



Essential Parts For:

- H50/55
- LOV
- OCF
- OPEN BURNER
- DECATHLON
- 24G
- DEAN MILLIVOLT
- ELECTRIC/RE
- 2836
- HPRE
- 1721/18UE
- PUMPS, MOTORS
- PASTA MAGIC, GAS
- GSMS
- 17/8 SMS
- UHC-HD
- UHC-P
- UHC
- SINBAD
- HLZ
- TOOLS

24-Hour Service Hotline **1-800-551-8633**
or service@frymaster.com



Frymaster, a member of the Commercial Food Equipment Service Association, recommends using CFESA-certified technicians.

JUN 12

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www.frymaster.com

Major Components Manual

NOTICE

IF, DURING THE WARRANTY PERIOD, THE CUSTOMER USES A PART FOR THIS ENODIS EQUIPMENT OTHER THAN AN UNMODIFIED NEW OR RECYCLED PART PURCHASED DIRECTLY FROM FRYMASTER DEAN, OR ANY OF ITS AUTHORIZED SERVICE CENTERS, AND/OR THE PART BEING USED IS MODIFIED FROM ITS ORIGINAL CONFIGURATION, THIS WARRANTY WILL BE VOID. FURTHER, FRYMASTER DEAN AND ITS AFFILIATES WILL NOT BE LIABLE FOR ANY CLAIMS, DAMAGES OR EXPENSES INCURRED BY THE CUSTOMER WHICH ARISE DIRECTLY OR INDIRECTLY, IN WHOLE OR IN PART, DUE TO THE INSTALLATION OF ANY MODIFIED PART AND/OR PART RECEIVED FROM AN UNAUTHORIZED SERVICE CENTER.

⚠ DANGER

Copper wire suitable for at least 167°F (75°C) must be used for power connections.

⚠ DANGER

The electrical power supply for this appliance must be the same as indicated on the rating and serial number plate located on the inside of the fryer door.

⚠ DANGER

This appliance must be connected to the voltage and phase as specified on the rating and serial number plate located on the inside of the fryer door.

⚠ DANGER

All wiring connections for this appliance must be made in accordance with the wiring diagrams furnished with the equipment. Wiring diagrams are located on the inside of the fryer door.

⚠ DANGER

Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

⚠ WARNING

Do not attach accessories to this fryer unless fryer is secured from tipping. Personal injury may result.

⚠ WARNING

Frymaster fryers equipped with legs are for permanent installations. Fryers fitted with legs must be lifted during movement to avoid damage and possible bodily injury. For a moveable or portable installation, Frymaster optional equipment casters must be used. Questions? Call 1-800-551-8633

⚠ WARNING

Do not use water jets to clean this equipment.

⚠ DANGER

All wiring connections for this appliance must be made in accordance with the wiring diagrams furnished with the equipment. Wiring diagrams are located on the inside of the fryer door.

⚠ WARNING

This equipment is intended for indoor use only. Do not install or operate this equipment in outdoor areas.

Overview

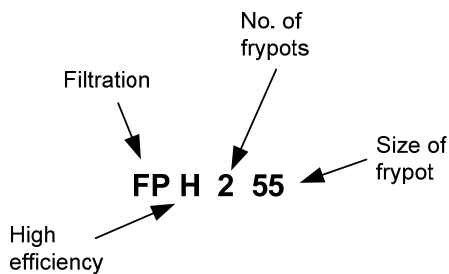
The model number of a Dean or Frymaster fryer reveals a lot: number and size of the vats, presence of filtration, type of controller, among other things. The complete model number, although not always provided by the client, also shows the number of split pots, their position and the finish of the cabinet.

This parts manual provides the essential components for a host of fryers and other appliances. Some have similar model numbers, such as the D50 and the H50, although the fryer designs are quite different. For example, an FPPH350 is a footprint-filter equipped H50 with three frypots, all full vats. A FPD450 is a filter-equipped Dean Decathlon tube fryer with four frypots.

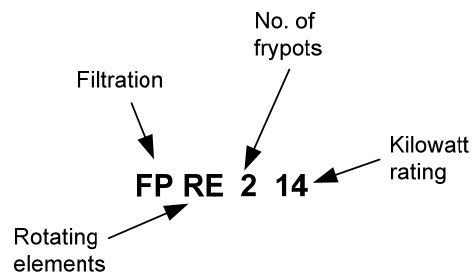
Consult this matrix to determine type of fryer in question.

Model	Style	Made By	Fuel	Use Example	Millivolt
D50, D60, D65, Exp: SCFD460	Tube	Dean	Gas	Church's, Popeye's, Chili's	No
H50, H55. Exp: FPPH350	Open pot, sealed burner	Frymaster	Gas	McDonald's, Burger King	No
35, 45. CF Exp: FP345	Open burner	Frymaster	Gas	Burger King, independents, bone-in chicken stores	Optional
18/24G, 24G Exp: 2424G	Flatbottom	Dean	Gas	LJS, Captain Dee's, independent fish stores	No
SR, SM Exp: SR42	Tube fryer	Dean	Gas	Mom and Pop stores	Yes
Pro Electric, Exp: FPP317	Electric	Frymaster	Elec	McDonald's, Burger King	N/A
RE Exp: FPPE214	Electric	Frymaster	Elec	McDonald's	N/A
2836 Exp: FPC128/136	Electric	Frymaster	Elec	Walmart	N/A
OCF Exp: XFPE214	Electric Low oil volume	Frymaster	Elec	Chain	NA
OCF Exp: FPGL230	Gas Low oil volume	Frymaster	Gas	Chain	NA
LOV Exp: BIGLA230	Gas Low oil volume	Frymaster	Gas	McDonald's	NA
LOV Exp: BIELA214	Electric Low oil volume	Frymaster	Elec	McDonald's	NA

Example of Gas Model Number



Example of Electric Model Number



Frymaster and Dean Major Components

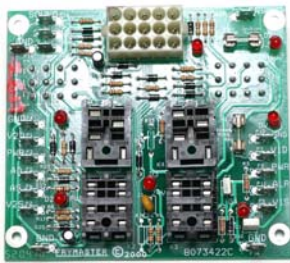


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H50/52/55



The H50/55 series fryer is Frymaster's flagship gas fryer.

Unique physical characteristic:

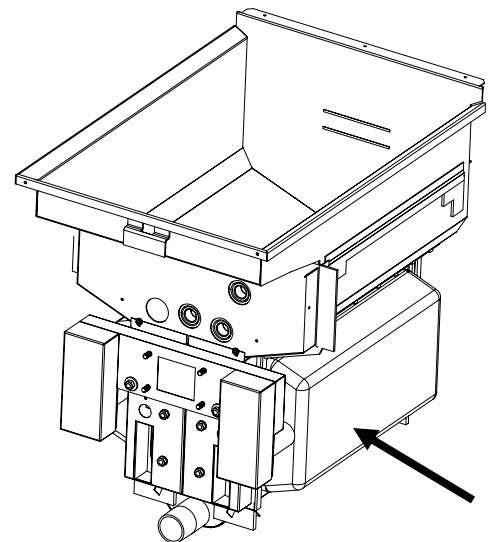
- Closed burner with blowers to enhance efficiency of combustion.

Where Used:

- McDonald's, Burger King, and other large fast-food restaurants.

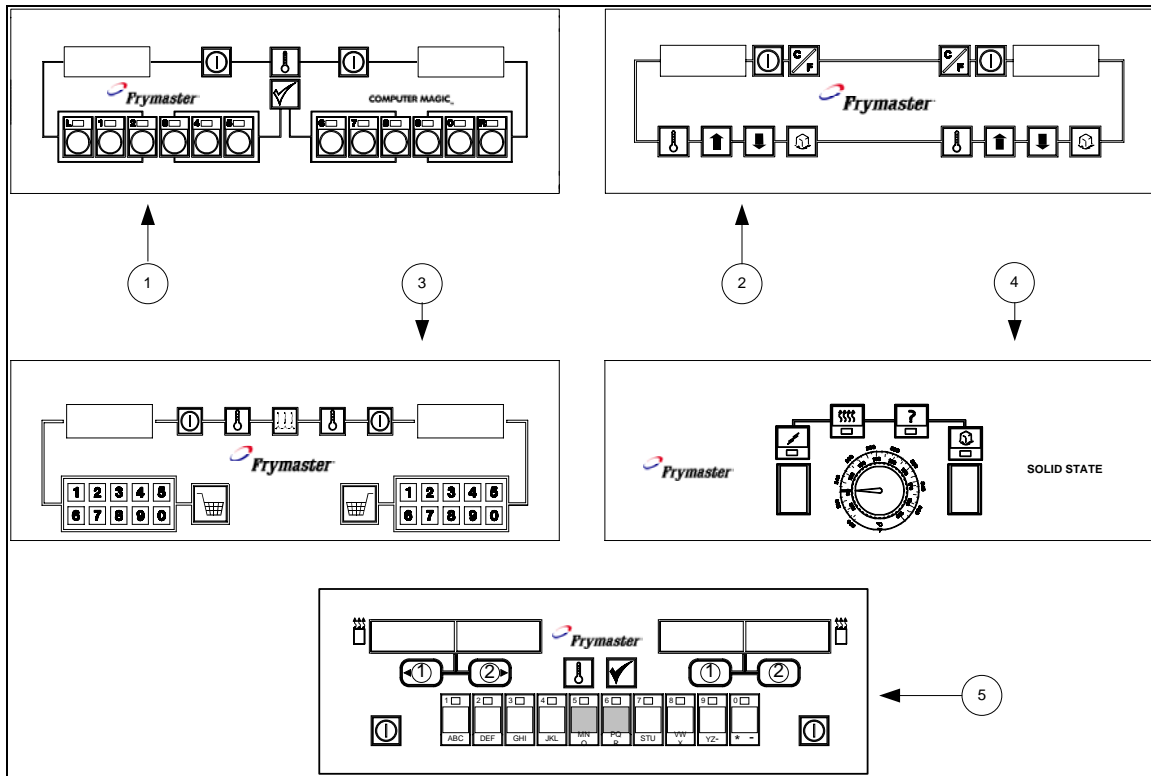
Common Model Numbers

- FPPH355



Burners are attached to either side of the frypot. See arrow.

H50/52/55



Controllers

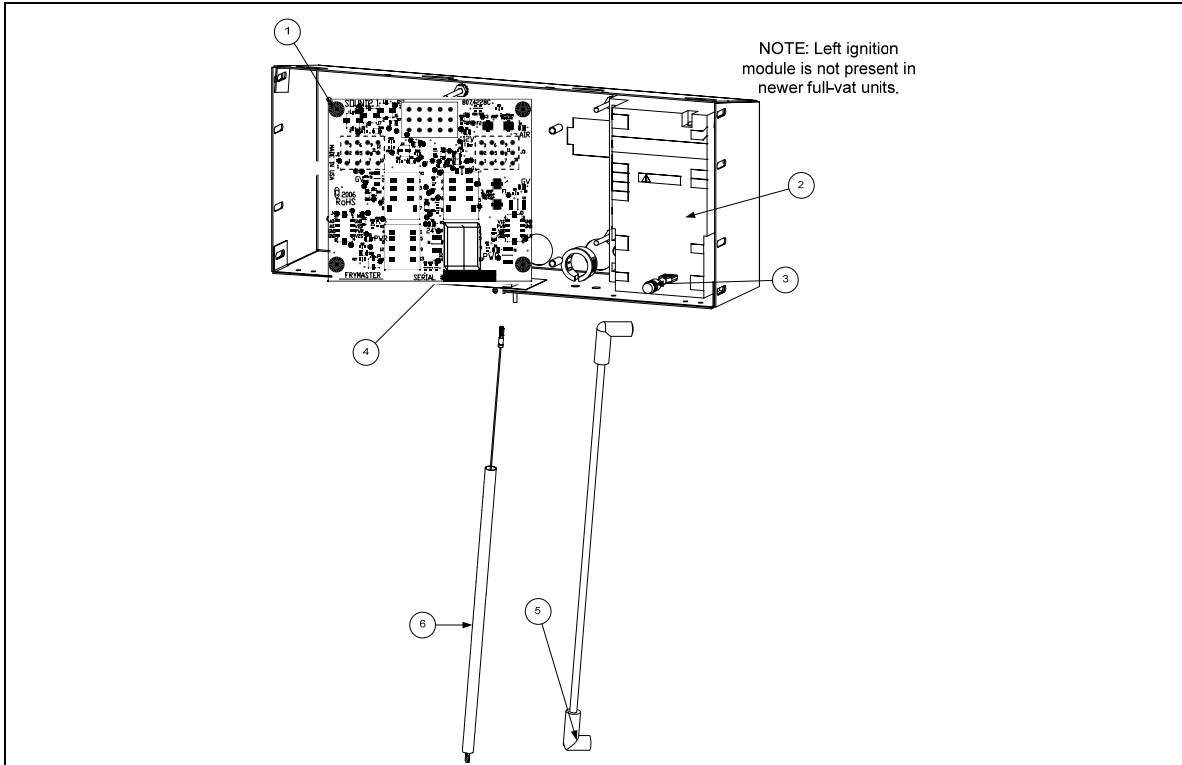
Item	**Standard Part #	**Euro-look Part #	Component
1			Computer Magic III.5
	826-2287	826-2380	Dual-vat
	826-2286	826-2324	Full-vat
2			Digital Controller
	826-2365	106-3492	Dual-vat
	826-2364	826-2384	Full-vat
3			Basket Lift Timer
	826-2312	826-2384	Dual-vat
	826-2311	826-2385	Full-vat
4			Solid State (Analog) Controller (controller knob is 810-0387)
	806-3008	106-3375	Dual-vat
	106-6023	106-6022	Full-vat (use 106-6027 for Foodmaker units)
*	806-2071	806-2071	15-pin Wiring Harness, Computer-to-Interface Board
*	807-4199	807-4199	SMT Wiring Harness, Computer-to-Interface Board
*	826-2278	826-2278	Remote Computer, Burger King
*	807-4397	807-4397	Remote Computer Adapter
			McDonald's Computer
5	826-2346	826-2343	M2000 Full Vat Domestic
*	826-2346	826-2609*	M100 to M2000 Conversion *without computer

* Not illustrated.

** Pro H50/55-Series cabinets were manufactured with standard cabinets with the 90°-edge topcap and the Euro-Look cabinets with the rounded topcap.

H50/52/55

Gas Control Box Components



Item	Part #	Component
1	826-2264	Interface Board
2	807-3366†	Ignition Module, Dual-spark Full-vat
*	807-3365†	Ignition Module, Single-spark Dual-vat
*	807-1006	Ignition Module for Pre-August 2000 units
3	807-3484	Connector, Rajah
4	807-0833	Relay, DPDT 5A 12VDC Latch
*	807-0834	Relay, SPDT 15A 12VDC Basket Lift (See Note 2 below)
5	826-2024	Cable, 21-inch Ignition (<i>comes with Rajah connector</i>) Use with 807-3365, 807-3366
6	806-6085SP	Flame Sensor wire assembly
*	826-1721	Ignition Cable (<i>2 ignition cables, 2 rajah connectors</i>)
*	807-1200	Ignition Wires, 27-inch (<i>used with 807-1006</i>)
*	807-1878	Ignition Wires, 19-inch (<i>used with 807-1006</i>)
*	826-1393	Fuse (807-0910) 250V 3 amp Qty 10
*	807-3843	Fuse 250V 3 amp (on interface board)
*	806-3660	Sound Device, High Output
*	826-2458	Speaker, McDonald's
*	810-3141	SMT Sound Device

* Not illustrated.

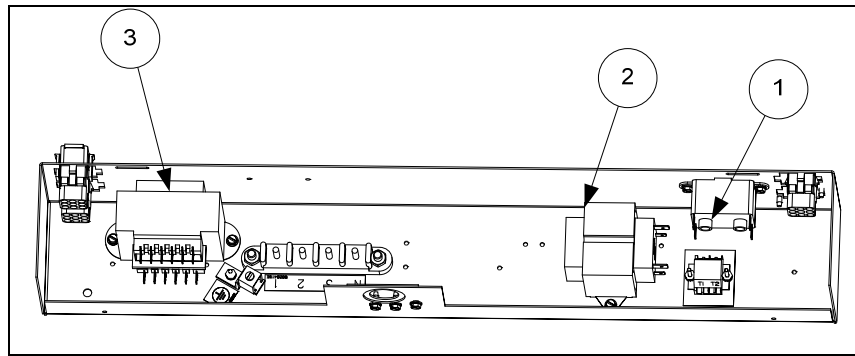
† For dual-vat units, use 807-3365 Single-Spark Ignition Module (see **NOTE 1**).

NOTE 1: Dual-vat units use two 807-3365 Single-Spark Ignition Modules. Full-vat units use one 807-3366 Dual-spark ignition module. Also, in full-vat units, only one latch relay is used, located in the lower right socket.

NOTE 2: Basket lift relays are present only on units equipped with basket lifts.

H50/52/55

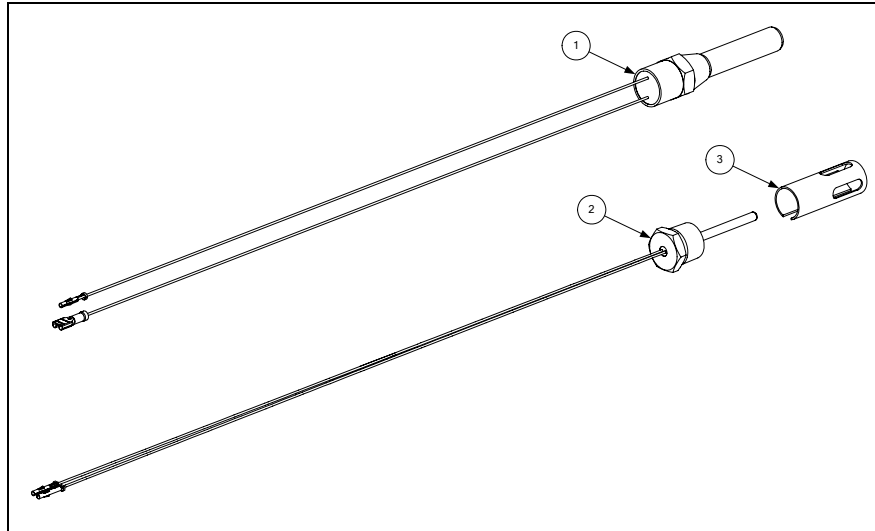
Transformer/Relays



Item	Part #	Component
1	807-0012	4-Terminal Relay, Filter Only
*	807-2434	5-Terminal Relay, Filter Only
2	807-0800	Transformer, 100-120V/24VAC 50/60Hz 50VA
3	807-2176	Transformer, 100-120V V/F Dual Voltage
*	807-0855	Transformer, 120V/12V
*	807-1683	Relay, 12V (Hood Relay, McDonald's only. Can be located in transformer box.)
*	807-0154	115V Power Cord , 5-15P (Non-McDonald's)

* Not illustrated.

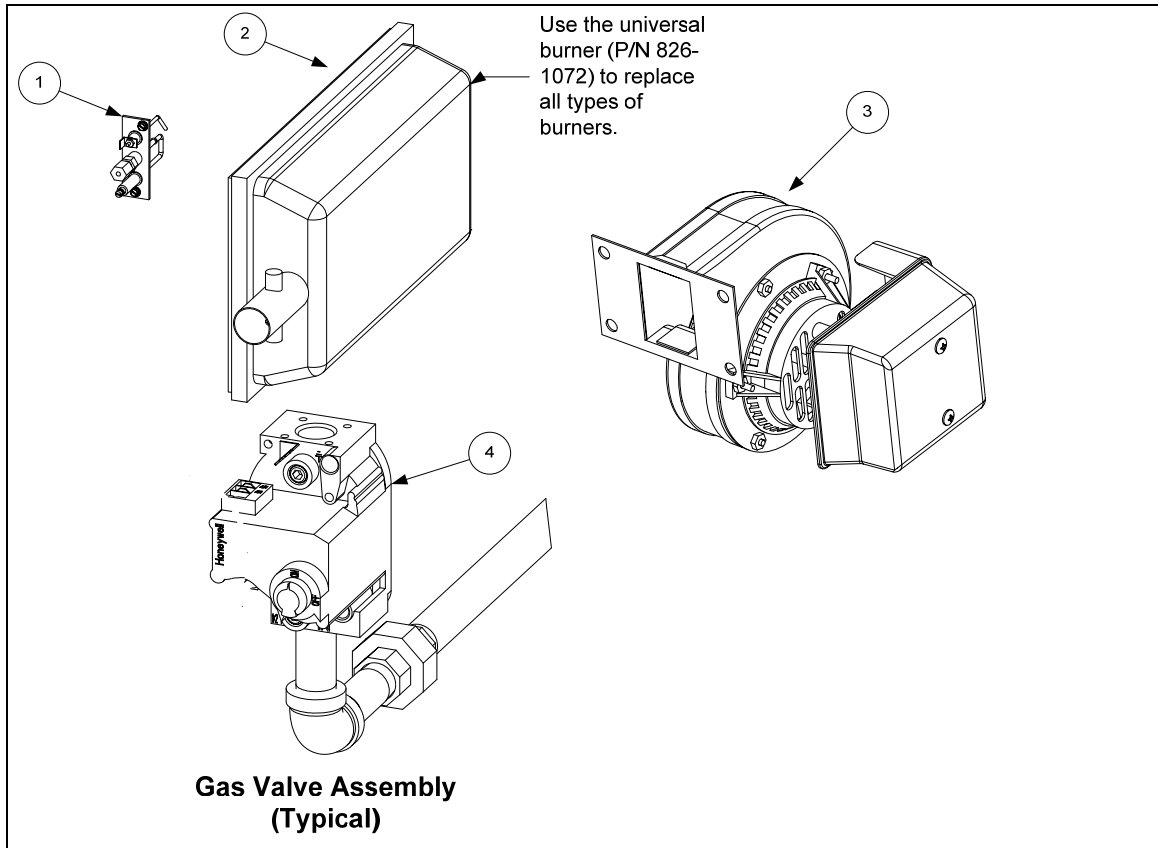
High-Limit Thermostat and Temperature Probe



Item	Part #	Component
1	826-1177	High Limit Thermostat - 425°F/218°C
2	806-4206	Temperature Probe
3	210-0681	Probe Guard

H50/52/55

Gas Supply and Combustion System Components

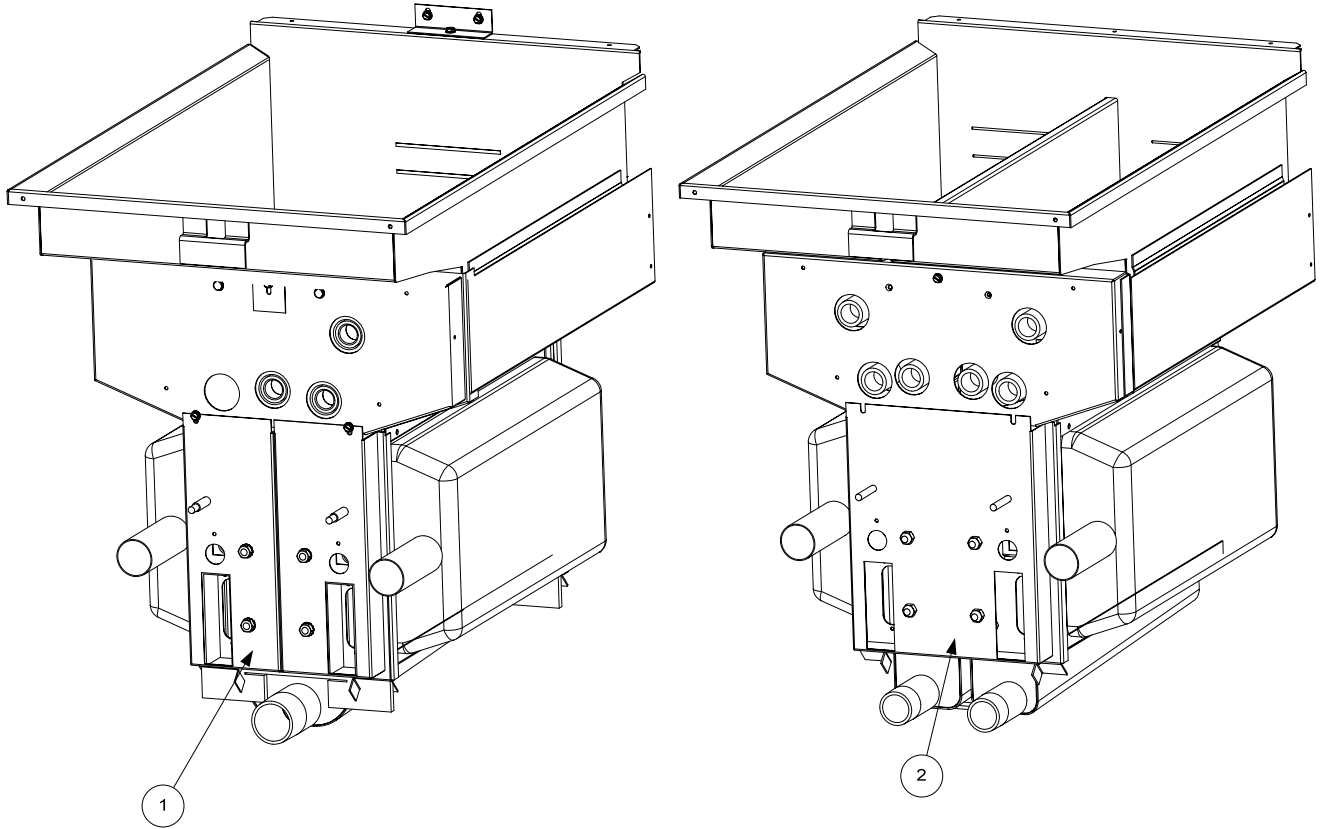


Item	Part #	Component
1		Igniter (<i>includes gasket 816-0059, which may be ordered separately</i>)
	826-0981	Natural Gas
	826-0982	Propane
2	826-1072	Universal Burner
		Blower Assembly, Combustion Air (<i>includes harness</i>)
3	106-2994SP	115V 50/60 Hz (Left)
*	106-2997SP	115V 50/60 Hz. (Right)
4		Gas Valve
	826-1122	Natural Gas
	826-1123	Propane
*		Conversion Kits
	826-1145	Natural Gas to Propane/Butane, Full-vat
	826-1146	Propane/Butane to Natural Gas, Full-vat
	826-1147	Natural Gas to Propane/Butane, Dual-vat
	826-1148	Propane/Butane to Natural Gas, Dual-vat
		Insulation Kits
*	826-0929	Kit, Insulation, Full Vat
*	826-0930	Kit, Insulation, Split Vat
*	826-0931	Burner Insulation Kit, Full Vat
*	826-0932	Burner Insulation Kit, Split Vat

* Not illustrated.

