



1814E Electric Fryers

Project _____
Item _____
Quantity _____
CSI Section 11400 _____
Approval _____
Date _____

1814E Electric Fryers

☐ 11814E (without filter)

☐ 21814E (with filter)

☐ 11814E/RE17/11814E (with filter)



Model Shown:
11814E/RE17/11814E

Standard Features

11814E Standard Features

- 18" x 14" x 4-1/4" (45.7 x 35.6 x 10.8 cm) frypot uses 60 lbs. (30 liters) of oil and cooks three twin baskets of food at the same time
- 17 kw input meets high production demands of a varied menu
- SMART4U® Lane controller has programmable cook buttons and features that make it easy to produce consistent great-tasting food.
- Proprietary, self-standing, swing-up, flat-bar low-watt density long-life heating elements
- High energy efficiency and production capacity
- Robust, RTD 1° compensating temperature probe
- Stainless steel frypot, door and cabinet sides
- Sturdy stainless steel basket hangers and three twin baskets
- Casters
- Three twin baskets

21814E Has Standard Features of the 11814 Plus:

- (2) 18" x 14" x 4-1/4" (45.7 x 35.6 x 10.8 cm) frypots
- 17 kw input per frypot
- Built-in filtration putting filtration where its most convenient to use, right in the fryer battery
- 8 GPM pump
- Three additional twin baskets
- Adjustable casters

11814E/RE17/11814E Has Standard Features of the 21814 Plus:

- An RE17 frypot that meets ENERGY STAR® guidelines with a 50-lb (25 liter) oil capacity, 17 kw input, and a 14" x 14" x 3-1/2" (35.6 x 35.6 x 8.9 cm) cooking area
- The RE17 frypot has a 2-Lane controller with all the features of the 3-Lane controller except that it manages the cooking of 2-twin baskets instead of three
- Two additional twin baskets

Options & Accessories

- ☐ Analog, CM3.5 and 3000 controllers
- ☐ Rear oil disposal available on batteries with built-in filtration
- ☐ Frypot covers
- ☐ Splash shield
- ☐ Fish plate
- ☐ Chicken basket
- ☐ Full basket
- ☐ Dual basket
- ☐ Quad basket

Specifications

Designed to handle high production demands of a varied menu while conserving space, energy, and oil.

The 11814E large capacity electric fryers have 60-lb. (30 liter) frypot oil capacity with an 18" x 14" x 4-1/4" (45.7 x 35.6 10.8 cm) cooking area that can be combined in a two frypot battery or additionally with an RE17, which has a 50-lb (25 liter) frypot oil capacity. The ability to cook three baskets of food in an 18" x 14" x 4-1/4" cooking area allows for footprint, oil use and energy use reductions over standard 50-lb fryers. Two 11814E fryers can do the work of three standard fryers and two 11814E fryers combined with an RE17 fryer allows three fryers to do the work of four standard fryers. The savings adds up quickly using 10-15% less space and 15-20% less oil while using upwards of 33% less energy.

Frymaster's proprietary self-standing, swing-up, flat-bar, low-watt density, long-life heating elements and controls ensure industry-leading energy efficiency.

The robust RTD, 1° Compensating temperature probe, mounted on the elements, ensures precise temperature readings. The thermostat system minimizes temperature overshoot maximizing oil life. It also compensates for variations in cooking loads, consistently producing high-quality food.

The fryers' SMART4U Lane controller has programmable cook buttons and features that make it easy to produce consistent, great-tasting food. Analog, CM3.5 and 3000 controller options are also available.

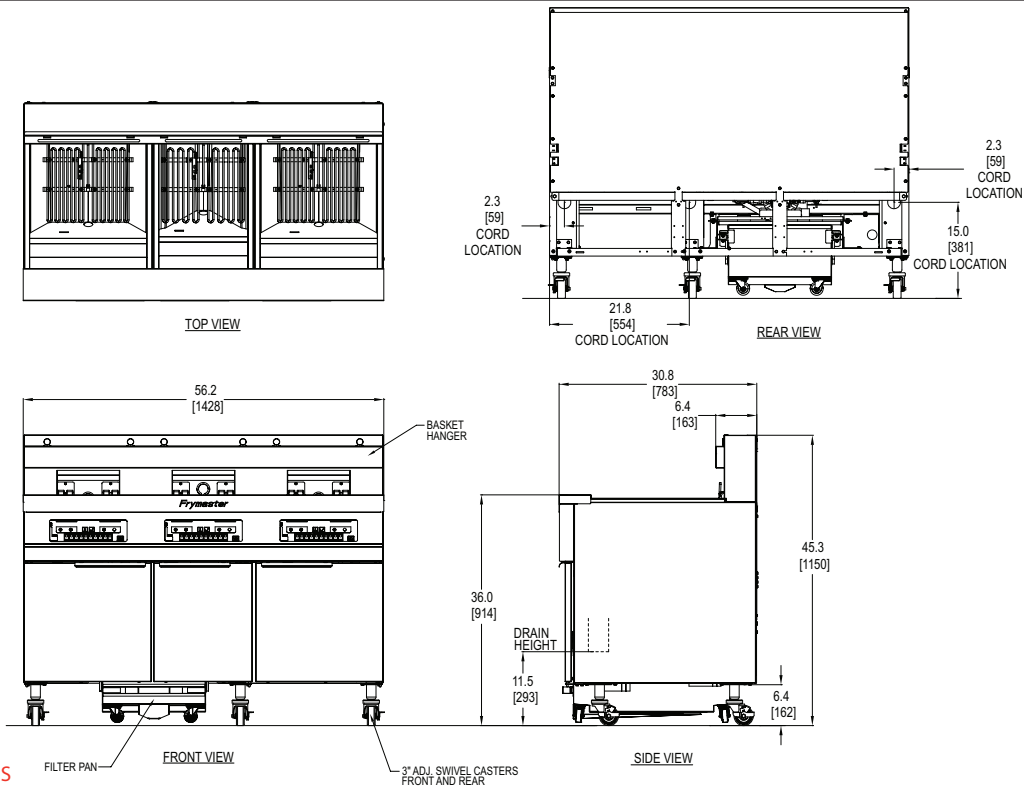
The bottom of the frypots are sloped toward the front and are equipped with a large drain line so crew members can quickly flush out sediment and remove old oil.

