

EFFECTIVE
JANUARY 1, 2026

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Frymaster[®]

PRICEBOOK

SUGGESTED LIST PRICE STANDARD EQUIPMENT AND ACCESSORIES

**WE FIT THE
WAY YOU FRY[®]**

VALUE

When upfront cost is the driving factor. Value fryers are designed to economically meet your basic frying needs.

- Tube and open pot models available
- Millivolt only
- Single vat only
- Large, wide cold zone
- No built-in filtration options
- Can cook a variety of foods from French fries to main entrees
- No electric hook up required (except for the SR114)



DEAN SR142



DEAN SR152



DEAN SR162



DEAN GF14



DEAN GF40



DEAN SR114

VALUE PERFORMANCE

When cost is a factor but performance matters. Designed for high-volume frying and controlled performance.

- Versatile
- Economical, tube fryers
- Higher production capacity than value models
- Decathlon (D60) capable of large batch cooking
- Melt cycle and boil out available
- Built-in, manual filtration available
- Multiple controller options available
- Multiple configurations available



DEAN PRG50T



DEAN PRG50T-SPV



DEAN D60

HIGH PERFORMANCE

When increased production capacity is needed. Designed for versatile, controlled performance.

- Tube and open pot models available
- All-purpose cooking with higher production
- Economical
- Durable
- Improved warranties vs entry level models
- Built-in, manual filtration available
- No electrical hookup required on some models
- Multiple configurations available



Frymaster MJ40



Frymaster MJ50



Frymaster MJCF



Frymaster HD60



Frymaster HD63



DEAN ESG35T



Frymaster HD50



Frymaster H55



Frymaster LHD65



Frymaster RE14/TC



Frymaster RE17/TC



Frymaster RE80



Frymaster OCF30G



Frymaster 1814G



Frymaster OCF30E



Frymaster 1814E



Frymaster FQG30



Frymaster FQG60



Frymaster FQG80



Frymaster FQG100



Frymaster FQG120



Frymaster FQE30



Frymaster FQE60



Frymaster FQE80

HIGH EFFICIENCY

When ENERGY STAR® is a requirement. Designed for high-efficiency frying that meets ENERGY STAR guidelines.

- Low idle energy rate
- 50% or greater efficiency (gas)
- 80% or greater efficiency (electric)
- Open pot and tube options
- Built-in, manual filtration options
- Multiple controller options
- Rebates available
- Gas and electric options

OIL CONSERVING

When oil savings are important. Designed for ultimate oil conservation and high performance.

- Less oil for same production capacity as larger vats
- Up to 40% savings in oil cost
- Energy saving mode
- Reduce operating costs by using less oil (vs larger capacity model)
- Built-in, manual filtration
- Multiple controller options available
- High efficiency

FILTERQUICK

When innovation matters. Harnessing the most innovative and intuitive features.

- Built-in, automatic filtration
- Oil Quality Sensor (OQS) optional
- Automatic Top Off (ATO) optional
- Low idle energy rate
- FQ4000 easyTouch touchscreen
- Internet capable
- Connectivity to the Cloud
- Visibility into fryer operations

		OIL CAPACITY	30-LBS.	40-LBS.	50-LBS.	60-LBS.
		FRYPOT SIZE	14" x 14"			18" x 14"
GAS	TUBE	VALUE		DEAN SR142 PAGE 10	DEAN SR152 PAGE 11	
	VALUE PERFORMANCE				DEAN PRG50T-SPV PAGE 17 DEAN PRG50T PAGE 18	
	HIGH EFFICIENCY			DEAN ESG35T PAGE 30	Frymaster HD50 PAGE 31	
	OIL CONSERVING					Frymaster 1814G PAGE 38
	FILTERQUICK					Frymaster FQG60 PAGE 42
GAS	OPEN	VALUE		DEAN GF14 PAGE 13	DEAN GF40 PAGE 14	
	VALUE PERFORMANCE			Frymaster MJ40 PAGE 22	Frymaster MJ50 PAGE 23	
	HIGH EFFICIENCY				Frymaster H55 PAGE 32	
	OIL CONSERVING	Frymaster OCF30G PAGE 37				
	FILTERQUICK	Frymaster FQG30 PAGE 41				
ELECTRIC	OPEN	VALUE		DEAN SR114E PAGE 49		
	HIGH EFFICIENCY				Frymaster RE14TC PAGE 52 Frymaster RE17TC PAGE 53 Frymaster RE14 PAGE 54 Frymaster RE17 PAGE 55	
	OIL CONSERVING	Frymaster OCF30E PAGE 60				Frymaster 1814E PAGE 61
	FILTERQUICK	Frymaster FQE30 PAGE 64				Frymaster FQE60 PAGE 65

		OIL CAPACITY	75-LBS.	80-LBS.	100-LBS.	120-LBS.
		FRYPOT SIZE	18" x 18"			20" x 20"
GAS	TUBE	VALUE	DEAN SR162 PAGE 12			
		VALUE PERFORMANCE		DEAN D60 PAGE 19		
		HIGH PERFORMANCE	Frymaster HD60 PAGE 25	Frymaster HD63 PAGE 26		
		HIGH EFFICIENCY			Frymaster LHD65 PAGE 33	
		FILTERQUICK		Frymaster FQG80 PAGE 43	Frymaster FQG100 PAGE 44	Frymaster FQG120 PAGE 45
ELECTRIC	OPEN	HIGH PERFORMANCE		Frymaster MJCF PAGE 24		
		HIGH EFFICIENCY		Frymaster RE80 PAGE 56-57		
		FILTERQUICK		Frymaster FQE80 PAGE 66		

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WE FIT THE WAY YOU FRY®

Your menu matters. This guide helps you choose the right fryer based on your operation's production demands and the type of food you serve—from high-volume output to items that produce heavy sediment. Find the perfect fit for consistent quality and efficiency across every shift.

FRYER CATEGORY	MODEL	OIL CAPACITY	SPLIT POT OPTION	BUILT-IN FILTRATION	FREEZER TO FRYER	FRESH BREADED	BONE-IN CHICKEN	NAKED WINGS	KW	PRODUCTION PER HOUR
VALUE	SR114 ¹	40-LBS.		N/A	●	●	●	●	14 kW	56-LBS. FRIES
HIGH EFFICIENCY	RE14 RE17	50-LBS.	●	Option	●	●	●	●	14 / 17 kW	70-LBS. FRIES
	RE14TC RE17TC	50-LBS.	●	Option	●	●	●	●	14 kW	74-LBS. FRIES
	RE80	80-LBS.		Option	●	●	●	●	17 / 21 kW	62-LBS. FRIES
OIL CONSERVING	OCF30	30-LBS.	●	Standard	●	● ²			14 kW	71-LBS. FRIES
	1814	63-LBS.		Option	●	●	●	●	17 kW	83-LBS. FRIES
FILTERQUICK	FQ30	30-LBS.		Automatic	●	● ²			14 kW	71-LBS. FRIES
	FQ60	60-LBS.		Automatic	●	●	●	●	17 kW	84-LBS. FRIES
	FQ80	80-LBS.		Automatic	●	●	●	●	17 kW	84-LBS. FRIES 80 PCS. BONE-IN

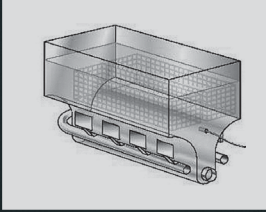
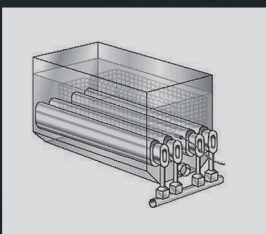
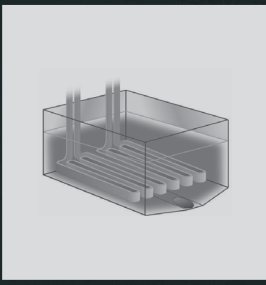
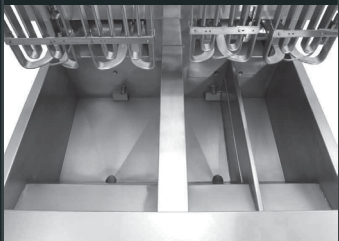
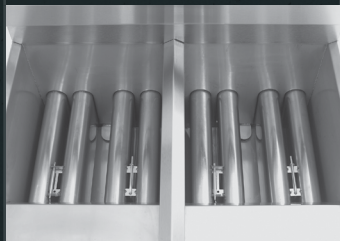
1 Fixed elements | 2 Frequent crumb and sediment removal required

FRYER CATEGORY	MODEL	OIL CAPACITY	FRYPOT DESIGN		SPLIT POT OPTION	BUILT-IN FILTRATION	FREEZER TO FRYER	FRESH-BREADED	BONE-IN CHICKEN	NAKED WINGS	BTU PER HOUR	PRODUCTION PER HOUR
			OPEN	TUBE								
VALUE	SR142	43-LBS.		●		N/A	●	●	●	●	105K	57-LBS. FRIES
	SR152	50-LBS.		●		N/A	●	●	●	●	120K	60-LBS. FRIES
	SR162	75-LBS.		●		N/A	●	●	●	●	150K	86-LBS. FRIES
	GF14	40-LBS.	●			N/A	●			●	100K	57-LBS. FRIES
	GF40	50-LBS.	●			N/A	●			●	122K	69-LBS. FRIES
VALUE PERFORMANCE	D60	80-LBS.		●		Standard ¹	●	●	●	●	150K	92-LBS. FRIES
	PR	50-LBS.		●		Option	●	●		●	120K	63-LBS. FRIES
	PR-SPV	50-LBS.		●		N/A	●	●		●	120K	60-LBS. FRIES
HIGH PERFORMANCE	MJ40	40-LBS.	●			N/A	●			●	110K	57-LBS. FRIES
	MJ50	50-LBS.	●			N/A	●			●	122K	69-LBS. FRIES
	MJCF	80-LBS.	●			N/A	●	●	●	●	150K	80-PCS. BONE-IN
	HD60	75-LBS.		●		Option	●	●	●	●	125K	107-LBS. FRIES
	HD63	80-LBS.		●		Option	●	●	●	●	125K	
HIGH EFFICIENCY	ESG35T	35-LBS.		●		N/A	●	●		●	70K	58-LBS. FRIES
	H55	50-LBS.	●		●	Option	●			●	80K	68-LBS. FRIES
	HD50	50-LBS.		●		Option	●	●	●	●	100K	72-LBS. FRIES
	LHD65	100-LBS.		●		Standard ¹	●	●	●	●	105K	128-PCS. BONE-IN
OIL CONSERVING	OCF30	30-LBS.	●		●	Standard	●	● ²			70K	67-LBS. FRIES
	1814	63-LBS.		●		Option	●	●	●	●	119K	84-LBS. FRIES
FILTERQUICK	FQ30	30-LBS.	●			Automatic	●	● ²		●	70K	67-LBS. FRIES
	FQ60	63-LBS.		●		Automatic	●	●	●	●	119K	87-LBS. FRIES
	FQ80	80-LBS.		●		Automatic	●	●	●	●	125K	107-LBS. FRIES 80-PCS. BONE-IN
	FQ100	100-LBS.		●		Automatic	●	●	●	●	105K	79-LBS. FRIES 105-PCS. BONE-IN
	FQ120	120-LBS.		●		Automatic	●	●	●	●	105K	128-PCS. BONE-IN

1 Built-in filtration not available on single models | 2 Frequent crumb and sediment removal required

WE FIT THE WAY YOU FRY®

No matter your kitchen's demands—controller options, pot configurations, or power types—we have the perfect fit to keep your operation running smoothly and consistently.

OPEN POT	OR	TUBE	GAS OPEN POT
<p>The term "open pot" refers to the unobstructed heated area of the frypot. Gas fryers heat the frypot from the outside of the pot. Electric fryers have a heating element in the interior of the frypot that is immersed in the oil.</p>	<p>DESCRIPTION</p>	<p>Tube fryers are gas fryers that have "tubes" in the bottom area of the frypot that are permanently attached to the frypot. The tubes transfer heat to the oil in the frypot.</p>	 <p>Efficiency of heat transfer depends on the type of burner</p> <ul style="list-style-type: none"> ▪ Infrared=high efficiency ▪ Atmospheric=lower efficiency
<p>Open pot frypots are easy to clean but have a smaller sediment area than tube gas fryers. The open pot design allows the operator to visually monitor the amount of sediment in the bottom of the frypot.</p>	<p>SEDIMENT ZONE</p>	<p>Large sediment zone which is ideal for high-sediment food product frying.</p>	<h3 data-bbox="950 934 1531 1003">GAS TUBE</h3>  <p>Efficiency of heat transfer depends on tube size and baffle system</p> <ul style="list-style-type: none"> ▪ 6" tubes/proprietary baffles=high efficiency ▪ 4" or 4" + tubes/standard baffles=lower efficiency
<p>Can be used for a broad range of low-to-medium sediment frying needs; easiest to clean. Frymaster's electric fryers have elements that swing up and will stay up for easier cleaning.</p>	<p>ADVANTAGES</p>	<p>Can be used for a broad range of frying needs which include both low-sediment and higher-sediment products. Easily adaptable for frying a wide range of food products and large loads.</p>	<h3 data-bbox="950 1302 1531 1375">ELECTRIC</h3>  <p>Electric units have more efficient heat transfer and faster recovery between frying cycles than gas open pot and tube units because the ribbon-type elements offer a larger surface area for heat to transfer directly into the oil.</p>
<p>Smaller sediment zone than most tube fryers; not suited for heavily breaded food products; and not ideal for specialty products.</p>	<p>DISADVANTAGES</p>	<p>Harder to clean than an open frypot design.</p>	
<p>Best applications are lightly breaded (lower sediment) and freezer-to-fryer breaded products (french fries, hot wings, cheese sticks, and poppers).</p>	<p>GREAT FOR FRYING</p>	<p>Best applications are high-volume and higher-sediment food products.</p>	
			

A CONTROLLER FOR EVERY KITCHEN

Frymaster offers a range of controllers to fit any operation. For high-volume kitchens seeking consistent, high-quality results, advanced controllers with compensation or “stretch” cooking are ideal. This feature ensures the exact heat load is applied for every cook, delivering uniform performance and superior food quality.

MODEL AVAILABILITY



FQ4000 EASYTOUCH CONTROLLER

Intuitive touchscreen simplifies cooking and filtration with fully automated controls. SmartFiltration and Automatic Top Off keep oil fresh, while step-by-step on-screen guides make maintenance effortless. Easily manage recipes and upload menu changes at the fryer or remotely. Built-in connectivity ensures smooth operations with remote software updates. **Stretch Cooking Available.**

FQ30, FQ60, FQ80, FQ100, FQ120



3000 CONTROLLER

Operates standard built-in filtration. Offers push button cooking for 20 products. Times the cook operation and signals audibly when cooking is complete. Can display Fahrenheit or Celsius temperature values and stores the current time and temperature settings when the unit is turned off. Features temperature check, boil out, melt cycle and lighted digital display. Controller operates the Automatic Top Off (ATO) 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 that is used to cook bone-in chicken. **Stretch Cooking Available.**

OCF30, LHD65, 1814, RE80, HD50, HD60



3010 CONTROLLER

Push-button cooking for up to 20 products with built-in filtration and Automatic Top Off (ATO). Audible alerts signal when cooking is complete, and the digital display offers temperature checks, boil out, melt cycle, and easy Fahrenheit/Celsius settings. Smart oil management tracks cook counts, prompts filtering, and guides staff through filtration, disposal, and boil out. Programmable segmented cooking ensures perfect results for bone-in chicken. **Stretch Cooking Available.**

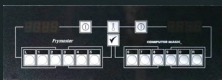
OCF30, LHD65, 1814, RE80, HD50, HD60



LANE CONTROLLER

Audible alerts signal when cooking is complete, with automatic Fahrenheit/Celsius selection and memory for time and temperature settings. The 3-Lane controller features 10 programmable buttons, a 40-product library, temperature check, boil out, melt cycle, hold timers, cook compensation, and a bright digital display. Operates as a lane controller, letting you choose the product and cooking lane (1, 2, or 3). A 2-lane version is available for HD50 gas and RE electric fryers in the 1814 battery. **Stretch Cooking Available.**

1814



CM3.5 CONTROLLER

Smooth touch-pad controller delivers consistent food quality with automatic cook-time adjustment for any load. LED display shows countdown and precise frypot temperature, with audible alerts. Features controlled boil out at 195°F (80°C), recovery test, and programmable shake and hold times. Available for full or split-pot fryers. **Stretch Cooking Available.**

1814, H55, RE14, RE17, RE80, HD50G, HD60G, HD63, PR50



DIGITAL TIMER CONTROLLER

Easy-to-use touch-pad control panel with timer function and constant temperature display for precise cooking.

1814, H55, RE14, RE17, RE80, HD50G, HD60G, PR50



THERMATRON CONTROLLER

Standard controller for many DEAN fryers with simple on/off switch, temperature set dial, and melt cycle and boil out options for easy operation.

HD50G, HD60G, D60G, PR50, LHD65



MILLIVOLT CONTROLLER

Basic thermostat controller powered by the gas flame—no electrical connection required.

ESG35T, MJ40, MJ50, MJCF, GF14, GF40, SR142, SR152, SR162, PR50

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

VALUE

GAS FRYERS

When upfront cost is the driving factor. Value fryers are designed to economically meet your basic frying needs.



DEAN SR142



DEAN SR152



DEAN SR162



DEAN GF14



DEAN GF40

DEAN[®] SUPERRUNNER[®] SR142

TUBE GAS FRYERS



STANDARD FEATURES

- Thermo-Tube heat-transfer design
- Wide cold zone
- Durable temperature probe
- Combination gas valve with regulator
- No electric connection required

STANDARD ACCESSORIES

- (2) Twin baskets PER FRYPOT
- Wire basket hanger
- Basket support rack
- 6"-7" (15-17 cm) adjustable steel legs

SR FRYERS — With stainless steel frypot and door and aluminized sides.

MODEL	CONTROLLERS		OIL CAPACITY	COOK AREA PER FRYPOT	INPUT BTU/HR	SHIPPING WEIGHT
	MILLIVOLT					
SR142G	\$3,036		43-lbs.	14 W × 13-3/4 L × 4-1/5 D	105,000	150-lbs.

GAS CONNECTION

FRYPOTS	SIZE NPT
1	(1) 3/4"

NOTES

- Split pots and basket lifts not available.
- Any questions or pricing information other than the above should be referred to Customer Service — Toll Free 1-800-221-4583.
- If ordering for elevation above 2,000 feet, high elevation kit is required. Contact local service agent to order kits.

DEAN[®] SUPERRUNNER[®] SR152



🔥 TUBE GAS FRYERS

STANDARD FEATURES

- Thermo-Tube heat-transfer design
- Wide cold zone
- Durable temperature probe
- Combination gas valve with regulator
- No electric connection required

STANDARD ACCESSORIES

- (2) Twin baskets PER FRYPOT
- Wire basket hanger
- Basket support rack
- 6"-7" (15-17 cm) adjustable steel legs

SR FRYERS — With stainless steel frypot and door and aluminized sides.

MODEL	CONTROLLERS		OIL CAPACITY	COOK AREA PER FRYPOT	INPUT BTU/HR	SHIPPING WEIGHT
	MILLIVOLT					
SR152G	\$3,870		50-lbs.	14 W × 14 L × 3-1/2 D	120,000	180-lbs.

GAS CONNECTION	
FRYPOTS	SIZE NPT
1	(1) 3/4"

NOTES

- Split pots and basket lifts not available.
- If ordering for elevation above 2,000 feet, high elevation kit is required. Contact local service agent to order kits.
- Any questions or pricing information other than the above should be referred to Customer Service — Toll Free 1-800-221-4583.

DEAN[®] SUPERRUNNER[®] SR162

TUBE GAS FRYERS



STANDARD FEATURES

- Thermo-Tube heat-transfer design
- Wide cold zone
- Durable temperature probe
- Combination gas valve with regulator
- No electric connection required

STANDARD ACCESSORIES

- (2) Twin baskets PER FRYPOT
- Wire basket hanger
- Basket support rack
- 6"-7" (15-17 cm) adjustable steel legs

SR FRYERS — With stainless steel frypot and door and aluminized sides.

MODEL	CONTROLLERS		OIL CAPACITY	COOK AREA PER FRYPOT	INPUT BTU/HR	SHIPPING WEIGHT
	MILLIVOLT					
SR162G	\$5,179		75-lbs.	18 W × 18 L × 3-3/4 D	150,000	255-lbs.

GAS CONNECTION

FRYPOTS	SIZE NPT
1	(1) 3/4"

NOTES

- Split pots and basket lifts not available.
- Any questions or pricing information other than the above should be referred to Customer Service — Toll Free 1-800-221-4583.
- If ordering for elevation above 2,000 feet, high elevation kit is required. Contact local service agent to order kits.

DEAN[®] GF14



OPEN POT GAS FRYERS

STANDARD FEATURES

- Deep cold zone
- Durable temperature probe
- No electric connection required
- 1-1/4" (3.2 cm) IPS ball-type drain valve
- Combination gas valve with regulator

STANDARD ACCESSORIES

- (2) Twin baskets PER FRYPOT
- Wire basket hanger
- Basket support rack
- Casters

GF FRYERS — With stainless steel frypot and door and aluminized sides.

MODEL	CONTROLLERS		OIL CAPACITY	COOK AREA PER FRYPOT	INPUT BTU/HR	SHIPPING WEIGHT
	MILLIVOLT					
GF14	\$4,310		40-lbs.	12 W × 15 L × 4 D	100,000	152-lbs.

GAS CONNECTION	
FRYPOTS	SIZE NPT
1	(1) 3/4"

NOTES

- Split pots and basket lifts not available.
- If elevation is between 2,000-6,000 feet, specify the elevation level. Not available above 6,000 feet.
- **DO NOT CURB MOUNT.**
- Any questions or pricing information other than the above should be referred to Customer Service — Toll Free 1-800-221-4583.

DEAN[®] GF40

OPEN POT GAS FRYERS

STANDARD FEATURES

- Deep cold zone
- Durable temperature probe
- No electric connection required
- 1-1/4" (3.2 cm) IPS ball-type drain valve
- Combination gas valve with regulator

STANDARD ACCESSORIES

- (2) Twin baskets PER FRYPOT
- Wire basket hanger
- Basket support rack
- Casters



GF FRYERS — With stainless steel frypot and door and aluminized sides.

MODEL	CONTROLLERS		OIL CAPACITY	COOK AREA PER FRYPOT	INPUT BTU/HR	SHIPPING WEIGHT
	MILLIVOLT					
GF40	\$5,125		50-lbs.	14 W × 15 L × 5 D	122,000	176-lbs.

GAS CONNECTION

FRYPOTS	SIZE NPT
1	(1) 3/4"

NOTES

- Split pots and basket lifts not available.
- If elevation is between 2,000-6,000 feet, specify the elevation level. Not available above 6,000 feet.
- **DO NOT CURB MOUNT.**
- Any questions or pricing information other than the above should be referred to Customer Service — Toll Free 1-800-221-4583.

VALUE GAS FRYER ACCESSORIES				
PART #	DESCRIPTION	SIZE (INCHES)	APPLICABLE MODELS	PRICE
8030017	Basket, Full Size (Cannot be used with basket lifts)	17-1/2 W × 16-3/4 L × 6 D	SR162	\$535
8030099	Basket, Full Size (Can be used with TANDEM basket lifts)	12-3/8 W × 12-7/8 L × 5-1/4 D	SR142, SR152	\$455
8030015	Basket, Full Size (Cannot be used with basket lifts)	11-3/4 W × 14 L × 4-5/8 D	GF14	\$455
8030357	Basket, Triplet Size	4-1/2 W × 13-1/4 L × 6 D	GF40	\$320
8030427	Basket, Triplet Size	5-5/8 W × 15-7/8 L × 7-1/4 D	SR162	\$379
8030271	Basket, Twin Size	5-7/8 W × 12-5/8 L × 6-5/8 D	GF40, GF14, SR142, SR152	\$295
8030304	Basket, Twin Size	8-3/4 W × 16-3/4 L × 6 D	SR162	\$320
8102793	Basket Hanger	12-3/4 W × 3-1/2 L × 1-1/2 D	GF40, GF14, SR142, SR152	\$202
8102794	Basket Hanger	17-3/8 W × 3-1/2 H	SR162	\$209
8030132	Basket Support Rack Type — Full Pot	12-1/2 W × 13-3/4 D	GF40	\$213
8030032	Basket Support Rack Type — Full Pot	11-1/2 W × 14-5/8 D	GF14	\$213
8102235	Basket Support Rack Type	17-3/8 W × 17-5/8 D	SR162	\$268
8030273	Basket Support Rack Type	13-1/2 W × 13-1/4 D	SR152, SR142	\$213
8030277	Basket Support Rack, Fine Mesh	13-1/2 W × 13-1/4 D	SR152, SR142	\$241
8030149	Basket Support Rack, Fine Mesh	17 W × 17 D	SR162	\$268
8030136	Basket Support Screen Type With Handle — Full Pot	12-1/2 W × 13-3/4 D	GF40	\$268
8030037	Basket Support Screen Type Full Pot Only	11-1/2 W × 14-5/8 D	GF14	\$295
8030429	Brush L-Shaped, Tampico	21 L, 2 Diameter	All Models	\$134
8030278	Brush L-Shaped, Teflon	26-3/4 L, 1 Diameter	All Models	\$202
	Casters — Set of Four Call customer service to specify fryer models		All Models	\$279
8230619	Chicken/Fish Plate — Full Pot (Not available for split pot)	12-3/8 W × 14 D	GF40	\$696
8233048	Chicken/Fish Plate — Full Pot	11-3/4 W × 14-3/4 D	GF14	\$696
8030197	Clean-Out Rod	27 L	All Models	\$170
8239426	Cover — Stainless Steel — Full Pot	15-1/8 W × 20-1/4 D	GF40, GF14	\$482
1061637	Cover — Stainless Steel — Full Pot	13-1/2 W × 21-3/8 D	SR142, SR152	\$482
1061479	Cover — Stainless Steel without Basket Lifts	23-3/8 W × 19-3/4 D	SR162	\$482
8030059	Fish Scoop	8-1/8 W × 8-1/2 D with 17-3/8 handle	All Models	\$244
8030446	Fish Skimmer	6 square with 13-5/8 insulated handle, no hooks	All Models	\$180
9103557	Flue Deflector	12-1/2 W × 6-7/8 H	GF40, GF14	\$213
8030293	Gloves, Black Safety		All Models	\$106
8103169	Legs — Set of Four – Nickel Call customer service to specify fryer models	6 H		\$213
8101205	Legs — Set of Four – Stainless Steel Call customer service to specify fryer models	6 H		\$268
8061701	Quick Disconnect with 3/4" Gas Line Single Units	36 L	GF14, GF40	\$696
8061700	Quick Disconnect with 3/4" Gas Line Single Units	48 L	GF14, GF40	\$777
130284581	Sediment Tray — Full Pot	12-1/2 W × 14 L × 6-1/2 D	GF40	\$908
8030188	Sediment Tray — Full Pot	11-1/4 W × 14-1/2 L × 4-1/8 D	GF14, GF40	\$748
1062631	Sediment Tray	17-3/4 W × 17-1/8 D	SR162	\$812
8233225	Splash Shield	21-1/2 D × 13 H	SR142	\$273
2102681	Top Connecting Strip	2 W × 21-3/8 D	SR142, SR152	\$295
9102285	Top Connecting Strip	2-1/8 W × 20-5/8 L × 1-3/4 D	GF14, GF40	\$295

VALUE PERFORMANCE

GAS FRYERS

When cost is a factor but performance matters. Designed for high-volume frying and controlled performance.



