EFFECTIVE
OCTOBER 2026

2026

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 **ESG**35T



Frymaster **HD**50



Frymaster **H**55



Frymaster **LHD**65



Frymaster **RE**14/TC



Frymaster **RE**17/TC



Frymaster **RE**80

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



Frymaster **OCF**30G



Frymaster **1814**G



Frymaster **OCF**30E



Frymaster **1814**E

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



Frymaster **FQ**G30



Frymaster **FQ**G60



Frymaster **FQ**G80



Frymaster **FQ**G100



Frymaster **FQ**G120



Frymaster **FQ**E30



Frymaster **FQ**E60



Frymaster **FQ**E80

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" × 14"			18" × 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
	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 RE14 PAGE 52 Frymaster RE17 PAGE 53 Frymaster RE14TC PAGE 54 Frymaster RE17TC 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" × 18"			20" × 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
		HIGH PERFORMANCE		Frymaster MJCF PAGE 24		
ELECTRIC	OPEN	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.

ELECTRIC FRYERS										
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

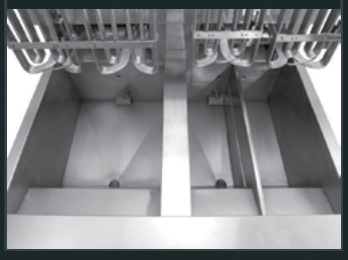
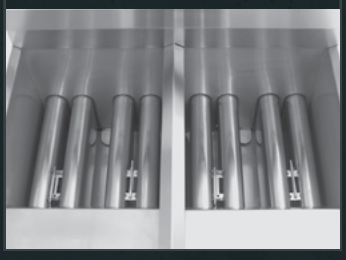
GAS FRYERS

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

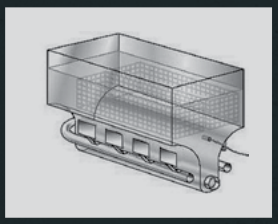
1 Built-in filtration not available on single models | 2 Frequent crumb and sediment removal required

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
DESCRIPTION	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.		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.
SEDIMENT ZONE	Open pot frypots are easy to clean but have a smaller sediment area then tube gas fryers. The open pot design allows the operator to visually monitor the amount of sediment in the bottom of the frypot.		Large sediment zone which is ideal for high-sediment food product frying.
ADVANTAGES	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.		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.
DISADVANTAGES	Smaller sediment zone than most tube fryers; not suited for heavily breaded food products; and not ideal for specialty products.		Harder to clean than an open frypot design.
GREAT FOR FRYING	Best applications are lightly breaded (lower sediment) and freezer-to-fryer breaded products (french fries, hot wings, cheese sticks, and poppers).		Best applications are high-volume and higher-sediment food products.
			

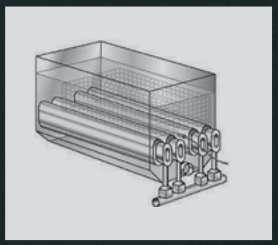
GAS OPEN POT



Efficiency of heat transfer depends on the type of burner

- Infrared=high efficiency
- Atmospheric=lower efficiency

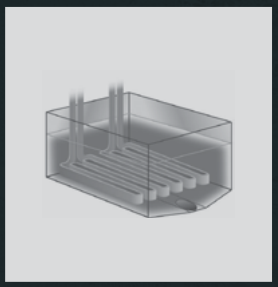
GAS TUBE



Efficiency of heat transfer depends on tube size and baffle system

- 6″ tubes/proprietary baffles=high efficiency
- 4″ or 4″ + tubes/standard baffles=lower efficiency

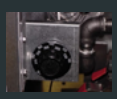
ELECTRIC



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.

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).. **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 a programmable melt cycle for safe, gradual heating of solid shortening, 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, Lane, 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 **SR**142



DEAN **SR**152



DEAN **SR**162



DEAN **GF**14



DEAN **GF**40

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	**$2,763**	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.
- 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

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	**$3,469**	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	**$4,384**	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.
- 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

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	**$3,857**	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	**$4,664**	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

POWERRUNER-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 | Casters included in pricing (2, 3, and 4 battery units)

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.
- 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 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**
130000609	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	
SPREADERS (Call customer service for availability and placement)	
Spreader cabinet	**+$3,147**

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.

