

WORLDS LEADING FRYERS



Model Shown H17

Electric Fryers

The Frymaster electric fryer is the most electronically advanced fryer in its class. This super efficient, ultra durable fryer has solid state triac controls and swing up elements for easy cleaning, an insulated frypot reduces standby energy consumption by 10% comparison

Model	Capacity	Output	Rating	W x D x H
H17	27 litres	36kg per/hr	17kW	396 x 780 x 1151
H22	27 litres	41kg per/hr	22kW	396 x 780 x 1151

Gas Fryers

Frymaster gas fryers are unsurpassed in their versatility, performance and low maintenance. They feature an open frypot, centerline 1°C thermostat, and target jet burner - all features that have made Frymaster fryers the premier choice for dependability, ease of use and consistently superior results. Options include:- computer controls, timers, basket lifts and castors



Model Shown MJ45



Model Shown MJ35V



Model Shown MJ35

Model	Capacity	Output Frozen Chips p/hr	Frypot Finish	Rating	Gas Connection	W x D x H
MJ35VSX	18 litres	26kg per/hr	Plain Steel	110,000 Btu	1/2"	403 x 769 x 1028
MJ35SD	18 litres	30kg per/hr	S/Steel	110,000 Btu	1/2"	403 x 769 x 1028
MJ45ESD	24 litres	36kg per/hr	S/Steel	122,000 Btu	1/2"	396 x 799 x 1149
MJCF	40 litres	34kg per/hr	S/Steel	150,000 Btu	1 1/2"	527 x 1010 x 1156

Filter Magic / Footprint

The Frymaster Filter Magic system is the industrys first automatic built in filtering system - the standard for cost savings, safety, ease of use and dependability. This hands off filtering system filters 28 litres of shortening in just 3 to 5 minutes. The exclusive Power Shower automatically washes sediment from the frypot into the filter. There are no hoses to handle and one fryer can be filtered while others in the battery keep on frying. Frequent filtering with Filter Magic is safe and simple for extended shortening life and ensuring high quality products in most cases doubling the life of the oil. Up to six Frymaster Fryers can be battered to either side of the filter system



Model Shown
FM2H17



Model Shown
FP247 ESD

Model	Capacity	Output	Rating	Gas Connection	W x D x H
FM2/H17/H22	44 - 56 litres	72kg per/hr	17kW per Fryer	n/a	1200 x 767 x 1156
FM245ESD	40 - 50 litres	72kg per/hr	122,000 Btu Per Fryer	1/2"	1200 x 800 x 1143
FM145ESD	20 - 25 litres	36kg per/hr	122,000 Btu Per Fryer	1/2"	800 x 800 x 1143
FP247ESD	40 - 50 litres	72kg per/hr	122,000 Btu Per Fryer	1/2"	800 x 800 x 1143

FRYMASTER DEAN

24FB Flat-Bottom Fryer

- Liquid batter style fryer for uniform cooking through its clean flat bottom design
- Excellent for any liquid battered product
- Cooks 32kg of fish per hour
- Available in Electric or Gas
- 610 x 610 Frying Area
- Can be linked to Filtermagic to make one complete Fish and Chip Shop Suite



Model Shown 2424G

Model	Capacity	Output	Rating	Gas Connection	W x D x H
G24FB	36 litres	32kg	80,000 Btu	3/4"	600 x 840 x 1140
E24FB	36 litres	32kg	19kW 1ph		600 x 840 x 1140

GSMS Pasta Cooker

Frymaster Pasta Systems feature:-

- Advanced electronic programmable controls for consistently superior results
- 1-1/4 drain prevents clogging
- Autofill / Skin feature keeps cooking water on a desired level
- Hot / Cold water format standard on GSMS system
- Available battered with a rinse trough or as a single cooker



Model Shown GSMS



Model	Capacity	Output	Rating	W x D x H
8SMS	32 litres	1080 x 1003 per/hr	8kW	914 x 832 x 1092
GSMS	48 litres	1440 x 1003 per/hr	80,000 Btu	918 x 918 x 1216

Portable Filtration Unit

- 28 litre capacity
- PF50R reversable pump
- Easy to clean
- Filters 28 litres in 5 minutes