DEAN PRG50T-SPV



DEAN PRG50T



DEAN D60

DEAN[®] POWERRUNNER[®] PRG50T-SPV



🔥 TUBE GAS FRYERS

STANDARD FEATURES

- Thermo-Tube heat-transfer design
- Wide cold zone
- Durable temperature probe
- No electric connection required
- Combination gas valve with regulator

STANDARD ACCESSORIES

- (2) Twin baskets PER FRYPOT
- Wire basket hanger
- Basket support rack
- 6"-7" (15-17 cm) adjustable steel legs

POWERRUNNER-SPV FRYERS — Without filtration, stainless steel frypot and door with aluminized sides

MODEL	CONTROLLERS	OIL CAPACITY	COOK AREA PER FRYPOT	INPUT BTU/HR	SHIPPING WEIGHT
	MILLIVOLT				
1PRG50T-SPV	\$5,918	50-lbs.	14 W × 14 L × 3-1/2 D	120,000	188-lbs.

OPTIONS / ADD-ONS

SPREADERS (Call customer service for availability and placement)	
Spreader cabinet—15MC	+\$1,987

GAS CONNECTION

FRYPOTS	SIZE NPT
1	(1) 3/4"

NOTES

- Split pot and basket lifts not available.
- If ordering for elevation above 2,000 feet, high elevation kit is required. Contact local service agent to order kits.
- Any questions or pricing information other than the above should be referred to Customer Service — Toll Free 1-800-221-4583.

DEAN[®] POWERRUNNER[®] PRG50T



TUBE GAS FRYERS

STANDARD FEATURES

- Thermo-Tube heat-transfer design
- Wide cold zone
- Durable temperature probe
- No electric connection required (Millivolt controller)
- Drain safety switch
- Combination gas valve with regulator
- Melt cycle and boil out mode

STANDARD ACCESSORIES

- (2) Twin baskets PER FRYPOT
- Basket hanger(s)
- Basket support rack(s)
- 6"-7" (15-17 cm) adjustable steel legs (non-filter models)
- Casters (all filter models)

POWERRUNNER FRYERS — Without filtration, stainless steel frypots(s), door(s), and sides.

MODEL	CONTROLLERS				OIL CAPACITY	COOK AREA PER FRYPOT	INPUT BTU/HR	SHIPPING WEIGHT
	MILLIVOLT*	THERMATRON	DIGITAL TIMER	CM3.5				
1PRG50T	\$10,809	\$11,446	\$11,997	\$13,234	(1) 50-lbs.	(1) 14" L × 14" W × 3-1/2" D	(1) 120,000	188-lbs.
2PRG50T	\$23,054	\$24,327	\$25,430	\$27,904	(1) 50-lbs.	(2) 14" L × 14" W × 3-1/2" D	(2) 120,000	404-lbs.
3PRG50T	\$35,296	\$37,206	\$38,861	\$42,572	(1) 50-lbs.	(3) 14" L × 14" W × 3-1/2" D	(3) 120,000	572-lbs.
4PRG50T	\$47,540	\$50,086	\$52,292	\$57,241	(1) 50-lbs.	(4) 14" L × 14" W × 3-1/2" D	(4) 120,000	772-lbs.

*Standard with Millivolt controller

POWERRUNNER FRYERS — With filtration, stainless steel frypots(s), door(s), and sides.

MODEL	CONTROLLERS				OIL CAPACITY	COOK AREA PER FRYPOT	INPUT BTU/HR	SHIPPING WEIGHT
	MILLIVOLT*	THERMATRON	DIGITAL TIMER	CM3.5				
1FPRG50T	\$25,609	\$26,245	\$26,797	\$28,034	(1) 50-lbs.	(1) 14 W × 14 L × 3-1/2 D	(1) 120,000	397-lbs.
2FPRG50T	\$39,893	\$41,165	\$42,269	\$44,743	(2) 50-lbs.	(2) 14 W × 14 L × 3-1/2 D	(2) 120,000	397-lbs.
3FPRG50T	\$60,509	\$62,418	\$64,073	\$67,784	(3) 50-lbs.	(3) 14 W × 14 L × 3-1/2 D	(3) 120,000	610-lbs.
4FPRG50T	\$68,641	\$71,006	\$73,213	\$78,162	(4) 50-lbs.	(4) 14 W × 14 L × 3-1/2 D	(4) 120,000	910-lbs.

*Standard with Millivolt controller | Filter price included | Casters included in pricing

OPTIONS / ADD-ONS

SPECIAL OIL OPTIONS		
External oil discharge — available on built-in filter batteries of 2 or more frypots or a frypot and spreader. Must specify front or rear connection. Front connection comes with 5 ft. washdown hose.	FRONT	+\$2,819
	REAR	+\$1,911
SPREADERS (Call customer service for availability and placement)		
Spreader cabinet—15MC		+\$1,987
BASKET LIFTS (only available with CM3.5 controller)		
Basket lifts		+\$4,105 PER FRYPOT
Tandem basket lifts		+\$132 PER FRYPOT

GAS CONNECTION

FRYPOTS	SIZE NPT
1	(1) 3/4"
2-4	(1) 1"

GAS MANIFOLD REQUIREMENTS

1" Rear Gas Manifold (only available for batteries with 2 or more frypots)	
Add Shut-Off Valve	+\$148

NOTES

- Split pot and basket lifts not available.
- Any questions or pricing information other than the above should be referred to Customer Service — Toll Free 1-800-221-4583.
- If ordering for elevation above 2,000 feet, high elevation kit is required. Contact local service agent to order kits.

DEAN[®] DECATHLON D60



🔥 TUBE GAS FRYERS

STANDARD FEATURES

- Thermo-Tube heat-transfer design
- Wide cold zone
- RTD 1° compensating temperature probe
- Drain safety switch (filter models only)
- Combination gas valve with regulator
- Melt cycle and boil out mode

STANDARD ACCESSORIES

- (2) Twin baskets PER FRYPOT
- Wire basket hanger
- Basket support rack
- 6"-7" (15-17 cm) adjustable steel legs (D160G)
- Casters (all filter models)

DECATHLON D60 FRYERS — Without filtration, stainless steel frypot, door, and sides.

MODEL	CONTROLLERS		OIL CAPACITY	COOK AREA PER FRYPOT	INPUT BTU/HR	SHIPPING WEIGHT
	THERMATRON					
D160G	\$17,390		75-lbs.	18 W × 18 L × 3-3/4 D	150,000	255-lbs.

DECATHLON D60 FRYERS — With filtration, stainless steel frypots, doors, and sides.

MODEL	CONTROLLERS		OIL CAPACITY	COOK AREA PER FRYPOT	INPUT BTU/HR	SHIPPING WEIGHT
	THERMATRON					
SCFD260G	\$62,190		(1) 75-lbs.	(1) 18 W × 18 L × 3-3/4 D	(1) 150,000	417-lbs.
SCFD360G	\$79,003		(2) 75-lbs.	(2) 18 W × 18 L × 3-3/4 D	(2) 150,000	815-lbs.
SCFD460G	\$95,894		(3) 75-lbs.	(3) 18 W × 18 L × 3-3/4 D	(3) 150,000	1,295-lbs.

Filter price included | Casters included in pricing

OPTIONS / ADD-ONS

SPECIAL OIL OPTIONS		
External oil discharge — available on built-in filter batteries of 2 or more frypots or a frypot and spreader. Must specify front or rear connection. Front connection comes with 5 ft. washdown hose.	FRONT	+\$2,819
	REAR	+\$1,911
SPREADERS (Call customer service for availability and placement)		
Spreader cabinet—20MC		+\$3,147

GAS CONNECTION

FRYPOTS	SIZE NPT
1	(1) 3/4"
2-4	(1) 1"

GAS MANIFOLD REQUIREMENTS

1" Rear Gas Manifold (only available for batteries with 2 or more frypots)	
Add Shut-Off Valve	+\$148

NOTES

- Split pots and basket lifts not available.
- If elevation is between 2,000-6,000 feet, specify the elevation level. Fryer may not perform at optimum levels above this elevation.
- Any questions or pricing information other than the above should be referred to Customer Service — Toll Free 1-800-221-4583.

VALUE PERFORMANCE GAS FRYER ACCESSORIES				
PART #	DESCRIPTION	SIZE (INCHES)	APPLICABLE MODELS	PRICE
8030017	Basket, Full Size (Cannot be used with basket lifts)	17-1/2 W × 16-3/4 L × 6 D	D60	\$535
8030099	Basket, Full Size (Can be used with TANDEM basket lifts)	12-3/8 W × 12-7/8 L × 5-1/4 D	PRG50	\$455
8030148	Basket, Full Size (Can be used with TANDEM basket lifts)	17-1/2 W × 16-3/4 L × 5-7/8 D	D60G	\$535
8030357	Basket, Triplet Size	4-1/2 W × 13-1/4 L × 6 D	PRG50	\$320
8030427	Basket, Triplet Size	5-5/8 W × 15-7/8 L × 7-1/4 D	D60	\$379
8030271	Basket, Twin Size	5-7/8 W × 12-5/8 L × 6-5/8 D	PRG50	\$295
8030304	Basket, Twin Size	8-3/4 W × 16-3/4 L × 6 D	D60	\$320
2102737	Basket Hanger — Over The Flue	20 W × 6-5/8 H	D60G SINGLE FRYPOT Call customer service for batteries	\$243
8102235	Basket Support Rack Type	17-3/8 W × 17-5/8 D	D60	\$268
8030273	Basket Support Rack Type	13-1/2 W × 13-1/4 D	PRG50	\$213
8030277	Basket Support Rack, Fine Mesh	13-1/2 W × 13-1/4 D	PRG50	\$241
8030149	Basket Support Rack, Fine Mesh	17 W × 17 D	D60	\$268
8030429	Brush L-Shaped, Tampico	21 L, 2 Diameter	All Models	\$134
8030278	Brush L-Shaped, Teflon	26-3/4 L, 1 Diameter	All Models	\$202
	Casters — Set of Four Call customer service to specify fryer models		All Models	\$279
8236895	Fish / Chicken Plate — Full Pot, Stainless steel	13-1/2 W × 16-1/2 D × 11 H	PRG50	\$696
8233947	Chicken/Fish Tray — Full Pot	16-1/2 W × 16-1/2 L × 11 D	D60	\$696
8030197	Clean-Out Rod	27 L	All Models	\$170
1061637	Cover — Stainless Steel — Full Pot	13-1/2 W × 21-3/8 D	PRG50	\$482
1061479	Cover — Stainless Steel without Basket Lifts	23-3/8 W × 19-3/4 D	D60	\$482
1062734	Cover — Stainless Steel w/Basket Lifts	14-1/4 W × 20-1/2 D	PRG50	\$482
1062773	Cover — Stainless Steel w/Basket Lifts	18 W × 22-5/8 D	D60	\$482
8030059	Fish Scoop	8-1/8 W × 8-1/2 D with 17-3/8 L handle	All Models	\$244
8030446	Fish Skimmer	6 square with 13-5/8 L insulated handle, no hooks	All Models	\$180
8030293	Gloves, Black Safety		All Models	\$106
2003649	Flue deflector	18-3/8 W × 3 H	D60	\$213
2003651	Flue deflector	15-3/8 W × 3 H	PRG50	\$213
8103169	Legs — Set of Four — Nickel Call customer service to specify fryer models	6 H		\$213
8101205	Legs — Set of Four — Stainless Steel Call customer service to specify fryer models	6 H		\$268
1064136	Sediment Tray	13-1/2 W × 13-3/4 D	PRG50	\$653
1062631	Sediment Tray	17-3/4 W × 17-1/8 D	D60	\$812
8233225	Splash Shield	21-1/2 D × 13 H	PRG50	\$273
8235744	Splash Shield	23-1/2 D × 14 H	D60	\$321
2102681	Top Connecting Strip	2 W × 21-3/8 D	PRG50	\$295
2105086	Top Connecting Strip	2 W × 23-5/8 D	D60	\$320

HIGH PERFORMANCE

GAS FRYERS

When increased production capacity is needed. Designed for versatile, controlled performance.



Frymaster MJ40



Frymaster MJ50



Frymaster MJCF



Frymaster HD60



Frymaster HD63

Frymaster[®] MJ40

OPEN POT GAS FRYERS

STANDARD FEATURES

- Master Jet burner system
- Deep cold zone
- Centerline temperature probe
- No electric connection required
- 1-1/4" in (3.2 cm) IPS ball-type drain valve
- Combination gas valve with regulator
- EZ Spark push-button ignitor

STANDARD ACCESSORIES

- (2) Twin baskets PER FRYPOT
- Basket hanger(s)
- Basket support rack(s)
- Frypot cover(s)
- Casters



MJ40 FRYERS — Without filtration, with stainless steel frypot(s), door(s), and sides.

MODEL	CONTROLLERS	OIL CAPACITY	COOK AREA PER FRYPOT	INPUT BTU/HR	SHIPPING WEIGHT
	MILLIVOLT				
MJ140	\$9,347	(1) 40-lbs.	(1) 12 W × 15 L × 4-1/4 D	(1) 110,000	185-lbs.
MJ240	\$23,410	(2) 40-lbs.	(2) 12 W × 15 L × 4-1/4 D	(2) 110,000	370-lbs.
MJ340	\$36,172	(3) 40-lbs.	(3) 12 W × 15 L × 4-1/4 D	(3) 110,000	555-lbs.

OPTIONS / ADD-ONS

SPREADERS (Call customer service for availability and placement)	
Spreader cabinet	+\$1,987
Center spreader cabinet	+\$3,147

GAS CONNECTION

FRYPOTS	SIZE NPT
1	(1) 3/4"
2-3	(1) 1"

NOTES

- Split pots and basket lifts not available.
- 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. Not available above 6,000 feet.
- Any questions or pricing information other than the above should be referred to Customer Service — Toll Free 1-800-221-4583.

Frymaster[®] MJ50



OPEN POT GAS FRYERS

STANDARD FEATURES

- Master Jet burner system
- Deep cold zone
- Centerline temperature probe
- No electric connection required
- 1-1/4" in (3.2 cm) IPS ball-type drain valve
- Combination gas valve with regulator
- EZ Spark push-button ignitor

STANDARD ACCESSORIES

- (2) Twin baskets PER FRYPOT
- Basket hanger(s)
- Basket support rack(s)
- Frypot cover(s)
- Casters

MJ50 FRYERS — Without filtration, with stainless steel frypot(s), door(s), and sides.

MODEL	CONTROLLERS	OIL CAPACITY	COOK AREA PER FRYPOT	INPUT BTU/HR	SHIPPING WEIGHT
	MILLIVOLT				
MJ150	\$10,892	(1) 50-lbs.	(1) 14 W × 15 L × 5 D	(1) 122,000	202-lbs.
MJ250	\$25,442	(2) 50-lbs.	(2) 14 W × 15 L × 5 D	(2) 122,000	404-lbs.
MJ350	\$39,992	(3) 50-lbs.	(3) 14 W × 15 L × 5 D	(3) 122,000	606-lbs.

OPTIONS / ADD-ONS

SPREADERS (Call customer service for availability and placement)	
Spreader cabinet	+\$1,987
Center spreader cabinet	+\$3,147

GAS CONNECTION

FRYPOTS	SIZE NPT
1	(1) 3/4"
2-3	(1) 1"

NOTES

- Split pots and basket lifts not available.
- 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. Not available above 6,000 feet.
- **DO NOT CURB MOUNT.**
- Any questions or pricing information other than the above should be referred to Customer Service — Toll Free 1-800-221-4583.

Frymaster[®] MJCF

OPEN POT GAS FRYERS



STANDARD FEATURES

- Master Jet burner system
- Deep cold zone
- Centerline temperature probe
- No electric connection required
- 1-1/4" in (3.2 cm) IPS ball-type drain valve
- Combination gas valve with regulator
- Piezo push-button ignitor

STANDARD ACCESSORIES

- (2) Twin baskets PER FRYPOT
- Wire basket hanger
- Basket support rack
- Frypot cover
- 6"-7" (15-17 cm) adjustable steel legs

MJCF FRYERS — Without filtration, stainless steel frypot, door, and sides.

MODEL	CONTROLLERS		OIL CAPACITY	COOK AREA PER FRYPOT	INPUT BTU/HR	SHIPPING WEIGHT
	MILLIVOLT					
MJ1CF	\$12,924		(1) 80-lbs.	(1) 18 W × 19 L × 4-1/2 D	(1) 150,000	297-lbs.

OPTIONS / ADD-ONS		GAS CONNECTION	
SPREADERS (Call customer service for availability and placement)			
Spreader cabinet	+\$3,147		
	FRYPOTS	SIZE NPT	
	1	(1) 3/4"	

NOTES

- Split pots and basket lifts not available.
- If elevation is between 2,000-6,000 feet, specify the elevation level. Not available above 6,000 feet.
- **DO NOT CURB MOUNT.**
- Any questions or pricing information other than the above should be referred to Customer Service — Toll Free 1-800-221-4583.

Frymaster[®] HD60



🔥 TUBE GAS FRYERS

STANDARD FEATURES

- Thermo-Tube heat-transfer design
- Wide cold zone
- Built-in, manual filtration (not available with HD160)
- RTD 1° compensating temperature probe
- 1-1/4" to 1-1/2" full-port IPS ball-type drain valve
- Drain safety switch
- Front oil disposal (with 6ft washdown hose)
- Combination gas valve with regulator
- Electronic ignition
- Melt cycle and boil out mode

STANDARD ACCESSORIES

- (2) Twin baskets PER FRYPOT
- Basket hangers
- Basket support racks
- 6"-7" (15-17 cm) adjustable steel legs (HD160G)
- Casters (all filter models)

HD60 FRYER — Without filtration, stainless steel frypot, door, and sides.

MODEL	CONTROLLERS			OIL CAPACITY	COOK AREA PER FRYPOT	INPUT BTU/HR	SHIPPING WEIGHT
	THERMATRON*	CM3.5	3000				
HD160G	\$20,967	\$23,796	\$24,841	75-lbs.	18 W × 18 L × 3-3/4 D	125,000	255-lbs.

*Standard with Thermo-Tube controller

HD60 FRYERS — With filtration, stainless steel frypot(s), door(s) and sides.

MODEL	CONTROLLERS			OIL CAPACITY	COOK AREA PER FRYPOT	INPUT BTU/HR	SHIPPING WEIGHT
	THERMATRON*	CM3.5	3000				
CFHD160G	\$44,538	\$47,367	\$48,412	(1) 75-lbs.	(1) 18 W × 18 L × 3-3/4 D	(1) 150,000	354-lbs.
SCFHD260G	\$65,992	\$71,650	\$73,739	(2) 75-lbs.	(2) 18 W × 18 L × 3-3/4 D	(2) 150,000	677-lbs.
SCFHD360G	\$87,364	\$95,851	\$98,985	(3) 75-lbs.	(3) 18 W × 18 L × 3-3/4 D	(3) 125,000	1,083-lbs.
SCFHD460G	\$108,736	\$120,052	\$124,230	(4) 75-lbs.	(4) 18 W × 18 L × 3-3/4 D	(4) 125,000	1,403-lbs.

*Standard with Thermo-Tube controller | Filter price included | Filter price includes casters | 8 GPM pump standard

OPTIONS / ADD-ONS

SPECIAL OIL OPTIONS		
External oil discharge — available on built-in filter batteries of 2 or more frypots or a frypot and spreader. Must specify front or rear connection. Front connection comes with 5 ft. washdown hose.	FRONT	+\$2,819
	REAR	+\$1,911
BASKET LIFTS (not available with Thermo-Tube controller)		
Basket lifts		+\$4,105 PER FRYPOT
SPREADERS (Call customer service for availability and placement)		
Spreader cabinet—20MC		+\$3,147

GAS CONNECTION

FRYPOTS	SIZE NPT
1	(1) 3/4"
2-4	(1) 1"

NOTES

- Split pots not available.
- Casters included in basket lift pricing.
- If elevation is between 2,000-6,000 feet, specify the elevation level. Fryer may not perform at optimum levels above this elevation.
- Any questions or pricing information other than the above should be referred to Customer Service — Toll Free 1-800-221-4583.

Frymaster[®] HD63

TUBE GAS FRYERS



STANDARD FEATURES

- Thermo-Tube heat-transfer design
- Wide cold zone
- RTD 1° compensating temperature probe
- Built-in, manual filtration
- 1-1/4" to 1-1/2" full-port IPS ball-type drain valve
- Drain safety switch
- Front oil disposal (with 6ft washdown hose)
- Combination gas valve with regulator
- Electronic ignition
- Melt cycle and boil out mode

STANDARD ACCESSORIES

- (2) Twin baskets PER FRYPOT
- Basket hangers
- Basket support racks
- Casters

HD63 FRYERS — With filtration, stainless steel frypots, doors, and sides.

MODEL	CONTROLLERS	OIL CAPACITY	COOK AREA PER FRYPOT	INPUT BTU/HR	SHIPPING WEIGHT
	CM3.5				
SCFHD263	\$71,508	(2) 80-lbs.	(2) 18 W × 18 L × 4-5/8 D	(2) 125,000	354-lbs.
SCFHD363	\$99,179	(3) 80-lbs.	(3) 18 W × 18 L × 4-5/8 D	(2) 125,000	677-lbs.

GAS CONNECTION

FRYPOTS	SIZE NPT
2-3	(1) 1"

NOTES

- Split pots and basket lifts not available.
- If elevation is between 2,000-6,000 feet, specify the elevation level. Fryer may not perform at optimum levels above this elevation.
- Any questions or pricing information other than the above should be referred to Customer Service — Toll Free 1-800-221-4583.

HIGH PERFORMANCE GAS FRYER ACCESSORIES				
PART #	DESCRIPTION	SIZE (INCHES)	APPLICABLE MODELS	PRICE
8100088	Basket, Full Size (Cannot be used with basket lifts)	17-1/2 W × 16-3/4 L × 6 D	HD60, MJCF	\$803
8100085	Basket, Full Size (Can be used with TANDEM basket lifts)	12-3/8 W × 12-7/8 L × 5-1/4 D	MJ50	\$884
8030015	Basket, Full Size (Cannot be used with basket lifts)	11-3/4 W × 14 L × 4-5/8 D	MJ40	\$455
8030148	Basket, Full Size (Can be used with TANDEM basket lifts)	17-1/2 W × 16-3/4 L × 5-7/8 D	HD60	\$535
8030357	Basket, Triplet Size	4-1/2 W × 13-1/4 L × 6 D	MJ50	\$320
8030023	Basket, Triplet Size	5-3/4 W × 17-1/8 L × 6-1/8 D	MJCF	\$427
8030427	Basket, Triplet Size	5-5/8 W × 15-7/8 L × 7-1/4 D	HD60	\$379
8030271	Basket, Twin Size	5-7/8 W × 12-5/8 L × 6-5/8 D	MJ40, MJ50	\$295
8030024	Basket, Twin Size	8-3/4 W × 16-3/4 L × 6 D	MJCF	\$320
8030304	Basket, Twin Size	8-3/4 W × 16-3/4 L × 6 D	HD60, HD63	\$320
8102793	Basket Hanger	12-3/4 W × 3-1/2 L × 1-1/2 D	MJ40, MJ50	\$202
130001403	Basket Hanger	39-3/4 W × 11-1/2 H	HD63 TWO FRYPOTS	\$442
2601808	Basket Hanger, Flue Mounted		MJ40, MJ50	\$197
8102794	Basket Hanger	17-3/8 W × 3-1/2 H	MJCF	\$209
130001407	Basket Hanger	59-3/4 W × 11-1/2 H	HD63 THREE FRYPOTS	\$664
2102737	Basket Hanger — Over The Flue	20 W × 6-5/8 H	HD60 SINGLE FRYPOT Call customer service for batteries	\$243
8030132	Basket Support Rack Type — Full Pot	12-1/2 W × 13-3/4 D	MJ50	\$213
8030032	Basket Support Rack Type — Full Pot	11-1/2 W × 14-5/8 D	MJ40	\$213
8030137	Basket Support Rack Type — Full Pot	17-1/2 W × 17-1/2 D	MJCF	\$213
8102235	Basket Support Rack Type	17-3/8 W × 17-5/8 D	HD60, HD63	\$268
8030149	Basket Support Rack, Fine Mesh	17 W × 17 D	HD60, HD63	\$268
8030136	Basket Support Screen Type With Handle – Full Pot Only	12-1/2 W × 13-3/4 D	MJ50	\$268
8030037	Basket Support Screen Type Full Pot Only	11-1/2 W × 14-5/8 D	MJ40	\$295
8030138	Basket Support Screen Type With Handle — Full Pot Only	17-1/2 W × 18-1/2 D	MJCF	\$295
8030429	Brush L-Shaped, Tampico	21 L, 2 Diameter	All Models	\$134
8030278	Brush L-Shaped, Teflon	26-3/4 L, 1 Diameter	All Models	\$202
	Casters – Set of Four Call Customer Service to Specify Fryer Models		All Models	\$268
8230619	Chicken/Fish Plate — Full Pot (Not available for split pot)	12-3/8 W × 14 D	MJ50	\$696
8233048	Chicken/Fish Plate — Full Pot	11-3/4 W × 14-3/4 D	MJ40	\$696
8230368	Chicken/Fish Plate — Full Pot	17-7/8 W × 18 5/8 D	MJCF	\$696
8233947	Chicken/Fish Tray — Full Pot	16-1/2 W × 16-1/2 L × 11 D	HD60, HD63	\$696
8030197	Clean-Out Rod	27 L	All Models	\$170
8239413	Cover — Stainless Steel	20-3/8 W × 28 D	MJCF	\$482
8239426	Cover — Stainless Steel — Full Pot	15-1/8 W × 20-1/4 D	MJ40, MJ50	\$482
1061479	Cover — Stainless Steel without Basket Lifts	23-3/8 W × 19-3/4 D	HD60, HD63	\$482
8233938	Crumb Scoop Cold Zone	1-1/4 W × 6-1/2 D × 22-3/4 L	All Models	\$207
8030059	Fish Scoop	8-1/8 W × 8-1/2 D with 17-3/8 L handle	All Models	\$244
8030446	Fish Skimmer	6 square with 13-5/8 L insulated handle, no hooks	All Models	\$180
9103557	Flue Deflector	12-1/2 W × 6-7/8 H	MJ40, MJ50	\$213
9103185	Flue Deflector	14-1/2 W × 8 H	MJCF	\$213
	Foam Deck Basket Banger		MJ50, HD60	\$213 PER FRYPOT
8030293	Gloves, Black Safety		All Models	\$106
8103169	Legs – Set of Four – Nickel Call customer service to specify fryer models	6 H		\$213
	Legs – Set of Four – Stainless Steel Call customer service to specify fryer models	6 H		\$268

HIGH PERFORMANCE GAS FRYER ACCESSORIES (CONTINUED)				
PART #	DESCRIPTION	SIZE (INCHES)	APPLICABLE MODELS	PRICE
8100088	Quick Disconnect with 1" Gas Line Systems Only	36 L	All Models	\$803
8100085	Quick Disconnect with 1" Gas Line Systems Only	48 L	All Models	\$884
8061701	Quick Disconnect with 3/4" Gas Line Single Units	36 L	MJ40, MJ50	\$696
8061700	Quick Disconnect With 3/4" Gas Line Single Units	48 L	MJ40, MJ50	\$777
130284581	Sediment Tray — Full Pot	12-1/2 W × 14 L × 6-1/2 D	MJ50	\$908
8030188	Sediment Tray — Full Pot	11-1/4 W × 14-1/2 L × 4-1/8 D	MJ40	\$748
8030187	Sediment Tray — Full Pot	17-1/2 W × 18-1/2 L × 4-3/8 D	MJCF	\$961
1062631	Sediment Tray	17-3/4 W × 17-1/8 D	HD60, HD63	\$812
8236559	Splash Shield	20 D × 6-1/4 H	MJ40, MJ50	\$262
8235978	Splash Shield	30-3/8 D × 13-1/8 H	MJCF	\$295
8235744	Splash Shield	23 1/2 D × 14 H	HD60, HD63	\$321
2109291	Top Connecting Strip	2-1/4 W × 20-1/2 D	MJ40, MJ50	\$295
9102662	Top Connecting Strip	2-1/8 W × 28-1/8 D	MJCF	\$295
2105086	Top Connecting Strip	2 W × 23-5/8 D	HD60, HD63	\$320

HIGH EFFICIENCY

GAS FRYERS

When ENERGY STAR is a requirement. Designed for high-efficiency frying that meets ENERGY STAR guidelines.