H50/52/55

Frypots



Item	Part #	Component
1	106-1050SP	Frypot, Full Vat, Complete Assembly, Natural Gas or Propane
2	106-1080SP	Frypot, Dual Vat, Complete Assembly, Natural Gas or Propane

* Not illustrated.

LOV Electric and Gas

Models: McD
BIELA14, BIGLA30



BIELA314



BIGLA330

The Low Oil Volume (LOV) fryers are an extension of the RE-series electric and the H55 gas fryers. The units feature low-volume frypots, automatic top off system, an advanced computer and automatic hands-off filtering.

A great many of the LOV components are common to both gas and electric platforms.

Unique physical characteristics:

Shallow frypots, ports for auto top off, onboard oil reservoir (JIB), advanced computer.

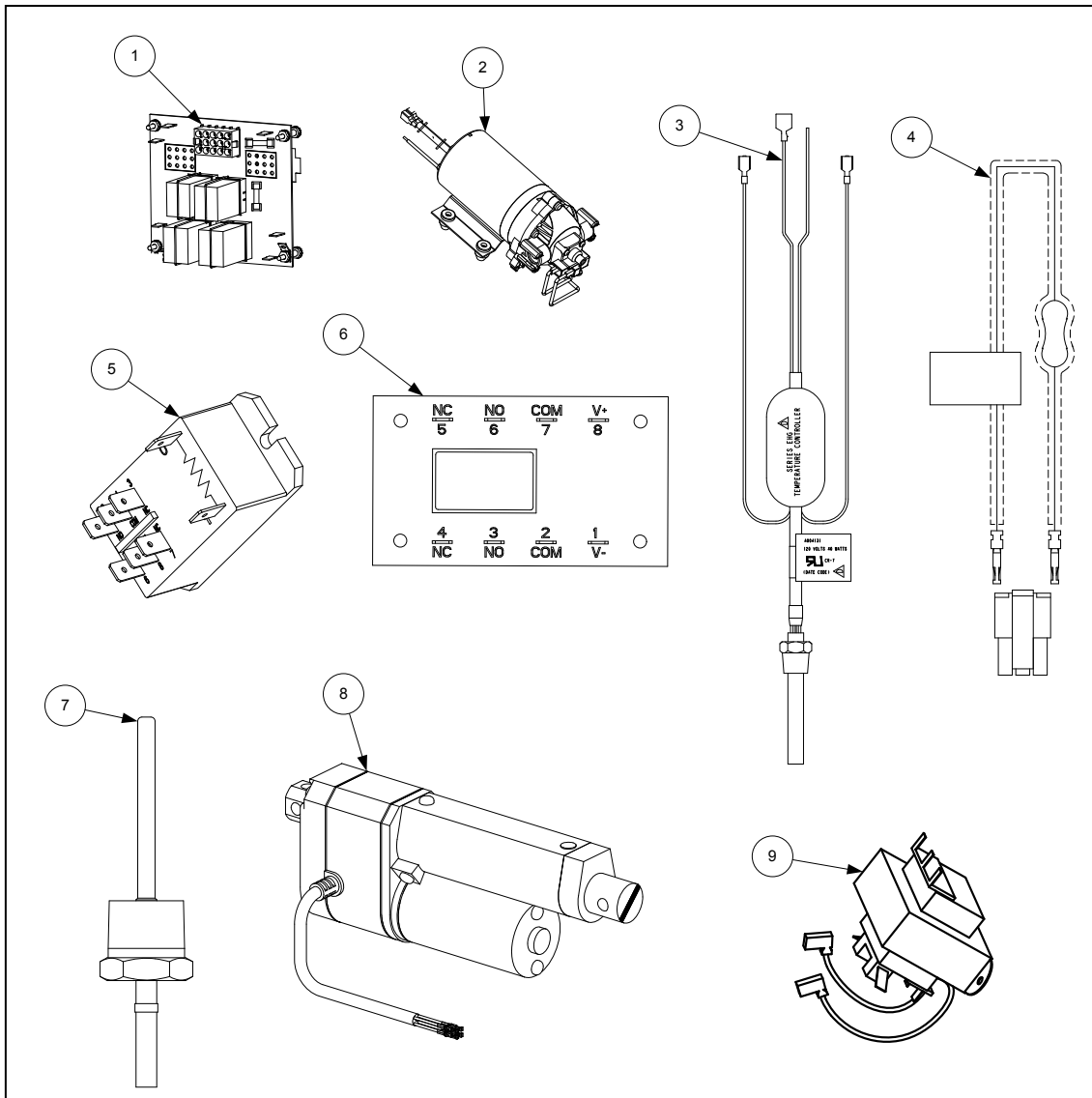
Where used:

McDonald's

Common Model numbers:

- **Electric** — BIELA214, BIELA314
- **Gas** — BIGLA230, BIGLA330

LOV Electric and Gas



Item #	Gas	Electric	Description
1	826-2264	826-2260	Interface board
*	826-2706	x	AIF Probe
*	108-1279	x	ATO Board
*	108-2158	1082156	MIB Circuit Board (internal with mylar & frame)
*	108-1306	1081305	AIF Board Assy
*	108-1284		M3000 Computer
2	108-0639	x	Pump, Auto Top Off
3	807-4815	NA	Sensor Assy Gas Oil Level 115v
4	807-4552	x	Harness, Communication, end
5	807-4482	x	Relay, 24VDC, 30A DPDT
6	807-4812	x	Relay 7 sec delay 115v
7	807-4817	NA	Probe Gas LOV Cooking

X= same as gas

LOV Electric and Gas

*	826-0981	NA	Igniter, Natural gas (with gasket)
*	826-2994	NA	Igniter, propane (with gasket)
8	826-2587	x	Actuator, Linear w / pin clips
*	807-4961	x	Rotary actuator, blue
*	807-4962	x	Rotary actuator, black
*	810-3754	x	Valve, 1/2 NPT rotary
*	810-3755	x	Valve, 1-1/4 NPT rotary
*	807-4546	x	Harness, Communication
*	807-4547	x	Harness, Communication & Power
*	807-4660PK	x	SMT Pin & Wire Repair
9	807-2181	x	Transformer 120 V / 24 V / 62VA
*	826-2880	x	SD Card

X = same as gas

OCF Electric and Gas

Models: OCF30G,
OCF30ATOG, OCF30E,
OCF30ATOE



OCF230ATOG



OCF230ATOE

The Oil Conserving Fryers (OCF) are an extension of the RE-series electric and the H55 gas fryers. The units feature low-volume frypots, optional automatic top off and an optional advanced computer, which displays programmed filtering prompts.

A great many of the OCF top-off components are common to the gas and electric platforms.

Unique physical characteristics:

Shallow frypots, ports for optional auto top off, onboard oil reservoir (JIB), optional advanced computer.

Where used:

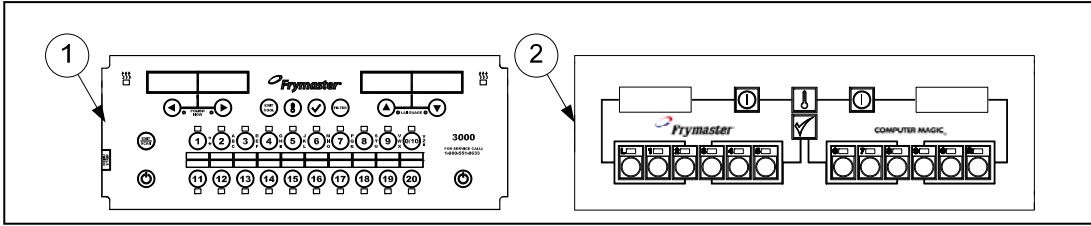
Burger King and larger fast food chain restaurants

Common Model numbers:

- **Electric** — OCF30E or OCF30ATOE
- **Gas** — OCF30G or OCF30ATOG

OCF Electric and Gas

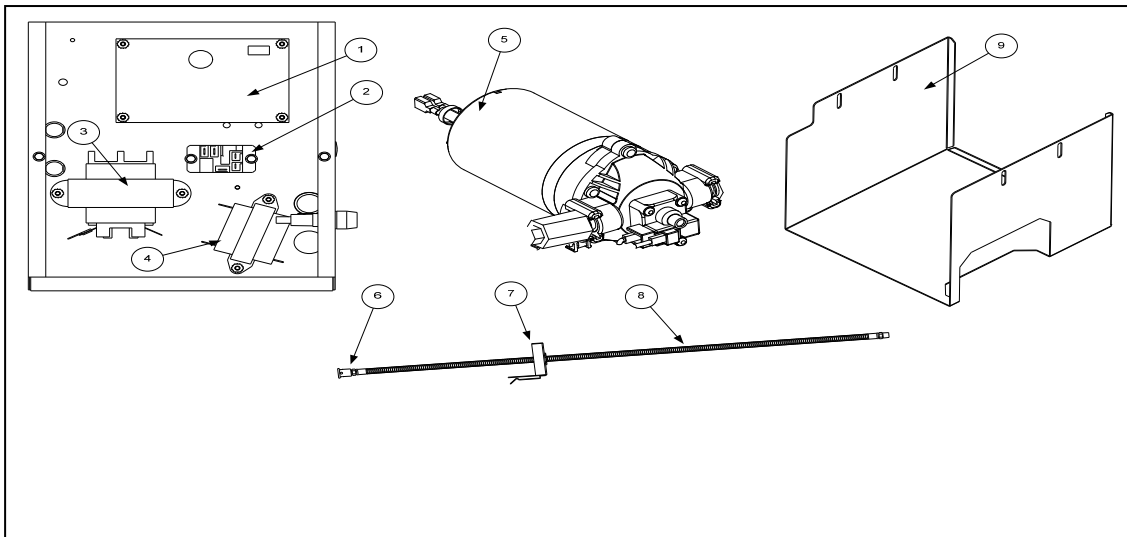
Controllers



Item #	Gas	Electric	Description
1	108-2399SP	X	3000 Controller
2	826-2380	826-2395	CM3.5 (Non-CE for use in US, Canada, Mexico)
*	826-2381		CM3.5 (CE countries)
*		826-2332	CM3.5 (CE countries)
*	826-2382		CM3.5 (CE countries with 8-sec melt cycle)
*	807-4552	x	Communications terminator
*	826-2264		Interface board
*		826-2260	Interface board

X = same as gas

ATO Components



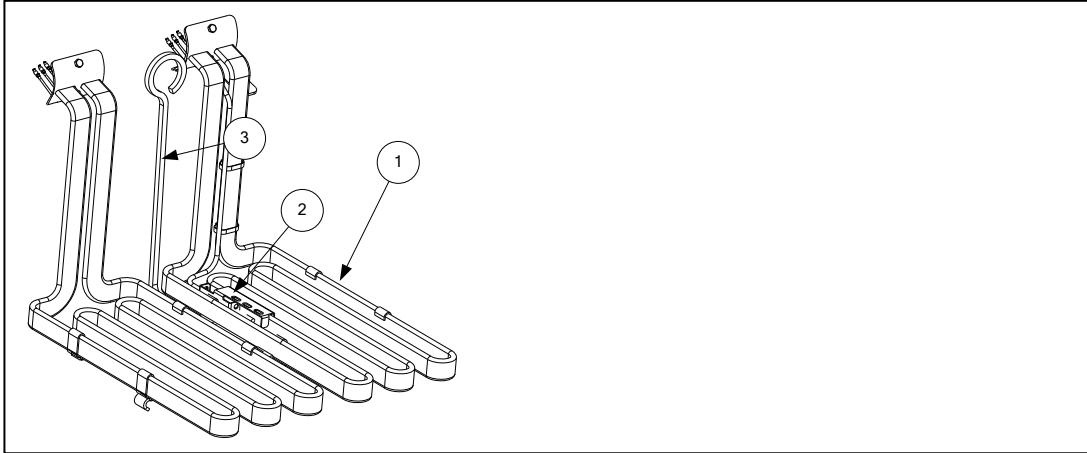
Item #	Gas	Electric	Description
1	108-2805	X	Automatic Top-Off board
*	826-2706	X	Probe, ATO kit
2	807-1683	X	Relay, top off pump
3	807-2181	X	Transformer, 100-120V/24V 62VA
4	807-0855	X	Transformer, 120V 50-60 12V, 20VA
*	807-2180	X	Transformer, 208-240V/24V 50VA
*	807-2191	X	Transformer, 208/230/240-12V 30VA
5	108-0639	X	Top-off pump, 24VAC

OCF Electric and Gas

*	108-1049SP	X	JIB hose and cap assembly
6	810-3300	X	JIB Hose inlet
7	823-7575	X	JIB cap
8	810-3663	X	JIB hose
9	220-8363	X	JIB Cradle
*	108-2555	X	ATO Solenoid

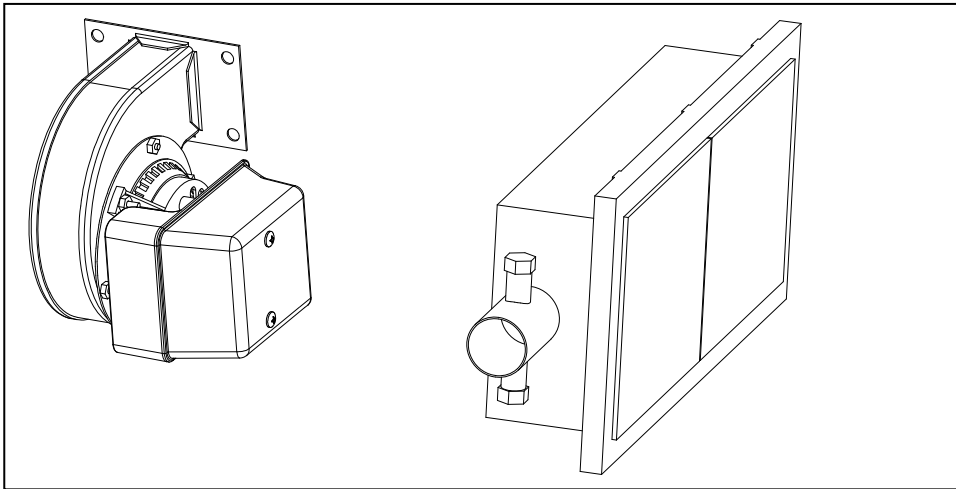
X = same as gas

Elements



ITEM	PART #	COMPONENT
1		Element Kits – includes gaskets, grommets, tie wraps, screws and nuts.
	826-2198	200V 7.0 kW (220V 8.5kW used in some export 3-phase 4-wire WYE units)
	826-2201	200V 8.5 kW
	826-2192	208V 7.0 kW
	826-2197	208V 8.5 kW
	826-2200	220V 7.0 kW (220V 8.5kW used in some export 3-phase 4-wire WYE units)
	826-2193	230V 7.0 kW
	826-2199	230V/400V 7.0 kW/8.5 kW(220V 8.5kW used in some export 3-phase 4-wire WYE units)
	826-2194	240V 7.0 kW
	826-2204	400V 8.5kW
	826-2195	440V 7.0 kW
	826-2202	440V 8.5 kW
	826-2196	480V 7.0 kW
	826-2203	480V 8.5 kW
2	826-2212	Probe, Temperature RE – includes tie wraps and grommet.
3	810-1233	Handle, Element lift

OCF Electric and Gas



Item #	Part #	Description
1	106-2997SP	115V 50/60 Hz Blower
	108-3307	220V 60Hz
	106-2998SP	208-240V 50/60 Non-CE
	106-3001SP	230V 50/60Hz CE
2	8103475	Burner, universal
*	826-0981	Igniter, natural gas
*	826-2994	Igniter, Propane
*	812-0706	Insulation, Upper Burner Rail
*	816-0900	Insulation, Burner Textile (Seals edges of burner)

Open Burner

Models: MJ, PMJ, 35, 45, CF, J1C



The open burner, or Master Jet, family of fryers includes the 35, 45, CF, and J1C series at the upper end and the GF14 and GF40 at the lower end.

Unique physical characteristic:

- A U-shaped burner manifold surrounds the frypot, supplying flame to metal deflectors, or targets, which direct the heat to the frypot.



An open burner surrounds the frypot of the MJ series of fryers. Orifices secure the deflectors.

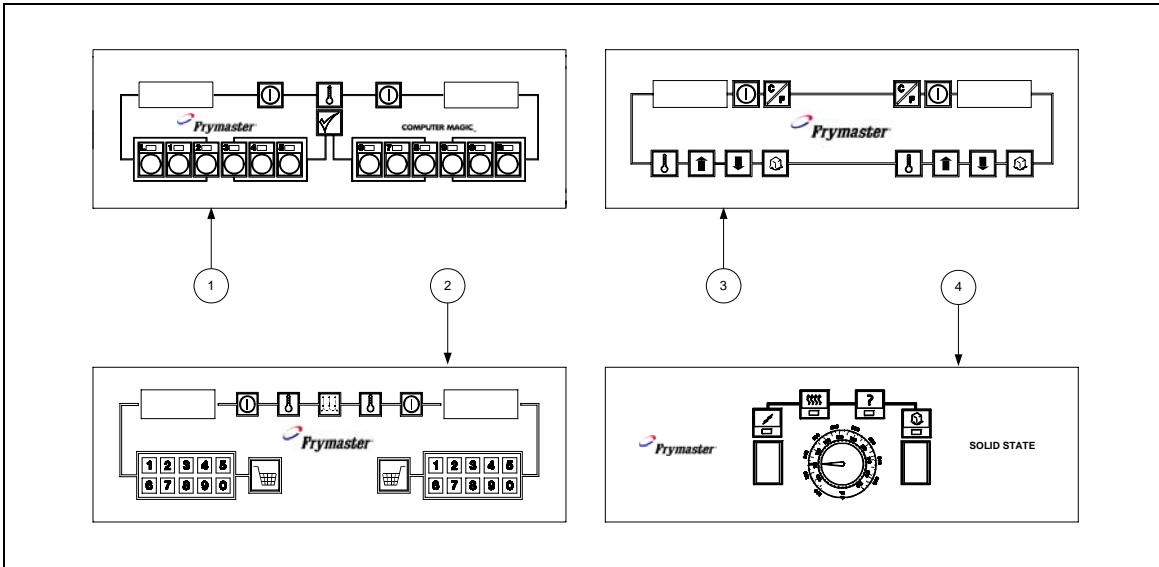
Where used:

- Burger King uses 45's. The other models will be found in smaller restaurants.

Common Model Numbers: FPP235, FMP245, PMJ145, MJ1CF, KJ3FC, J1C,

Open Burner

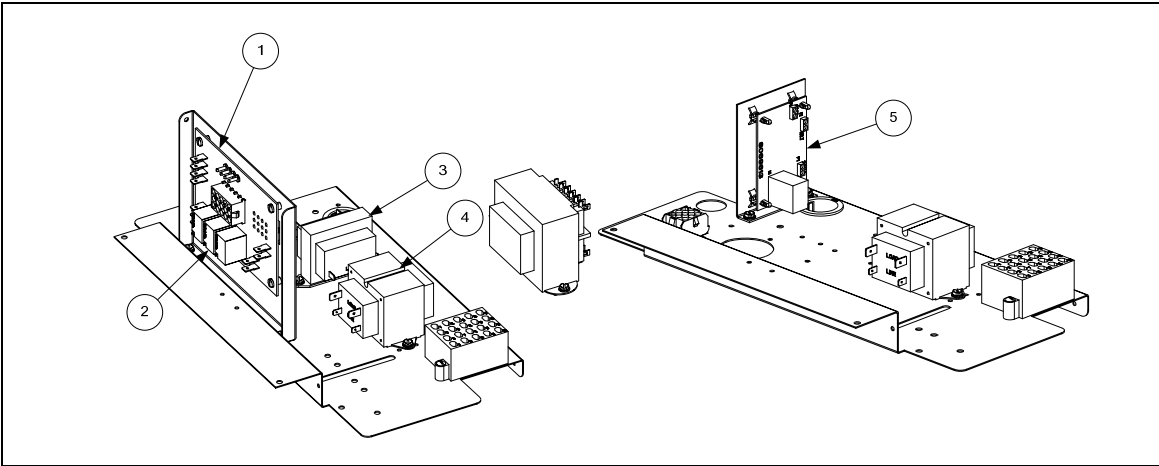
Controller Assemblies (Other than Thermostat Controllers)



Item	Part #	Component
1		Computer Magic III, MJ45, FM45 Series
	826-2285	Built-In 45
	106-7248	Remote On-Hood
	826-2280	Remote In-Hood
	826-2294	Built-in CF (Standard) CMIII.5
	826-2392	CF (Euro look)
	826-2327	FPP 35/45 FV CMIII.5
	826-2390	FPP 34/45 DV CMIII.5
2		Basket Lift Timers
	826-2315	Controller, Basket Lift Timer, MJ45
	826-2393	FPP 34/45 FV Basket lift Controller
	106-4171	FPP 34/45 DV Basket Lift Controller
3		Digital Controllers
	826-2302	Controller, Digital
	106-4174	FPP 34/45 FV Digital Controller
	106-4175	FPP 34/45 DV Digital Controller
4		Solid State Controllers
	806-3559	Controller, Solid State (<i>controller knob is 810-0387</i>)
	106-6022	FPP 34/45 FV Analog Controller
	106-3375	FPP 34/45 DV Analog Controller

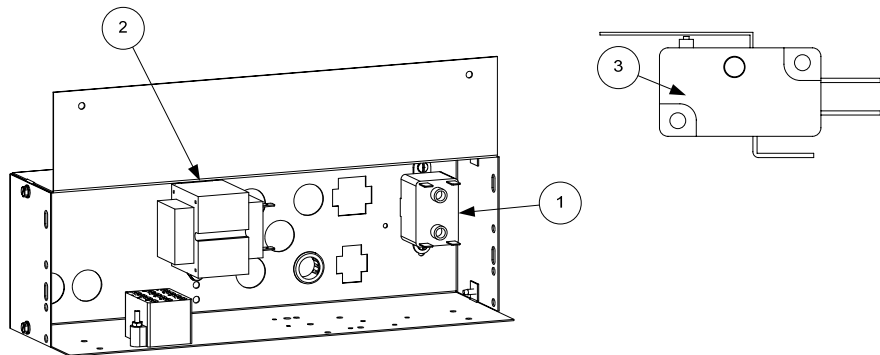
Open Burner

Component Parts



Item	Part #	Component
1		Interface Boards
	826-2574	Universal Replacement: MJ, FM, 45, CF
	826-2425	Interface Board, FPP/FMP 35/45 with Standing Pilot
	806-5857	Interface Board, FPP/FMP 35/45 with electronic ignition
2		Relays
	807-0833	Heat relay
	807-0834	Basket Lift Relay
	807-0670	24V Relay, Lockout Electronic Ignition units
		Transformers
3	807-0855	100-120V 50/60 Hz Primary, 12V Secondary
4	807-0800	100-120V 50/60 Hz Primary 24V Secondary
5	826-1546	Kit, Melt Cycle Timer, replaces electromechanical timer
*	826-2117	Ignition Module, Electronic Ignition units

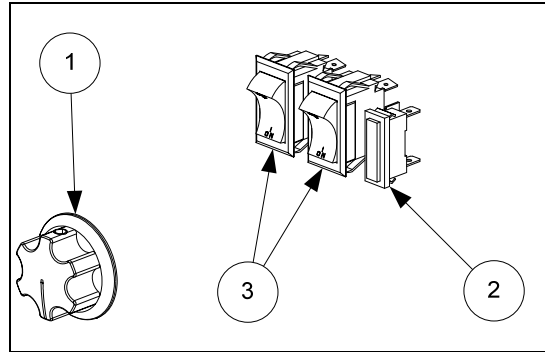
* Not illustrated.



Item	Part #	Component
1	807-0012	Relay, 18 Amp, SPST, Filter
2	807-0800	Transformer, 100-120V Primary/24V Secondary 50/60 Hz 50VA
	807-2103	Micro Switch
*	807-2104	Micro Switch with roller

Open Burner

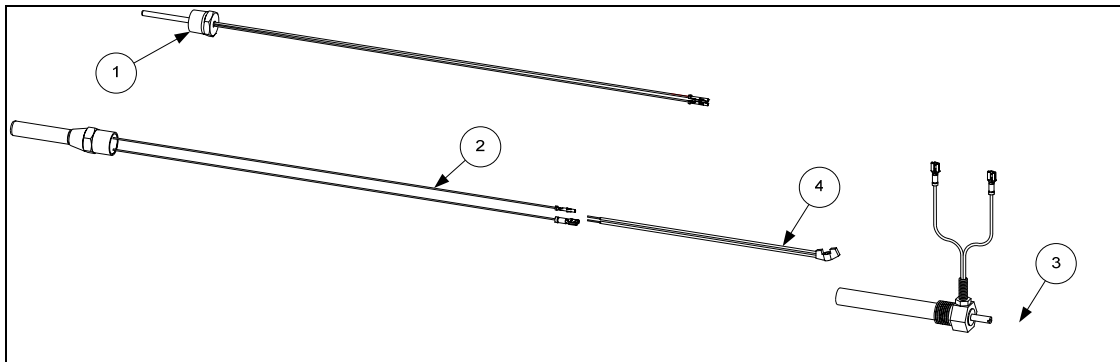
Controller Assemblies (Thermostat Controllers)



Item	Part #	Component
1	810-0334	Knob, Operating Thermostat
*	810-0110	Knob, MJ35 Operating Thermostat
2	807-1525	Light, White Melt Cycle Indicator, 24V
3	807-3498	Switch, 24V, Used for ON/OFF or Melt Cycle

* Not illustrated.

