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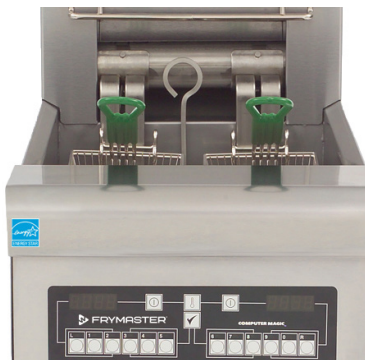
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# Two Great Frying Brands Offer the Most Fryer Choices in the World

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## 80-years Strong and Continuing

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

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



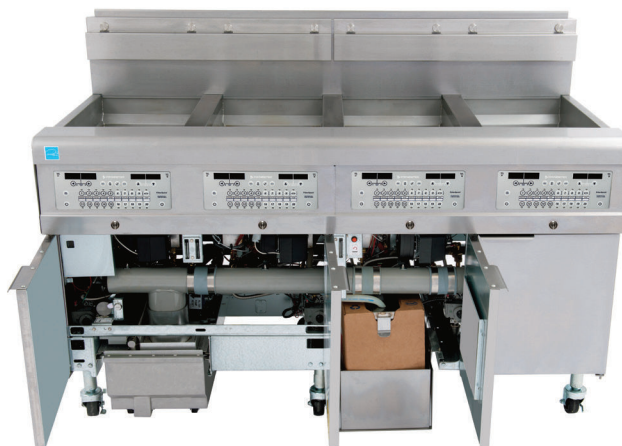
## Advanced Heat Exchange Technology

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



## Oil Station Management

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





## Cooking Control

When you need the reliability of consistent cooking, programmable controllers provide the perfect solution. They automatically adjust cooking times to ensure foods are cooked to the same quality standard regardless of load size. The easyTouch controller has operation management features that monitor and help control food quality, oil life, and equipment performance. Configurable and customizable recipe management are also offered. Programmable button controllers make it easy to assign menu items for push button selection, and the LED displays clearly identify the product's cooking parameters such as time and temperature. Some controllers even guide oil management functions and record important cooking equipment performance and oil management information.



## Welbilt KitchenCare® Performance for a Lifetime

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

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

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

### • Outstanding Performance

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

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

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

### • Automatic Top-Off (ATO)

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

### • Intelligent Controls

- The easyTouch controller makes cooking and filtering simple and intuitive. Fry station management features monitor and help control food and oil quality, oil life, and equipment performance.

### • Optional Integrated Oil Quality Sensor

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

### • State-of-the-Art Combustion

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

### • Minimal Oil Handling

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

### • Safety First

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



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### FQG30U

- Automatic Filtration
- Auto top-off
- 70,000 Btu/hr. (17,632 kcal/hr.) (20.5 kw/hr.)
- 13" x 14" x 3-3/4" (33 x 35.6 x 9.5 cm), frying area
- 30-lb (15-liter) oil capacity
- Cooks 67-lbs. (30 kg) of French fries/hr.
- Optional Oil Quality Sensor
- EasyTouch controller



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### FQE30U

- Automatic Filtration
- Auto top-off
- 14 kw/hr.
- 13" x 14" x 3-3/4" (33 x 35.6 x 9.5 cm), frying area
- 30-lb. (15-liter) oil capacity
- Cooks 71-lbs. (32 kg) of French fries/hr., 14 kw frypot
- Optional Oil Quality Sensor
- EasyTouch controller



## FQG60T

- Automatic Filtration
- Auto top-off
- easyTouch controller
- 119,000 Btu/hr. (29,975 kcal/hr.) (34.9 kw/hr)
- 60-lb. (30-liter) oil capacity
- 18" x 14" x 3-3/4" (45.7 x 35.6 x 9.5 cm), frying area
- Optional oil quality sensor



## FQE60U

- Automatic Filtration
- Auto top-off
- easyTouch controller
- 17kw/hr. input per frypot
- 60-lb. (30-liter) oil capacity
- 18" x 14" x 3-3/4" (45.7 x 35.6 x 9.5cm) frying area
- Cooks 84-lbs (38.4 kg) French fries/hr.
- Optional oil quality sensor



## FQE80U

- Automatic Filtration
- Auto top-off
- easyTouch controller
- 17kw/hr. input per frypot
- 80-lb. (40-liter) oil capacity
- 18" x 18" x 4-3/8" (45.7 x 45.7 x 11.1 cm), frying area
- Cooks 84-lbs. (38.4 kg) of French fries/hr.
- Optional oil quality sensor



## FQG120T

- Automatic Filtration
- Auto top-off
- easyTouch controller
- 105,000 Btu/hr. (26,448 kcal/hr.) (30.8 kw/hr)
- 120-lb. (54-liter) oil capacity
- 13" x 14" x 3-3/4" (33 x 35.6 x 9.5 cm), frying area
- Cooks 79-lbs. (30 kg) of French fries/hr.
- Optional oil quality sensor

# OCF30 Fryers

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

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

- **Outstanding Performance**

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

- **40% Less Oil**

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

- **10% Less Energy**

- The reduced oil volume requires less energy.