DEAN ESG35T



Frymaster HD50



Frymaster H55



Frymaster LHD65



Frymaster
ESG35T



TUBE GAS FRYERS

STANDARD FEATURES

- Thermo-Tube heat-transfer design
- Wide cold zone
- Durable temperature probe
- Combination gas valve with regulator
- No electric connection required

STANDARD ACCESSORIES

- (2) Twin baskets PER FRYPOT
- Wire basket hanger
- Basket support rack
- 6"-7" (15-17 cm) adjustable steel legs

ESG35T FRYERS — Without filtration, with stainless steel frypot, door, and sides.

MODEL	CONTROLLERS		OIL CAPACITY	COOK AREA PER FRYPOT	INPUT BTU/HR	SHIPPING WEIGHT
	MILLIVOLT					
ESG35T	\$3,924		35-lbs.	14 W × 13-3/4 L × 4-1/5 D	70,000	165-lbs.

GAS CONNECTION

FRYPOTS	SIZE NPT
1	(1) 3/4"

NOTES

- Split pots and basket lifts not available.
- If elevation is between 2,000-6,000 feet, contact local service agent for elevation kits.
- **DO NOT CURB MOUNT.**
- Any questions or pricing information other than the above should be referred to Customer Service — Toll Free 1-800-221-4583.



TUBE GAS FRYERS

STANDARD FEATURES

- Thermo-Tube heat-transfer design
- Wide cold zone
- RTD 1° compensating temperature probe
- Built-in, manual filtration
- 1-1/4" to 1-1/2" full-port IPS ball-type drain valve
- Drain safety switch
- Combination gas valve with regulator
- Electronic ignition
- Melt cycle and boil out mode

STANDARD ACCESSORIES

- (2) Twin baskets PER FRYPOT
- Basket hanger(s)
- Basket support rack(s)
- 6"-7" (15-17 cm) adjustable steel legs (HD150)
- Casters (all filter models)

HD50 FRYER — Without filtration, stainless steel frypot, door, and sides.

MODEL	CONTROLLERS			OIL CAPACITY	COOK AREA PER FRYPOT	INPUT BTU/HR	SHIPPING WEIGHT
	THERMATRON*	CM3.5	3000				
HD150G	\$18,609	\$21,438	\$22,482	50-lbs.	14 W × 14 L × 3-1/2 D	100,000	180-lbs.

*Standard with Thermatron controller

HD50 FRYERS — With filtration, stainless steel frypot(s), door(s), and sides.

MODEL	CONTROLLERS			OIL CAPACITY	COOK AREA PER FRYPOT	INPUT BTU/HR	SHIPPING WEIGHT
	THERMATRON*	CM3.5	3000				
CFHD150G	\$34,960	\$37,789	\$38,833	(1) 50-lbs.	(1) 14 W × 14 L × 3-1/2 D	(1) 100,000	354-lbs.
SCFHD250G	\$51,618	\$57,276	\$59,364	(2) 50-lbs.	(2) 14 W × 14 L × 3-1/2 D	(2) 100,000	575-lbs.
SCFHD350G	\$71,853	\$80,340	\$83,473	(3) 50-lbs.	(3) 14 W × 14 L × 3-1/2 D	(3) 100,000	800-lbs.
SCFHD450G	\$92,086	\$103,402	\$107,579	(4) 50-lbs.	(4) 14 W × 14 L × 3-1/2 D	(4) 00,000	1,130-lbs.

*Standard with Thermatron controller | Filter price included | Filter price includes casters | 4 GPM pump standard.

OPTIONS / ADD-ONS		
SPECIAL OIL OPTIONS		
External oil discharge — available on built-in filter batteries of 2 or more frypots or a frypot and spreader. Must specify front or rear connection. Front connection comes with 5 ft. washdown hose.	FRONT	+\$2,819
	REAR	+\$1,911
BASKET LIFTS		
Basket lifts		+\$4,105 PER FRYPOT
SPREADERS (Call customer service for availability and placement)		
Spreader cabinet		+\$2,052

GAS CONNECTION	
FRYPOTS	SIZE NPT
1	(1) 3/4"
2-4	(1) 1"

NOTES

- Split pots not available.
- Casters included in basket lift pricing.
- If elevation is between 2,000-6,000 feet, specify the elevation level. Fryer may not perform at optimum levels above this elevation.
- Any questions or pricing information other than the above should be referred to Customer Service — Toll Free 1-800-221-4583.



Frymaster[®] H55



OPEN POT GAS FRYERS

STANDARD FEATURES

- Infrared burners
- Deep cold zone with forward sloping bottom
- Center-mounted RTD 1° action temperature probe
- Built-in, manual filtration
- Drain safety switch
- Combination gas valve with regulator
- Electronic ignition
- Melt cycle and boil out mode

STANDARD ACCESSORIES

- (2) Twin baskets PER FRYPOT
- Wire basket hanger(s)
- Basket support rack(s)
- Adjustable casters

H55 FRYER — Without filtration, with stainless steel frypot, door, and sides.

MODEL	CONTROLLERS			OIL CAPACITY	COOK AREA PER FRYPOT	INPUT BTU/HR	SHIPPING WEIGHT
	DIGITAL TIMER	CM3.5*	3000				
PH155	\$14,394	\$14,394	\$14,394	50-lbs.	14 W × 15 L × 4-1/2 D	80,000	202-lbs.

*Standard with CM3.5 controller

HD55 FRYERS — With filtration, stainless steel frypot(s), door(s), and sides.

MODEL	CONTROLLERS			OIL CAPACITY	COOK AREA PER FRYPOT	INPUT BTU/HR	SHIPPING WEIGHT
	DIGITAL TIMER	CM3.5*	3000				
FPH155	\$33,256	\$33,256	\$33,256	(1) 50-lbs.	(1) 14 W × 15 L × 4-1/2 D	(1) 80,000	306-lbs.
FPPH255	\$50,938	\$50,938	\$50,938	(2) 50-lbs.	(2) 14 W × 15 L × 4-1/2 D	(2) 80,000	492-lbs.
FPPH355	\$69,791	\$69,791	\$69,791	(3) 50-lbs.	(3) 14 W × 15 L × 4-1/2 D	(3) 80,000	671-lbs.
FPPH455	\$91,228	\$91,228	\$91,228	(4) 50-lbs.	(4) 14 W × 15 L × 4-1/2 D	(4) 80,000	881-lbs.

*Standard with CM3.5 controller | Filter price included | Price includes casters.

OPTIONS / ADD-ONS

SPECIAL OIL OPTIONS		
External oil discharge — available on built-in filter batteries of 2 or more frypots or a frypot and spreader. Must specify front or rear connection. Front connection comes with 5 ft. washdown hose.	FRONT	+\$2,819
	REAR	+\$1,911
BASKET LIFTS (not available with Digital Timer controller)		
Basket lifts		+\$4,105 PER FRYPOT
SPREADERS (Call customer service for availability and placement)		
Spreader cabinet		+\$1,987
FRYPOT OPTIONS		
Split frypot(s)		+\$2,052 PER FRYPOT

GAS CONNECTION

FRYPOTS	SIZE NPT
1	(1) 3/4"
2-3	(1) 1"
4	(2) 1"

NOTES

- Legs cannot be ordered on the FPH155 per Agency standards.
- Standard supplies for all filter systems consist of sample packages of filter powder and paper, one filter brush, and one clean-out rod.
- 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. Fryer may not perform at optimum levels above this elevation.
- **DO NOT CURB MOUNT.**
- Casters included in basket lift pricing.
- Any questions or pricing information other than the above should be referred to Customer Service — Toll Free 1-800-221-4583.



TUBE GAS FRYERS

STANDARD FEATURES

- Thermo-Tube heat-transfer design
- Wide cold zone
- Built-in, manual filtration
- 8 GPM filter pump
- Electronic ignition (only for 3010 and 3000 controllers)
- 1-1/2" drain valve with drain flush
- Drain safety switch
- Combination gas valve with regulator
- Low flue temperature (<550°F/287°C)
- 11" plate shelf with marine edge

STANDARD ACCESSORIES

- Casters
Accessory packages available for this fryer. See recommendations below.

LHD65 FRYERS — Without filtration, with stainless steel frypot, door, and sides.

MODEL	CONTROLLERS		OIL CAPACITY	COOK AREA PER FRYPOT	INPUT BTU/HR	SHIPPING WEIGHT
	THERMATRON	3000*				
LHD165	\$25,264	\$28,977	100-lbs.	18 W × 18 L × 5-3/4 D	105,000	260-lbs.

LHD65 FRYERS — With filtration, stainless steel frypots, doors, and sides.

MODEL	CONTROLLERS		OIL CAPACITY	COOK AREA PER FRYPOT	INPUT BTU/HR	SHIPPING WEIGHT
	THERMATRON	3000*				
FPLHD265	\$90,032	\$97,457	(1) 100-lbs.	(1) 18 W × 18 L × 5-3/4 D	(1) 105,000	750-lbs.
FPLHD365	\$112,421	\$123,559	(2) 100-lbs.	(2) 18 W × 18 L × 5-3/4 D	(2) 105,000	1,100-lbs.

*Standard with 3000 controller | Optional 3010 controller available | Filter price included | Price includes casters

OPTIONS / ADD-ONS		
SPECIAL OIL OPTIONS		
External oil discharge — available on built-in filter batteries of 2 or more frypots or a frypot and spreader. Must specify front or rear connection. Front connection comes with 5 ft. washdown hose.	FRONT	+\$2,819
	REAR	+\$1,911

GAS CONNECTION	
FRYPOTS	SIZE NPT
1	(1) 3/4"
2-3	(1) 1"

RECOMMENDED ACCESSORY PACKAGES

Fryers do not come with traditional accessories, these must be ordered. See recommended accessory packages below.

STANDARD FRYING	
8030304	(2) Twin baskets PER FRYPOT
8102235	Basket Support Rack(s)
8235859	Basket Hanger With Flue Deflector(s)
BONE-IN CHICKEN PACKAGE	
8103066	L-Basket Support Rack(s)
8235801	Flue Deflector

Recommended Standard Accessories can be ordered per frypot.
Example: FPLHD265 — one standard frying package and one bone-in chicken package.

GAS MANIFOLD REQUIREMENTS	
1" Rear Gas Manifold (only available for batteries with 2 or more frypots)	
Add Shut-Off Valve	+\$148

NOTES

- Split pots and basket lifts not available.
- Any questions or pricing information other than the above should be referred to Customer Service — Toll Free 1-800-221-4583.
- If elevation is between 2,000-6,000 feet, specify the elevation level. Fryer may not perform at optimum levels above this elevation.

HIGH EFFICIENCY GAS FRYER ACCESSORIES				
PART #	DESCRIPTION	SIZE (INCHES)	APPLICABLE MODELS	PRICE
8030099	Basket, Full Size (Can be used with TANDEM basket lifts)	12-3/8 W x 12-7/8 L x 5-1/4 D	H55, HD50	\$455
8030148	Basket, Full Size (Can be used with TANDEM basket lifts)	17-1/2 W x 16-3/4 L x 5-7/8 D	LHD65	\$535
8030357	Basket, Triplet Size	4-1/2 W x 13-1/4 L x 6 D	H55, HD50	\$320
8030427	Basket, Triplet Size	5-5/8 W x 15-7/8 L x 7-1/4 D	LHD65	\$379
8030271	Basket, Twin Size	5-7/8 W x 12-5/8 L x 6-5/8 D	H55, HD50G, ESG35T	\$295
8030304	Basket, Twin Size	8-3/4 W x 16-3/4 L x 6 D	LHD65	\$320
8102793	Basket Hanger	12-3/4 W x 3-1/2 L x 1-1/2 D	H55, ESG35T	\$202
2101595	Basket Hanger — Over The Flue	15-3/8 W x 6-5/8 H	HD50G SINGLE FRYPOT Call customer service for batteries	\$187
8235859	Basket Hanger With Flue Deflector	20 W x 7 H	LHD65	\$266
8030132	Basket Support Rack Type — Full Pot	12-1/2 W x 13-3/4 D	H55	\$213
8030133	Basket Support Rack Type — Split Pot	6 W x 14 D	H55	\$213
8102235	Basket Support Rack Type	17-3/8 W x 17-5/8 D	LHD65	\$268
8030273	Basket Support Rack Type	13-1/2 W x 13-1/4 D	HD50	\$213
8030442	Basket Support Rack Type	13-1/2 W x 11-1/4 D	ESG35T	\$213
8030277	Basket Support Rack, Fine Mesh	13-1/2 W x 13-1/4 D	HD50	\$241
8030149	Basket Support Rack, Fine Mesh	17 W x 17 D	LHD65	\$268
8030136	Basket Support Screen Type With Handle – Full Pot Only	12-1/2 W x 13-3/4 D	H55	\$268
8103066	L-Basket Support Rack	17-5/8 W x 17-5/8 D	LHD65	\$268
8030429	Brush L-Shaped, Tampico	21 L, 2 Diameter	All Models	\$134
8030278	Brush L-Shaped, Teflon	26-3/4 L, 1 Diameter	All Models	\$202
	Casters – Set of Four Call customer service to specify fryer models		All Models	\$268
8230619	Chicken/Fish Plate — Full Pot (Not Available For Split Pot)	12-3/8 W x 14 D	H55	\$696
2208963	Chicken/Fish Tray — Full Pot	13-5/8 W x 13-1/2 D	HD50	\$696
8030197	Clean-Out Rod	27 L	All Models (except FQ)	\$170
8239416	Cover — Split Pot		H55	\$320
8239426	Cover — Stainless Steel — Full Pot	15-1/8 W x 20-1/4 D	H55	\$482
1061637	Cover — Stainless Steel — Full Pot	13-1/2 W x 21-3/8 D	HD50, ESG35T	\$482
1062734	Cover — Stainless Steel w/Basket Lifts	14-1/4 W x 20-1/2 D	HD50	\$482
8233938	Crumb Scoop Cold Zone	1-1/4 W x 6-1/2 D x 22-3/4 L	All Models	\$207
8030059	Fish Scoop	8-1/8 W x 8-1/2 D with 17-3/8 L handle	All Models	\$244
8030446	Fish Skimmer	6 square with 13-5/8 L insulated handle, no hooks	All Models	\$180
9103557	Flue Deflector	12-1/2 W x 6-7/8 H	H55	\$213
8235801	Flue Deflector	20 W x 9-1/2 H	LHD65	\$320
	Foam Deck Basket Banger		H55, HD50	\$213 PER FRYPOT
8030293	Gloves, Black Safety		All Models	\$106
8103169	Legs — Set of Four — Nickel Call customer service to specify fryer models	6 H		\$213
8101205	Legs — Set of Four — Stainless Steel Call customer service to specify fryer models	6 H		\$268
	Legs — Set of Four — Stainless Steel Call customer service to specify fryer models	8-1/2 H	H55	\$268
8100088	Quick Disconnect with 1" Gas Line Systems Only	36 L	H55, LHD65	\$803
8100085	Quick Disconnect with 1" Gas Line Systems Only	48 L	H55, LHD65	\$884
8061701	Quick Disconnect with 3/4" Gas Line Single Units	36 L	H55, LHD65	\$696
8061700	Quick Disconnect With 3/4" Gas Line Single Units	48 L	H55, LHD65	\$777
8030132	Rack Type Basket Support — Full Pot	12-1/2 W x 13-3/4 D	H55	\$213

HIGH EFFICIENCY GAS FRYER ACCESSORIES (CONTINUED)				
PART #	DESCRIPTION	SIZE (INCHES)	APPLICABLE MODELS	PRICE
130284581	Sediment Tray — Full Pot	12-1/2 W × 14 L × 6-1/2 D	H55	\$908
8030107L	Sediment Tray — Split Pot Left	5-7/8 W × 14 L × 6-1/2 D	H55-2	\$637
8030108R	Sediment Tray — Split Pot Right	5-7/8 W × 14 L × 6-1/2 D	H55-2	\$637
1064136	Sediment Tray	13-1/2 W × 13-3/4 D	HD50	\$653
8236559	Splash Shield	20 D × 6-1/4 H	H55	\$262
8233225	Splash Shield	21-1/2 D × 13 H	HD50	\$273
8235789	Splash Shield	18 D × 14 H	LHD65	\$295
2109291	Top Connecting Strip	2-1/4 W × 20-1/2 D	H55	\$295
2102681	Top Connecting Strip	2 W × 21-3/8 D	HD50	\$295
2105086	Top Connecting Strip	2 W × 23-5/8 D	LHD65	\$320

OIL CONSERVING

GAS FRYERS

When oil savings are important. Designed for ultimate oil conservation and high performance.



Frymaster OCF30G



Frymaster 1814G



Frymaster[®] OCF30G



OPEN POT GAS FRYERS

STANDARD FEATURES

- Infrared burners
- Deep cold zone
- Center-mounted RTD 1° action temperature probe
- Drain safety switch
- Combination gas valve with regulator
- Electronic ignition
- Innovative safety features
- Independent frypot construction

STANDARD ACCESSORIES

- (2) Twin baskets PER FRYPOT
- Basket hanger(s)
- Basket support rack(s)
- Jug-in-box (JIB) holder
- Filter starter kit
- Adjustable casters

OCF30 FRYER — With filtration, manual top off stainless steel frypot, door, and sides.

MODEL	CONTROLLERS	OIL CAPACITY	COOK AREA PER FRYPOT	INPUT BTU/HR	SHIPPING WEIGHT
	3000				
FPGL130C	\$42,312	30-lbs.	13 W × 14 L × 3-3/4 D	70,000	265-lbs.

Can substitute 3010 controller for no additional cost

OCF30 FRYERS — With filtration, Automatic Top Off (ATO) stainless steel frypots, doors, and sides.

MODEL	CONTROLLERS	OIL CAPACITY	COOK AREA PER FRYPOT	INPUT BTU/HR	SHIPPING WEIGHT
	3000				
FPGL230CA	\$71,379	(1) 30-lbs.	(1) 13 W × 14 L × 3-3/4 D	(1) 70,000	544-lbs.
FPGL330CA	\$96,136	(2) 30-lbs.	(2) 13 W × 14 L × 3-3/4 D	(2) 70,000	723-lbs.

Can substitute 3010 controller for no additional cost | Casters included in pricing

OPTIONS / ADD-ONS	
SPECIAL OIL OPTIONS (Must be requested at time of order)	
Bulk Oil (dispose and fresh fill) (Not Available For FPGL130C)	+\$3,531
Semi-solid / solid shortening	+\$4,119
BASKET LIFTS	
Basket lifts	+\$4,105 PER FRYPOT
Tandem basket lifts	+\$132 PER FRYPOT
SPREADERS (Call customer service for availability and placement)	
Spreader cabinet	+\$1,987
FRYPOT OPTIONS	
Split frypot	+\$4,105 PER FRYPOT

GAS CONNECTION	
FRYPOTS	SIZE NPT
1	(1) 3/4"
2-3	(1) 1"

1-1/2" gas supply line required. Gas inlet size (I.D.) should be no smaller than that provided for connection to the fryers. See service manual and/or plumbing codes for proper pipe sizing.

NOTES

- 5 ft. grounded cordset provided.
- If elevation is between 5,000-10,000 feet, specify the elevation level. Fryer may not perform at optimum levels above this elevation.
- **DO NOT CURB MOUNT.**
- Casters included in basket lift pricing.
- Any questions or pricing information other than the above should be referred to Customer Service — Toll Free 1-800-221-4583.



Frymaster 1814G



TUBE GAS FRYERS

STANDARD FEATURES

- Thermo-Tube heat-transfer design
- Wide cold zone
- RTD 1° compensating temperature probe
- Built-in, manual filtration
- 8 GPM pump
- Drain safety switch (for all filter models)
- Combination gas valve with regulator
- Electronic ignition

STANDARD ACCESSORIES

- (3) Twin baskets PER FRYPOT
- Basket hanger(s)
- Basket support rack(s)
- Filter starter kit (for all filter models)
- 6"-7" (15-17 cm) adjustable steel legs (11814G model)
- Casters (all filter models)

1814 FRYER — Without filtration with stainless steel frypot, door, and sides.

MODEL	CONTROLLERS			OIL CAPACITY	COOK AREA PER FRYPOT	INPUT BTU/HR	SHIPPING WEIGHT
	DIGITAL TIMER	CM3.5	LANE*				
11814G	\$20,767	\$22,547	\$23,590	63-lbs.	18 W × 14 L × 3-3/4 D	119,000	255-lbs.

*Standard with Lane controller | 3000 and 3010 controller can be substituted for Lane controller at no cost

1814 FRYERS — With filtration with stainless steel frypot(s), door(s), and sides.

MODEL	CONTROLLERS			OIL CAPACITY	COOK AREA PER FRYPOT	INPUT BTU/HR	SHIPPING WEIGHT
	DIGITAL TIMER	CM3.5	LANE*				
11814GF	\$43,007	\$44,787	\$45,830	(1) 63-lbs.	(1) 18 W × 14 L × 3-3/4 D	(1) 119,000	390-lbs.
21814GF	\$65,921	\$69,481	\$71,566	(2) 63-lbs.	(2) 18 W × 14 L × 3-3/4 D	(2) 119,000	645-lbs.
31814GF	\$88,759	\$94,097	\$97,227	(3) 63-lbs.	(3) 18 W × 14 L × 3-3/4 D	(3) 119,000	900-lbs.

* Standard with Lane controller | 3000 and 3010 controller can be substituted for Lane controller at no cost

OPTIONS / ADD-ONS

SPECIAL OIL OPTIONS		
External oil discharge — available on built-in filter batteries of 2 or more frypots or a frypot and spreader. Must specify front or rear connection. Front connection comes with 5 ft. washdown hose.	FRONT	+\$2,819
	REAR	+\$1,911
Bulk Oil (dispose and fresh fill)		+\$3,531
BASKET LIFTS (not available with Digital Timer controller)		
Basket lifts		+\$4,105 PER FRYPOT
SPREADERS (Call customer service for availability and placement)		
Spreader cabinet—20MC		+\$3,147

GAS CONNECTION

FRYPOTS	SIZE NPT
1	(1) 3/4"
2-3	(1) 1"

NOTES

- Split pots not available.
- If elevation is between 2,000-6,000 feet, specify the elevation level. Fryer may not perform at optimum levels above this elevation.
- **DO NOT CURB MOUNT.**
- Casters included in basket lift pricing.
- Any questions or pricing information other than the above should be referred to Customer Service — Toll Free 1-800-221-4583.

