



E⁴ Electric Fryer-and-a-Half Fryer

Project _____
 Item _____
 Quantity _____
 CSI Section 11400 _____
 Approval _____
 Date _____

E⁴ Electric Fryer-and-a-Half Fryer

Models

FPRE14-7



Standard Features

- Full and half-size open frypot design -- easy to clean
- Durable centerline thermostat with 1° anticipating action quickly responds to temperature changes
- Durable, self-standing, swing-up ribbon-type heating elements and computer controls ensure industry-leading energy efficiency that exceeds ENERGY STAR® standards
- FootPrint PRO® built-in filtration
- Power supply cords (except 1 phase)
- Stainless steel frypot and door, enamel cabinet
- Deep cold zone
- Rear oil flush
- Automatic melt cycle
- Boil-out mode
- Casters

Full Frypot

- Oil capacity 50-lb (25 liter)
- 14 kw input
- Frying area 14" x 15-1/2" (351 x 394 mm)

Half Frypot

- Oil capacity 25-lb (12 liter)
- 7 kw input
- Frying area 6-1/2" x 15-1/2" (165 x 394 mm)

Options & Accessories

- Frypot covers
- Stainless steel cabinet

Specifications

Designed for space constrained operations that offer menu items with various frying needs

A full-size and half-size frypot are combined with Frymaster's FootPrint PRO filtration system in a single battery to provide a powerhouse of frying versatility in a small footprint. The built-in filtration puts filtration where it's most convenient to use -- right within the fryer battery -- eliminating the need for additional floor and storage space. The filtering process is fast and easy, encouraging frequent filtering -- a critical part of maximizing oil life, especially with trans fat-free oils.

With industry-leading efficiency, ASTM over 83%, the fryer and-a-half fryers are ENERGY STAR® rated and qualify for energy saving rebates.

Proprietary, self-standing, swing-up, ribbon-type elements allow for efficient and uniform transfer of heat as well as full access to the open frypot for easy cleanup. Low-watt density contributes to increased reliability and extended element life. The centerline 1° action temperature sensor mounted on the elements permits instant response to load and ensures pinpoint accuracy of oil temperature, thereby maximizing oil life and producing a uniformly-cooked product. Additionally, the Fryer-and-a-half can be used under a ventless hood, offering a frying solution to non-traditional restaurant operations.

This fryer carries a one-year warranty -- parts and labor with a lifetime limited warranty on the stainless steel frypot.

*Liter conversions are for solid shortening @70°F.



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