

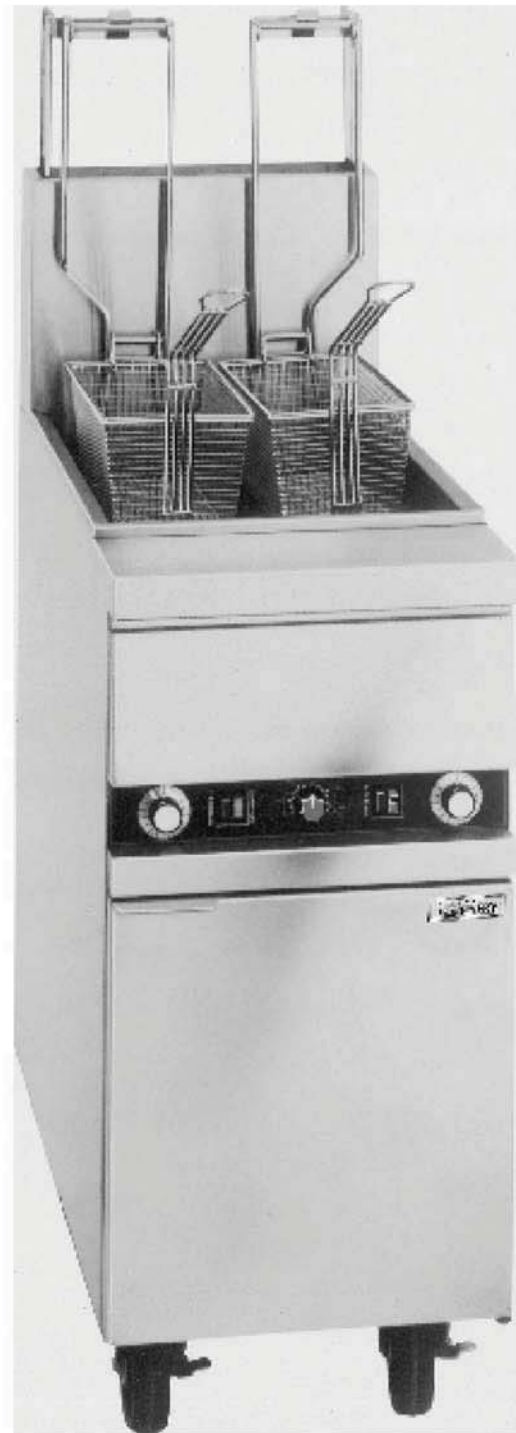
Item No.

High Efficiency Fryers Equipped With Automatic Basket Lifts Provide A Convenient Way To Assure Product Consistency

Energy saving 111,000 BTUH cross-fire burners cook like 145,000 BTUH fryer due to a 4 sided heating system. To maintain direct heat transfer, the frypot is equipped with copper flashed heat exchangers. Easy cleaning features, energy efficiency, and superior construction make this 14" fryer the choice for outstanding performance and design.

STANDARD FEATURES

- **Warranty: 1 year Parts and Labor, 10 years Frypot Part**
- Two automatic twin basket lifts assure product consistency
- Top quality stainless steel frypot provides efficient uniform heat transfer with the added benefits of a stainless steel finish
- Open vat design with sloped sides forces food particles to rapidly fall into the easily accessible cold zone
- Unique crossfire burners provide a 4 sided heating system
- Copper-flashed heat exchangers transfer heat directly into frypot for maximum efficiency
- Fully insulated cabinet keeps the kitchen cool
- Dual (35 to 50 lb.) shortening levels for varying cooking capacities
- Recessed Lexan faced control panel protects controls from damage
- Basket hangers lift off for easy cleaning and access to the backplash



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GoldenFry™



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We reserve the right to change specifications without notice and without incurring any
Obligation for equipment previously or subsequently sold.



SPECIFICATIONS

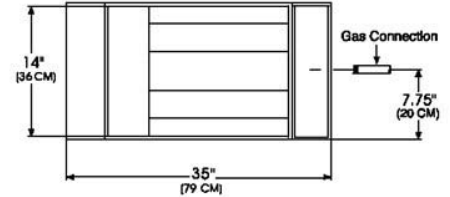
- Model: MX-14AA, Fully automatic twin basket lifts with 15 minute timer
- Certification: CSA, NSF
- BTUH: 111,000
- Gas Pressure: NG 3.5" WC, LP 10" WC
- Gas Connection: 3/4" NPT
- Electrical Requirements: 7 Amps, 120 volt, 60 cycle, 1 amp
- Thermostats: Electric snap action type
- Temperature Range: 200° to 375°F (93°-191°C)
- Burners: Atmospheric
- Hi-limit: Safety control turns off main gas supply at 435°F (224°C)
- Safety Pilot: 100% gas shut off valve
- Spark Ignitor: Piezo electric
- Frypot: Stainless Steel
- Cabinet: Door, stainless steel; Sides, painted; Backsplash, stainless steel
- Shortening Capacity: 35 lbs - 50 lbs
- Frying Area: 14" x 14"
- Cooking Capacity: 660 orders of shoestring french fries per hour

STANDARD ACCESSORIES

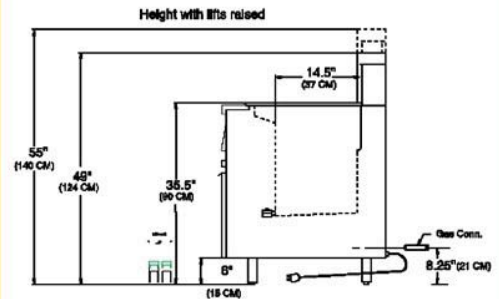
- 15 minute timers
- 2 Twin nickel plated baskets
- Rack type basket support
- Clean out rod
- 6" Adjustable chrome plated legs
- Drain pipe extension

OPTIONS AND ACCESSORIES

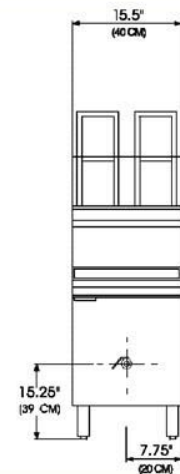
- Stainless steel sides
- Filter Systems, built-in: Filtronic and Filter Mate under fryer filter
- Solid state thermostat with shortening melter, boil out mode, and digital timers (Fri-Tronic)™
- Can bank units at no additional charge
- Sediment tray
- Drain table
- Front drain tray
- Fryer cover
- Casters



Top View



Side View



Front View