OIL CONSERVING GAS FRYER ACCESSORIES				
PART #	DESCRIPTION	SIZE (INCHES)	APPLICABLE MODELS	PRICE
8030099	Basket, Full Size (Can be used with TANDEM basket lifts)	12-3/8 W × 12-7/8 L × 5-1/4 D	OCF30G	\$455
8030435	Basket, Full Size (Cannot be used with basket lifts)	17-1/2 W × 12-7/8 L × 6-1/8 D	1814G	\$562
8030438	Basket, Triplet Size	4-1/4 W × 13-1/4 L × 5-1/2 D	OCF30G	\$402
8030271	Basket, Twin Size	5-7/8 W × 12-5/8 L × 6-5/8 D	OCF30G, 1814G	\$295
8030436	Basket, Chicken	17-3/4 W × 12-1/4 L × 11 D	1814G	\$588
8030437	Basket, Dual	8 W × 12-5/8 L × 7 D	1814G	\$427
8030357	Basket, Triplet	4-1/2 W × 13-1/4 L × 6 D	1814G	\$320
2308165	Basket Hanger	15-3/8 W × 5 H	OCF30G SINGLE FRYPOT	\$213
2307495	Basket Hanger	31 W × 5 H	OCF30G TWO FRYPOTS	\$370
2307497	Basket Hanger	46-1/2 W × 5 H	OCF30G THREE FRYPOTS	\$562
8237770	Basket Hanger — Over The Flue	20 W × 8-1/2 H	11814G SINGLE FRYPOT	\$222
8237771	Basket Hanger — Over The Flue	39-3/4 W × 8-1/2 H	21814G TWO FRYPOTS	\$442
8030375	Basket Support Rack Type — Full Pot	11-7/8 W × 13-1/2 D	OCF30G	\$213
8030372	Basket Support Rack Type— Split Pot	5-7/8 W × 13-1/2 D	OCF30G	\$213
8030380	Basket Support Rack Type — Full Pot	13-5/8 W × 18 D	1814G	\$241
8030429	Brush L-Shaped, Tampico	21 L, 2 Diameter	All Models	\$134
8030278	Brush L-Shaped, Teflon	26-3/4 L, 1 Diameter	All Models	\$202
	Casters – Set of Four Call customer service to specify fryer models		All Models	\$268
8238066	Chicken/Fish Plate — Full Pot	12 W × 13-3/8 D	OCF30G	\$696
2208966	Chicken/Fish Plate — Full Pot	18 W × 13-5/8 D	1814G	\$696
8030197	Clean-Out Rod	27 L	All Models	\$170
8238898	Cover — Split Pot		OCF30G	\$320
8238897	Cover — Stainless Steel — Full Pot	14-5/8 W × 21 D	OCF30G	\$482
1081872	Cover — Stainless Steel — Full Pot	21-3/8 W × 19-1/2 D	1814G	\$482
8233938	Crumb Scoop Cold Zone	1-1/4 W × 6-1/2 D × 22-3/4 L	All Models	\$207
8030059	Fish Scoop	8-1/8 W × 8-1/2 D with 17-3/8 L handle	All Models	\$244
2400916	Fish plate, wet battered		1814G	\$696
8030446	Fish Skimmer	6 square with 13-5/8 L insulated handle, no hooks	All Models	\$180
	Foam Deck Basket Banger		OCF30G, 1814G	\$213 PER FRYPOT
8030293	Gloves, Black Safety		All Models	\$106
	Legs – Set of Four – Nickel Call customer service to specify fryer models	6 H		\$213
	Legs – Set of Four – Stainless Steel Call customer service to specify fryer models	6 H		\$268
8100088	Quick Disconnect with 1" Gas Line Systems Only	36 L	OCF30G, 1814G	\$803
8100085	Quick Disconnect with 1" Gas Line Systems Only	48 L	OCF30G, 1814G	\$884
8061701	Quick Disconnect with 3/4" Gas Line Single Units	36 L	OCF30G, 1814G	\$696
8061700	Quick Disconnect With 3/4" Gas Line Single Units	48 L	OCF30G, 1814G	\$777
8239145	Mobile JIB Holder	10-1/2 W × 12-1/4 D × 8-3/8 H	OCF30	\$404
8030511	Sediment Tray — Full Pot	11-7/8 W × 13-3/8 L × 6-1/2 D	OCF30G	\$908
8237619	Splash Shield	21-3/8 D × 7-7/8 H	1814G	\$321
8238224	Splash Shield	19-1/2 D × 11-3/4 H	OCF30G	\$295
2102681	Top Connecting Strip	2 W × 21-3/8 D	1814G	\$295
8235810	Top Connecting Strip	1-7/8 W × 20-3/4 D	OCF30G	\$320

FILTERQUICK®

GAS FRYERS

When innovation matters.
Harnessing the most innovative and intuitive features.



Frymaster **FQG30**



Frymaster **FQG60**



Frymaster **FQG80**



Frymaster **FQG100**



Frymaster **FQG120**



Frymaster® FQG30 FILTERQUICK®



OPEN POT GAS FRYERS

STANDARD FEATURES

- Infrared burners
- Deep cold zone
- Center-mounted RTD 1° action temperature probe
- Built-in, automatic filtration with rear oil flush
- 4 GPM pump
- Automatic Top Off
- Bulk oil (disposal & fresh fill)
- Combination gas valve with regulator
- Electronic ignition
- Innovative safety features
- Independent frypot construction

STANDARD ACCESSORIES

- (2) Twin baskets PER FRYPOT
- Basket hangers
- Basket support racks
- Frypot covers
- Filter starter kit
- Anchor strap and chain restraint kit
- Adjustable casters

FILTERQUICK 30 FRYER — With filtration, Automatic Top Off (ATO), stainless steel frypots, doors, and sides.

MODEL	CONTROLLERS	OIL CAPACITY	COOK AREA PER FRYPOT	INPUT BTU/HR	SHIPPING WEIGHT
	FQ4000 EASYTOUCH®				
2FQG30U	\$78,088	(2) 30-lbs.	(2) 13 W × 14 L × 3-3/4 D	(2) 70,000	575-lbs.
3FQG30U	\$103,692	(3) 30-lbs.	(3) 13 W × 14 L × 3-3/4 D	(3) 70,000	723-lbs.
4FQG30U	\$129,377	(4) 30-lbs.	(4) 13 W × 14 L × 3-3/4 D	(4) 70,000	980-lbs.

OPTIONS / ADD-ONS

SPECIAL OIL OPTIONS (call customer service before ordering)	
Front oil discharge (precludes bulk rear oil discharge)	+\$2,819
Semi-solid / solid shortening*	+\$4,119
Oil Quality Sensor*	+\$4,509

*Must be requested at time of order.

BASKET LIFTS

Basket lifts	+\$4,105 PER FRYPOT
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SPREADERS (call customer service for availability and placement)

Spreader cabinet	+\$1,987
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GAS CONNECTION

FRYPOTS	SIZE NPT
2-4	(1) 1"

1-1/2" gas supply line required. Gas inlet size (I.D.) should be no smaller than that provided for connection to the fryers. See service manual and/or plumbing codes for proper pipe sizing.

NOTES

- Split pots not available.
- Oil Management Package included at no extra charge. Includes set up for bulk oil*
- 5 ft. grounded cordset provided.
- If elevation is between 5,000-10,000 feet, specify the elevation level. Fryer may not perform at optimum levels above this elevation.
- **DO NOT CURB MOUNT.**
- Casters included in basket lift pricing.
- Any questions or pricing information other than the above should be referred to Customer Service — Toll Free 1-800-221-4583.



Frymaster® FQG60 FILTERQUICK®



TUBE GAS FRYERS

STANDARD FEATURES

- Thermo-Tube heat-transfer design
- Wide cold zone
- Center-mounted RTD 1° action temperature probe
- Built-in, automatic filtration with rear oil flush
- 8 GPM pump
- Drain safety switch
- Combination gas valve with regulator
- Electronic ignition
- Innovative safety features

STANDARD ACCESSORIES

- (3) Twin baskets PER FRYPOT
- Basket hanger(s)
- Basket support rack(s)
- Filter starter kit
- Casters

FILTERQUICK 60 FRYERS — With filtration, Optional Automatic Top Off (ATO), stainless steel frypot(s), door(s), and sides.

MODEL	CONTROLLERS	OIL CAPACITY	COOK AREA PER FRYPOT	INPUT BTU/HR	SHIPPING WEIGHT
	FQ4000 EASYTOUCH®				
1FQG60T	\$49,055	(1) 63-lbs.	(1) 18 W × 14 L × 3-3/4 D	(1) 119,000	295-lbs.
2FQG60T	\$77,132	(2) 63-lbs.	(2) 18 W × 14 L × 3-3/4 D	(2) 119,000	390-lbs.
3FQG60T	\$105,208	(3) 63-lbs.	(3) 18 W × 14 L × 3-3/4 D	(3) 119,000	645-lbs.

OPTIONS / ADD-ONS

SPECIAL OIL OPTIONS (call customer service before ordering)		
External oil discharge — available on built-in filter batteries of 2 or more frypots or a frypot and spreader. Must specify front or rear connection. Front connection comes with 5 ft. washdown hose.	FRONT	+\$2,819
	REAR	+\$1,911
Bulk Oil (precludes bulk rear oil discharge) batteries with built-in filtration		+\$3,531
Automatic Top Off (ATO) with side saddle* Requires additional 3" space		+\$10,425
Automatic Top Off (ATO) with external 6 foot hose (no side saddle)*		+\$5,746
Semi-solid / solid shortening*		+\$4,119
Oil Quality Sensor*		+\$4,509

*Must be requested at time of order.

BASKET LIFTS	
Basket lifts	+\$4,105 PER FRYPOT

SPREADERS (call customer service for availability and placement)	
Spreader cabinet—20MC	+\$3,147

GAS CONNECTION

FRYPOTS	SIZE NPT
1	(1) 3/4"
2-3	(1) 1"

1-1/2" gas supply line required. Gas inlet size (I.D.) should be no smaller than that provided for connection to the fryers. See service manual and/or plumbing codes for proper pipe sizing.

NOTES

- Split pot not available.
- If elevation is between 2,000-6,000 feet, specify the elevation level. Fryer may not perform at optimum levels above this elevation.
- DO NOT CURB MOUNT.
- Casters included in basket lift pricing.
- Any questions or pricing information other than the above should be referred to Customer Service — Toll Free 1-800-221-4583.

Frymaster® FQG80 FILTERQUICK®

🔥 TUBE GAS FRYERS



STANDARD FEATURES

- Thermo-Tube heat-transfer design
- Wide cold zone
- RTD 1° compensating temperature probe
- Built-in, automatic filtration with rear oil flush
- 8 GPM pump
- Drain safety switch
- Front oil disposal (with 6ft washdown hose)
- Combination gas valve with regulator
- Electronic ignition
- Innovative safety features

STANDARD ACCESSORIES

- (2) Twin baskets PER FRYPOT
- Basket hangers
- Basket support racks
- Filter starter kit
- Casters

FILTERQUICK 80 FRYERS — With filtration, stainless steel frypots, doors, and sides.

MODEL	CONTROLLERS FQ4000 EASYTOUCH®	OIL CAPACITY	COOK AREA PER FRYPOT	INPUT BTU/HR	SHIPPING WEIGHT
2FQG80T	\$99,355	(2) 80-lbs.	(2) 18 W × 18 L x 4-3/4 D	(2) 125,000	510-lbs.
3FQG80T	\$139,396	(3) 80-lbs.	(3) 18 W × 18 L x 4-3/4 D	(3) 125,000	814-lbs.

OPTIONS / ADD-ONS

SPECIAL OIL OPTIONS (call customer service before ordering)	
Semi-solid / solid shortening*	+\$4,119
Oil Quality Sensor*	+\$4,509

*Must be requested at time of order.

GAS CONNECTION

FRYPOTS	SIZE NPT
2-3	(1) 1"

1-1/2" gas supply line required. Gas inlet size (I.D.) should be no smaller than that provided for connection to the fryers. See service manual and/or plumbing codes for proper pipe sizing.

NOTES

- Basket lifts and split pots not available.
- Any questions or pricing information other than the above should be referred to Customer Service — Toll Free 1-800-221-4583.
- If ordering for elevation above 2,000 feet, high elevation kit is required. Contact local service agent to order kits.

Frymaster® FQG100 FILTERQUICK®

TUBE GAS FRYERS



STANDARD FEATURES

- Thermo-Tube heat-transfer design
- Wide cold zone
- RTD 1° compensating temperature probe
- Built-in, automatic filtration with rear oil flush
- 8 GPM pump
- Drain safety switch
- Front oil disposal (with 6ft washdown hose)
- Combination gas valve with regulator
- Electronic ignition
- Innovative safety features
- 11" Plate shelf with marine edge

STANDARD ACCESSORIES

- (2) Twin baskets PER FRYPOT
- Basket hangers
- Basket support racks
- Filter starter kit
- Casters

FILTERQUICK 100 FRYERS — With filtration, stainless steel frypots, doors, and sides.

MODEL	CONTROLLERS	OIL CAPACITY	COOK AREA PER FRYPOT	INPUT BTU/HR	SHIPPING WEIGHT
	FQ4000 EASYTOUCH®				
2FQG100T	\$109,933	(2) 100-lbs.	(2) 18 W × 18 L x 5-3/4 D	(2) 105,000	750-lbs.
3FQG100T	\$147,594	(3) 100-lbs.	(3) 18 W × 18 L x 5-3/4 D	(3) 105,000	1,100-lbs.

OPTIONS / ADD-ONS

SPECIAL OIL OPTIONS (call customer service before ordering)	
Semi-solid / solid shortening*	+\$4,119
Oil Quality Sensor*	+\$4,509

*Must be requested at time of order.

GAS CONNECTION

FRYPOTS	SIZE NPT
2-3	(1) 1"

1-1/2" gas supply line required. Gas inlet size (I.D.) should be no smaller than that provided for connection to the fryers. See service manual and/or plumbing codes for proper pipe sizing.

NOTES

- Basket lifts and split pots not available.
- If elevation is between 2,000-6,000 feet, specify the elevation level. Fryer may not perform at optimum levels above this elevation.
- **DO NOT CURB MOUNT.**
- Any questions or pricing information other than the above should be referred to Customer Service — Toll Free 1-800-221-4583.



Frymaster® FQG120 FILTERQUICK®



TUBE GAS FRYERS

STANDARD FEATURES

- Thermo-Tube heat-transfer design
- Wide cold zone
- RTD 1° compensating temperature probe
- Built-in, automatic filtration with rear oil flush
- 8 GPM pump
- Front oil disposal (with 6ft washdown hose)
- Combination gas valve with regulator
- Electronic ignition
- Drain safety switch
- Innovative safety features
- Low flue temperature (<650°F/343°C)
- 11" Plate shelf with marine edge

STANDARD ACCESSORIES

- (2) Twin baskets PER FRYPOT
- Basket hangers
- Basket support racks
- Filter starter kit
- Casters

FILTERQUICK 120 FRYERS — With filtration, stainless steel frypots, doors, and sides.

MODEL	CONTROLLERS	OIL CAPACITY	COOK AREA PER FRYPOT	INPUT BTU/HR	SHIPPING WEIGHT
	FQ4000 EASYTOUCH®				
2FQG120T	\$116,454	(2) 120-lbs.	(2) 20 W × 20 L x 5-3/4 D	(2) 105,000	750-lbs.
3FQG120T	\$160,690	(3) 120-lbs.	(3) 20 W × 20 L x 5-3/4 D	(3) 105,000	1,100-lbs.

OPTIONS / ADD-ONS	
SPECIAL OIL OPTIONS (call customer service before ordering)	
Semi-solid / solid shortening*	+\$4,119
Oil Quality Sensor*	+\$4,509

*Must be requested at time of order.

GAS CONNECTION	
FRYPOTS	SIZE NPT
2-3	(1) 1"

1-1/2" gas supply line required. Gas inlet size (I.D.) should be no smaller than that provided for connection to the fryers. See service manual and/or plumbing codes for proper pipe sizing.

NOTES

- Basket lifts and split pots not available.
- Any questions or pricing information other than the above should be referred to Customer Service — Toll Free 1-800-221-4583.
- If ordering for elevation above 2,000 feet, high elevation kit is required. Contact local service agent to order kits.

FILTERQUICK GAS FRYER ACCESSORIES				
PART #	DESCRIPTION	SIZE (INCHES)	APPLICABLE MODELS	PRICE
8030099	Basket, Full Size (Can be used with TANDEM basket lifts)	12-3/8 W × 12-7/8 L × 5-1/4 D	FQG30	\$455
8030435	Basket, Full Size (Cannot be used with basket lifts)	17-1/2 W × 12-7/8 L × 6-1/8 D	FQG60	\$562
8030148	Basket, Full Size	16-3/4 W × 17-1/2 D × 5-3/4 H	FQG100, FQG120	\$535
8030438	Basket, Triplet Size	4-1/4 W × 13-1/4 L × 5-1/2 D	FQG30	\$402
8030357	Basket, Triplet Size	4-1/2 W × 13-1/4 L × 6 D	FQG60	\$320
8030427	Basket, Triplet Size	5-5/8 W × 15-7/8 D × 17-5/8 H	FQG80, FQG100, FQ120	\$379
8030271	Basket, Twin Size	5-7/8 W × 12-5/8 L × 6-5/8 D	FQG30	\$295
8030411	Basket, Twin Size	6 W × 8-3/4 D × 15-1/2 H	FQG80	\$374
8030304	Basket, Twin Size	8-3/4 W × 16-3/4 D × 6 H	FQG100, FQG120	\$320
8030436	Basket, Chicken	17-3/4 W × 12-1/4 L × 11 D	FQG60	\$588
8030437	Basket, Dual	8 W × 12-5/8 L × 7 D	FQG60	\$427
2307495	Basket Hanger	31 W × 5 H	FQG30 TWO FRYPOTS	\$370
2307497	Basket Hanger	46-1/2 W × 5 H	FQG30 THREE FRYPOTS	\$562
8237770	Basket Hanger — Over The Flue	20 W × 8-1/2 H	FQG60 SINGLE FRYPOT	\$222
8237771	Basket Hanger — Over The Flue	39-3/4 W × 8-1/2 H	FQG60 TWO FRYPOTS	\$442
130001403	Basket Hanger	39-3/4 W × 11-1/2 H	FQG80 TWO FRYPOTS	\$442
130001407	Basket Hanger	59-3/4 W × 11-1/2 H	FQG80 THREE FRYPOTS	\$664
8235859	Basket Hanger	20 W × 7 H	FQ100, FQ120	\$266
8030375	Basket Support Rack Type — Full Pot	11-7/8 W × 13-1/2 D	FQG30	\$213
8030372	Basket Support Rack Type — Split Pot	5-7/8 W × 13-1/2 D	FQG30	\$213
8030380	Basket Support Rack Type — Full Pot	13-5/8 W × 18 D	FQG60	\$241
8030149	Basket Support Rack, Fine Mesh	17 W × 17 D	FQG80	\$268
8030528	Basket Support Rack Type — Full Pot	19 W × 19 D	FQG120	\$268
8102235	Basket Support Rack — Full Pot	17-3/8 W × 17-5/8 D	FQG80, FQG100	\$268
8030429	Brush L-Shaped, Tampico	21 L, 2 Diameter	All Models	\$134
8030278	Brush L-Shaped, Teflon	26-3/4 L, 1 Diameter	All Models	\$202
	Casters – Set of Four Call customer service to specify fryer models		All Models	\$268
8238066	Chicken/Fish Plate — Full Pot	12 W × 13-3/8 D	FQG30	\$696
2208966	Chicken/Fish Plate — Full Pot	18 W × 13-5/8 D	FQG60	\$696
8233947	Chicken/Fish Tray — Full Pot	16-1/2 W × 16-1/2 D × 11 H	FQG80, FQ100, FQ120	\$696
8030388	Clean-Out Rod	27-1/2 L	FQG30	\$106
8030196	Clean-Out Rod	27" L	FQG80, FQG100, FQG120	\$106
8238897	Cover — Stainless Steel — Full Pot	14-5/8 W × 21 D	FQG30	\$482
1081872	Cover — Stainless Steel — Full Pot	21-3/8 W × 19-1/2 D	FQG60	\$482
1061479	Cover — Stainless Steel — Full Pot	23-3/8 W × 19-3/8 D	FQG80	\$482
1062897	Cover — Stainless Steel — Full Pot	18 W × 18-1/2 D	FQG100	\$482
1088956	Cover — Stainless Steel — Full Pot	20 W × 20 D	FQG120	\$482
8233938	Crumb Scoop Cold Zone	1-1/4 W × 6-1/2 D × 22-3/4 L	All Models	\$207
8030430	Ecolab Hi-temp Tools	13-3/8 W × 17-1/3 D	All FQ Models	\$370
8030059	Fish Scoop	8-1/8 W × 8-1/2 D with 17-3/8 L handle	All Models	\$244
2400916	Fish plate, wet battered	13-3/8 W × 17-1/3 D	FQG60	\$696
8030446	Fish Skimmer	6 square with 13-5/8 L insulated handle, no hooks	All Models	\$180
	Foam Deck Basket Banger		All Models	\$213 PER FRYPOT
8030293	Gloves, Black Safety		All Models	\$106
8103066	L-Basket Support Rack	17-5/8 W × 17-5/8 D	FQ100	\$268

FILTERQUICK GAS FRYER ACCESSORIES (CONTINUED)				
PART #	DESCRIPTION	SIZE (INCHES)	APPLICABLE MODELS	PRICE
8103169	Legs – Set of Four – Nickel Call customer service to specify fryer models	6 H		\$213
	Legs – Set of Four – Stainless Steel Call customer service to specify fryer models	6 H		\$268
8100088	Quick Disconnect with 1" Gas Line Systems Only	36 L	FQG30, FQG80, FQG100, FQG120	\$803
8100085	Quick Disconnect with 1" Gas Line Systems Only	48 L	FQG30, FQG80, FQG100, FQG120	\$884
8061701	Quick Disconnect with 3/4" Gas Line Single Units	36 L	FQG30, FQG60	\$696
8061700	Quick Disconnect With 3/4" Gas Line Single Units	48 L	FQG30, FQG60	\$777
8239145	Mobile JIB Holder	10-1/2 W x 12-1/4 D x 8-3/8 H	FQ30	\$404
1062631	Sediment Tray — Full Pot	17-3/4 W x 17-1/8 D	FQG80, FQG100, FQG120	\$812
8030511	Sediment Tray — Full Pot	11-7/8 W x 13-3/8 L x 6-1/2 D	FQG30	\$908
8238224	Splash Shield	19-1/2 D x 11-3/4 H	FQG30	\$295
8237619	Splash Shield	21-3/8 D x 7-7/8 H	FQG60	\$321
130001218	Splash Shield	12 D x 23-1/2 H	FQG80	\$321
8239656	Splash Shield	10 D x 22 H	FQG120	\$321
8235789	Splash Shield	18 D x 14 H	FQ100	\$295
8235810	Top Connecting Strip	1-7/8 W x 20-3/4 D	FQG30	\$320
2102681	Top Connecting Strip	2 W x 21-3/8 D	FQG60	\$295
2105086	Top Connecting Strip	2 W x 23-5/8 D	FQG80	\$320
2600611	Top Connecting Strip	2 W x 18-1/2 D	FQG100	\$295

VALUE

ELECTRIC FRYERS

When upfront cost is the driving factor. Value fryers are designed to economically meet your basic frying needs.



DEAN SR114

DEAN[®] SUPERRUNNER[®] SR114



⚡ OPEN POT ELECTRIC FRYER

STANDARD FEATURES

- Ribbon style fixed electrical elements
- Wide cold zone
- Durable temperature probe
- Power switch indicator light

STANDARD ACCESSORIES

- (2) Twin baskets PER FRYPOT
- Wire basket hanger
- Basket support rack
- 6"-7" (15-17 cm) adjustable steel legs

SR FRYERS — With stainless steel frypot and door with aluminized sides.

MODEL	CONTROLLERS		OIL CAPACITY	COOK AREA PER FRYPOT	INPUT	SHIPPING WEIGHT
	MILLIVOLT					
SR114E	\$5,289		40-lbs.	13-3/4 W × 13-3/4 L × 5-1/4 D	14 kW	180-lbs.

DOMESTIC POWER REQUIREMENTS

MODEL	KW	ELEMENTS PER FRYPOT			CONTROLS PER FRYPOT	FILTER PER SYSTEM	BASKET LIFTS PER FRYPOT
		VOLTAGE	3 PHASE ¹	1 PHASE ²			
SR114E	14	208V 240V	39 A 34 A	67 A 59 A	—	—	—

¹ 3PH / 3 wire / plus ground wire | ² 1PH / 2 wire / plus ground wire

NOTES

- Plug is optional accessory on units shipping with a cord.
- Single phase units must be field wired. No plug or cord provided. Check electrical code for proper supply line sizing.
- Any questions or pricing information other than the above should be referred to Customer Service - Toll Free 1-800-221-4583.

VALUE ELECTRIC FRYER ACCESSORIES				
PART #	DESCRIPTION	SIZE (INCHES)	APPLICABLE MODELS	PRICE
8030099	Basket, Full Size (Can be used with TANDEM basket lifts)	12-3/8 W × 12-7/8 L × 5-1/4 D	SR114	\$455
8030271	Basket, Twin Size	5-7/8 W × 12-5/8 L × 6-5/8 D	SR114	\$295
8102793	Basket Hanger, Wire	12-1/2 W × 3-1/2 H	SR114	\$202
8030132	Basket Support Rack — Full Pot	12-1/2 W × 13-3/4 D	All Models	\$213
8030429	Brush L-Shaped, Tampico	21 L, 2 Diameter	All Models	\$134
8030278	Brush L-Shaped, Teflon	26-3/4 L, 1 Diameter	All Models	\$202
	Casters, set of 4 (Call Customer Service to specify fryer model)	6" H	All Models	\$268
8030197	Clean-Out Rod	27 L	All Models	\$170
8239414	Cover — Stainless Steel — Full Pot	14-5/8 W × 19-3/8 D	SR114	\$482
8030059	Fish Scoop	8-1/8 W × 8-1/2 D with 17-3/8 L handle	All Models	\$244
8030446	Fish Skimmer	6 square with 13-5/8 L insulated handle, no hooks	All Models	\$180
	Legs, set of 4 adjustable, stainless steel	6" H	All Models	\$268
	Legs, set of 4 adjustable, nickel	6" H	All Models	\$213
2302884	Top Connecting Strip	2-1/4 W × 19-3/4 x 1-5/8 H	All Models	\$295

HIGH EFFICIENCY

ELECTRIC FRYERS

When ENERGY STAR is a requirement. Designed for high-efficiency frying that meets ENERGY STAR guidelines.



Frymaster RE14/TC



Frymaster RE17/TC



Frymaster RE80



Frymaster[®] RE14TC

⚡ OPEN POT ELECTRIC FRYER



STANDARD FEATURES

- Proprietary, self-standing heating elements
- Deep cold zone
- RTD 1° compensating temperature probe
- Built-in, manual filtration
- Rear oil flush
- 1-1/4" (3.2 cm) IPS, full-port, ball-type drain valve (full frypots)
- 1" IPS full-port ball-type drain valve (split frypots)
- Drain safety switch
- Melt cycle and boil out mode

STANDARD ACCESSORIES

- (2) Twin baskets PER FRYPOT
- Basket hanger(s)
- Basket support rack(s)
- Cords (14 kW)

14 KW RETC FRYER — Without filtration, stainless steel frypot, door and sides.

MODEL	CONTROLLERS	OIL CAPACITY	COOK AREA PER FRYPOT	INPUT	SHIPPING WEIGHT
	CM3.5				
RE14TC	\$27,085	50-lbs.	14 W × 15-1/2 L × 3-3/4 D	14 kW	214-lbs.

14 KW RETC FRYERS — With filtration, stainless steel frypots, doors, and sides.

MODEL	CONTROLLERS	OIL CAPACITY	COOK AREA PER FRYPOT	INPUT	SHIPPING WEIGHT
	CM3.5				
FPRE214TC	\$78,613	(2) 50-lbs.	(2) 14 W × 15-1/2 L × 3-3/4 D	(2) 14 kW	552-lbs.
FPRE314TC	\$102,382	(3) 50-lbs.	(3) 14 W × 15-1/2 L × 3-3/4 D	(3) 14 kW	705-lbs.
FPRE414TC	\$126,304	(4) 50-lbs.	(4) 14 W × 15-1/2 L × 3-3/4 D	(4) 14 kW	895-lbs.

