Frymaster

FPRE14/17/22 Electric Fryers

Project _____

Item _____

Quantity _____

CSI Section 11400 _____

Approval _____

Date _____

FPRE14/17/22 Electric Fryers

Models

- ☐ FPRE14
- ☐ FPRE14-2
- ☐ FPRE17
- ☐ FPRE17-2
- ☐ FPRE22
- ☐ FPRE22-2



FPRE14

Shown with optional computer .

Standard Features

- Ultra high energy efficiency
- Open-pot design (full or split) easy to clean
- Self contained FootPrint® filter for safe, easy filtering
- Rotating, swing-up, ribbon type, long-life heating elements and solid state controls assure efficient heat transfer
- Centerline temperature sensor (7-to 10-second response to load)
- Automatic melt cycle
- Deep cold zone, 1-1/4 in. (32 mm) IPS ball-type drain valve
- Boil-out mode for easy cleaning
- Stainless steel frypot and door with enamel sides
- Lifetime limited warranty on stainless steel frypot
- Casters

Options & Accessories

- ☐ Computer Magic®, Electronic Timer or Digital control computers
- ☐ Spreader cabinet
- ☐ Automatic basket lifts

Specifications

Single electric fryers with FootPrint Filtration designed for energy efficiency and high-volume frying

The FPRE14, FPRE17 and FPRE22 are enhanced for industry leading efficiency, convenience and serviceability.

The FPRE14, FPRE17 and FPRE22 have a minimum 40-lb. (20 liters) and maximum 50-lb. (25 liters) shortening capacity. The frying area is 14" x 15.50" (356 x 394 mm). Solid-state controls assure pinpoint accuracy of shortening temperature, extending shortening life and producing a uniformly-cooked product. The temperature sensor mounted on the elements permits rapid response to loads. Self-cleaning electric elements have low watt density for increased reliability and extended life.

The swing-up, ribbon-designed elements provide the best possible efficiency in transferring heat. They swing up to expose the open frypot, allowing every inch of the frypot to be cleaned and wiped down by hand. The deep cold zone catches crumbs and sediment from the frying area. These particles are trapped in the cold zone where they do not carbonize, contaminate shortening or cling to fried foods. A rear flush feature moves sediment to the front drain valve for easy and thorough removal.

Frymaster's renowned, patented built-in FootPrint filtration puts filtering where it's most convenient to use -- right within the fryer -- eliminating the need for additional floor and storage space.

The filtering process is fast and easy, encouraging frequent filtering -- a critical part of maximizing oil life, especially with trans-fat free oils. It is engineered with features that allow added convenience, easier serviceability and allows for using three different mediums with one pan.

The FPRE14-2 and FPRE17-2 are split-pot electric fryers with 7 kW/8.50 kW input, and a maximum shortening capacity of 25 lbs. (12 liters) each side. The frying area is 6.75" x 15.50" (171 x 394 mm) each side. These split-pot fryers have all of the features of the FPRE14, FPRE17 and 22 models but give the operator half-pot frying options.

*Liter conversions are for solid shortening @70°F.

