 Cherry Road  
Memphis, TN 38118  
Tel: 901-366-4587  
Toll Free: 800-262-9155  
FAX: 901-366-4588

Henry T Smith Company  
588 South Cooper  
Memphis, TN 38104  
Tel: (901) 274-7589  
Toll Free: (800) 228-8496  
FAX: (901) 272-3909

## MISSOURI

GCS Service, Inc.  
6107 Connecticut  
Kansas City, MO 64120  
Tel: (816) 920-5999  
Toll Free: (800) 229-6477  
FAX: (816) 920-7387

Commercial Services, Inc.  
18405 Edison Avenue  
Chesterfield, MO 63005  
Tel: 1-636-519-7000  
Toll Free: 1-800-777-8689  
FAX: 1-636-519-7997

GCS Service, Inc.  
9722 Reavis Park Drive  
St. Louis, MO 63123  
Tel: 314-638-7444  
Toll Free: 800-284-4427  
FAX: 314-638-0135

## MONTANA

3-Wire/RAS  
22322 20th Avenue S.E.  
Bothell, WA 98021  
Tel: 1-866-770-2022  
Toll Free: 866-770-2022  
FAX: 1-425-486-8544

## NEBRASKA

Goodwin Tucker Group  
7535 D Street  
Omaha, NE 68124-4047  
Tel: (402) 397-2880  
Toll Free: (800) 372-6066  
FAX: (515) 262-2936

## NEVADA

Hi Tech Commercial Service  
1840 Stella Lake Street  
North Las Vegas, NV 89106  
Tel: 702-649-4616  
Toll Free: 877-924-4832  
FAX: 702-649-4607

GCS Service, Inc.  
3683 West 2270 South Suite D  
Salt Lake City, UT 84120  
Tel: 801-487-3653  
Toll Free: 800-955-9201  
FAX: 801-463-6148

## NEW HAMPSHIRE

CASCO Food Equipment Service  
8025 South Willow Street  
Manchester, NH 03101  
Tel: 603-268-0606  
FAX: 603-268-0106

# FRYMASTER & DEAN FACTORY AUTHORIZED SERVICE

## NEW JERSEY

Jay Hill Repairs  
90 Clinton Road  
Fairfield, NJ 07004  
Tel: 1-973-575-9145  
Toll Free: 1-800-529-4455  
FAX: 1-973-575-7248

Elmer Schultz Service  
201 West Washington Avenue  
Pleasantville, NJ 08232  
Tel: (609) 641-0317  
FAX: (609) 641-8703

Malachy Mechanical  
586 Avenue A  
Bayonne, NJ 07002  
Tel: (201) 823-1415  
Toll Free: 1-800-794-1415 NJ only  
FAX: (201) 823-3926

## NEW MEXICO

Hawkins Commercial Appliance  
Service  
3000 South Wyandot  
Englewood, CO 80110  
Tel: (303) 781-5548  
Toll Free: (800) 624-2117  
FAX: (303) 761-8861

## NEW YORK

Day & Night All Service Commercial  
10 Charles Street  
New Hyde Park, NY 11040  
Tel: 516-378-1176  
FAX: 516-378-1735

Alpro Service Company Inc  
1127 Willoughby Ave.  
Brooklyn, NY 11237  
Tel: 718-386-2515  
FAX: 718-417-6380

Buffalo Expert Services Technicians  
(B.E.S.T.)  
3003 Genesee Street  
Buffalo, NY 14225  
Tel: 1-716-893-6464

Duffy's Equipment Service  
305 State Street  
Watertown, NY 13601  
Toll Free: 1-800-836-1014

Duffy's Equipment Service  
1904 East Main Street  
Endicott, NY 13760  
Tel: 315-737-9401  
Toll Free: 800-836-1014  
FAX: 315-737-7132

Duffy's Equipment Service  
1310 Clinton Street  
Buffalo, NY 14206  
Toll Free: 800-836-1014  
FAX: 315-737-7132

3-Wire/Northern  
21 Northern Avenue  
Plattsburgh, NY 12903  
Tel: (518) 563-3200  
Toll Free: (800) 634-5005  
FAX: 518-563-3219

