



Protector[®] Electric Fryers

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

Protector Electric Fryers

Models

- | | | | | |
|----------------------------------|----------------------------------|----------------------------------|----------------------------------|----------------------------------|
| <input type="checkbox"/> FPEL214 | <input type="checkbox"/> FPEL414 | <input type="checkbox"/> FPEL317 | <input type="checkbox"/> FPEL222 | <input type="checkbox"/> FPEL422 |
| <input type="checkbox"/> FPEL314 | <input type="checkbox"/> FPEL217 | <input type="checkbox"/> FPEL417 | <input type="checkbox"/> FPEL322 | |



- 40% less oil
- Extended oil life
- ASTM rating of 85.6%
- Qualifies for energy saving rebates

Standard Features

- 30-lb. frypot with open-pot design, -- uses 40% less oil to cook as much food as frypots almost twice its size
- Smart4U[®] Technology
 - Oil Attendant[™]-- automatic frypot oil replenishment and flashing alert to change in-cabinet oil supply
 - FootPrint PRO[®] -- built-in filtration
- Computer Magic[®] controller counts the number of cooks and displays "Filter Now" and "Yes/No" messages
- Durable, self-standing, swing-up, ribbon-type, heating elements and solid state controls ensure industry-leading energy efficiency that exceeds ENERGY STAR[®] standards
- Centerline, solid-state, 1° action thermostat ensures precise temperature

control, which maximizes oil life and produces uniformly-cooked products

- Boil-out mode
- Stainless steel frypot, door and cabinet
- 8-1/2" (216 mm) adjustable casters (adjusts to 10" (254 mm))

Options & Accessories

- Stainless steel frypot covers
- Automatic basket lifts
- Spreader cabinet
- Two, three and four frypot models

Specifications

Frymaster's innovative Smart4U Technology is built into the Protector electric fryers. They have a 30-lb. (15 liter*) oil capacity. The frying area is 13 x 14 in. (330 x 356 mm). The Protector is available in 14, 17 and 22 kW input.

The Oil Attendant, automatically replenishes oil from the Jug-In-Box (JIB) conveniently located inside the fryer cabinet. This auto-fill feature senses the need for fresh oil and replaces it automatically. The in-cabinet oil supply eliminates the need to retrieve oil containers from storage and manually refill the fryer, saving labor and protecting staff safely. The Oil Attendant monitors the JIB's oil level so you don't have to. A flashing light indicates when the JIB needs replacement.

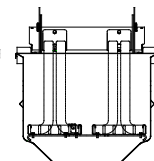
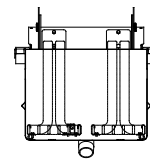
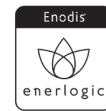
The built-in FootPrint PRO filtration system encourages more frequent filtering, which preserves oil life and ensures consistent, great tasting food. The computer counts the number of cooks and a "Filter Now," "Yes/No" message feature prompts staff to activate the filter cycle. The large capacity filter pan design has easy-to-clean corners and is lightweight for easy removal for cleaning. The filter pan is designed on rails to clear floor mats.

The open stainless-steel frypot has a large heat transfer area to fry more product per load and is available in full-frypot configuration.

Frymaster's proprietary, self-standing electric elements rotate and swing-up providing full access to the open frypot. This allows every inch of the frypot to be cleaned and washed down by hand. The ribbon design of the elements provides industry leading heat transfer efficiency.

The Protector electric fryer is the ultimate in oil-conserving, high-performance, energy efficient frying extending Frymaster's industry leading line of electric equipment. It has an ENERGY STAR[®] rating of 85.6%. It uses less oil to cook the same volume as fryers with almost twice its oil capacity and extends oil life with the continual replacement of fresh oil to the frypot. Reliable operation is backed globally by Frymaster and Enodis STAR Service.

