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Oil Conserving Family of Fryers Gas & Electric

About Frymaster

Frymaster, a Manitowoc company, is one of the world's leading manufacturers of commercial fryers for the foodservice industry. For more than 75 years, Frymaster has been providing premium equipment and world-class service to operators. Frymaster's technological innovation is driven by our Customer at the Core™ philosophy, continually pushing equipment performance to higher levels to achieve operating efficiencies, produce high quality, great-tasting foods and return outstanding value to operators.

We build and service foodservice kitchens by understanding the foodservice business from the ground up. We feed our customers' business with operational insights, global foodservice trends, culinary expertise, outstanding aftermarket service and innovative ideas to keep their business healthy. Our unmatched portfolio of leading brands delivers state-of-the-art equipment and full kitchen systems built on operational understanding. This knowledge is why Manitowoc Foodservice is the only foodservice equipment company that can say we are **Fluent in Foodservice.**

Our best in class brands include: Cleveland, Convothem®, Dean®, Delfield®, Frymaster®, Garland®, Kolpak®, Koolaire®, Lincoln, Manitowoc® Beverage Systems, Manitowoc® Ice, Merco®, Merrychef®, Multiplex®, RDI Systems, Servend®, U.S. Range & Welbilt®

Less Oil, Less Energy, Outstanding Performance



FilterQuick®

OCF30®

1814

ESG35T



Connect with us @ www.mtwfs.com



Frymaster’s Oil Conserving Fryers are the New Normal

Frymaster’s growing family of gas and electric fryers makes it easy to care for the oil, optimize food quality, and save operating costs (oil and energy). All members exceed ENERGY STAR® guidelines and qualify for energy saving rebates. The family members include:

- The “New” FilterQuick® with fully-automatic filtration and optional oil quality sensor puts filter operations where they are easiest to use, at your fingertips right on the front of the fryer. There are no doors to open. Oil handling is minimal. Oil is automatically replenished with the Oil Attendant®. They have a 14”x 14” cooking area and cook 50-lb. loads in 30 lbs. of oil.
- OCF30® open pot fryers with in-cabinet filtration. The filter’s two lever operation allows quick, easy and convenient filtration. Oil is automatically replenished with the Oil Attendant. A manual top-off option is offered. Oil handling is minimal. They have a 14”x 14” cooking area and cook 50-lb. loads in 30 lbs. of oil.
- 1814 high-production tube type fryers with optional in-cabinet filtration. The filter’s two-lever operation allows quick, easy and convenient filtration. They have an 18”x 14” cooking area and cook 80-lb. loads in 60 lbs. of oil.
- The ESG35T, a value fryer that exceeds ENERGY STAR® guidelines and qualifies for energy-saving rebates. It has a 14”x 14” cooking area and cooks 45-lb loads in 37 lbs. of oil.

Frymaster continues its proud tradition of innovation, delivering fryers that are better for the environment, customer, worker, and the bottom line. Green benefits range from reduction of oil use to less energy consumption.

Frymaster’s **New** FilterQuick and OCF30 Fryers: 10 % Less Energy, 40% Less Oil, Outstanding Performance

Gas or electric, the 30-lb. oil conserving fryers offer the same production capacity as their 50-lb. competitors, yet take 40% less oil to fill; resulting in less oil used and less oil discarded into the waste stream. The FilterQuick and OCF30 oil savings are compounded by oil life extending features that take the guesswork out of oil management and protect oil quality, maximizing oil life up to four weeks or more. FilterQuick, Frymaster’s newest offering, features fully-automatic filtration, placing filtration where it is most convenient to operate, right on the front of the fryer! An optional oil-quality sensor measures oil contaminants and advises when the oil needs to be discarded, eliminating the age-old, “when-to-change-the-oil” dilemma. All models both gas and electric, have open frypots making it easy to safely access every inch of the frypot for cleaning.



1814 High-Production Gas and Electric Fryers

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

Benefits are Endless.