Filter Price Included

DOMESTIC POWER REQUIREMENTS

MODEL	KW	ELEMENTS PER FRYPOT			CONTROLS PER FRYPOT	FILTER PER SYSTEM	BASKET LIFTS PER FRYPOT
		VOLTAGE	3 PHASE ¹	1 PHASE ²			
RE14TC	14	208V	39 A	67 A	1A	5A	2A
RE14-2TC	(2) 7	240V	34 A	58 A	1A	4A	2A

¹ 3PH / 3 wire / plus ground wire | ² 1PH / 2 wire / plus ground wire

OPTIONS / ADD-ONS

SPECIAL OIL OPTIONS (call customer service before ordering)		
External oil discharge — available on built-in filter batteries of 2 or more frypots or a frypot and spreader. Must specify front or rear connection. Front connection comes with 5 ft. washdown hose.	FRONT	+\$2,819
	REAR	+\$1,911
BASKET LIFTS		
Basket lifts		+\$4,105 PER FRYPOT
SPREADERS (call customer service for availability and placement)		
Spreader cabinet		+\$1,987
FRYPOT OPTIONS		
Split frypot		+\$4,105 PER FRYPOT
OPTIONAL PLUG		
NEMA 15-60P DOMESTIC		+\$224 PER FRYPOT

NOTES

- Standard supplies for all filter systems consist of sample packages of filter powder and paper, one filter brush and one clean-out rod.
- TC models not available in 480V.
- Plug is optional accessory on units shipping with a cord. EXCEPTION: Units shipping to Canada with a cord must have a plug as well.
- All single phase units must be field wired. No plug or cord provided. Check electrical code for proper supply line sizing.
- Controller, filter pump, and basket lifts are powered by element voltages.
- Casters included in basket lift pricing.
- Any questions or pricing information other than the above should be referred to Customer Service — Toll Free 1-800-221-4583.



⚡ OPEN POT ELECTRIC FRYER

STANDARD FEATURES

- Proprietary, self-standing heating elements
- Deep cold zone
- RTD 1° compensating temperature probe
- Built-in, manual filtration
- Rear oil flush
- 1-1/4" (3.2 cm) IPS, full-port, ball-type drain valve (full frypots)
- 1" IPS full-port ball-type drain valve (split frypots)
- Drain safety switch
- Melt cycle and boil out mode

STANDARD ACCESSORIES

- (2) Twin baskets PER FRYPOT
- Basket hanger(s)
- Basket support rack(s)
- Cords (17 kW)

17 KW RETC FRYER — Without filtration, stainless steel frypot, door and sides.

MODEL	CONTROLLERS		OIL CAPACITY	COOK AREA PER FRYPOT	INPUT	SHIPPING WEIGHT
	CM3.5					
RE17TC	\$29,474		50-lbs.	14 W × 15-1/2 L × 3-3/4 D	17 kW	214-lbs.

17 KW RETC FRYERS — With filtration, stainless steel frypots, doors, and sides.

MODEL	CONTROLLERS		OIL CAPACITY	COOK AREA PER FRYPOT	INPUT	SHIPPING WEIGHT
	CM3.5					
FPRE217TC	\$84,006		(2) 50-lbs.	(2) 14 W × 15-1/2 L × 3-3/4 D	(2) 17 kW	552-lbs.
FPRE317TC	\$109,974		(3) 50-lbs.	(3) 14 W × 15-1/2 L × 3-3/4 D	(3) 17 kW	705-lbs.
FPRE417TC	\$136,020		(4) 50-lbs.	(4) 14 W × 15-1/2 L × 3-3/4 D	(4) 17 kW	895-lbs.

Filter Price Included

DOMESTIC POWER REQUIREMENTS

MODEL	KW	ELEMENTS PER FRYPOT			CONTROLS PER FRYPOT	FILTER PER SYSTEM	BASKET LIFTS PER FRYPOT
		VOLTAGE	3 PHASE ¹	1 PHASE ²			
RE17TC	17	208V	48 A	82 A	1A	5A	2A
RE17-2TC	(2) 8.5	240V	41 A	71 A	1A	4A	2A

¹ 3PH / 3 wire / plus ground wire | ² 1PH / 2 wire / plus ground wire

OPTIONS / ADD-ONS

SPECIAL OIL OPTIONS (call customer service before ordering)		
External oil discharge — available on built-in filter batteries of 2 or more frypots or a frypot and spreader. Must specify front or rear connection. Front connection comes with 5 ft. washdown hose.	FRONT	+\$2,819
	REAR	+\$1,911
BASKET LIFTS		
Basket lifts	+\$4,105 PER FRYPOT	
SPREADERS (call customer service for availability and placement)		
Spreader cabinet	+\$1,987	
FRYPOT OPTIONS		
Split frypot	+\$4,105 PER FRYPOT	
OPTIONAL PLUG		
NEMA 15-60P DOMESTIC	+\$224 PER FRYPOT	

NOTES

- Standard supplies for all filter systems consist of sample packages of filter powder and paper, one filter brush, and one clean-out rod.
- TC models not available in 480V.
- Plug is optional accessory on units shipping with a cord. EXCEPTION: Units shipping to Canada with a cord must have a plug as well.
- All single phase units must be field wired. No plug or cord provided. Check electrical code for proper supply line sizing.
- Controller, filter pump, and basket lifts are powered by element voltages.
- Casters included in basket lift pricing.
- Any questions or pricing information other than the above should be referred to Customer Service — Toll Free 1-800-221-4583.



Frymaster[®] RE14



⚡ OPEN POT ELECTRIC FRYER

STANDARD FEATURES

- Proprietary, self-standing heating elements
- Deep cold zone
- RTD 1° compensating temperature probe
- Built-in, manual filtration
- Rear oil flush
- 1-1/4" (3.2 cm) IPS, full-port, ball-type drain valve (full frypots)
- 1" IPS full-port ball-type drain valve (split frypots)
- Drain safety switch
- Melt cycle and boil out mode

STANDARD ACCESSORIES

- (2) Twin baskets PER FRYPOT
- Basket hanger(s)
- Basket support rack(s)
- Cords (14 kW)

14 KW FRYER — Without filtration, stainless steel frypot, door and sides.

MODEL	CONTROLLERS		OIL CAPACITY	COOK AREA PER FRYPOT	INPUT	SHIPPING WEIGHT
	DIGITAL TIMER	CM3.5*				
RE14	\$16,898	\$16,898	50-lbs.	14 W × 15-1/2 L × 3-1/2 D	14 kW	190-lbs.

*Standard with CM3.5 controller

14 KW FRYERS — With filtration, stainless steel frypot(s), door(s) and sides.

MODEL	CONTROLLERS		OIL CAPACITY	COOK AREA PER FRYPOT	INPUT	SHIPPING WEIGHT
	DIGITAL TIMER	CM3.5*				
FPRE114	\$37,006	\$37,006	(1) 50-lbs.	(1) 14 W × 15-1/2 L × 3-1/2 D	(1) 14 kW	277-lbs.
FPRE214	\$55,134	\$55,134	(2) 50-lbs.	(2) 14 W × 15-1/2 L × 3-1/2 D	(2) 14 kW	459-lbs.
FPRE314	\$73,211	\$73,211	(3) 50-lbs.	(3) 14 W × 15-1/2 L × 3-1/2 D	(3) 14 kW	612-lbs.
FPRE414	\$91,217	\$91,217	(4) 50-lbs.	(4) 14 W × 15-1/2 L × 3-1/2 D	(4) 14 kW	811-lbs.

*Standard with CM3.5 controller | Filter Price Included

DOMESTIC POWER REQUIREMENTS

MODEL	KW	ELEMENTS PER FRYPOT			CONTROLS PER FRYPOT	FILTER PER SYSTEM	BASKET LIFTS PER FRYPOT
		VOLTAGE	3 PHASE ¹	1 PHASE ²			
RE14	14	208V	39 A	67 A	1A	5A	2A
RE14-2	(2) 7	240V	34 A	58 A	1A	4A	2A
		480V	17 A	N/A	120V 1 A	120V 8 A	120V 3 A

¹ 3PH / 3 wire / plus ground wire | ² 1PH / 2 wire / plus ground wire

OPTIONS / ADD-ONS

SPECIAL OIL OPTIONS (call customer service before ordering)		
External oil discharge — available on built-in filter batteries of 2 or more frypots or a frypot and spreader. Must specify front or rear connection. Front connection comes with 5 ft. washdown hose.	FRONT	+\$2,819
	REAR	+\$1,911
BASKET LIFTS		
Basket lifts		+\$4,105 PER FRYPOT
SPREADERS (call customer service for availability and placement)		
Spreader cabinet		+\$1,987
FRYPOT OPTIONS		
Split frypot		+\$4,105 PER FRYPOT
OPTIONAL PLUG		
NEMA 15-60P DOMESTIC		+\$224 PER FRYPOT
OPTIONAL POWER		
480V 3PH		+\$954 PER FRYPOT

NOTES

- Standard supplies for all filter systems consist of sample packages of filter powder and paper, one filter brush, and one clean-out rod.
- Plug is optional accessory on units shipping with a cord except 480V 3 phase units — no plug is available. EXCEPTION: Units shipping to Canada with a cord must have a plug as well.
- Single phase units must be field wired. No plug or cord provided. Check electrical code for proper supply line sizing.
- Single phase fryers with built-in filter are available in 240V and 208V only.
- Controller, filter pump, and basket lifts are powered by element voltages except 480V fryers.
- All 480V models are provided with separate 120 volt cord and plug for filter pump, and/or controller, and/or basket lifts.
- Casters included in basket lift pricing.
- Any questions or pricing information other than the above should be referred to Customer Service — Toll Free 1-800-221-4583.



⚡ OPEN POT ELECTRIC FRYER

STANDARD FEATURES

- Proprietary, self-standing heating elements
- Deep cold zone
- RTD 1° compensating temperature probe
- Built-in, manual filtration
- Rear oil flush
- 1-1/4" (3.2 cm) IPS, full-port, ball-type drain valve (full frypots)
- 1" IPS full-port ball-type drain valve (split frypots)
- Drain safety switch
- Melt cycle and boil out mode

STANDARD ACCESSORIES

- (2) Twin baskets PER FRYPOT
- Basket hanger(s)
- Basket support rack(s)
- Cords (17 kW)

17 KW FRYER — Without filtration, stainless steel frypot, door and sides.

MODEL	CONTROLLERS		OIL CAPACITY	COOK AREA PER FRYPOT	INPUT	SHIPPING WEIGHT
	DIGITAL TIMER	CM3.5*				
RE17	\$19,473	\$19,473	50-lbs.	14 W × 15-1/2 L × 3-1/2 D	17 kW	190-lbs.

*Standard with CM3.5 controller

17 KW FRYERS — With filtration, stainless steel frypot(s), door(s) and sides.

MODEL	CONTROLLERS		OIL CAPACITY	COOK AREA PER FRYPOT	INPUT	SHIPPING WEIGHT
	DIGITAL TIMER	CM3.5*				
FPRE117	\$39,973	\$39,973	(1) 50-lbs.	(1) 14 W × 15-1/2 L × 3-1/2 D	(1) 17 kW	277-lbs.
FPRE217	\$61,291	\$61,291	(2) 50-lbs.	(2) 14 W × 15-1/2 L × 3-1/2 D	(2) 17 kW	459-lbs.
FPRE317	\$82,653	\$82,653	(3) 50-lbs.	(3) 14 W × 15-1/2 L × 3-1/2 D	(3) 17 kW	612-lbs.
FPRE417	\$103,988	\$103,988	(4) 50-lbs.	(4) 14 W × 15-1/2 L × 3-1/2 D	(4) 17 kW	811-lbs.

*Standard with CM3.5 controller | Filter Price Included

DOMESTIC POWER REQUIREMENTS

MODEL	KW	ELEMENTS PER FRYPOT			CONTROLS PER FRYPOT	FILTER PER SYSTEM	BASKET LIFTS PER FRYPOT
		VOLTAGE	3 PHASE ¹	1 PHASE ²			
RE17	17	208V	48 A	82 A	1A	5A	2A
RE17-2	(2) 8.5	240V	41 A	71 A	1A	4A	2A
		480V	21 A	N/A	480V - 120V 1 A	120V 8 A	120V 3 A

¹ 3PH / 3 wire / plus ground wire | ² 1PH / 2 wire / plus ground wire

OPTIONS / ADD-ONS

SPECIAL OIL OPTIONS (call customer service before ordering)	
External oil discharge — available on built-in filter batteries of 2 or more frypots or a frypot and spreader. Must specify front or rear connection. Front connection comes with 5 ft. washdown hose.	FRONT +\$2,819
	REAR +\$1,911
BASKET LIFTS	
Basket lifts	+\$4,105 PER FRYPOT
SPREADERS (call customer service for availability and placement)	
Spreader cabinet	+\$1,987
FRYPOT OPTIONS	
Split frypot	+\$4,105 PER FRYPOT
OPTIONAL PLUG	
NEMA 15-60P DOMESTIC	+\$224 PER FRYPOT
OPTIONAL POWER	
480V 3PH	+\$954 PER FRYPOT

NOTES

- Standard supplies for all filter systems consist of sample packages of filter powder and paper, one filter brush, and one clean-out rod.
- Plug is optional accessory on units shipping with a cord except 480V 3 phase units — no plug is available. EXCEPTION: Units shipping to Canada with a cord must have a plug as well.
- Single phase units must be field wired. No plug or cord provided. Check electrical code for proper supply line sizing.
- Single phase fryers with built-in filter are available in 240V and 208V only.
- Controller, filter pump, and basket lifts are powered by element voltages except 480V fryers.
- All 480V models are provided with separate 120 volt cord and plug for filter pump, and/or controller, and/or basket lifts.
- No plug or cord is provided on single phase fryers.
- Casters included in basket lift pricing.
- Any questions or pricing information other than the above should be referred to Customer Service — Toll Free 1-800-221-4583.



Frymaster[®] RE80 (17 kW)

⚡ OPEN POT ELECTRIC FRYER



STANDARD FEATURES

- Proprietary, self-standing heating elements
- Deep cold zone
- RTD 1° compensating temperature probe
- Built-in, manual filtration
- 8 GPM pump
- Rear oil flush
- 1-1/4" (3.2 cm) IPS, full-port, ball-type drain valve
- 1" IPS full-port ball-type drain valve
- Drain safety switch
- Melt cycle and boil out mode

STANDARD ACCESSORIES

- (2) Twin baskets PER FRYPOT
- Basket hanger(s)
- Basket support rack(s)
- Cords (17 kW)

17 KW RE80 FRYER — Without filtration, stainless steel frypot, door, and sides.

MODEL	CONTROLLERS			OIL CAPACITY	COOK AREA PER FRYPOT	INPUT	SHIPPING WEIGHT
	DIGITAL TIMER*	CM3.5	3000				
RE180	\$26,497	\$28,288	\$29,343	80-lbs.	18 W × 18 L × 4-3/8 D	17 kW	285-lbs.

*Standard with Digital Timer controller

17 KW RE80 FRYERS — With filtration, stainless steel frypot(s), door(s), and sides.

MODEL	CONTROLLERS			OIL CAPACITY	COOK AREA PER FRYPOT	INPUT	SHIPPING WEIGHT
	DIGITAL TIMER*	CM3.5	3000				
FPRE180	\$52,538	\$54,329	\$55,384	(1) 80-lbs.	(1) 18 W × 18 L × 4-3/8 D	(1) 17 kW	359-lbs.
FPRE280	\$81,703	\$85,285	\$87,394	(2) 80-lbs.	(2) 18 W × 18 L × 4-3/8 D	(2) 17 kW	617-lbs.
FPRE380	\$110,870	\$116,243	\$119,407	(3) 80-lbs.	(3) 18 W × 18 L × 4-3/8 D	(3) 17 kW	816-lbs.
FPRE480	\$140,036	\$147,200	\$151,418	(4) 80-lbs.	(4) 18 W × 18 L × 4-3/8 D	(4) 17 kW	1,044-lbs.

*Standard with Digital Timer controller | Filter Price Included

DOMESTIC POWER REQUIREMENTS

MODEL	KW	ELEMENTS PER FRYPOT		CONTROLS PER FRYPOT	FILTER PER SYSTEM	BASKET LIFTS PER FRYPOT
		VOLTAGE	3 PHASE ¹			
RE80	17	208V	48 A	1A	5A	2A
		240V	41 A	1A	4A	2A
		480V	21 A	120V 1 A	120V 8 A	120V 3 A

¹ 3PH / 3 wire / plus ground wire

OPTIONS / ADD-ONS

SPECIAL OIL OPTIONS (call customer service before ordering)		
External oil discharge — available on built-in filter batteries of 2 or more frypots or a frypot and spreader. Must specify front or rear connection. Front connection comes with 5 ft. washdown hose.	FRONT	+\$2,819
	REAR	+\$1,911
BASKET LIFTS (not available with Digital Timer controller)		
Basket lifts		+\$4,105 PER FRYPOT
Tandem basket lifts		+\$132 PER FRYPOT
SPREADERS (call customer service for availability and placement)		
Spreader cabinet		+\$3,147
OPTIONAL PLUG		
NEMA 15-60P DOMESTIC		+\$224 PER FRYPOT
OPTIONAL POWER		
480V 3PH		+\$954 PER FRYPOT

NOTES

- Split pots not available.
- Standard supplies for all filter systems consist of sample packages of filter powder and paper, one filter brush, and one clean-out rod.
- Casters included in basket lift pricing.
- Plug is an optional accessory on units shipping with cord, except 480V 3 phase units — no plug is available. EXCEPTION: Units shipping to Canada with a cord must have a plug as well.
- Controller, filter pump, and basket lifts are powered by element voltages except 480V fryers.
- All 480V models are provided with separate 120 volt cord and plug for filter pump, controller, and/or basket lifts.
- Casters included in basket lift pricing.
- Any questions or pricing information other than the above should be referred to Customer Service — Toll Free 1-800-221-4583.



Frymaster[®] RE80 (21 kW)



⚡ OPEN POT ELECTRIC FRYER

STANDARD FEATURES

- Proprietary, self-standing heating elements
- Deep cold zone
- RTD 1° compensating temperature probe
- Built-in, manual filtration
- 8 GPM pump
- Rear oil flush
- 1-1/4" (3.2 cm) IPS, full-port, ball-type drain valve
- 1" IPS full-port ball-type drain valve
- Drain safety switch
- Melt cycle and boil out mode

STANDARD ACCESSORIES

- (2) Twin baskets PER FRYPOT
- Basket hanger(s)
- Basket support rack(s)
- Cords (21 kW)

21 KW RE80 FRYER — Without filtration, stainless steel frypot, door, and sides.

MODEL	CONTROLLERS			OIL CAPACITY	COOK AREA PER FRYPOT	INPUT	SHIPPING WEIGHT
	DIGITAL TIMER*	CM3.5	3000				
RE180	\$29,419	\$31,210	\$32,264	80-lbs.	18 W × 18 L × 4-3/8 D	21 kW	285-lbs.

*Standard with Digital Timer controller

21 KW RE80 FRYERS — With filtration, stainless steel frypot(s), door(s), and sides.

MODEL	CONTROLLERS			OIL CAPACITY	COOK AREA PER FRYPOT	INPUT	SHIPPING WEIGHT
	DIGITAL TIMER*	CM3.5	3000				
FPRE180	\$52,538	\$54,329	\$55,384	(1) 80-lbs.	(1) 18 W × 18 L × 4-3/8 D	(1) 21 kW	359-lbs.
FPRE280	\$81,703	\$85,285	\$87,394	(2) 80-lbs.	(2) 18 W × 18 L × 4-3/8 D	(2) 21 kW	617-lbs.
FPRE380	\$110,870	\$116,243	\$119,407	(3) 80-lbs.	(3) 18 W × 18 L × 4-3/8 D	(3) 21 kW	816-lbs.
FPRE480	\$140,036	\$147,200	\$151,418	(4) 80-lbs.	(4) 18 W × 18 L × 4-3/8 D	(4) 21 kW	1,044-lbs.

*Standard with Digital Timer controller | Filter Price Included

DOMESTIC POWER REQUIREMENTS

MODEL	KW	ELEMENTS PER FRYPOT		CONTROLS PER FRYPOT	FILTER PER SYSTEM	BASKET LIFTS PER FRYPOT
		VOLTAGE	3 PHASE ¹			
RE80	21	208V	57 A	1A	5A	2A
		240V	51 A	1A	4A	2A
		480V	26 A	120v 1 A	120v 8 A	120v 3 A

¹ 3PH / 3 wire / plus ground wire

OPTIONS / ADD-ONS

SPECIAL OIL OPTIONS (call customer service before ordering)		
External oil discharge — available on built-in filter batteries of 2 or more frypots or a frypot and spreader. Must specify front or rear connection. Front connection comes with 5 ft. washdown hose.	FRONT	+\$2,819
	REAR	+\$1,911
BASKET LIFTS (not available with Digital Timer controller)		
Basket lifts		+\$4,105 PER FRYPOT
Tandem Basket Lifts		+\$132 PER FRYPOT
SPREADERS (call customer service for availability and placement)		
Spreader cabinet		+\$3,147
OPTIONAL PLUG		
NEMA 15-60P DOMESTIC		+\$224 PER FRYPOT
OPTIONAL POWER		
480V 3PH		+\$954 PER FRYPOT

NOTES

- Split pots not available.
- Standard supplies for all filter systems consist of sample packages of filter powder and paper, one filter brush, and one clean-out rod.
- Casters included in basket lift pricing.
- All 21 kW units must be field wired. No plug or cord provided. Check electrical code for proper supply line sizing.
- Plug is an optional accessory on units shipping with cord, except 480V 3 phase units — no plug is available. EXCEPTION: Units shipping to Canada with a cord must have a plug as well.
- Controller, filter pump, and basket lifts are powered by element voltages except 480V fryers.
- All 480V models are provided with separate 120 volt cord and plug for filter pump, controller, and/or basket lifts.
- No plug or cord is provided on single phase fryers.
- Any questions or pricing information other than the above should be referred to Customer Service — Toll Free 1-800-221-4583.

VALUE PERFORMANCE ELECTRIC FRYER ACCESSORIES				
PART #	DESCRIPTION	SIZE (INCHES)	APPLICABLE MODELS	PRICE
8030099	Basket, Full Size (Can be used with TANDEM basket lifts)	12-3/8 W × 12-7/8 L × 5-1/4 D	RE14, RE17, RE14TC, RE17TC	\$455
8030148	Basket, Full Size (Can be used with TANDEM basket lifts)	16-3/4 W × 17-1/2 L × 5-3/4 D	RE80	\$535
8030427	Basket, Triplet Size	5-5/8 W × 16 L × 7 D	RE80	\$379
8030357	Basket, Triplet Size	4-1/2 W × 13-1/4 L × 6 D	RE14, RE17	\$320
8030271	Basket, Twin Size	5-7/8 W × 12-5/8 L × 6-5/8 D	RE14, RE17, RE14TC, RE17TC	\$295
8030304	Basket, Twin Size	8-3/4 W × 16-3/4 L × 6 D	RE80	\$320
8030306	Basket, Twin Size	7-5/8 W × 15-7/8 L × 7-3/8 D	RE80 w/BL	\$374
8102793	Basket Hanger, Wire	12-1/2 W × 3-1/2 H	RE14, RE17, RE14TC, RE17TC	\$202
8102794	Basket Hanger	17-3/8 W × 3-1/2 H	RE80	\$209
8030136	Basket Support Screen Type With Handle Full Pot (Not available for split pot)	12-1/2 W × 13-3/4 D	RE14, RE17, RE14TC, RE17TC	\$268
	Casters, Set of Four Call customer service to specify fryer models		All Models	\$268
2208964	Chicken/Fish Plate — Full Pot (Not available for split pot)	13-1/2 W × 14-1/4 D	RE14, RE17, RE14TC, RE17TC	\$696
8233947	Chicken/Fish Tray	16-1/2 W × 16-1/2 L × 11 D	RE80	\$696
1080220	Cover — Stainless Steel — Full Pot	20 × 22-1/4 × 1-1/2 includes handle	RE80	\$482
8239414	Cover — Stainless Steel — Full Pot	14-5/8 W × 19-3/8 D	RE14, RE17, RE14TC, RE17TC	\$482
8233938	Crumb Scoop	1-1/4 W × 6-1/2 D × 22-3/4 L	All Open Pots	\$207
	Foam Deck Basket Banger		RE, RE80	\$213 / FRYPOT
8101205	Legs – Set of Four – Stainless Steel Call customer service to specify fryer models	8-1/2 H	All Models	\$268
8030132	Rack Type Basket Support — Full Pot	12-1/2 W × 13-3/4 D	RE14, RE17, RE14TC, RE17TC	\$213
8030106	Rack Type Basket Support — Split Pot	5-3/4 W × 13-1/2 D	RE14-2, RE17-2, RE14-2TC, RE17-2TC	\$213
8030387	Rack Type Basket Support, Fine Mesh	17-3/8 W × 17-5/8 D	RE80	\$295
8030358	Sediment Tray — Full Pot	10-1/2 W × 11-5/8 L × 4 D	RE14, RE17, RE14TC, RE17TC	\$908
8030360L	Sediment Tray — Split Pot Left	4-5/8 W × 13-3/4 L × 4 D	RE14-2, RE17-2, RE14-2TC, RE17-2TC	\$1,070
8030359R	Sediment Tray — Split Pot Right	4-5/8 W × 13-3/4 L × 4 D	RE14-2, RE17-2, RE14-2TC, RE17-2TC	\$1,070
8236559	Splash Shield	20 D × 6-1/8 H	RE14, RE17, RE14TC, RE17TC	\$262
8237109	Splash Shield	# D × # H	RE80	\$295
130258103	Splash Shield - Side (with bangers)	24 D × 14 H	RE80	\$267
8235810	Top Connecting Strip	1-7/8 W × 21 D	RE14, RE17, RE14TC, RE17TC	\$320
2305382	Top Connecting Strip	2 W × 23-3/4 D	RE80	\$295

OIL CONSERVING

ELECTRIC FRYERS

When oil savings are important.
Designed for ultimate oil conservation and high performance.



Frymaster OCF30E



Frymaster 1814E



Frymaster[®] OCF30E

⚡ OPEN POT ELECTRIC FRYER



STANDARD FEATURES

- Proprietary, self-standing heating elements
- Deep cold zone
- Center-mounted RTD 1° action temperature probe
- Built-in, manual filtration
- Automatic top off (not available on FPEL114 units)
- Drain safety switch
- Innovative safety features
- Independent frypot construction

STANDARD ACCESSORIES

- (2) Twin baskets PER FRYPOT
- Basket hanger(s)
- Basket support rack(s)
- Jug-in-box (JIB) holder
- Filter starter kit
- Adjustable casters

OCF30 FRYER — With filtration, manual top off, stainless steel frypot, door, and sides.