Temperature Probe, Thermostats, and Related Components



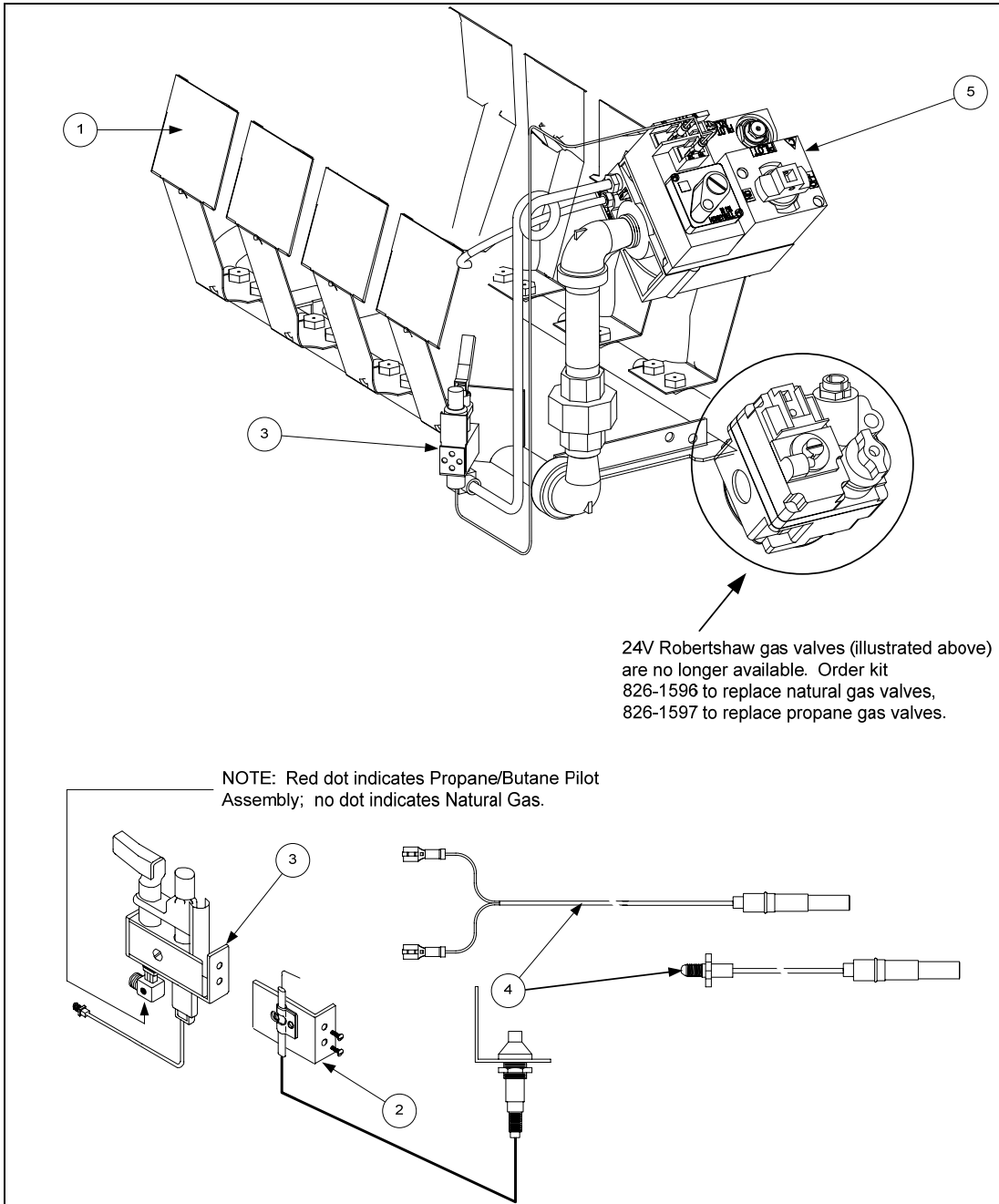
Item	Part #	Component
1	806-4206	Temperature Probe, Minco
2	826-1177	Thermostat, 425°F High-Limit (see NOTE)
3	806-0183	Thermostat Assembly, Operating, MJ45/MJCF/MJ47
4	807-4134	Hi-limit Adapter
*	806-0184	Thermostat Assembly, MJ, FM, J1C with Robertshaw Gas Valve
*	806-7972	Thermostat Assembly, MJ, FM, FPP, FMP, J1C, GF14 Sysco, 35 with Honeywell Gas Valve
*	826-2014	Thermostat, GF14, GF40

* Not illustrated.

NOTE: Kit 826-1177 (Item 2) contains high-limit thermostat 806-7545 and an assortment of connectors to allow it to be configured for use on several Robertshaw valves.

Open Burner

Burner Assembly Component Parts



Item	Part #	Component
1		Deflectors
	230-1177	45 Deflector, Side
	230-1206	45 Deflector, Rear
	230-1178	35/CF Deflector, Side
	230-1180	35/CF Deflector, Rear
	230-1568	JIC Deflectors, all

Open Burner

Item	Part #	Component
2	826-1155	Igniter Kit, Optional Piezo
	807-1906	Electrode Assembly
	810-1001	Trigger
3		Pilot Assembly
	806-8688SP	Propane or Butane Gas, w/Thermopile (w/co-axial lead)
	810-1830	Natural Gas, w/Thermopile (w/twin-leads)
	810-0426	Natural Gas, w/o Thermopile or Thermocouple
	810-0616	Propane or Butane Gas, w/Thermopile (w/co-axial lead)
	810-1773	Propane or Butane Gas, w/Thermopile (w/twin leads)
	810-0427	Propane or Butane Gas, w/o Thermopile or Thermocouple
4		Thermopile/Thermocouple
	810-1873	Thermopile with push-on terminals
	810-0159	Thermopile with fork terminals
	810-0617	Thermopile with coaxial end
5		Valve, Gas (see Note 1 below)
	810-0975	Knob, Gas Valve (Honeywell)
	807-3294	Natural Gas 24V (for 240V, use 807-0025)
	807-3295	Propane/Butane Gas 24V (for 240V, use 807-0759)
	807-1603	Honeywell NAT millivolt gas valve
	807-1604	Honeywell LP millivolt gas valve
	826-1139	GF14 Nat to LP conversion kit (fryer with Honeywell gas valve)
	826-1140	GF14 LP to Nat conversion kit (fryer with Honeywell gas valve)
	826-1143	GF40 Nat to LP conversion kit (fryer with Honeywell gas valve)
	826-1444	GF40 LP to Nat conversion kit (fryer with Honeywell gas valve)
	826-1596	45/47 Series 24V ½" Robertshaw to Honeywell Nat Conversion Kit
	826-1597	45/47 Series 24V ½" Robertshaw to Honeywell Pro Conversion Kit
	826-1643	CFE Series 24V ¾" Robertshaw to Honeywell Nat Conversion Kit
	826-1644	CFE Series 24V ¾" Robertshaw to Honeywell Pro Conversion Kit

NOTE: A gas valve capacitor (P/N 806-4781) is required on gas valves used on units with Thermostat Controllers.

Decathlon

Models: 20, 50, 60, 80



The Decathlons are large tube fryers often used for bone-in chicken. Flame passes through tubes in the frypot, which transfer heat to the oil. Decathlon is indicated in the model name with a D: D50's, D60's and D65's are all models of the Decathlon family.

Unique physical characteristics:

- Burner tubes rest on a gas manifold at the front of the fryer, transferring heat to tubes in the frypot.

Where used:

- The Decathlon is common in Chili's.

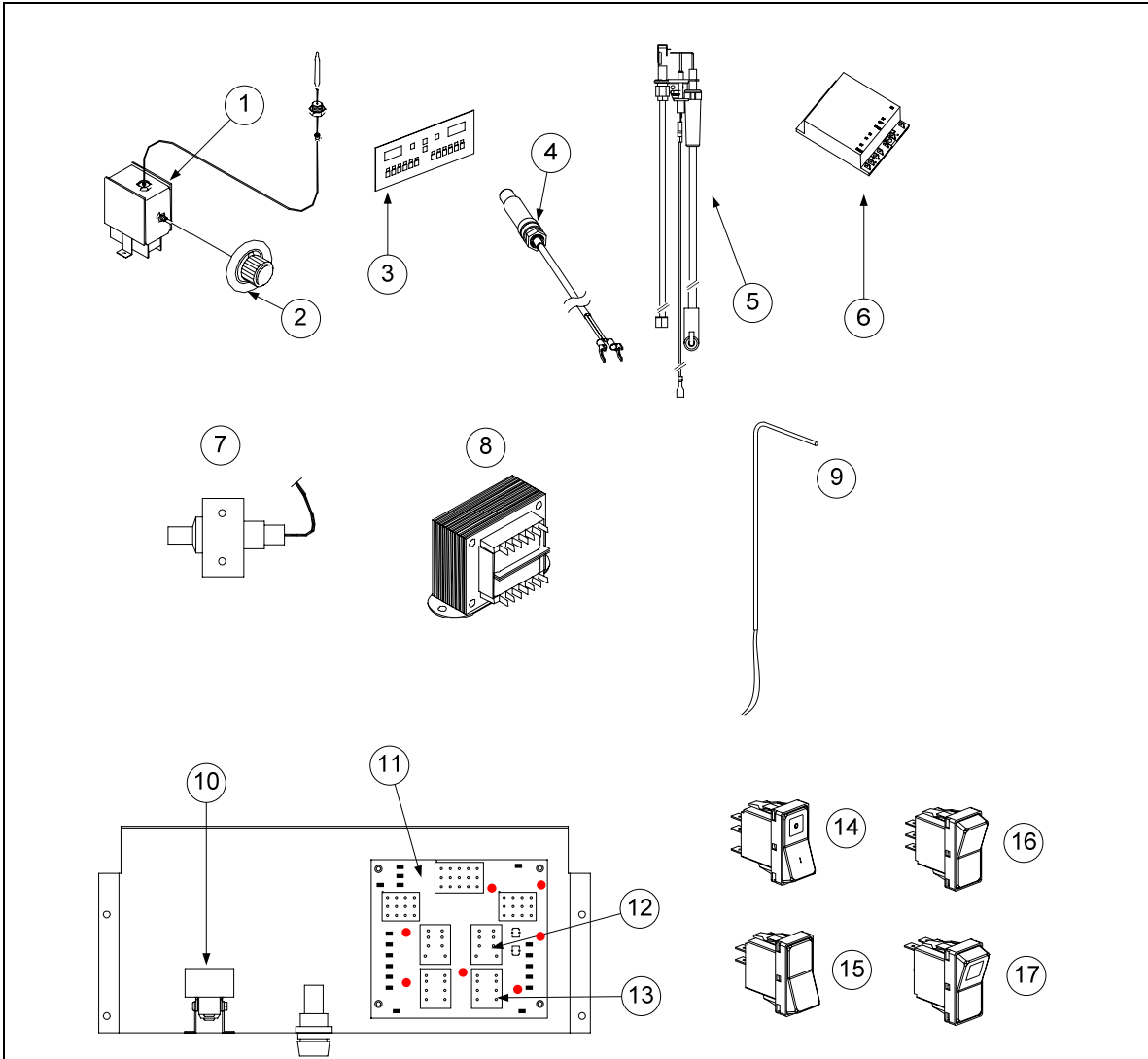
Common Model numbers:

- SCFHD250, SCFHD350, SCFHD460, HD160



Decathlon

Common Primary Components and Controllers



Item	Part #	Component
Computers/Controllers/Thermostats		
1	826-2013	Thermostat, Sunne
2	810-2035	Knob, Thermostat
3	826-2413	Computer, Compu-Fry III.5
*	826-2414	Computer, Compu-Fry, Dual vat
*	806-8308	Computer, CM4-S (FPD65) Popeye's
*	806-8305	Computer, CM4-S
*	106-3028	Computer, CM4-S, with HD Bezel
*	806-5139	Computer, remote
*	106-6025	Analog Controller, Boston Market
*	806-4803	Cable Assembly, Compu-Fry to Interface Board
*	826-2269	Potentiometer, Thermatron
*	810-0110	Knob, Control, Thermatron

* Not illustrated.

Decathlon

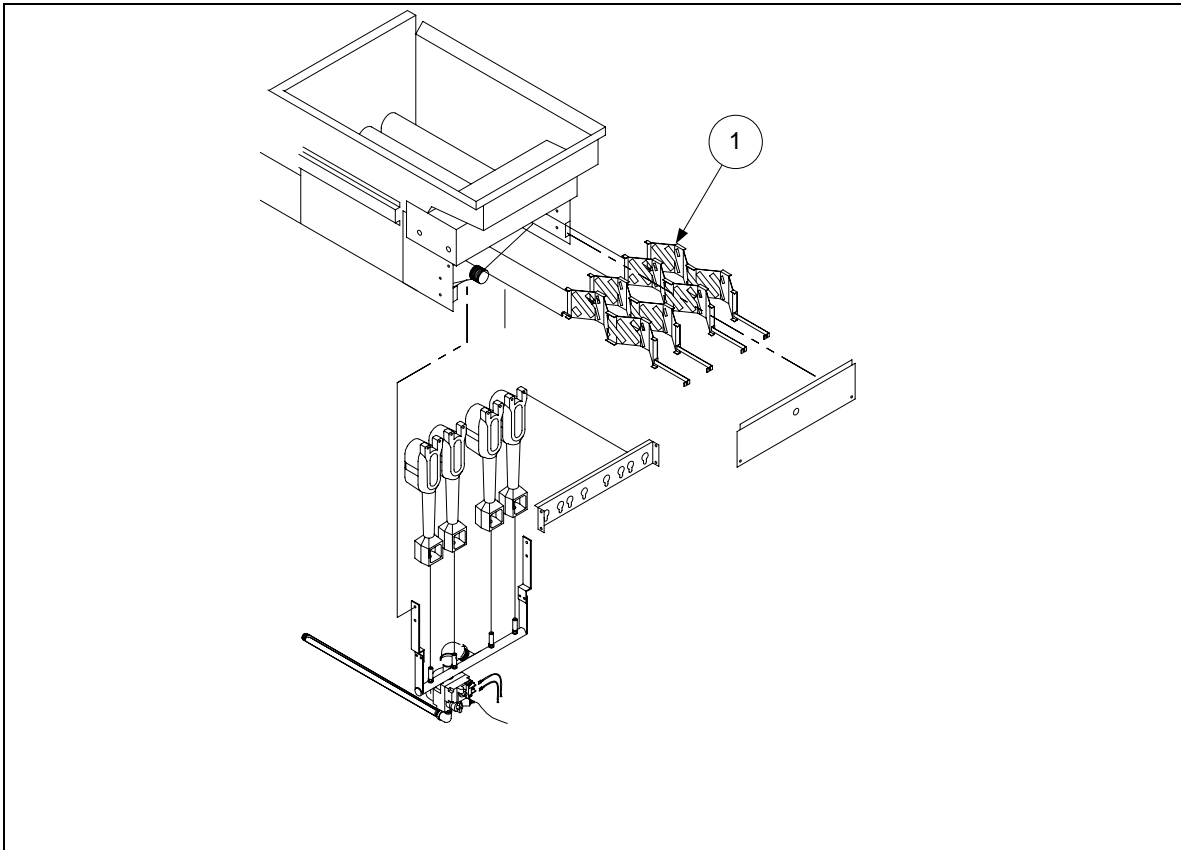
Item	Part #	Component
		Pilot Components
4	807-3485	Thermopile (24V gas valve)
*	807-3550	Thermocouple (120V gas valve)
5	807-1311	Pilot Assembly- Natural Gas- Electronic Ignition
*	108-2790	Pilot Assembly – Electronic Ignition
*	108-2789	Pilot Assembly- LP Gas- Electronic Ignition
		Ignition Components
6	826-2117	Spark Module for Thermatron
*	807-3563	Spark Module for Computer
*	807-1310	Flame Sensor
*	807-1315	Ignition Cable, D
*	106-7535	Ignition Cable, HD
7	810-1001	Piezo Ignitor (Trigger)
*	807-3540	Electrode, Piezo
		Transformers
8	807-3551	Transformer, Honeywell 120/24 VAC, ignition
*	807-0855	Transformer, 120/12 VAC
*	807-0800	Transformer, 120/24 VAC
		Probe Assemblies
9	826-2423	Probe Assembly (RTD), Temperature, Dean Computer
*	106-5419	Probe Assembly, Temperature- Thermatron- D20 & D50
*	106-1976	Probe Assembly, Temperature- D60 & D80 (New Design)
		High Limit
10	807-3680	High-Limit Thermostat- Manual Reset 450° F
		Interface Boards
11	826-2425	Interface Board, Dean Computer Only. Manual pilot
*	826-2434	Interface Board for Electronic Ignition
*	106-3729	Thermatron Board- 24 VAC
*	826-2086	Thermatron Board- 12/208-240
*	826-2031	Thermatron Board- 115/220V
		Fuses/ Circuit Breaker
*	807-3577	Circuit Breaker, 7 amp
*	807-3592	Fuse, 2 amp, Slo Blo
*	807-3750	Fuse, 5 amp
*	807-3751	Fuse, 5 amp with holder
*	826-1988	Fuse, 5 amp assembly
		Relays
12	807-0834	Relay, 12VDC 15A 1PDT (Basket lift)
13	807-0833	Relay, 12VDC 5A 1PDT (Latching)
*	807-3611	Relay, Filter Pump (Socket Installation Only)
*	807-4114	Relay, Filter Pump (Surface Mount)
*	807-3640	Relay, Boil Out
		Switches
*	807-2104	Microswitch (with roller)
14	807-3574	Switch, Power- Green Lens
15	807-3580	Switch, Rocker- Manual Filter Power
16	807-3579	Switch, Boil-Out- 6-Terminal
17	807-3576	Switch, Fryer Reset (Momentary)
		Gas Valves
*	807-3552	Gas Valve, Natural Gas, Electronic Ignition 24 VAC D20-D50-D60-D80
*	807-3628	Gas Valve, LP Gas, Electronic Ignition 24 VAC D20-D50-D60-D80
*	810-2156	Gas Valve, Natural Gas 120 VAC D20-D50-D60-D80
*	810-2323	Gas Valve, LP Gas 120 VAC D20-D50-D60-D80

Decathlon

*	807-3294	Gas Valve, manual pilot, NAT 24V D20-D50-D60-D80
*	807-3295	Gas Valve, manual pilot, LP 24V D20-D50-D60-D80
		Pilot Burners
*	810-2158	Pilot Burner- Natural Gas, D20
*	810-2526	Pilot Burner- LP Gas, D20
*	810-2032	Pilot Burner- Natural Gas, D50-D60-D80 (Primary and Trailing)
*	810-2155	Pilot Burner- LP Gas, D50-D60-D80 (Primary and Trailing)

* Not illustrated.

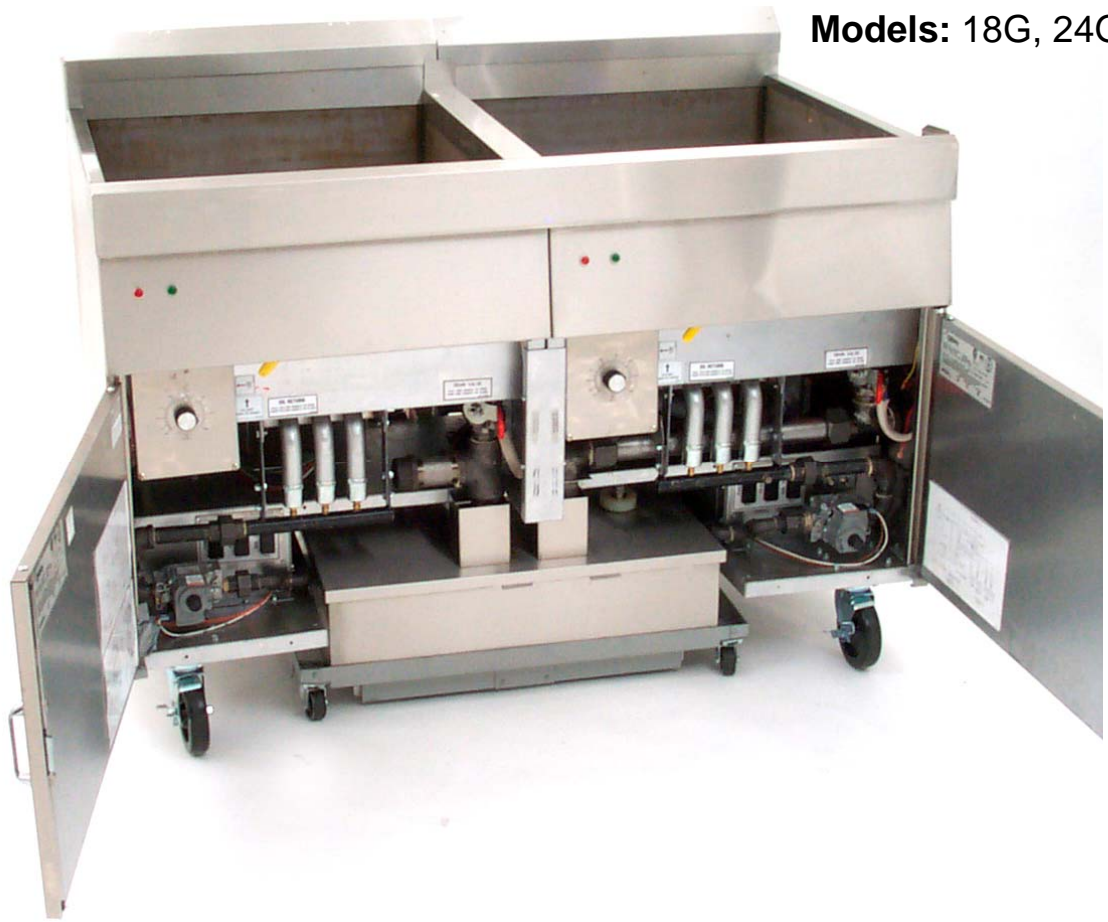
Decathlon Frypot Components



Item	Part #	Component
1		Diffusers
	230-7709	Diffuser Assembly D20/D50
	230-7711	Diffuser Assembly D60
	210-5177	Diffuser Assembly D80
	230-4900	Diffuser Assembly HD50
	230-6888	Diffuser Assembly HD60 and FPHD65

Flatbottom

Models: 18G, 24G



The 24G is a large flatbottom fryer with draft induction system, which draws heated air across the bottom of the fryer. Baffles welded to the pot impede the flow of the air and increase temperature transfer.

Unique physical characteristic:

- Rear draft system

Where used:

- KFC, LJS, Captain D's and other fish chains

Common Model Numbers:

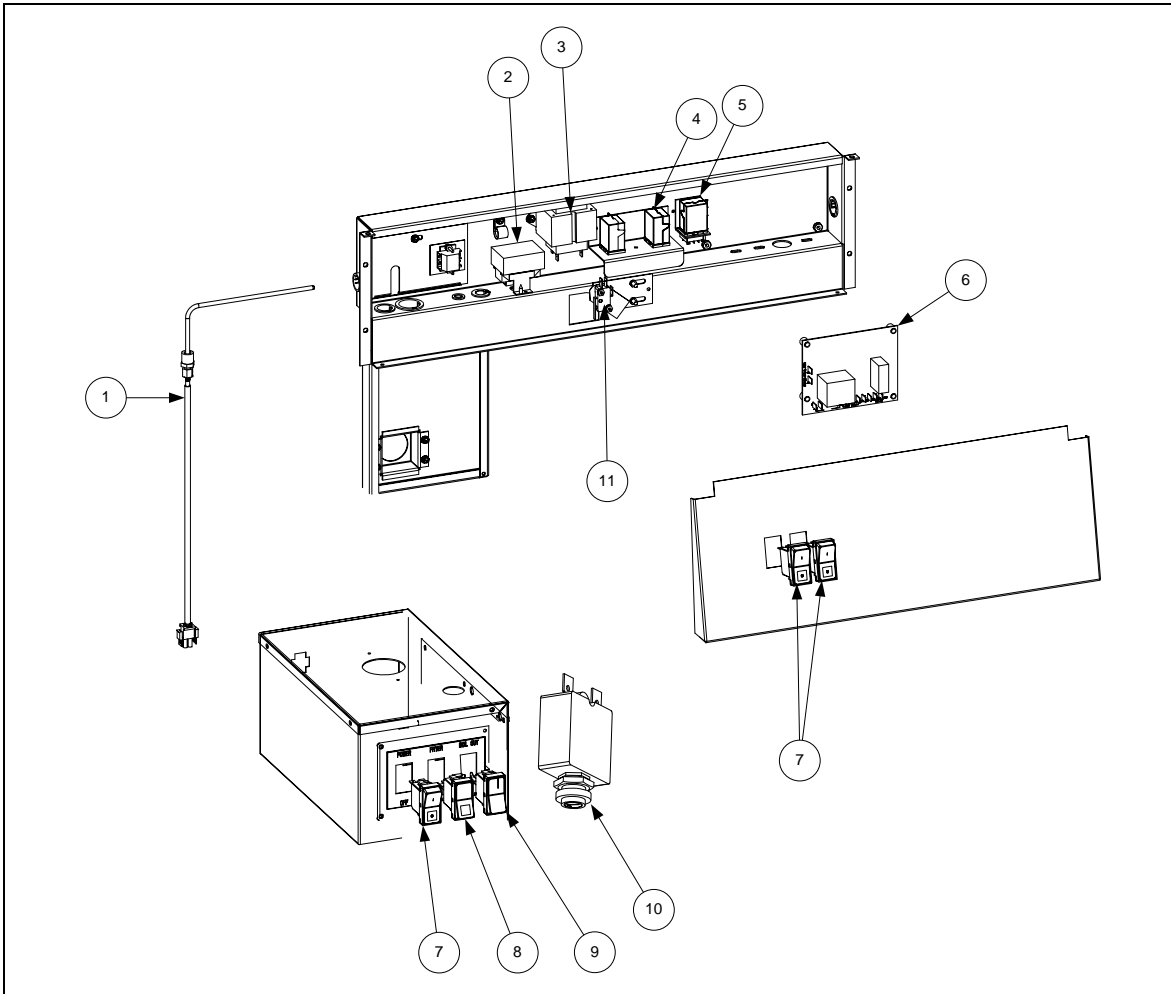
- 1824G, 2424G, KSCF42424G



Heated air is drawn across the bottom of the 24G frypot with a blower-driven draft system.

