



Model AW-SE14-2
Electric Open Fryer with Filtration



Model AW-SE14-2 Electric Open Fryer with Filtration



APPLICATION

The AW-SE14-2 fryer design offers higher production with increased efficiency and a space saving under the fryer filter system which is ideal for cooking fries, onion rings, chicken filets, chicken strips and other freezer to fryer products.

STANDARD FRYER FEATURES

- Fry pot constructed of stainless steel
- Fixed heating elements
- 1 1/4" (3.2 cm) Full port drain valve
- Cabinet-stainless steel sides, front, splash back
- I-12 Intellifry menu cooking computer
- Mercury free heating contactors
- High temperature limit switch
- Drain valve interlock
- Heavy duty 3/16" (.48 cm) door hinges
- 9" (22.9 cm) swivel adjustable casters, front locking

ACCESSORY ITEMS SHIPPED WITH UNIT

- 1 - Fry pot drain clean out rod
- 1 - Fry pot cleaning brush
- 1 - Fry pot crumb scoop
- 1 - Filter shovel scoop
- 1 - YUM 14" x 22" (35.6 x 55.9 cm) filter paper envelope starter pack
- 2 - Element racks
- 2 - Removable basket hangers
- 4 - Twin size fry baskets

SHORT FORM DESCRIPTION

Fryer, Electric Open Fryer with Filtration AW-SE14-2 (voltage, phase), Line up SE14, filter, SE14 with I-12 Intellifry menu cooking computer, fixed heating elements, drain valve interlock, mercury free heating contactors, SS sides & front, casters. Accessories includes: (1) clean out rod, (1) brush, (1) crumb scoop, (1) filter shovel scoop, (1) YUM 14" x 22" (35.6 x 55.9 cm) filter paper starter pack, (2) element racks, (2) removable basket hangers, (4) twin baskets. Startup performance check by a qualified service representative.

STANDARD FILTER FEATURES

- Filter pump thermally and overload protected
- Rear oil return for bottom cleaning
- Extra Large 3" (7.6 cm) curved drain spout virtually eliminates splashing and swivels for oil disposal.
- Filter pan is stainless steel with rear wheels for easy movement during cleaning.
- Connection to fryer is self aligning for hands free operation. Easy two step filtering.
- Filter pan lid. Self storing, out of the way.



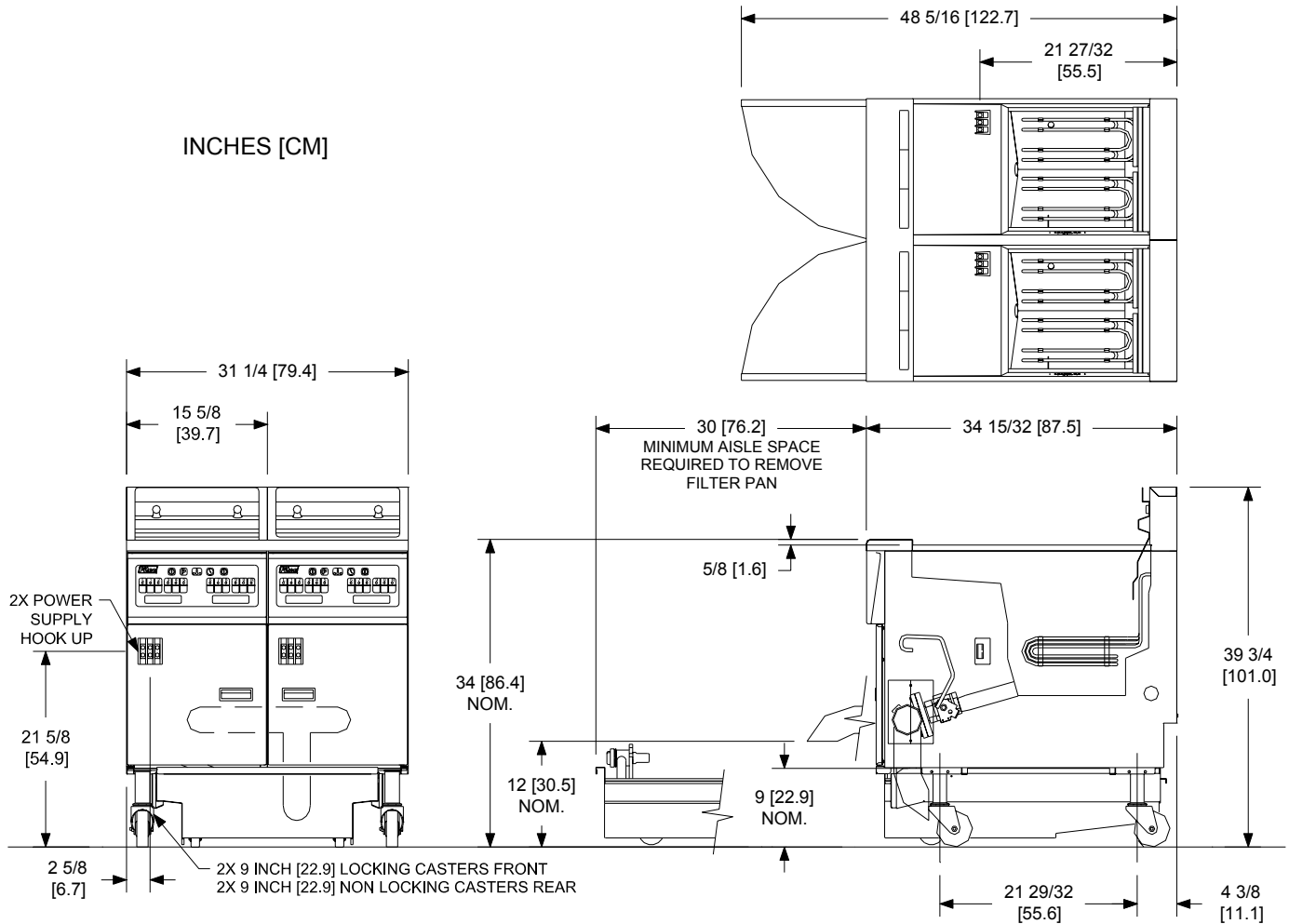
Pitco Frialator, Inc • P.O. Box 501, Concord, NH 03302-0501 • 509 Route 3A, Bow, NH 03304

