



Model E14 Electric Fryer



(Shown with optional casters)

STANDARD FEATURES

- Choice of basket options
 - ☐ Two nickel plated oblong, wire mesh baskets
 - OR
 - ☐ One nickel plated square, wire mesh basket
- Digital solid state thermostat with melt cycle
- One 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 exterior | <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 No. _____

Quantity _____

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 the fryer temperature exceeds 450°F (232°C) $\pm 15^\circ\text{F}$ ($\pm 9.4^\circ\text{C}$) / 410°F (210°C) for international units.
- Each digital controller product key is fully field programmable.
- Digital controller operates optional basket lift(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

(800) 258-3708 • (603) 225-6684 • FAX (603) 225-8472

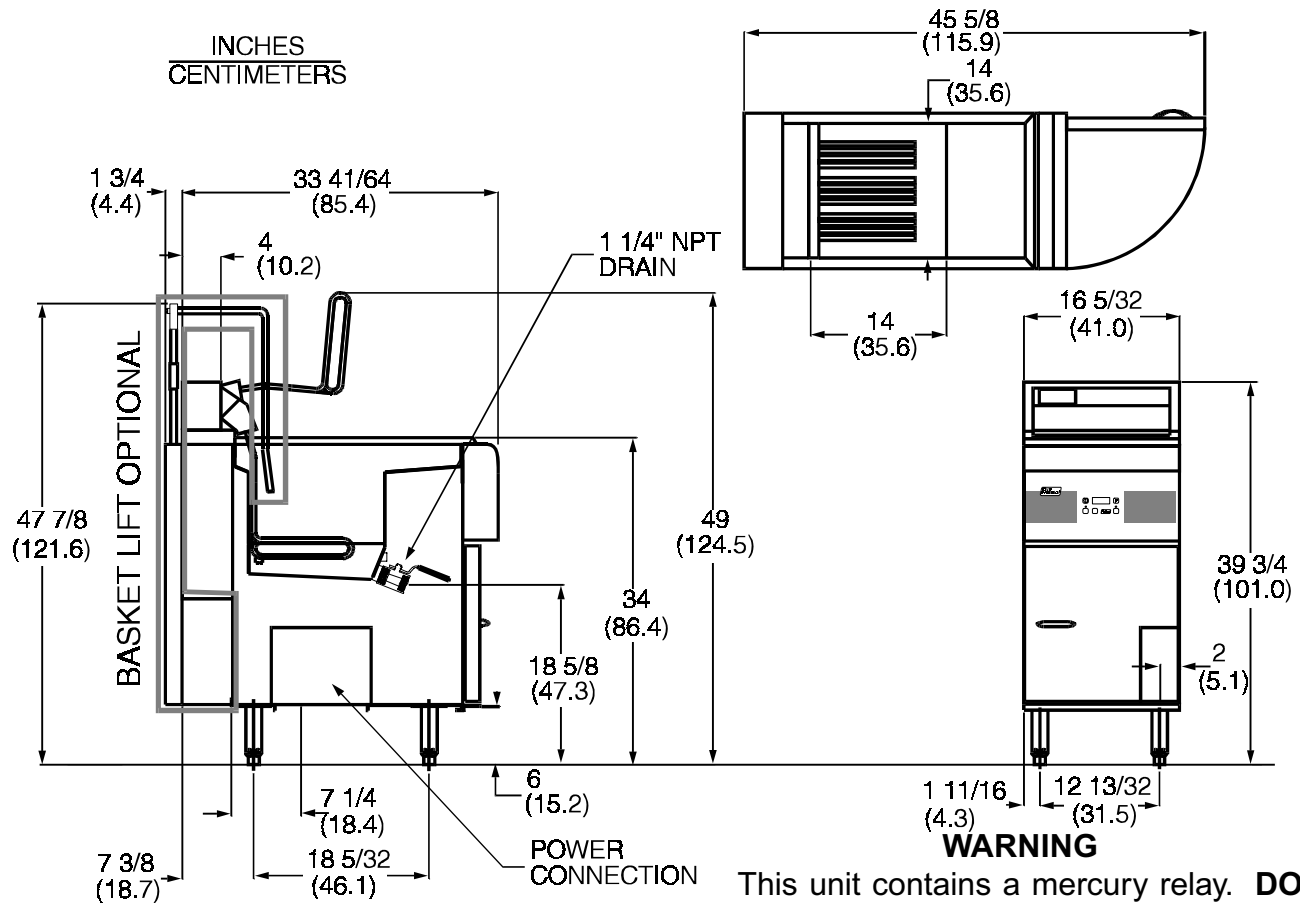


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COMMERCIAL SOLUTIONS



Model E14 - Electric Fryer



**NO POWER CORD SUPPLIED WITH UNIT.
ELECTRIC SERVICE MUST BE HARD WIRED BY A
LICENSED ELECTRICIAN!**

This unit contains a mercury relay. **DO NOT** put mercury relay in the trash. Relay **MUST** be recycled or disposed of as hazardous waste.

ELECTRICAL

VOLTS / FREQ / PHASE	AMPS / Ø	VOLTS / FREQ / PHASE	AMPS / Ø
208 / 60 / 1Ø	79.4	208 / 60 / 3Ø	45.8
220 / 50 / 1Ø	75.0	220 / 50 / 3Ø	43.3
240 / 60 / 1Ø	68.8	240 / 60 / 3Ø	39.7
		380/220 "Y" / 50 / 3Ø	25.0
		415/240 "Y" / 50 / 3Ø	23.0
		480 / 60 / 3Ø	19.9

Basket lifts for 208V or 240V units require a separate power source that adds 1.8 amps to the total unit current draw.

ELECTRICAL INPUT

16.5 KW

OIL CAPACITY

42 - 50 pounds (19.1 - 22.7 KG)

SHIPPING INFORMATION

171 pounds (77.6 KG) / 17 cubic feet (.48 cubic meters)

PERFORMANCE CHARACTERISTICS

Cooks 75 lbs (34.02 KG) of fries per hour
Frying Area 14" x 14" (35.6 cm x 35.6 cm)

SHORT FORM SPECIFICATION

Provide Pitco Model E14 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 14" x 14" (35.6 cm x 35.6 cm) with a cooking depth of 4" (10.16 cm). Provide accessories as follows:

TYPICAL APPLICATION

Frying a wide variety of foods in a limited amount of space. Frying that requires a high volume production rate.

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Specifications subject to change without notice.

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