- **State-of-the-Art Combustion**

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

- **Minimal Oil Handling**

- The automatic top-off option and in-cabinet filtration keep the oil fresh with minimal intervention. Bulk oil option further reduces handling.

- **Intelligent Control**

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

- **Robust Product Line**

- Offerings include 2-3 frypot (full and split) batteries and models to handle all shortening types (liquid, semi-solid and solid).

- **Safety First**

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



### Auto Top-Off OCF30-ATOG

- 70,000 Btu/hr. (17,632 kcal/hr.) (20.5 kw/hr.), full frypot; 35,000 Btu/hr. (8,816 kcal/hr.) (10.2 kw/hr.), split frypot
- 13" x 14" x 3-3/4" (33 x 35.6 x 9.5 cm), full frypot frying area; 6" x 14" x 3-1/2" (15.2 x 35.6 x 8.9 cm) split frypot frying area
- 30-lb. (15-liter) oil capacity, full frypot; 17-lb. (8.5-liter) oil capacity, split frypot
- Cooks 67-lbs. (30 kg) of French fries/hr.
- Built-in filtration with rear oil flush



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

- 70,000 Btu/hr. (17,632 kcal/hr.) (20.5 kw/hr.), full frypot; 35,000 Btu/hr. (8,816 kcal/hr.) (10.2 kw/hr.), split frypot
- 13" x 14" x 3-3/4" (33 x 35.6 x 9.5 cm), full frypot frying area; 6" x 14" x 3-1/2" (15.2 x 35.6 x 8.9 cm) split frypot frying area
- 30-lb. (15-liter) oil capacity, full frypot; 17-lb. (8.5-liter) oil capacity, split frypot
- Cooks 67-lbs. (30 kg) of French fries/hr.
- Built-in filtration with rear oil flush



### Auto Top-Off OCF30-ATOE

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



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

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



# 1814 High-Production Gas Fryers

## Conserve Oil, Energy and Space

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

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

### 11814G

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

11814 shown with optional casters



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

### 21814GF & 31814GF

Has standard Features of the 11814G Plus:

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



### Filtration for 11814, 21814, 31814

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

# 1814 High-Production Electric Fryers

## Conserve Oil, Energy and Space

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

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

## Filtration for 11814E, 21814E, 31814E

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

## 11814E

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



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

## 21814EF & 31814EF

### Has standard Features of the 11814E Plus:

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



21814EF shown with built-in filtration

# High-Efficiency Gas Fryers (H55)

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

Frymaster's H55 gas fryer is a premium open-pot fryer that combines state-of-the-art technology with decades of frying experience and customer satisfaction to set the standard for high-efficiency frying. H55 fryers are the industry's first **GREEN** fryers meeting ENERGY STAR® guidelines long before any guidelines were established. H55 fryers are the foundation of Frymaster's ever-evolving conserving fryer technology.

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



### H55

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

*PH155 shown with optional CM3.5 controller and casters*



### H55-2

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

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



# High-Efficiency Gas Fryers (HD)

## Tube Fryers Good Enough to be Frymaster

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

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



## HD50/HD60

### High-Efficiency Decathlon Series Fryers

#### HD50

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



Model HD150G shown with optional casters

#### HD60

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



model SCFHD260 shown with optional 3000 controller

# High-Efficiency Low Flue Temp Gas Fryers (LHD65)

## Low Flue Temperature Fryers, High on Production

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

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



## LHD65 Low Flue Temperature, High-Efficiency Decathlon Series Fryers

### LHD265

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

Model FPLHD265 shown with 3000 controller



# High-Efficiency Value Gas Fryer (ESG35T)

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

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



## ESG35T

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



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

# Master Jet Performance Gas Fryers (MJ)

## World-Recognized Masters of Open-Pot Frying

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

### MJ40

- 110,000 Btu/hr. (27,700 kcal/hr.) (32.2 kw/hr.)
- 12" x 15" x 4-1/4" (30.5 x 38.1 x 10.8 cm) frying area
- 40-lb. (20-liter) oil capacity
- Cooks 57 lbs. (26 kg) of French fries/hr.



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

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

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

### MJ50

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



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

- Are simple to operate. Just set the desired frying temperature and start cooking. An EZSpark® ignitor is included for ease in lighting.

