

Taiya Company Limited Fryers Catalogs





New!

ELECTRIC ECONOMY FRYER

Same Great Pitco® Quality Designed for the Budget Minded

STANDARD ACCESSORIES

- Tank-stainless steel
- Cabinet-stainless steel front, door, sides and splashback
- Electric thermostat with front panel ON/OFF switch
- One drain extension
- One drain line clean-out rod
- Fryer cleaner sample
- Two twin size baskets
- Removable basket hanger for easy cleaning
- 6" (15.2 cm) adjustable legs
- Electric thermostat maintains selected temperature automatically between 200°F (93°C) and 375°F (191°C)
- 6" (15.2 cm) Adjustable casters available

FRYING AREA	COOK DEPTH	OIL CAPACITY
14" x 14"	4"	35lbs.
(35.6 x 35.6cm)	(10.2cm)	(15.9kg)



MODEL E35



Model: ROV-E14-2FD

Low Consumption, High Efficiency Frying System



STANDARD ACCESSORIES

- 1* FAST MEC110 controllers.
- 1* Built-in Filter System.
- 1* Cleaning Brush.
- 1* Drain Clean Out Rod.
- 2* heating element racks

OPTIONAL ACCESSORIES

- Fry Tank Covers.

APPLICATION

Pitco Reduced Oil Volume high output frying system are designed and engineered to reduce operating cost and maintain high production. Operators benefit immediately with a 32% reduction in oil usage on initial fill-up and on every subsequent oil change. Together with the fast & simple to use filtering system and more frequent filtrations of Reduced Oil Volume fryers, the life of cooking oil is significantly maximized.

STANDARD FEATURES

- Cooks like traditional 50lbs (22Kg) fryer with 34Lbs (16kg) of oil.
- Cabinet - Stainless steel front, door and sides.
- Tank – Stainless steel construction.
- Easy lift up immersion heating elements for easy cleaning.
- Drain valve safety interlock system turns off the heating elements when the drain valve is opened.
- Powerful 1 / 3 HP filter pump for fast filtering.
- Overload protection on filter pump motor.
- 1-1 / 4 "(3.2cm) full port drain valve, less prone to clogging.
- Easy to pull out oil filter cart for cleaning and filter paper change.

CONTROL

- FAST MEC110 controller.
- High temperature safety control cuts off heating when the oil temperature exceeds $446 \pm 15 \text{ }^\circ\text{F}$ ($230 \pm 10 \text{ }^\circ\text{C}$).
- Low oil safety sensor cuts off heating when oil level is too low.
- Mercury free contactor relays and patented circuit fault detection and protection.

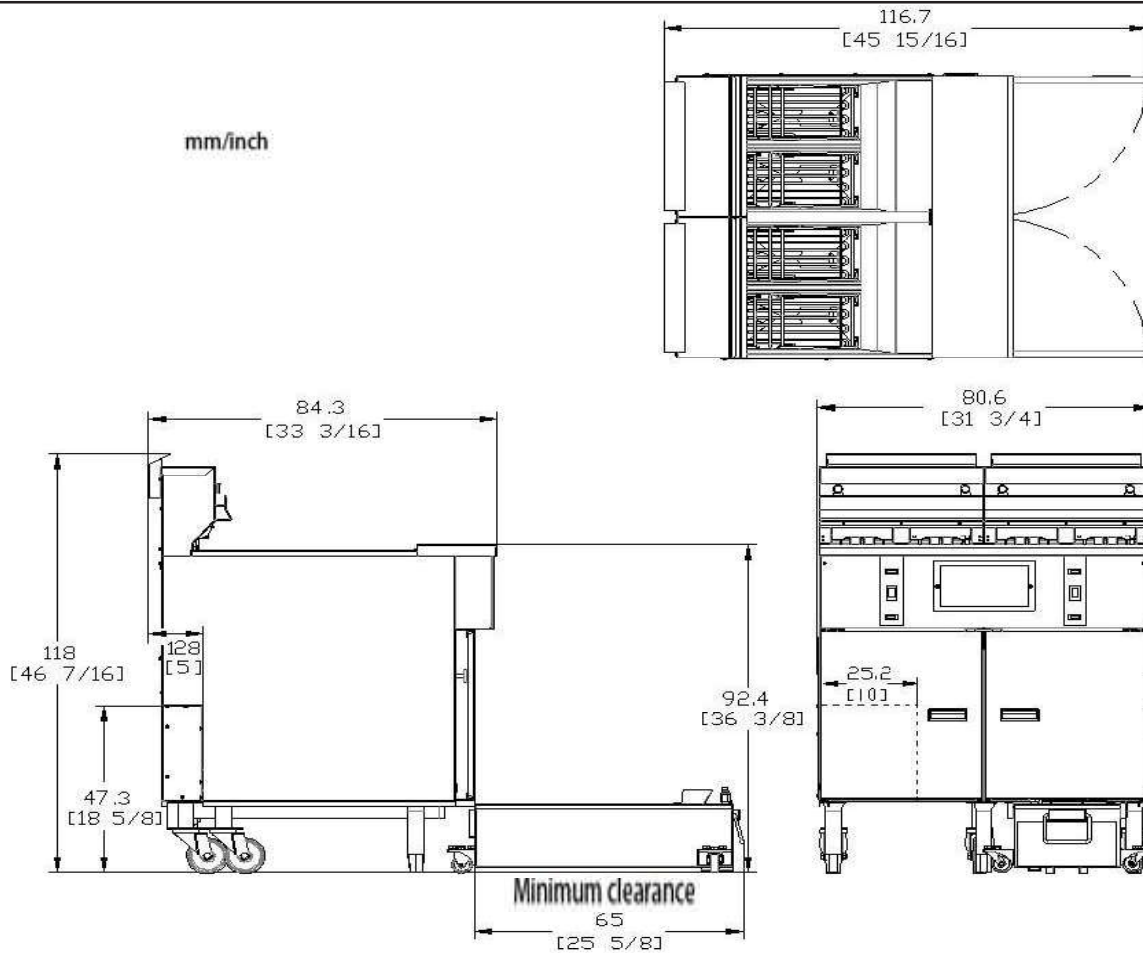
CERTIFICATION

- QS





Model: ROV-E14-2FD
Low Consumption, High Efficiency Frying System



INDIVIDUAL FRYER SPECIFICATIONS				
Model	Cooking Area/Depth		Oil Capacity	
ROV-E14-2FD	14x 15.4 x 4.6 in (36.2 x 39.2 x 11.9cm) per tank		34 Lbs (16kg) per tank	
FILTER SPECIFICATIONS				
Pan Oil Capacity	Filter Pump Motor		Filter Pump Rated Flow	Filter Media
40 Lbs (18 kg)	1/3 HP 50/60 Hz		8 GPM (30.3 LPM) @ 60 Hz 6.7 GPM (25.4 LPM) @ 50 Hz	ROV 10.8 x18 in (27.5 x45.5 cm) Paper Envelope
ELECTRICAL REQUIREMENTS		Nominal Amps Per Line (50/60 HZ)		
		3 Phase "Y" (4 wire + ground)		
Model	kW	380/220	400/230	415/240
ROV-E14-2FD (per fryer)	14	21	20	19
SHIPPING WEIGHT (Approximate)				
Shipping Weight	Shipping Crate Size H x W x L (Approximate)		Shipping Cube	
397 Lbs (180 kg)	52 x 41-3/8x 3/8in (132 x 105 x 138 cm)		68.6ft ³ . (1.9 m ³)	
CLEARANCES				
Front min.	Floor min.		Combustible material	
30" (76.2 cm)	6" (15.25 cm)		Sides min.	Rear min. 6" (15.2 cm)



STANDARD ACCESSORIES

- 1* FAST MEC110 controllers.
- 1* Cleaning Brush.
- 1* Drain Clean Out Rod.
- 1* Basket Support Racks.
- 2* Baskets.