MODEL	CONTROLLERS	OIL CAPACITY	COOK AREA PER FRYPOT	INPUT	SHIPPING WEIGHT
	3000				
FPEL114C	\$36,818	30-lbs.	13 W × 14 L × 3-3/4 D	14 kW	255-lbs.

Can substitute 3010 for 3000 controller at no additional cost | ATO not available on single units

OCF30 FRYERS — With filtration, Automatic Top Off (ATO), stainless steel frypots, doors, and sides

MODEL	CONTROLLERS	OIL CAPACITY	COOK AREA PER FRYPOT	INPUT	SHIPPING WEIGHT
	3000				
FPEL214CA	\$64,452	(1) 30-lbs.	(1) 13 W × 14 L × 3-3/4 D	(1) 14 kW	535-lbs.
FPEL314CA	\$85,345	(2) 30-lbs.	(2) 13 W × 14 L × 3-3/4 D	(2) 14 kW	667-lbs.

Can substitute 3010 for 3000 controller at no additional cost

DOMESTIC POWER REQUIREMENTS

MODEL	KW	ELEMENTS PER FRYPOT			CONTROLS PER FRYPOT	FILTER PER SYSTEM	BASKET LIFTS PER FRYPOT
		VOLTAGE	3 PHASE ¹	1 PHASE ²			
FPEL14	14	208V	39 A	67 A	1A	5A	2A
		240V	34 A	58 A	1A	4A	2A
		480V	17 A	N/A	120V 1 A	120V 8 A	120V 3 A

¹ 3PH / 3 wire / plus ground wire | ² 1PH / 2 wire / plus ground wire

OPTIONS / ADD-ONS

SPECIAL OIL OPTIONS (call customer service before ordering)	
Bulk Oil (dispose and fresh fill)*	+\$3,531
Semi-solid / solid shortening*	+\$4,119
*Must be requested at time of order.	
BASKET LIFTS	
Basket lifts	+\$4,105 PER FRYPOT
Tandem basket lifts	+\$132 PER FRYPOT
SPREADERS (call customer service for availability and placement)	
Spreader cabinet	+\$1,987
FRYPOT OPTIONS	
Split frypot	+\$4,105 PER FRYPOT
OPTIONAL PLUG	
NEMA 15-60P DOMESTIC	+\$224 PER FRYPOT
OPTIONAL POWER	
480V 3PH	+\$954 PER FRYPOT

NOTES

- Casters included in pricing.
- One cord is provided per frypot.
- Plug is an optional accessory on units shipping with cord, except 480V 3 phase units — no plug is available. EXCEPTION: Units shipping to Canada with a cord must have a plug as well.
- Controller, filter pump, and basket lifts are powered by element voltages except 480V fryers.
- All 480 volt models are provided with separate 120V cord and plug for filter pump, controller, and/or basket lifts.
- No plug or cord is provided on single phase fryers.
- Casters included in basket lift pricing.
- Any questions or pricing information other than the above should be referred to Customer Service — Toll Free 1-800-221-4583.



Frymaster® 1814E

⚡ OPEN POT ELECTRIC FRYER



STANDARD FEATURES

- Proprietary, self-standing heating elements
- Deep cold zone
- RTD 1° compensating temperature probe
- Built-in, manual filtration
- 8 GPM pump (for all filter models)
- Drain safety switch (for all filter models)

STANDARD ACCESSORIES

- (3) Twin baskets PER FRYPOT
- Basket hanger(s)
- Basket support rack(s)
- Filter starter kit (for all filter models)
- 6"-7" (15-17 cm) adjustable steel legs (11814E model)
- Casters (all filter models)

11814E FRYER — Without filtration, stainless steel frypot, door, and sides.

MODEL	CONTROLLERS			OIL CAPACITY	COOK AREA PER FRYPOT	INPUT	SHIPPING WEIGHT
	DIGITAL TIMER	CM3.5	LANE*				
11814E	\$22,765	\$24,526	\$25,581	60-lbs.	18 W × 14 L × 4-1/4 D	17 kW	255-lbs.

*Standard with Lane controller | 3000 and 3010 controller can be substituted for Lane controller at no cost

11814E FRYERS — With filtration, stainless steel frypot(s), door(s), and sides.

MODEL	CONTROLLERS			OIL CAPACITY	COOK AREA PER FRYPOT	INPUT	SHIPPING WEIGHT
	DIGITAL TIMER	CM3.5	LANE*				
11814EF	\$44,296	\$46,057	\$47,112	(1) 60-lbs.	(1) 18 W × 14 L × 4-1/4 D	(1) 17 kW	390-lbs.
21814EF	\$66,364	\$69,886	\$71,995	(2) 60-lbs.	(2) 18 W × 14 L × 4-1/4 D	(2) 17 kW	585-lbs.
31814EF	\$88,572	\$93,855	\$97,019	(3) 60-lbs.	(3) 18 W × 14 L × 4-1/4 D	(3) 17 kW	815-lbs.

*Standard with Lane controller | 3000 and 3010 controller can be substituted for Lane controller at no cost

DOMESTIC POWER REQUIREMENTS

MODEL	KW	ELEMENTS PER FRYPOT		CONTROLS PER FRYPOT	FILTER PER SYSTEM	BASKET LIFTS PER FRYPOT
		VOLTAGE	3 PHASE ¹			
1814E	17	208V	48 A	1A	5A	2A
		240V	41 A	1A	4A	2A
		480V	21 A	120V 1 A	120V 8 A	120V 3 A

¹ 3PH / 3 wire / plus ground wire

OPTIONS / ADD-ONS

BASKET LIFTS (not available with Digital Timer controller)	
Basket lifts	+\$4,105 PER FRYPOT
SPREADERS (call customer service for availability and placement)	
Spreader cabinet	+\$1,987
OPTIONAL PLUG	
NEMA 15-60P DOMESTIC	+\$224 PER FRYPOT
OPTIONAL POWER	
480V 3PH	+\$954 PER FRYPOT

NOTES

- Split pots not available.
- One cord is provided per frypot.
- Plug is an optional accessory on units shipping with cord, except 480V 3 phase units — no plug is available. EXCEPTION: Units shipping to Canada with a cord must have a plug as well.
- Controller, filter pump, and basket lifts are powered by element voltages except 480V fryers.
- All 480 volt models are provided with separate 120V cord and plug for filter pump, controller, and/or basket lifts.
- No plug or cord is provided on single phase fryers.
- Casters included in basket lift pricing.
- Any questions or pricing information other than the above should be referred to Customer Service — Toll Free 1-800-221-4583.

OIL CONSERVING ELECTRIC FRYER ACCESSORIES				
PART #	DESCRIPTION	SIZE (INCHES)	APPLICABLE MODELS	PRICE
8030099	Basket, Full Size (Can be used with TANDEM basket lifts)	12-3/8 W × 12-7/8 L × 5-1/4 D	OCF30E	\$455
8030435	Basket, Full Size	17-1/2 W × 12-7/8 L × 6-1/8 D	1814E	\$562
8030438	Basket, Triplet Size	4-1/4 W × 13-1/4 L × 5-1/2 D	OCF30E	\$402
8030271	Basket, Twin Size	5-7/8 W × 12-5/8 L × 6-5/8 D	OCF30E, 1814E	\$295
8030437	Basket, Dual	8 W × 12-5/8 L × 7 D	1814E	\$427
8030357	Basket, Triplet	4-1/2 W × 13-1/4 L × 6 D	1814E	\$320
2308165	Basket Hanger	15-3/8 W × 5 H	OCF30E SINGLE FRYPOT	\$213
2307495	Basket Hanger	31 W × 5 H	OCF30E TWO FRYPOTS	\$370
2307497	Basket Hanger	46-1/2 W × 5 H	OCF30E THREE FRYPOTS	\$562
2304318	Basket Hanger — Over The Flue	19-7/8 W × 5-1/4 H	11814E SINGLE FRYPOT	\$220
2308464	Basket Hanger — Over The Flue	39-3/4 W × 5-1/4 H	21814E TWO FRYPOTS	\$442
8030136	Basket Support Screen Type With Handle Full Pot (Not available for split pot)	12-1/2 W × 13-3/4 D	OCF30E	\$268
8030429	Brush L-Shaped, Tampico	21 L, 2 Diameter	All Models	\$134
8030278	Brush L-Shaped, Teflon	26-3/4 L, 1 Diameter	All Models	\$202
	Casters, Set of Four Call customer service to specify fryer models		All Models	\$268
8238065	Chicken/Fish Plate — Full Pot (Not available for split pot)	13-1/2 W × 13-1/8 D	OCF30E	\$696
2208962	Chicken/Fish Plate — Full Pot	17 W × 13-1/2 D	1814E	\$696
8030197	Clean-Out Rod	27 L	All Models	\$170
8238899	Cover — Stainless Steel — Full Pot	14-3/8 W × 19-1/2 D	OCF30E	\$482
8239415	Cover — Stainless Steel — Split Pot	7-1/2 W × 19-3/8 D	OCF30E	\$320
8239402	Cover — Stainless Steel — Full Pot	19 W × 19-3/8 D	1814E	\$482
8233938	Crumb Scoop	1-1/4 W × 6-1/2 D × 22-3/4 L	All Open Pots	\$207
8030059	Fish Scoop	8-1/8 W × 8-1/2 D with 17-3/8 L handle	All Models	\$244
8030446	Fish Skimmer	6 square with 13-5/8 L insulated handle	All Models	\$180
	Foam Deck Basket Banger		OCF30E	\$213 / FRYPOT
8030293	Gloves, Black Safety		All Models	\$106
	Legs – Set of Four – adjustable, stainless steel Call customer service to specify fryer models	6" H	All Models	\$268
	Legs – Set of Four – Stainless Steel Call customer service to specify fryer models	8-1/2 H	11814E	\$268
8030132	Rack Type Basket Support — Full Pot	12-1/2 W × 13-3/4 D	OCF30E	\$213
8030106	Rack Type Basket Support — Split Pot	5-3/4 W × 13-1/2 D	OCF30E	\$213
8030380	Rack Type Basket Support — Full Pot	13-5/8 W × 18 D	1814E	\$241
1086187	Sediment Tray	17-3/4 W × 13-5/8 D	11814E	\$1,018
8238155	Splash Shield	20-5/8 D × 6 H	1814E	\$321
8238224	Splash Shield	19-1/2 D × 11-3/4 H	OCF30E	\$295
8238190	Top Connecting Strip	2-3/4 W × 21 D	11814E	\$320

FILTERQUICK®

ELECTRIC FRYERS

When innovation matters.
Harnessing the most innovative and intuitive features.



***Frymaster* FQE30**



***Frymaster* FQE60**



***Frymaster* FQE80**



Frymaster® FQE30 FILTERQUICK®

⚡ OPEN POT ELECTRIC FRYER



STANDARD FEATURES

- Proprietary, self-standing heating elements
- Deep cold zone
- Center-mounted RTD 1° action temperature probe
- Built-in, automatic filtration with rear oil flush
- 8 GPM pump
- Automatic Top Off
- Bulk oil (disposal & fresh fill)
- Innovative safety features
- Independent frypot construction

STANDARD ACCESSORIES

- (2) Twin baskets PER FRYPOT
- Basket hangers
- Basket support racks
- Frypot covers
- One-sided splash shield
- Jug-in-Box (JIB) holder
- Filter starter kit
- Anchor strap and chain restraint kit
- Adjustable casters

FILTERQUICK 30 FRYERS — With filtration, Automatic Top Off (ATO), stainless steel frypot(s), door(s), and sides.

MODEL	CONTROLLERS		OIL CAPACITY	COOK AREA PER FRYPOT	INPUT	SHIPPING WEIGHT
	FQ4000 EASYTOUCH®					
2FQE30U	\$68,455		(2) 30-lbs.	(2) 13 W × 14 L × 3-3/4 D	(2) 14 kW	535-lbs.
3FQE30U	\$93,670		(3) 30-lbs.	(3) 13 W × 14 L × 3-3/4 D	(3) 14 kW	667-lbs.
4FQE30U	\$118,885		(4) 30-lbs.	(4) 13 W × 14 L × 3-3/4 D	(4) 14 kW	875-lbs.

DOMESTIC POWER REQUIREMENTS

MODEL	KW	ELEMENTS PER FRYPOT			CONTROLS PER FRYPOT	FILTER PER SYSTEM	BASKET LIFTS PER FRYPOT
		VOLTAGE	3 PHASE ¹	1 PHASE ²			
FQE30U	14	208V	39 A	67 A	1A 1A 120v 1 A	5A 4A 120v 8 A	2A 2A 120v 3 A
		240V	34 A	58 A			
		480V	17 A	N/A			

¹ 3PH / 3 wire / plus ground wire | ² 1PH / 2 wire / plus ground wire

OPTIONS / ADD-ONS

SPECIAL OIL OPTIONS (call customer service before ordering)	
Front oil discharge (precludes bulk rear oil discharge)	+\$2,819
Semi-solid / solid shortening*	+\$4,119
Oil Quality Sensor*	+\$4,509

*Must be requested at time of order.

BASKET LIFTS	
Basket lifts	+\$4,105 PER FRYPOT
SPREADERS (call customer service for availability and placement)	
Spreader cabinet	+\$1,987
OPTIONAL PLUG	
NEMA 15-60P DOMESTIC	+\$224 PER FRYPOT
OPTIONAL POWER	
480V 3PH	+\$954 PER FRYPOT

NOTES

- Split pots not available.
- One cord is provided per frypot on 3 phase models.
- Plug is an optional accessory on units shipping with cord, except 480V 3 phase units — no plug is available. EXCEPTION: Units shipping to Canada with a cord must have a plug as well.
- Single phase units must be field wired. No cord or plug provided. Check electrical codes for proper supply line sizing.
- Controller, filter pump, and basket lifts are powered by element voltages except 480V fryers.
- All 480 volt models are provided with separate 120 volt cord and plug for filter pump, controller, and/or basket lifts.
- Casters included in basket lift pricing.
- Any questions or pricing information other than the above should be referred to Customer Service — Toll Free 1-800-221-4583.



Frymaster® FQE60 FILTERQUICK®



⚡ OPEN POT ELECTRIC FRYER

STANDARD FEATURES

- Proprietary, self-standing heating elements
- Deep cold zone
- Center-mounted RTD 1° action temperature probe
- Built-in, automatic filtration with rear oil flush
- 8 GPM pump
- Drain safety switch
- Innovative safety features

STANDARD ACCESSORIES

- (3) Twin baskets PER FRYPOT
- Basket hanger(s)
- Basket support rack(s)
- Filter starter kit
- Casters

FILTERQUICK 60 FRYERS — With filtration, stainless steel frypot(s), door(s), and sides.

MODEL	CONTROLLERS FQ4000 EASYTOUCH®	OIL CAPACITY	COOK AREA PER FRYPOT	INPUT	SHIPPING WEIGHT
1FQE60U	\$53,656	(1) 60-lbs.	(1) 18 W × 14 L × 3-3/4 D	(1) 17 kW	390-lbs.
2FQE60U	\$84,410	(2) 60-lbs.	(2) 18 W × 14 L × 3-3/4 D	(2) 17 kW	585-lbs.
3FQE60U	\$115,165	(3) 60-lbs.	(3) 18 W × 14 L × 3-3/4 D	(3) 17 kW	815-lbs.

DOMESTIC POWER REQUIREMENTS

MODEL	KW	ELEMENTS PER FRYPOT		CONTROLS PER FRYPOT	FILTER PER SYSTEM	BASKET LIFTS PER FRYPOT
		VOLTAGE	3 PHASE ¹			
FQE60U	17	208V	48 A	1A	5A	2A
		240V	41 A	1A	4A	2A
		480V	21 A	120v 1 A	120v 8 A	120v 3 A

¹ 3PH / 3 wire / plus ground wire

OPTIONS / ADD-ONS

SPECIAL OIL OPTIONS (call customer service before ordering)		
External oil discharge — available on built-in filter batteries of 2 or more frypots or a frypot and spreader. Must specify front or rear connection. Front connection comes with 5 ft. washdown hose.	FRONT	+\$2,819
	REAR	+\$1,911
Bulk Oil (precludes bulk rear oil discharge) batteries with built-in filtration		+\$3,531
Automatic Top Off (ATO) with side saddle* Requires additional 3" space		+\$10,425
Automatic Top Off (ATO) with external 6 foot hose (no side saddle)*		+\$5,746

*Must be requested at time of order.

BASKET LIFTS	
Basket lifts	+\$4,105 PER FRYPOT
SPREADERS (call customer service for availability and placement)	
Spreader cabinet	+\$3,147
OPTIONAL PLUG	
NEMA 15-60P DOMESTIC	+\$224 PER FRYPOT
OPTIONAL POWER	
480V 3PH	+\$954 PER FRYPOT

NOTES

- Split pots not available.
- One cord is provided per frypot.
- Plug is an optional accessory on units shipping with cord, except 480V 3 phase units — no plug is available. EXCEPTION: Units shipping to Canada with a cord must have a plug as well.
- Controller, filter pump, and basket lifts are powered by element voltages except 480V fryers.
- All 480 volt models are provided with separate 120V cord and plug for filter pump, controller, and/or basket lifts.
- No plug or cord is provided on single phase fryers.
- Casters included in basket lift pricing.
- Any questions or pricing information other than the above should be referred to Customer Service — Toll Free 1-800-221-4583.



Frymaster
FQE80 FILTERQUICK®



⚡ OPEN POT ELECTRIC FRYER

STANDARD FEATURES

- Proprietary, self-standing heating elements
- Deep cold zone
- RTD 1° compensating temperature probe
- Built-in, automatic filtration with rear oil flush
- 8 GPM pump
- Drain safety switch
- Front oil disposal (with 6ft washdown hose)
- Innovative safety features

STANDARD ACCESSORIES

- (2) Twin baskets PER FRYPOT
- Basket hanger(s)
- Basket support rack(s)
- Filter starter kit
- Casters

FILTERQUICK 80 FRYERS — With filtration, stainless steel frypot(s), door(s), and sides.

MODEL	CONTROLLERS	OIL CAPACITY	COOK AREA PER FRYPOT	INPUT	SHIPPING WEIGHT
	FQ4000 EASYTOUCH®				
1FQE80U	\$65,561	(1) 80-lbs.	(1) 18 W x 18 L x 4-3/8 D	(1) 17 kW	390-lbs.
2FQE80U	\$103,770	(2) 80-lbs.	(2) 18 W x 18 L x 4-3/8 D	(2) 17 kW	640-lbs.
3FQE80U	\$133,458	(3) 80-lbs.	(3) 18 W x 18 L x 4-3/8 D	(3) 17 kW	814-lbs.

DOMESTIC POWER REQUIREMENTS

MODEL	KW	ELEMENTS PER FRYPOT		CONTROLS PER FRYPOT	FILTER PER SYSTEM	BASKET LIFTS PER FRYPOT
		VOLTAGE	3 PHASE ¹			
FQE80	17	208V 240V 480V	48 A 41 A 21 A	1A 1A 120v 1 A	5A 4A 120v 8 A	—

¹ 3PH / 3 wire / plus ground wire

OPTIONS / ADD-ONS

SPECIAL OIL OPTIONS (call customer service before ordering)	
Semi-solid / solid shortening*	+\$4,119
Oil Quality Sensor*	+\$4,509
*Must be requested at time of order.	
OPTIONAL PLUG	
NEMA 15-60P DOMESTIC	+\$224 PER FRYPOT
OPTIONAL POWER	
480V 3PH	+\$954 PER FRYPOT

NOTES

- Split pots and basket lifts not available.
- One cord is provided per frypot.
- Plug is an optional accessory on units shipping with cord, except 480V 3 phase units — no plug is available. EXCEPTION: Units shipping to Canada with a cord must have a plug as well.
- Controller, filter pump, and basket lifts are powered by element voltages except 480V fryers.
- All 480 volt models are provided with separate 120V cord and plug for filter pump, controller, and/or basket lifts.
- No plug or cord is provided on single phase fryers.
- Any questions or pricing information other than the above should be referred to Customer Service — Toll Free 1-800-221-4583.

FILTERQUICK ELECTRIC FRYER ACCESSORIES				
PART #	DESCRIPTION	SIZE (INCHES)	APPLICABLE MODELS	PRICE
8030099	Basket, Full Size (Can Be Used With TANDEM Basket Lifts)	12-3/8 W x 12-7/8 L x 5-1/4 D	FQE30	\$455
8030435	Basket, Full Size	17-1/2 W x 12-7/8 L x 6-1/8 D	FQE60	\$562
130000609	Basket, Full Size	17-1/2 W x 16-3/4 L x 6 D	FQE80	\$535
8030438	Basket, Triplet Size	4-1/4 W x 13-1/4 L x 5-1/2 D	FQE30	\$402
8030411	Basket, Twin Size	6 W x 8-3/4 L x 15-1/2 D	FQE80	\$374
8030271	Basket, Twin Size	5-7/8 W x 12-5/8 L x 6-5/8 D	FQE30, FQE60	\$295
8030427	Basket, Triplet size	5-5/8 W x 15-7/8 L x 17-5/8 D	FQE80	\$379
8030437	Basket, Dual	8 W x 12-5/8 L x 7 D	FQE60	\$427
8030357	Basket, Triplet	4-1/2 W x 13-1/4 L x 6 D	FQE60	\$320
2307495	Basket Hanger	31 W x 5 H	FQE30 TWO FRYPOTS	\$370
2307497	Basket Hanger	46-1/2 W x 5 H	FQE30 THREE FRYPOTS	\$562
2600957	Basket Hanger	59-3/4 W x 5-1/5 H	FQE80, FQE60 TWO FRYPOTS	\$664
2304318	Basket Hanger — Over The Flue	19-7/8 W x 5-1/4 H	FQE60, FQE80 SINGLE FRYPOT	\$220
2308464	Basket Hanger — Over The Flue	39-3/4 W x 5-1/4 H	FQE60, FQE80 TWO FRYPOTS	\$442
8030387	Basket Support Rack, fine mesh	17-3/8 W x 17-5/8 D	FQE80	\$295
8030136	Basket Support Screen Type With Handle Full Pot (Not Available For Split Pot)	12-1/2 W x 13-3/4 D	FQE30	\$268
8030429	Brush L-Shaped, Tampico	21 L, 2 Diameter	All Models	\$134
8030278	Brush L-Shaped, Teflon	26-3/4 L, 1 Diameter	All Models	\$202
	Casters, Set of Four Call customer service to specify fryer models		All Models	\$268
8238065	Chicken/Fish Plate — Full Pot (Not Available For Split Pot)	13-1/2 W x 13-1/8 D	FQE30	\$696
2208962	Chicken/Fish Plate — Full Pot	17 W x 13-1/2 D	FQE60	\$696
8238861	Chicken/Fish Tray — Full Pot	13 W x 13-1/2 D x 11 H	FQE30	\$696
8233947	Chicken/Fish Tray — Full Pot	16-1/2 W x 16-1/2 D x 11 H	FQE80	\$696
8030388	Clean-Out Rod	27-1/2 L	All Models	\$106
8238899	Cover — Stainless Steel — Full Pot	14-3/8 W x 19-1/2 D	FQE30	\$482
8239415	Cover — Stainless Steel — Split Pot	7-1/2 W x 19-3/8 D	FQE30	\$320
8239402	Cover — Stainless Steel — Full Pot	19 W x 19-3/8 D	FQE60	\$482
1080220	Cover — Stainless Steel — Full Pot	20 W x 22-1/4 D (with handle)	FQE80	\$482
8233938	Crumb Scoop	1-1/4 W x 6-1/2 D x 22-3/4 L	All Open Pots	\$207
8030059	Fish Scoop	8-1/8 W x 8-1/2 D with 17-3/8 L handle	All Models	\$244
8030446	Fish Skimmer	6 square with 13-5/8 L insulated handle	All Models	\$180
	Foam Deck Basket Banger		FQE30	\$213 PER FRYPOT
8030293	Gloves, Black Safety		All Models	\$106
	Legs – Set of Four – adjustable, nickel Call customer service to specify fryer models	6" H	All Models	\$213
	Legs – Set of Four – adjustable, stainless steel Call customer service to specify fryer models	6" H	All Models	\$268
1086895	Stainless Steel Mobile JIB Container		FQE30	\$521
8030132	Rack Type Basket Support — Full Pot	12-1/2 W x 13-3/4 D	FQE30	\$213
8030106	Rack Type Basket Support — Split Pot	5-3/4 W x 13-1/2 D	FQE30	\$213
8030380	Rack Type Basket Support — Full Pot	13-5/8 W x 18 D	FQE60	\$241
1086187	Sediment Tray	17-3/4 W x 13-5/8 D	FQE60	\$1,018
1062631	Sediment Tray	17-3/4 W x 17-1/8 D	FQE80	\$812
8238155	Splash Shield	20-5/8 D x 6 H	FQE60	\$321
8238224	Splash Shield	19-1/2 D x 11-3/4 H	FQE30	\$295
130001221	Splash Shield	11 D x 23-3/5 H	FQE80	\$321
8238190	Top Connecting Strip	2-3/4 W x 21 D	FQE60	\$320
2305382	Top Connecting Strip	2 W x 23-3/4 D	FQE80	\$295

SPECIALTY
PRODUCTS

SPECIALTY PRODUCTS		
MODELS	DESCRIPTION	PRICE
OPEN POT FRYERS SPREADER CABINETS		
FQ30 (GAS AND ELECTRIC) OCF30 (GAS AND ELECTRIC) H55 MJ50 MJ40 RE14 RE14TC RE17 RE17TC	Spreader Cabinet	\$1,987
1814E MJCF RE80 FQE60	Spreader Cabinet	\$3,147
Add Casters		+\$279
TUBE FRYERS SPREADER CABINETS		
PR50 HD50	Spreader Cabinet—15MC	\$1,987
D60G HD60 1814G FQG60	Spreader Cabinet—20MC	\$3,147
Add Casters		+\$279
FOOD WARMER AND HOLDING PAN ADDITIONS (MUST BE USED WITH A SPREADER CABINET)		
FWH1	Food Warmer and Holding Pan — Includes heat lamp, cord and plug, and 12" W × 20" L × 2-1/2" D stainless cafeteria style pan and screen.	\$2,468
FWH1A	Food Warmer and Holding Pan — Includes heat lamp, cord and plug, and 13-1/2" W × 17" L × 8" D scoop-type perforated pan.	\$2,880
HOLDING PAN ONLY	12" W × 20" L × 2-1/2" D Stainless Cafeteria Style Pan and Screen	\$627
FWH4	Food Warmer and 4" D Cafeteria Style Holding Pan with Scoop Type Grated Screen	\$2,730

NOTES

- Spreader cabinets have a solid flat cover or optional 12" W × 20" D cutout.
- Food Warmers/Holding Pans are optional accessories used with Frymaster/DEAN spreader cabinets.
- Any questions or pricing information other than the above should be referred to Customer Service — Toll Free 1-800-221-4583.