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



Protector Frypot

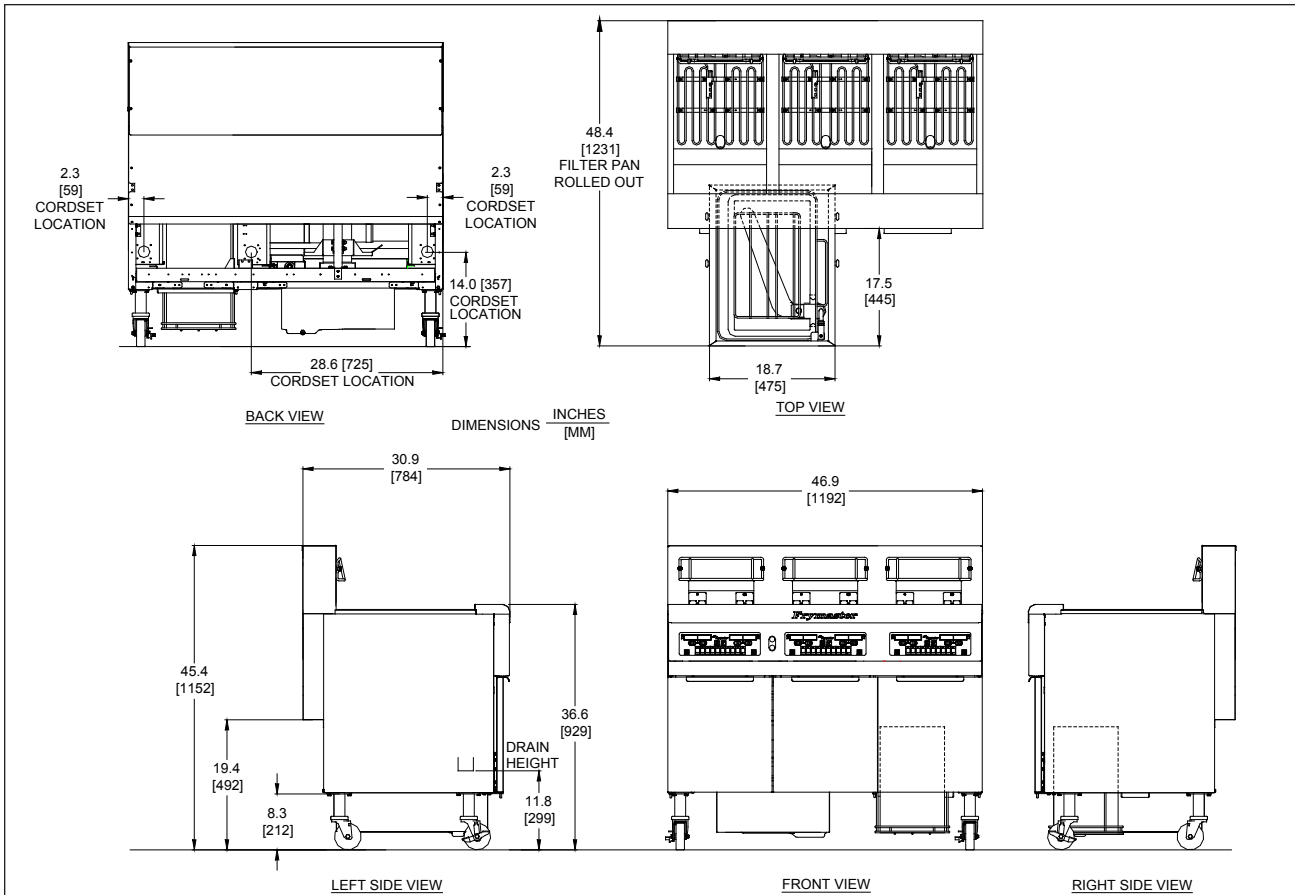
Standard Frypot

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Enodis[®]



DIMENSIONS

MODEL NO.	SHORTENING CAPACITY	OVERALL SIZE (mm)			NET WEIGHT	SHIPPING INFORMATION					
		HEIGHT	WIDTH	LENGTH		WEIGHT	CLASS	CU. FT.	DIMENSIONS (MM)		
FPEL2 (14, 17, 22)	30 lbs. (15 liters) per frypot	45.40** (1152)	31.3** (794)	30.9** (786)	305 lbs. (138 kg)	535 lbs. (200 kg)	77.5	52.5	H 55" (1397)	W 37.5" (953)	L 44" (1118)
FPEL3 (14, 17, 22)			46.9** (1192)		486 lbs. (220 kg)	667 lbs. (303 kg)		74.2			
FPEL4 (14, 17, 22)			62.53** (1588)		667 lbs. (303 kg)	978 lbs. (444 kg)		98.03			

*without basket lifts

POWER REQUIREMENTS

MODEL NUMBER	INPUT KW	NOMINAL AMPS PER LINE					
		208V 3 PHASE (3 WIRE)**	240V 3 PHASE (3 WIRE)**	480V 3 PHASE (3 WIRE)**	220/380V 3 PHASE (4 WIRE)**	230/400V 3 PHASE (4 WIRE)**	240/415V 3 PHASE (4 WIRE)**
FPEL14	14	39	34	17	22	21	20
FPEL17	17	48 +	41	21	26	25	24
FPEL22	22	61	53	27	34	32	31

**plus ground wire

For electrical connections, use an approved, flexible, metallic or rubber covered, electrical cable and plug with copper wire only.

 No cord or plug available per UL197-9. + Cord and plug optional.

NOTES

CORD is provided on 3 phase units with exception of items in red (see chart on left).

Plug is optional on units shipping with cord; Canada is an exception and cords, where available, must have a plug attached.

CE Voltage: 230/400/50/3

CLEARANCE INFORMATION

A minimum of 24" (610 mm) should be provided at the front of the unit for servicing and proper operation, and 6" (152 mm) between the sides and rear of the fryer to any combustible material.

POWER REQUIREMENTS FOR FILTER ONLY

Export -- Supply voltage 230/240V 50 Hz (4.5 AMP). Filter Motor -- 240V 60 Hz (4.5 AMP).

Model # _____
CSI Section 11400

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Enodis

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