OPTIONAL ACCESSORIES

- Fry Tank Covers.

STANDARD SPECIFICATION

Constructions

- ◆ Food grade stainless steel frying pan with stainless steel cabinet door and box
- ◆ Heater with bright annealed surface treatment to meet food safety, not easy to scaling, easy to clean
- ◆ Lift up and hold heater design - easier to clean
- ◆ Deepened cold oil zone - for heavy coating, continuous high capacity cooking
- ◆ The sloping bottom of the oil pan is easy to empty the residual oil after filtering

Control

- ◆ High temperature safety control cuts off heating when the oil temperature exceeds $446 \pm 15^\circ \text{F}$ ($230 \pm 10^\circ \text{C}$).
- ◆ Equipped with a patented design contactor protection system that cuts off the heating circuit to prevent fire when the contactor is accidentally bonded
- ◆ Liquid level protection function, to eliminate fire and oil damage caused by oil-free heating
- ◆ Heating tube limit protection, when the heating tube is lifted or not placed in place, the heating wire does not work to prevent the heater from dry burn damage
- ◆ Intelligent computer board controller, automatic detection of high temperature and alarm, while cutting off the heating, to avoid waste of ingredients and high temperature fire
- ◆ Fuses for overcurrent protection to protect against damage to electronics

Operation

- ◆ Large diameter oil drain valve at the bottom of the fryer can quickly drain oil to avoid clogging
- ◆ Computer control panel with 10 product keys, each with multi-level settings for cooking temperature, time and cradle alarm
- ◆ Temperature key to observe oil temperature in real time, search key for quick view of settings
- ◆ The heating mode can be set arbitrarily according to different types of supplies
- ◆ The computer board visually displays the status of each stage and records the operating parameters
- ◆ Fryer configuration universal casters and brake casters, easy maintenance and cleaning
- ◆ With IOT expansion interface

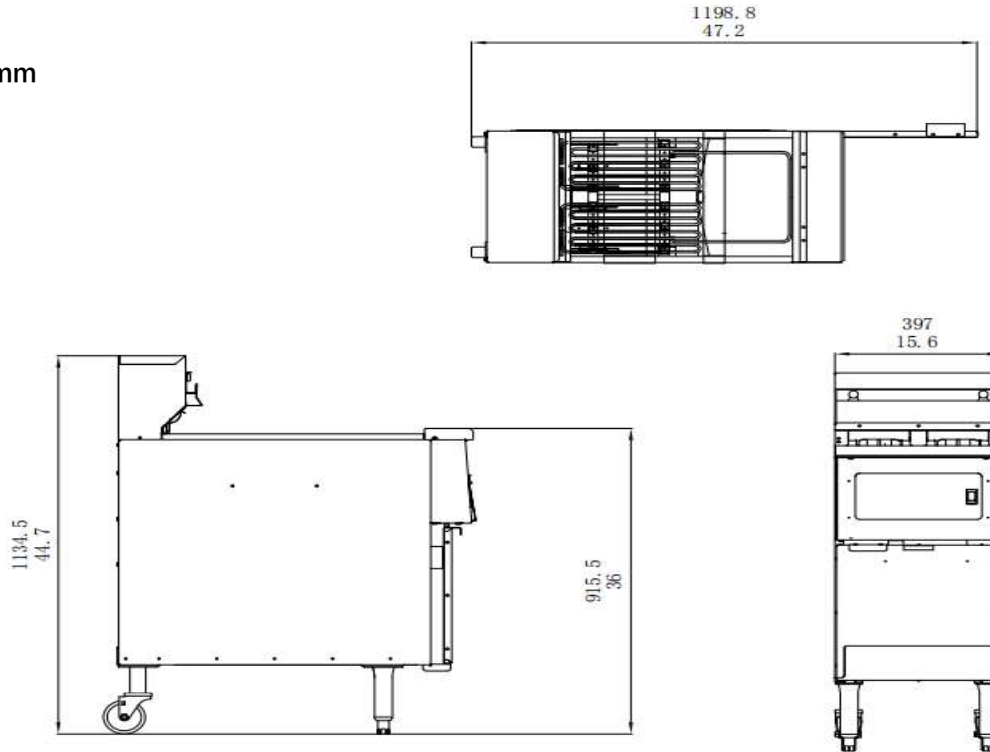
CERTIFICATION

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INDIVIDUAL FRYER SPECIFICATIONS				
Cooking Area/Depth			Oil Capacity	
14.3x 17.2 x 5.5 in (36.3 x 43.6 x 14cm) per full-vat tank			54.8 Lbs (24.84 kg) per full tank	
ELECTRICAL REQUIREMENTS		Nominal Amps Per Line (50/60 HZ)		
		3 Phase "Y" (4 wire + ground)		
Model	Power	380/220V	400/230V	
E14(full-vat fryer)	14.4kW	22A	21A	
PRODUCT		SHIPPING INFORMATION (Approximate)		
Size H x W x L	Net Weight	Shipping Crate Size H x W x L (Approximate)	Shipping Weight	
45X34X 16in (114×85×40cm)	287Lbs(130kg)	38 x22 x 54 in (97 x 58x138cm)	254 Lbs (115 kg)	
CLEARANCES				
Front min.	Floor min.	Combustible material		
30" (76.2 cm)	6" (15.25 cm)	Sides min.	Rear min.	6" (15.2cm)



STANDARD ACCESSORIES

- 1* FAST MEC110 controllers.
- 1* Built-in Filter System.
- 1* Cleaning Brush.
- 1* Drain Clean Out Rod.
- 1* Basket Support Racks.
- 1* Filter paper (starter pack).
- 2* Baskets.

OPTIONAL ACCESSORIES

- Fry Tank Covers.

STANDARD SPECIFICATION

Constructions

- ◆ Food grade stainless steel frying pan with stainless steel cabinet door and box
- ◆ Heater with bright annealed surface treatment to meet food safety, not easy to scaling, easy to clean
- ◆ Lift up and hold heater design - easier to clean
- ◆ Deepened cold oil zone - for heavy coating, continuous high capacity cooking
- ◆ The sloping bottom of the oil pan is easy to empty the residual oil after filtering
- ◆ Built-in oil filtration system is safe, efficient and easy to operate

Control

- ◆ High temperature safety control cuts off heating when the oil temperature exceeds $446 \pm 15^\circ \text{F}$ ($230 \pm 10^\circ \text{C}$).
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- ◆ Heating tube limit protection, when the heating tube is lifted or not placed in place, the heating wire does not work to prevent the heater from dry burn damage
- ◆ Intelligent computer board controller, automatic detection of high temperature and alarm, while cutting off the heating, to avoid waste of ingredients and high temperature fire
- ◆ Fuses for overcurrent protection to protect against damage to electronics
- ◆ Built-in over-current and manual reset overheat protection for oil filtration system to prevent oil filtration system failure, reduce damage to components caused by improper use, and reduce the cost of use

Operation

- ◆ Large diameter oil drain valve at the bottom of the fryer can quickly drain oil to avoid clogging
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- ◆ The computer board visually displays the status of each stage and records the operating parameters
- ◆ Fryer configuration universal casters and brake casters, easy maintenance and cleaning
- ◆ Heavy-duty oil filter motor and oil pump assembly for fast and efficient oil return
- ◆ With IOT expansion interfac