With Regards to Standard Fryer Systems, 1814 Fryers:

- Use between 12-20% less oil*
- Use between 30-50% less energy*
- Use between 10-15% less hood and floor space*
- Deliver flexible, high-production cooking meeting the peak demand of a varied menu with ease
- Support oil station management with in-cabinet filtration, making it easy to preserve oil life and ensure great tasting food
- Handle high sediment foods with ease
- Have controller options (SMART4U Lane and 3000) that help control food and oil quality, oil life, and equipment performance
- Cook three baskets of food in each frypot

** Depends on battery configuration*



1814/HD50G/1814 Gas Fryer



Lane Controller

ESG35T HIGH EFFICIENCY, VALUE FRYERS

The ESG35T is a value fryer that reduces the total cost of ownership by reducing energy consumption and oil use. Because the annual cost of gas and oil used in a value fryer is significantly more than the cost of the fryer itself, oil and energy savings can more than offset the cost of the equipment. The ESG35T matches the food production capacity of traditional fryers with 33% less energy and 18% less oil. The result is a fryer that quickly pays for itself, especially in regions with energy -saving rebates.

Unique Product Features and Benefits

- 6” heating tubes with a proprietary baffle design exceeds ENERGY STAR guidelines for efficiency, qualifying the fryer for energy-saving rebates. Qualification for rebates lowers the purchase price from \$250 - \$1,000 in areas where rebates are available. In addition, energy savings can be upwards of \$800/year in oil savings.
- Pot-size optimization reduces the oil needed to fill the frypot 18% without reducing production capacity. That can deliver upwards of \$800/year in oil savings.
- Efficiency reduces flue temperature 27%. Reduced flue temperatures decrease the demand on HVAC.

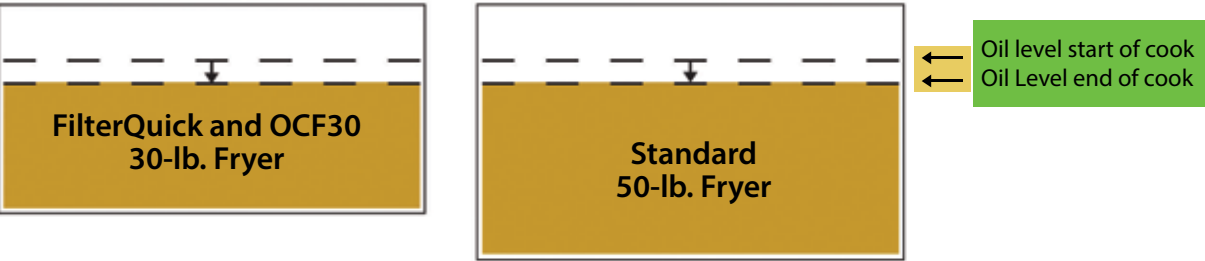


ESG35T Gas Fryer

How Oil Stays Fresher Longer with FilterQuick and OCF30 Fryers

Oil Absorbed During Cooking

- Frypot oil levels decrease a slight amount after each cook because the food absorbs some oil.
- Note that even though the amount of oil absorbed during the cook is equal for both fryers, it is a greater percentage of the total oil in the smaller FilterQuick and OCF30 frypots.



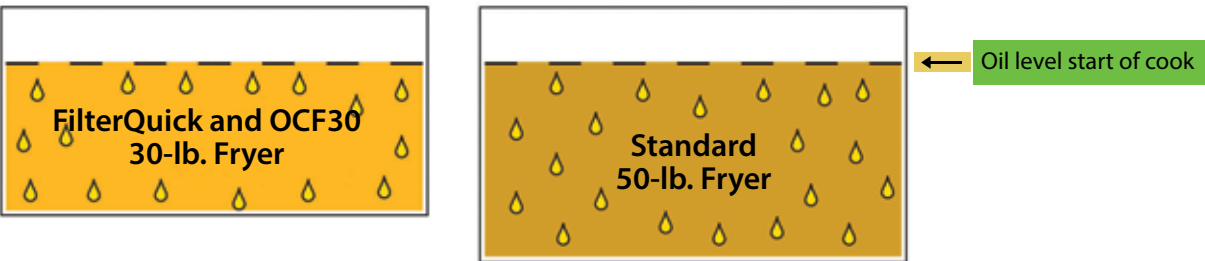
Fresh Oil Top-off

- Topping off the frypot replaces the absorbed oil with fresh.
- Even though the amount of fresh oil used to “top-off” is the same between both fryers, the ration of fresh oil to used oil is higher in the FilterQuick and OCF30.



Extended Oil Life

- This favorable ration significantly improves the quality of the food and extends the life of the oil.