Flatbottom

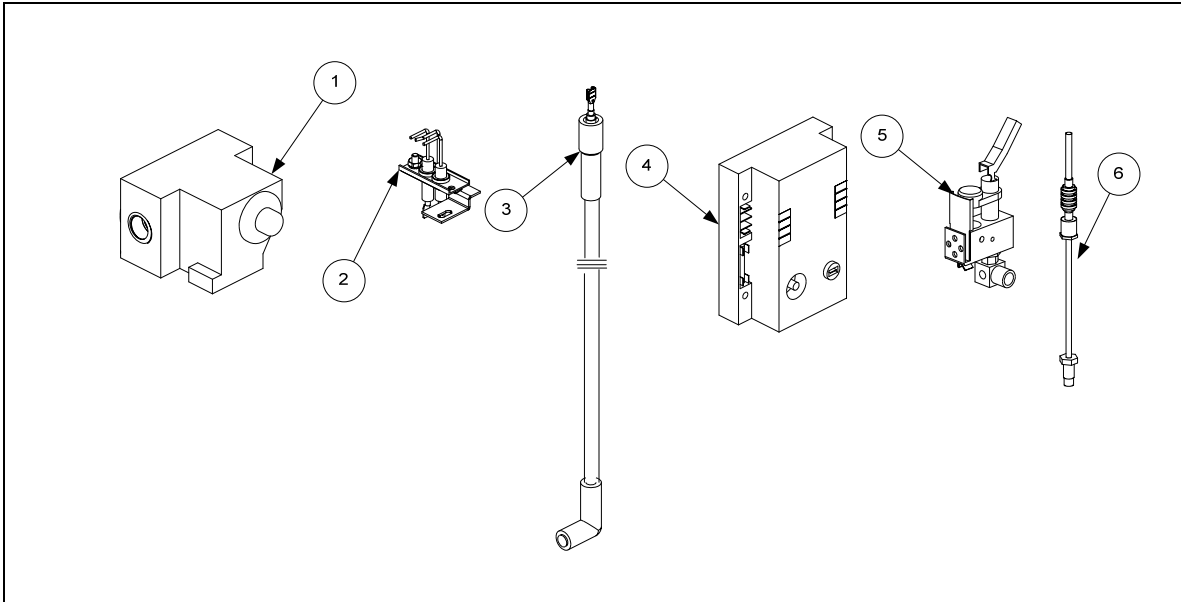
Electrical Components



ITEM	PART #	COMPONENT
1	106-2607SP	Thermatron Probe, 20" wires
*	106-0882	Thermatron Probe, 62 1/2" wires
2	807-3559	High-Limit Thermostat, 435°F with manual reset
3	807-0800	Transformer, 120V/24V 50/60Hz 50VA
4	807-3640	Relay, 120V Coil (Right Relay)
5	807-3611	Relay, 24VAC Coil (Latch or filter, plug-in style)
*	807-4114	Relay, 24VAC (left relay) Latch or Filter, used after Sept. 04
6	826-2086	Thermatron Board, 115V
*	106-3729	Thermatron Board, 24V
7	807-3574	Switch, Power ON/OFF Rocker
8	807-3576	Switch, Momentary Reset
9	807-3580	Switch, Boil-Out
10	807-3577	7-amp Circuit Breaker
11	807-2103	Oil-return Microswitch
*	106-1978	Lamp Assembly, red 120V (106-4730, white 24V)
*	106-4686	Lamp Assembly, green 120V (106-4729, 24V)

* Not illustrated.

Flatbottom

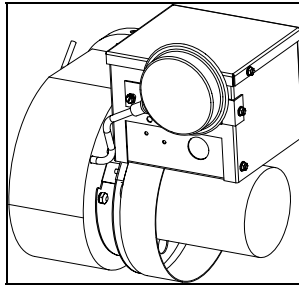


ITEM	PART #	COMPONENT
1		Valve, Gas
	807-3555	24V Natural (Electronic Ignition only)
	807-3690	24V Propane LP (Electronic Ignition only)
	810-2156	120V Natural (Standing Pilot)
	810-2323	120V Propane LP (Standing Pilot)
		Electronic Ignition Components
2	807-3556	Igniter and Flame Sensor Assembly (Can use 106-1983SP)
3	106-1644SP	Ignition Cable, 21" with Rajah connector; use with 106-1645SP sense wire
*	106-3338SP	Ignition Cable, 36", use with sense wire W5C518
4	807-0918	Module, Ignition (11-second spark module)
*	807-3551	Transformer, Electronic Ignition
		Pilot Ignition Components
5		Pilot Burner
	810-2403	Natural Gas
	106-8495SP	Pilot Burner Assembly, NAT
	810-2403	Propane (LP) Gas (Use 810-2400 LP burner orifice)
6	807-3550	Thermocouple, 120V
		Post Fall 2005 24V Gas Valve-equipped Fryers
*	807-3294	24V gas valve, Honeywell (Standing Pilot)
*	807-3295	24V propane gas valve, Honeywell (Standing Pilot)
*	807-3485	Thermopile generator with adapter (Standing Pilot)
*	807-0800	Transformer, 120/24V 50/60Hz 50VA (gas valve transformer)

* Not illustrated.

Flatbottom

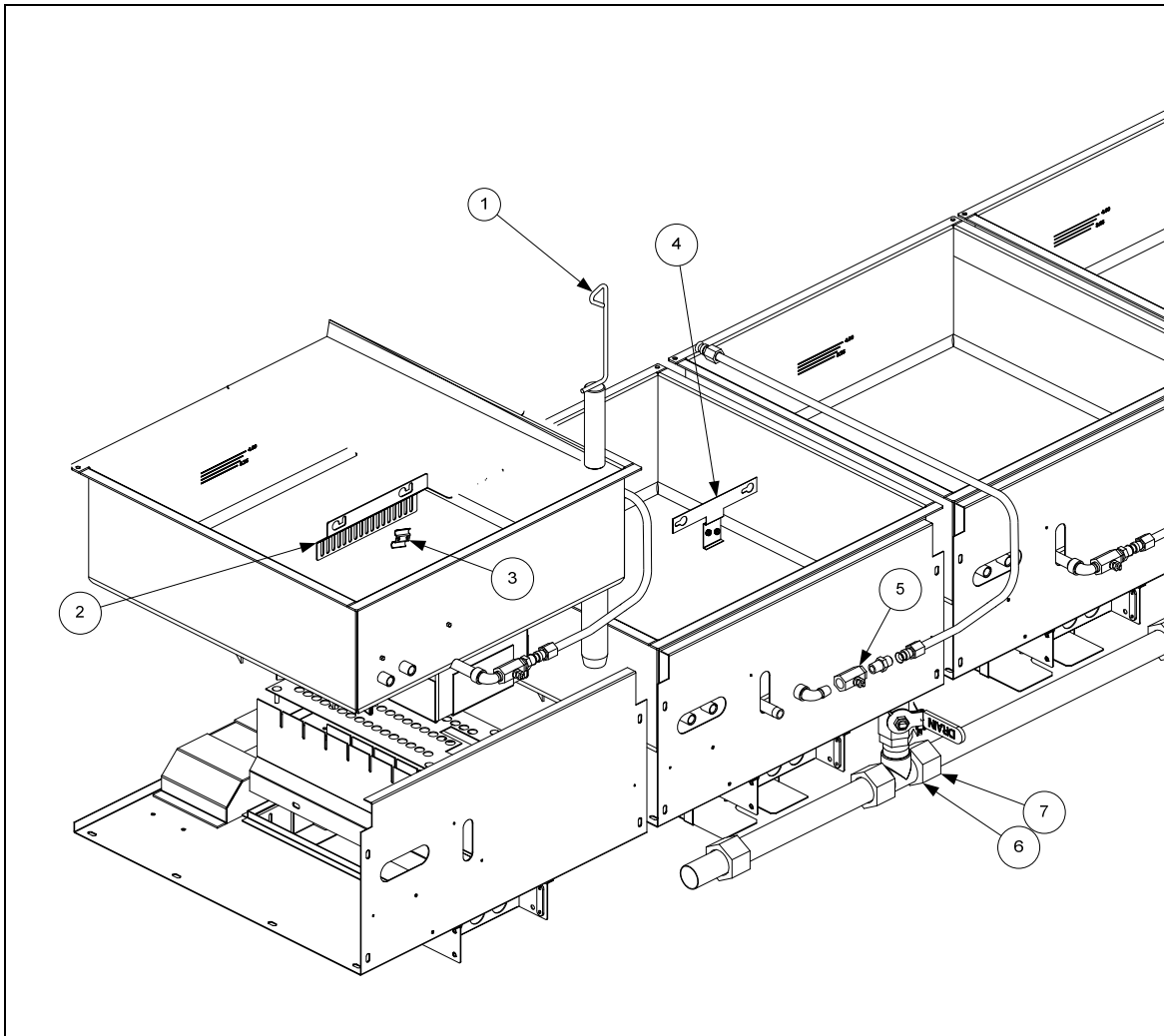
Blower Assembly, Combustion Air



ITEM	PART #	COMPONENT
1		Motor, Blower Assembly
	108-0471SP	Blower, with pressure switch
*	807-3746	Switch, Sail (Air Prover Switch for earlier style blower)
*	807-4139	Blower (Alternate pressure switch style)

Flatbottom

Drain, Oil-Return Frypot Kits



ITEM	PART #	COMPONENT
1	823-3174	Drain Plug, frypot
2	200-4725	Guard, probe and high-limit
3	210-1433	Clamp, probe and high limit bulb
4	823-4548	Retainer, probe
5	810-2125	Oil return valve, 3/8"
6	809-0884	Nut, slip joining
7	816-0544PK	O-ring , 2 required per slip joint nut (package of 5)
*	826-1821	Frypot Kit, 2424G (Front Drain, Front Return) <i>(use 826-1823 for 1824G)</i>
*	826-1820	Frypot Kit, 2424G (Front Drain, w/o Filtration) <i>(use 826-1822 for 1824G)</i>
*	826-1842	Frypot Kit, 2424G (Rear Drain, Front Return) <i>(use 826-1828 for 1824G)</i>

* Not illustrated.

Dean Millivolt

Models: SR 38, 42, 52, 62;
SM 20, 35, 50, 60, 80



The SR and SM-series of Dean fryers are millivolt-powered units.

Unique Physical Characteristics:

- A no-frills millivolt fryer.

Where used:

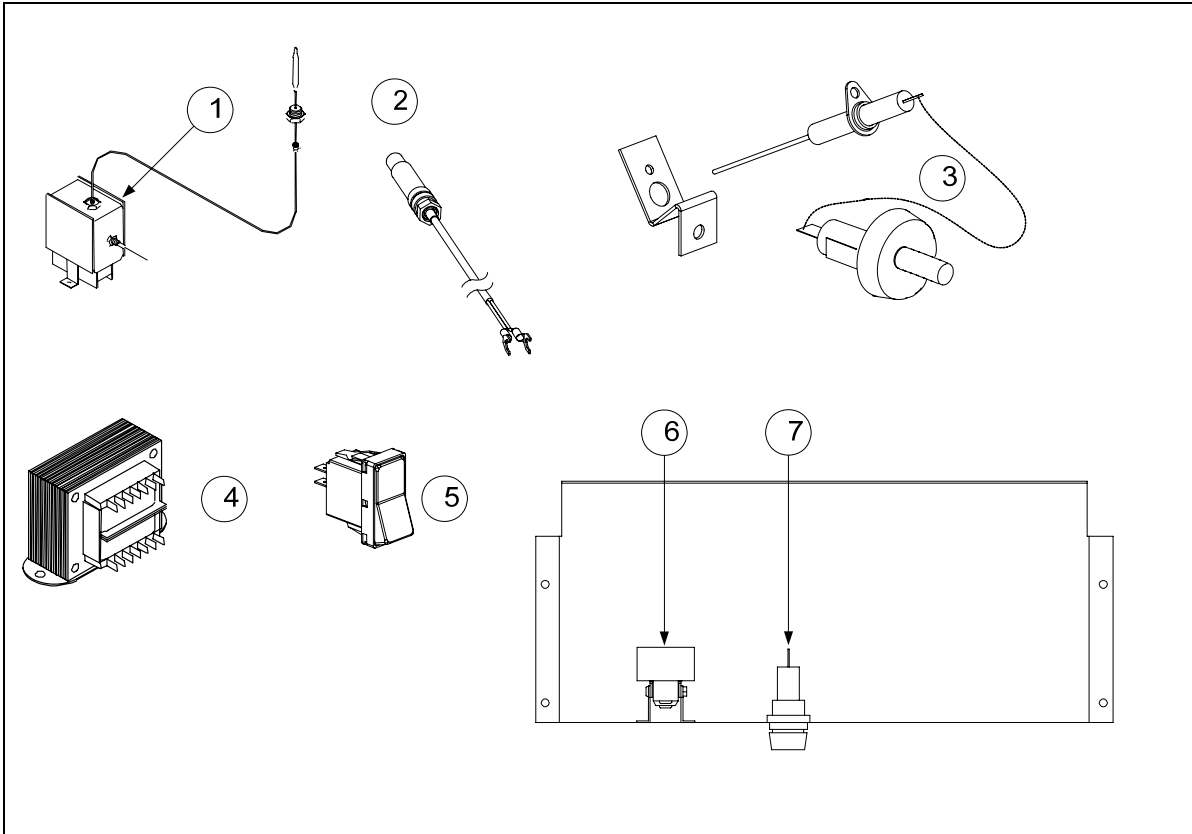
- IHOP uses SM fryers with filtration, small restaurants, bars, catering vehicles use the SR series.

Common Model Numbers:

SR42, SR52, SR62, SM250, SM150, SCFSM250

Dean Millivolt

Component Box Components and Related Components

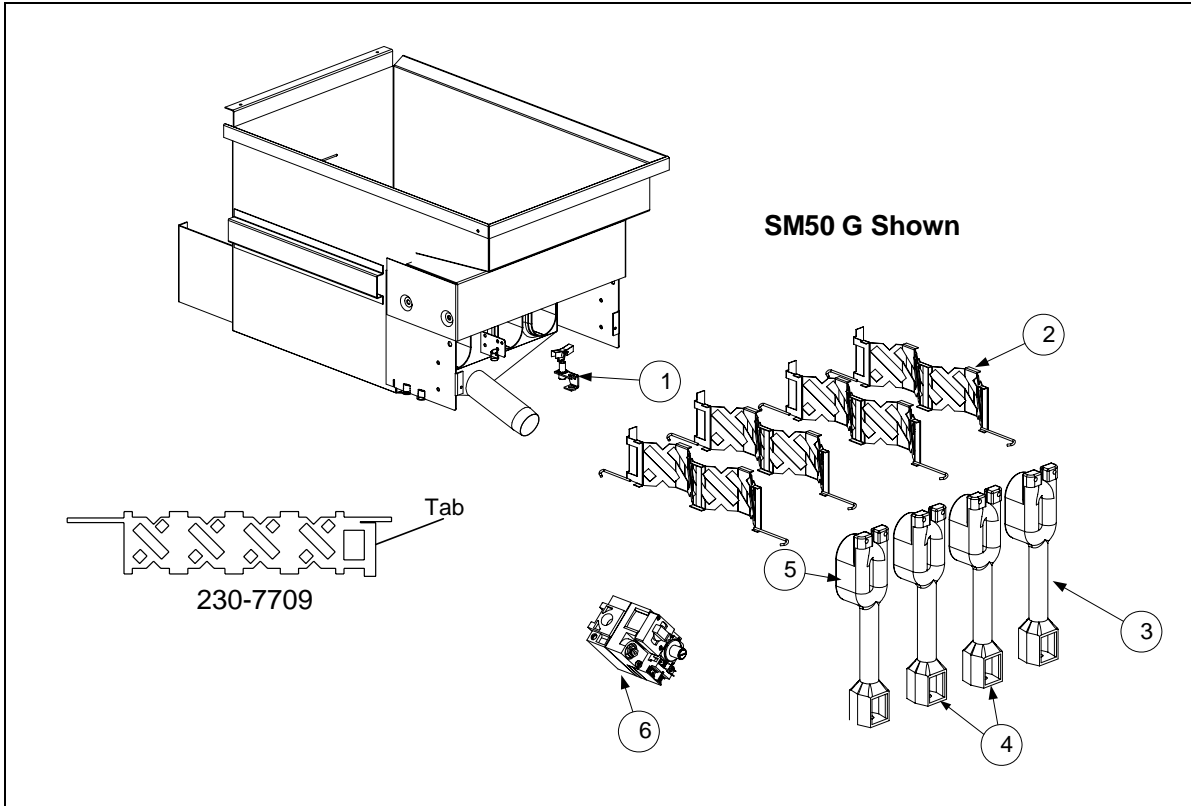


Item	Part #	Component
1	826-2013	Thermostat, Sunne
2	807-3485	Thermopile
3	810-1001	Piezo Ignitor (Trigger) (Wire Lead-807-3650) (Assembly-44970SP)
4	807-0800	Transformer, 120/24 VAC- Filtration System
5	807-3580	Switch, Rocker- Manual Filter Power
6	807-3516	High-Limit Thermostat- Automatic Reset 435° F SM20/35,SR40/42
*	807-3680	High-Limit Thermostat- Manual Reset 450° F SR52/62
7	807-1321	Fuse Holder, Buss
*	807-3750	Fuse 5A (120V Systems)
*	826-1392	O-Rings (Pkg. of 5)
*	807-3611	Relay, Filter 24A DPDT (Socket Mount Only)
*	807-4114	Relay, Filter 24A DPDT (Surface Mount)
*	807-2103	Microswitch, Straight Lever
*	810-2035	Knob, Thermostat, KXD/Centigrade
*	816-0139	Knob, Celsius/Fahrenheit (CE)

* Not illustrated.

Dean Millivolt

Frypots and Related Components



Item	Part #	Description
1		Pilot Assemblies
	810-2689	Pilot Assembly Honeywell w/ Piezo- Natural (Use 810-2690 for LP) SM20G
	106-4968	Pilot Assembly w/ Piezo-Natural SM20G
	810-2158	Pilot Burner- SM20G- Natural(0.18 Orifice) (Use 810-2526 for LP)
	810-2690	Pilot assembly, LP, SM20
	810-2032	Burner, Pilot- Natural & MFG (Also Used For Main Pilot) SM60G, SR62G, SM80G, 50G
	106-0692SP	Burner, Pilot Assembly- Natural & MFG SM60G, SR62G, SM80G
	810-2155	Burner, Pilot- LP (Also Used For Main Pilot) SM60G, SR62G, SM80G, SM50
2		Diffusers
	230-7709	Diffuser, Burner Tube- SM80G
	210-5215	Diffuser, Burner Tube- SM60G, SR62G
	230-7709	Diffuser, Burner Tube- SR52G, SM/D50, SM/D20
	230-7709	Diffuser, Burner Tube- SM50G, SM20 (with tab)
	230-2592	Diffuser, Burner Tube- SR38G, SR42G, SM35G, SM40G
		Burners
3	810-2150	Burner, Right- SM60G, SM80G, SR62G, SM20, SR52G, SM50G
3	810-2039	Burner, Right- SR38G, SR42G, SM35G, SM40G
4	810-2149	Burner, Center- SM60G, SM80G, SR62G, SR52G, SM50G
4	810-2038	Burner, Center- SR38G, SR42G, SM35G, SM40G

Dean Millivolt

Item	Part #	Description
5	810-2151	Burner, Left- SM60G, SM80G, SR62G, SM20G, SR52G, SM50G
5	810-2037	Burner, Left- SR38G, SR42G, SM35G, SM40G
6		Valves
	807-1603	Valve, Gas- Natural, Honeywell- 1/2" in x 1/2" out Started using Feb. 2003 SM50G, SM20, SR, SM35, SM40, SM50
	807-3648	Valve, Gas- Natural, Honeywell- 3/4" in x 3/4" out Started using Feb. 2003 Export SM50G
	807-3645	Valve, gas, nat. Robertshaw, 1/2" x 3/4", SR, SM20, SM35, SM40, SM50, SR62, SM60, SM80
	826-2267	Valve, gas, nat. Honeywell, 1/2" x 3/4" SR, SM20, SM35, SM40, SM50 SR62, SM60, SM80
	826-2276	Valve, Gas- LP, Robertshaw MV SM60G, SR62G, SM80G, SM20G (Valve with LP kit)
	826-2268	Valve, gas, LP, Honeywell, SM35, SM40, SM50, SR62, SM60, SM80,
	807-3553	Valve, gas, LP, Honeywell, 1/2" x 1/2", SR series, SM35, SM40, SM50
	807-1604	Valve, gas, LP, Honeywell 1/2" x 1/2" use started 2/03, SR series, SM35, SM40, SM50, SM20
	810-2138	Valve, Trailing Pilot- SM60G, SM80G, SR62G adjustment valve
*		Conversion Kits
	826-1817	Natural to LP, SR42
	826-2017	LP to Natural, SR42
	826-2018	Natural to LP, SR52/SM50 (with Honeywell valve)
	826-2019	LP to Natural, SR52/SM50 (with Honeywell valve)
	826-2020	Natural to LP, SR62/SM60 (with Honeywell valve)
	826-2021	LP to Natural, SR62/SM60 (with Honeywell valve)
	807-1846	Valve kit, Nat to Pro, SR 52,62, SM35, SM40, SM50

* Not illustrated.

Pro Electric/RE

Models: Pro Electric, FPPH, FMPH, McD Pro Electric, BIPH; RE, FPRE, McD RE, BIRE



RE

Pro Electric

The Pro Electric fryer, which introduced a new filter pan and a large drain manifold among other design changes, was followed by the RE, which introduced a unique rotating element. The units share many common electrical components.

Unique physical characteristics:

Pro Electric — 3-inch drain manifold, filter pan redesign

RE — Recessed rotating element mounting mechanism, repositioned and redesigned contactor boxes

Where used:

All major chains

Common Model numbers:

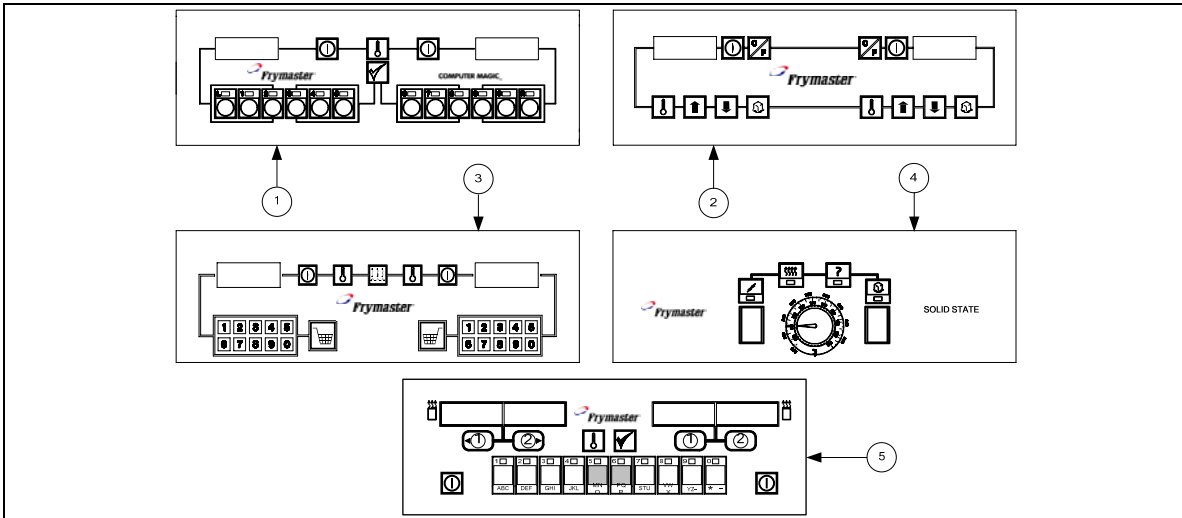
- **Pro Electric** — FPPH214, FPPH217, FMPH214; **McDonald's**: BIPH214, BIPH314
- **RE** — FPRE317, FPRE 217, FPRE214; **McDonald's**: BIRE314, BIRE414, BIRE214



The RE fryer has a recessed tubular mounting point for the elements which rotates. This is the most obvious difference between the RE and the Pro Electric.

