

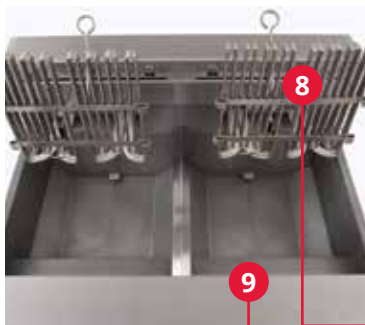
1814 High-Production, Oil-Conserving, Electric Fryers

Conserve Oil, Energy, & Space

- 1. Use 10-15% less hood and floor space** than standard fryer systems.
- 2. Use upwards of 30% less energy** than comparable standard fryer systems.
- 3. Use less oil** reducing operating costs and environmental impact.
 - **20% less** than 3 standard 50-lb fryers (120 lbs of oil vs 150 lbs)
 - **15% less** than 4 standard 50-lb fryers (170 lbs of oil vs 200 lbs)
- 4. Deliver flexible, high-production cooking** with one or two 18" x 14" x 4-1/4" cooking area(s) that can cook three baskets of food at the same time. Each 18" x 14" x 4-1/4" frypot can produce:
 - **112 lbs.** of frozen chicken nuggets/hr
 - **84 lbs.** of French fries/hr
 - **66 lbs.** of fresh-breaded chicken strips/hr
 - **66 lbs.** of dry dredge catfish/hr
 - **96 pieces** of fresh-breaded, 8-piece cut chicken/hr
 - **67 lbs.** of wings/hr (756 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 1814E 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 robust, self-standing, ribbon-type, low-watt density electric elements.
- 9. Handle high-sediment foods with ease.** Sloping bottom ensures fast drainage and easy cleaning.



Model Shown: 1814E/RE17/1814E



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