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 Thermatron 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) 125,000	354-lbs.
SCFHD260G	**$65,992**	**$71,650**	**$73,739**	(2) 75-lbs.	(2) 18 W × 18 L × 3-3/4 D	(2) 125,000	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 Thermatron 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 Thermatron 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.
- If elevation is between 2,000-6,000 feet, specify the elevation level. Fryer may not perform at optimum levels above this elevation.
- 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

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
8030017	Basket, Full Size (Cannot be used with basket lifts)	17-1/2 W × 16-3/4 L × 6 D	HD60, MJCF	$803
8030099	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
130000609	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	**$3,571**	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.

Frymaster HD50

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—15MC		**+$2,052**

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

Frymaster LHD65



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"

GAS MANIFOLD REQUIREMENTS

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

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.

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 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 × 12-7/8 L × 5-1/4 D	H55, HD50	**$455**
130000609	Basket, Full Size (Can be used with TANDEM basket lifts)	17-1/2 W × 16-3/4 L × 5-7/8 D	LHD65	**$535**
8030357	Basket, Triplet Size	4-1/2 W × 13-1/4 L × 6 D	H55, HD50	**$320**
8030427	Basket, Triplet Size	5-5/8 W × 15-7/8 L × 7-1/4 D	LHD65	**$379**
8030271	Basket, Twin Size	5-7/8 W × 12-5/8 L × 6-5/8 D	H55, HD50G, ESG35T	**$295**
8030304	Basket, Twin Size	8-3/4 W × 16-3/4 L × 6 D	LHD65	**$320**
8102793	Basket Hanger	12-3/4 W × 3-1/2 L × 1-1/2 D	H55, ESG35T	**$202**
2101595	Basket Hanger — Over The Flue	15-3/8 W × 6-5/8 H	HD50G SINGLE FRYPOT Call customer service for batteries	**$187**
8235859	Basket Hanger With Flue Deflector	20 W × 7 H	LHD65	**$266**
8030132	Basket Support Rack Type — Full Pot	12-1/2 W × 13-3/4 D	H55	**$213**
8030133	Basket Support Rack Type — Split Pot	6 W × 14 D	H55	**$213**
8102235	Basket Support Rack Type	17-3/8 W × 17-5/8 D	LHD65	**$268**
8030273	Basket Support Rack Type	13-1/2 W × 13-1/4 D	HD50	**$213**
8030442	Basket Support Rack Type	13-1/2 W × 11-1/4 D	ESG35T	**$213**
8030277	Basket Support Rack, Fine Mesh	13-1/2 /W × 13-1/4 D	HD50	**$241**
8030149	Basket Support Rack, Fine Mesh	17 W × 17 D	LHD65	**$268**
8030136	Basket Support Screen Type With Handle – Full Pot Only	12-1/2 W × 13-3/4 D	H55	**$268**
8103066	L-Basket Support Rack	17-5/8 W × 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 × 14 D	H55	**$696**
2208963	Chicken/Fish Tray — Full Pot	13-5/8 W × 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 × 20-1/4 D	H55	**$482**
1061637	Cover — Stainless Steel — Full Pot	13-1/2 W × 21-3/8 D	HD50, ESG35T	**$482**
1062734	Cover — Stainless Steel w/Basket Lifts	14-1/4 W × 20-1/2 D	HD50	**$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	H55	**$213**
8235801	Flue Deflector	20 W × 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 × 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

ENERGY STAR



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.
41814GF	**$111,636**	**$118,755**	**$122,927**	(4) 63-lbs.	(4) 18 W × 14 L × 3-3/4 D	(4) 119,000	1,281-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**
Semi-solid / solid shortening*		**+$4,119**
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	5-7/8W × 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-/12 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



