EP SERIES COLD ZONE ELECTRIC FRYER

EP14FFF-3/FD

Pitco's EP14 Cold Zone Electric Fryers provide the flexibility needed to support your frying needs. The large cold zone provides for crumb collection during frying, minimising the need for filtering. The 8 Button MIC003 computer control allows programming for up to 8 menu products. Large drain system, rear oil return, and simple 2-step filter operation make this fryer easy to filter. Designed for longevity, the robust pivoting element with safety shut off allows easy access to the tank bottom for cleaning. Sturdy construction and reliable control systems are designed to provide years of dependable, trouble-free operation with minimal maintenance required.

STANDARD FRYER FEATURES & ACCESSORIES

- Tank – Stainless Steel Construction
- Cabinet – Stainless Steel Front, Door and Sides
- Patented "Lift & Hold" Heating Element
- 8 Button Computer Control
- Drain Valve Interlock
- 1-1/4" (32 mm) Full Port Drain Valve
- 9" (22.9 cm) Adjustable Castors
- Element Rack
- 2 Baskets per Tank
- Drain Line Clean Out Rod
- Fryer Cleaning Brush

CONTROL SYSTEM

- MIC003 Computer provides high precision electronic temperature and process control for consistent cooking performance and longer oil life
- 8 Programmable Menu Keys with individual status windows for custom recipes and real time monitoring
- Flex time compensation adjusts cook times for varying load sizes, delivering consistent food products
- Instant On feature provides immediate heat response to minimize temperature drop
- Built-in Safety Features
  - High temperature lockout
  - Element lift position detection
  - Drain valve status monitoring
- Energy Saving Mode for reduced idle power consumption

STANDARD FILTER SYSTEM FEATURES

- Easy two-step filtering
- Extra large 3" (76 mm) Drain Manifold resists clogging
- 4 GPM (15 LPM) Filter Pump
- Self-aligning filter connection for effortless hookup
- Rear oil return for cleaning tank bottom
- Filter Pan is stainless steel with rear wheels for easy handling
- Filter Paper Starter Pack

Please note, due to ongoing product development and improvement, we reserve the right to change product design and specification at any time without notice.

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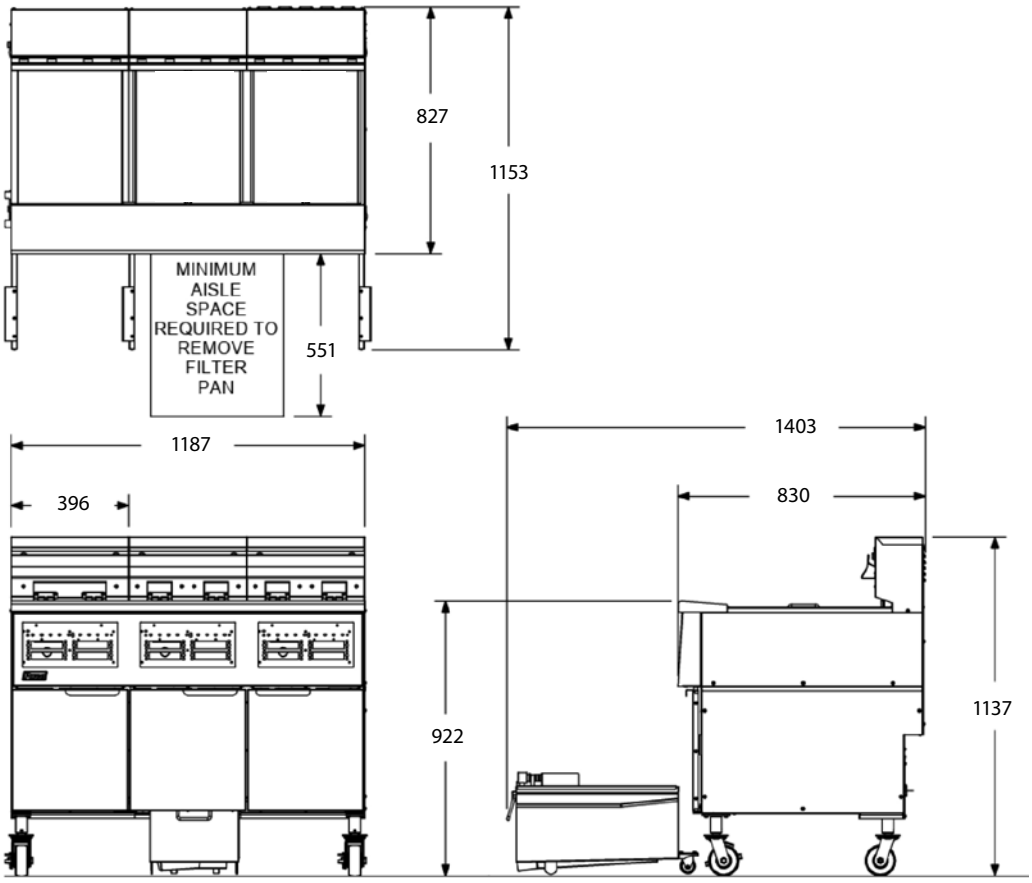
SPECIFICATIONS	
Dimensions (W x D x H)	1187 x 830 x 1137mm
Cooking area per tank	356 x 356 x 103mm
Oil capacity per tank	25 Litres
Rating	51kW
Weight	333Kg

ELECTRICAL REQUIREMENTS
415/240 Volts, 32 amp per line, 50/60 Hz, 3 ph (per fryer in bank)

FILTER SPECIFICATIONS	
Filter pump rated flow	15LPM

INSTALLATION CLEARANCES	
Front min.	762mm
Floor min.	152mm
Combustible material – Sides min.	152mm
Combustible material – Rear min.	152mm
Non-Combustible material – Sides min.	0
Non-Combustible material – Rear min.	0

Power leads and plugs required (not included).



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