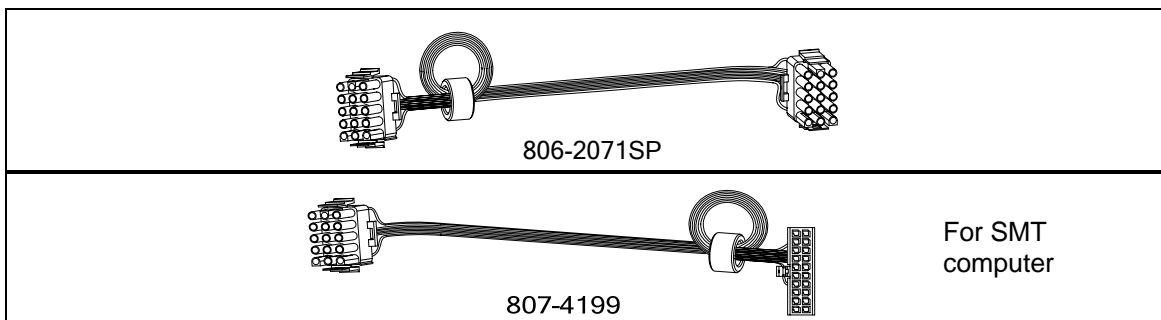
Pro Electric/RE

Controllers



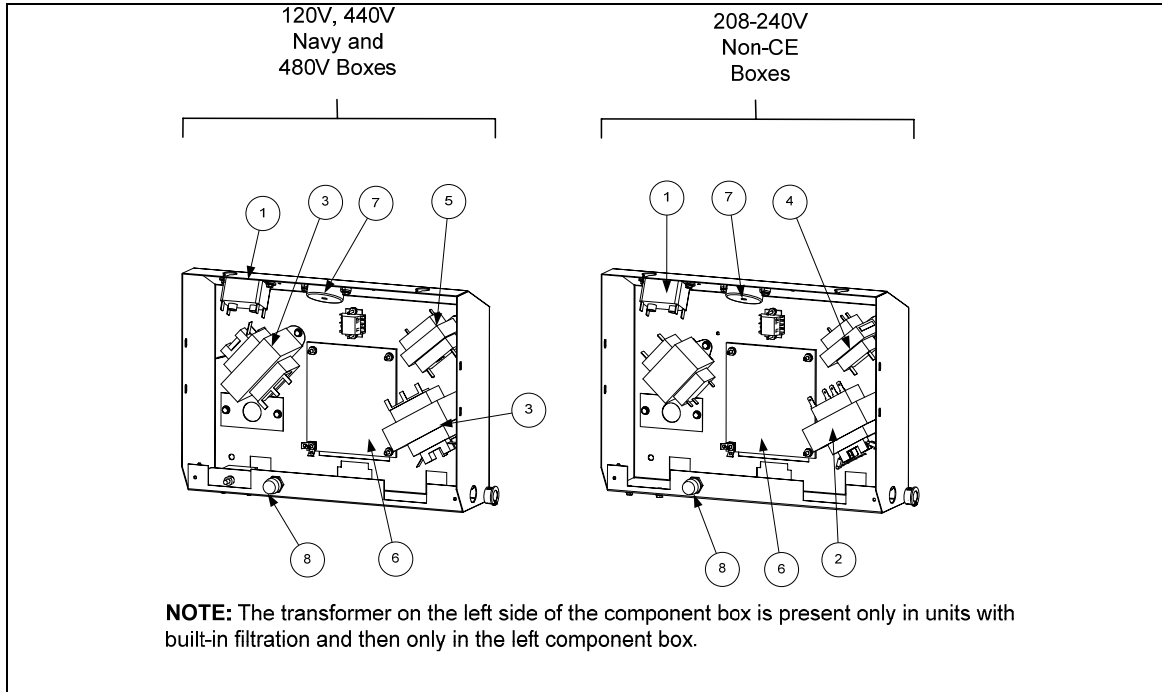
Item	Standard	Euro-look	Component
1			Computer Magic III.5
	826-2333	826-2332	Full-Vat
	826-2334	826-2405	Dual-Vat
	826-2335	826-2397	Full-Vat (Triac/Solid State)
	826-2336	826-2398	Dual-Vat (Triac/Solid State)
2			Digital Controller
	826-2303	826-2329	Full-Vat
	826-2362	826-2476	Dual-Vat
3			Basket Lift Timer
	826-2317	826-2401	Full-Vat
	106-2089SP	826-2402	Dual-Vat
4			Solid-State (Analog) Controller
	806-7422	826-2538	Full-Vat
	806-7423	106-4334	Dual-Vat
	810-0387	810-0387	Knob
5			McDonald's Replacement Controllers (No bezel)
	826-2346	826-2343	M2000
*			Kits
	826-2609		Used with 826-2346 to convert from M100
	826-2458	826-2458	M2000 Speaker kit, electric or gas

Interface Board to Controller Wiring Harness – 15-Pin



Pro Electric/RE

Component Boxes

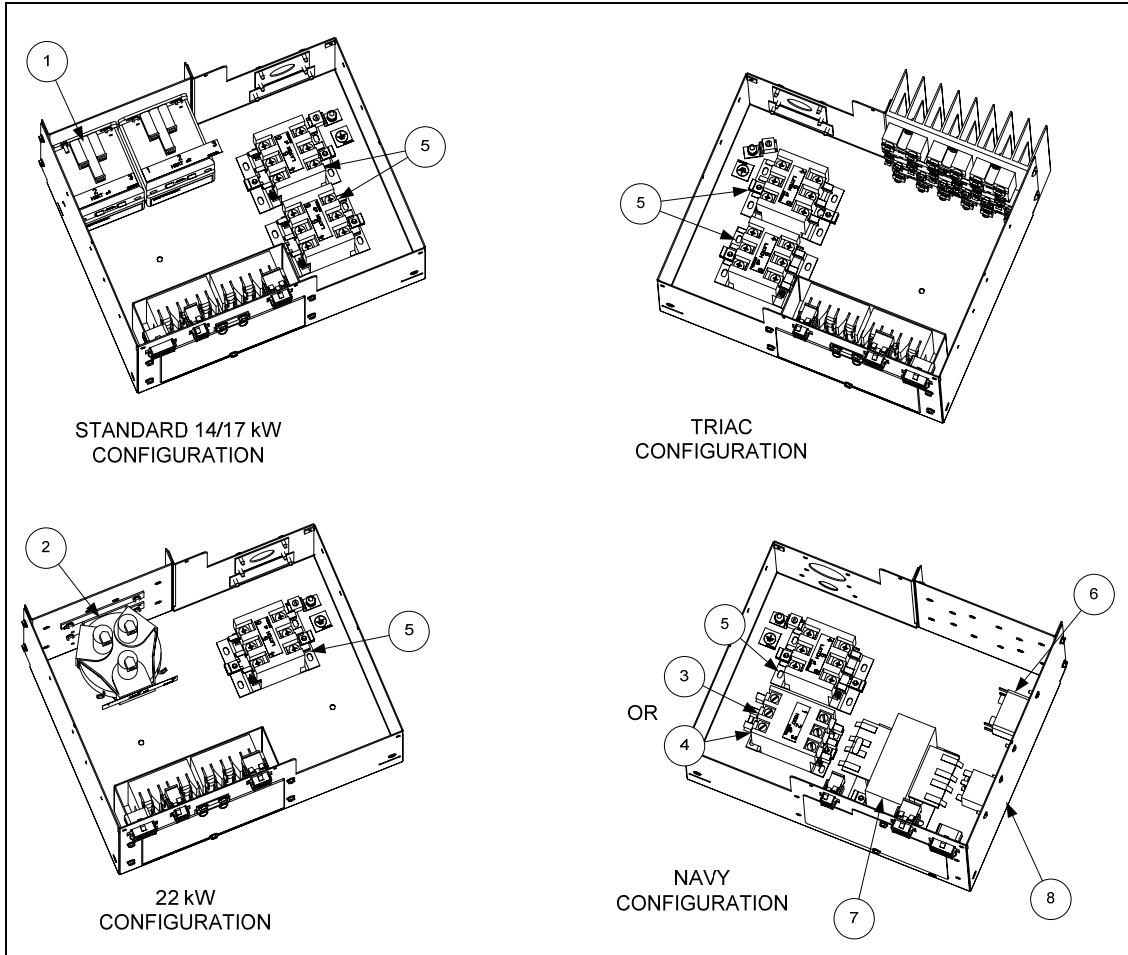


Item	Part #	Component
1	807-0012	Relay, 18 Amp 1/3 HP 24V Coil
2	807-2180	Transformer, 208-240V 24V 50VA
3	807-2181	Transformer, 100-120V/24V 60VA
4	807-0979	Transformer, 208-240V/12V 43VA
5	807-0855	Transformer, 100-120V/12V 20VA
6		Pro Series Interface Board
	826-2256	Standard (Non-Triac), Full- or Dual-Vat
	826-2257	Triac, Full- or Dual-Vat
	106-5335	Fast Computer, Full- or Dual-Vat
6		RE Interface Boards
	826-2260	Standard, Full or Dual Vat
*	826-2261	EPRI
	106-6501	Fallback Controller Assembly
	807-3932	Relay, Heat and Latch 12 VDC SPDT 12A
7	806-7179	Sound Device
*	826-2458	Speaker, McDonald's
8	807-0069	Circuit Breaker, 10 Amp
*		24 Volt Transformers Used in Common Electric Units
	807-2192	100-120V/12V
	807-0680	208/240V/24V (no fuse)
	807-0800	120V 50VA/24V (no wires)
	807-1999	208/220/230/240V 20/50 VA 12/24
	807-4036	Switch (used on RE control box)
	826-2249	RE Hood/Ansul Interlock Kit (includes terminal block, wires, connectors)

* Not illustrated.

Pro Electric/RE

Contactor Boxes



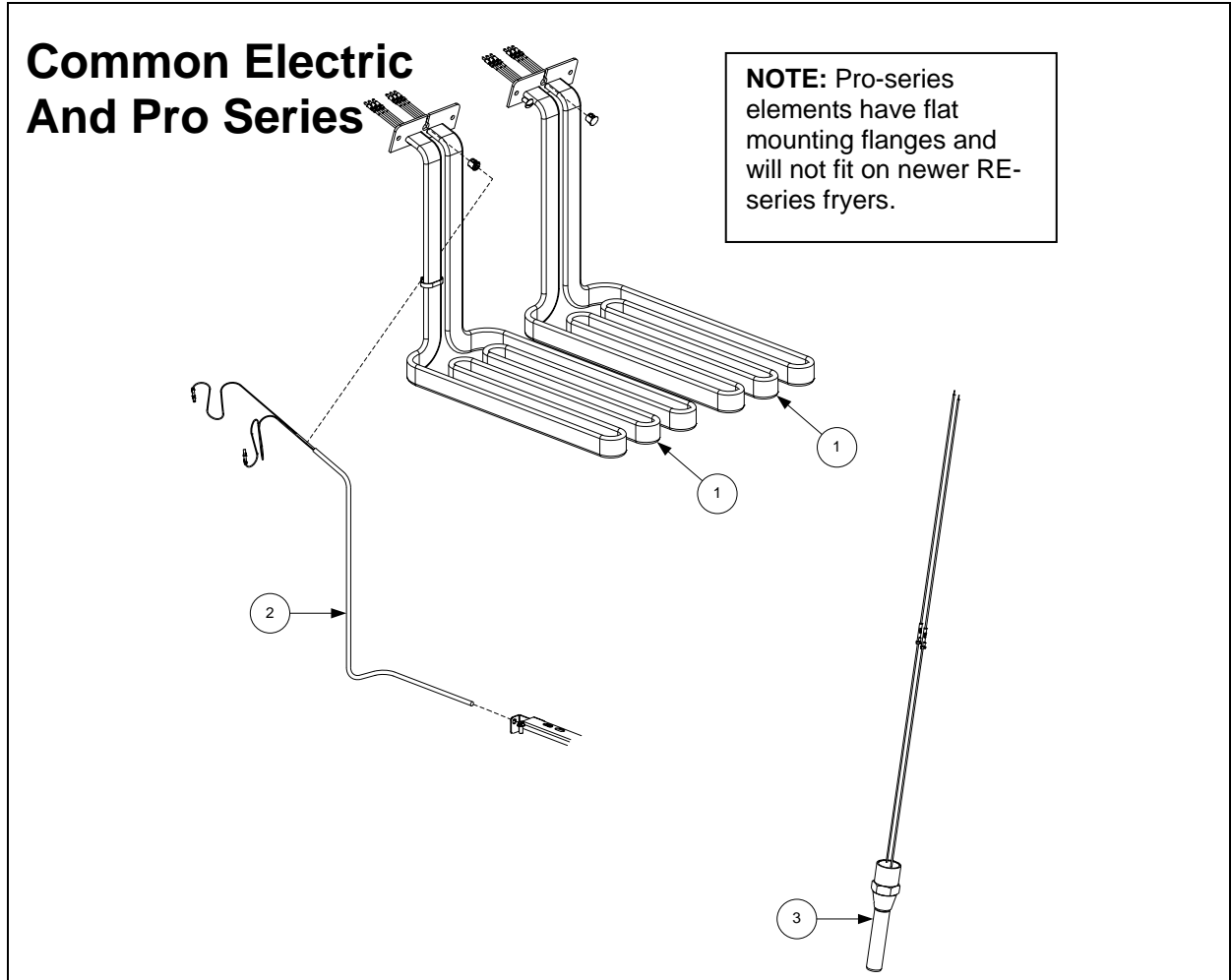
Item	Part #	Component
1	807-1071	Contactora, 24V 30 Amp Mercury
2	807-0884	Contactora, 24V 50 Amp Mercury
3	807-2284	Contactora, 24V 50 Amp Mechanical
4	807-2283	Contactora, 24V 63 Amp Mechanical (<i>only in 22kW Navy units</i>)
5	810-1202	Contactora, 24V 40 Amp 3-Pole
6	807-0012	Relay, 18 Amp 1/3 HP 24V Coil
7	807-0064	Transformer, 480V/120V 150VA
8	807-1683	Relay, 12VDC
**	826-1562	Relay, Solid State 40 Amp 280V
*	807-0331	250V transformer

* Not illustrated.

** Dual-vat Assembly has six relays (826-1562); full-vat Assembly has three relays.

Pro Electric/RE

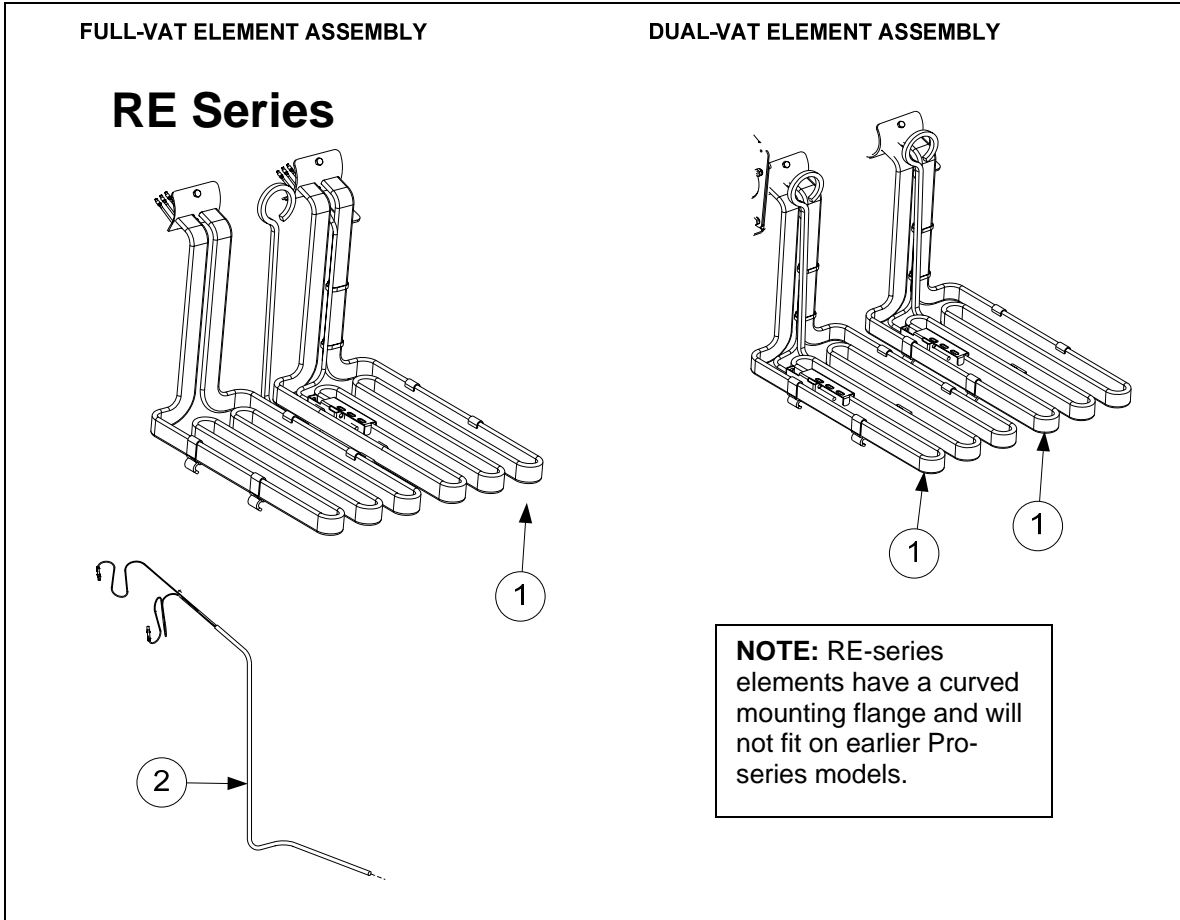
Heating Element Assemblies and Associated Parts



Item	Part #	Component
1		Element
	826-2149	208V 7.0 kW
	826-2150	208V 8.5 kW
	826-2172	208V 11.0 kW
	826-2154	240V 7.0 kW
	826-2155	240V 8.5 kW
	826-2166	240V 11.0 kW
	826-2159	440V 7.0 kW
	826-2160	440V 8.5 kW
	826-2169	440V 11.0 kW
	826-2161	480V 7.0 kW
	826-2162	480V 8.5 kW
	826-2170	480V 11.0 kW
2	826-1526	Probe, Temperature
3		Hi-limit
	826-2454	Full Vat 425°F (218°C) (Color-coded, black)
	826-2456	Dual Vat 435°F (224°C) (Color-coded, red)

Pro Electric/RE

RE Heating Element Assemblies and Associated Parts



Item	Part #	Component
1		Element Kits – includes gaskets, grommets, tie wraps, screws and nuts.
	826-2192	208V 7.0 kW
	826-2197	208V 8.5 kW
	826-2210	208V 11.0 kW
	826-2194	240V 7.0 kW
	826-2207	240V 11.0 kW
	826-2195	440V 7.0 kW
	826-2202	440V 8.5 kW
	826-2211	440V 11.0 kW
	826-2196	480V 7.0 kW
	826-2203	480V 8.5 kW
	826-2209	480V 11.0 kW
		Probes
2	826-2212	Probe, Temperature RE – includes tie wraps and grommet.
	807-4324	Probe, Temperature Fast Ready
*		Hi Limit
	826-2454	Full Vat 425°F (218°C) (Color Coded Black)
	826-2456	Dual Vat 435°F (224°C) (Color Coded Red)

* Not Illustrated.

2836

Models: FPC 128/136, FPC 128/236, FPC 228



The 2836 is a large electric fryer used principally in Wal-Mart kitchens to prepare chicken in large quantities. The original design used a round-bar element and had float switches; later units have flat-bar elements and no float switch.

Unique Physical Characteristics:

- The unit is big. Wal-Mart cooks 100 pieces of chicken at a time in the 36Kw frypot. The amp draw demands special wiring for the store. The unit is also sold in a two 28Kw frypot configuration.

Where Used:

- Wal-Mart, however, it is not marketed exclusively to Wal-Mart.

Common Model Numbers:

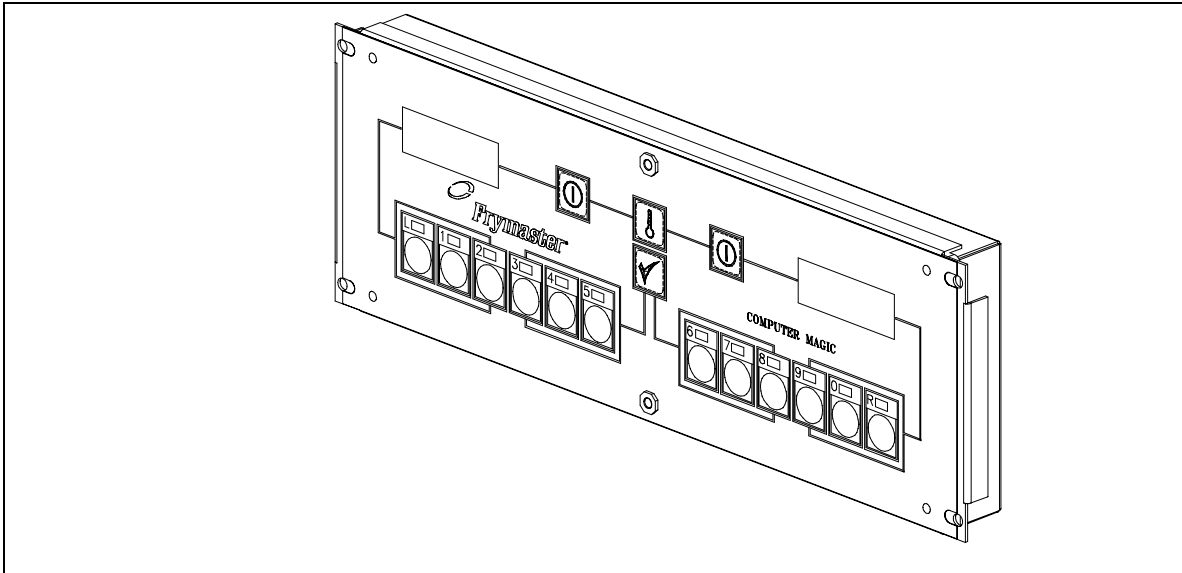
- FP128/236, FP228



The earlier 2836 units have round heating elements and a covered float switch, which is visible in the left corner above.

2836

Computer and Related Components

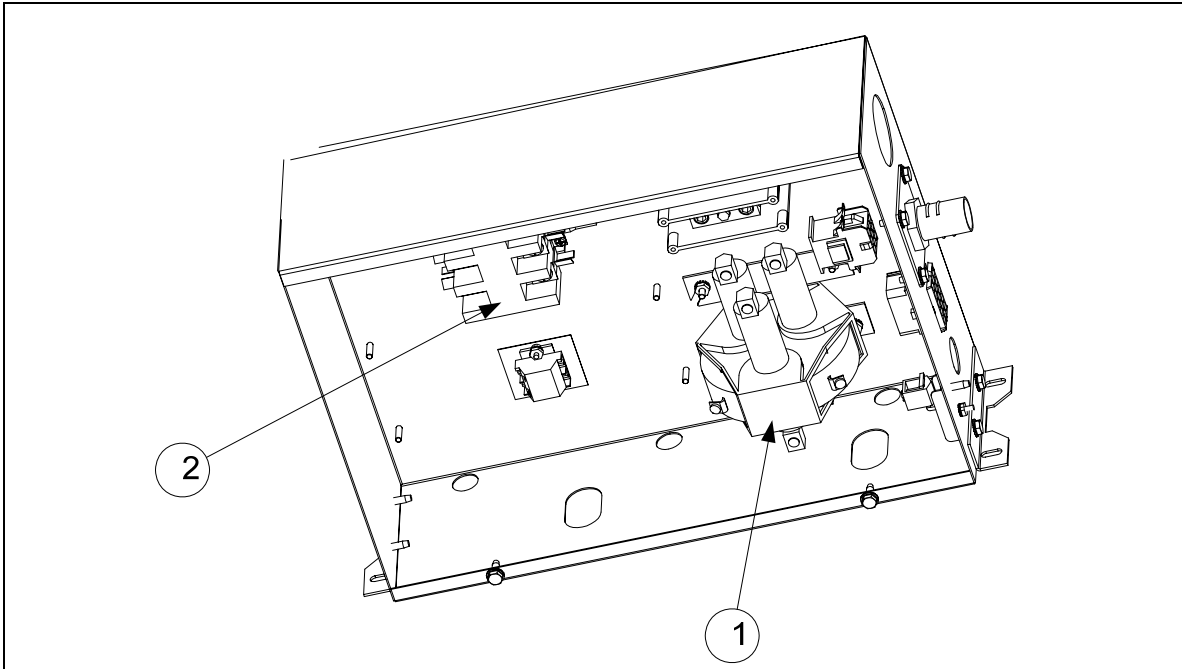


Item	Part Number	Description
1	826-2389	Computer, Standard CM3.5 , no bezel
*	106-7177	Computer, FP28SV/SPR with Bezel SMT

* Not illustrated.

2836

Contactor and Power Cord Box Assembly

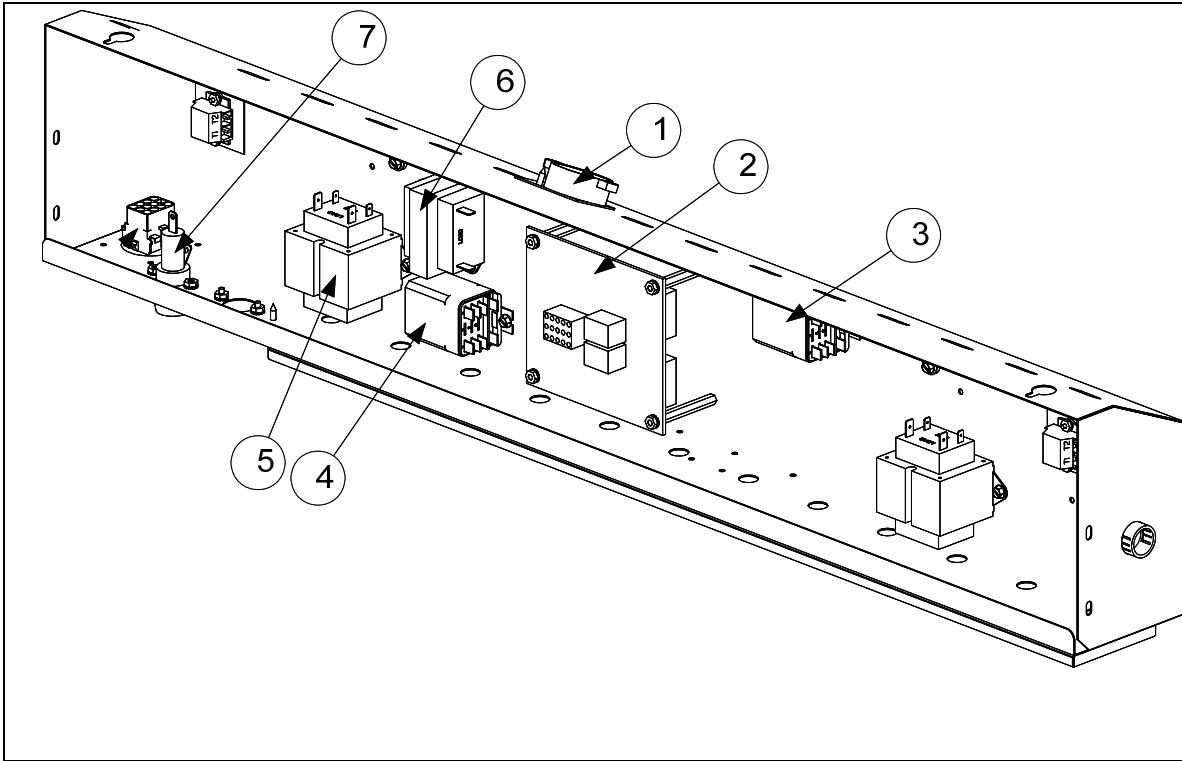


Item	Part #	Description
1	807-0884	Contactor Mercury 240V 50A
2	810-1202	Contactor, 40 Amp 3 Pole
*	807-4017	Fuse, 50-amp 480V, 300VDC

* Not illustrated.