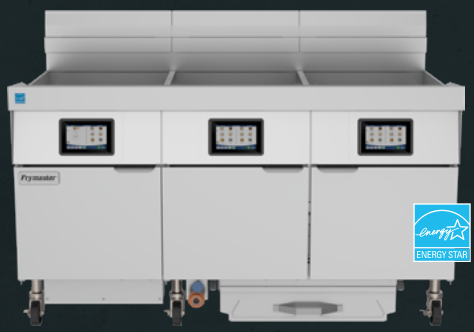
Frymaster FQG60



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

SPREADERS (call customer service for availability and placement)	
Spreader cabinet	**+$1,987**

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 chage. 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**
BASKET LIFTS		
Basket lifts		**+$4,105** PER FRYPOT
SPREADERS (call customer service for availability and placement)		
Spreader cabinet—20MC		**+$3,147**

*Must be requested at time of order.

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	OIL CAPACITY	COOK AREA PER FRYPOT	INPUT BTU/HR	SHIPPING WEIGHT
	FQ4000 EASYTOUCH®				
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.
- 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.

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 FQ4000 EASYTOUCH®	OIL CAPACITY	COOK AREA PER FRYPOT	INPUT BTU/HR	SHIPPING WEIGHT
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 FQ4000 EASYTOUCH®	OIL CAPACITY	COOK AREA PER FRYPOT	INPUT BTU/HR	SHIPPING WEIGHT
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.
- 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.

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**
130000609	Basket, Full Size	16-3/4 W x 17-1/2 D x 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 x 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-/12 W × 12-1/4 D × 8-3/8 H	FQ30	**$404**
1062631	Sediment Tray — Full Pot	17-3/4 W × 17-1/8 D	FQG80, FQG100, FQG120	**$812**
8030511	Sediment Tray — Full Pot	11-7/8 W × 13-3/8 L × 6-1/2 D	FQG30	**$908**
8238224	Splash Shield	19-1/2 D × 11-3/4 H	FQG30	**$295**
8237619	Splash Shield	21-3/8 D × 7-7/8 H	FQG60	**$321**
130001218	Splash Shield	12 D × 23-1/2 H	FQG80	**$321**
8239656	Splash Shield	10 D × 22 H	FQG120	**$321**
8235789	Splash Shield	18 D × 14 H	FQ100	**$295**
8235810	Top Connecting Strip	1-7/8 W × 20-3/4 D	FQG30	**$320**
2102681	Top Connecting Strip	2 W × 21-3/8 D	FQG60	**$295**
2105086	Top Connecting Strip	2 W × 23-5/8 D	FQG80	**$320**
2600611	Top Connecting Strip	2 W × 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	**$4,813**	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



Frymaster RE17



Frymaster RE80



Frymaster RE14TC



Frymaster RE17TC

Frymaster RE14

ENERGY STAR

OPEN POT ELECTRIC FRYER



STANDARD FEATURES

- Proprietary, self-standing heating elements
- Deep cold zone
- RTD 1° compensating temperature probe
- Built-in, manual filtration (filter models)
- Rear oil flush (filter models)
- 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)
- 6"–7" (15–17 cm) adjustable steel legs (RE14)
- Casters (all filter models)

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 240V 480V	39 A 34 A 17 A	67 A 58 A N/A	1A 1A 120V 1 A	5A 4A 120V 8 A	2A 2A 120V 3 A
RE14-2	(2) 7						

[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.

Frymaster RE17

ENERGY STAR

OPEN POT ELECTRIC FRYER



STANDARD FEATURES

- Proprietary, self-standing heating elements
- Deep cold zone
- RTD 1° compensating temperature probe
- Built-in, manual filtration (filter models)
- Rear oil flush (filter models)
- 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)
- 6"–7" (15–17 cm) adjustable steel legs (RE17)
- Casters (all filter models)

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 240V 480V	48 A 41 A 21 A	82 A 71 A N/A	1A 1A 480V - 120V 1 A	5A 4A 120V 8 A	2A 2A 120V 3 A
RE17-2	(2) 8.5						

[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 RE14TC

ENERGY STAR

OPEN POT ELECTRIC FRYER



STANDARD FEATURES

- Proprietary, self-standing heating elements
- Deep cold zone
- RTD 1° compensating temperature probe
- Built-in, manual filtration (filter models)
- Rear oil flush (filter models)
- 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)
- 6"–7" (15–17 cm) adjustable steel legs (RE14TC)
- Casters (all filter models)
- 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.

