

# Frymaster®

## 1814E

### HIGH PRODUCTION, OIL CONSERVING ELECTRIC FRYERS



The Frymaster 1814E is engineered for high-volume kitchens that demand efficiency, consistency, and space optimization. With a 60-lbs. frypot and an expansive 18" x 14" cooking area, it delivers the output of larger fryers while conserving oil, energy, and floor space. Its advanced heating system and precise temperature controls ensure superior food quality and extended oil life, making it a smart choice for operators focused on performance and sustainability.

**Powerful Performance, Lower Cost:** 1814 electric fryers have proprietary long-life, self-standing elements that transfer 89% of the heat into the oil. Compared to conventional high-production electric fryers, this design delivers up to 30% energy savings, significantly reducing operating costs while maintaining high throughput.

**More Frying Power, Less Oil Waste:** The 63-lbs. frypot is optimized to create an 18" x 14" frying area that accommodates 3 baskets of product. Compared to a standard 50-lbs. fryer configuration, achieving the same output would require an additional 75 lbs. of oil—highlighting the 1814's superior oil utilization and throughput efficiency.

**Maximize Output, Minimize Space:** Two 1814 frypots deliver the same output as three standard 50-lbs. frypots, while using 10–15% less hood space—boosting productivity without increasing footprint.

Project \_\_\_\_\_

Item \_\_\_\_\_

Quantity \_\_\_\_\_ CSI Section 11400 \_\_\_\_\_

Approval \_\_\_\_\_ Date \_\_\_\_\_

**MODELS**

11814E  
(no built-in filtration)

11814EF

21814EF

31814EF

**OPTIONS / ADD-ONS**

Plug

480V

Basket lifts

Spreader cabinet

**CONTROLLERS**

Lane (standard)

Digital Timer

CM3.5

3000

SPECIFICATIONS	
<b>OIL CAPACITY</b>	63-lbs. (31 liters) PER FRYPOT
<b>FRYING AREA</b>	18" x 14" x 4.75" (45.7 x 35.6 x 12.1 CM) PER FRYPOT
<b>POT TYPE</b>	Open Pot
<b>PLUG</b>	DOMESTIC NEMA 15-60P OPTIONAL
<b>POWER</b>	17 KW PER FRYPOT
<b>STANDARD FEATURES</b>	<ul style="list-style-type: none"> <li>▪ Proprietary, self-standing heating elements</li> <li>▪ Deep cold zone</li> <li>▪ RTD 1° compensating temperature probe</li> <li>▪ Built-in, manual filtration</li> <li>▪ 8 GPM pump (for all filter models)</li> <li>▪ Drain safety switch (for all filter models)</li> <li>▪ Stainless steel frypot, door, and sides</li> </ul>
<b>STANDARD ACCESSORIES</b>	<ul style="list-style-type: none"> <li>▪ (3) Twin baskets PER FRYPOT</li> <li>▪ Basket hanger(s)</li> <li>▪ Basket support rack(s)</li> <li>▪ Filter starter kit (for all filter models)</li> <li>▪ 6"-7" (15-17 cm) adjustable steel legs (11814E model)</li> <li>▪ Casters (all filter models)</li> </ul>

Liter conversions are for liquid shortening @ 70° F



REVISED SPRING 2026

# Frymaster®

318-865-1711  
1-800-221-4583  
info@frymaster.com

8700 Line Avenue  
Shreveport, LA 71106-6800, USA  
FRYMASTER.COM



DIMENSIONS	MODEL	OIL CAPACITY PER FRYPOT	OVERALL SIZE			DRAIN HEIGHT
			WIDTH	DEPTH	HEIGHT	
	11814E	63-lbs. (31 liters)	20" (50.8 cm)	30.88" (78.4 cm)	45.38" (114.9 cm)	14.63" (37.1 cm)
11814EF	11.5" (29.2 cm)					
21814EF			40" (101.6 cm)	60" (152.4 cm)	11.5" (29.2 cm)	
31814EF	60" (152.4 cm)					

CRATED	MODEL	WEIGHT	WIDTH	DEPTH	HEIGHT	CU. FT.	CLASS
	11814E	255-lbs. (116 kg)	28" (71.1 cm)	42" (106.7 cm)	50" (127 cm)	34	85
	11814EF	390-lbs. (177 kg)					
	21814EF	585-lbs. (265 kg)	53" (134.6 cm)	44" (117.8 cm)	53" (134.6 cm)	72	77.5
31814EF	815-lbs. (370 kg)	70" (177.8 cm)	55" (139.7 cm)				

Information is APPROXIMATE and may vary at time of shipment due to options/add-ons