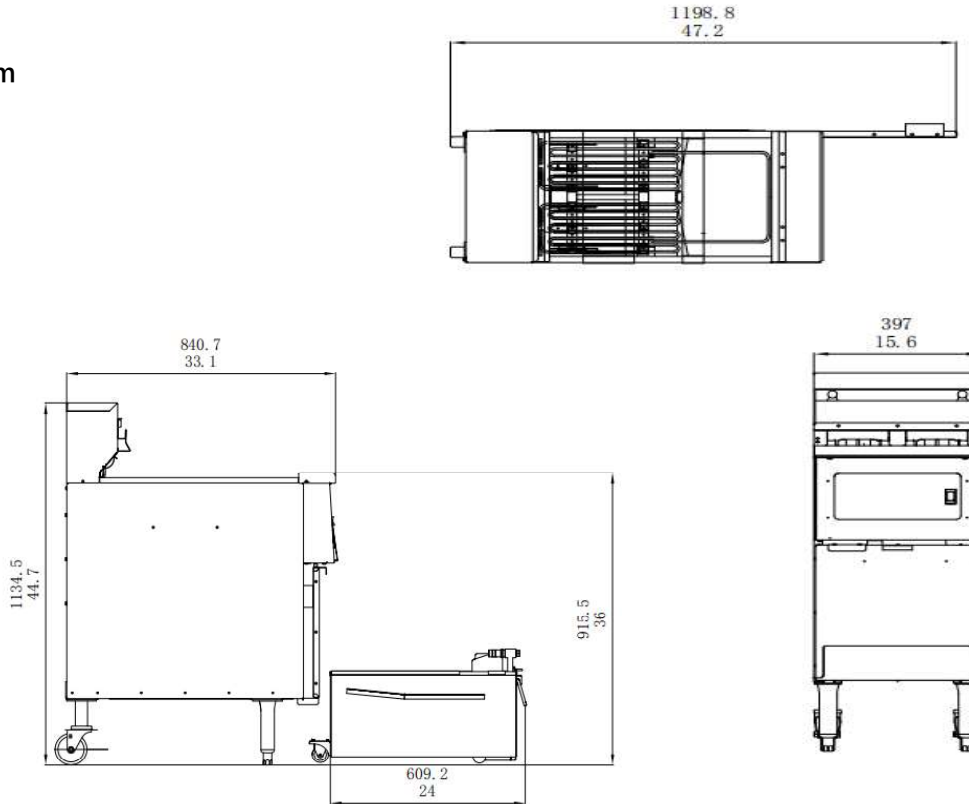
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Pan Oil Capacity		Filter Pump Motor	Filter Pump Rated Flow	Filter Media
36L		1/3 HP 50/60 Hz	8 GPM (30.3 LPM) @ 60 Hz 6.7 GPM (25.4 LPM) @ 50 Hz	13 x25 in (33 x63 cm) Paper Envelope
ELECTRICAL REQUIREMENTS		Nominal Amps Per Line (50/60 HZ)		
		3 Phase "Y" (4 wire + ground)		
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CLEARANCES				
Front min.		Floor min.		Combustible material
30" (76.2 cm)		6" (15.25 cm)		Sides min. Rear min. 6" (15.2cm)

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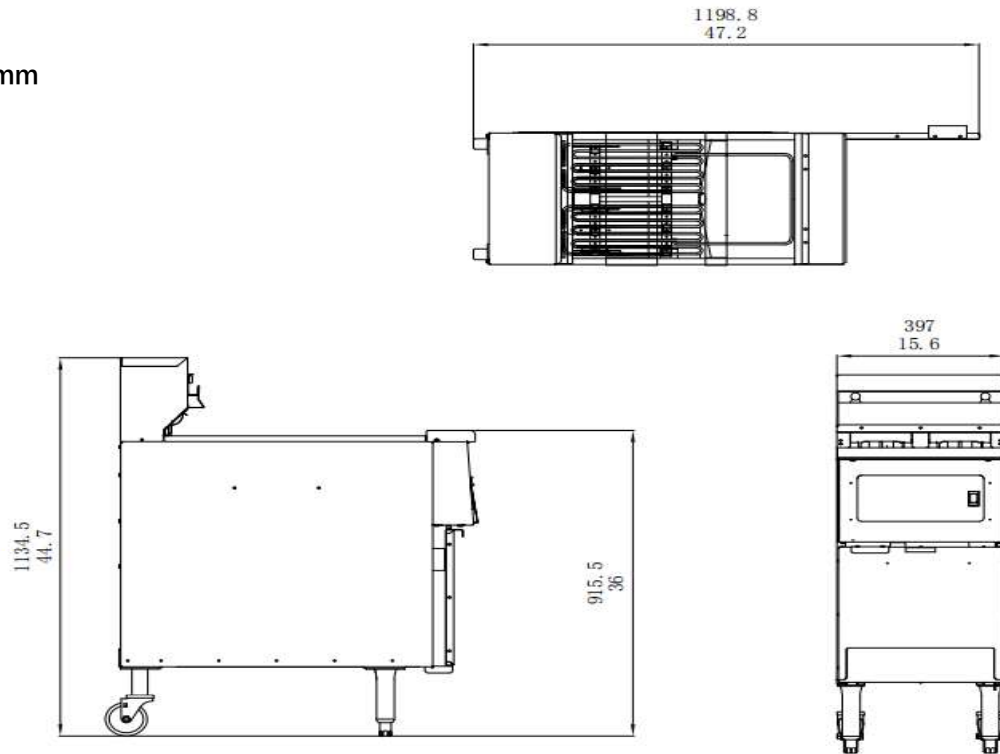
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INDIVIDUAL FRYER SPECIFICATIONS

Cooking Area/Depth		Oil Capacity	
6.9x 15.4 x 4.6 in (17.5 x 43.6 x 14cm) per half-vat tank		27.4 Lbs (12.42 kg) per half tank	
ELECTRICAL REQUIREMENTS		Nominal Amps Per Line (50/60 HZ)	
		3 Phase "Y" (4 wire + ground)	
Model	Power	380/220V	400/230V
E14(split-vat fryer)	14.4kW	22A	21A
PRODUCT		SHIPPING INFORMATION (Approximate)	
Size H x W x L	Net Weight	Shipping Crate Size H x W x L (Approximate)	Shipping Weight
45X34X 16in (114×85×40cm)	287Lbs(130kg)	38 x22 x 54 in (97 x 58x138cm)	254 Lbs (115 kg)
CLEARANCES			
Front min.	Floor min.	Combustible material	
30" (76.2 cm)	6" (15.25 cm)	Sides min.	Rear min.
			6" (15.2cm)



Model: GME141S-FD
Electric Fryer
High Efficiency Frying System



STANDARD ACCESSORIES

- 1* FAST MEC110 controllers.
- 1* Built-in Filter System.
- 1* Cleaning Brush.
- 1* Drain Clean Out Rod.
- 1* Basket Support Racks.
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OPTIONAL ACCESSORIES