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

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

### MJCF

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



# Standard Gas Fryers (GF)

## *Deliver Outstanding Open-Pot Frying Performance*

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

- Designed for versatile frying production.
- Easy to clean. Open-pot design allows safe access to every inch of the frypot.
- Simple to operate. Just set the desired frying temperature and start cooking.
- Automatically shut off the fryer if temperature exceeds the high-limit.
- Electrical hookup not required.
- Have a durable heat transfer system that can be counted on for years of reliable performance.
- Have durable accessories that support frying operation including frypot covers, full size baskets, basket support screen and casters.
- Collect and aid sediment removal with a deep collection zone and large 1-1/4" IPS ball-type drain valve.
- GF Fryers offer all the benefits of open-pot frying at an entry level price.



### GF14

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



### GF40

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

# Ultra High-Efficiency (RETC) Electric Fryers

## Designed for Industry-Leading Energy Efficiency

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

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

### RE14TC, RE14-2TC

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

RE14TC shown with optional casters



### RE17TC, RE17-2TC

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

RE17TC shown with optional casters



# High-Efficiency (RE) Electric Fryers

## Put Every kw to Work at Maximum Efficiency

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

### RE14, RE14-2

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

RE14 shown with optional CM3.5 controller and casters



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

### RE17, RE17-2

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

RE17 shown with optional CM3.5 controller and casters



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

# High-Production (HPRE) Electric Fryers

## Designed to Meet High-Production, High Sediment Frying Needs

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

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

## RE80 (HPRE)

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

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



## Other Products

### Cleaning Disposal Caddy

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




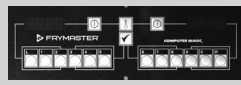



- 63-lb. (28.58-liters) 100-lb. (45.36-liter) frypot capacity
- Latching lid for safe transport
- Fold-down handle for safe and easy storage
- Durable stainless steel pan
- 2" low-profile casters
- 1/2" drain pipe and shut-off valve



# Fryer Controllers

## Ensure Product Consistency

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

ITEM	DESCRIPTION	COOKING PERFORMANCE	MODEL OPTIONS	PICTURE
<b>FQ4000 EASYTOUCH CONTROLLER*</b>	Touchscreen operation of cooking and fully-automatic filtration. Times the cook operation and signals visually and audibly when cook is complete. Controller operates the Automatic Top Off (ATO) feature. Controller helps manage oil through SmartFiltration, which prompts user when it is time to filter. Onscreen, step-by-step prompts guide users through important functions, such as filtration, oil disposal, and boil out. Offers recipe configuration and management at the fryer or remotely with easy uploads of menu changes. Built-in connectivity supports operations management, including remote software updates.	Compensation or “stretch” cooking ensures the exact heat load will be utilized for each cook. The result is more consistent and higher quality food products..	FQ30U, FQ60U, FQ60T, FQ80U, FQ120T	
<b>3000/3010 CONTROLLER*</b>	Operates standard built-in filtration. Offers push button cooking for 20 products (3000) and 10 products (3010). Times the cook operation and signals audibly when cooking is complete. Can display Fahrenheit or Celsius temperature values when the unit is turned off. Features temperature check, boil-out, melt cycle and lighted digital display. Controller operates the ATO-Automatic Top Off feature. Controller can monitor oil management functions such as cook counts, prompt when it is time to filter, and guide workers through step-by-step oil management functions such as filtration, oil dispose and boil out. Also can be programmed for segmented cooking, used to cook bone-in chicken.	Compensation or “stretch” cooking ensures the exact heat load will be utilized for each cook. The result is more consistent and higher quality food products.	OCF30, LHD65, HD50G, HD60G, RE80, 1814	
<b>LANE CONTROLLER</b>	Times the cook operation and signals audibly when cooking is complete. Automatically selects Fahrenheit/ Celsius temperature values and stores the current time and temperature settings when the unit is turned off. The 3-lane controller has 10 programmable product buttons, a 40-product library feature, temperature check, boil-out, melt cycle and lighted digital display. Control operates as a lane controller with the ability to select not only the product, but also where it will cook, lane 1, 2 or 3. A 2-lane version is available for the HD50 gas and RE electric fryers in the 1814 battery.	Compensation or “stretch” cooking ensures the exact heat load will be utilized for each cook. The result is more consistent and higher quality food products.	1814	
<b>CM3.5 CONTROLLER*</b>	Smooth, touch-pad surface; multi-product programmable controller automatically stretches cook time to provide consistent food quality regardless of the product load. LEDs display cooking time countdown (with audible alarm) and provide precise frypot temperature checks. The unit also features controlled boil-out at a steady 195°F (80°C), recovery “test time”, programmable “shake” and “hold” times and more. Available for full or split-pot fryers.	Compensation or “stretch” cooking ensures the exact heat load will be utilized for each cook. The result is more consistent and higher quality food products.	1814, H55, H55-2, RE14, RE14-2, RE17, RE17-2, RE80, HD50G, HD60G, PR50	
<b>DIGITAL TIMER CONTROLLER</b>	Touch-pad control panel is easy to operate for cooking and has timer function. Easy to operate with constant temperature display and timer function for cooks. Features 20 pre-programmed product buttons & timer function.		1814, H55, H55-2, RE14, RE14-2, RE17, RE17-2, RE80, HD50G, HD60G, PR50	
<b>THERMATRON CONTROLLER</b>	Standard controller for many Dean fryers. Simple to operate with on/off switch, temperature set dial and melt cycle and boil-out options.		HD50G, HD60G, D60G, PR50, LHD65	
<b>MILLIVOLT CONTROLLER</b>	Basic thermostat controller that gets energy from the gas flame. Requires no electrical hook-up.		ESG35T, MJ40, MJ50, MJCF, GF14, GF40, SR142, SR152, SR162, SR114E, PR50	

