



1814 Gas Tube Fryers

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

1814 Gas Tube Fryers -- Domestic & Export

11814 (without filter)

21814 (with filter)

11814/HD50G/11814 (with filter)



Model Shown:
11814/HD50G/11814

Standard Features

11814 Standard Features

- 18" x 14" x 3-3/4" (45.7 x 35.6 x 9.5 cm) frypot uses 63 lbs of oil and cooks three twin baskets of food at the same time
- 119,000 Btu/hr (29,975 kcal/hr.) (34.9 kw/hr.) 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.
- Thermo-Tube heat-transfer system efficiently transfers energy into the oil, saving energy and extending oil life
- Robust, RTD, 1° compensating temperature probe
- Wide cold zone traps sediment away from cooking area, safeguarding oil
- Stainless steel frypot, door and cabinet sides
- Sturdy stainless steel over-the-flue basket hangers and three twin baskets
- Casters
- Three twin baskets

21814 Has Standard Features of the 11814 Plus:

- (2) 18" x 14" x 3-3/4" (45.7 x 35.6 x 9.5 cm) frypots
- 119,000 Btu/hr (29,975 kcal/hr.) (34.9 kw/hr.) input per frypot
- Built-in filtration putting filtration where it's most convenient to use, right in the fryer battery
- Three additional twin baskets
- Adjustable casters

11814/HD50G/11814 Has Standard Features of the 21814 Plus:

- A high efficient HD50G frypot that exceeds ENERGY STAR® guidelines, with a 50-lb oil capacity, 100,000 Btu/hr. (25,189 kcal/hr.) (29.3 kw/hr.), and a 14" x 14" x 3-1/2" (35.6 x 35.6 x 8.9 cm) cooking area
- The HD50 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

- External oil discharge (rear only)
- Frypot covers
- Splash shield
- Fish Plate

Specifications

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

The 1814 large capacity fryers have a 63-lb (31 liter) frypot oil capacity with an 18" x 14" x 3-3/4" (45.7 x 35.6 x 9.5 cm) cooking area that can be combined in a two frypot battery or additionally with an HD50G, which has a 50-lb (25 liter) frypot oil capacity. The ability to cook three baskets of food in an 18" x 14" x 3-3/4" cooking area allows for footprint, oil use, and energy use reductions over standard 50-lb fryers. Two 1814 fryers can do the work of three standard fryers and two 1814 fryers combined with an HD50 fryer allows three fryers to do the work of four standard fryers. The savings adds up quickly using 11-15% less space and 12-16% less oil while using upwards of 50% less energy.

Frymaster's Thermo-Tube heat transfer system with 6" vs. 4" diameter tubes provides superior heat-to-oil transfer that saves energy and extends oil life. The tubes have high-heat, stainless steel alloy flow baffles that efficiently transfer the fryers' energy input to the surrounding oil. The

durable baffles and reliable, built-to-last, high-efficiency burners keep maintenance to a minimum.

The fryers' SMART4U lane controller has programmable cook buttons and features that make it easy to produce consistent, great-tasting food.

Crumbs/sediment from the frying area are trapped in the wide cold zone where they do not carbonize and contaminate the oil or cling to fried foods. 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 1814 models meet ENERGY STAR® guidelines and are part of the Manitowoc EnerLogic™ program.