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- ◆ Fryer configuration universal casters and brake casters, easy maintenance and cleaning
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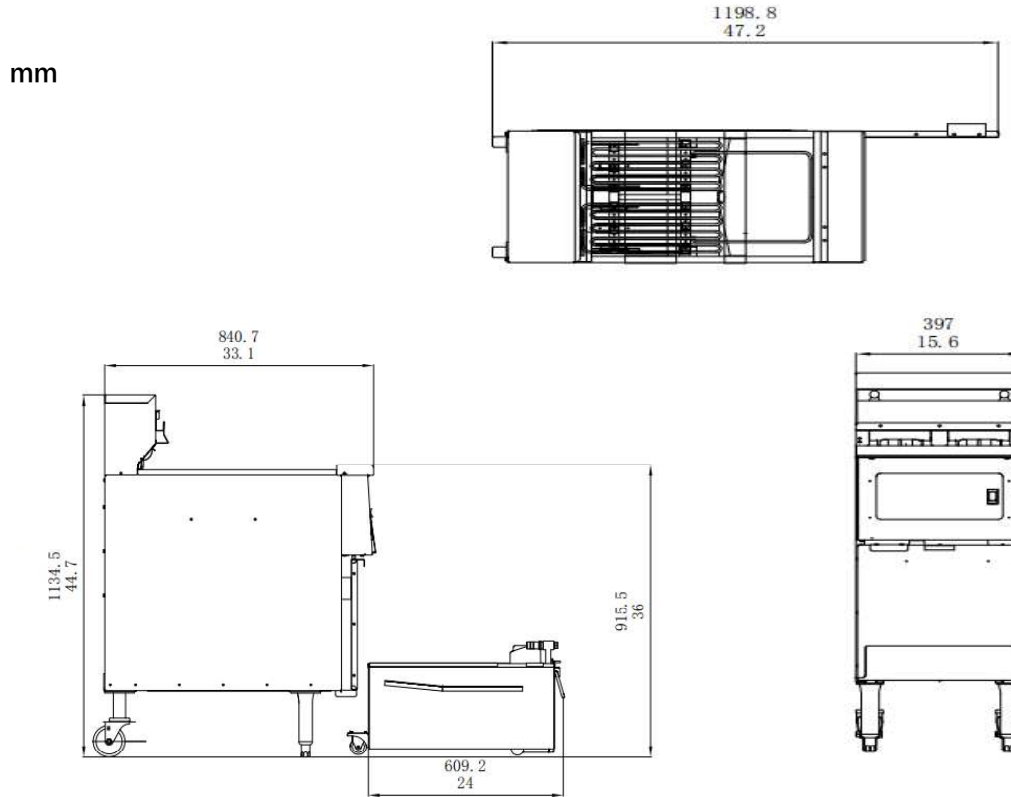
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Model: GME141S-FD
Electric Fryer
High Efficiency Frying System



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FILTER SPECIFICATIONS				
Pan Oil Capacity	Filter Pump Motor	Filter Pump Rated Flow		Filter Media
36L	1/3 HP 50/60 Hz	8 GPM (30.3 LPM) @ 60 Hz 6.7 GPM (25.4 LPM) @ 50 Hz		13 x25 in (33 x63 cm) Paper Envelope
ELECTRICAL REQUIREMENTS		Nominal Amps Per Line (50/60 HZ)		
		3 Phase "Y" (4 wire + ground)		
Model	Power	380/220V		400/230V
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Front min.	Floor min.		Combustible material	
30" (76.2 cm)	6" (15.25 cm)		Sides min.	Rear min. 6" (15.2cm)

Consistent Every Time

Collectramatic[®] Fryers provide consistent, evenly-fried foods every cook cycle with minimal labor. Chicken is crisp on the outside and moist on the inside – never overcooked or undercooked. The programmable controls can store cook times and temperatures for up to eight products, so there is no guesswork. Just press the appropriate product button and you can rely on the same delicious results time and time again.



- **Productivity** - Not only will Collectramatic increase sales and reduce labor because of consistency and ease of use, it will also save a lot of money because oil life is dramatically extended. The fryer's exclusive design also makes all-day cooking possible with little or no manual filtration, reducing downtime and saving labor. More chicken – less work.
- **Flexibility** - Whether you need to pressure fry or open fry, Collectramatic Pressure Fryers will fry perfectly. You can cook a full range of food products and know that they'll cook perfectly, every time.
- **Reliability** - Collectramatic Fryers are extremely reliable. They've earned a reputation for being a true workhorse in the kitchen; going strong day after day, year after year. Fewer moving parts means less maintenance over time.
- **History** - The Collectramatic Fryer is entering its sixth decade at the apex of frying. Originally designed for a famous Kentucky Colonel, these fryers are the embodiment of "if it ain't broke, don't fix it." Sure, it's been improved over the years as technology has evolved, but the basic structure has remained the same. It simply works cook after cook, year after year.

"These pressure fryers allow us to deliver a consistent product every time. Fantastic technology behind it. In addition to that, the service that we receive from the folks at Winston is beyond compare. I'd highly recommend anyone out there looking to fry up some chicken to check these out."

CHEF BRET SMITH GOODBIRD KITCHEN

More Productivity for Less

More than 60 years ago, Collectramatic® got its start as the fryer of choice for major fast food chains and independently operated foodservice outlets. Today, Collectramatic fryers continue to be a workhorse in the kitchen, providing trouble-free performance with consistently delicious results, year after year. Add the Winston Shortening Filter to create a perfect pair for any operation serving fried food.

Collectramatic LP46 Pressure Fryer

The LP46 is a high efficiency pressure fryer with a 4-head and 14 lb. (6.4 kg) capacity.

Collectramatic LP56 Pressure Fryer

The LP56 is a high efficiency pressure fryer with a 6-head and 18 lb. (8.2 kg) capacity.

Collectramatic OF49C Open Fryer

The OF49C is an open fryer with a 4 head and 14 lb. (6.4 kg) capacity.

Collectramatic OF59C Open Fryer

The OF59C is an open fryer with a 6 head and 18 lb (8.2 kg) capacity.



Pressure Fryers

Open Fryers

Filters

Multiple Basket Configurations

Additional Accessories Available



LP46 & LP56

Collectramatic® Pressure Fryer

SPECIFICATIONS

Short Form Specs

Winston Collectramatic high efficiency pressure fryer, model LP46 or LP56 with 8-channel processor controls and 13" deep collector, which allows up to 360 lbs. of chicken (or equivalent) to be cooked without manual filtration or emptying collector. Utilize quarter rack basket to maintain separation of product during cooking.

Construction

Control Computerized processor control with eight programmable channels.

Capacity LP46
4 Head - 14 lbs. (6.35 kg) product
64 lbs. (28.8 kg) or 8.15 g (30.85L) cooking oil

LP56
6 Head - 18 lbs. (8.2 kg) product
75 lbs. (33.8 kg) or 9.55 g (36.15L) cooking oil

Electrical Refer to wiring schematic included in equipment for installation assistance. Cord/Plug not included. Shipped wired for 3-phase application. Licensed electrician may be required. Check local codes.

Materials To be 16 - 20 gauge stainless steel mounted on four adjustable legs. Cooking vessel to be constructed of stainless steel.

Insulation Full 1-1/2" insulation around the cooking vessel.

Load Limits Maximum of 14 lbs. (LP46) or 18 Lbs. (LP56) of frozen or refrigerated chicken, fish, meats, or vegetables per load.

Installation Requirements Ventilation required. Check local codes.