2836

Component Box Assembly

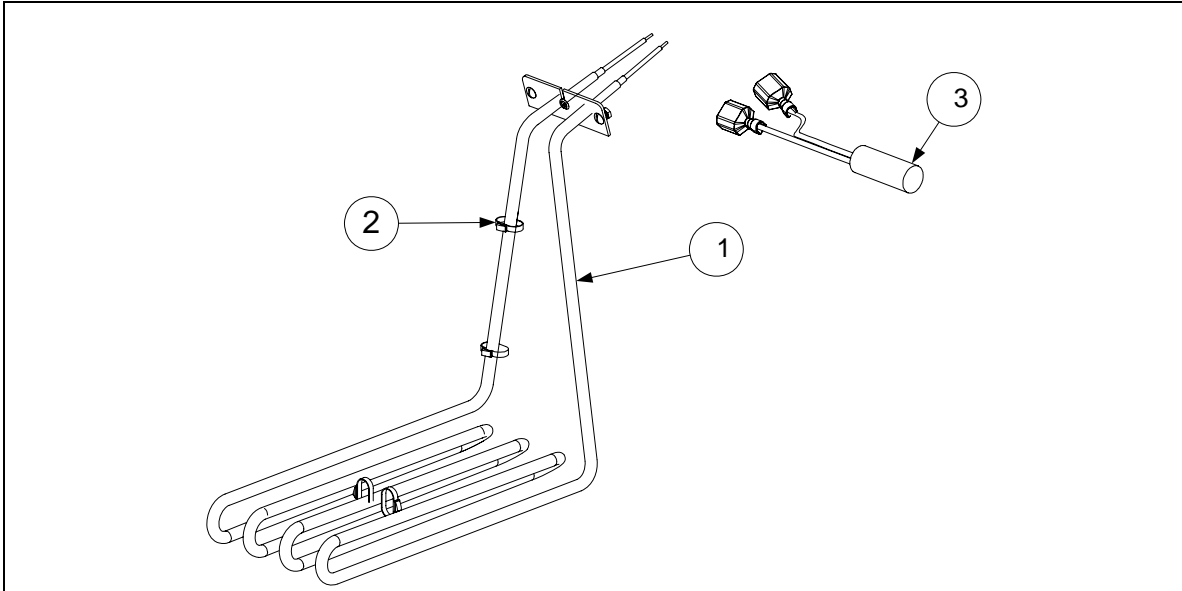


Item	Part #	Description
1	806-3660	Sound Device, High Output
2	826-2256	PCB Assembly, Interface (FV) Common Elect
3	807-0012	Relay 18 Amp 1/3 Hp 24V Coil (On LT Only)
4	807-0670	Relay, Midtex DPDT 24V
5	807-0800	Transformer 120 50/60-24V 50VA
6	807-0855	Transformer 120 50/60-12V 20VA
*	807-2181	Transformer 100-120 24V 62VA with fuse (for 128 Split Vat)
7	807-2278	Fuse, 20 Amp
*	826-2456	Hi-limit

* Not Illustrated

2836

Elements (round) and related components for float-switch model

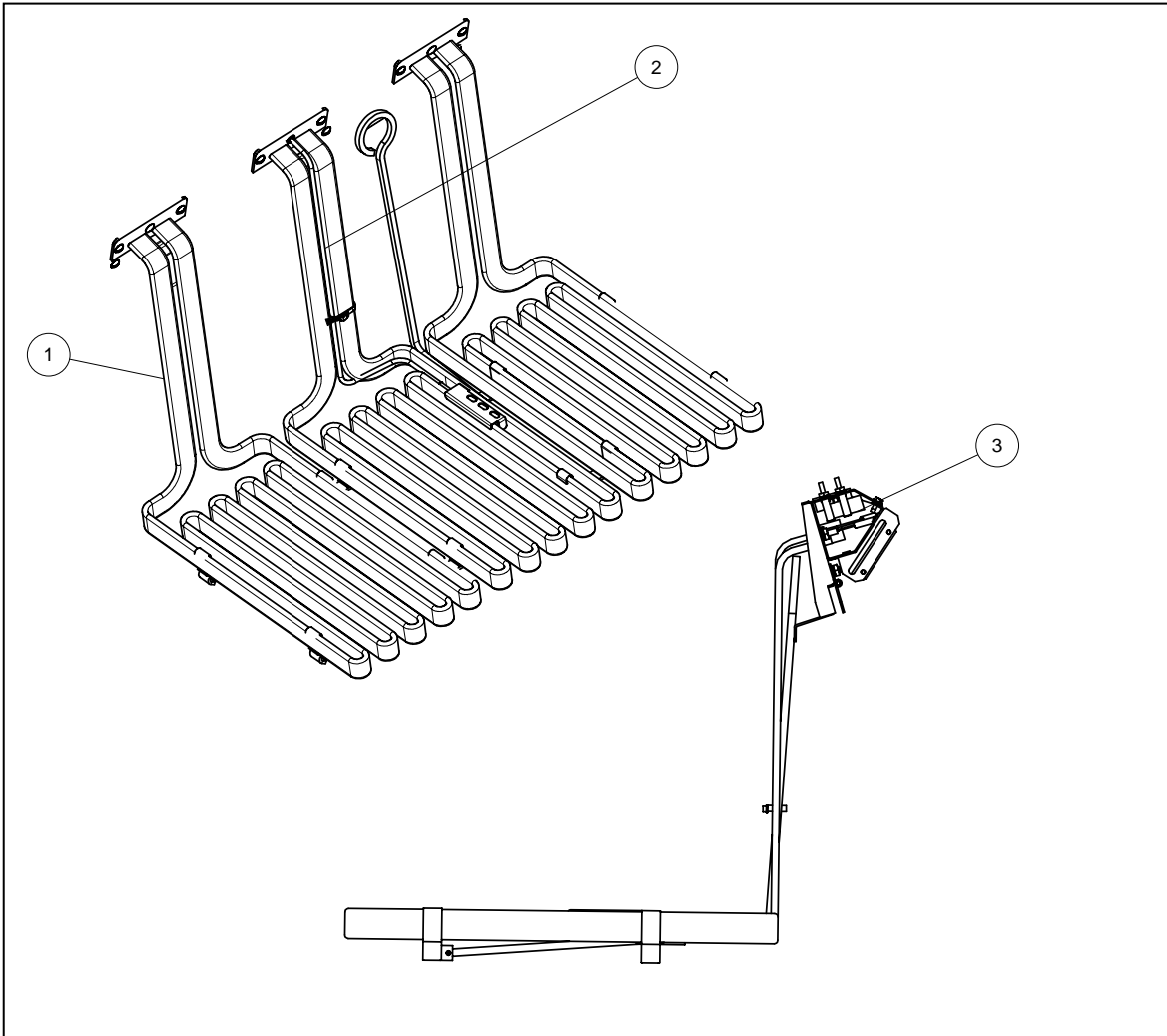


Item	Part #	Description
1	807-4009	Element, FP28 480V 9.533 kW
*	807-4011	Element, FP36S 11.9 kW
*	810-0297	Element Spring, FP28
*	810-1546	Element Spring, FP 36
2	809-0567	Tie Wrap, Metal
3	806-6849SP	Switch, Tilt Safety
*	826-2104	Probe, 28 kW Temperature
*	826-2105	Probe, 36kW, Temperature
*	KIT6078SP	Float Switch Kit FP28 (Use KIT6079SP for FP36) - Both kits include covers.

* Not illustrated.

2836

Elements (flat) and related components for non float-switch model



Item	Part #	Description
1	807-4038	Element, FP28, 480V
	807-4051	Element, FP36, 480V
2	826-2106	Probe kit, FP28, temperature
	826-2107	Probe kit, FP36, temperature
3	806-6849	Tilt switch assembly
*	807-4101	Tilt switch, micro with long lever (tilt switch used on some models)
*	816-0214	Bar, tilt plate spring slot bracket (nylon piece only)

HPRE80



The HPRE is the successor of the large-capacity 1721 and 18UE.

Unique Physical Characteristics:

- Large-capacity chicken fryer.

Where Used:

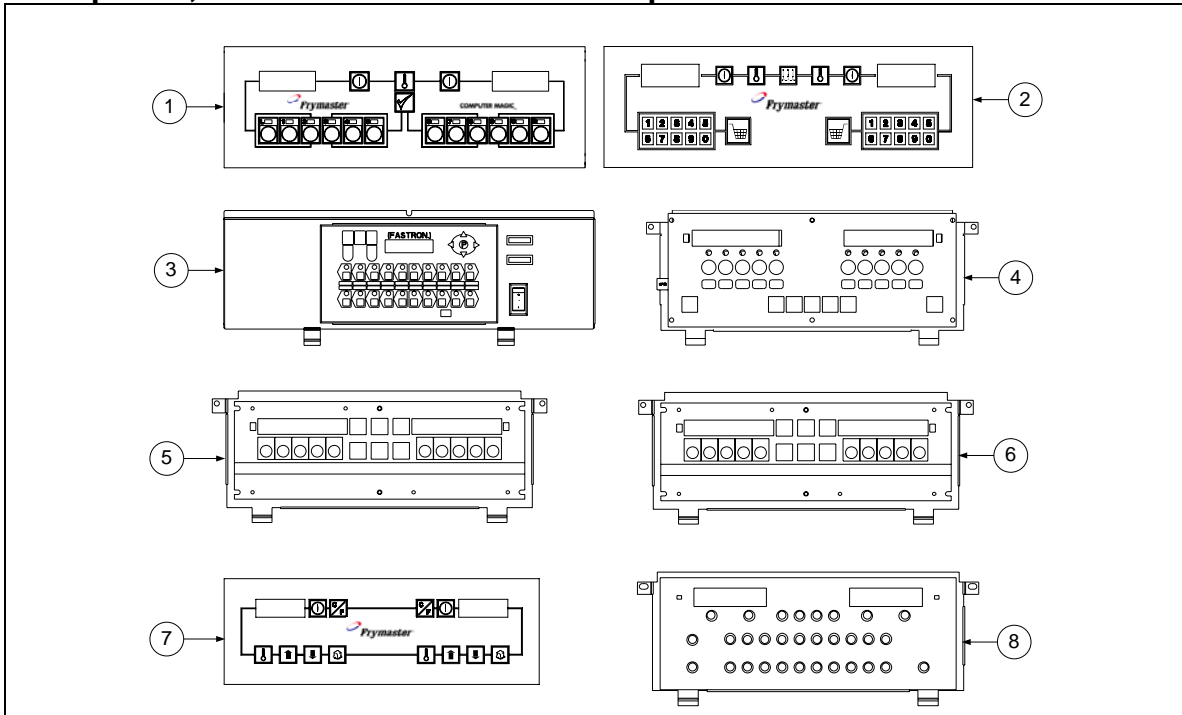
- High-volume chicken restaurants .

Common Model Numbers:

RE180, RE280, RE380, RE480

HPRE80

Computers, Controllers and Related Components

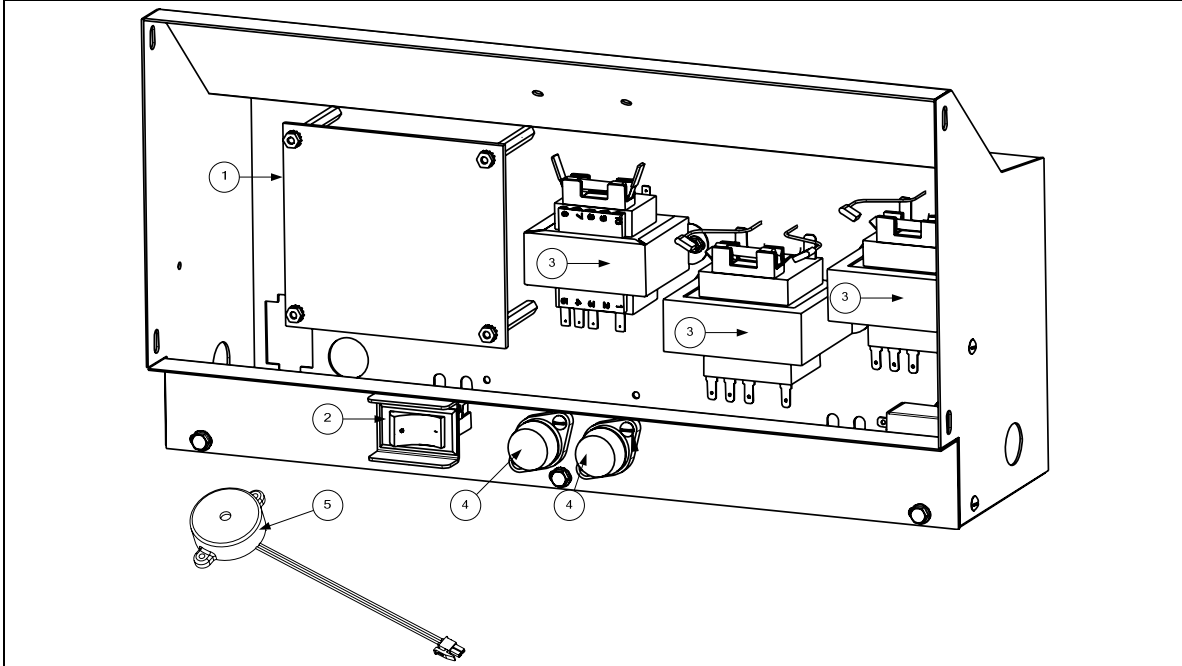


Item	Part #	Description
1	826-2429	Computer Magic III.5, Full-Vat, non-CE
*	106-4343	Computer Magic III.5, Full-vat, CE
2	826-2329	Digital Controller, Full-Vat
3	108-0267	FAST Computer
4	106-4070	KFC-1 Computer
5	108-0232	Church's CM4S Computer
6	108-0218	Popeye's CM4S Computer
7	826-2401	Basket Lift Timer
8	108-2087	K3000

* Not illustrated.

HPRE80

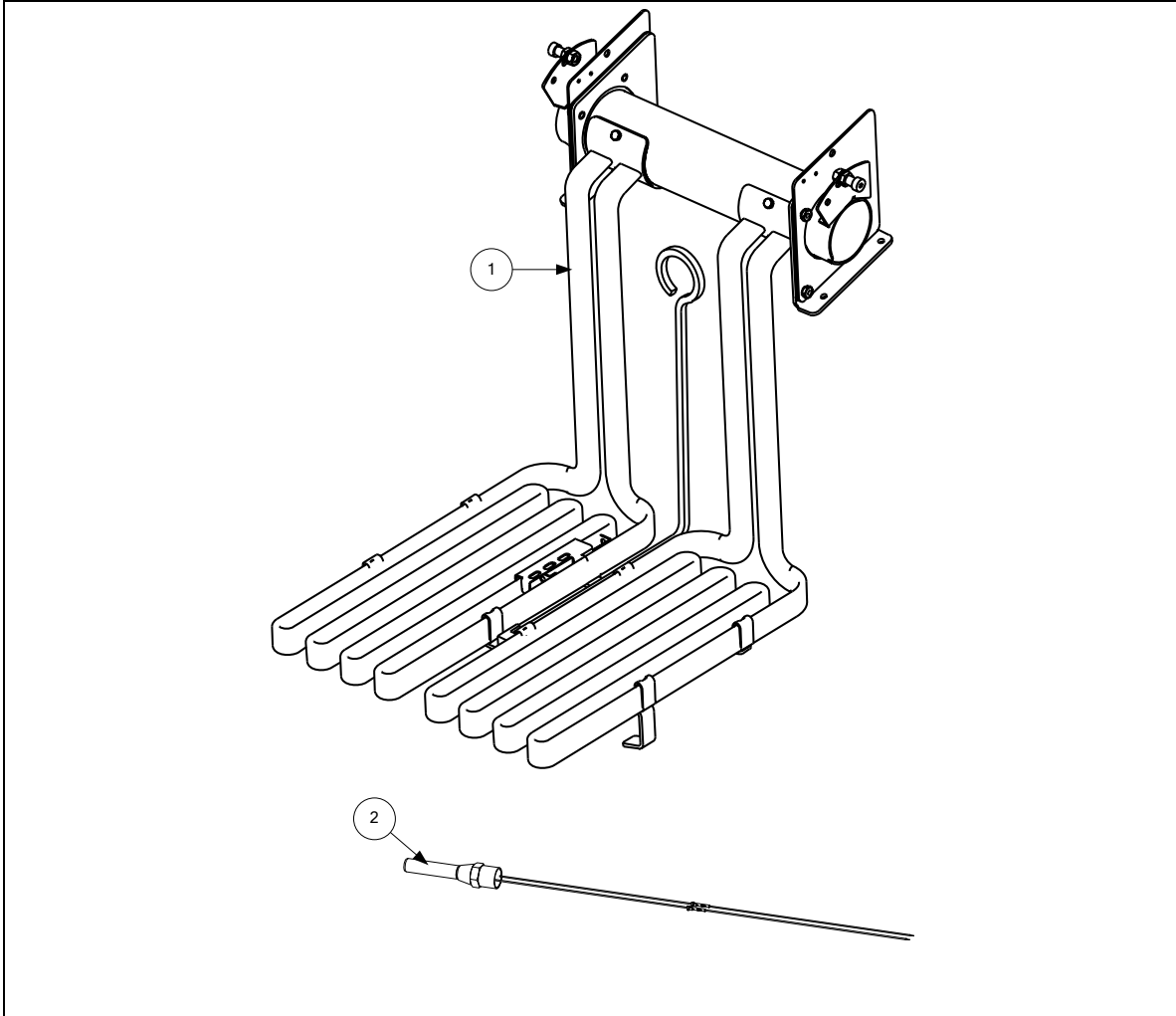
Electronics



Item	Part Number	Description
1	826-2260	Interface board
2	807-4036	Master power switch
3		Transformers
	807-0979	208/240-12VAC
	807-2180	208/240-24VAC
4	807-2278	Fuse, 20 amp
5	810-3141	Sound device, SMT

HPRE80

Probes, High-Limits, Elements and Related Components

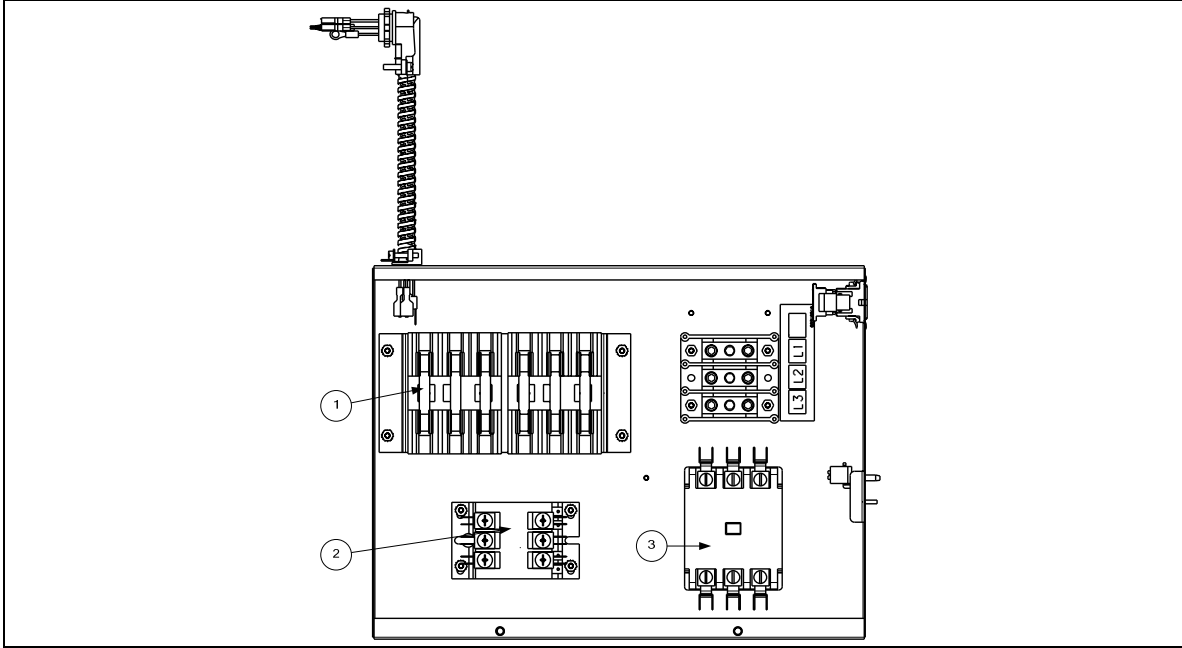


Item	Part #	Description
1	826-2929	Element, 208, 17kw
	826-2930	Element, 208, 21kw
	826-2931	Element, 240, 17kw
	826-2932	Element, 240, 21kw
2	826-2456	Hi-limit
*	826-2928	Temp probe kit

* Not illustrated.

HPRE80

Contactor Box



Item	Part #	Description
1	807-4017	Fuse, 50 amp (17kw)_
	807-2240	Fuse, 60 amp (21 kw)
2	810-1202	Latch contactor, 40 amp
3	807-2284	Heat contactor, 50 amp 17kw
	807-2283	Heat contactor, 63 amp 21kw

1721/18UE



Models: EH1721,
SCF318UE, CF118UE

The 18UE and the 1721 are Dean and Frymaster versions of very similar electric fryers. Many components in the running gear are the same.

Unique Physical Characteristics:

- Large-capacity chicken fryer.

Where Used:

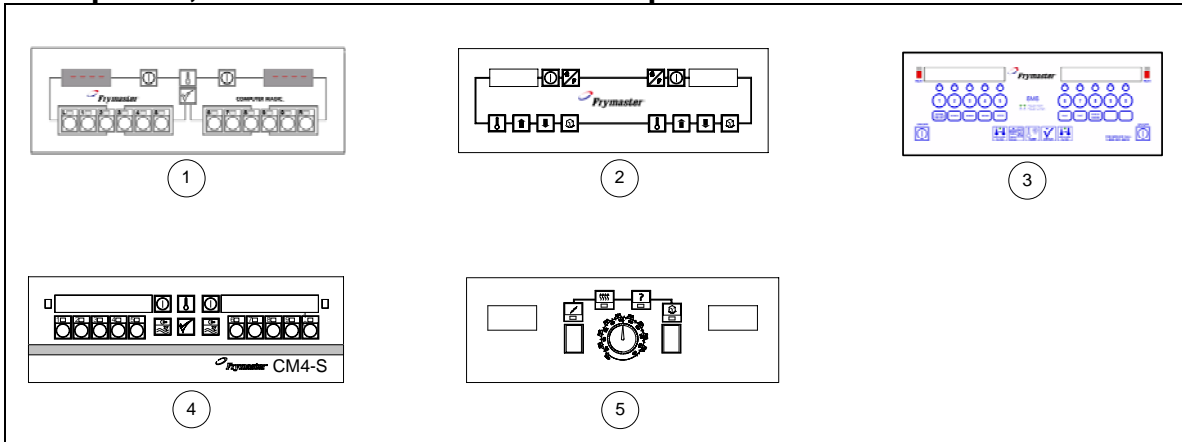
- The Frymaster 1721 is used in Church's and Popeye's.

Common Model Numbers:

- EH1721, SCF318UE, CF118UE

1721/18UE

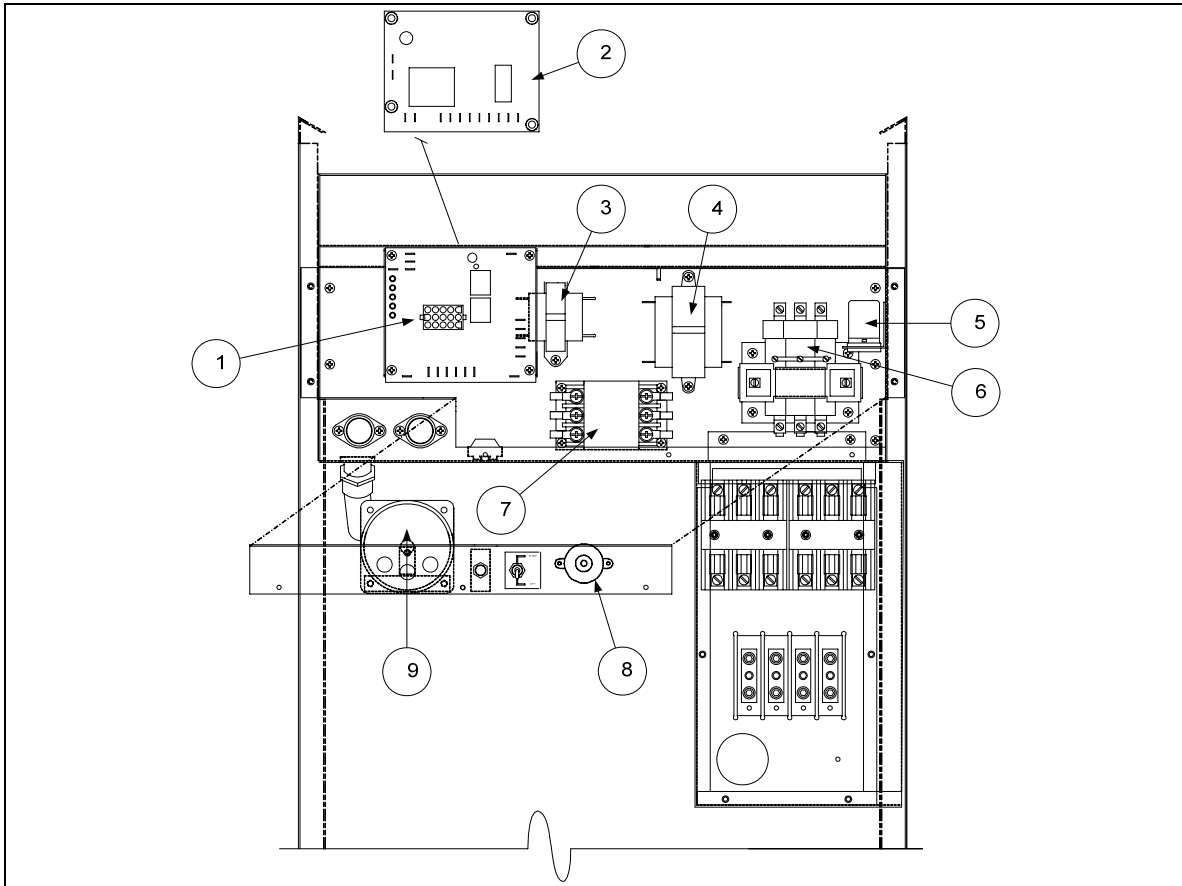
Computers, Controllers and Related Components



Item	Part #	Description
1	826-2310	Computer, CM-III Full-Vat (Walmart)
2	826-2303	Controller, Digital- Full-Vat
3	106-0063	Computer, KFC-1 Electric (Non-CE)
4	108-1015	Computer, CM4-S (Segmented Programming)
5	806-7422	Controller, Analog- Solid State (3 On, 12 Off)

