



There's Always Something Cooking.

## Model E18 Electric Fryer



**Model E18 - Electric Fryer**  
Shown with optional computer controls and casters

### STANDARD FEATURES

- Choice of basket options
  - ☐ Two nickel plated oblong, wire mesh baskets
  - OR
  - ☐ One nickel plated square, wire mesh basket
- Fish/Food grid
- Element shield
- Digital solid state thermostat with melt cycle
- Once drain line clean-out rod
- One drain extension
- 6" (15.24 cm) legs, adjustable
- Cabinet - Stainless steel front and door, galvanized sides and back
- Tank - Stainless steel

### AVAILABLE OPTIONS & ACCESSORIES

- |                                                      |                                                |
|------------------------------------------------------|------------------------------------------------|
| <input type="checkbox"/> Stainless steel cabinet     | <input type="checkbox"/> Basket lifts          |
| <input type="checkbox"/> Triple baskets              | <input type="checkbox"/> Drain valve interlock |
| <input type="checkbox"/> Casters                     | <input type="checkbox"/> Covers                |
| <input type="checkbox"/> Intellifry computer control |                                                |

Project \_\_\_\_\_

Item number \_\_\_\_\_

Quantity \_\_\_\_\_

**E18**

## Standard Specifications

### CONSTRUCTION

- Welded tank with a super smooth machine peened finish ensures easy cleaning.
- Immersion type; sealed construction heating elements with high temperature alloy stainless steel sheath.
- Swing away elements make cleaning easy. Interlock safety switch de-energizes elements when they are raised.
- Residual heat burns off any carbon deposits when elements are raised, making them virtually self cleaning.
- Digital solid state thermostat with built-in melt cycle.
- Provision for tie-in with fire protection systems.

### CONTROLS

- Temperature limit automatically shuts off power to the heating elements if they fryer temperature exceeds 450°F (232°C) ± 15°F (±10°C) / 410°F(210°C) for international units.
- Each digital controller product key is fully field programmable.
- digital controller operates optional basket lifts(s).
- Digital controller provides a visual display and audible indication of temperature, high oil temperature, probe failure, cook times, and product ready.

### OPERATIONS

- Digital controller maintains fryer temperature between 250°F (121°C) and 380°F (193°C).
- Front 1-1/4 NPT drain, for quick draining.
- Selectable fryer operating modes.

