



Frymaster E⁴

Discover Exponential
Frying Performance.



Frymaster E⁴



With some of the highest efficiency ratings from the Department of Energy, the Frymaster E⁴ Electric Fryers set the standard for efficient frying. By combining design innovation with the latest developments in electric fryers, the E⁴ Electric Fryers maximize output and deliver quality in any operation. Featuring proprietary, self-standing, swing-up elements and easy-to-clean enhanced features, an E⁴ Fryer is frying taken to a higher level—innovation that will move your business in the right direction.

Elevated Performance. Elevated Results. With enhanced features and consistent energy savings, an E⁴ Fryer delivers just what your operation needs.

ENERGY EFFICIENT

- ENERGY STAR® approval means you can buy with confidence
- Available both in standard and EPRI models; the EPRI fryers feature insulated frypots for increased energy efficiency, as well as controls that pulse power directly to the elements during initial oil heating, controlling peak demand load
- Temperature sensor mounting delivers quick response time

EASY TO USE AND CLEAN

- Fully enclosed tilt-housing
- Self-standing, swing-up elements rotate quietly
- Tilt-up feature allows full access to frypot and elements

EXCELLENT FRYING PERFORMANCE

- Cold zone keeps crumbs and sediment away from frying area, preventing scorching and clinging
- Optional computer add-on assures pinpoint accuracy of oil temperature, conserving oil life and consistently producing a uniformly cooked product
- Delicious fried foods every time

ENHANCED BENEFITS

- More ergonomic to operate
- Sleek eye-pleasing design
- No sharp edges or protruding screws
- Optional electronic controls provide increased reliability

A Formula Based on Ingenuity. For more than 70 years, Frymaster has been redefining and refining frying. E⁴ Fryers are taking performance to the next level, combining always-efficient electric design with innovative new improvements. It all adds up to back-of-house performance and front-of-house satisfaction—a winning formula for your operation.



 **Frymaster**

Call 1-800-221-4583
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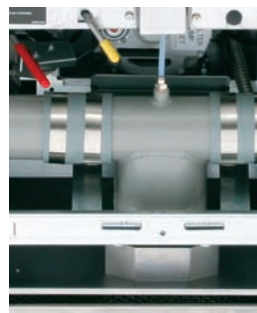
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Computer Control Option



Consistently Great-tasting Food



Built-in FootPrint Filtration Option

 **Manitowoc**