Duffy's Equipment Service  
140 Child Street  
Rochester, NY 14611  
Toll Free: 800-836-1014  
FAX: 315-737-7132

Duffy's Equipment Service  
109 Albion Avenue  
Liverpool, NY 13088  
Toll Free: 800-836-1014  
FAX: 315-737-7132

Duffy's Equipment Service  
3138 Oneida Street  
Sauquoit, NY 13456  
Tel: 315-737-9401  
Toll Free: 800-836-1014  
FAX: 315-737-7132

## NORTH CAROLINA

Whaley Food Service Repair  
8334-K Arrowridge Boulevard  
Charlotte, NC 28273  
Tel: (704) 529-6242  
Toll Free: (800) 877-3599  
FAX: 704-529-1558

Whaley Food Service Repair  
3020-B Thurston Avenue  
Greensboro, NC 27406  
Tel: (336) 333-2333  
Toll Free: (800) 800-0807  
FAX: 336-808-4917

Whaley Food Service Repair  
3630 Cessna Drive  
Garner, NC 27529  
Tel: (919) 779-2266  
Toll Free: (800) 849-6011  
FAX: 919-779-2224

Whaley Food Service Repair  
6418 Amsterdam Way Unit 101  
Wilmington, NC 28405  
Tel: (910) 791-0000  
Toll Free: 800-758-2314  
FAX: 910-332-0080

## NORTH DAKOTA

GCS Service  
5480 Nathon Lane Suite 110  
Plymouth, MN 55422  
Tel: (763) 546-4221  
Toll Free: (800) 345-4221  
FAX: (763) 546-4286

General Parts, Inc.  
10 South 18th Street  
Fargo, ND 58103  
Tel: 701-235-4161  
Toll Free: 800-279-9987  
FAX: 701-235-0539 / 800-279-9987

## OHIO

ALS Commercial Parts & Service  
5265 Naiman Parkway  
Cleveland, OH 44139  
Tel: 1-440-248-1489  
Toll Free: 1-800-428-8448  
FAX: (440) 248-1543

ALS Commercial Parts & Service  
590 East Western Reserve Road  
Youngstown, OH 44514  
Tel: 1-330-729-9705  
Toll Free: 1-877-346-6544  
FAX: (330) 729-9707  
Certified Service Center

2820 Johnstown Road  
Columbus, OH 43219  
Tel: 614-476-1370  
Toll Free: 866-862-1252  
FAX: 614-476-1386

Certified Service Center  
890 Redna Terrace  
Woodlawn, OH 45215  
Tel: (937) 898-4040  
Toll Free: (800) 257-2611  
FAX: (937) 898-4177

Commercial Parts & Service of Ohio  
5033 Transamerica Drive  
Columbus, OH 43228  
Tel: 614-221-0057  
Toll Free: 1-800-837-8327  
FAX: 614-221-3622

GCS Service, Inc.  
1010 D. Taylor Station Road  
Columbus, OH 43230  
Tel: 614-476-3225  
Toll Free: 800-282-5406  
FAX: 614-367-7683

Certified Service Center  
890 Redna Terrace  
Cincinnati, OH 45215  
Tel: (513) 772-6600  
Toll Free: (800) 543-2060  
FAX: (513) 612-6600

Electrical Appliance Repair  
Service, Inc.  
5805 Valley Belt Road  
Cleveland, OH 44131  
Tel: (216) 459-8700  
Toll Free: (800) 621-8259  
FAX: (216) 459-8707

## OKLAHOMA

Hagar Restaurant Service  
1229 W Main  
Oklahoma City, OK 73106  
Tel: (405) 235-2184  
Toll Free: (800) 445-1791  
FAX: (405) 235-6140

Hagar Restaurant Service  
5932 E. Skelly Drive  
Tulsa, OK 74135  
Tel: (918) 664-4665  
Toll Free: (800) 722-0229  
FAX: (918) 664-1618

## OREGON

Ron's Service, Inc.  
201 Bateman Drive Suite 8  
Central Point, OR 97502  
Tel: (541) 665-0410  
FAX: (541) 665-0411

