



E⁴ Electric Fryer-and-a-Half Fryers

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

E⁴ Electric Fryer-and-a-Half Fryers

Models

FPRE14-7



Standard Features

- FootPrint® filtration
- Full/Half vats
- Deep cold zone
- Swing-up, ribbon type elements
- Open-pot design
- Centerline temperature sensor
- Casters
- Computer Magic
- Rear oil flush
- Automatic melt cycle
- Boil-out mode

Options & Accessories

Frypot covers

Specifications

The Frymaster FPRE14-7 Full Vat/Half Vat electric fryer is specially designed for non-traditional restaurant operations, to be used under a ventless hood. It features the FootPrint® Filtration System, which fits neatly underneath the fryer, requiring no additional floor space. This hands-off filtering system sets new standards for cost savings, safety, ease of operation and reliability. The entire filtering operation is automatic and takes about 3 minutes to complete.

The FPRE14-7 Full/Half Vat fryer has a minimum 40-lb. (20 liters*) and maximum 50-lb. (25 liters*) shortening capacity in the full vat. It has a minimum 20 lbs. (10 liters*) and maximum 25-lb. (12 liters*) shortening capacity in the half vat. The full vat frying area is 13-13/16" x 15-1/2" (351 x 394 mm); half vat, 6-1/2" x 15-1/2" (165 x 394 mm) and can be located on the left or right side. The COMPUTER MAGIC® controller assures pin-point accuracy of shortening temperature, extending shortening life and producing a uniformly cooked product.

Centerline temperature sensor mounting permits instant response to temperature drops caused by cold food placed in the cooking area. Computer Magic automatically adjusts cooking time, and signals when each load is done. LED readouts display cooking time count down, and provide precise frypot

temperature on command. It is simple to program and reprogram changes right on the grease-proof control panel. Self-cleaning electric elements have low-watt density for increased reliability and extended life.

The swing-up, ribbon designed elements provide the best possible efficiency in transferring heat. They swing up to expose the open frypot, allowing every inch of the frypot to be cleaned and wiped down by hand. The deep cold zone catches crumbs and sediment from the frying area. These particles are trapped in the cold zone where they do not carbonize, contaminate shortening or cling to fried foods. A rear flush feature moves sediment to the front drain valve for easy and thorough removal. If desired, only the one-half size frypot can be used during off-hour frying when traffic is light; thus saving energy and prolonging shortening life.

This model is available with stainless pot and door, with enamel cabinet or with stainless pot, door and cabinet.

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



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