

HD50 frvers meet ENERGY STAR® and EnerLogic guidelines.

8700 Line Avenue Shreveport, LA 71106-6800 USA

tubes have high-heat, stainless steel alloy flow baffles

that efficiently transfer the fryer's energy input to the

surrounding oil. The durable baffles and reliable, built-

Tel: 318-865-1711 Tel: 1-800-221-4583 Fax: 318-868-5987 E-mail: info@frymaster.com

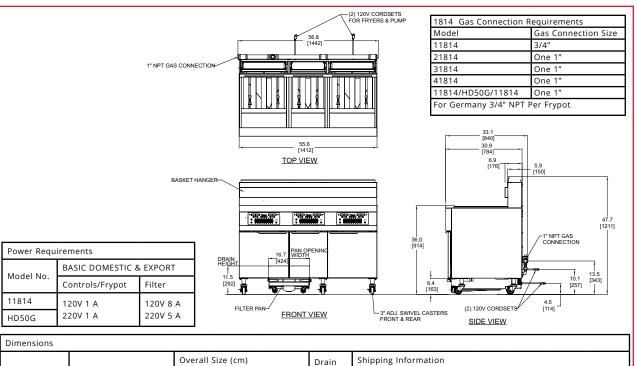
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"built-in" feature puts filtration within the fryer battery

where it's most convenient to use.







Model No.	Oil Capacity	Overall Size (cm)			Drain	Shipping Information					
		Width (B)	Depth (C)	Height (A)*	Height (cm)	Weight	Class	Cu. Ft.	Dimensions (cm)		
11814/11814GF	63 lbs. (31 liters)	20" (50.8)	33-1/8" (84.1)	47-3/4" (121.3)	17-1/2" (44.5)	w/o filter 255 lbs. (116 kg) w/filter 390 lbs. (177 kg)	85	39.6	W 29″ (73.7)	D 42" (106.7)	H 55″ (139.7)
21814GF	63 lbs. (31 liters) each frypot	40" (101.6)	33-1/8" (84.1)	47-3/4" (121.3)	11-1/2" (29.2)	w/filter 645 lbs. (293 kg)	77.5	70.2	52-1/2" (133.4)	42" (106.7)	55″ (139.7)
31814GF	63 lbs. (31 liters) each frypot	60" (152.4)	33-1/8" (84.1)	47-3/4" (121.3)	11-1/2" (29.2)	w/filter 900 lbs. (408 kg)	77.5	87.5	65-1/2" (166.4)	42" (106.7)	55" (139.7)
41814GF	63 lbs. (31 liters) each frypot	80" (203.2)	33-1/8" (84.1)	47-3/4" (121.3)	11-1/2" (29.2)	w/filter 1,155 lbs. (523.8 kg)	77.5	110.9	83″ (210.8)	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)	w/filter 907 lb.s (411 kg)	77.5	87.5	65-1/2" (166.4)	42" (106.7)	55″ (139.7)

## HOW TO SPECIFY

The following description will assist with ordering the features desired for this equipment:

11814 One 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.
11814GF/21814GF/
31814GF/41814GF One, two three or four 63-lb. (31 liter) oil capacity per frypot gas tube fryer(s)

with 18" x 14" x 3-3/4" (45.7 x 35.6 x 9.5 cm) cooking area(s) and SMART4U<sup>®</sup> lane controller(s) with bulit-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<sup>®</sup> lane

controllers and built-in filtration.

## NOTES

1-1/2" (3.8 cm) kitchen main manifold gas supply line required. Gas inlet size (I.D.) should be no smaller than that provided for connection to the fryers. See service manual and/or plumbing codes for proper pipe sizing. Recommended minimum store manifold pressure to be 6" W.C. for natural gas and 11" W.C. for L.P. gas. Check plumbing codes for proper supply line sizing to attain burner manifold pressure of 3.0" W.C. natural or 8.25" W.C. L.P.

- POWER CORDS: On1 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

## **CLEARANCE INFORMATION**

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.

Welbilt reserves the right to make changes to the design or specifications without prior notice.

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