LP46 & LP56
COLLECTRAMATIC®
HIGH EFFICIENCY FRYER
8-Channel Programmable Controls

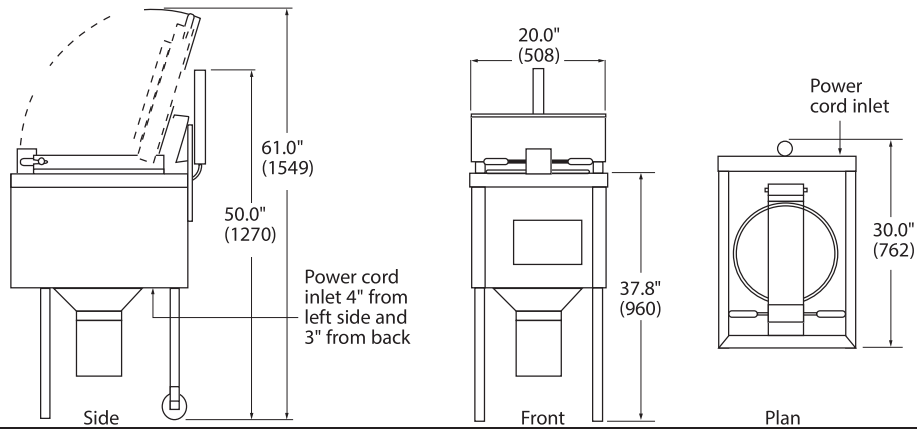


Collectramatic High Efficiency Pressure Fryers are the workhorses of any kitchen and can cook up to 120 deliciously golden-brown fried chickens without filtration.



LP46 & LP56

Collectramatic® High Efficiency Pressure Fryer



capacity	size in (mm)	volts	hertz	ph	amps	watts	circuit amps	ship wt. lb (kg)	ship cube	
US / CANADA										
LP46 4 Head 14 lbs. (6.35 kg) product 64 lbs. (28.8 kg), or 8.15 g (30.85L) cooking oil	H= 50.0" (1270)	208	60	3	29.2	10500	50	190 (86)	20.0 (0.57)	
	H2= 61.0" (1549)	240	60	3	25.2	10500	50			
	W= 20" (508)	240	60	1	43.7	10500	60			
D= 30.0" (762)	INTERNATIONAL									
		400*	50	3	N/A	10500	N/A	190 (86)	call factory	
US / CANADA										
LP56 6 Head 18 lbs. (8.2 kg) product 75 lbs. (33.8 kg), or 9.55 g (36.15L) cooking oil	H= 50.0" (1270)	208	60	3	29.2	10500	50	207 (94)	20.0 (0.57)	
	H2= 61.0" (1549)	240	60	3	25.2	10500	50			
	W= 20" (508)	240	60	1	43.7	10500	60			
D= 30.0" (762)	INTERNATIONAL									
		400*	50	3	N/A	10500	N/A	207 (94)	call factory	

H= Height w/lid closed · H2= Height w/lid open · Includes: 1 clamshell basket, 1 drain hook, 1 pair gloves, 1 spatula, 2 collector gaskets, 2 lid gaskets, 1 Teflon® brush, 1 long collector, 1 heat plate · Cord and plug not included

OPERATIONAL EXCELLENCE the Collectramatic fryer has the largest cold zone in the industry and can perform 20-30 cook cycles without filtration, which extends shortening life and reduces filtering downtime. If speed of service is important, the fryer's heat curve can be adjusted to cook up to 18 lbs. of fried chicken in as little as ten minutes. Utilizing Winston's Quarter Rack basket system improves labor efficiencies because the chicken is cooked on racks and moved directly into the holding cabinet with minimal handling.

EASY-TO-USE CONTROLS standard to all Collectramatic fryers is a microprocessor control, which never requires calibration for accuracy. Within any of the eight channels, up to six temperatures and multiple time settings can be programmed per cook cycle. The controller also offers "Flex-Time" for varying sized products and a shortening management system.

BUILT TO LAST WITH QUALITY CRAFTSMANSHIP, the cylindrical cooking pot of the Collectramatic fryer is constructed to last for many years. Each fryer is built with high grade stainless steel and uses very few moving parts.

WARRANTY. Limited one year warranty. Warranty disclaimer for failure to clean. Ask for complete warranty disclosure.

SPECIFY THE FOLLOWING WHEN ORDERING:

Standard (No additional cost):

1. Model number.
2. Voltage Preference: 208V or 240V for US or Canada.
3. Drain Valve Indicator
Cordset is not included.
All units shipped 3-phase.

*Inquire about additional international voltages available.

Standard (No additional cost):

- | | |
|---------------------|------------------|
| 1 Clamshell basket | 1 Drain Hook |
| 2 Collector gaskets | 1 Heat plate |
| 2 Lid gaskets | 1 Teflon® brush |
| 1 Spatula | 1 Long collector |
| 1 Plugging tool | 1 Displacer tool |

Accessories & Supplies (Additional cost):

- | | |
|-----------------------------------|-----------------------------------|
| PS1180 Utensil rack | PS1290 Open basket |
| PS2838 Qtr rack basket, 4-hd | PS1875 Basket lift assist |
| PS2839 Qtr rack basket, 6-hd | PS2837/1 Qtr rack basket shelf |
| PS2837/10 Qtr rack basket shelves | PS2837/50 Qtr rack basket shelves |
| PS2837/25 Qtr rack basket shelves | |





FRYERS

STAR-MAX ELECTRIC FRYERS



Model No.	Code	Oil Capacity [lb.]	Fries per hour [lb.]	Volts ¹	Watts	NEMA Plug	Width [in.]	Depth [in.]	Height [in.]	Ship Wt. [lb.]	Freight Class
SINGLE POT, TWIN BASKETS											
514LL		14	15	120	1,800	5-15P	11.00	21.88	13.25	34	85
301HLF		15	28	208/240	4,130/5,300	6-30P	18.00	20.00	17.00	50	85
515F		15	32	208/240	4,319/5,750	6-30P	12.00	24.00	16.75	47	85
530FF		30	65	208/240	8,460/11,500	Field Wired	24.00	24.00	16.50	80	85
TWIN POT, SINGLE BASKET											
530TF		30	64	208/240	8,638/11,500	Field Wired	24.00	24.00	16.75	80	85



STAR-MAX FRYER ACCESSORIES

Model No	Choice	Description	Ship Wt. [lb.]	Freight Class
514FB		BASKET for 514LL	4	85
301FBL		TWIN BASKET (Left Hand) for 301HLF	4	85
301FBR		TWIN BASKET (Right Hand) for 301HLF	4	85
530TBL		TWIN BASKET (Left Hand) for 515F, 530TF & 615FF	4	85
530TBR		TWIN BASKET (Right Hand) for 515F, 530TF & 615FF	4	85



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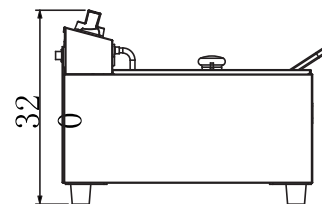
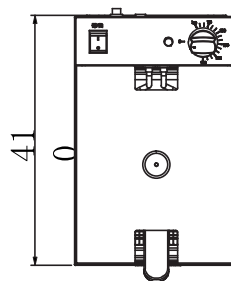
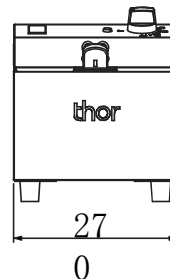
Single Fryer TR00405-N

Single Fryer



Product Features

- Removable electrical head with safety switch
- 5L capacity
- Non-slip rubber feet
- 1pcs High quality stainless steel baskets
- ON/OFF switch to control main power
- Indicator light to show working
- Thermal cut out device for safe operation
- Capillary thermostat with a temperature range of 60-190°C



Product Code

Capacity/
Cooking Area

Electrical

Product Overall Dimensions (mm/inch)