### APPROVALS

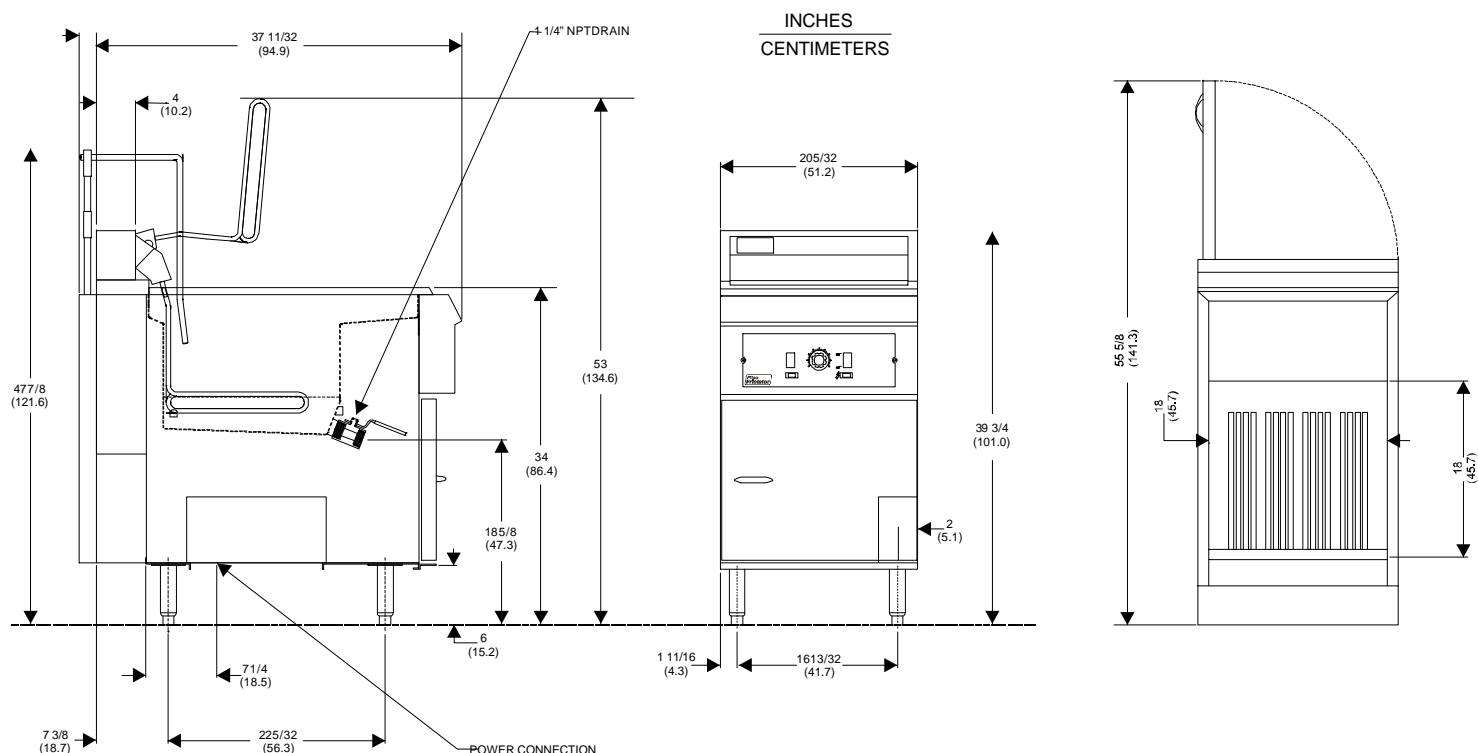
- CE Approved
- CSA Listed
- NSF Listed
- MEA Approved
- UL Listed



**Pitco Frialator, Inc.,** P.O. Box 501, Concord, NH 03302-0501 509 Route 3A, Bow, NH 03304, USA  
Phone (800) 258-3708 (603) 225-6684 Fax (603) 225-8472 [www.pitco.com](http://www.pitco.com)



# Model E18 - Electric Fryer



ELECTRICAL				ELECTRICAL INPUT
Volts/Freq/Phase	AMPS/∅	Volts/Freq/Phase	AMPS/∅	18.0 KW (15.2 KW for 220 and 380 / 220 units)
208 / 60 / 1 ∅	86.5	208 / 60 / 3 ∅	50.0	<b>OIL CAPACITY</b>
220 / 50 / 1 ∅	68.8	220 / 50 / 3 ∅	39.7	65 – 80 pounds (29.5 – 36.3 KG)
240 / 60 / 1 ∅	75.0	240 / 60 / 3 ∅	43.3	<b>SHIPPING INFORMATION</b>
		240 / 60 / 3 ∅	22.9	204 pounds (92.5 KG) / 23 cubic feet (.65 cubic meters)
		380/220 "Y" / 50 / 3 ∅	25.0	<b>PERFORMANCE CHARACTERISTICS</b>
		415/240 "Y" / 50 / 3 ∅	21.7	
		480 / 60 / 3 ∅		
Basket lifts for 208V or 240V units require a separate power source that adds 1.8 amps to the total unit current draw.				Cooks 120 lbs (54.4 KG) of fries per hour Frying Area 18" X 18" (45.7 cm x 45.7 cm)

## SHORT FORM SPECIFICATION

Provide Pitco Model E18 Electric Fryer. Fryer shall have immersion type heating elements with high temperature alloy stainless steel sheath. Fryer temperature control shall consist of a digital solid state thermostat with melt cycle. Fryer shall have a deep cool zone; minimum 20% of total oil capacity to trap burnt particles, crumbs and black specks. Fryer cooking area shall be 18" x 18" (45.7 cm x 45.7 cm) with a cooking depth of 4" (10.16 cm). Provide accessories as follows:

## TYPICAL APPLICATION

Frying a wide variety of food in a limited amount of space. Frying that requires large load capacity and high volume production rate.