Ron's Service, Inc.  
16364 Southwest 72nd Ave  
Portland, OR 97224  
Tel: (503) 624-0890  
Toll Free: (800) 851-4118  
FAX: (503) 684-6107

## PENNSYLVANIA

ALS Commercial Parts & Service  
1911 West 26th Street  
Erie, PA 16508  
Tel: 1-814-456-3732  
Toll Free: 1-800-332-3732  
FAX: (814) 452-4843

K & D Factory Service, Inc.  
480 Business Park Lane  
Allentown, PA 18109  
Tel: (610) 432-0266  
Toll Free: 1-800-932-0503  
FAX: (717) 238-4367

Clark Service  
306 Airport Drive  
Smoketown, PA 17576  
Tel: 1-717-392-5590  
Toll Free: 800-678-5517  
FAX: 1-717-392-5735

K & D Factory Service, Inc.  
Tel: (717) 394-4892  
597 Lehigh Ave  
Toll Free: 1-800-932-0503  
Lancaster, PA 17602  
FAX: (717) 238-4367

K & D Factory Service, Inc.  
1833 North Cameron Street  
Harrisburg, PA 17103  
Tel: (717) 236-9039  
Toll Free: 1-800-932-0503  
FAX: (717) 238-4367

American Kitchen Machinery &  
Repair Co.  
204 Quarry Street  
Philadelphia, PA 19106  
Tel: 215-627-7760  
Toll Free: 800-848-7760  
FAX: 215-627-1604

Elmer Schultz Service  
540 North Third Street  
Philadelphia, PA 19123  
Tel: (215) 627-5400  
Toll Free: (800) 762-7906  
FAX: (215) 627-5408

GCS Service, Inc.  
400 Elwood Avenue  
Sharon Hill, PA 19079  
Tel: 215-925-6217  
Toll Free: 800-441-9115  
FAX: 215-925-6208

ALS Commercial Parts & Service Inc.  
1005 Parkway View Drive  
Pittsburgh, PA 15205  
Tel: 1-412-809-0244  
FAX: 1-412-809-0246

GCS Service, Inc.  
210 Vista Park Drive  
Pittsburgh, PA 15205  
Tel: 412-787-1970  
Toll Free: 800-738-1221  
FAX: 412-787-5005

K & D Factory Service, Inc.  
1818 Cedar Ave  
Scranton, PA 18505  
Tel: (570) 342-5135  
Toll Free: 1-800-932-0503  
FAX: (717) 238-4367



# FRYMASTER & DEAN FACTORY AUTHORIZED SERVICE

K & D Factory Service, Inc.  
2670 Euclid Avenue  
Williamsport, PA 17702  
Tel: 570-323-8010  
Toll Free: 1-800-932-0503  
FAX: (717) 238-4367

K & D Factory Service, Inc.  
2100 West Market Street  
York, PA 17404  
Tel: (717) 793-8525  
Toll Free: 1-800-932-0503  
FAX: (717) 238-4367

## PUERTO RICO

Gas Repair  
Calle 7 NE #332  
Puerto Nuevo, PR 00922  
Tel: 787-749-8055  
FAX: 787-749-8044

JV Refrigeration & Air Conditioning Inc.  
Del Local Urb. Jardines  
F-5 Ave. Monsenor Ferrer  
Santa Isabel, PR 00757  
Tel: (787) 845-5430  
FAX: (787) 845-5430

Koolee of Puerto Rico  
#19 Street A Corner C  
Bo. Palmas Industrial Park  
Catano, PR 00962  
Tel: 787-720-0035  
FAX: 787-272-0165

## RHODE ISLAND

Certified Restaurant Equipment  
Service Inc  
560 York Avenue  
Pawtucket, RI 02861  
Tel: 401-726-1086  
Toll Free: 800-691-2291  
FAX: 401-729-0912

Superior Kitchen Service, Inc.  
669 Elmwood Avenue  
Providence, RI 02907  
Tel: (401) 781-9889  
Toll Free: 888-590-1899  
FAX: 888-590-1996

## SOUTH CAROLINA

Whaley Food Service Repair  
4740-A Franchise Street  
North Charleston, SC 29418  
Tel: (843) 760-2110  
Toll Free: 888-877-2662  
FAX: 843-329-0431