Shortening Disposal Unit

- Specifically designed for easy and safe removal of waste oil from Filtermagic Filtration System or from Stand alone fryers in the kitchen.
- 28 litre capacity
- Reduces the risk of spilling buckets of hot oil



Model Shown SDU50

SENTRY RANGES

Master/Starfire Sentry Series Ranges

All Sentry Series Ranges have as standard flame failure and spark ignition on ovens. The Starfire burners all have pilot lights for economy of gas and ease of use. The unique Starfire burner gives a greater power output of even heat over a greater surface area than a traditional ring style burner. Therefore Star Fire burners have quicker response times and better heat production. Stainless steel construction exterior and heavy duty cast iron tops and ring grates give greater durability. While the well insulated even heat ovens with complete porcelain finish and four position rack guides gives superior cooking results. Options include hot tops and/or griddle, convection ovens, high shelves and castors.

Model	Oven Size W x D x H	Burners	Rating	W x D x H	Gas
ST28	514 x 559 x 343	4	121,000 Btu	610 x 873 x 958	3/4"
ST286	667 x 559 x 343	6	174,000 Btu	915 x 873 x 958	3/4"
ST288	514 x 559 x 343	8	242,000 Btu	1220 x 873 x 958	3/4"
ST284	667 x 559 x 343	10	300,000 Btu	1524 x 873 x 958	3/4"
ST283	667 x 559 x 343	6/Griddle/Grill	247,500 Btu	1524 x 873 x 958	3/4"
SU686	667 x 559 x 343	6	19kW	915 x 873 x 958	
ST280-45R	667 x 559 x 343	Twin Bullseye	125,000 Btu	915 x 873 x 958	3/4"
Char Broiler					
ST28024B			60,000 Btu	610 x 873 x 632	3/4"



Model SHOWN ST283



Model SHOWN ST286



Master Series
Garland Suite

Convection Ovens

Master 200 Solid State Control with 150 ° F ((66 °C) to 500 °F (250 °C) temperature range and electromechanical timer Electronic spark ignition, including automatic pilot system with Stainless steel front, sides, top and legs. Double deck models available, tin grid, 13 amp supply required. Porcelain oven interior. 10 shelf positions comes with five shelves.

Grill, heavy duty roll-in roll-out grill for floor, wall, bench or range mounting

Model	Capacity	Oven Size W x D x H	Rating	W x D x H	Gas Inlet
MCO-GS-10	Single Deck	736 x 610 x 610	60,000 Btu	965 x 900 x 1448	3/4" BSP
MCO-GS-20	Double Deck	736 x 610 x 610 x 2	120,000 Btu	965 x 900 x 1448	3/4" BSP
MCO-ES-10	Single Deck	736 x 610 x 610	10.4kW	965 x 900 x 1448	
MCO-ES-20	Double Deck	736 x 610 x 610 x 2	20.8kW	965 x 900 x 1778	
MSTSRC	Grill		30,000Btu	965 x 900 x 1448	1/2" BSP
MTSR16-280	Grill	c/w backguard	30,000Btu	965 x 900 x 1778	1/2" BSP



Model SHOWN
MCO-GS-10
with castors

DESIGNER COUNTER TOP

Heavy Duty Designer Griddles

Three sizes available. Improved insulation underneath the elements and burners, gives better heat efficiency. The grease drawer is concealed behind the lower hinged panel. Panel will not close when drawer is removed, ensuring drawer must be in position. Thermostat controlled temperature, one per foot of width for uniform grilling, Piezo pilot ignition, grooved griddle option. Base cabinets or leg stand available

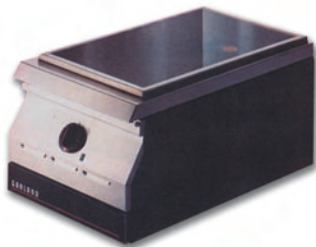


Model Shown GD-24G

Model	Output	Rating	Gas Inlet	W x D x H
GD-24G	66kg per hr	40,000 Btu	3/4"	610 x 610 x 381
GD-36G	91kg per hr	60,000 Btu	3/4"	914 x 610 x 381
G24-36GFSD	160kg per hr	100,000 Btu	3/4"	915 x 787 x 337
G24-48GFSD	227kg per hr	133,000 Btu	1"	1220 x 787 x 337
ED-24G	61kg per hr	6.7 kW 1ph/3ph		610 x 610 x 381
ED-36G	80kg per hr	10.1 kW 3ph		914 x 610 x 381