1721/18UE

Electronics

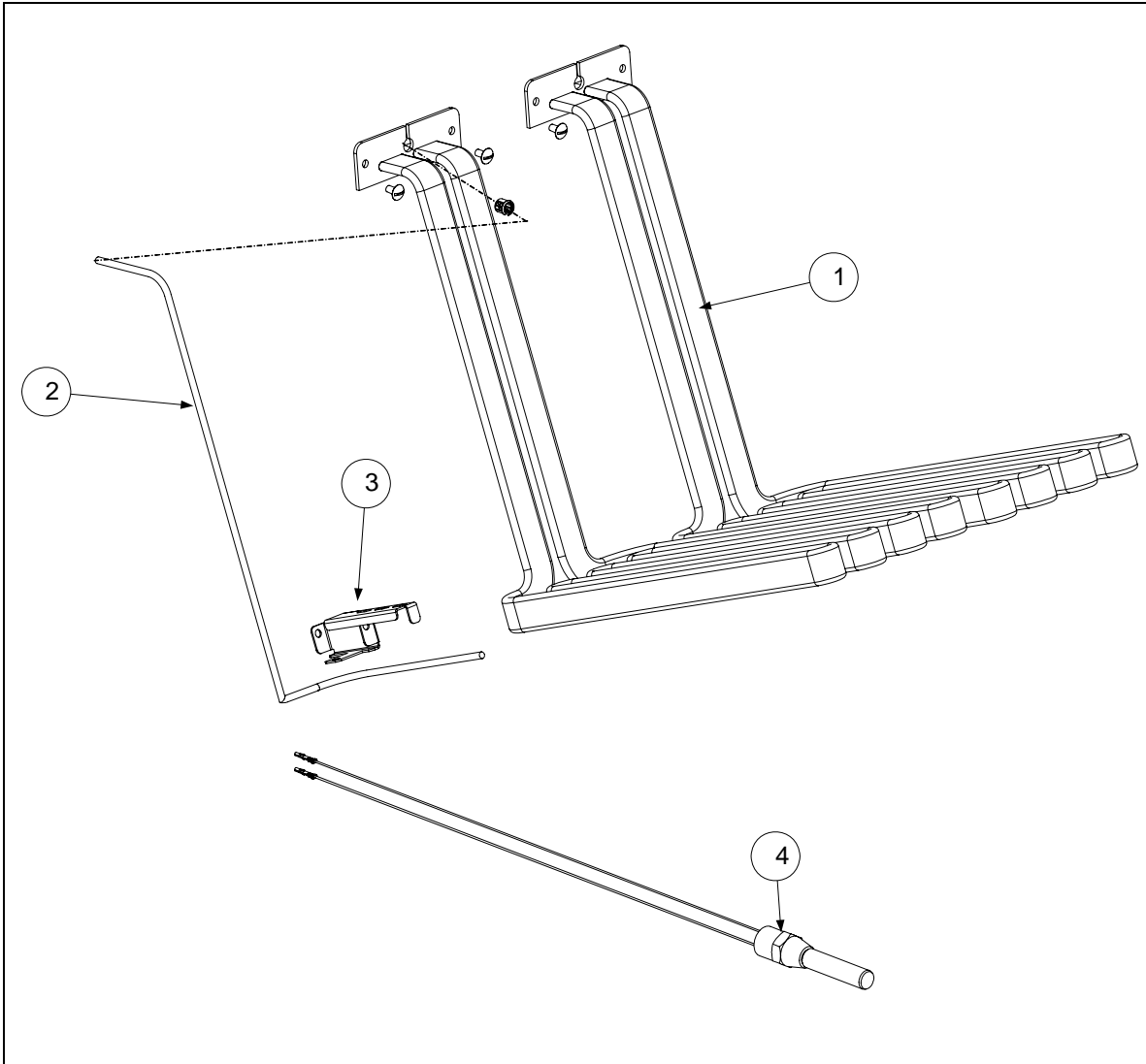


Item	Part Number	Description
1	826-2256	Interface Board- (All Except Electronic Thermostat Controller)
2	826-2031	Thermatron Board- (Electronic Thermostat Controllers Only)
3	807-0855	Transformer, 120V, 50/60 Hz -12V 20VA (480V Units)
*	807-0979	Transformer, 208-240V, 50/60Hz -12V 20VA
4	807-0800	Transformer, 120V 50/60 Hz -24V 50VA (480V Units)
*	807-0680	Transformer, 208-240V, 50/60Hz -24V 20VA
5	807-3611	Relay, 24VAC
6	807-1071	Contactator, Mercury- 240VAC 30-Amp (17 kW Units)
*	807-0884	Contactator, Mercury- 240VAC 50-Amp (21 kW Units)
7	810-1202	Contactator, Latching- 40-Amp, 3-Pole
*	807-2278	Fuse, 20-Amp
8	806-3660	Sound Device- <u>All Except KFC18E</u>
9	106-1549SP	Speaker, Sound- <u>KFC18E Only</u>
*	807-3577	Breaker, Circuit 7 amp (120V Filter Circuit)
*	807-2104	Drain Valve Switch
*	807-3932	Relay, 12VDC

* Not illustrated.

1721/18UE

Probes, High-Limits, Elements and Related Components

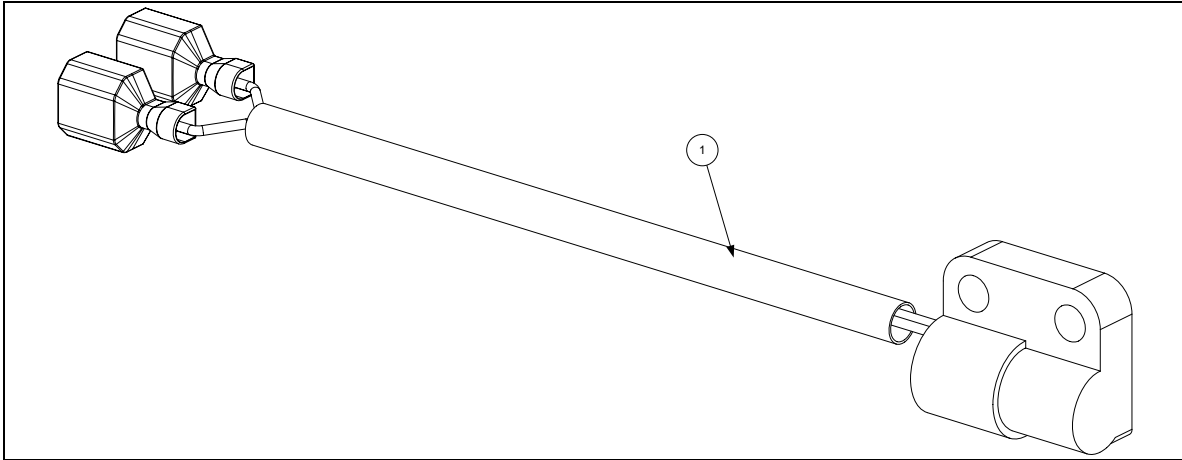


Item	Part #	Description
1	807-3652	Element- 208V 8.5 kW
	807-3675	Element- 480V 10.25 kW
	807-3655	Element- 240V 8.5 kW
	807-3657	Element- 208V 9.0 kW
	807-2557	Element- 208V 10.25 kW
	807-3655	Element- 240V 8.5 kW (USE FOR 220V 7 kW)
	807-2637	Element- 240V 10.25 kW
2	826-1791	Probe, Temperature- 15" (With Ty Wrap)- <u>All Except Thermatron</u>
*	807-3653	Probe, Temperature- <u>Thermatron Only</u>
3	910-5022	Bracket, Probe Guard
4	826-2456	High-Limit Thermostat- 435°F

* Not illustrated.

1721/18UE

Tilt Safety Switch Components



Item	Part #	Description
1	826-2741	Switch, Tilt Safety
*	809-0874	Ty Wrap, Plastic- 4" (Operating Temperature 265°F)

* Not illustrated.

Pumps/Motors



Frymaster fryers use Viking pumps; Dean units have Haight pumps. The 4 GPM pump used in Frymaster fryers will fit in most units. The same can be said for Dean pumps, although 4GPM, 5GPM, and an 8 GPM pump are available.

What to Watch For:

- Pumps are easily clogged. Don't replace a pump/motor assembly without cleaning the pump.

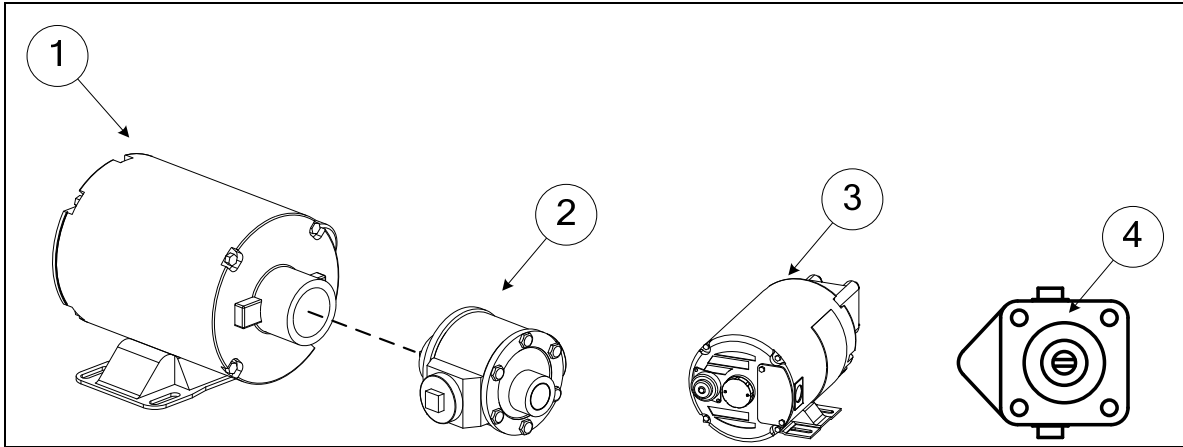
How to Order:

- Frymaster doesn't sell pump/motor assemblies, essentially to deter needless replacement of both components. Pumps and motors are listed separately, each with a gasket.



It doesn't take much debris to clog a pump. The one above was believed failed and replaced. All it needed was cleaning. Warranty claims for functioning pumps are rejected.

Pumps/Motors



Item #	Part #	Component
1	810-2100	Motor, 120-230 1/3 HP used in 24G, Decathlon (Dean only)
2	810-2098	Pump, 8GPM Haight
*	810-2252	Pump, 5GPM, Haight
3	826-1712	120V motor, gasket, used in 45, 52/55, Pro/RE, Dean common cabinet
*	826-1756	208V with gasket, used in Pro/RE
4	826-2795	Pump, 4 GPM, used in 45, 52/55, Pro/RE, Dean common cabinet
*	816-0093	Gasket, used in Frymaster filters/pumps, part of Items 3 & 4
*	826-2796	Pump, 8 GPM, used in Dean Common Cabinet and electric LOV
*	826-1392	O-Rings, .739" I.D. (pkg. of 5) [816-0596]
*	826-1051	O-Ring Kit, for FMII or FPII Filter Systems
*	816-0597PK	O-Rings, 1.36" I.D., for Footprint III Filter Pan Check Valve
*	816-0728	Seal, Haight
*	807-11973	Seal, Viking

* Not illustrated.

Pasta Magic, Gas



The Pasta Magic is a revised gas pasta cooker.

Unique Physical Characteristics:

The Pasta Magic has a flat-bottom tank with sealed burners attached.

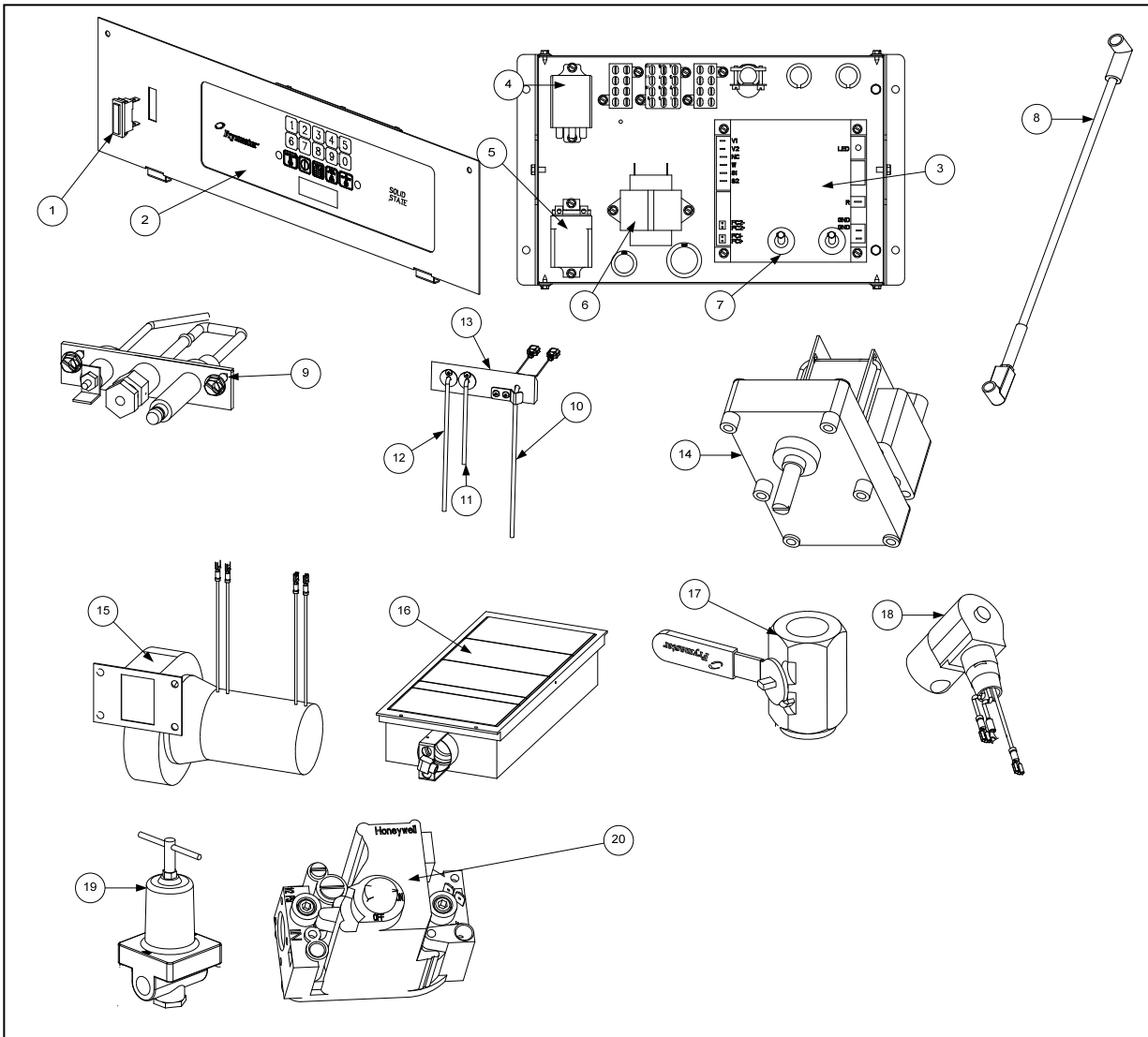
Where Used:

Pasta restaurants

Common Model Numbers:

GPC, GPCB, GPCR, GPCRB

Pasta Magic, Gas



Item	Part No	Description
1	807-1704	Trouble lamp
2	108-1444	Computer
3	807-4943	Ignition module
4	807-1396	Basket lift relay, upper
5	807-0670	Heat relay (lower relay)
6	807-0800	Transformer 120VAC/24VAC 50/60 Hz 50VA
*	807-0680	208-240VAC/24VAC 50/60 Hz 20VA
7	807-3484	Connector, Raja (two required for module)
8	106-3338SP	Ignition wire
9	826-0981	Igniter, Natural
*	826-0982	Igniter, Pro
10	806-4764	Temperature probe
11	823-1921	High-water probe
12	823-1920	Low-water probe
13	826-1081	Probe block assembly kit, with autofill

Pasta Magic, Gas

Item	Part No	Description
*	806-9365SP	Probe block assembly, no autofill
14	807-0107	Basket Lift motor, 115V
*	807-0108	Basket lift motor, 240V
*	807-0240	Basket lift micro switch
*	807-1105	Magnet, door
15	108-1540	Motor, blower
16	826-1072	Burner
17	810-1825	Drain valve
18	806-5565	Fill valve solenoid
19	810-1208	Water regulator
20	826-1122	Gas valve, natural
*	826-1123	Gas valve, pro

GSMS



The GSMS is a gas pasta cooker.

Unique Physical Characteristics:

The GSMS has a flat-bottom tank with sealed burners attached.

Where Used:

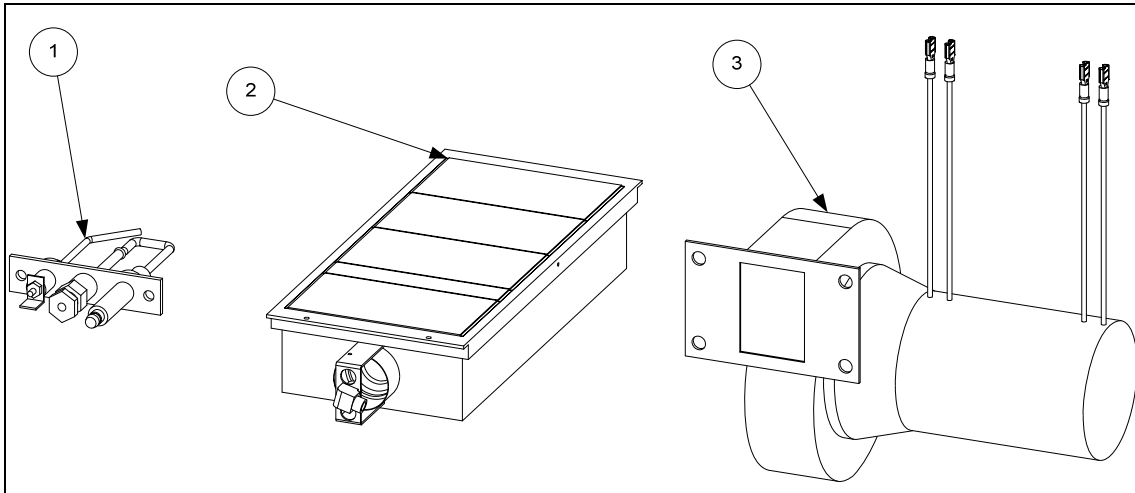
Carrabba's and other pasta restaurants

Common Model Numbers:

GSMS, GBC, GC

GSMS

Combustion System Components

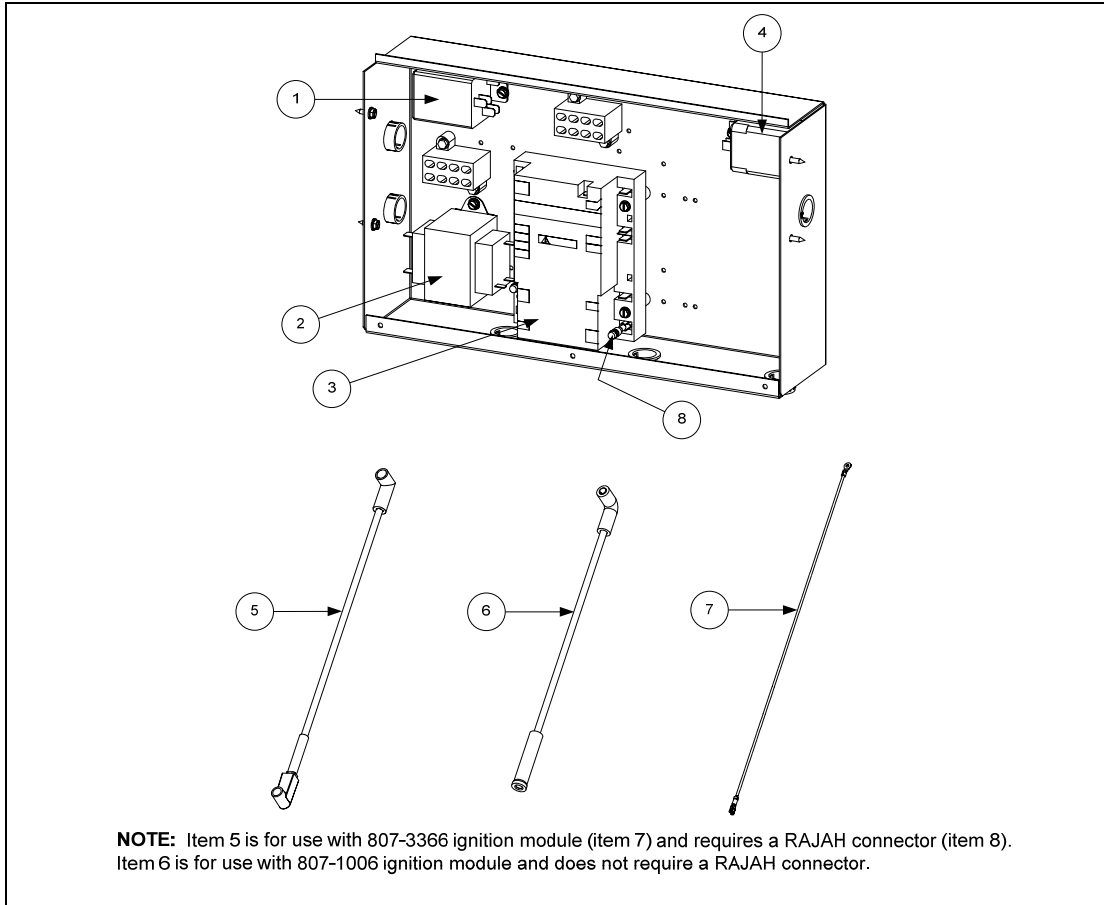


ITEM	PART #	COMPONENT
1		Igniter
	826-1714	Natural Gas
	826-1715	Propane Gas
2		Burner Assembly
	810-1382	Natural or Propane Gas Burner w/o Orifice
*	812-0357	Burner Insulation
*	816-0055	Insulation hold-down bracket
3		Motor, Blower
	807-1564	120VAC/60 Hz

* Not illustrated.

GSMS

Control Box and Related Components

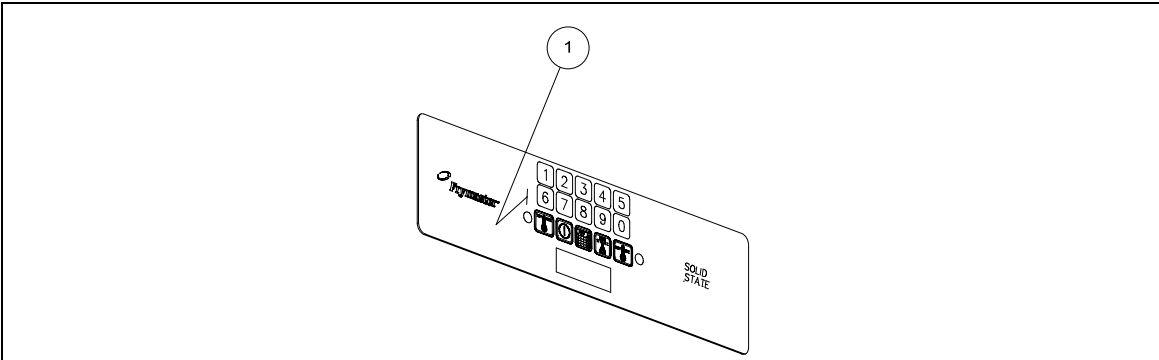


ITEM	PART #	COMPONENT
1	807-1396	Relay, 24VDC SPDT (Basket Lift Relay – GSMS and GBC units only)
2		Transformer
	807-0800	120VAC/24VAC, 50/60 Hz, 50VA
	807-0680	208-240VAC/24VAC, 50/60 Hz, 43VA
3	807-3366	Module, Honeywell Dual-Spark FV Ignition (See NOTE below.)
4	807-0670	Relay, 24V DPDT (Heat Relay – all units)
5	106-0676SP	Cable, Ignition (used with Item 3 – also requires Item 8)
6	807-1709	Cable, Ignition (used with 807-1006 Ignition Modules)
7	806-5316SP	Wire Assembly, 20-inch High Temperature (Flame Sensor Wire)
8	807-3484	Connector, RAJAH (two required for each 807-3366 Ignition Module)

NOTE: Control box assemblies on units manufactured before October 2000 were built with two single-spark ignition modules (P/N 807-1006). If an 807-1006 module fails, the control box may be retrofitted with one dual-spark ignition module (P/N 807-3366) and two RAJAH connectors (P/N 807-3484). If this option is chosen, the earlier style ignition cables (P/N 807-1709) must also be replaced with the new ignition cables (P/N 106-0676SP).

