



Model E14X 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"/> Covers | <input type="checkbox"/> Casters |
| <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 stainless steel or 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 all power to the heating elements if the fryer temperature exceeds 450°F (232°C) $\pm 15^\circ\text{F}$ ($\pm 10^\circ\text{C}$) / 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 Certified
- 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

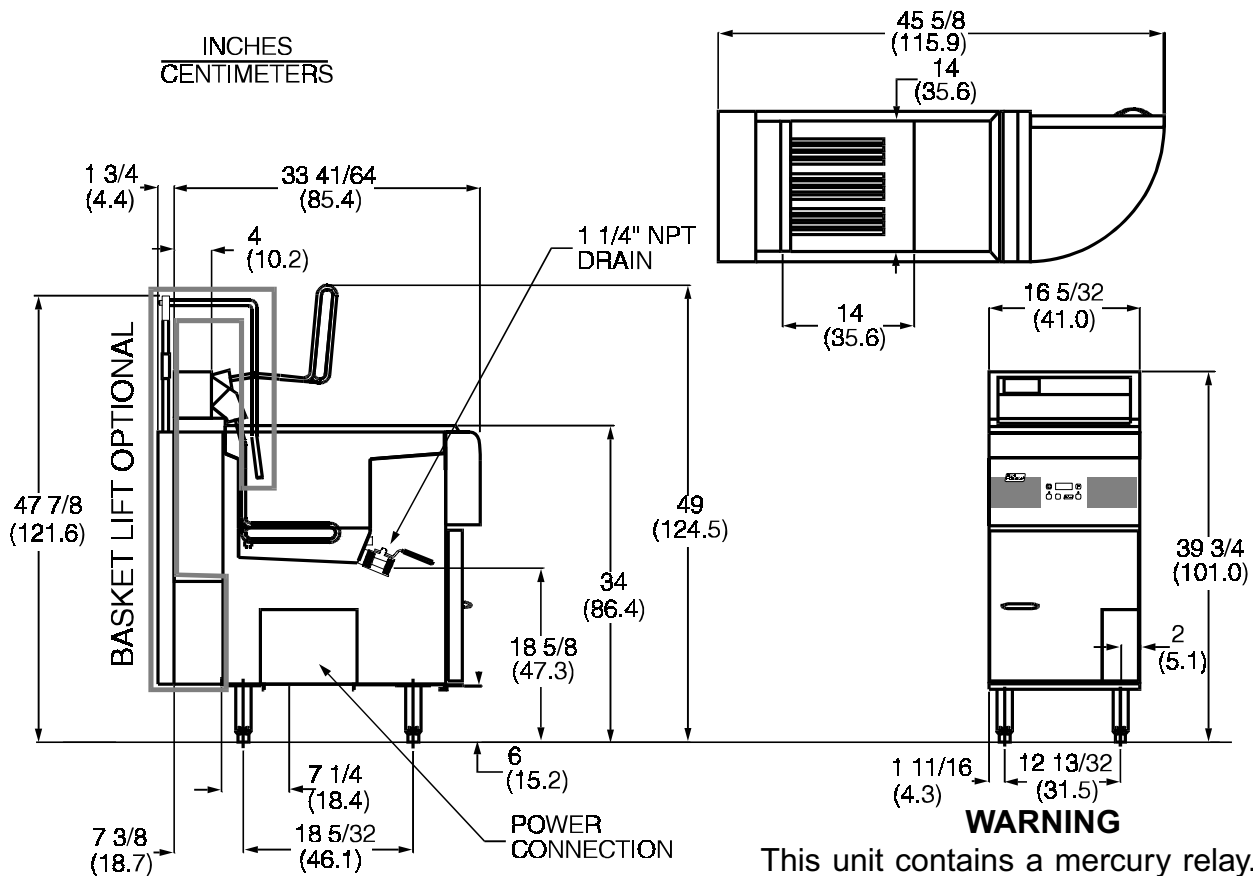


MAYTAG

COMMERCIAL SOLUTIONS



Model E14X - Electric Fryer



NO POWER CORD IS SUPPLIED WITH THE 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				ELECTRICAL INPUT	
VOLTS / FREQ / PHASE	AMPS / Ø	VOLTS / FREQ / PHASE	AMPS / Ø	13.5 KW (11.4 KW for 220 and 380/220 units)	
208 / 60 / 1Ø	65.0	208 / 60 / 3Ø	37.4	OIL CAPACITY	
220 / 50 / 1Ø	51.8	220 / 50 / 3Ø	30.0	42 - 50 pounds (19.1 - 22.7 KG)	
240 / 60 / 1Ø	58.2	240 / 60 / 3Ø	32.4	SHIPPING INFORMATION	
		380/220 "Y" / 50 / 3Ø	17.3	161 pounds (73.0 KG) / 17 cubic feet (.48 cubic meters)	
		415/240 "Y" / 50 / 3Ø	18.8	PERFORMANCE CHARACTERISTICS	
		480 / 60 / 3Ø	16.2	Cooks 60 lbs (27.22 KG) of fries per hour Frying Area 14" x 14" (35.6 cm x 35.6 cm)	
Basket lifts for 208V or 240V units require a separate power source that adds 1.8 amps to the total unit current draw.				SHORT FORM SPECIFICATION	
				Provide Pitco Model E14X electric fryer. Fryer shall have immersion type heating elements with high temperature stainless steel or 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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