



EP14 Cold Zone Electric Fryer



STANDARD FRYER FEATURES AND ACCESSORIES

- Tank – Stainless Steel Construction
- Cabinet – Stainless Steel Front, Door, and Sides
- Patented “Lift & Hold” Heating Element
- 8 Button Computer Control
- Drain Valve Interlock
- 1-1/4” (32 mm) Full Port Drain Valve
- 9” (22.9 cm) Adjustable Casters on Dual and Triple
- 9” (22.9 cm) Legs Front/Casters Rear on Single
- Element Rack
- Twin Baskets (2/tank)
- Drain Line Clean Out Rod
- Fryer Cleaning Brush

CONTROL SYSTEM

- MIC003 Computer provides high precision electronic temperature and process control for consistent cooking performance and longer oil life.
- 8 Programmable Menu Keys with individual status windows for custom recipes and real time monitoring
- Flex time compensation adjusts cook times for varying load sizes, delivering consistent food products.
- Instant On feature provides immediate heat response to minimize temperature drop.
- Built-in Safety Features
 - High temperature lockout
 - Element lift position detection
 - Drain valve status monitoring
- Energy Saving Mode for reduced idle power consumption

APPLICATION

Pitco’s EP14 Cold Zone Electric Fryers provide the flexibility needed to support your frying needs. Available in single, dual, or triple systems with either full vat or split vat tank designs, these systems can support a wide range of frying applications. The large cold zone provides for crumb collection during frying, minimizing the need for filtering. The 8 Button MIC003 computer control allows programming for up to 8 menu products. Large drain system, rear oil return, and simple 2-step filter operation make these fryers easy to filter. Designed for longevity, the robust pivoting element with safety shut off allows easy access to the tank bottom for cleaning. Sturdy construction and reliable control systems are designed to provide years of dependable, trouble-free operation with minimal maintenance required.

AVAILABLE CONFIGURATIONS

- EP14FM3CZM Single 14” Full Vat fryer with filtration
- EP14FFM3CZM Dual 14” Full Vat fryer with filtration
- EP14FFFM3CZM Triple 14” Full Vat fryer with filtration

Note: Substitute “S” in place of “F” for Split Vat designation/location

STANDARD FILTER SYSTEM FEATURES

- Easy two-step filtering
- Extra large 3” (76 mm) Drain Manifold resists clogging.
- 4 GPM (15 LPM) Filter Pump
- Self-aligning filter connection for effortless hookup
- Rear oil return for cleaning tank bottom
- Filter Pan is stainless steel with rear wheels for easy handling.
- Filter Paper Starter Pack

AVAILABLE OPTIONS AND ACCESSORIES

- Fry Tank Covers (1/tank)
- Filter Pipe Heat Tape (for use with solid shortening)