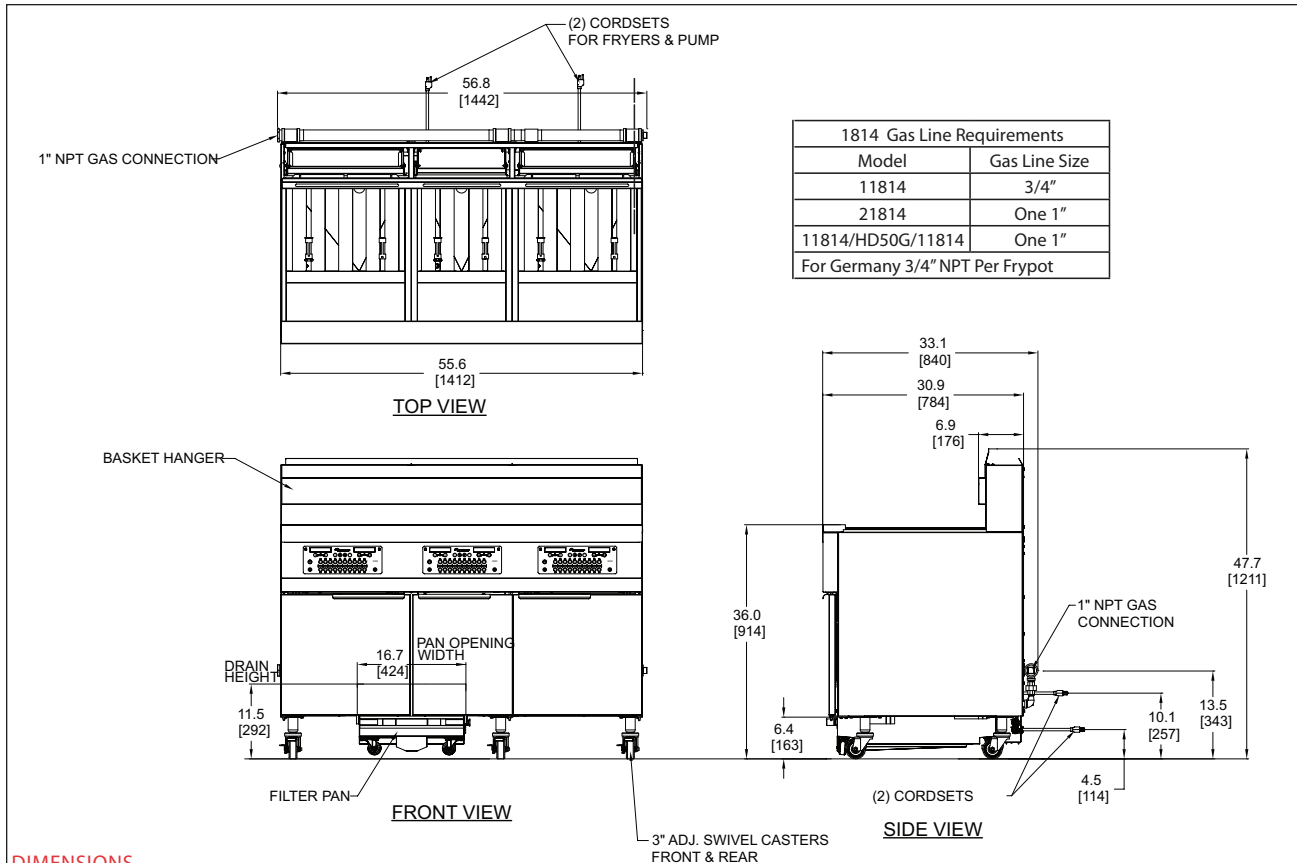


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1814 Gas Line Requirements	
Model	Gas Line Size
11814	3/4"
21814	One 1"
11814/HD50G/11814	One 1"

For Germany 3/4" NPT Per Frypot

DIMENSIONS

MODEL NO.	OIL CAPACITY	OVERALL SIZE (cm)			DRAIN HEIGHT	SHIPPING INFORMATION					
		WIDTH	DEPTH	HEIGHT		WEIGHT	CLASS	CUBIC FEET	DIMENSIONS (cm)		
11814 without filter	63 lbs. (31 liters)	20" (50.8)	33-1/8" (84.1)	47-3/4" (121.3)	17-1/2" (44.5)	255 lbs. (116 kg)	85	39.6	W 29" (73.7)	D 42" (106.7)	H 55" (139.7)
21814 with filter	63 lbs. (31 liters) each frypot	40" (101.6)	33-1/8" (84.1)	47-3/4" (121.3)	11-1/2" (29.2)	645 lbs. (293 kg)	77.5	70.2	52-1/2" (133.4)	42" (106.7)	55" (139.7)
11814/HD50G/11814 with filter	11814 63 lbs. (31 liters) each frypot HD50G 50 lbs. (25 liters)	55-5/8" (141.3)	33-1/8" (84.1)	47-3/4" (121.3)	11-1/2" (29.2)	907 lbs. (411 kg)	77.5	88.6	65-1/2" (166.4)	42" (106.7)	55" (139.7)

POWER REQUIREMENTS, PER FRYPOT

MODEL NO.	BASIC DOMESTIC & EXPORT	
	CONTROLLER	FILTER
11814	120V 1 A 220V 1 A	N/A
21814		120V 8 A 220V 5 A
HD50G		

NOTES:

- A minimum of 24" (61.0 cm) should be provided at the front of the unit for servicing and proper operation, and 6" (15.2 cm) between the sides and rear of the fryer to any combustible material.
- **POWER CORDS:** On 1 to 2 battery units, 1 power cord supplied
On 3 to 4 battery units, 2 power cords supplied
- Please specify: Natural or LP gas; altitude if between 2,000 - 6,000 feet (610 - 1,829 Meters).
- **DO NOT CURB MOUNT**

HOW TO SPECIFY

- 11814 One Frymaster 63-lb. (31 liter) oil capacity gas tube fryer with 18" x 14" x 3-3/4" (45.7 x 35.6 x 9.5 cm) cooking area and SMART4U lane controller.
- 21814 Two Frymaster 63-lb. (31 liter) oil capacity gas tube fryers with 18" x 14" x 3-3/4" (45.7 x 35.6 x 9.5 cm) cooking areas, SMART4U lane controllers and built-in filtration.
- 11814/HD50G/11814 Two Frymaster 63-lb. (31 liter) oil capacity gas tube fryers with 18" x 14" x 3-3/4" (45.7 x 35.6 x 9.5 cm) cooking areas and one Frymaster 50-lb oil capacity, gas tube 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.

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