Frymaster RE17TC

ENERGY STAR

OPEN POT ELECTRIC FRYER



STANDARD FEATURES

- Proprietary, self-standing heating elements
- Deep cold zone
- RTD 1° compensating temperature probe
- Built-in, manual filtration (filter models)
- Rear oil flush (filter models)
- 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)
- 6"–7" (15–17 cm) adjustable steel legs (RE17TC)
- Casters (all filter models)

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 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 (filter models)
- 8 GPM pump (filter models)
- Rear oil flush (filter models)
- 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)
- 6"–7" (15–17 cm) adjustable steel legs (RE180)
- Casters (all filter models)

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 240V 480V	48 A 41 A 21 A	1A 1A 120V 1 A	5A 4A 120V 8 A	2A 2A 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 (filter models)
- 8 GPM pump (filter models)
- Rear oil flush (filter models)
- 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)
- 6"–7" (15–17 cm) adjustable steel legs (RE180)
- Casters (all filter models)

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 240V 480V	57 A 51 A 26 A	1A 1A 120v 1 A	5A 4A 120v 8 A	2A 2A 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.

HIGH EFFICIENCY 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
130000609	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

ENERGY STAR

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 240V 480V	39 A 34 A 17 A	67 A 58 A N/A	1A 1A 120V 1 A	5A 4A 120V 8 A	2A 2A 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.
41814EF	**$111,456**	**$118, 499**	**$122,719**	(4) 60-lbs.	(4) 18 W × 14 L × 4-1/4 D	(4) 17 kW	1,281-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 240V 480V	48 A 41 A 21 A	1A 1A 120V 1 A	5A 4A 120V 8 A	2A 2A 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
Bulk Oil batteries with built-in filtration	**+$3,531**
Semi-solid / solid shortening*	**+$4,119**
*Must be requested at time of order.	
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 x 6-1/2D x 22-3/4L	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 240V 480V	39 A 34 A 17 A	67 A 58 A N/A	1A 1A 120v 1 A	5A 4A 120v 8 A	2A 2A 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)	
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	OIL CAPACITY	COOK AREA PER FRYPOT	INPUT	SHIPPING WEIGHT
	FQ4000 EASYTOUCH®				
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 240V 480V	48 A 41 A 21 A	1A 1A 120v 1 A	5A 4A 120v 8 A	2A 2A 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**
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

*Must be requested at time of order.