Whaley Food Service Repair  
137 Cedar Road  
Lexington, SC 29073  
Tel: 803-996-9920  
Toll Free: 1-800-877-2662  
FAX: 803-996-9910

Whaley Food Service Repair  
748 Congaree Road  
Greenville, SC 29607  
Tel: 864-234-7011  
Toll Free: 800-494-2539  
FAX: 864-770-8993

Whaley Food Service Repair  
1406-C Commerce Plaza  
Myrtle Beach, SC 29577  
Tel: 843-626-1866  
Toll Free: 800-626-6586  
FAX: 843-626-2632

## SOUTH DAKOTA

GCS Service  
5480 Nathan Lane Suite 110  
Plymouth, MN 55422  
Tel: (763) 546-4221  
Toll Free: (800) 345-4221  
FAX: (763) 546-4286

General Parts, Inc.  
10 South 18th Street  
Fargo, ND 58103  
Tel: 701-235-4161  
Toll Free: 800-279-9987  
FAX: 701-235-0539 / 800-279-9965

## TENNESSEE

FESCO  
P.O. Box 3325  
1209 S. Watkins Street - UPS Delivery  
Chattanooga, TN 37404  
Tel: 423-624-3381  
Toll Free: 800-727-8447  
FAX: (423) 624-3383

FESCO  
2315 Sycamore Drive  
Knoxville, TN 37921  
Tel: 865-522-5764  
Toll Free: 800-513-7278  
FAX: 865-522-0982

Henry T. Smith Company  
588 South Cooper  
Memphis, TN 38104  
Tel: (901) 274-7589  
Toll Free: (800) 228-8496  
FAX: (901) 272-3909

FESCO  
1106 Elm Hill Pike  
Suite 105B  
Nashville, TN 37210  
Tel: 615-724-1118  
Toll Free: 866-724-1118  
FAX: 615-724-1121

GCS Service, Inc.  
1854 Air Lane Drive  
Nashville, TN 37210  
Tel: (615) 244-8050  
Toll Free: (800) 822-2303  
FAX: (615) 244-8885

## TEXAS

Commercial Kitchen Parts and Service  
6205-B Burnet Road  
Austin, TX 78757  
Tel: (512) 454-8544  
Toll Free: (888) 454-8544 (TX Only)  
FAX: (512) 454-8553

Commercial Kitchen Parts & Service  
1117 Hendricks St. Ste. 126  
Corpus Christi, TX 78417  
Tel: 1-361-855-0633  
Toll Free: 1-800-242-5928  
FAX: 1-361-882-4903

GCS Service  
8356 Sterling Street  
Irving, TX 75063  
Toll Free: 1-800-822-2303

Hagar Restaurant Service  
433 Regal Row  
Dallas, TX 75247  
Tel: 214-574-5200  
Toll Free: 1-866-919-5200  
FAX: 214-574-5211

Armstrong Repair Center  
5110 Glenmont Drive  
Houston, TX 77081  
Tel: (713) 666-7100  
Toll Free: (800) 392-5325  
FAX: 713-666-2429

Commercial Kitchen Parts and Service  
221 N. McColl Road  
McAllen, TX 78501  
Tel: (956) 664-8267  
Toll Free: 888-664-8267  
FAX: 956-664-8270

Commercial Kitchen Parts & Service  
1377 N Brazos San Antonio, TX 78207  
Tel: (210) 735-2811  
Toll Free: (800) 292-2120  
FAX: (210) 733-1037

## UTAH

GCS Service, Inc.  
3683 West 2270 South Suite D  
Salt Lake City, UT 84120  
Tel: 801-487-3653  
Toll Free: 800-955-9201  
FAX: 801-463-6148

LaMonicas Restaurant Equipment  
Service Co., Inc.  
6211 South 380 West  
Murray, UT 84107  
Tel: 801-263-3221  
Toll Free: 800-527-2561  
FAX: 801-263-3229

## VERMONT

Northern Parts Distributors  
21 Northern Avenue  
Plattsburgh, NY 12903  
Tel: (518) 563-3200  
Toll Free: (800) 634-5005  
FAX: (518) 563-3219