603-225-6684 • FAX: 603-225-8497 • www.pitco.com

L10-468 Rev 0 02/06

Printed in the USA

Model AW-SE14-2 Electric Open Fryer with Filtration



INDIVIDUAL FRYER SPECIFICATIONS

Model	KW/Hr	Frying Area	Cook Depth	Oil Capacity
SE14	17	14 x 14 in (35.6 x 35.6 cm)	3-1/4 - 5 in (8.3 -12.7cm)	40 - 50 Lbs (18 - 23 kg)

FILTER SPECIFICATIONS

Pan Oil Capacity	Filter Pump Motor	Filter Pump Rated Flow	Filter Media
93 Lbs (42.2 kg)	1/3 HP 50/60 Hz	8 GPM (30.3 LPM) @ 60 Hz 6.7 GPM (25.4 LPM) @ 50 Hz	YUM 14 x 22 in (35.6 x 55.9 cm) Paper Envelope

FRYER SYSTEM SHIPPING INFORMATION

Shipping Weight	Shipping Crate Size H x W x L	Shipping Cube
550 Lbs (249.5 kg)	57 x 36 x 47 in (144.8 x 91.4 x 119.4 cm)	56 ft ³ (1.6m ³)

ELECTRICAL REQUIREMENTS

Nominal Amps Per Line (50/60 HZ)	KW/Hr	Single Phase (2 wire+ground wire)					3 Phase (3 wire+ground wire)				3 Phase "Y"(4 wire+ground wire)		
		208V	220V	230V	240V	480V	208V	220V	240V	480V	380/220V	400/230V	415/240V
17	17	82	78	74	71	36	48	45	41	21	26	25	24

Total Electric Load per Hour : 17 KW x 2 Fryers = 34 KW/Hr

Note: 1. Each Fryer requires its own separate power cord. 2. Filter pump power is wired to the fryer high voltage terminal block except for 480V, which will require a separate single phase 115V (6.8 amp) cord service for Domestic units and a single phase 220/230/240V (3.5amp) cord service for Export units. 3. Single phase and 22KW units can not be supplied with cord/plug and must be field wired.

CLEARANCES

Front min.	Floor min.	Combustible material	
		Sides min.	Rear min.
30" (76.2 cm)	6" (15.25 cm)	6" (15.2cm)	6" (15.2cm)



Pitco Frialator, Inc • P.O. Box 501, Concord, NH 03302-0501 • 509 Route 3A, Bow, NH 03304

603-225-6684 • FAX: 603-225-8497 • www.pitco.com

L10-468 Rev 0 02/06

Printed in the USA