



Model E7B Electric Fryer



STANDARD FEATURES

- One nickel plated oblong, wire mesh baskets
- 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 lift |
| <input type="checkbox"/> Covers | <input type="checkbox"/> Drain valve interlock |
| <input type="checkbox"/> Intellifry computer control (I-8 only) | |
| <input type="checkbox"/> Casters (Not available on single units) | |

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

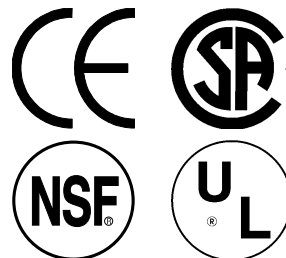
- Temperature limit automatically shuts off power to the heating elements if the fryer temperature exceeds 450°F (232°C) $\pm 15^\circ\text{F}$ ($\pm 10^\circ\text{C}$) / 410°F (210°C) for international units.
- Each digital controller product key is fully field programmable.
- Digital controller operates 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



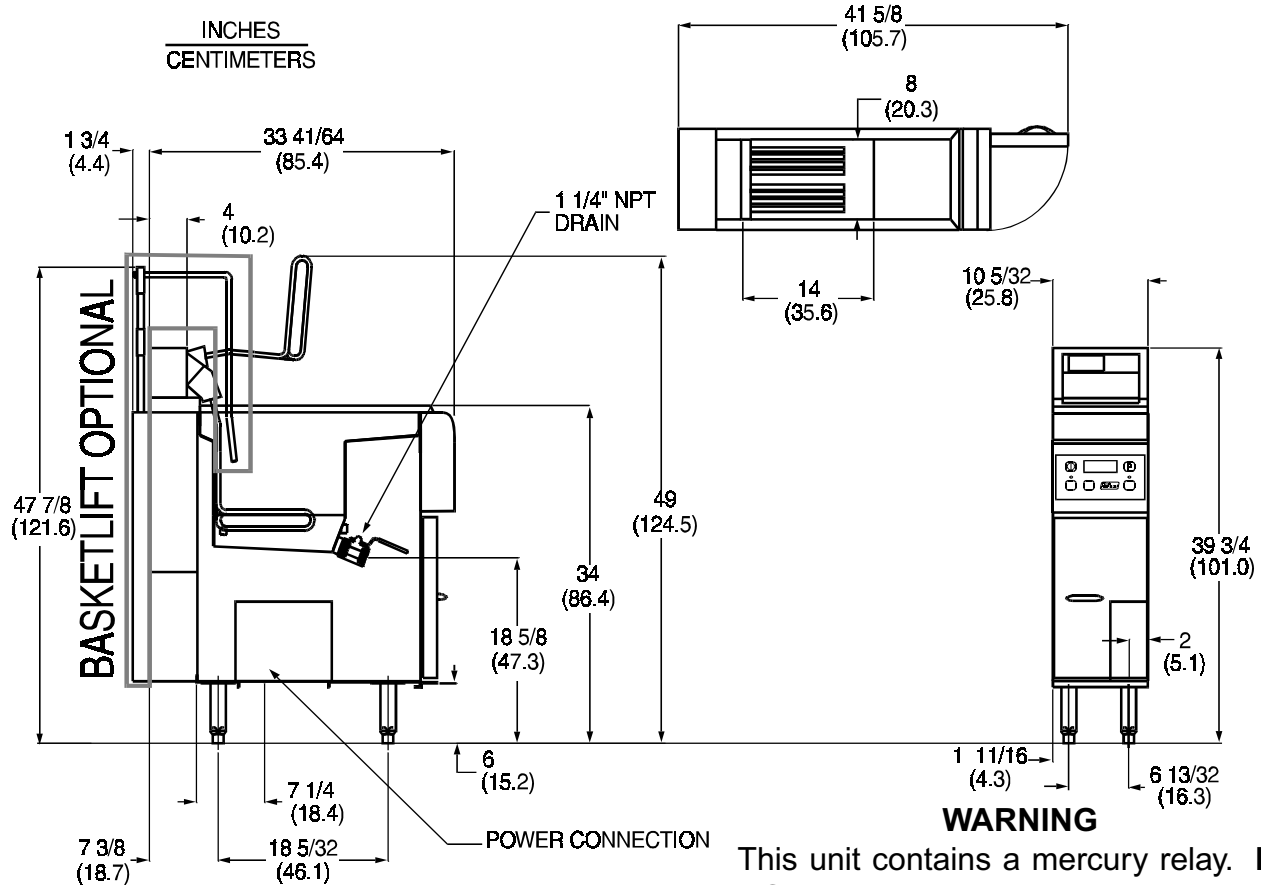
Pitco Frialator, Inc., P.O. Box 501, Concord, NH 03302-0501 • 509 Route 3A, Bow, NH 03304, USA
(800) 258-3708 • (603) 225-6684 • FAX (603) 225-8472



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Model E7B - Electric Fryer



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

WARNING
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

VOLTAGE / FREQUENCY / PHASE	AMPS/PHASE
208 / 60 / 1Ø	43.3
240 / 50 / 1Ø	37.5
480 / 60 / 1Ø	18.8

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

9.0 KW

OIL CAPACITY

25 - 30 pounds (11.3 - 13.6 KG)

SHIPPING INFORMATION

130 pounds (58.97 KG) / 12 cubic feet (.34 cubic meters)

PERFORMANCE CHARACTERISTICS

Cooks 45 lbs (20.41 KG) of fries per hour
Frying Area 8" x 14" (20.32 cm x 35.6 cm)

SHORT FORM SPECIFICATION

Provide Pitco Model E7B electric fryer. Fryer shall have immersion type heating elements with high temperature alloy stainless steel sheath. Fryer shall have high input heating elements. 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 8" x 14" (20.32 cm x 35.6 cm) with a cooking depth of 2-1/4" (6.99 cm). Provide accessories as follows:

TYPICAL APPLICATION

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

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Specifications subject to change without notice.

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