TR00405-N

5Ltrs/10.1Lbs

220-240V 50Hz 2.8kW 12.2A

Width
270/10.6

Depth
410/16.1

Height
320/12.5

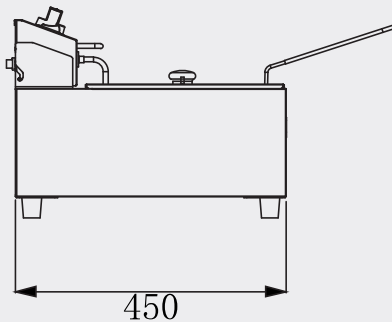
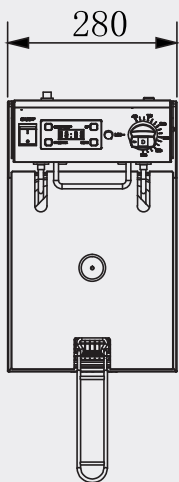
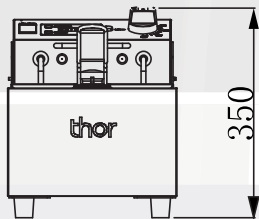


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Single Fryer TR01845T-N

Product Features

- Thermal cut out device for safe operation
- Digital timer with alarm function
- ON/OFF switch to control main power
- Indicator light to show working
- Independently controlled detachable head unit
- Adjustable thermostat control(60 to 190°C)



Product Code

Capacity/
Cooking Area

Electrical

Product Overall Dimensions (mm/inch)

TR01845T-N

5Ltrs/10Lbs

220-240 V, 50 Hz, 2.8 kW 12.2 A

Width
280/11.0

Depth
450/17.7

Height
350/13.8

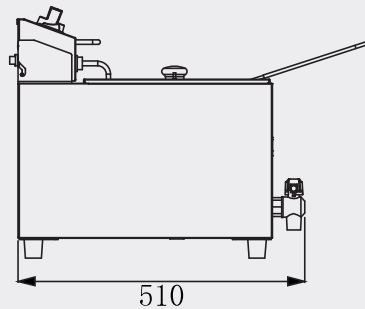
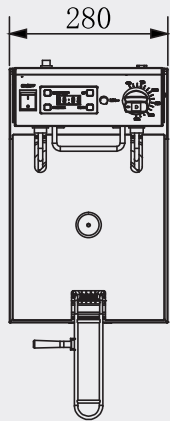
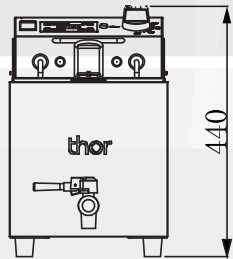


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Single Fryer TR01860T-N

Product Features

- Oil drain valve for easy drainage
- Thermal cut out device for safe operation
- Digital timer with alarm function
- ON/OFF switch to control main power
- Indicator light to show working
- Independently controlled detachable head units
- Adjustable thermostat control(60 to 190°C)



Product Code

Capacity/
Cooking Area

Electrical

Product Overall Dimensions (mm/inch)

TR01860T-N

8Ltrs/16.2Lbs

220-240 V, 50 Hz, 2x2.0 kW 8.7A

Width
280/11.0

Depth
510/20.0

Height
440/17.3

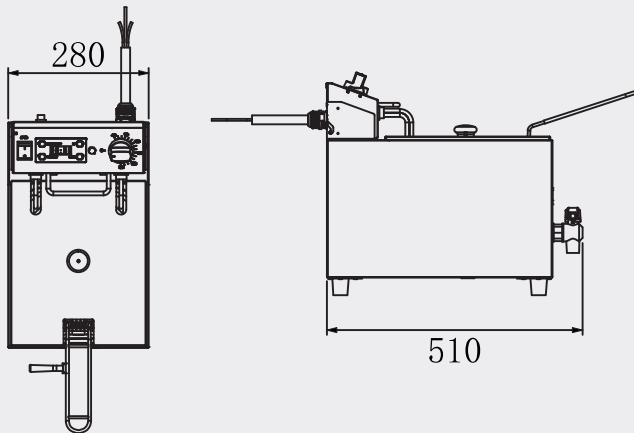
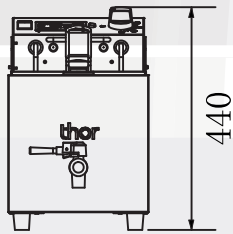


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Single Fryer TR01865T-N

Product Features

- Oil drain valve for easy drainage
- Thermal cut out device for safe operation
- Digital timer with alarm function
- ON/OFF switch to control main power
- Indicator light to show working
- Independently controlled detachable head units
- Adjustable thermostat control(60 to 190°C)



Product Code

Capacity/
Cooking Area

Electrical

Product Overall Dimensions (mm/inch)

TR01865T-N

8Ltrs/16.2Lbs

220-240V, 50 Hz, 6 kW, 25A

Width
280/11.0

Depth
510/20.0

Height
440/17.3



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Double Fryer

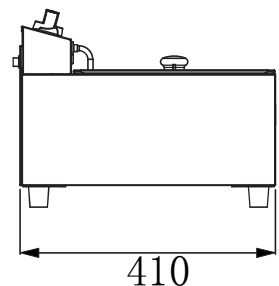
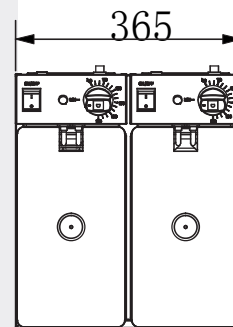
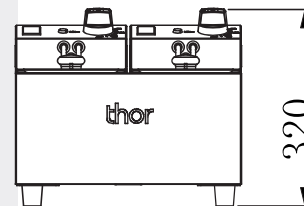
TR00410-N

Double Fryer



Product Features

- Removable electrical head with safety switch
- 2x3L capacity
- Non-slip rubber feet
- 2pcs High quality stainless steel baskets
- ON/OFF switch to control main power
- Indicator light to show working
- Thermal cut out device for safe operation
- Capillary thermostat with a temperature range of 60-190°C



Product Code

Capacity/
Cooking Area

Electrical

Product Overall Dimensions (mm/inch)

TR00410-N

3Ltrs/6Lbs

220-240 V, 50 Hz, 2x2.0 kW 8.7 A

Width
365/14.3

Depth
410/16.1

Height
320/12.5



THOR Fryers



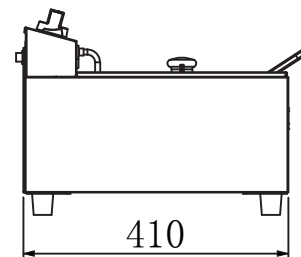
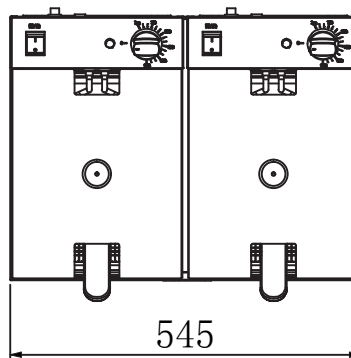
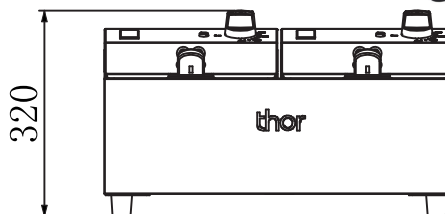
21/29

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Double Fryer

TR00415-N

Double Fryer



- Removable electrical head with safety switch
- 2x5L capacity
- Non-slip rubber feet
- 2pcs High quality stainless steel baskets
- ON/OFF switch to control main power
- Indicator light to show working
- Thermal cut out device for safe operation
- Capillary thermostat with a temperature range of 60-190°C

Product Code

Capacity/
Cooking Area

Electrical

Product Overall Dimensions (mm/inch)