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 × 12-7/8 L × 5-1/4 D	FQE30	$455
8030435	Basket, Full Size	17-1/2 W × 12-7/8 L × 6-1/8 D	FQE60	$562
130000609	Basket, Full Size	17-1/2 W × 16-3/4 L × 6 D	FQE80	$535
8030438	Basket, Triplet Size	4-1/4 W × 13-1/4 L × 5-1/2 D	FQE30	$402
8030411	Basket, Twin Size	6 W × 8-3/4 L × 15-1/2 D	FQE80	$374
8030271	Basket, Twin Size	5-7/8 W × 12-5/8 L × 6-5/8 D	FQE30, FQE60	$295
8030427	Basket, Triplet size	5-5/8 W × 15-7/8 L × 17-5/8 D	FQE80	$379
8030437	Basket, Dual	8 W × 12-5/8 L × 7 D	FQE60	$427
8030357	Basket, Triplet	4-1/2 W × 13-1/4 L × 6 D	FQE60	$320
2307495	Basket Hanger	31 W × 5 H	FQE30 TWO FRYPOTS	$370
2307497	Basket Hanger	46-1/2 W × 5 H	FQE30 THREE FRYPOTS	$562
2600957	Basket Hanger	59-3/4 W × 5-1/5 H	FQE80, FQE60 TWO FRYPOTS	$664
2304318	Basket Hanger — Over The Flue	19-7/8 W × 5-1/4 H	FQE60, FQE80 SINGLE FRYPOT	$220
2308464	Basket Hanger — Over The Flue	39-3/4 W × 5-1/4 H	FQE60, FQE80 TWO FRYPOTS	$442
8030387	Basket Support Rack, fine mesh	17-3/8 W × 17-5/8 D	FQE80	$295
8030136	Basket Support Screen Type With Handle Full Pot (Not Available For Split Pot)	12-1/2 W × 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 × 13-1/8 D	FQE30	$696
2208962	Chicken/Fish Plate — Full Pot	17 W × 13-1/2 D	FQE60	$696
8238861	Chicken/Fish Tray — Full Pot	13 W × 13-1/2 D × 11 H	FQE30	$696
8233947	Chicken/Fish Tray — Full Pot	16-1/2 W × 16-1/2 D × 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 × 19-1/2 D	FQE30	$482
8239415	Cover — Stainless Steel — Split Pot	7-1/2 W × 19-3/8 D	FQE30	$320
8239402	Cover — Stainless Steel — Full Pot	19 W × 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 × 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		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 × 13-3/4 D	FQE30	$213
8030106	Rack Type Basket Support — Split Pot	5-3/4 W × 13-1/2 D	FQE30	$213
8030380	Rack Type Basket Support — Full Pot	13-5/8 W × 18 D	FQE60	$241
1086187	Sediment Tray	17-3/4 W × 13-5/8 D	FQE60	$1,018
1062631	Sediment Tray	17-3/4 W × 17-1/8 D	FQE80	$812
8238155	Splash Shield	20-5/8 D × 6 H	FQE60	$321
8238224	Splash Shield	19-1/2 D × 11-3/4 H	FQE30	$295
130001221	Splash Shield	11 D × 23-3/5 H	FQE80	$321
8238190	Top Connecting Strip	2-3/4 W × 21 D	FQE60	$320
2305382	Top Connecting Strip	2 W × 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.	**$6,415**
PF50R	50-lb oil capacity, reversible pump	50-lbs.	120-lbs.	**$6,415**
PF80S	80-lb oil capacity, standard gravity drain	80-lbs.	120-lbs.	**$7,833**
PF80R	80-lb oil capacity, reversible pump	80-lbs.	120-lbs.	**$7,833**
PF80LPS	80-lb oil capacity, standard gravity drain	80-lbs.	147-lbs.	**$8,170**
PF80LPR	80-lb oil capacity, reversible pump	80-lbs.	147-lbs.	**$8,170**
PF110S	110-lb oil capacity, standard gravity drain	110-lbs.	125-lbs.	**$8,374**
PF110R	110-lb oil capacity, reversible pump	110-lbs.	125-lbs.	**$8,374**

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

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**

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.	**$2,438**
PSDU100	100-lb oil capacity fits under all Frymaster and DEAN fryers including DEAN single filtration models	100-lbs.	80-lbs.	**$3,163**

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.	**$1,844**
CDC100	Specifically designed for disposal of boil out solution	13.14 gal	16 W × 10 L × 32-1/2 D	120-lbs.	**$1,985**

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**

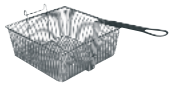
FILTER MEDIA						
PART #	**DESCRIPTION**	**PAPER SIZE** (INCHES)	**PACKAGING**	**SHIPPING WEIGHT**	**APPLICABLE MODELS**	**PRICE**
8030003	Filter Magic Filters before 5/90	12-1/2 W × 17-3/4 D	Box of 100	3-lbs.		**$246**
8030289	50/60 Series Fryers, UFF Equipped [1]	22 W × 34 D	Box of 100	8-lbs.		**$447**
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-batteried 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



Full Size Basket



Triplet Basket



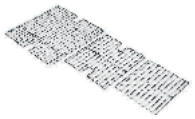
Twin Baskets



Basket Hanger



Basket Hanger Over the Flue



Basket Support Racks



Basket Support Screens



Basket Support Screen with handle

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	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**
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**
130000609	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**
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**
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**
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**
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**
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**
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