\* Basket lifts only available with digital timer, CM3.5, 3000, 3010, and easyTouch controllers.

# Oil Station Management Equipment

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

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

## Built-In Filtration

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Frymaster's renowned, built-in filtration system puts filtration where it's most convenient to use--right within the fryer--eliminating the need for additional floor and storage space. The filtering process is fast and easy, encouraging frequent filtering--a critical part of maximizing oil life, especially with trans-fat free oils. In a multi-vat system, one vat can be filtered while the others are still cooking to minimize interruption. The filter system has a powerful pump to maximize filtering efficiency and minimize clogging.

Filtration is enhanced with a gravity draining system that allows residual oil to drain into the filter pan so that drain lines are always open. The large sump with secure hold-down ring ensures proper vacuum and oil return. Our filter pan is engineered for flexibility to accommodate three different filter mediums with one stainless steel pan that slides out easily over floor mats and uneven floor tiles.

The built-in filter system can filter up to four vats (depending on the fryer configuration), individually, without having to be moved from vat to vat, saving valuable labor. One 50-lb. fryer can be filtered in about 4 minutes, while other fryers in the battery continue cooking. Filtration is also available for single battery OCF30, H55, and RE full and split vat models.

## Fully-Automatic Filtration -- FilterQuick® Models Only

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- Push-button start makes caring for the oil and optimizing food quality simple.
- 30-lb open frypot design requires 40% less oil and ensures quick and easy cleaning. Saves money, time and labor.
- Independent frypot construction allows convenient frypot repairs in the field, if needed.
- State-of-the-art combustion fuels efficiency.
- The easyTouch controller makes filtering and cooking simple and intuitive with operation management features that monitor and help control food and oil quality, oil life, and equipment performance.
- FilterQuick's closed cabinet, Automatic Filtration uses push-button start to make caring for the oil and optimizing food quality simple.
- Innovative safety features offer proprietary advantages over other fryers -- prevent simultaneous vat filtrations.

## Filtration for 2 or more Fryers Non-FilterQuick® Models

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



# Oil Station Management Equipment

*Designed to Make Daily Filtration Easy, Quick and Efficient*

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## Filtration for Single Fryers

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

*FPRE14 shown with optional CM3.5 controller*



## Filtration System Under a Frypot and Spreader

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

## Filtration for HPRE Fryers

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

## Filtration for 1814 Fryers

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*See pages 8 and 9*

# Portable Filtration

## Designed to Make Daily Filtration Easy, Quick and Efficient

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

- Simple to use
- Easy to clean
- Comes in standard version (S) with gravity drain or with a reversible pump (R).
- Powerful steel gear pump with 1/3 H.P. motor filters 50-lbs. (25-liters) of oil in 5 minutes
- 5 ft. (152 cm) hose returns filtered oil with ease amply reaching the frypot to wash crumbs from the walls and the bottom of the frypot
- Durable stainless steel pan and pump housing is made to stand up to heavy use and make the filter easy to clean
- The included Filter Starter Kit contains all needed filter supplies so filtration can begin as soon as the filter arrives
- Suction line heated for solid shortening
- Cover with fold-down handle
- PF50 portable filters fit under the drain of all Frymaster 50-lb. fryers

### PF50S/PF50R

- 50-lb. (25-liter) oil capacity

*Model PF50 shown*



### PF80LPS/PF80LPR

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

*Model PF80LP shown with reversible pump*



### PF80S/PF80R

- 80-lb. (40 liter) oil capacity

### PF110S/PF110R

- 110-lb. (50 liter) capacity

## Shortening Disposal Units (SDU)

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

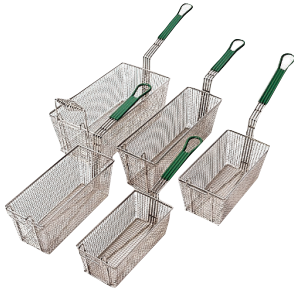
*Model PSDU50 and PSDU100 shown.*



# Accessories

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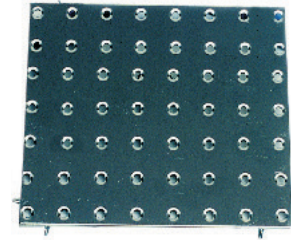
## Baskets & Trays