TR00415-N

2X5Ltrs/2x10.1Lbs

220-240 V, 50 Hz, 2x2.8 kW 12.2 A

Width
545/21.5

Depth
410/16.1

Height
320/12.5



THOR Fryers

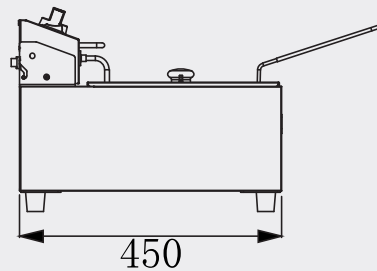
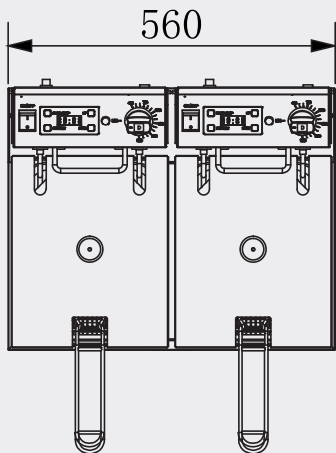
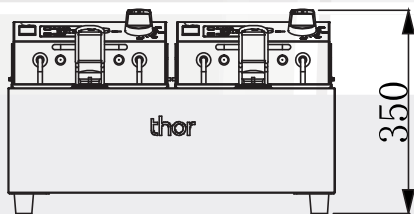
22/29

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Double Fryer TR01925T-N

Product Features

- Thermal cut out device for safe operation
- 2x5L capacity
- 2pcs High quality stainless steel baskets
- Digital timer with alarm function
- ON/OFF switch to control main power
- Indicator light to show working
- Independently controlled detachable head unit
- Adjustable thermostat control(60 to 190°C)



Product Code

Capacity/
Cooking Area

Electrical

Product Overall Dimensions (mm/inch)

TR01925T-N

5Ltrs/10Lbs

220-240 V, 50 Hz, 2x2.8 kW 12.2 A

Width
560/22.0

Depth
450/17.7

Height
350/13.8



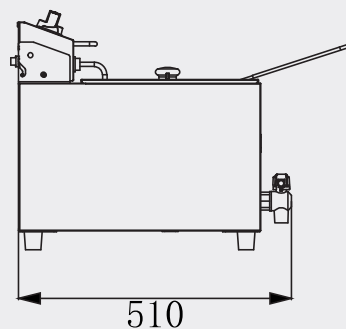
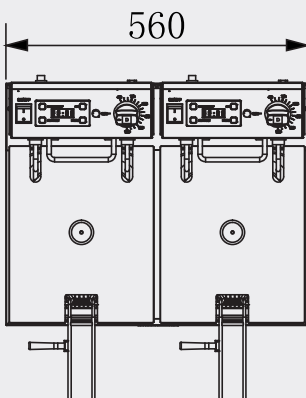
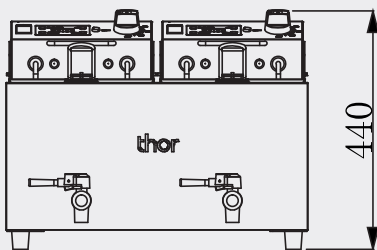
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Double Fryer

Double Fryer **TR01940T-N**

Product Features

- Stainless steel #430 construction
- Removable electrical head with safety switch
- 2x8L capacity
- Stainless steel lid
- A drain tap for easy to cleaning
- Non-slip rubber feet
- 2pcs High quality stainless steel baskets
- ON/OFF switch to control main power
- Indicator light to show working
- Thermostatic control and thermal cut out device
- Capillary thermostat with a temperature range of 60-190°C



Product Code

Capacity/
Cooking Area

Electrical

Product Overall Dimensions (mm/inch)

TR01940T-N

8Ltrs/16Lbs

220-240 V, 50 Hz, 2x2.9 kW 12.6 A

Width
560/22.0

Depth
510/20.0

Height
440/17.3



THOR Fryers

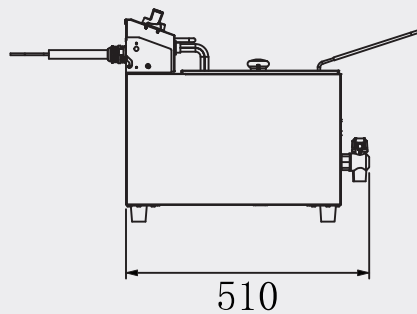
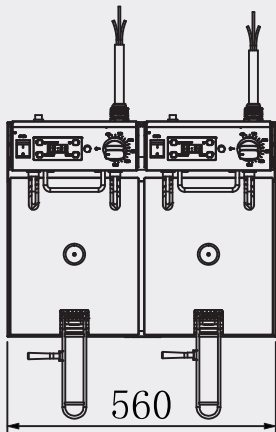
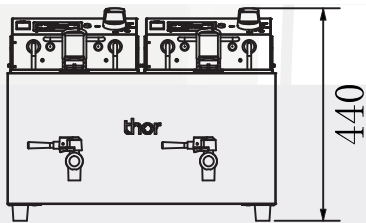
24/29

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Double Fryer **TR01950T-N**

Product Features

- Oil drain valve for easy drainage
- Thermal cut out device for safe operation
- 2x8L capacity
- Digital timer with alarm function
- ON/OFF switch to control main power
- Indicator light to show working
- Independently controlled detachable head units
- Adjustable thermostat control(60 to 190°C)



Product Code

Capacity/
Cooking Area

Electrical

Product Overall Dimensions (mm/inch)

TR01950T-N

8Ltrs/16.2Lbs

220-240V, 50 Hz, 2x6 kW, 2x25A

Width
560/22.0

Depth
510/20.0

Height
440/17.3





ELECTRIC COUNTERTOP FRYER Electric countertop fryer with s/steel tank. Single or double tank versions. Protected resistance. Large baskets with handle. Thermostat from 50° to 190°C.

CODE	V-FRI4EB	V-FRI4+4EB
OIL (Lt)	4	4+4
VOLTAGE	230V 50 Hz	230V 50 Hz
POWER	2000W	2X2000W
BASKET DIMENSIONS	210x120x100h mm	210x120x100h mm
DIMENSIONS	440x190x270h mm	440x380x270h mm
WEIGHT	4,5 Kg	7 Kg

CODE	V-FRI6EB	V-FRI6+6EB
OIL (Lt)	6	6+6
VOLTAGE	230V 50 HZ	230V 50 HZ
POWER	3000W	2X3000W
BASKET DIMENSIONS	210x190x100h mm	210x190x100h mm
DIMENSIONS	440x290x285h mm	440x590x285h mm
WEIGHT	6 Kg	9,5 Kg

ELECTRIC COUNTERTOP FRYER WITH TAP Electric countertop fryer with s/steel tank. Single or double tank version. Protected resistance. Large baskets with handle. Thermostat from 50° to 190°C. Drain tap at front.