PORTABLE FILTERS
AND ACCESSORIES

PORTABLE FILTERS				
MODELS	DESCRIPTION	CAPACITY	SHIPPING WEIGHT	PRICE
PF50S	50-lb oil capacity, standard gravity drain	50-lbs.	120-lbs.	\$7,168
PF50R	50-lb oil capacity, reversible pump	50-lbs.	120-lbs.	\$7,168
PF80S	80-lb oil capacity, standard gravity drain	80-lbs.	120-lbs.	\$8,752
PF80R	80-lb oil capacity, reversible pump	80-lbs.	120-lbs.	\$8,752
PF80LPS	80-lb oil capacity, standard gravity drain	80-lbs.	147-lbs.	\$9,129
PF80LPR	80-lb oil capacity, reversible pump	80-lbs.	147-lbs.	\$9,129
PF110S	110-lb oil capacity, standard gravity drain	110-lbs.	125-lbs.	\$9,357
PF110R	110-lb oil capacity, reversible pump	110-lbs.	125-lbs.	\$9,357

PF80LPR low profile filters are also recommended for Frymaster and other fryers. R models can be used with any fryer because they have a reversible pump.

PORTABLE FILTER ACCESSORIES		
PART #	DESCRIPTION	PRICE
8235950	Crumb Tray (PF50 only)	\$585

4 GPM filter pump and 5' return hose included | Shipped with Frymaster filter starter kit | Available voltage 120V-60 Hz 9 Amp

SHORTENING DISPOSAL UNITS				
MODELS	DESCRIPTION	CAPACITY	SHIPPING WEIGHT	PRICE
PSDU50	50-lb oil capacity fits under all Frymaster and DEAN fryers except DEAN single filtration models	50-lbs.	62-lbs.	\$2,724
PSDU100	100-lb oil capacity fits under all Frymaster and DEAN fryers including DEAN single filtration models	100-lbs.	80-lbs.	\$3,534

SHORTENING DISPOSAL UNIT ACCESSORIES		
PART #	DESCRIPTION	PRICE
8262173	Hose, 48"	\$482

9-5/8" drain height with cover open | Large 6", high-strength wheels provide easy transporting of oil

CLEANING DISPOSAL CADDY					
MODELS	DESCRIPTION	CAPACITY	SIZE INCHES	SHIPPING WEIGHT	PRICE
CDC63	Specifically designed for disposal of boil out solution	8.3 gal	11-1/2 W × 28-1/8 L × 31-7/8 D	30-lbs.	\$2,061
CDC100	Specifically designed for disposal of boil out solution	13.14 gal	16 W × 10 L × 32-1/2 D	120-lbs.	\$2,218

NOTES

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

FILTER ACCESSORIES				
PART #	DESCRIPTION	SIZE	APPLICABLE MODELS	PRICE
8030197	Clean-out Rod	26" L		\$170
8030059	Fish Scoop	8-1/8" W × 8-1/2" D with 17-3/8" L Handle		\$244
8030042	Filter Cones	10" Diameter — Box of 50		\$54
8030429	Fryer Brush, L-shaped Tampico	21" L, 2" Diameter		\$136
8030278	Fryer Brush, L-shaped Teflon	26-3/4" L, 1" Diameter		\$202
8030002	Filter Powder	Pre-portioned Packs — Box of 80		\$283
8030293	Gloves	Black, Safety		\$106
8233696	Sediment Scoop			\$134
8030446	Skimmer	6" Square with 13-5/8" L Insulated Handle		\$180
8030430	Ecolab Hi-Temp Tools		All FQ Models	\$370

FILTER MEDIA						
PART #	DESCRIPTION	PAPER SIZE (INCHES)	PACKAGING	SHIPPING WEIGHT	APPLICABLE MODELS	PRICE
8030003	Filter Magic Filters before 5/90	12-1/2 W × 17-3/4 D	Box of 100	3-lbs.		\$246
8030074	80-lb, MJCF Fryer Filters before 8/90	17-1/2 W × 19-1/4 D	Box of 100	8-lbs.		\$748
8030289	50/60 Series Fryers, UFF Equipped ¹	22 W × 34 D	Box of 100	8-lbs.		\$447
8030170	All Filter Magic, Footprint, and Footprint Pro filters after 5/90	19-1/2 W × 27-1/2 D	Box of 100	4-lbs.		\$246
8030345	50/60/80 Series Fryers, SUFF Equipped ²	17 W × 33-1/4 D	Box of 100	4-lbs.		\$447
8030303	80/100 Series Fryers, UFF Equipped ¹	26 W × 34 D	Box of 100	4-lbs.		\$447
8030317	50 Series Fryers, SUFF Equipped ² (2001 and Older)	8-1/4 W × 25-3/4 D	Box of 100			\$246
8030445	FilterQuick (gas and electric) OCF30 (gas and electric)	16-1/2 W × 25-1/2 D	Box of 100	4-lbs.		\$246
130000811	Masterfil envelope	18-3/8 W × 28-3/4 D	TBD	TBD	FQE80, FQG80	\$198
130000981	Masterfil envelope	23-3/8 W × 31-3/4 D	TBD	TBD	FQG100	\$209
8030170	All PF Portable Filters	19-1/2 W × 27-1/2 D	Box of 100	4-lbs.		\$246







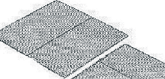

¹ UFF-Equipped systems are multi-battered frypots with built-in filtration only | ² SUFF-Equipped systems are single frypots with built-in filtration only

NOTES

- Filter paper is specifically designed for each 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 approved filter paper. Use of other paper could void warranty.
- Filter powder is a food-grade filtering agent designed for use with 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.

FRYER
ACCESSORIES

GAS FRYER ACCESSORIES

PART #	DESCRIPTION	SIZE (INCHES)	APPLICABLE MODELS	PRICE
 Full Size Basket	8030017 Basket, Full Size (Cannot be used with basket lifts)	17-1/2 W × 16-3/4 L × 6 D	MJCF, HD60G, D60G, SR62, FQG80, HD63	\$535
	8030099 Basket, Full Size (Can be used with TANDEM basket lifts)	12-3/8 W × 12-7/8 L × 5-1/4 D	H55, MJ50, GF40, OCF30, HD50G, PRG50, SR42, SR52	\$455
	8030015 Basket, Full Size (Cannot be used with basket lifts)	11-3/4 W × 14 L × 4-5/8 D	MJ40, GF14	\$455
 Triplet Basket	8030435 Basket, Full Size (Cannot be used with basket lifts)	17-1/2 W × 12-7/8 L × 6-1/8 D	1814, FQ60	\$562
	8030148 Basket, Full Size (Can be used with TANDEM basket lifts)	17-1/2 W × 16-3/4 L × 5-7/8 D	LHD65, HD60G, D60G, FQG100, FQG120	\$535
	8030357 Basket, Triplet Size	4-1/2 W × 13-1/4 L × 6 D	H55, MJ50, GF40, HD50G, FQ60, PRG50, 1814	\$320
 Twin Baskets	8030023 Basket, Triplet Size	5-3/4 W × 17-1/8 L × 6-1/8 D	MJCF	\$427
	8030438 Basket, Triplet Size	4-1/4 W × 13-1/4 L × 5-1/2 D	OCF30	\$402
	8030427 Basket, Triplet Size	5-5/8 W × 15-7/8 L × 7-1/4 D	HD60G, LHD65, D60G, SR62, FQG80, FQG100, FQG120, HD63	\$379
 Basket Hanger	8030271 Basket, Twin Size	5-7/8 W × 12-5/8 L × 6-5/8 D	H55, MJ50, MJ40, GF40, GF14, OCF30, 1814, HD50G, ESG35T, PRG50, SR42, SR52	\$295
	8030411 Basket, Twin Size	6 W × 8-3/4 L × 15-1/2 D	FQG80	\$374
	8030024 Basket, Twin Size	8-3/4 W × 16-3/4 L × 6 D	MJCF	\$320
 Basket Hanger Over the Flue	8030304 Basket, Twin Size	8-3/4 W × 16-3/4 L × 6 D	HD60G, LHD65, D60G, SR62, FQG100, FQG120	\$320
	8030436 Basket, Chicken	17-3/4 W × 12-1/4 L × 11 D	1814, FQ60	\$588
	8030437 Basket, Dual	8 W × 12-5/8 L × 7 D	1814, FQ60	\$427
	8102793 Basket Hanger	12-3/4 W × 3-1/2 L × 1-1/2 D	H55, GF40, GF14, ESG35T, SR42, SR52	\$202
	2601808 Basket Hanger, Flue Mounted		MJ50, MJ40	\$197
 Basket Support Racks	8102794 Basket Hanger	17-3/8 W × 3-1/2 H	MJCF, RE80, SR62	\$209
	2308165 Basket Hanger	15-3/8 W × 5 H	OCF30 SINGLE FRYPOT	\$213
	2307495 Basket Hanger	31 W × 5 H	FQ30 and OCF30 TWO FRYPOT FRYER/FOUR FRYPOT FRYER (2)	\$370
	2307497 Basket Hanger	46-1/2 W × 5 H	FQ30 and OCF30 THREE FRYPOTS	\$562
 Basket Support Screens	130001403 Basket Hanger	39-3/4 W × 11-1/2 H	HD63, FQG80 TWO FRYPOTS	\$442
	130001407 Basket Hanger	59-3/4 W × 11-1/2 H	HD63, FQG80 THREE FRYPOTS	\$664
	8237770 Basket Hanger — Over The Flue	20 W × 8-1/2 H	1814 and FQ60 SINGLE FRYPOT	\$222
	8237771 Basket Hanger — Over The Flue	39-3/4 W × 8-1/2 H	1814 and FQ60 TWO FRYPOTS	\$442
 Basket Support Screen with handle	2101595 Basket Hanger — Over The Flue	15-3/8 W × 6-5/8 H	HD50G SINGLE FRYPOT Call Customer Service for batteries	\$187
	2102737 Basket Hanger — Over The Flue	20 W × 6-5/8 H	HD60G, D60G SINGLE FRYPOT Call Customer Service for batteries	\$243
	8235859 Basket Hanger With Flue Deflector	20 W × 7 H	LHD65, FQG100, FQG120	\$266
	8030132 Basket Support Rack Type — Full Pot	12-1/2 W × 13-3/4 D	H55, MJ50, GF40	\$213
	8030032 Basket Support Rack Type — Full Pot	11-1/2 W × 14-5/8 D	MJ40, GF14	\$213
	8030137 Basket Support Rack Type — Full Pot	17-1/2 W × 17-1/2 D	MJCF	\$213
	8030375 Basket Support Rack Type — Full Pot	11-7/8 W × 13-1/2 D	OCF30	\$213

NOTES

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GAS FRYER ACCESSORIES (CONTINUED)

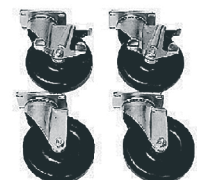
PART #	DESCRIPTION	SIZE (INCHES)	APPLICABLE MODELS	PRICE
8030372	Basket Support Rack Type— Split Pot	5-7/8 W × 13-1/2 D	OCF30	\$213
8030133	Basket Support Rack Type — Split Pot	6 W × 14 D	H55, MJ50	\$213
8030380	Basket Support Rack Type — Full Pot	13-5/8 W × 18 D	1814, FQ60	\$241
8102235	Basket Support Rack Type	17-3/8 W × 17-5/8 D	LHD65, HD60G, D60G, SR62, FQG80, FQG100, HD63	\$268
8030273	Basket Support Rack Type	13-1/2 W × 13-1/4 D	HD50G, PRG50, SR42, SR52	\$213
8030442	Basket Support Rack Type	13-1/2 W × 11-1/4 D	ESG35T	\$213
8030528	Basket Support Rack Type — Full Pot	19 W × 19 D	FQG120	\$268
8030277	Basket Support Rack, Fine Mesh	13-1/2 W × 13-1/4 D	HD50G, PRG50, SR42, SR52	\$241
8030149	Basket Support Rack, Fine Mesh	17 W × 17 D	LHD65, HD60G, D60G, SR62, FQG80, HD63	\$268
8030136	Basket Support Screen Type With Handle – Full Pot Only	12-1/2 W × 13-3/4 D	H55, MJ50, GF40	\$268
8030037	Basket Support Screen Type (Full Pot Only)	11-1/2 W × 14-5/8 D	MJ40, GF14	\$295
8030138	Basket Support Screen Type With Handle — Full Pot Only	17-1/2 W × 18-1/2 D	MJCF	\$295
8103066	L-Basket Support Rack	17-5/8 W × 17-5/8 D	LHD65, FQG100	\$268
8030429	Brush L-Shaped, Tampico	21 L, 2 Diameter	All Models	\$134
8030278	Brush L-Shaped, Teflon	26-3/4 L, 1 Diameter	All Models	\$202
	Casters – Set of Four Call customer service to specify fryer models		All Models	\$268
8230619	Chicken/Fish Plate — Full Pot (Not Available For Split Pot)	12-3/8 W × 14 D	H55, MJ50, GF40	\$696
8236895	Fish/ Chicken Plate — Full Pot, Stainless steel	13-1/2 W × 16-1/2 D × 11 H	PRG50	\$696
8233048	Chicken/Fish Plate — Full Pot	11-3/4 W × 14-3/4 D	MJ40, GF14	\$696
8230368	Chicken/Fish Plate — Full Pot	17-7/8 W × 18 5/8 D	MJCF	\$696
8238066	Chicken/Fish Plate — Full Pot	12 W × 13-3/8 D	FQ30, OCF30	\$696
2208966	Chicken/Fish Plate — Full Pot	18 W × 13-5/8 D	1814	\$696
2208963	Chicken/Fish Tray — Full Pot	13-5/8 W × 13-1/2 D	HD50G	\$696
8233947	Chicken/Fish Tray — Full Pot	16-1/2 × 16-1/2 × 11	HD60G, D60G, FQG80, FQG100, FQG120, HD63	\$696
8030197	Clean-Out Rod	27 L	All Models (except FQ)	\$170
8030388	Clean-Out Rod	27-1/2 L	FQ	\$106
8030196	Clean-Out Rod	27 L	FQG80, FQG100, FQG120	\$106
8239416	Cover — Split Pot		H55	\$320
8238898	Cover — Split Pot		OCF30G	\$320
8239413	Cover — Stainless Steel	20-3/8 W × 28 D	MJCF	\$482
8239426	Cover — Stainless Steel — Full Pot	15-1/8 W × 20-1/4 D	H55, MJ50, MJ40, GF40, GF14	\$482
8238897	Cover — Stainless Steel — Full Pot	14-5/8 W × 21 D	FQ, OCF30	\$482
1081872	Cover — Stainless Steel — Full Pot	21-3/8 W × 19-1/2 D	11814	\$482
1088956	Cover — Stainless Steel — Full Pot	20 W × 20 D	FQG120	\$482
1062897	Cover — Stainless Steel — Full Pot	18 W × 18-1/2 D	FQG100	\$482



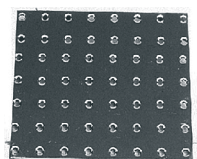
L-Shaped Brush Tampico



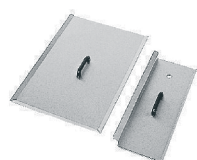
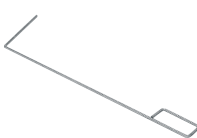
L-shaped Brush Teflon



Casters



Chicken/Fish Plate



Covers



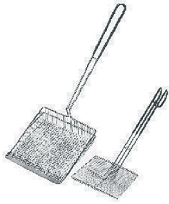
Crumb Scoop

NOTES

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GAS FRYER ACCESSORIES (CONTINUED)

PART #	DESCRIPTION	SIZE (INCHES)	APPLICABLE MODELS	PRICE
1061637	Cover — Stainless Steel – Full Pot	13-1/2 W × 21-3/8 D	HD50G, ESG35T, PRG50, SR42, SR52	\$482
1061479	Cover — Stainless Steel without Basket Lifts	23-3/8 W × 19-3/4 D	HD60G, D60G, SR62, FQG80, HD63	\$482
1062734	Cover — Stainless Steel w Basket lifts	14-1/4 W × 20-1/2 D	HD50G, PRG50	\$482
1062773	Cover — Stainless Steel w Basket lifts	18 W × 22-5/8 D	HD60G, D60G	\$482
8233938	Crumb Scoop Cold Zone	1-1/4 W × 6-1/2 D × 22-3/4 L	All Models	\$207
8030430	Ecolab Hi-Temp Tools		All FQ Models	\$370
8030059	Fish Scoop	8-1/8 W × 8-1/2 D with 17-3/8 L handle	All Models	\$244
2400916	Fish plate, wet battered		1814G	\$696
8030446	Fish Skimmer	6 square with 13-5/8 L insulated handle, no hooks	All Models	\$180
9103557	Flue Deflector	12-1/2 W × 6-7/8 H	H55, MJ50, MJ40 GF40, GF14	\$213
9103185	Flue Deflector	14-1/2 W × 8 H	MJCF	\$213
8235801	Flue Deflector	20 W × 9-1/2 H	LHD65	\$320
	Foam Deck Basket Banger		1814, OCF, FQ, H55, HD50G, HD60G, MJ50, FQG80, FQG100, FQG120	\$213 PER FRYPOT
8030293	Gloves, Black Safety		All Models	\$106
2003649	Flue deflector	18-3/8 W × 3 H	D60G	\$213
2003651	Flue deflector	15-3/8 W × 3 H	PRG50	\$213
8103169	Legs – Set of Four – Nickel Call customer service to specify fryer models	6 H	All Models	\$213
8101205	Legs – Set of Four – Stainless Steel Call customer service to specify fryer models	6 H	All Models	\$268
	Legs – Set of Four – Stainless Steel Call customer service to specify fryer models	8-1/2 H	H55, 1814	\$268
8239145	Mobile JIB Holder	10-1/2 W × 12-1/4 D × 8-3/8 H	OCF30, FQ30	\$404
1086895	Stainless Steel Mobile JIB container		FQG30	\$521
8100088	Quick Disconnect with 1" Gas Line Systems Only	36 L	H55, MJ50, MJ40, MJCF, 1814, OCF30, LHD65, FQG100, FQG120	\$803
8100085	Quick Disconnect with 1" Gas Line Systems Only	48 L	H55, MJ50, MJ40, MJCF, 1814, OCF30, LHD65, FQG100, FQG120	\$884
8061701	Quick Disconnect with 3/4" Gas Line Single Units	36 L	H55, MJ50, MJ40 GF40, GF14, 1814, OCF30G, LHD65	\$696
8061700	Quick Disconnect With 3/4" Gas Line Single Units	48 L	H55, MJ50, MJ40 GF40, GF14, 1814, OCF30G, LHD65	\$777
130284581	Sediment Tray — Full Pot	12-1/2 W × 14 L × 6-1/2 D	H55, MJ50, GF40	\$908
8030188	Sediment Tray — Full Pot	11-1/4 W × 14-1/2 L × 4-1/8 D	MJ40, GF14	\$748
8030187	Sediment Tray — Full Pot	17-1/2 W × 18-1/2 L × 4-3/8 D	MJCF	\$961



Fish Scoop, Left
Fish Skimmer, Right



Flue Deflector



Legs



Quick Disconnect



Sediment Tray
Full Pot



Sediment Tray
MJCF Gas Fryer

NOTES

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GAS FRYER ACCESSORIES (CONTINUED)

PART #	DESCRIPTION	SIZE (INCHES)	APPLICABLE MODELS	PRICE
8030511	Sediment Tray — Full Pot	11-7/8 W × 13-3/8 L × 6-1/2 D	OCF30	\$908
8030107L	Sediment Tray — Split Pot Left	5-7/8 W × 14 L × 6-1/2 D	H55-2	\$637
8030108R	Sediment Tray — Split Pot Right	5-7/8 W × 14 L × 6-1/2 D	H55-2	\$637
1064136	Sediment Tray	13-1/2 W × 13-3/4 D	HD50G, PRG50	\$653
1062631	Sediment Tray	17-3/4 W × 17-1/8 D	HD60G, D60G, SR62, FQG80, FQG100, FQG120, HD63	\$812
1086187	Sediment Tray	17-3/4 W × 13-5/8 D	1814E, FQ60	\$1,018
8236559	Splash Shield	20 D × 6-1/4 H	H55, MJ50, MJ40	\$262
8235978	Splash Shield	30-3/8 D × 13-1/8 H	MJCF	\$295
8237619	Splash Shield	21-3/8 D × 7-7/8 H	11814, FQ60	\$321
130001218	Splash Shield	12 D × 23-1/2 H	FQG80	\$321
8238224	Splash Shield	19-1/2 D × 11-3/4 H	FQ30, OCF30	\$295
8233225	Splash Shield	21-1/2 D × 13 H	HD50G, PRG50, SR142	\$273
8235744	Splash Shield	23 1/2D × 14H	HD60G, D60G, HD63	\$321
8235789	Splash Shield	18D × 14H	LHD65, FQG100	\$295
8239656	Splash Shield	10 D × 22 H	FQG120	\$321
2109291	Top Connecting Strip	2-1/4 W × 20-1/2 D	H55, MJ50, MJ40	\$295
9102662	Top Connecting Strip	2-1/8 W × 28-1/8 D	MJCF	\$295
2102681	Top Connecting Strip	2 W × 21-3/8 D	1814G, HD50, PRG50, SR42, SR52	\$295
2105086	Top Connecting Strip	2 W × 23-5/8 D	HD60G, D60G, LHD65, FQG80, HD63	\$320
8235810	Top Connecting Strip	1-7/8 W × 20-3/4 D	OCF30G	\$320
9102285	Top Connecting Strip	2-1/8 W × 20-5/8 D	GF14, GF40	\$295
2600611	Top Connecting Strip	2 W × 18-1/2 D	FQG100	\$295



Splash Shield



Top Connecting Strip

NOTES

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

ELECTRIC FRYER ACCESSORIES

PART #	DESCRIPTION	SIZE (INCHES)	APPLICABLE MODELS	PRICE
 Full Size Basket	8030099 Basket, Full Size (Can be used with TANDEM basket lifts)	12-3/8 W × 12-7/8 L × 5-1/4 D	RE14, RE17, RE14TC, RE17TC, OCF30, SR14E	\$455
 Triplet Basket	8030148 Basket, Full Size (Can be used with TANDEM basket lifts)	16-3/4 W × 17-1/2 L × 5-3/4 D	RE80	\$535
 Twin Baskets	13000609 Basket, Full Size	17-1/2 W × 16-3/4 L × 6 D	FQE80	\$535
 Basket Hanger	8030435 Basket, Full Size	17-1/2 W × 12-7/8 L × 6-1/8 D	1814	\$562
 Basket Support Screens	8030427 Basket, Triplet Size	5-5/8 W × 16 L × 7 D	RE80, FQE80	\$379
 Basket Support Screen with handle	8030357 Basket, Triplet Size	4-1/2 W × 13-1/4 L × 6 D	RE14, RE17, 1814	\$320
 L-Shaped Brush Tampico	8030438 Basket, Triplet Size	4-1/4 W × 13-1/4 L × 5-1/2 D	OCF30	\$402
 L-shaped Brush Teflon	8030271 Basket, Twin Size	5-7/8 W × 12-5/8 L × 6-5/8 D	RE14, RE17, RE14TC, RE17TC, OCF30, SR14E, 1814E	\$295
 Casters	8030304 Basket, Twin Size	8-3/4 W × 16-3/4 L × 6 D	RE80	\$320
 Chicken/Fish Plate	8030411 Basket, Twin Size	6 W × 8-3/4 L × 15-1/2 D	FQE80	\$374
	8030306 Basket, Twin Size	7-5/8 W × 15-7/8 L × 7-3/8 D	RE80 w/BL	\$374
	8030437 Basket, Dual	8 W × 12-5/8 L × 7 D	1814	\$427
	8102793 Basket Hanger, Wire	12-1/2 W × 3-1/2 H	RE14, RE17, RE14TC, RE17TC, SR14E	\$202
	2308165 Basket Hanger	15-3/8 W × 5 H	OCF30, FQ30 SINGLE FRYPOT	\$213
	2307495 Basket Hanger	31 W × 5 H	FQ30 and OCF30 TWO FRYPOTS / FOUR FRYPOTS (2)	\$370
	2307497 Basket Hanger	46-1/2 W × 5 H	FQ30 and OCF30 (3 frypots)	\$562
	2600957 Basket Hanger	59-3/4 W × 5-1/5 H	FQE60, FQE80 THREE FRYPOTS	\$664
	8102794 Basket Hanger	17-3/8 W × 3-1/2 H	RE80	\$220
	2304318 Basket Hanger — Over The Flue	19-7/8 W × 5-1/4 H	11814E, FQE60, FQE80 SINGLE FRYPOT	\$220
	2308464 Basket Hanger — Over The Flue	39-3/4 W × 5-1/4 H	1814E, FQE60, FQE80 TWO FRYPOTS	\$442
	8030136 Basket Support Screen Type With Handle Full Pot (Not Available For Split Pot)	12-1/2 W × 13-3/4 D	RE14, RE17, RE14TC, RE17TC, OCF30, FQ30	\$268
	8030429 Brush L-Shaped, Tampico	21 L, 2 Diameter	All Models	\$134
	8030278 Brush L-Shaped, Teflon	26-3/4 L, 1 Diameter	All Models	\$202
	Casters, Set of Four Call customer service to specify fryer models		All Models	\$268
	8238065 Chicken/Fish Plate — Full Pot (Not available for split pot)	13-1/2 W × 13-1/8 D	FQ30, OCF30	\$696
	2208964 Chicken/Fish Plate — Full Pot (Not available for split pot)	13-5/8 W × 14-1/4 D	RE14, RE17, RE14TC, RE17TC	\$696
	2208962 Chicken/Fish Plate — Full Pot	17 W × 13-1/2 D	1814E	\$696
	8238861 Chicken/Fish Tray — Full Pot	13 W × 13-1/2 D × 11 H	FQ30	\$696
	8233947 Chicken/Fish Tray	16-1/2 W × 16-1/2 L × 11 D	RE80, FQE80	\$696
	8030197 Clean-Out Rod	27 L	All Models (except FQ)	\$170
	8030388 Clean-Out Rod	27-1/2 L	FQ	\$106
	8030196 Clean-Out Rod		FE60, FE80	\$106

NOTES

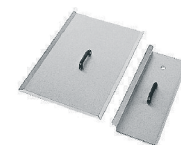
- Any questions or pricing information other than the above should be referred to Customer Service — Toll Free 1-800-221-4583.

