



Frymaster Triple Play Gas Fryer Earns GFEN Product of the Year Award



The Frymaster Triple Play™ High Production Gas Fryer has been named the “2011 Product of the Year” by the Gas Foodservice Equipment Network (GFEN). Members of GFEN will present the prestigious “Blue Flame Award” to the Frymaster product development

team at 10:15 a.m. on opening day of The NAFEM Show in Orlando Thursday, February 12, 2011.

“The Product of the Year Award is presented annually to a manufacturer who brings to market a natural gas appliance that demonstrates outstanding

innovation and superior performance in foodservice equipment,” says Melisa Marks, Southern California Gas Company — Energy Resource Center and Co-Chair of GFEN. “The Frymaster Triple Play High Production Gas Fryer is definitely such a product. The Triple Play Fryer can produce more perfectly cooked food in less space, using less energy and less oil, which will ultimately save foodservice operators money and reduce their impact on the environment.”

“We are greatly honored to receive the Blue Flame Award from GFEN. The Triple Play fryers contribute to Frymaster’s sustainability mindset with oil and energy conservation in a reduced footprint,” says Kathy Veder, Vice President of Marketing at Frymaster. “The Two- and Three-Lane cooking options and compact battery support the high-production demands of a varied menu, while saving equipment costs and space. Operators enjoy knowing that the controller is minding the cook times so they don’t have to; and the built-in filtration makes it easy for their workers to safely care for the oil. Frymaster has a proud 75 year history of providing innovative frying equipment to the industry. We have woven our values of sustainability, footprint reduction, oil conservation, and reliability into the fabric of this fryer.”

More Production with Less Oil

The Frymaster Triple Play Fryer System is all about doing more with less. The Model HD1814 Gas Fryer delivers the production of a typical 80 pound oil capacity fryer (with an 18 inch wide by 18 inch deep fryer vat), in a 14 inch deep (front-to-back) model that reduces the cooking oil requirement to 63 pounds. A single HD1814 Model is capable of producing 96.9 pounds of French fries per hour, in tests conducted at the Food Service Technology Center in San Ramon, California.

Multi-Lane Production Flexibility

The HD1814 comes standard with three cooking baskets, instead of the typical two, and a matching three-lane computer control system that provides “pin-point response” to 1°F changes in oil temperature or load condition. This sophisticated but simple-to-use control package allows product-specific cook programming and more precise control of oil temperature and product cooking curves.

Major Multiple Unit Savings

Most operators require more than one fryer to handle their fried food volume and multiple menu offerings. The Triple Play System delivers multi-unit economies and impressive space savings. With most fryers you need three 14 inch wide models to deliver six basket cooking capability, and those units would require a total of 47 inches of valuable hood space. A two unit HD1814 Fryer battery has those six individual baskets and is only 40 inches wide, which is a 14 percent space savings. In addition, the two HD1814 models only need 126 pounds of frying oil, which means a savings of 23 pounds over three 50 pound models.

For even more capacity and multi-product capability, Frymaster also offers a package that includes two HD1814 Models and one HD50. This three-unit battery can reduce annual energy usage by 47 percent and resulting energy costs by \$2,800 per year (for a high-volume user), when compared to four of their MJ45 50 pound fryers. In addition, the 12 percent oil volume savings with the Triple Play package could add an extra \$898 to potential yearly operator savings.

Proven Design Delivers Efficiency & Savings

The HD1814 Triple Play Fryer uses the same six inch diameter Thermo Tube heat transfer system, proven in the HD50 and HD60 models, to heat the cooking oil. Those heat tubes have stainless steel flow bases that help transfer 119,000 BTU/hr. into the surrounding oil. With careful tuning of their burner system, the HD1814 was 52.4 percent efficient, when tested to ASTM performance standards.

Those big six inch heat transfer tubes have more surface area than four inch tubes, so they are also easier on the oil, which can extend usable oil life, further reducing an operator’s oil costs. A wide cool zone also helps maintain oil quality by trapping sediment away from the cooking area.

The HD1814 comes standard with electronic ignition, stainless steel-clad basket hangers, a drain safety switch and fry-pot covers.



For more information on saving energy with efficient, dependable natural gas appliances and to see previous Product of the Year Award winners go to the GFEN website at www.gfen.org

**For more information about
the new 1814 Gas Fryers, contact
Frymaster Customer Service
at 1-800-221-4583**