CODE	V-FRI9EB	V-FRI9+9EB
OIL (Lt)	9	9+9
VOLTAGE	230V 50 Hz	230V 50 Hz
POWER	3500W	2x3500W
BASKET DIMENSIONS	210x200 X120h	210x200 X120h
DIMENSIONS	310x480 x345h mm	480x630 x345h mm
WEIGHT	8 Kg	13 Kg

CODE	V-FRI13EB	V-FRI13+13EB
OIL (Lt)	13	13+13
VOLTAGE	230V 50 Hz	230V 50 Hz
POWER	5000W	2x5000W
BASKET DIMENSIONS	240x220 x120h	240x220x120h
DIMENSIONS	520x340 x365h mm	690x520x365h mm
WEIGHT	9 Kg	15 Kg



THREEPHASE ELECTRIC FRYER Electric countertop fryer with s/steel tank. Single or double tank version. Protected resistances, removable large baskets with

CODE	V-FRI10T	V-FRI10+10T
OIL LT	10	10+10
VOLTAGE	400V-50HZ	400V-50HZ
POWER	6000 W	2X6000 W
BASKET DIMENSIONS	210x250 x110h mm	
DIMENSIONS	275x530 x365h mm	2X 210x 250x110h mm 565x530 x365h mm
NET WEIGHT	11,5 kg	19 kg



INDUCTION FRYER Induction electric s/steel countertop fryer, removable baskets with handle, drain tap at front and optional stop-residues grid. Touch controls, thermostat from 60°C to 190°C, timer (max 120 minutes), oil overheat protection, automatic shut down after 2 hours, buzzer alarm to remind oil level check at turning on.

CODE	V-FRI7I
OIL LT	7
VOLTAGE	230V-50HZ
POWER	3500 W
BASKET DIMENSIONS	180x218 x135h mm
DIMENSIONS	290x440 x407h mm
NET WEIGHT	12,2 kg



GAS COUNTERTOP FRYER Stainless steel gas countertop fryer, removable large baskets with handles. Overheat safety thermostat, supplied with gas by means of thermopile.

CODE	V-FR110GB	V-FR110+10GB
OIL (Lt)	10	10+10
VOLTAGE	GPL/METANO GLP/GNC	GPL/METANO GLP/GNC
POWER	6500W	13000W
BASKET DIMENSIONS	290x215 x120h mm	290x215 x120h mm
DIMENSIONS	400x600 x650h mm	700x600 x650h mm
PESO - WEIGHT PESO - POIDS	24 Kg	41 Kg

BAKERY FRYER Electric s/steel bakery countertop fryer, working (+50°C +190°C) and safety (+240°C) thermostats, drain tap at front, cold zone and removable resistances.

CODE	V-FR125PA
OIL (Lt)	25
VOLTAGE	400/50HZ
POWER	9000 W
BASKET DIMENSIONS	450x480 x125h
DIMENSIONS	585x715x 420h mm
WEIGHT	22,5 kg

AyrKing Corporation

Tumble Marinator



AyrKing offers a tumble marinating solution that quickly infuses your marinade flavors into your menu items. Compared to traditional overnight marination, our tumble marinator allows quick on-demand marination with full flavor profile.

Photo of M101-120/M101-220



MODELS

#M101-120

115V Tumble Marinator, 37" L by 20" W, with a 40.6L [10.7 gallons] stainless drum volume

#M101-220

230V Tumble Marinator, 37" L by 20" W, with a 40.6L [10.7 gallons] stainless drum volume

Optional Accessories

Part#5004306-001

96L [25.4 gallons] stainless steel drum

Part#5001996-135

Safety Cover for Drum

Part#5004151

Plastic tub w/ lid

Part#5004152

Perforated drain inset for plastic tub



Operating Instructions

Set desired tumble cycle time. Fill drum with product and marinade. Press start button for tumble cycle to begin. When unit stops, simply empty marinated product into pan below the drum. Timer is located behind an access panel to prevent tampering.

Mobility

Unit is mounted on locking casters for mobility. Marinator can be stored under a worktable.

Cleaning

Simply remove drum from cart and wash in sink or dishwasher. It's that easy!

Unit Features

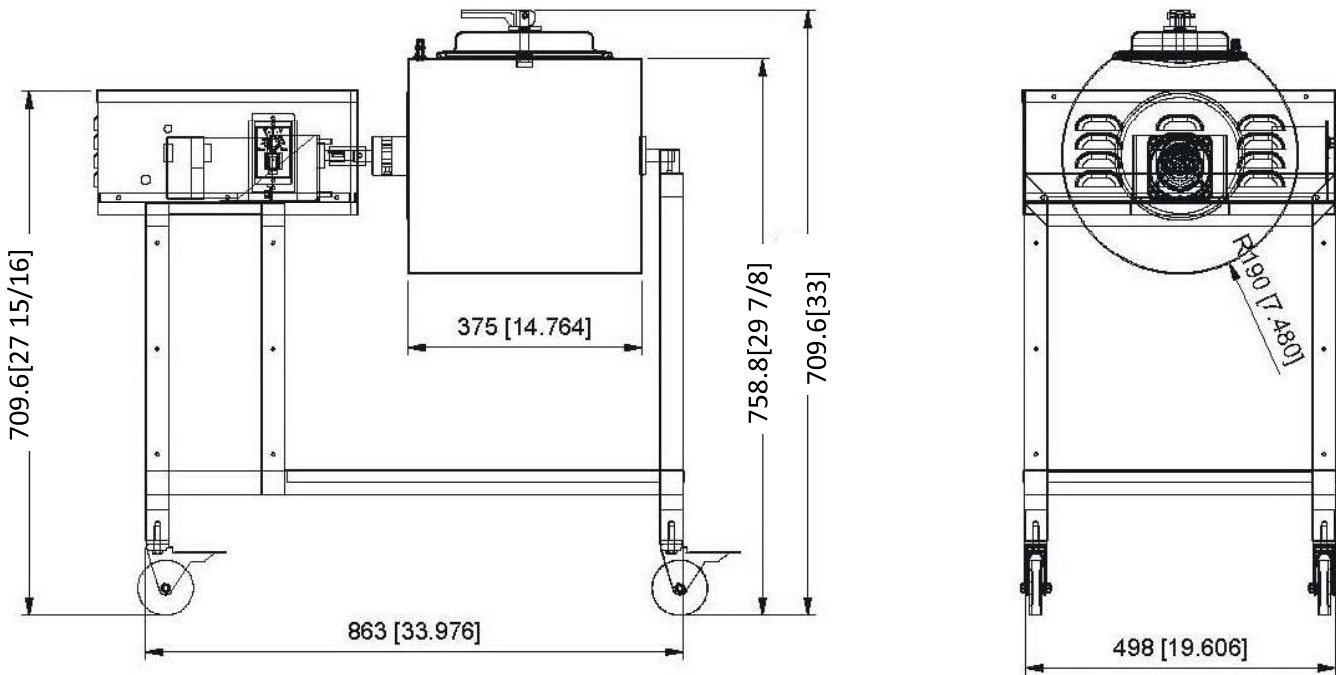
Analog controls with digital readout (behind cover plate)

Infinite control for Marinating time (behind cover plate)

AyrKing Corporation
2013 Cobalt Drive
Louisville, KY 40299-2417

Telephone 502-266-6270
Facsimile 502-266-6274
www.ayrking.com

AyrKing Corporation Tumble Marinator



Units in mm [inches]

CRATED MEASUREMENTS

MODEL	LENGTH	WIDTH	HEIGHT	WEIGHT	UNCRATED
M101-120	39" (990.6mm)	25" (635mm)	36" (914.4mm)	170 lb (77kg)	120lb (54kg)
M101-220	39" (990.6mm)	25" (635mm)	36" (914.4mm)	170 lb (77kg)	120lb (54kg)

ELECTRICAL

115V, 50/60Hz, 1 phase, 1.7AMP, 140W
230V, 50/60Hz, 1 phase, 1.1AMP, 140 W

WARRANTY

One Year Parts
Ninety Days Labor
No Travel Time

Includes universal male three prong, recessed
AC receptacle (IEC 320 C13) mating to an 8 foot
(2438mm) cord with NEMA 5-15P male three prong plug

Specifications subject to change without notice. Version 04/17

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