Baskets



Sediment Tray - Gas



Fish Plate

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## Shields, Scoops, & Casters



Splash Shield



Crumb Scoop



Casters

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## Food Warmers

Rod-Style Heat Lamp  
Food Warmer & Cafeteria Pan



Rod-Style Heat Lamp  
Food Warmer & Scoop Pan



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## Frypot Accessories



Frypot Cover



Top Connecting Strip



L-shaped Fryer Brush



Flue Deflector

# Gas Product Specifications

Model Number	Description	Energy Requirements	Oil Capacity	Cooking Area Inches (cm) W x D X H	Width Inches (cm)	Depth Inches (cm)	Height Inches (cm)	Production Per Hr. (Full Frypot)	Cubic Feet Approx. Shipping Wt.
11814G	Oil-Conserving Gas Fryer (without filter)	119,000 Btu/hr. (29,975 kcal) (34.9 kw)	63 lb. (31 liters)	18 x 14 x 3-3/4 (45.7 x 35.6 x 9.5)	20 (50.8)	33-1/8 (84.1)	47-3/4 (121.3)	100 lbs. Fries/hr.	40 255 lbs. (116 kg)
2FQG30 Gas Series	FilterQuick® oil-conserving gas fryers with fully-automatic filtration and optional oil quality sensor	70,000 Btu/hr. (17,632 kcal) (20.5 kw)	30 lb. (15 liters)	13 x 14 x 3-3/4 (33 x 36 x 9.5)	31-1/4 (79.4)	29-7/8 (76)	46-1/2 (118)	67 lbs. Fries/hr.	52 575 lbs (261 kg)
FPGL130 Series	OCF30 Oil-Conserving Gas Fryer	70,000 Btu/hr. (17,632 kcal) (20.5 kw)	30 lb. (15 liters)	13 x 14 x 3-3/4 (33 x 36 x 9.5)	15-5/8 (39.7)	29-5/8 (75.3)	45-5/8 (115.8)	67 lbs. Fries/hr.	21 265 lbs. (120 kg)
FPGL230ATO Series	OCF30 Oil-Conserving Gas Fryer with ATO	70,000 Btu/hr. (17,632 kcal) (20.5 kw)	30 lb. (15 liters)	13 x 14 x 3-3/4 (33 x 36 x 9.5)	31-1/4 (79.4)	29-5/8 (75.3)	45-5/8 (115.8)	67 lbs. Fries/hr.	52 575 lbs (261 kg)
ESG35T	Gas Value High Efficiency Fryer	70,000 Btu/hr. (17,632 kcal) (20.5 kw)	35 lb. (17 liters)	14 x 13-3/4 x 4-1/5 (35 x 34.9 x 10.7)	15-1/2 (39.4)	29-1/8 (74)	44 (111.8)	58 lbs. Fries/hr.	22 165 lbs. (75 kg)
HD150	Gas High Efficiency Fryer	100,000 Btu/hr. (25,189 kcal) (29.3 kw)	50 lbs. (25 liters)	14 x 14 x 3-1/2 (35 x 35 x 9.5)	15-1/2 (39.4)	31-1/4 (79.4)	45 (114.3)	72 lbs. Fries/hr.	22 180 lbs. (82 kg)
HD160	Gas High Efficiency Fryer	125,000 Btu/hr. (31,486 kcal) (36.6 kw)	80 lbs. (40 liters)	18 x 18 x 3-3/4 (46 x 46 x 9.5)	20 (50.8)	36-3/4 (93.4)	45 (114.3)	107 lbs. Fries/hr.	40 255 lbs. (116 kg)
LHD65	Gas, Low Flue Temperature Fryer	105,000 Btu/hr (26,448 kcal) (30.8 kw)	100-lb. (50 liters)	18 x 18 x 5-3/4 (46 x 46 x 14.6)	20 (50.8)	36-1/2 (92.7)	43 (109.2)	128 pcs. bone-in chicken/hr.	72.9 260 lbs. (118 kg)
PH155	High Efficiency Gas Fryer (Full Frypot) High Efficiency Gas Fryer (Split Frypot)	80,000 Btu/hr. (20,151 kcal) (23.4 kw) 40,000 Btu/hr. (10,075 kcal) (11.7 kw) per split	50 lb. (25 liters) 25 lb. (12 liters)	14 x 15 x 4-1/2 (35.6 x 38.1 x 11.4) 6-1/2 x 15 x 4-3/4 (16.5 x 38.1 x 12.1)	15-5/8 (39.7)	29-5/8 (75.3)	45-5/8 (115.8)	68 lbs. Fries/hr.	21 202 lbs. (92 kg)
MJ150	Gas Fryer	122,000 Btu/hr. (30,730 kcal) (35.8 kw)	50 lb. (25 liters)	14 x 15 x 5 (35.6 x 38.1 x 12.7)	15-5/8 (39.7)	31-1/2 (80.1)	46 (116.8)	69 lbs. Fries/hr.	21 202 lbs. (92 kg)
MJ140	Gas Fryer	110,000 Btu/hr. (27,700 kcal) (32.2 kw)	40 lb. (20 liters)	12 x 15 x 4-1/4 (30.5 x 38.1 x 10.8)	15-5/8 (39.7)	31-1/2 (80.1)	41 (104.1)	57 lbs. Fries/hr.	20 177 lbs. (80 kg)
MJ1CF	Gas Fryer	150,000 Btu/hr. (37,783 kcal) (44 kw)	80 lb. (40 liters)	18 x 19 x 4-1/2 (45.7 x 48.3 x 11.4)	20-7/8 (52.9)	39-7/8 (101.3)	46-1/8 (117.2)	80 lbs. chicken/hr. 100 lbs. fish/hr.	32 297 lbs. (135 kg)
GF40	Gas Fryer	122,000 Btu/hr. (30,730 kcal) (35.8 kw)	50 lb. (25 liters)	14 x 15 x 5 (35.6 x 38.1 x 12.7)	15-5/8 (39.7)	30-7/8 (78.3)	46-1/8 (117.1)	69 lbs. Fries/hr.	21 176 lbs. (80 kg)
GF14	Gas Fryer	100,000 Btu/hr. (25,189 kcal) (29.3 kw)	40 lb. (20 liters)	12 x 15 x 4 (30.5 x 38.1 x 10.2)	15-5/8 (39.7)	30-7/8 (78.3)	41-1/8 (104.4)	57 lbs. Fries/hr.	21 152 lbs. (69 kg)

