

# 1814 Gas & Electric High-Production Fryers

Conserve Oil, Energy & Space

 **Frymaster**



*SMART4U® 3000  
controller minds  
three cooks at once*



*Flexible, high-  
production output*



*Conserves oil, energy,  
and space*

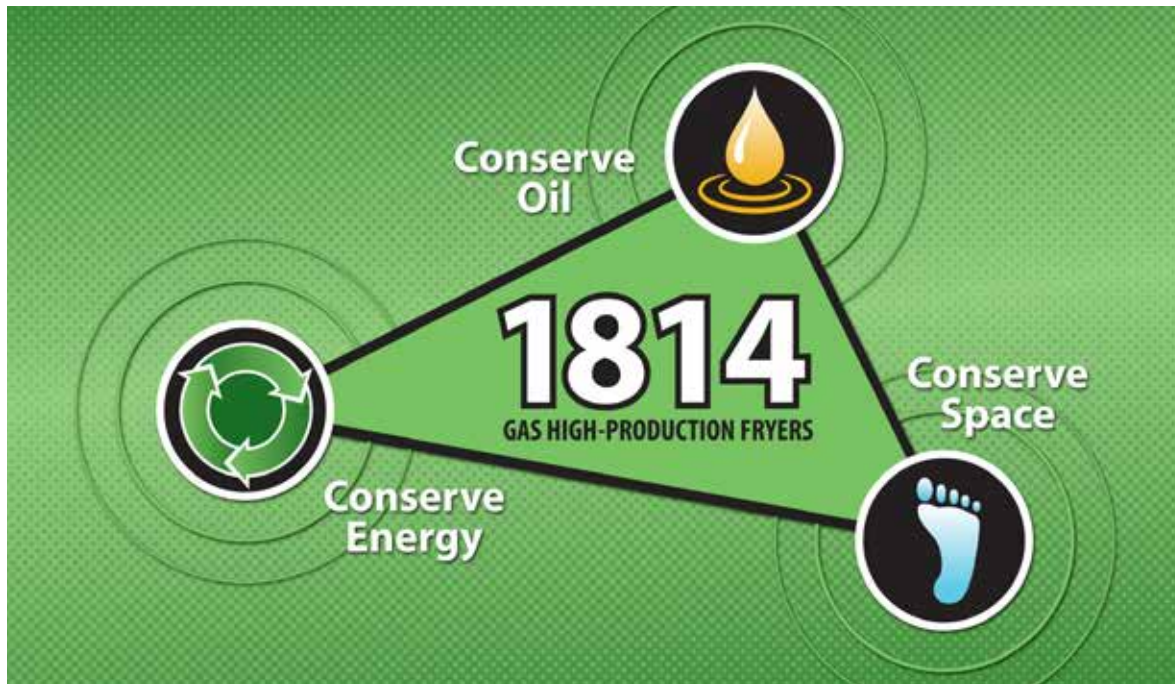


**Manitowoc**

# High-Performance Players in the Frymaster Conserving Fryer Lineup



Coming from a supplier with over 75 years of commercial frying leadership, the Frymaster 1814 gas, high-production, tube fryers have been field tested and are ready to deliver flexible, high-production performance that conserves your resources. The 1814 fryers offer a trio of savings: **conserving oil, energy, and space.**



Convenient, easy-to-use built-in filtration



Great-tasting food satisfies customers



High-efficiency, Thermo-Tube, heat transfer system saves energy

## The Fryer's Signature 18" x 14" Frypot Cooks Three Baskets of Food

Compact battery design uses **10-15% less space**, and the 1814 Fryers use **12-20% less oil** than standard 50-lb fryer systems. And don't forget the **30-50%** energy saving generated by a smaller footprint and less oil to heat. The easy-to-use SMART4U® controller has programmable cook buttons and features that help control food and oil quality. Built-in filtration models optimally support food quality and oil life extension. Bulk oil option allows easy hook-up to bulk oil systems.

**Put An 1814 Fryer To Work In Your Operation Today!**



**Frymaster**

For more information, contact  
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