

Fryer Type	MODELS	Built-in Filtration	Freezer to Fryer		Fresh Breaded		Fresh Battered ***		Bone-In Chicken		Fresh Naked Wings		Fresh Breaded Fish		Fresh Fries
			Standard	Large	FRQ	INT	FRQ	INT	FRQ	INT	FRQ	INT	FRQ	INT	
30Lb Oil Conserving High Efficiency	LOV	Standard	X		X		X				X		X*		
	FilterQuick*	Standard	X		X*		X				X		X*		
	OCF30*	Standard	X		X*		X				X		X*		
60Lb Oil Conserving High Efficiency	1814 (T)	Option		X		X		X		X		X		X	X
50Lb High Efficiency	H55*	Option	X			X*		X				X	X*		X
	HD50* (T)	Option	X			X*		X				X	X*		X
Large Vat High Efficiency	HD60* (T)	Option		X		X*		X		X		X		X*	
	LHD65* (T)	Standard**		X		X*		X		X		X		X*	
Value High Efficiency	ESG35T (T)	N/A	X		X		X				X				
50Lb Performance	MJ40*/MJ50*	Option**	X		X*		X				X		X*		
	D50* (T)	Option**	X		X*		X				X		X*		
Large Vat Performance	MJCF*	Option***	X			X*		X		X		X		X*	
	D60* (T)	Option**		X		X*		X				X		X*	
50Lb Value	GF14*/GF40*	N/A	X		X*		X				X		X*		
	SM50* (T)	Option**	X		X*		X				X		X*		
Economy	SR42 (T)	N/A	X		X		X				X				
	SR52 (T)	N/A	X		X		X				X				
	SR62 (T)	N/A		X		X		X				X			

Standard Loads: Typical 50Lb frypot capacity  
Large Loads: >50Lb frypot capacity

FRQ: Frequent Crumb & Sediment Removal  
INT: Intermittent Crumb & Sediment Removal

\* Sediment Trays Available – Can help with crumb removal when used properly

\*\* Built-in filter not available on single models

\*\*\* Built-in filter on a single model requires a filter cabinet

(T) = Tube Type Fryers. Other models are Open Pot.

MJ40 & GF14 fryers have a 40Lb Oil Capacity