POWER	REGION	kW	ELEMENTS PER FRYPOT		CONTROLS PER FRYPOT	FILTER PER FRYPOT	BASKET LIFTS PER FRYPOT
			VOLTAGE	***3 PHASE			
	DOMESTIC	17	208V 240V 480V	48 A 41 A 21 A	1 A 1 A 120V 1 A	5 A 4 A 120V 8 A	2 A 2 A 120V/3 A
EXPORT	17	220/380V 230/400V 240/415V	26 A 25 A 24 A	1 A	4 A	2 A	

\*1 PH/2 Wire/Plus Ground Wire; \*\*\*3 PH/3 Wire/Plus Ground Wire

Plug is optional on all units shipped with a cord. Canada is an exception; and cord, where available, must have a plug attached.

Cord length and gauge as well as plug type and style available vary depending upon fryer model, voltage, kW, destination, and customer specifications. Consult local codes or contact factory.

### CLEARANCE INFORMATION

**Front:** 36" (91.4 cm) for servicing and proper operation.

**Sides & Rear:** 6" (15.2 cm) from any combustible material.

### VENTILATION REQUIREMENTS

When installing any fryer, NFPA Standard No. 96 must be strictly followed.

### NOTES

- **DO NOT CURB MOUNT**
- One cord is provided per full frypot on 3 phase units.
- Controller, filter pump and basket lifts are powered by element voltages except for 480V fryers.
- All 480 volt models are provided with separate 120V cord and plug for filter pump, controller, and/or basket lifts.

### HOW TO SPECIFY

Electric or gas, gas type (if applicable), pot type, energy output, oil capacity, number of frypots, controller, filtration type, and optional feature(s).

### WARRANTY

#### Frypot

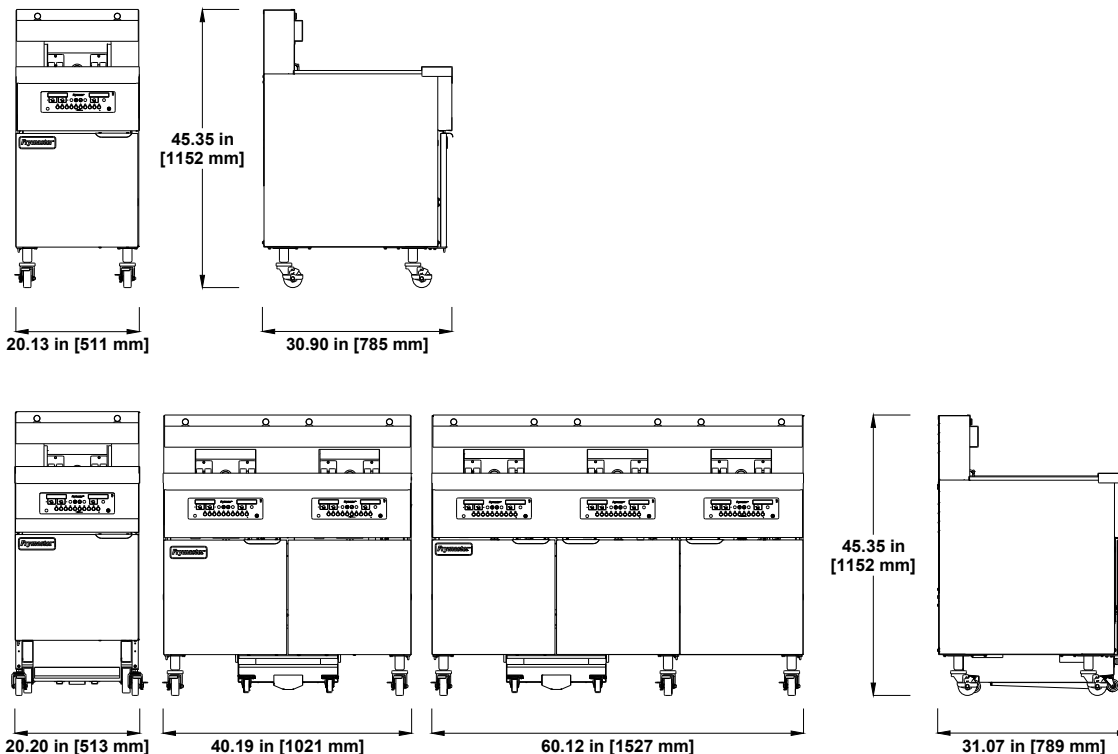
1st year: Parts + Labor  
2nd - 10th year: Parts Only

#### Controller

2 years: Parts + Labor

#### All Other Parts

1 year: Parts + Labor



Frymaster reserves the right to make changes to the design or specifications without prior notice.

REVISED SPRING 2026