Frymaster, whose policy is one of constant improvement, reserves the right to amend specifications without prior notice. Specifications are for single frypot models unless otherwise specified. Additional specifications for multiple models are available at [www.frymaster.com](http://www.frymaster.com).

# Electric Product Specifications

Model Number	Description	Energy Requirements	Oil Capacity	Cooking Area Inches (cm) W x D x H	Width Inches (cm)	Depth Inches (cm)	Height Inches (cm)	Production Per Hr. (Full Frypot)	Cubic Feet Approx. Shipping Wt.
2FQE30U Series	FilterQuick® oil-conserving electric fryers with fully-automatic filtration and optional oil quality sensor	14 kw	30 lb. (15 liters)	13 x 14 x 3-3/4 (33 x 36 x 9.5)	31-1/4 (79.4)	30-7/8 (78.6)	45-3/8 (115.2)	14 kw 71 lbs. Fries/hr.	52 544 lbs. (247 kg)
FPEL114 Series	OCF30 Oil-Conserving Electric Fryer	14/17 kw	30 lb. (15 liters)	13 x 14 x 3-3/4 (33 x 36 x 9.5)	15-5/8 (39.7)	30-7/8 (78.6)	45-3/8 (115.2)	14 kw 71 lbs. Fries/hr.	21 255 lbs. (116 kg)
FPEL214 ATO Series	OCF30 Oil-Conserving Electric Fryer with ATO	14/17 kw	30 lb. (15 liters)	13 x 14 x 3-3/4 (33 x 36 x 9.5)	31-1/4 (79.4)	30-7/8 (78.6)	45-3/8 (115.2)	14 kw 71 lbs. Fries/hr.	52.5 535 lbs. (200 kg)
RE14TC/17TC RE14-2TC/17-2TC	Electric Fryer (Full Frypot) Electric Fryer (Split Frypot)	14/17 kw 7/8.5 kw per split	50 lb. (25 liters) 25 lb. (12 liters)	14 x 15-1/2 x 3-3/4 (35.6 x 39.4 x 9.5) 6-3/4 x 15-1/2 x 3-3/4 (17.1 x 39.4 x 9.5)	15-5/8 (39.7)	31 (78.6)	45-3/8 (115.2)	70/74/77 lbs. (32/34/35 kg) Fries/hr.	21 190 lbs. (86 kg)
RE14/17 RE14-2/17-2	Electric Fryer (Full Frypot) Electric Fryer (Split Frypot)	14/17 kw 7/8.5 kw per split	50 lb. (25 liters) 25 lb. (12 liters)	14 x 15-1/2 x 3-1/2 (35.6 x 39.4 x 8.9) 6-3/4 x 15-1/2 x 3-1/2 (17.1 x 39.4 x 8.9)	15-5/8 (39.7)	31 (78.6)	45-3/8 (115.2)	68/70 (30/31) Fries/hr.	21 190 lbs. (86 kg)
RE180	Electric Fryer	17 kw 21 kw	80 lb. (40 liters)	18 x 18 x 5 (45.7 x 45.7 x 12.7)	20 (50.8)	39-5/8 (100.6)	44-3/4 (113.7)	84 lbs. Fries/hr.	28 285 lbs. (129 kg)
PF80LPS/PF80LPR	Low Profile Portable Filter	120V/60 Hz 1 PH -6.2A	80 lb. (40 liters)	N/A	17-1/4 W	30-1/4 D	24-3/4 H	N/A	10.78 145lbs. (54.4kg)
PF50S PF50R	Portable Filter	120V/60 Hz 1 PH-6.2A	50 lb. (25 liters)	N/A	13-1/4 (33.7)	30 (76.2)	13-1/4 (33.7)	N/A	8 120 lbs. (54 kg)
PF80S PF80R	Portable Filter	120V/60 Hz 1 PH-6.2A	80-lbs. (40 liters)	N/A	20 (50.8)	39-5/8 (100.7)	44-3/4 (113.7)	N/A	32 285 lbs. (129kg)
PF110S PF110R	Portable Filter	120V/60 Hz 1 PH-6.2A	80-lbs. (40 liters)	N/A	17-1/4 (43.8)	38.625 (98.1)	24-3/4 (62.9)	N/A	18.2 154 lbs. (67kg)
PSDU50	Shortening Disposal Unit	N/A	50 lb. (25 liters)	N/A	15-3/8 (39)	32 (81.1)	48 (122.1)	N/A	10 62 lbs. (28 kg)
PSDU100	Shortening Disposal Unit	N/A	100-lbs. (50 liters)	N/A	21 (53.3)	37-1/2 (95.3)	50 (127)	N/A	10 80 lbs (36 kg)
CDC63	Cleaning Solutions Caddy	N/A	63 lbs. (31 liters)	N/A	11-1/2 (29.1)	28-1/2 (71.4)	31-7/8 (80.8)	N/A	7.63 30 lbs. (14kg)