FilterQuick and OCF30 Comparison Chart:

| Features | FilterQuick | OCF30 |
|----------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------|
| OUTSTANDING PERFORMANCE | | |
| Frymaster’s 30-lb. oil conserving fryers match the production capacity of 50-lb fryers | ✓ | ✓ |
| 40% Less Oil | ✓ | ✓ |
| 10% Less Energy | ✓ | ✓ |
| INTELLIGENT CONTROL | | |
| The full-featured SMART4U® controllers mind both cooking and fryer operation | ✓ | ✓ |
| AUTO TOP-OFF | | |
| The Oil Attendant automatic top-off feature keeps the oil and food fresher longer | ✓ | ✓ <small>(Offers manual top- off option)</small> |
| FULLY-AUTOMATIC FILTRATION | | |
| Filter functions make filtering quick, easy and convenient | ✓ <small>Automatic filtration operates from the front of the fryer. No doors to open. Minimal exposure to fryer and oil heat)</small> | ✓ <small>(In-cabinet filtration has a simple two-lever operation. Minimizes exposure to fryer and oil heat)</small> |
| OIL QUALITY SENSOR | | |
| Takes the guesswork out of when to change the oil | ✓ | |

FilterQuick and OCF30 fryers mind the cooking and safeguard workers by minimizing their handling of hot oil (less frequent oil changes, built-in filtration and auto top off).

Using only 30 lbs. of Oil, the FilterQuick and OCF30 Fryers Handle the Same Workload as a 50-lb. Fryer.

The oil and energy conserving features of the FilterQuick and OCF30 fryers do not mean you have to settle for decreased output. By design, these fryers match the output of 50-lb. fryers. And because there is less oil to maintain, load-for-load, foods fried in the FilterQuick and OCF30 fryers are more consistent and higher quality.

| | | |
|---------------------------------------------------------------------------------------|-----------------------------------|-----------------------------------------------------------------------------------------------|
|  | FRENCH FRIES | |
| | • Gas FilterQuick and OCF30: | 69-lbs/hr |
| | • Electric FilterQuick and OCF14: | 71-lbs/hr |
| | • Electric FilterQuick and OCF17: | 78-lbs/hr |
| | | FilterQuick and OCF high fresh-to-used oil ratio can extend oil life by as much as 92% |
|  | FRESH BREADED CHICKEN STRIPS | |
| | • Gas FilterQuick and OCF30: | 60-lbs/hr |
| | • Electric FilterQuick and OCF14: | 63-lbs/hr |
| | • Electric FilterQuick and OCF17: | 70-lbs/hr |
| | | FilterQuick and OCF fryers can cook 66% more food per gallon |

SMART4U FilterQuick and 3000 Controllers Put Cooking and Fryer Operations at Your Fingertips

Each FilterQuick and OCF30 fryer is equipped with a full-featured SMART4U controller, which has programmable cook buttons and features that make it easy to produce consistent, great-tasting food.

Smart4U FilterQuick and 3000 Controller features mind the fryers so you don't have to:

- 20 programmable cook buttons (start, stop, cancel)
- Auto adjustment of cook time to load size
- Ability to toggle to an alternate language
- Guided oil-station management
- COOL mode (setback idle temperature)
- INSTANT ON (starts cook recovery as soon as cook begins)
- Ability to monitor and report on oil level, oil life, cook counts, and fryer performance
- Segmented (multi-temperature) cooking
- Optional Oil Quality Sensor feature (FilterQuick only)



SMART4U FilterQuick Controller



SMART4U 3000 Controller (OCF30)

Automatic Top-Off and Regular Filtration Minimize Oil Handling While Maximizing Oil Life.

Auto Top-Off

The Oil Attendant auto top-off feature continually senses the oil level in the frypot and adds oil as needed from an in-cabinet supply. It maintains a favorable ration of fresh-to-used oil, which extends oil life and a continually full frypot, ensuring consistent food quality. Frypot oil levels are properly maintained without manual retrieval, lifting, and pouring from heavy containers. And when the in-cabinet oil supply is empty, the controller notifies workers.

Regular Filtration

Nothing maintains food and oil quality better than filtering impurities from the oil when needed. Frymaster's filter options make it easy, quick and convenient to filter.

FilterQuick puts filtration at your fingertips. It is started and stopped with push-button ease from the front of the fryer. No doors to open. The OCF30's in-cabinet filtration has a simple two lever operation.

