

# Frymaster®

## 1814E High Production, Oil-Conserving Electric Fryers

Project \_\_\_\_\_  
 Item \_\_\_\_\_  
 Quantity \_\_\_\_\_  
 CSI Section 11400 \_\_\_\_\_  
 Approval \_\_\_\_\_  
 Date \_\_\_\_\_

### Models

11814E

11814EF

21814EF

31814EF



Model Shown:  
21814E

### Standard Features

#### 11814E/ 21814E/31814E/41814E

- 18" x 14" x 4-3/4" (45.7 x 35.6 x 12.1 cm) frying area per frypot uses 60-lbs. (30 liters) of oil and cooks three twin baskets of food at the same time
- 17 kw input per frypot meets high production demands of a varied menu
- Lane controller has programmable cook buttons and features that make it easy to produce consistent great-tasting food.
- Proprietary, self-standing, swing-up, flat-bar low-watt density long-life heating elements
- High energy efficiency and production capacity
- Robust, RTD 1° compensating temperature probe
- Stainless steel frypot, door and cabinet sides
- Sturdy stainless steel basket hangers
- Three twin baskets per frypot
- 21814EF and 31814EF come standard with filtration and casters

### Options & Accessories

- Built-in filter for 11814E model
- Bulk oil (dispose and fresh fill) on batteries with built-in filtration
- External oil discharge (dispose only) available on built-in filter batteries of two or more frypots. Must specify front or rear connection. Front connection comes with 5' washdown hose (precludes bulk rear oil discharge)
- Digital Timer, CM3.5 and 3000 controllers
- Frypot covers
- Chicken/Fish plate
- Chicken basket
- Full basket
- Dual basket
- Quad basket
- Casters (included on filter models)
- Crisper tray
- Splash shield

### Specifications

**Designed to handle high production demands of a varied menu while conserving space, energy, and oil.**

The 11814E large capacity electric fryers have 60-lb. (30 liter) frypot oil capacity with an 18" x 14" x 4-3/4" (45.7 x 35.6 x 12.1 cm) cooking area. The ability to cook three baskets of food in an 18" x 14" x 4-3/4" cooking area allows for footprint, oil use and energy use reductions over standard 50-lb. fryers. Two 11814E fryers can do the work of three standard fryers. The savings add up quickly using 15-20% less oil, upwards of 33% less energy, and 10-15% less space.

Frymaster's proprietary self-standing, swing-up, flat-bar, low-watt density, long-life heating elements and controls ensure industry-leading energy efficiency.

The robust RTD, 1° Compensating temperature probe, mounted on the elements, ensures precise temperature readings. The thermostat system minimizes temperature overshoot maximizing oil life. It also compensates for variations in cooking

loads, consistently producing high-quality food.

The Lane controller has programmable cook buttons and features that make it easy to produce consistent, great-tasting food. The Digital timer, CM3.5, and 3000 controller options are also available.

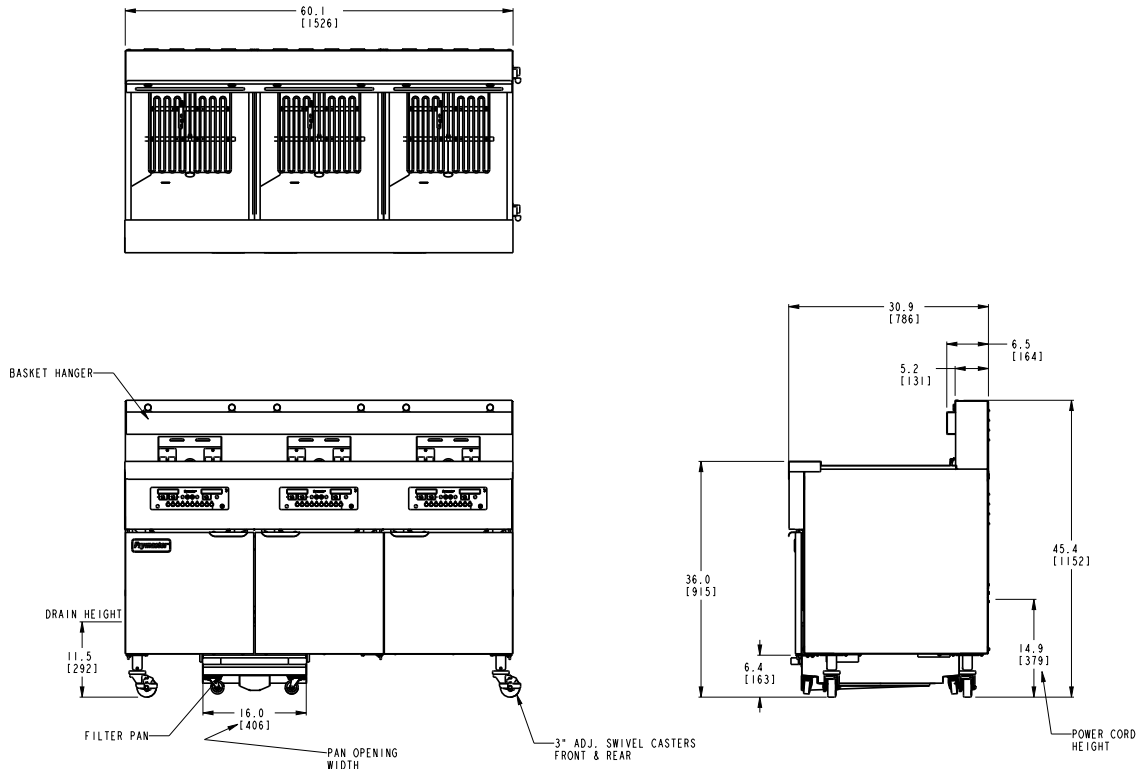
The bottom of the frypots are sloped toward the front and are equipped with a large drain line so crew members can quickly flush out sediment and remove old oil.