Built-in filtration for battery models makes it easy to preserve oil life and maintain food quality. The built-in filter utilizes an 8 GPM (30 LPM pump and is equipped with a 3" (7.61 cm) drain line, making filtering fast, safe and easy. The "built-in" feature puts filtration within the fryer battery where it's most convenient to use.



All 1814E models meet ENERGY STAR® guidelines and are part of the Maniowoc EnerLogic™ program.





DIMENSIONS

MODEL NO.	OIL CAPACITY		OVERALL SIZE (cm)		DRAIN HEIGHT	SHIPPING INFORMATION					
		WIDTH	DEPTH	HEIGHT		WEIGHT	CLASS	CU. FT.	DIMENSIONS (cm)		
11814E without filter	60 lbs. (30 liters)	20" (50.8)	30-7/8 (78.4)	45-3/8" (114.9 cm)	14-5/8" (37.2 cm)	255 lbs. (116 kg)	85	39.6	W 29" (73.7)	D 42" (106.7)	H 55" (139.7)
21814E with filter	60 lbs. (30 liters) each frypot	40" (101.6)	30-7/8 (78.4)	45-3/8" (114.9 cm)	11-1/2" (29.2 cm)	645 lbs. (293 kg)	77.5	70.2	52-1/2" (133.4)	42" (106.7)	55" (139.7)
11814E/RE17/11814E with filter	11814E 60 lbs. (30 liters) each frypot RE17 50 lbs. (25 liters)	56-1/4" (142.8 cm)	30-7/8 (78.4)	45-3/8" (114.9 cm)	11-1/2" (29.2 cm)	907 lbs. (411 kg)	77.5	88.6	65-1/2" (166.4)	42" (106.7)	55" (139.7)

POWER REQUIREMENTS, PER FRYPOT

BASIC DOMESTIC	kw	ELEMENTS/FRYPOT		CONTROLS/ FRYPOT	FILTER
		VOLTAGE	3 PHASE*		
11814E	17				N/A
21814E		208V 240V 480V	48 A 41 A 21 A	1 A 1 A 120 V 1 A	5 A 4 A 120V 8 A
RE17	17	208V 240V 480V	48 A 41 A 21 A	1 A 1 A 120V 1 A	5 A 4 A 120V 8 A
BASIC EXPORT					
11814E	17				N/A
21814E		220V/380V 230V/400V 240V/415V	26 A 25 A 24 A	1 A 1 A 1 A	4 A 4 A 4 A
RE17	17	220V/380V 230V/400V 240V/415V	26 A 25 A 24 A	1 A 1 A 1 A	4 A 4 A 4 A

*3 PH/3 Wire/Plus Ground Wire

HOW TO SPECIFY

11814E One Frymaster 60-lb (30 liter) oil capacity electric fryer with 18" x 14" x 4-1/4" (45.7 x 35.6 x 10.8 cm) cooking area and SMART4U lane controller.

21814E Two Frymaster 60-lb (30 liter) oil capacity electric fryers with 18" x 14" x 4-1/4" (45.7 x 35.6 x 10.8 cm) cooking areas, SMART4U lane controllers and built-in filtration.

11814E/RE17/11814E Two Frymaster 60-lb (30 liter) oil capacity electric fryers with 18" x 14" x 4-1/4" (45.7 x 35.6 x 10.8 cm) cooking areas, one Frymaster 50-lb oil capacity electric fryer with 14" x 14" x 3-1/2" (35.6 x 35.6 x 8.9 cm) cooking area, SMART4U lane controllers and built-in filtration.

NOTES

- Cord is provided with exception of items in red (see chart on left).
- Plug is optional on all units shipped with a cord. Canada is an exception; and cords, where available, must have a plug attached.
- All 480 volt models are provided with a separate 120 volt cord and plug for filter pump and/or controller.

CLEARANCE INFORMATION

A minimum of 24" (61 cm) should be provided at the front of the unit for servicing and proper operation, 6" (15.2 cm) between the sides and rear of the fryer to any combustible material.