



Model AW-SE14-3
Electric Open Fryer with Filtration



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APPLICATION

The AW-SE14-3 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 ¼" (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
- 3 - Element racks
- 3 - Removable basket hangers
- 6 - Twin size fry baskets

SHORT FORM DESCRIPTION

Fryer, Electric Open Fryer with Filtration AW-SE14-3 (voltage, phase), Line up SE14, filter, SE14, 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, (3) element racks, (3) removable basket hangers, (6) 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.



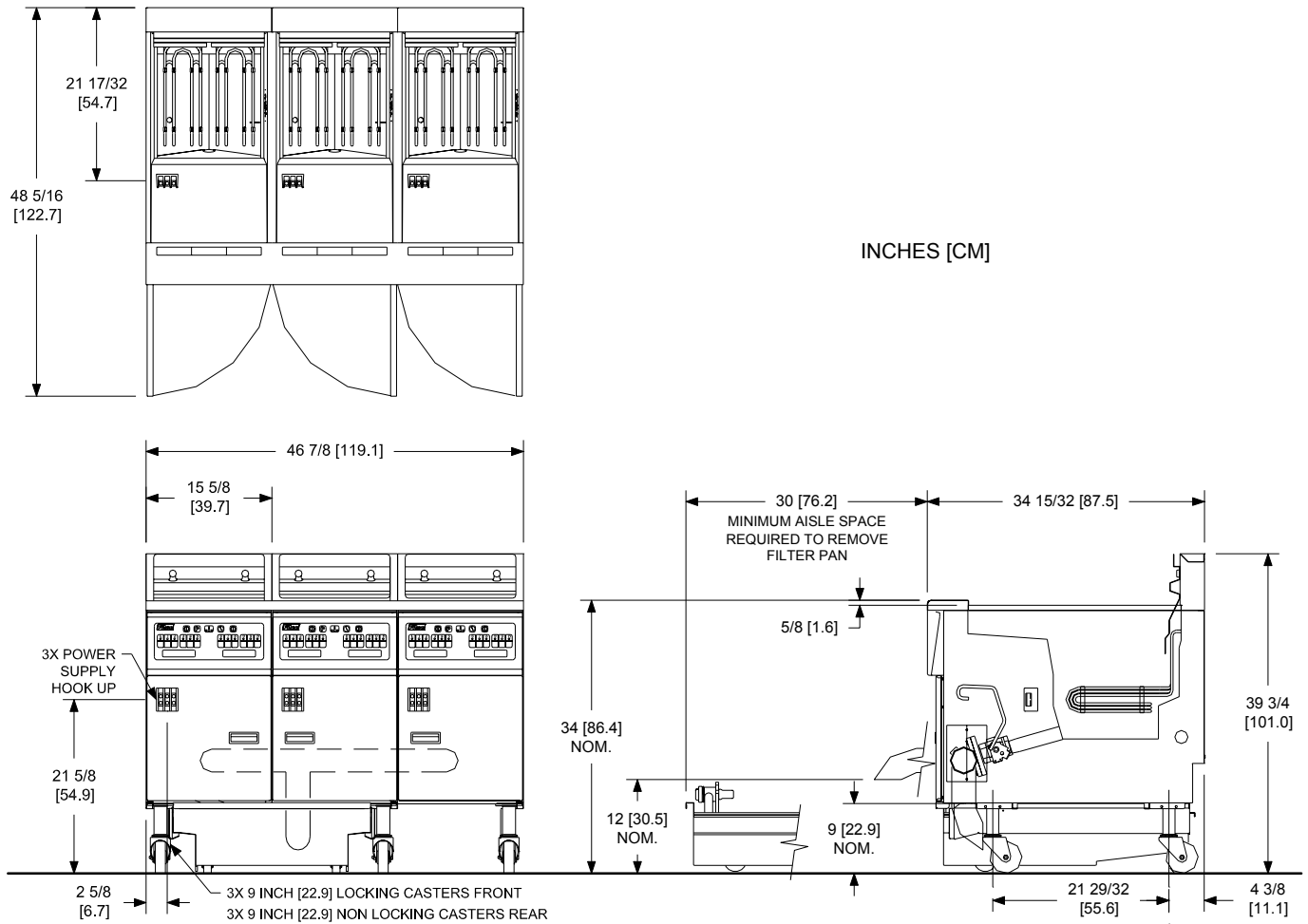
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Model AW-SE14-3 Electric Fryer with Filtration



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				
765 Lbs (347 kg)			56 x 50-1/2 x 51 in (142.2 x 128.3 x 129.5 cm)						83.5 ft ³ (2.4 m 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	82	78	74	71	36	48	45	41	21	26	25	24
Total Electric Load per Hour : 17 KW x 3 Fryers = 51 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						
30" (76.2 cm)		6" (15.25 cm)					Sides min.	6" (15.2cm)		Rear min.	6" (15.2cm)		



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