NSF

c UL us LISTED

CE

TÜV PRODUCT SERVICE GS

ENERGY STAR

ISO 9001:2000

QMI REGISTERED

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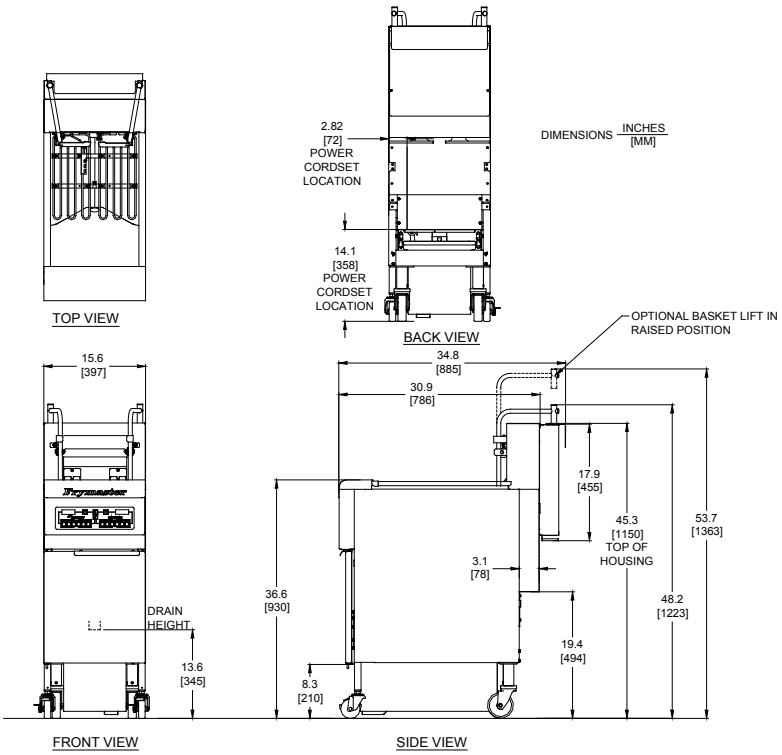
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FPRE14/17/22 Electric Fryers



DIMENSIONS

MODEL NO.	OVERALL SIZE (mm)			NET WEIGHT	DRAIN HEIGHT	SHIPPING INFORMATION					
	HEIGHT	WIDTH	LENGTH			WEIGHT	CLASS	CU. FT.	DIMENSIONS		
FPRE14/17/22 FPRE14-2/17-2/22-2	45.3"* (1150)	15.6" (397)	30.9" (786)	205 lbs." (93 kg)	13.6" (345 kg)	255 lbs. (116 kg)	85	31.95	**H** 47" (1194)	**W** 25" (635)	**L** 47" (1194)

*without basket lifts.

POWER REQUIREMENTS

MODEL NUMBER	SHORTENING CAPACITY (min.-max.)	INPUT kW	NOMINAL AMPS PER LINE					
			208V 3 phase (3 wire)**	240V 3 phase (3 wire)**	480V*** 3 phase (3 wire)**	220/380V 3 phase (4 wire)**	230/400V 3 phase (4 wire)**	240/415V 3 phase (4 wire)**
FPRE14	40-50 lbs. (20-25 liters)	14	39	34	17	22	21	20
FPRE14-2	20-25 lbs. (10-12 liters)	7 ea. side	39	34	17	22	21	20
FPRE17	40-50 lbs. (20-25 liters)	17	48	41	21	26	25	24
FPRE17-2	20-25 lbs. (10-12 liters)	8.5 ea. side	48	41	21	34	32	31
FPRE22	40-50 lbs. (20-25 liters)	22	61	53	27	34	32	31
FPRE22-2	20-25 lbs. (10-12 liters)	11 ea. side	61	53	27	34	32	31

**Plus ground wire . For electrical connections, use an approved, flexible, metallic or rubber covered, electrical cable and plug with copper wire only.

***480V requires separate 120V/20 Amp power for filter unit.

No cord or plug available per UL 197-9. + Cord and plug optional.

HOW TO SPECIFY

RE14	Full pot, solid state controls
RE14-2	Split pot, solid state controls
RE17	Full pot, solid state controls
RE17-2	Split pot, solid state controls
RE22	Full pot, solid state controls
RE22-2	Split pot, solid state controls
SD	Stainless steel pot, door , enamel cabinet
SC	Stainless steel pot, door and cabinet

NOTES

CORD is provided on 3 phase units with exception of items in red (see chart on left).

Plug is optional on units shipping with cord; Canada is an exception and cords, where available, must have a plug attached.

Single phase units must be field wired. No cord or plug provided. Check electrical codes for proper supply line sizing.

CE Voltage: 230/400/50/3

CLEARANCE INFORMATION

A minimum of 24" (610 mm) should be provided at the front of the unit for servicing and proper operation, and 6" (152 mm) between the sides and rear of the fryer to any combustible material.

Model #_____
CSI Section 11400

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