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

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



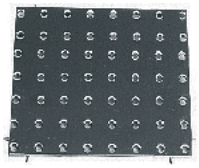
L-Shaped Brush Tampico



L-shaped Brush Teflon

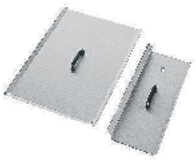


Casters



Chicken/Fish Plate





Covers



Crumb Scoop

NOTES

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



Fish Scoop, Left
Fish Skimmer, Right



Flue Deflector



Legs



Sediment Tray
Full Pot



Sediment Tray
MJCF Gas Fryer

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-/12 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**

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**



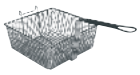
Splash Shield



Top Connecting Strip

NOTES

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Full Size Basket



Triplet Basket



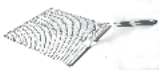
Twin Baskets



Basket Hanger



Basket Support Screens



Basket Support Screen with handle



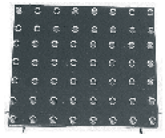
L-Shaped Brush Tampico



L-shaped Brush Teflon



Casters



Chicken/Fish Plate

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, OCF30, SR14E	**$455**
130000609	Basket, Full Size	17-1/2 W × 16-3/4 L × 6 D	FQE80, RE80	**$535**
8030435	Basket, Full Size	17-1/2 W × 12-7/8 L × 6-1/8 D	1814	**$562**
8030427	Basket, Triplet Size	5-5/8 W × 16 L × 7 D	RE80, FQE80	**$379**
8030357	Basket, Triplet Size	4-1/2 W × 13-1/4 L × 6 D	RE14, RE17, 1814	**$320**
8030438	Basket, Triplet Size	4-1/4 W × 13-1/4 L × 5-1/2 D	OCF30	**$402**
8030271	Basket, Twin Size	5-7/8 W × 12-5/8 L × 6-5/8 D	RE14, RE17, RE14TC, RE17TC, OCF30, SR14E, 1814E	**$295**
8030304	Basket, Twin Size	8-3/4 W × 16-3/4 L × 6 D	RE80	**$320**
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 x 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**

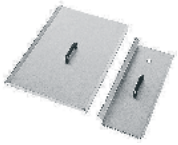
NOTES

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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

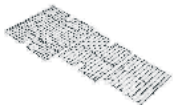


Covers





Legs



Basket Support Racks



Sediment Tray Full Pot



Splash Shield



Top Connecting Strip

NOTES

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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 × 14 × 3-3/4 (45.7 × 35.6 × 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 × 14 × 3-3/4 (33 × 36 × 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 × 14 × 3-3/4 (45.7 × 35.6 × 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 × 14 × 3-3/4 (33 × 36 × 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 × 13-3/4 × 4-1/5 (35 × 34.9 × 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 × 14 × 3-1/2 (35 × 35 × 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 × 18 × 3-3/4 (46 × 46 × 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 × 18 × 5-3/4 (46 × 46 × 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 × 15 × 4-1/2 (35.6 × 38.1 × 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 × 15 × 4-3/4 (16.5 × 38.1 × 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 × 15 x 5 (35.6 × 38.1 × 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 × 15 × 4-1/4 (30.5 × 38.1 × 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 × 19 × 4-1/2 (45.7 × 48.3 × 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 × 15 × 5 (35.6 × 38.1 × 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 × 15 × 4 (30.5 × 38.1 × 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 × 14 × 3-1/2 (35 × 35 × 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 × 13-3/4 × 4-1/5 (35 × 34.9 × 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 × 14 × 3-1/2 (35 × 35 × 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 × 18 × 3-3/4 (46 × 46 × 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 × 18 × 3-3/4 (46 × 46 × 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 x 18 x 4-3/8 (46 x 46 x 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

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 100 miles round trip

Installation prices are not discountable.
Please contact RISE at 844-724-2273 for more information.

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 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	N/A	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	N/A	N/A	N/A	1 Year: Parts & Labor

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

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.

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