



## Model E7 Electric Fryer



### STANDARD FEATURES

- One nickel plated oblong, 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 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

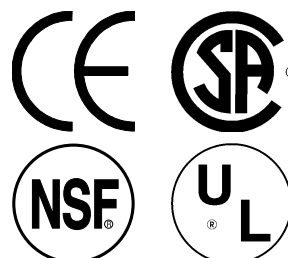
- Temperature limit automatically shuts off power to the heating elements if the fryer temperature exceeds 450°F (232°C)  $\pm 15^\circ\text{F}$  ( $\pm 10^\circ\text{C}$ ) / 410°F (210°C) for international units.
- Each digital controller product key is fully field programmable.
- Digital controller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

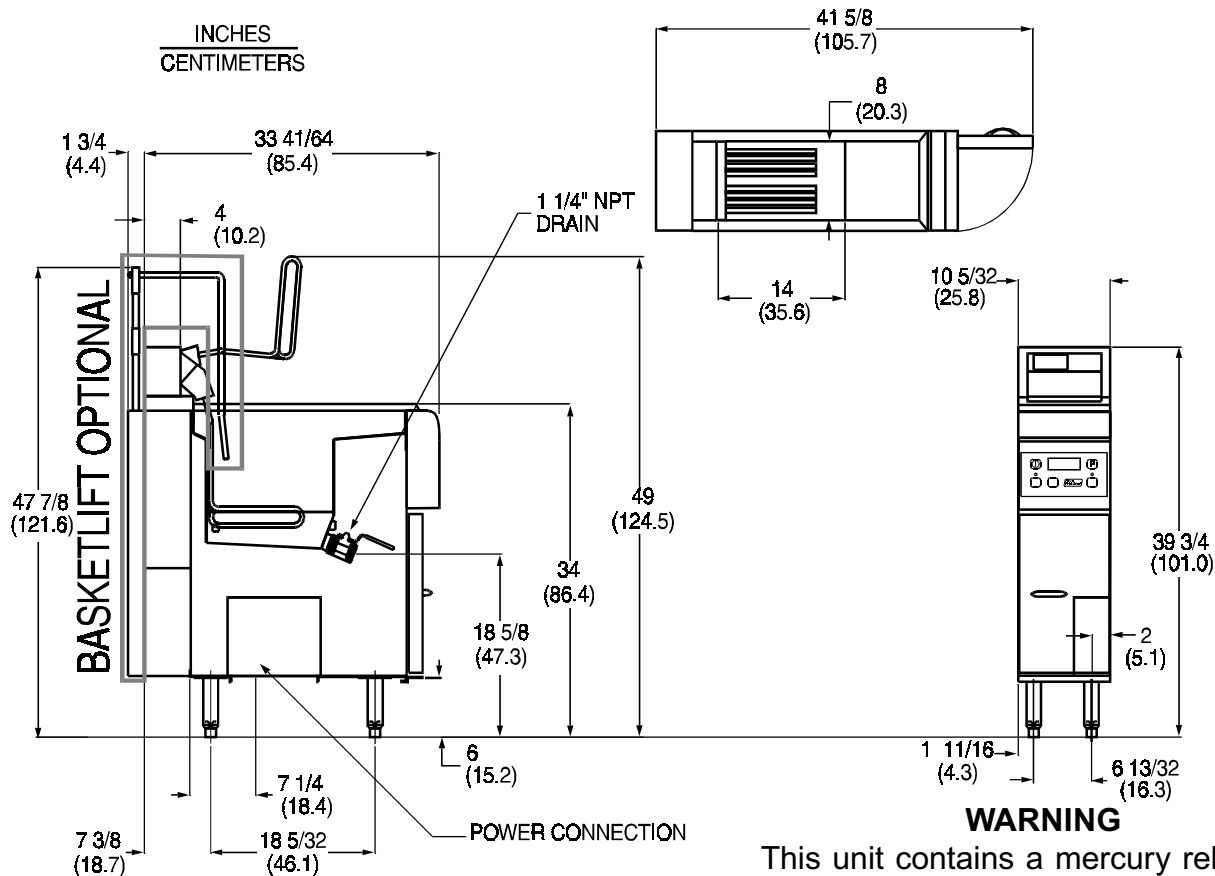


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COMMERCIAL SOLUTIONS



## Model E7 - Electric Fryer



**NO POWER CORD SUPPLIED WITH 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		ELECTRICAL INPUT	
VOLTAGE / FREQUENCY / PHASE	AMPS/PHASE	7.0 KW	
208 / 60 / 1ø	33.7	<b>OIL CAPACITY</b>	
220 / 50 / 1ø	31.8	25 - 30 pounds (11.3 - 13.6 KG)	
240 / 60 / 1ø	29.2	<b>SHIPPING INFORMATION</b>	
380/220 "Y" / 50 / 3ø	10.6	125 pounds (55.7 KG) / 12 cubic feet (.34 cubic meters)	
415/240 "Y" / 50 / 3ø	9.7	<b>PERFORMANCE CHARACTERISTICS</b>	
480 / 60 / 1ø	14.6	Cooks 40 lbs (18.14 KG) of fries per hour Frying Area 8" x 14" (20.32 cm x 35.6 cm)	
<b>Basket lifts for 208V or 240 V units require a separate power source that adds 1.8 amps to the total unit current draw.</b>			

### SHORT FORM SPECIFICATION

Provide Pitco Model E7 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 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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