



# 1814E With FilterQuick Package and Oil Quality Sensor Electric Fryer

Project \_\_\_\_\_  
Item \_\_\_\_\_  
Quantity \_\_\_\_\_  
CSI Section 11400 \_\_\_\_\_  
Approval \_\_\_\_\_  
Date \_\_\_\_\_

Model

☐ 11814EA



## Standard Features

- 18" x 14" x 4-1/4" (45.7 x 35.6 x 10.8 cm) frying area frypot uses 60 lbs. (30 liters) of oil and cooks three twin baskets of food at the same time
- 17 kw input per frypot meets high production demands of a varied menu
- SMART4U® Technology
  - Oil Attendant® – automatically replenishes oil from oil saddle conveniently located on the side of the fryer
  - SMART4U FilterQuick controller has operation management features that monitor and help control food and oil quality, oil life, and equipment performance. Has 20 programmable cook buttons and auto adjusts cook time to load size.
  - Fingertip, closed cabinet, fully-automatic filtration with rear oil flush, puts filtration where it's most convenient to operate, right on the front of the fryer.
  - Integrated Oil Quality Sensor monitors the health of the oil and indicates with great precision the true point that oil needs to be discarded.
- 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
- Sturdy stainless steel basket hangers
- Adjustable casters
- Oil management package includes set up for bulk oil and frypot covers
- Three twin baskets

## Options & Accessories

- ☐ Digital, CM3.5, and SMART4U 3000 Controller
- ☐ Frypot cover
- ☐ Chicken/Fish Plate
- ☐ Chicken basket
- ☐ Full basket
- ☐ Dual basket
- ☐ Quad basket
- ☐ Crisper tray
- ☐ Splash shield

## Specifications

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

The 11814E with FilterQuick Package, Auto Top-Off and Oil Quality Sensor is a large capacity electric fryer with a 60-lb. (30 liter) frypot oil capacity and a 18" x 14" x 4-1/4" (45.7 x 35.6 x 10.8 cm) cooking area. 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.

The integrated Oil Quality Sensor monitors the health of the oil, indicating with great precision the true point that oil needs to be discarded. This ensures high food quality and optimal oil life. Monitoring complexity is reduced to a push of a button.

This savings helps meet consumer demand for healthier food choices and regulatory mandates to use trans fat-free oils by offsetting the higher cost of these oils. With ASTM ratings that exceed ENERGY STAR® standards for efficiency, the 11814E electric fryers qualify for energy-saving rebates. The COOL Mode feature reduces the temperature when the fryer is not in use and saves energy.

The filter system utilizes an 8GPM (30LPM) pump and is equipped with a 3" (7.61 cm) drain line. The easy-to-use, closed cabinet, fully-automatic filtration (AF) system encourages more frequent filtering, which preserves oil life and ensures consistent, great-tasting food. The AF is operated with fingertip ease from the front of the fryer. No doors to open.

The automatic top-off (ATO) feature automatically replenishes oil from oil saddle conveniently located on the side of the fryer.

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 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.



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

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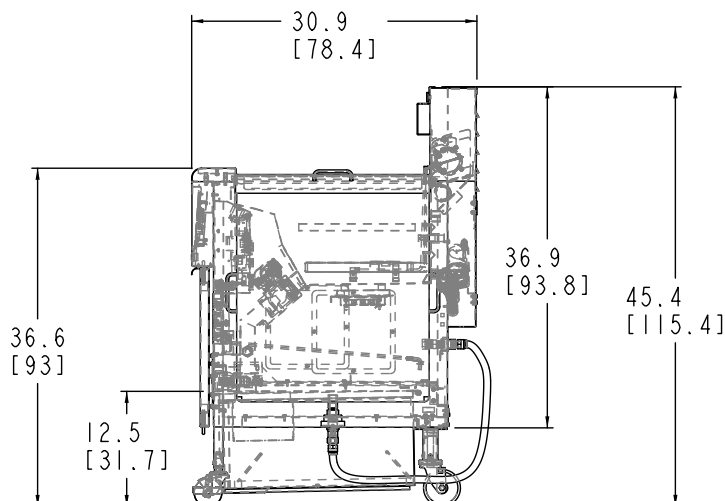
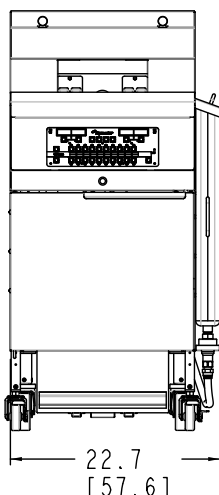
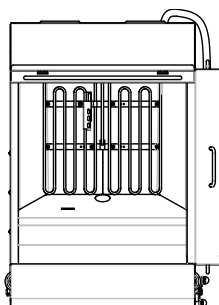
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Bulletin No. 818-0917  
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1814E With FilterQuick Package and Oil Quality Sensor Electric Fryer



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## DIMENSIONS

MODEL NO.	OIL CAPACITY	OVERALL SIZE (cm)			DRAIN HEIGHT	SHIPPING INFORMATION					
		WIDTH	DEPTH	HEIGHT		WEIGHT	CLASS	CU. FT.	DIMENSIONS (cm)		
11814EA	60 lbs. (30 liters)	22-3/4" (57.6)	30-7/8 (78.4)	45-3/8" (115.4)	12-1/2" (31.7)	390 lbs (177 kg)	85	39.7	<b>W</b> 29" (73.7)	<b>D</b> 43" (109)	<b>H</b> 55" (139.7)

## POWER REQUIREMENTS

BASIC DOMESTIC	kw	ELEMENTS/FRYPOT		CONTROLS/FRYPOT	FILTER
		VOLTAGE	3 PHASE*		
11814EA	17	208V 240V	48 A 41 A	1 A 1 A	5 A 4 A

\*3 PH/3 Wire/Plus Ground Wire

## HOW TO SPECIFY

The following descriptions will assist with ordering the features desired for this equipment.

11814EAZZQ 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, SMART4U FilterQuick controller, automatic filtration, auto top-off, oil quality sensor and stainless steel frypot, door and cabinet.

## NOTES

•Cord and plug provided.

## 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.

## MODEL NO. EXPLANATION:

#	=	# of frypots
1814	=	Base Model
E	=	Electric
A	=	Auto Filtration/Auto Top-Off
Z	=	No Spreader
Z	=	No Basket Lifts
Q	=	Oil Quality Sensor

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CSI Section 11400