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

# Dean Decathlon Performance Gas Fryers (D)

*Designed for high-volume frying and controlled performance.*

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

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

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## D60G

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



# Dean PowerRunner Gas Fryers (SM)

*Designed for versatile frying production and solid performance.*

These all-purpose fryers feature outstanding Dean reliability and durability. PowerRunner fryers achieve long and dependable life through simplicity of design.

- Built-in filter options make filtration quick, easy, and convenient.
- Available as a single or multi-battery unit (two to four frypots).
- Multiple controller options (Millivolt, Thermatron, Digital Timer, and CM3.5)
- Wide cold zone and forward sloping bottom help collect and remove sediment from the frypot to safeguard oil quality and support routine frypot cleaning.
- Proven Thermo-Tube heat transfer system ensures outstanding reliability and durability.

## PRG50T

### PRG50T

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

*Model 1PRG50T shown right*



## FPRG50T

### FPRG50T

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

*Model 2FPRG50T shown below*



## 1PRG50T-SPV

A standalone economy fryer specifically designed with a shorter profile to further compete in the market.

### 1PRG50T-SPV

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

*Model 1PRG50T-SPV shown right with optional casters*



# Dean Super Runner Fryers (SR)

*Designed to economically meet basic frying needs.*

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

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

## Super Runner Value Gas Fryers

### SR42G

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

### SR52G

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

### SR62G

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

*Model SR142G shown with optional casters*



## Super Runner Value Electric Fryer

### SR14E

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

*SR114 electric fryer shown with optional casters*



# Dean Oil Station Management

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

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

## Built-In Filtration

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

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

Perform complete filtration operation quickly and efficiently:

### **Two-step filtration process:**

#### **Step one:**

- open drain valve,
- open return valve to activate filter pump.

#### **Step two:**

- Close drain valve; close return valve to turn off pump.

Ramp supports engage and lift filter pan off floor to effortlessly clear floor mats. Large sump with secure hold-down ring ensures proper vacuum and superior oil filtration Rear-flush rear return makes for ease of cleaning

## Filtration for Two or More Fryers

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- Fits conveniently under two or more fryers requiring no additional floor or storage space
- Filter cycle is completed from start to finish in under 5 minutes, while other frypots in the system are in use
- 1-1/2" full-port drain valve (on D60G) for easy draining and no clogs
- Drain flush option ensures no clogging of drain manifold
- Optional washdown hose available

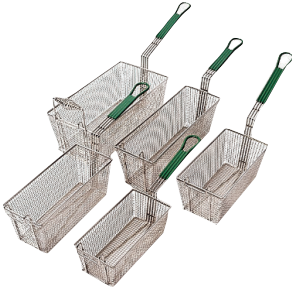
*Model SCFD260G shown with optional CM 3.5 controllers*



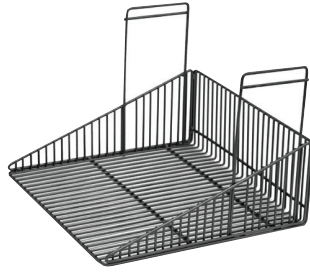
# Accessories

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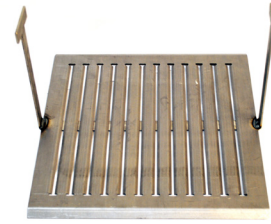
## Baskets & Trays