Model shown ED 15HSE



Model shown ED-15W

ED Boiling Tops - Food Warmers

Boiling Top - Two high speed elements provide quick, even heat offering cooking versatility. Recast top helps contain spillage. Easily removed porcelain enamel element bowls catch spill overs. Each plate is controlled by a switch with 6 heat positions that automatically cycle down on low heat when left unused. Two and four ring gas available

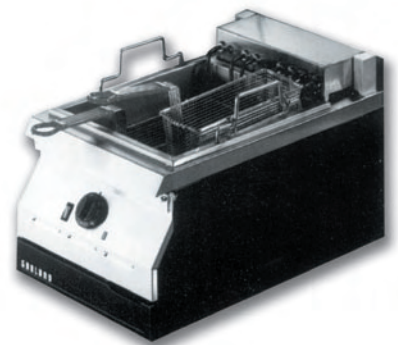
Food Warmers - Stainless Steel deep removable well ensures easier cleaning and quicker draining. For wet use only excepts gastronorm one by one cafeteria pans.

Model	Capacity	Output	Rating	W x D x H
ED-15HSE	Solid Elements		5.2kW 3ph	381 x 610 x 381
ED-15W	Food Warmer	3 x 1/3 GN	1kW 1ph	380 x 610 x 381
GD-152H	2 Ring Gas		29,600 Btu	381 x 610 x 381
GD-304H	4 Ring Gas		59,200 Btu	380 x 610 x 381

Counter Top Fryers

Two fryer sizes - electronic thermostat providing precise accurate control is now situated in a cooler, safer area. Removable flat bottom, Stainless Steel tank with large surge area allows the operator a proper grip when removing the tank and stability when setting it down. Twin tank model has two sets of independent controls

Model	Capacity	Output	Rating	W x D x H
ED-15SF	8 litres	23kg per hr	8kW	381 x 610 x 381
ED-30FT	16 litres	32kg per hr	11.86kW 3ph	782 x 610 x 381
ED-30SFT	16 litres	34kg per hr	16kW 3 ph	782 x 610 x 381



Model shown ED Fryer-15SF

ICE-MAKERS

Series 065, 085, 105

Ice o matic ice machines are designed to use less water and electricity. They are not only more efficient and safer for the environment, Ice o matic is the best solution for food safety and tight spaces.

- Front air discharge and drawing - no side or rear clearance required
- Filter free air
- Air cooler condenser
- Low profile built in storage.






Model shown ICEU 225A



Model shown ICEU 105







Model shown ICEU 065

Model Automatic	Capacity	Output	Power	Finish	W x D x H	
ICEU065	13kg	27kg per/hr	2kW	S/Steel	465 x 525 x 717	
ICEU085	16kg	38kg per/hr	2kW	S/Steel	534 x 525 x 938	
ICEU105	18kg	48kg per/hr	2kW	S/Steel	534 x 533 x 932	

Series 225, 305, 405, Flakers

- 'Harvest Assist' Pushes the Ice into the bin rather than waiting on gravity, conserving energy and increasing compressor life.
- Antimicrobial Protection - Built in protection for the life of the machine prevents bacteria and slime fungus growth.
- One piece bin - easy access to all major components.
- Environmentally friendly - HFC Free Refridgerants

Model Automatic	Bin Capacity	Output	Power	W x D x H	
ICEU225FA	45kg	110kg per/hr	2kW	669 x 609 x 991	
ICEU305FA	39kg	122kg per/hr	2kW	750 x 750 x 1050	
ICEU405FA		235kg per/hr	2kW	762 x 756 x 1461	
B-40 PP Bin	166kg			762 x 756 x 1461	
Flakers					
EMF 405AS		196kg per/hr	2kW	406 x 597 x 813	
ICEU405 and EMF405 have separate bins from Ice Harvester					



Model shown ICE405 FA

Model shown C/W B-40pp Bin