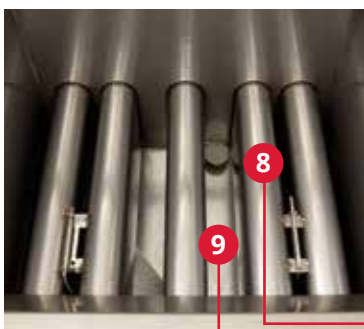


# 1814 High-Production, with Oil-Conserving, Gas Fryers

Conserve Oil, Energy, & Space



Model shown: 11814/HD50G/11814



1. **Use 11-15% less hood and floor space** than standard fryer systems.
2. **Use upwards of 50% less energy** than comparable standard fryer systems.
3. **Use less oil** reducing operating costs and environmental impact.
  - **16-20% less** than 3 standard 50-lb fryers (126 lbs of oil vs 150 lbs)
  - **12-14% less** than 4 standard 50-lb fryers (176 lbs of oil vs 200 lbs)
4. **Deliver flexible, high-production cooking** with one or two 18" x 14" 3-3/4" cooking area(s) that can cook three baskets of food at the same time. Each 18" x 14" x 3-3/4" frypot can produce:
  - **118 lbs.** of frozen chicken nuggets/hr
  - **100 lbs.** of French fries/hr
  - **74 lbs.** of fresh-breaded chicken strips/hr
  - **68 lbs.** of dry dredge catfish/hr
  - **96 pieces** of fresh-breaded, 8-piece cut chicken/hr
  - **77 lbs.** of wings/hr (875 pieces)
5. **Control food and oil quality with the Lane Controller**, which has programmable cook buttons and features that make it easy to produce consistent, great-tasting food. 3000, 3010, CM3.5, and Digital Timer controller options are also available.
6. **Save on equipment costs.**
  - Two 1814 fryers do the work of three 50-lb fryers.
7. **Support Oil Station Management** with built-in filtration options, making it easy to preserve oil life and ensure consistent, great tasting food. An 8 GPM pump quickly removes crumbs and sediment, making the filter process quick and effective.
8. **Optimize Heat Transfer** with 6" vs. 4" diameter tubes, which provide a 36% larger surface for oil contact.
9. **Handle High-Sediment Food with Ease.** Sloping bottom ensures fast drainage and easy cleaning.



1814 models meet ENERGY STAR® guidelines. All 1814 fryers are part of the Welbilt EnerLogic® energy program.

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