The built-in filtration models make it easy to preserve oil life and maintain food quality. The built-in filter utilizes an 8 GPM (30 LPM pump and is equipped with a 3" (7.61 cm) drain line, making filtering fast, safe and easy. The "built-in" feature puts filtration within the fryer battery where it's most convenient to use.



All 1814E models meet ENERGY STAR® guidelines and are part of the Welbilt EnerLogic® program.





### DIMENSIONS

MODEL NO.	OIL CAPACITY	OVERALL SIZE (cm)			DRAIN HEIGHT	*APPROXIMATE SHIPPING INFORMATION					
		WIDTH	DEPTH	HEIGHT		WEIGHT	CLASS	CU. FT.	DIMENSIONS (cm)		
11814E/ 11814EF	60 lbs. (30 liters)	20" (50.8)	30-7/8 (78.4)	45-3/8" (114.9 cm)	14-5/8" (37.2 cm)	w/o filter 255 lbs. (116 kg) w/filter 390 lbs. (177 kg)	85	34	<b>W</b> 28" (71.1)	<b>D</b> 42" (106.7)	<b>H</b> 50" (127)
21814EF	60 lbs. (30 liters) each frypot	40" (101.6)	30-7/8 (78.4)	45-3/8" (114.9 cm)	11-1/2" (29.2 cm)	w/filter 585 lbs. (265 kg)	77.5	72	53" (134.6)	44" (117.8)	53" (134.6)
31814EF	60 lbs. (30 liters) each frypot	60" (152.4)	30-7/8 (78.4)	45-3/8" (114.9 cm)	11-1/2" (29.2 cm)	w/filter 815 lbs. (370 kg)	77.5	98	70" (177.8)	44" (117.8)	55" (139.7)

\*Information is APPROXIMATE and may vary at time of shipment due to options/add-ons per customer request.

### POWER REQUIREMENTS

BASIC DOMESTIC	kw	ELEMENTS/FRYPOT		CONTROLS/FRYPOT	FILTER
		VOLTAGE	**3 PHASE		
11814E	17	208V 240V 480V	48 A 41 A 21 A	1 A 1 A 120 V 1 A	5 A 4 A 120V 8 A
BASIC EXPORT					
11814E	17	220V/380V 230V/400V 240V/415V	26 A 25 A 24 A	1 A 1 A 1 A	4 A 4 A 4 A

\*\*3 PH/3 Wire/Plus Ground Wire

### NOTES

- Cord is provided with exception of items in red (see chart on left).
- Plug is optional on all units shipped with a cord. Canada is an exception; and cords, where available, must have a plug attached.
- All 480 volt models are provided with a separate 120 volt cord and plug for filter pump and/or controller.

### CLEARANCE INFORMATION

A minimum of 24" (61 cm) should be provided at the front of the unit for servicing and proper operation, 6" (15.2 cm) between the sides and rear of the fryer to any combustible material.

### HOW TO SPECIFY

The following descriptions will assist with ordering the features desired for this equipment.

\*\*\*11814E\*\*\*\*

One Frymaster 60-lb (30 liter) electric fryer with 18" x 14" x 4-3/4" (45.7 x 35.6 x 12.1 cm) cooking area and Lane controller.

\*\*\*Indicates number of frypots (1, 2, or 3)

\*\*\*\*Add built-in filtration for filter models.

Welbilt reserves the right to make changes to the design or specifications without prior notice.

8700 Line Avenue  
Shreveport, LA 71106-6800  
USA

Tel: 318-865-1711  
Tel: 1-800-221-4583  
E-mail: info@frymaster.com

www.frymaster.com  
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