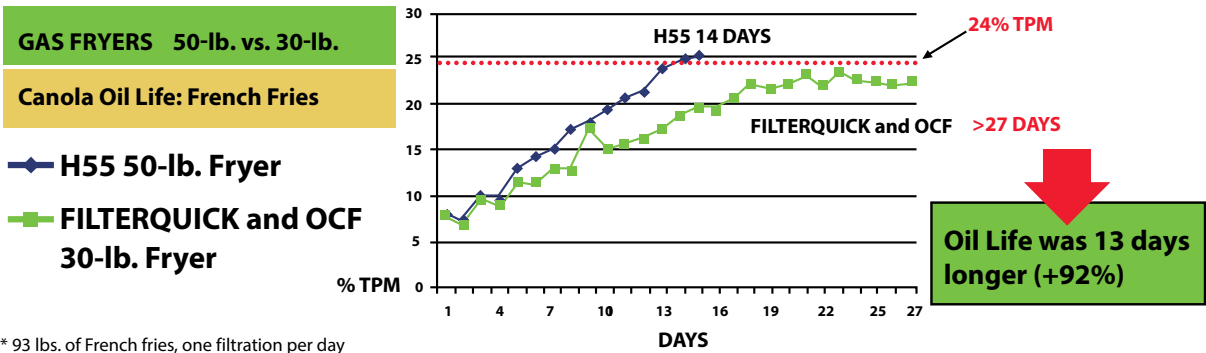
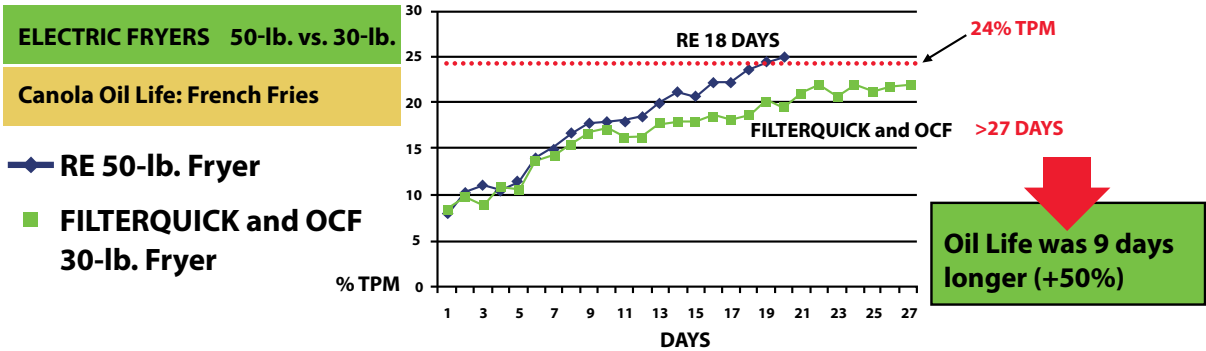
The Smart4U controllers guide quick filter, clean and filter, and polish functions in a step-by-step manner so that any worker can perform them with ease. Filtration is sequential so that in a battery, one frypot can be filtered while cooking in the other(s) and safeguards are in place to protect workers from filtering more than one frypot at a time. The filter pan rolls out easily over floor mats and uneven floor tiles.

FilterQuick's optional oil quality sensor monitors the oil's health and advises when to discard. No more guesswork.



Outstanding Performance.

With convenient filtering and a high fresh-to-used oil ratio maintained by auto top-off, FilterQuick and OCF30 fryers can extend oil life by as much as 92%; so you refill with less oil, less often. The cost savings and GREEN benefits are significant.



* 93 lbs. of French fries, one filtration per day

Advanced Safety Features.

Frymaster's FilterQuick and OCF30 fryers are designed from the ground up for safe and easy operation.

- Controllers in the same battery communicate for staged, sequential filtration. The 3000 controller alerts the operator if more than one drain valve is opened. The FilterQuick controller prevents more than one drain valve opening.
- Electric models feature element-lift handles and self-standing elements that stay safely out of the way without being propped. Element mounted probe offers dry-fire protection.
- Open frypot designs, both gas and electric, allow for safe, easy, unobstructed cleaning and maintenance.



FilterQuick



Gas Fryer Frypot



Electric Fryer Frypot



OCF30