## VIRGIN ISLANDS

Atlanta Refrigeration Service V.I. Inc.  
7350 Estate Bovoni, Suite 121C  
St. Thomas, VI 00802  
Tel: 340-775-9222  
FAX: 678-636-2516

## VIRGINIA

Dauber's, Inc.  
7645 Dynatech Court  
Springfield, VA 22153  
Tel: (703) 866-3600  
Toll Free: (800) 554-7788  
FAX: (703) 866-4071

Dauber's, Inc.  
5255 Henneman Drive  
Norfolk, VA 23513  
Tel: (757) 855-4097  
Toll Free: (800) 880-7775  
FAX: (757) 855-1795

Daubers, Inc.  
2407 Ownby Lane  
Richmond, VA 23220  
Tel: (804) 359-9065  
Toll Free: (800) 273-9593  
FAX: (804) 359-4331

## WASHINGTON

3-Wire/RAS  
22322 20th Avenue S.E.  
Bothell, WA 98021  
Tel: 1-866-770-2022  
Toll Free: 1-800-207-3146  
FAX: 1-425-486-8544

## WEST VIRGINIA

Central Service  
1521 W Washington  
Charleston, WV 25312  
Tel: (304) 344-3451  
Toll Free: (800) 441-9443  
FAX: (304) 344-4925

Statewide Service  
804 N. Eisenhower Drive  
Beckley, WV 25801  
Toll Free: 1-800-335-8715  
FAX: 1-304-256-3072

Statewide Service  
603 Main Avenue  
Nitro, WV 25143  
Tel: (304) 755-1811  
Toll Free: (800) 441-9739  
FAX: (304) 755-4001

## WISCONSIN

Appliance Service Center  
3210 London Road  
Eau Claire, WI 54701  
Tel: 1-715-832-0555  
FAX: (715) 832-7813

Appliance Service Center  
5817 Femrite Drive  
Madison, WI 53718  
Tel: 1-608-246-3160  
Toll Free: 1-800-236-7440  
FAX: 1-608-246-2721

Appliance Service Center  
6843 W Beloit Road  
West Allis, WI 53219  
Tel: 1-414-543-6460  
Toll Free: 1-800-236-6460  
FAX: (414) 543-6480

Appliance Service Center  
786 Morris Ave  
Greenbay, WI 54304  
Tel: (920) 496-9993  
Toll Free: (800) 236-0871  
FAX: (920) 496-9927

## WYOMING

Hawkins Commercial  
Appliance Service  
3000 South Wyandot  
Englewood, CO 80110  
Tel: (303) 781-5548  
Toll Free: (800) 624-2117  
FAX: (303) 761-8861





Call 1-800-221-4583 (US only) or visit [www.frymaster.com](http://www.frymaster.com)

8700 Line Avenue  
Shreveport, LA 71106-6800, USA  
In U.S.: 1-800-221-4583  
Outside U.S.: +1-318-865-1711  
Fax: 318-868-5987  
Bulletin No. 8180387 6/11  
Frymaster Service Hotline 1-800-551-8633 or +1-318-865-1711, Ext. 2604

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## About Frymaster

Frymaster, a Manitowoc company, is one of the world's leading manufacturers of commercial fryers for the foodservice industry. Frymaster offers the most fryer choices in the world: open pot, tube type and flat bottom. Because one fryer does not fit all requirements, Frymaster offers two complete lines: Frymaster® and Dean®. For more than 75 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.



### SOLUTIONS

*Frymaster provides many of the operational solutions from Manitowoc, a global company dedicated to bringing value to foodservice operators by equipping them with highly individualized real-world answers that enhance menus, service, profits, and efficiency.*

### SERVICE

*Frymaster products are backed nationwide by Manitowoc STAR Service. This network of certified service agents provides fast response with factory-trained experts to assure your equipment will be fixed right the first time. Manitowoc STAR service agents guarantee their work and use genuine OEM parts for best equipment performance and longer life.*

To learn how Frymaster and other leading Manitowoc brands can equip you, visit [www.manitowocfsg.com](http://www.manitowocfsg.com), consult your dealer or call 727-375-7010.