ELECTRIC FRYER ACCESSORIES (CONTINUED)

PART #	DESCRIPTION	SIZE (INCHES)	APPLICABLE MODELS	PRICE
1080220	Cover — Stainless Steel — Full Pot	20 W × 22-1/4 L × 1-1/2 D includes handle	RE80	\$482
8239414	Cover — Stainless Steel — Full Pot	14-5/8 W × 19-3/8 D	RE14, RE17, RE14TC, RE17TC, SR14E, FQE80	\$482
8238899	Cover — Stainless Steel — Full Pot	14-3/8 W × 19-1/2 D	OCF30, FQ30	\$482
8239415	Cover — Stainless Steel — Split Pot	7-1/2 W × 19-3/8 D	OCF30, RE14, RE17, RE14TC, RE17TC, FQ30	\$320
8239402	Cover — Stainless Steel — Full Pot	19 W × 19-3/8 D	1814E, FQ60	\$482
8233938	Crumb Scoop	1-1/4 W × 6-1/2 D × 22-3/4 L	All Open Pots	\$207
8238065	Fish Plate	13 W × 13-1/2 L × 4-1/2 D	FQ30, OCF	\$696
8030059	Fish Scoop	8-1/8 W × 8-1/2 D with 17-3/8 L handle	All Models	\$244
8030446	Fish Skimmer	6 square with 13-5/8 L insulated handle	All Models	\$180
	Foam Deck Basket Banger		OCF, RE, RE80, FQ models	\$213 PER FRYPOT
8030293	Gloves, Black Safety		All Models	\$106
	Legs – Set of Four – Stainless Steel Call customer service to specify fryer models	8-1/2 H	RE14, RE17, RE14TC, RE17TC, RE80, 11814E	\$268
	Legs - Set of Four - Nickel Call Customer Service to specify fryer models	6" H	All Models	\$213
1086895	Stainless Steel Mobile JIB Container		FQE30	\$521
8030132	Rack Type Basket Support — Full Pot	12-1/2 W × 13-3/4 D	RE14, RE17, RE14TC, RE17TC, OCF30 Fryers	\$213
8030106	Rack Type Basket Support — Split Pot	5-3/4 W × 13-1/2 D	RE14-2, RE17-2, RE14-2TC, RE17-2TC, OCF Fryers	\$213
8030380	Rack Type Basket Support — Full Pot	13-5/8 W × 18 D	1814E, FQ60	\$241
8030387	Rack Type Basket Support, Fine Mesh	17-3/8 W × 17-5/8 D	RE80, FQ80	\$295
8030358	Sediment Tray — Full Pot	10-1/2 W × 11-5/8 L × 4 D	RE14, RE17, RE14TC, RE17TC	\$908
8030360L	Sediment Tray — Split Pot Left	4-5/8 W × 13-3/4 L × 4 D	RE14-2, RE17-2, RE14-2TC, RE17-2TC	\$1,070
8030359R	Sediment Tray — Split Pot Right	4-5/8 W × 13-3/4 L × 4 D	RE14-2, RE17-2, RE14-2TC, RE17-2TC	\$1,070
1086187	Sediment Tray	17-3/4 W × 13-5/8 D	11814E, FQ60	\$1,018
1062631	Sediment Tray	17-3/4 W × 17-1/8 D	FQE80	\$812
8236559	Splash Shield	20 D × 6-1/8 H	RE14, RE17, RE14TC, RE17TC	\$262
8238155	Splash Shield	20-5/8 D × 6 H	1814E, FQ60	\$321
8238224	Splash Shield	19-1/2 D × 11-3/4 H	FQ30, OCF30	\$295
8237109	Splash Shield	# D × # H	RE80	\$295
130001221	Splash Shield	11 D × 23-3/5 H	FQE80	\$321
8235810	Top Connecting Strip	1-7/8 W × 21 D	RE14, RE17, RE14TC, RE17TC	\$320
2305382	Top Connecting Strip	2 W × 23-3/4 D	RE80, FQE80	\$295
8238190	Top Connecting Strip	2-3/4 W × 21 D	11814E, FQ60	\$320
2302884	Top Connecting Strip	2-14 W × 19-3/4 D × 1-5/8 H	SR114	\$295



Clean-out Rod



Covers



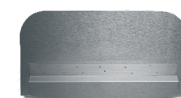
Legs



Basket Support Racks



Sediment Tray Full Pot



Splash Shield



Top Connecting Strip

NOTES

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

PRODUCT
SPECIFICATIONS

GAS PRODUCT SPECIFICATIONS									
MODEL	CATEGORY	POWER	OIL CAPACITY	COOKING AREA	WIDTH	DEPTH	HEIGHT	PRODUCTION	SHIPPING
1814	Oil Conserving	119,000 Btu/hr. (34.9 kW)	63-lbs. (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)	84-lbs. Fries/hr.	40 cu ft 255-lbs. (116 kg)
FQG30U	FilterQuick	70,000 Btu/hr. (20.5 kW)	30-lbs. (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 cu ft 575-lbs. (261 kg)
FQG60	FilterQuick	119,000 BTU/hr. (34.9 kW/hr)	63-lbs. (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)	87-lbs. Fries/hr.	39.6 cu ft 390-lbs. (177 kg)
FQG80 ¹	FilterQuick	125,000 BTU/hr.	80-lb. (40 liter)	18 x 18 x 4-3/4 (46 x 46 x 10.8)	40-3/8 (102.6)	36-7/8 (93.6)	43-3/4 (111.1)	107 lbs. fries 80 lbs. bone-in chicken	56 cu ft 510 lbs. (231 kg)
FQG100 ¹	FilterQuick	105,000 BTU/hr.	100-lb. (50 liter)	18 x 18 x 5-3/4 (46 x 46 x 15)	40 (101.6)	36-1/4 (92.1)	43 (109.2)	79 lbs. fries 105 pcs bone-in chicken	72.9 cu ft 750 lbs. (340 kg)
FQG120 ¹	FilterQuick	105,000 BTU/hr.	120-lb. (54 liter)	20 x 20 x 5-3/4 (50.8 x 50.8 x 15)	43.8 (111.3)	40 (101.6)	43 (109.2)	128 pcs bone-in chicken	72.9 cu ft 750 lbs. (340 kg)
OCF30 (FPGL#30)	Oil Conserving	70,000 Btu/hr. (20.5 kW)	30-lbs. (15 liters)	13 x 14 x 3-3/4 (33 x 36 x 9.5)	15-5/8 (39.7)	35-5/8 (90.5)	45-3/8 (115.3)	67-lbs. Fries/hr.	20 cu ft 265-lbs. (120 kg)
ESG35T	High Efficiency	70,000 Btu/hr. (20.5 kW)	35-lbs. (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 cu ft 165-lbs. (75 kg)
HD50	High Efficiency	100,000 Btu/hr. (29.3 kW)	50-lbs. (25 liters)	14 x 14 x 3-1/2 (35 x 35 x 8.9)	15-1/2 (39.4)	31-1/4 (79.4)	45 (114.3)	72-lbs. Fries/hr.	22 cu ft 180-lbs. (82 kg)
HD60	High Performance	125,000 Btu/hr. (36.6 kW)	75-lbs. (37 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.	32 cu ft 255-lbs. (116 kg)
HD63 ¹	High Performance	125,000 BTU/hr	80-lbs. (40 liters)	18 x 18 x 4-5/8 (46 x 46 x 11.8cm)	40 (101.6)	36.75 (93.4)	44.81 (113.8)	TBD	354-lbs. (161 kg)
LHD65	High Efficiency	105,000 Btu/hr. (30.8 kW)	100-lbs. (50 liters)	18 x 18 x 5-3/4 (46 x 46 x 14.6)	20 (50.8)	36-1/4 (92.1)	43 (109.2)	128 pcs. Bone-in Chicken/hr.	72.9 cu ft 260-lbs. (118 kg)
H55	High Efficiency	80,000 Btu/hr. (23.4 kW)	50-lbs. (25 liters)	14 x 15 x 4-1/2 (35.6 x 38.1 x 11.4)	15-5/8 (39.7)	29-5/8 (75.3)	45-5/8 (115.8)	68-lbs. Fries/hr.	22 cu ft 202-lbs. (92 kg)
H55-2	High Efficiency	40,000 Btu/hr. (11.7 kW) per split	25-lbs. (12 liters)	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.	22 cu ft 202-lbs. (92 kg)
MJ50	High Performance	122,000 Btu/hr. (35.8 kW)	50-lbs. (25 liters)	14 x 15 x 5 (35.6 x 38.1 x 12.7)	16 (40.6)	31-5/8 (80.3)	46-3/8 (118)	69-lbs. Fries/hr.	20 cu ft 202-lbs. (92 kg)
MJ40	High Performance	110,000 Btu/hr. (32.2 kW)	40-lbs. (20 liters)	12 x 15 x 4-1/4 (30.5 x 38.1 x 10.8)	16 (40.6)	31-5/8 (80.3)	41-3/8 (105)	57-lbs. Fries/hr.	20 cu ft 185-lbs. (84 kg)
MJCF	High Performance	150,000 Btu/hr. (44 kW)	80-lbs. (40 liters)	18 x 19 x 4-1/2 (45.7 x 48.3 x 11.4)	20-3/4 (52.7)	39-7/8 (101.2)	46-3/8 (117.7)	80-lbs. Chicken/hr. 100 lbs. Fish/hr.	32 cu ft 297-lbs. (135 kg)
GF40	Value	122,000 Btu/hr. (35.8 kW)	50-lbs. (25 liters)	14 x 15 x 5 (35.6 x 38.1 x 12.7)	15-5/8 (39.7)	30-7/8 (78.4)	46-1/8 (117.1)	69-lbs. Fries/hr.	21 cu ft 176-lbs. (80 kg)
GF14	Value	100,000 Btu/hr. (29.3 kW)	40-lbs. (20 liters)	12 x 15 x 4 (30.5 x 38.1 x 10.2)	15-5/8 (39.7)	30-7/8 (78.4)	41-1/8 (104.4)	57-lbs. Fries/hr.	19 cu ft 152-lbs. (69 kg)
PRG50T	Value Performance	120,000 Btu/hr. (35.2kW)	50-lbs. (25 liters)	14 x 14 x 3-1/2 (35 x 35 x 8.9)	15-1/2 (39.4)	31-1/4 (79.4)	46-1/8 (117)	63-lbs. Fries/hr.	22 cu ft 180-lbs. (22 kg)
SR42G	Value Performance	105,000 Btu/hr. (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 cu ft 150-lbs. (68 kg)
SR52G	Value	120,000 Btu/hr. (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 cu ft 180-lbs. (82 kg)
SR62G	Value	150,000 Btu/hr. (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 cu ft 255-lbs. (116 kg)
D60G	Value Performance	150,000 Btu/hr. (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 cu ft 255-lbs. (116 kg)

¹ Weights and dimensions for these fryers are based on 2-battery units | All other measurements are per frypot

ELECTRIC PRODUCT SPECIFICATIONS

MODEL	CATEGORY	ENERGY	OIL CAPACITY	COOKING AREA	WIDTH	DEPTH	HEIGHT	PRODUCTION	SHIPPING
11814E	Oil Conserving	17 kW	60-lbs. (30 liters)	18 × 14 × 4-1/4 (45.7 × 35.6 × 10.8)	20 (50.8)	30-7/8 (78.4)	45-3/8 (114.9)	83-lbs. Fries/hr.	34 cu ft 255-lbs. (116 kg)
FQE30	FilterQuick	14 kW	30-lbs. (15 liters)	13 × 14 × 3-3/4 (33 × 36 × 9.5)	31-1/4 (79.4)	30-7/8 (78.6)	45-3/8 (115.2)	71-lbs. Fries/hr.	52 cu ft 535-lbs. (243 kg)
FQE60	FilterQuick	17kW	60-lbs. (30 liters)	18 × 14 × 4-3/4 (45.7 × 35.6 × 12.1)	20 (50.8)	30-7/8 (78.4)	45-3/8 (114.9)	84-lbs. Fries/hr.	34 cu ft 390-lbs. (177 kg)
FQG80 ¹	FilterQuick	17kW	80-lb. (40 liter)	18 × 18 × 4-3/8 (46 × 46 × 11.1)	40 (101.6)	39-5/8 (100.5)	45-3/8 (114.9)	84 lbs. fries 80 lbs. bone-in chicken	52.3 cu ft 640 lbs. (308 kg)
OCF30 (FPEL#30)	Oil Conserving	14 kW	30-lbs. (15 liters)	13 × 14 × 3-3/4 (33 × 36 × 9.5)	15-5/8 (39.7)	30-7/8 (78.6)	45-3/8 (115.2)	71-lbs. Fries/hr.	21 cu ft 255-lbs. (116 kg)
RE14TC RE17TC	High Efficiency	14/17 kW	50-lbs. (25 liters)	14 × 15-1/2 × 3-3/4 (35.6 × 39.4 × 9.5)	15-5/8 (39.7)	31 (78.6)	45-3/8 (115.2)	70/74-lbs. (32/34 kg) Fries/hr.	21 cu ft 214-lbs. (97 kg)
RE14-2TC RE17-2TC	High Efficiency	14/17 kW	25-lbs. (12 liters)	6-3/4 × 15-1/2 × 3-3/4 (17.1 × 39.4 × 9.5)	15-5/8 (39.7)	31 (78.6)	45-3/8 (115.2)	70/74-lbs. (32/34 kg) Fries/hr.	21 cu ft 214-lbs. (97 kg)
RE14 RE17	High Efficiency	14/17 kW	50-lbs. (25 liters)	14 × 15-1/2 × 3-1/2 (35.6 × 39.4 × 8.9)	15-5/8 (39.7)	31 (78.6)	45-3/8 (115.2)	68/70-lbs. (30/31 kg) Fries/hr.	21 cu ft 190-lbs. (86 kg)
RE14-2 RE17-2	High Efficiency	14/17 kW	25-lbs. (12 liters)	6-3/4 × 15-1/2 × 3-1/2 (17.1 × 39.4 × 8.9)	15-5/8 (39.7)	31 (78.6)	45-3/8 (115.2)	68/70-lbs. (30/31 kg) Fries/hr.	cu ft 21 190-lbs. (86 kg)
RE80	High Efficiency	17/21kW	80-lbs. (40 liters)	18 × 18 × 4-3/8 (45.7 × 45.7 × 12.1)	20 (50.8)	39-5/8 (100.7)	44-3/4 (113.7)	62-lbs. Fries/hr.	33 cu ft 285-lbs. (129 kg)
SR14E	Value	14 kW	40-lbs. (20 liters)	13-3/4 × 13-3/4 × 5-1/4 (35 × 35 × 13.3)	15-3/4 (40)	27-1/4 (69)	44 (112)	56-lbs. Fries/hr.	21 cu ft 180-lbs. (82 kg)

¹ Weights and dimensions for these fryers are based on 2-battery units | All other measurements are per frypot

SPECIALTY PRODUCT SPECIFICATIONS

MODEL	CATEGORY	POWER	CAPACITY	WIDTH	DEPTH	HEIGHT	SHIPPING
PSDU50	Shortening Disposal Unit	N/A	50-lbs. (25 liters)	15-3/8 (39)	32 (81.3)	48 (121.9)	7 62-lbs. (28 kg)
PSDU100	Shortening Disposal Unit	N/A	100-lbs. (50 liters)	21 (53.3)	37-1/2 (95.3)	50 (127)	10 80-lbs. (36 kg)
PF80S/PF80R	Portable Filter	120V/60 Hz1 PH-6.2A	80-lbs. (40 liters)	20 (50.8)	39-5/8 (100.7)	44-3/4 (113.7)	32 285-lbs. (129 kg)
PF80LPS/PF80LPR	Portable Filter	120V/60 Hz1 PH -6.2A	80-lbs. (40 liters)	17-1/4 (43.8)	30-1/2 (76.8)	24-3/4 (62.9)	10.78 145-lbs. (54.4 kg)
PF110S/PF110R	Low Profile Portable Filter	120V/60 Hz1 PH -6.2A	110-lbs. (55 liters)	17-1/4 (43.8)	38-5/8 (98.1)	24-3/4 (62.9)	18.2 154-lbs. (67 kg)
PF50S/PF50R	Portable Filter	120V/60 Hz1 PH -6.2A	50-lbs. (25 liters)	17-1/4 (43.8)	30-1/4 (76.8)	24-3/4 (62.9)	10.78 146-lbs. (57 kg)
CDC63	Cleaning Disposal Caddy	N/A	63-lbs. (31 liters)	11-1/2 (29.1)	28-1/8 (71.4)	31-7/8 (80.8)	7.63 30-lbs. (14 kg)
CDC100	Cleaning Disposal Caddy	N/A	80-lbs. (40 liters)	16 (40.6)	10 (25.4)	32-1/2 (82.6)	7.63 120-lbs. (54.4 kg)

ORDERING
INFORMATION

ORDERING INFORMATION

HOW TO ORDER

Welbilt sells its Frymaster and DEAN products through authorized dealers. Please contact Frymaster or your local representative.

- 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.
- 3 | For GAS fryers, specify gas type (propane, natural or other). See individual fryer pages for elevation information.
- 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 EXW Shreveport, Louisiana 71106 or 71129
Equipment freight classification – Class 85 and 77.5.

Orders changed or canceled after construction begins will be charged a rework/cancellation fee of 30% or more.

RETURN POLICY

- 1 | All returned product must have an RMA number from Customer Service prior to sending the product back.
- 2 | The product must be standard product, still crated and within 90 days from date invoiced. Standard products are defined as product configurations that are sell-able to the general market. Custom Products are product configurations that are unique to a specific customer and cannot be sold to other customers. Obsolete/discontinued products cannot be returned.
- 3 | If a return is approved for standard product, the standard restock charge is 30% or 20% if a replacement order is made.
- 4 | Custom product is non-returnable.
- 5 | Applicable freight charges and re-crating will be the customer's responsibility.
- 6 | RMA number must be clearly written on all shipping paperwork to factory/warehouse.
- 7 | RMA will be valid for 45 days from date of issue.

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

SERVICE
INFORMATION

CUSTOMER SERVICE DEPARTMENT**CONTACT LIST FOR:**

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

8700 Line Avenue, Shreveport, LA 71106
Tel: 1 (800) 221-4583
Fax: 1 (318) 868-5987

Email Orders: fryeqorders@frymaster.com
Email Quotes: fryeqquotes@frymaster.com
Customer Service Reps: frycustserv@frymaster.com

FACTORY CONTACTS**PARTS AND WARRANTY DEPARTMENT**

Tel: 1 (800) 551-8633

CREDIT DEPARTMENT

Routine Statements, Payment Terms, Billing
Tel: 1 (318) 865-1711
Fax: 1 (318) 862-2332

START-UP PROGRAM (USA ONLY)

Frymaster offers a 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 \$300 for the first frypot and \$150 for each additional frypot.

In order to begin the start-up process, you must call KitchenCare (844-724-2273) at least 7 days in advance. 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 FAS (Factory Authorized Servicer) technician will be on hand to personally perform the start-up service, which includes a maximum 100 miles round trip with 2 hours travel time.

- Gas pressure check (if applicable)
- Gas plumbing size (if applicable)
- Wiring inspection
- Proper basket lift operation (if applicable)
- Controller check and programming demonstration (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
- Visual inspection of ventilation hood
- Demonstration of the proper use and care of the filter system

FRYMASTER INSTALLATION PROGRAM**Standard Installation Includes:**

- Pre-installation site survey
- Leveling of unit
- Placement of unit
- Assembly of purchased equipment
- Inspection of purchased equipment prior to install
- Uncrating of purchased equipment
- Delivery of purchased equipment
- Connection of existing utilities within 3 feet of unit
- Professionally reviewed and managed install process
- Travel to and from installation location by Factory Authorized Servicer (FAS) – up to 200 miles round trip

Standard Installation DOES NOT Include:

- FAS travel over 100 miles round trip
- Special licensing and permits
- Installation outside normal business hours
- Site modifications*
- Some installation locations will require additional materials to be purchased by customer
- In the event the pre-installation site survey or installation visit is aborted due to the site not being ready, the customer will be required to pay the FAS directly for any additional labor and travel charges for subsequent visits
- Disposal of old equipment, additional charge of \$250 per system, plus \$100 per each additional system removed in the same trip (not discountable)
- Operator functional training on day of installation
- Equipment startup handled separately for qualifying equipment

Installation prices are not discountable.

Please contact RISE at 844-724-2273 for more information.

INSTALLATION OF FIRST UNIT

	# OF TECHS	EST. LABOR HRS	PAYMENT
1 POT	2	4	\$1,260
2 POT	2	5	\$1,450
3 POT	2	6	\$1,680
4 POT	2	8	\$1,825

INSTALLATION OF SECOND UNIT, SAME LOCATION & TRIP

	# OF TECHS	EST. LABOR HRS	PAYMENT
1 POT	2	4	\$585
2 POT	2	5	\$750
3 POT	2	6	\$890
4 POT	2	8	\$1,125

*If the site requires modifications prior to installation, the customer, dealer, and rep will be notified. Costs to modify site are the responsibility of the dealer and/or customer and are NOT included in the prices shown here.

DOMESTIC WARRANTY

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.

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.

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.

- Parts, 90 days, no labor
- Stainless steel frypots, 1 year, 90 days labor
- Computers, 1 year, no labor

Contact our Factory Authorized Servicer to obtain warranty service. To find the name and location of the nearest FAS call your dealer, or call the **Frymaster Service Hotline, 1-800-551-8633**. You can also go to the Frymaster website, www.frymaster.com, click on Service, click on Locator, key in zip code and it will give you the FAS 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.

GAS FRYER WARRANTIES				
PART #	FRYPOT	FRYPOT & ASSEMBLY	CONTROLLERS	ALL OTHER PARTS
FILTERQUICK 30	N/A	7 Years: Parts & Labor	2 Year: Parts & Labor	1 Year: Parts & Labor 2nd Year: Parts Only
FILTERQUICK 60/80/100/120	1st Year: Parts & Labor 2nd-10th Years: Parts Only	N/A	2 Year: Parts & Labor	1 Year: Parts & Labor
OCF30	N/A	7 Years: Parts & Labor	1 Year: Parts & Labor 2nd Year: Parts Only	1 Year: Parts & Labor 2nd Year: Parts Only
H55	N/A	7 Years: Parts & Labor	1 Year: Parts & Labor	1 Year: Parts & Labor
1814G	1st Year: Parts & Labor 2nd-10th Years: Parts Only	N/A	1 Year: Parts & Labor	1 Year: Parts & Labor
MJ40/MJ50/MJCF	4th Year-Lifetime: Part Only	1st Year: Parts & Labor 2nd and 3rd Year: Parts Only	1 Year: Parts & Labor	1 Year: Parts & Labor
GF14/GF40	1st Year: Parts & Labor 2nd-5th Years: Parts Only	N/A	N/A	1 Year: Parts & Labor
HD50/60/63	1st Year: Parts & Labor 2nd-10th Years: Parts Only	N/A	1 Year: Parts & Labor	1 Year: Parts & Labor
LHD65	1st Year: Parts & Labor 2nd-10th Years: Parts Only	N/A	1 Year: Parts & Labor	1 Year: Parts & Labor
D60	1st Year: Parts & Labor 2nd-10th Years: Parts Only	N/A	1 Year: Parts & Labor	1 Year: Parts & Labor
PRG50T	1st Year: Parts & Labor 2nd-10th Years: Parts Only	N/A	N/A	1 Year: Parts & Labor
SR42/52/62	5 Years: Pro-Rated*	N/A	N/A	1 Year: Parts & Labor
ESG35T	5 Years: Pro-Rated*	N/A	N/A	1 Year: Parts & Labor

2nd year customer pays labor, freight and 20% of current frypot list price | 3rd year customer pays labor, freight and 40% of current frypot list price | 4th year customer pays labor, freight and 60% of current frypot list price | 5th year customer pays labor, freight and 80% of current frypot list price

DOMESTIC WARRANTY (CONTINUED)

ELECTRIC FRYER WARRANTIES

PART #	FRYPOT	FRYPOT & ASSEMBLY	CONTROLLERS	ALL OTHER PARTS
FILTERQUICK 30	1st Year: Parts & Labor 2nd Year — Lifetime: Parts Only	N/A	2 Year: Parts & Labor	1 Year: Parts & Labor 2nd Year: Parts Only
FILTERQUICK 60/80	1st Year: Parts & Labor 2nd Year — Lifetime: Parts Only	N/A	2 Year: Parts & Labor	1 Year: Parts & Labor
OCF30	1st Year: Parts & Labor 2nd Year — Lifetime: Parts Only	N/A	1 Year: Parts & Labor 2nd Year: Parts Only	1 Year: Parts & Labor 2nd Year: Parts Only
1814E	1st Year: Parts & Labor 2nd Year — Lifetime: Parts Only	N/A	1 Year: Parts & Labor	1 Year: Parts & Labor
RETC14/17	1st Year: Parts & Labor 2nd Year — Lifetime: Parts Only	N/A	1 Year: Parts & Labor	1 Year: Parts & Labor
RE14/17	1st Year: Parts & Labor 2nd Year — Lifetime: Parts Only	N/A	1 Year: Parts & Labor	1 Year: Parts & Labor
RE80	1st Year: Parts & Labor 2nd Year — Lifetime: Parts Only	N/A	1 Year: Parts & Labor	1 Year: Parts & Labor
SR114	5 Years: Pro-Rated*	N/A	N/A	1 Year: Parts & Labor

2nd year customer pays labor, freight and 20% of current frypot list price | 3rd year customer pays labor, freight and 40% of current frypot list price | 4th year customer pays labor, freight and 60% of current frypot list price | 5th year customer pays labor, freight and 80% of current frypot list price

SPECIALTY PRODUCT WARRANTIES

PART #	FRYPOT	FRYPOT & ASSEMBLY	CONTROLLERS	ALL OTHER PARTS
FILTERQUICK 30	N/A	N/A	N/A	90 Days: Parts & Labor 91 Days — 1 Year: Pump Parts Only
FILTERQUICK 60/80	N/A	N/A	N/A	90 Days: Parts & Labor
OCF30	N/A	N/A	N/A	90 Days: Parts & Labor
1814E	N/A	N/A	N/A	1 Year: Parts & Labor

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 2 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

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[®]
WE FIT THE WAY YOU FRY

If you have any questions about the **Frymaster** | **DEAN** family of fryers, please contact your local representative or call us at **1-800-221-4583**.



Scan the QR code to locate a sales representative in your area.