Baskets



Chicken Basket



Fish / Chicken Plate

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## Shelves, Scoops, & Casters



Front Work Shelf



Sediment Scoop



Casters

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## Food Warmers

Rod-Style Heat Lamp  
Food Warmer & Cafeteria Pan



Rod-Style Heat Lamp  
Food Warmer & Scoop Pan



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## Frypot Accessories



Frypot Cover



Top Connecting Strip



L-shaped Fryer Brush



Flue Deflector

# Dean Product Specifications

Model Number	Description	Energy Requirements	Oil Capacity lbs. (liter)	Cooking Area Inches (cm) W x D X H	Width Inches (cm)	Depth Inches (cm)	Overall Height Inches (cm)	Production Per Hr.	Cubic Feet Shipping Wt. lbs. (kg)
SR142G	Economy Gas Fryer	105,000 Btu/hr. (26,481 kcal) (30.8 kw)	43 lbs. (21 liters)	14 x 13-3/4 x 4-1/5 (35 x 34.9 x 10.7)	15-1/2 (39.4)	29-1/4 (74.3)	45 (114.3)	57 lbs. Fries/hr.	22 150 (68)
SR152G	Economy Gas Fryer	120,000 Btu/hr. (30,600 kcal) (35.2 kw)	50 lbs. (25 liters)	14 x 14 x 3-1/2 (35 x 35 x 8.9)	15-1/2 (39.4)	29-1/4 (74.3)	45 (114.3)	60 lbs. Fries/hr.	22 180 (82)
SR162G	Economy Gas Fryer	150,000 Btu/hr. (37,783 kcal) (44 kw)	75 lbs. (37 liters)	18 x 18 x 3-3/4 (46 x 46 x 9.5)	20 (50.8)	35-1/2 (90.2)	45 (114.3)	86 lbs. Fries/hr.	22 255 (116)
D160G	Gas Fryer	150,000 Btu/hr. (37,783 kcal) (44 kw)	75 lbs. (37 liters)	18 x 18 x 3-3/4 (46 x 46 x 9.5)	20 (50.8)	36-1/2 (92.7)	45 (114.3)	92 lbs. Fries/hr.	40 255 (116)
1PRG50T	Economy Gas Fryer	120,000 Btu/hr. (30,600kcal) (35.2kw)	50 lbs. (25 liters)	14 x 14 x 3-1/2 (35 x 35 x 8.9)	5-1/2 (39.4)	31-1/4 (79.4)	46 1/8 (117)	63lbs Fries/hr.	22 180 (22)
SR114E	Economy Electric Fryer	14 kw	40 lbs. (20 liters)	13-3/4 x 13-3/4 x 5-1/4 (35 x 35 x 13.3)	15-3/4 (40)	27-1/4 (69)	44 (112)	56 lbs. Fries/hr.	21 180 (82)
PF80S PF80R	Portable Oil Filter	120V/60 Hz 1 PH-6.2A	80 lbs. (40 liters)	N/A	18-1/4 (46)	24-3/4 (62.9)	24-1/8 (61)	N/A	8 120 (54)
PF110S PF110R	Portable Oil Filter (Low Profile)	120V/60 Hz 1 PH-6.2A	80 lbs. (40 liters)	N/A	18 (46)	34-3/4 (88.3)	24 (61)	N/A	8 147 (66)
PF80LPS PF80LPR	Portable Oil Filter	120V/60 Hz 1 PH -6.2A	110 lbs. (55 liters)	N/A	18-1/4 (46)	24-3/4 (62.9)	26-3/8 (67)	N/A	8 125 (56)
PSDU50	Shortening Disposal Unit	N/A	50 lbs. (25 liters)	N/A	15-3/8 (39)	32 (81.3)	48 (121.9)	N/A	7 62 (28)
PSDU100	Shortening Disposal Unit	N/A	100 lbs. (50 liters)	N/A	21 (53.3)	37-1/2 (95.3)	50 (127)	N/A	10 80 (36)

*Specifications are for single frypot models. Additional specifications for multiple models are available at [www.frymaster.com](http://www.frymaster.com).*



Welbilt offers fully-integrated kitchen systems with award-winning product brands: **Cleveland™**, **Convotherm®**, **Crem™**, **Delfield®**, **Frymaster®**, **Garland®**, **Kolpak®**, **Lincoln®**, **Manitowoc® Ice**, **Merco®**, **Merrychef®** and **Multiplex®**. Supported by service brands: **KitchenCare®**, aftermarket parts and service; **FitKitchen®**, fully-integrated kitchen systems; and **KitchenConnect®**, cloud-based open digital platform.

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