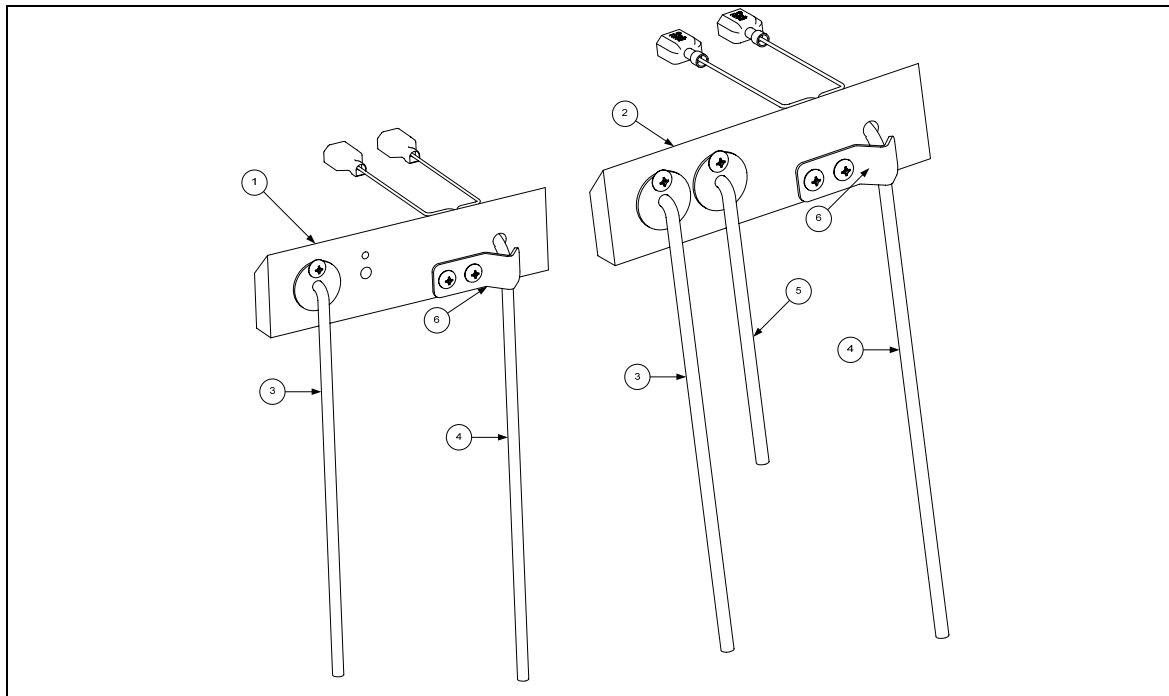
GSMS

Controllers and Control Panel Components



ITEM	PART #	COMPONENT
1		Controller, SMS III - GSMS
	106-0376	Full Featured
	106-0379	w/o Autoskim
	106-0380	w/o Autofill or Autoskim
		Controller, SMS III - GSMS
	106-0377	Full Featured
	106-0381	w/o Autoskim
	106-0382	w/o Autofill or Autoskim

Water Sensors



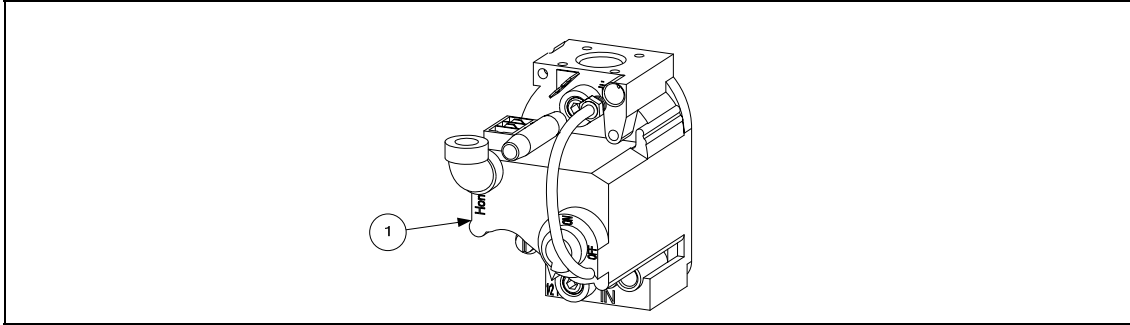
ITEM	PART #	COMPONENT
1	106-3084SP	Probe Assembly, Noodles
2	806-9366SP	Probe Assembly, non-Noodles with Autofill
3	823-1920	Low-Water Sensor

GSMS

4	806-4764	Temperature probe
5	823-1921	High-Water Sensor
6	910-1804	Probe Retainer Bracket

* Not illustrated.

Gas Valves



ITEM	PART #	COMPONENT
1		Valve, Honeywell Gas (Non-CE)
	826-1122	Natural or Manufactured Gas
	826-1123	Propane Gas

8/17 kW Pasta Magic



The 17 and 8kW Pasta Magic units are designed to cook pasta.

Unique Physical Characteristics:

Fully featured units can have basket lifts, rinse tank and a faucet.

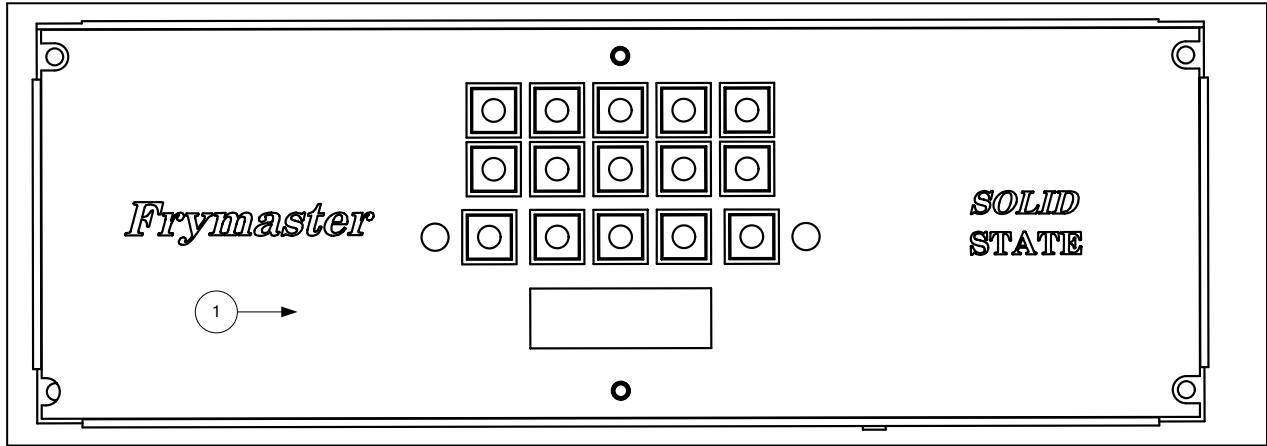
Where Used:

Fazoli's and other pasta restaurants.

Common Model Numbers:

8SMS, 8BC, 8C, 17SMS, 17BC, 17C.

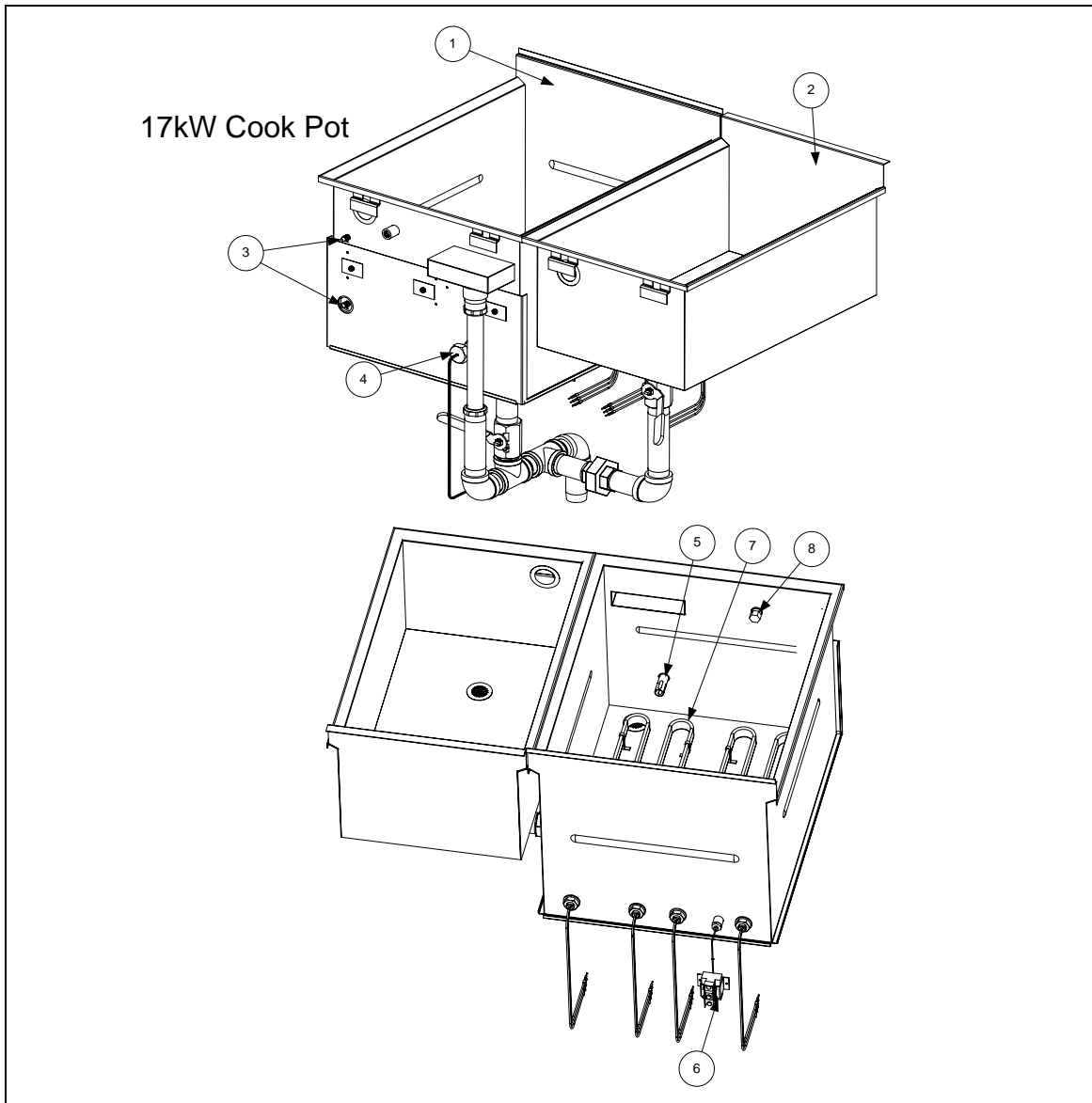
8/17 kW Pasta Magic



Controllers

Item	Part #	Component
1	106-0384	Computer, 17SMS, Fazoli's
	106-0385	Computer, 17SMS
	106-2926	Computer, 17SMS, Noodles
	108-1131	Computer, 8SMS, with skim

8/17 kW Pasta Magic

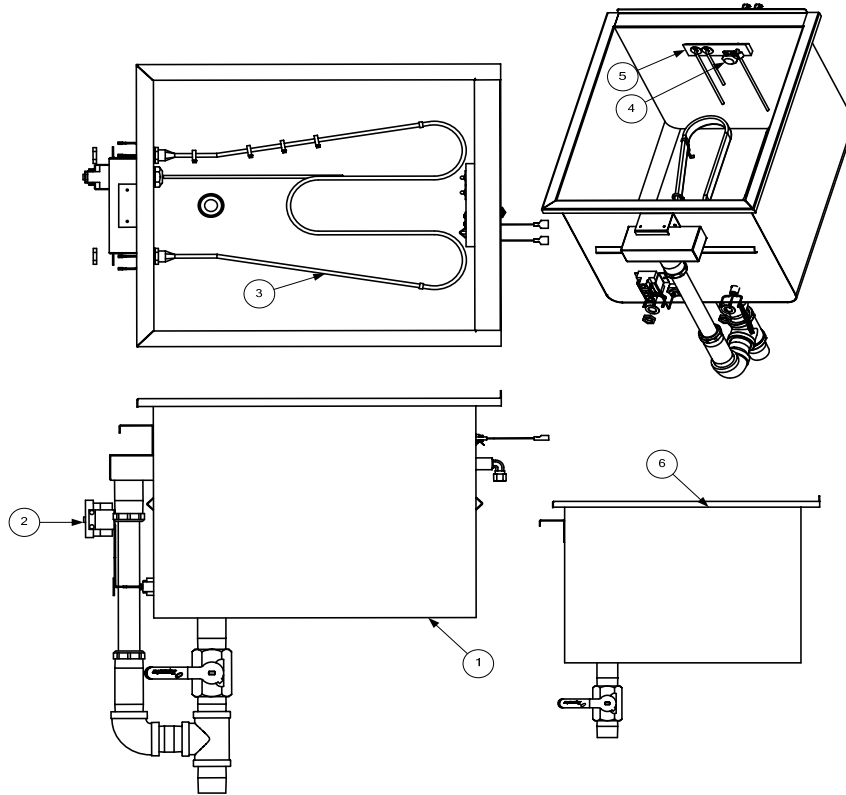


ITEM	PART #	COMPONENT
1	106-0461	Cookpot Assembly (for 17EMCS (McDonald's), use 823-3827SP)
2	106-0543	Rinse Tank Assembly
3	806-7552SP	Water level sensor assembly
*	816-0152	Insulation, Cookpot Front (behind Item 4)
*	900-1762	Retainer, Insulation
4	807-3333	Probe, Temperature
5	210-0681	Guard, Temperature Probe
6	826-1601	Thermostat, High-Limit
7	807-3814	Element, 208V 8.625kW (for 230V, use 807-3815; for 240V, use 807-3816)
8	810-0976	Nozzle
9	823-2022	Strainer

* Not illustrated.

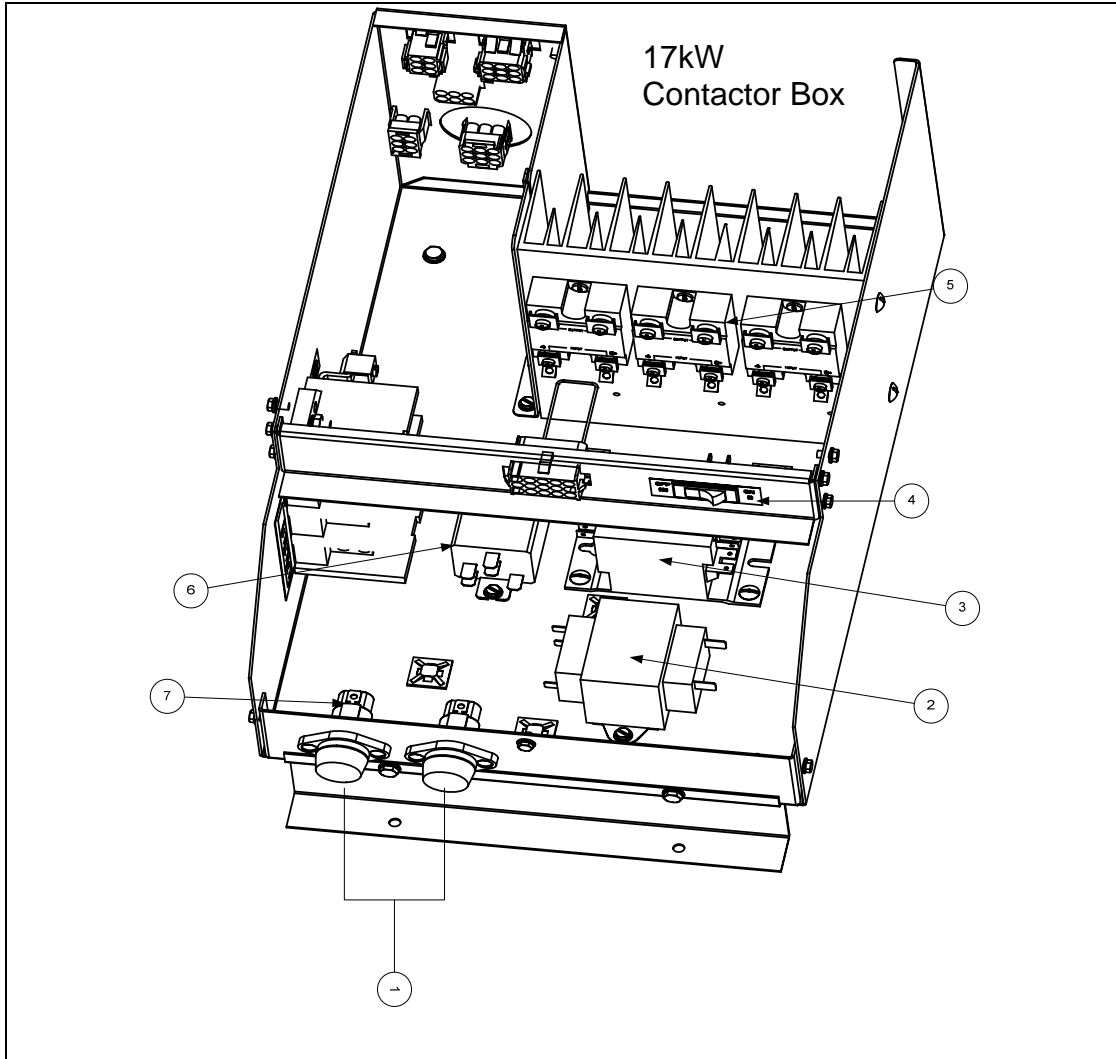
8/17 kW Pasta Magic

8kW Cook Pot



	PART #	COMPONENT
1	823-7044SP	Cookpot assembly
2	826-1601	Thermostat, high limit
3	826-1798	Element,240v 8000 watts 3p
4	810-0713	Nozzle,spray
5	806-9366SP	Block assy w/auto probe
6	823-7045SP	Rinse tank assembly

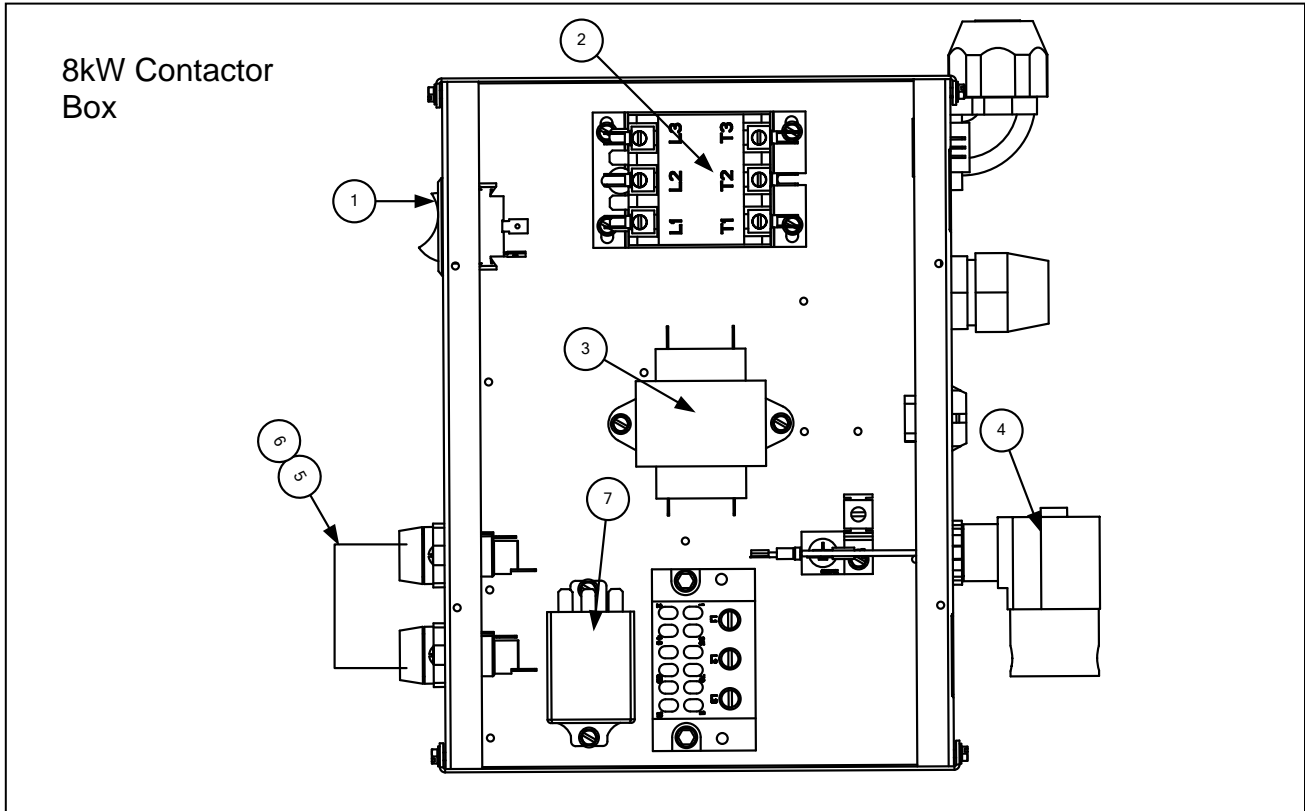
8/17 kW Pasta Magic



ITEM	PART #	COMPONENT
*	824-0856	<i>Starch Shield (mounts to back of control panel to protect computer)</i>
1	807-0922	Holder, fuse
2	807-0680	Transformer, 208-240VAC/24VAC 50/60Hz 43VA
3	810-1202	Contactors, 3 Pole 600VAC 40 Amp
4	807-2082	Switch, Non-Illuminated Rocker
5	807-3996	Relay, 75 Amp 280V SPST-NO Solid State
6	807-1396	Relay, 24V, SPDT
7	807-2279	Fuse, 15 amp

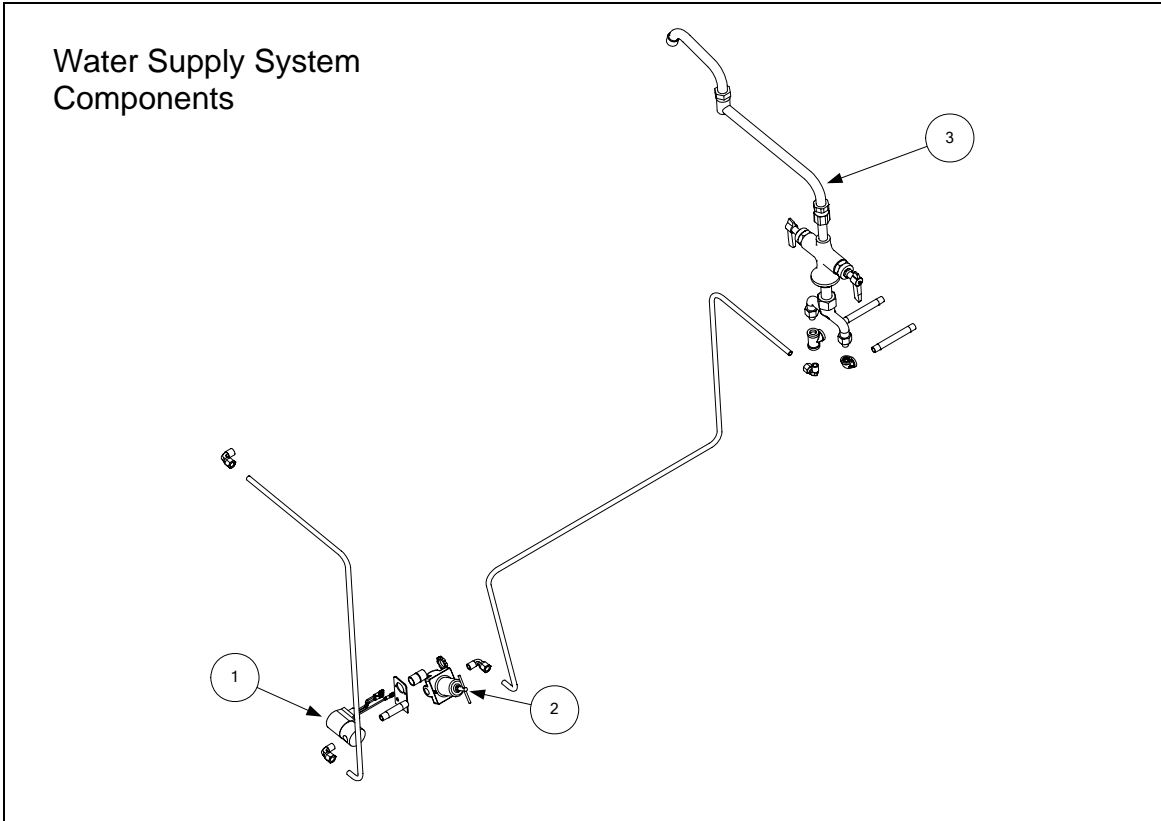
* Not illustrated.

8/17 kW Pasta Magic



ITEM	PART #	COMPONENT
1	807-4036	Switch, dpst rekr
2	807-2284	Contactora,50 amp mech 24v coil
3	807-0680	Transformer primary 208/240v
4	807-1393	Valve,solenoid 2-way 1/4npt
5	807-0922	Holder screw type Buss fuse
6	807-2279	Fuse, 15 amp
7	807-1396	Relay 24 DC spdt

8/17 kW Pasta Magic



ITEM	PART #	COMPONENT
1	806-5565	Valve Assembly, 24VAC 60Hz Solenoid
2	810-1208	Valve, Pressure Regulator
3	813-0412	Faucet, Double Jointed Pantry
*	826-1132	Kit, Faucet Repair (contains two valve assemblies)

* Not illustrated.

UHC-HD



Original fan-equipped model with hump on top.



Natural convection model with flat top.

The UHC-HD is the third generation of the holding cabinet. This one is made exclusively for McDonald's. It differs from the UHC-P in two ways: six rows, or slots, in the same footprint as the four-row UHC-P and it is programmable with an onboard keypad.

The cabinet was originally introduced with three cooling fans housed under a hump on the top. A later natural convection model has no fans and the top is flat. They take a different, KES-provided, mounting bracket to attach to the prep table.

Unique Physical Characteristics:

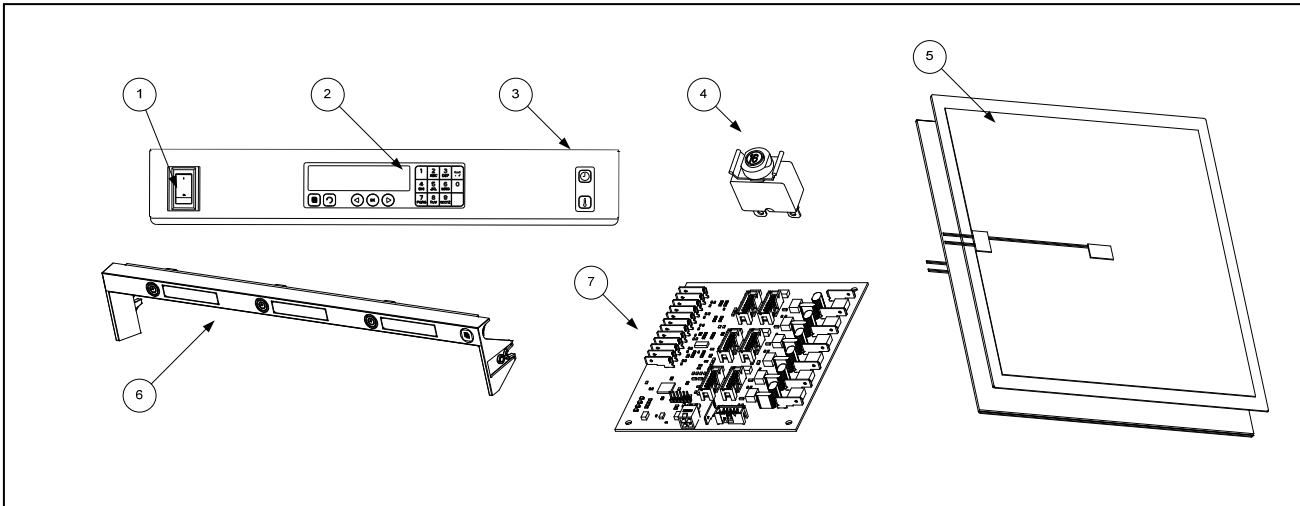
- Six slots versus the previous four-slot models, keypad and USB port on front fascia for manual programming, global time and temperature buttons. Units produced from August '10 until April '11 have exhaust fans and a hump on top to accommodate the fans. Units made mid-April '11 and later have no exhaust fans and the top is flat.

Where Used:

- McDonald's.

Common Model Numbers: UHC-HD. A three-row model is being tested in Europe.

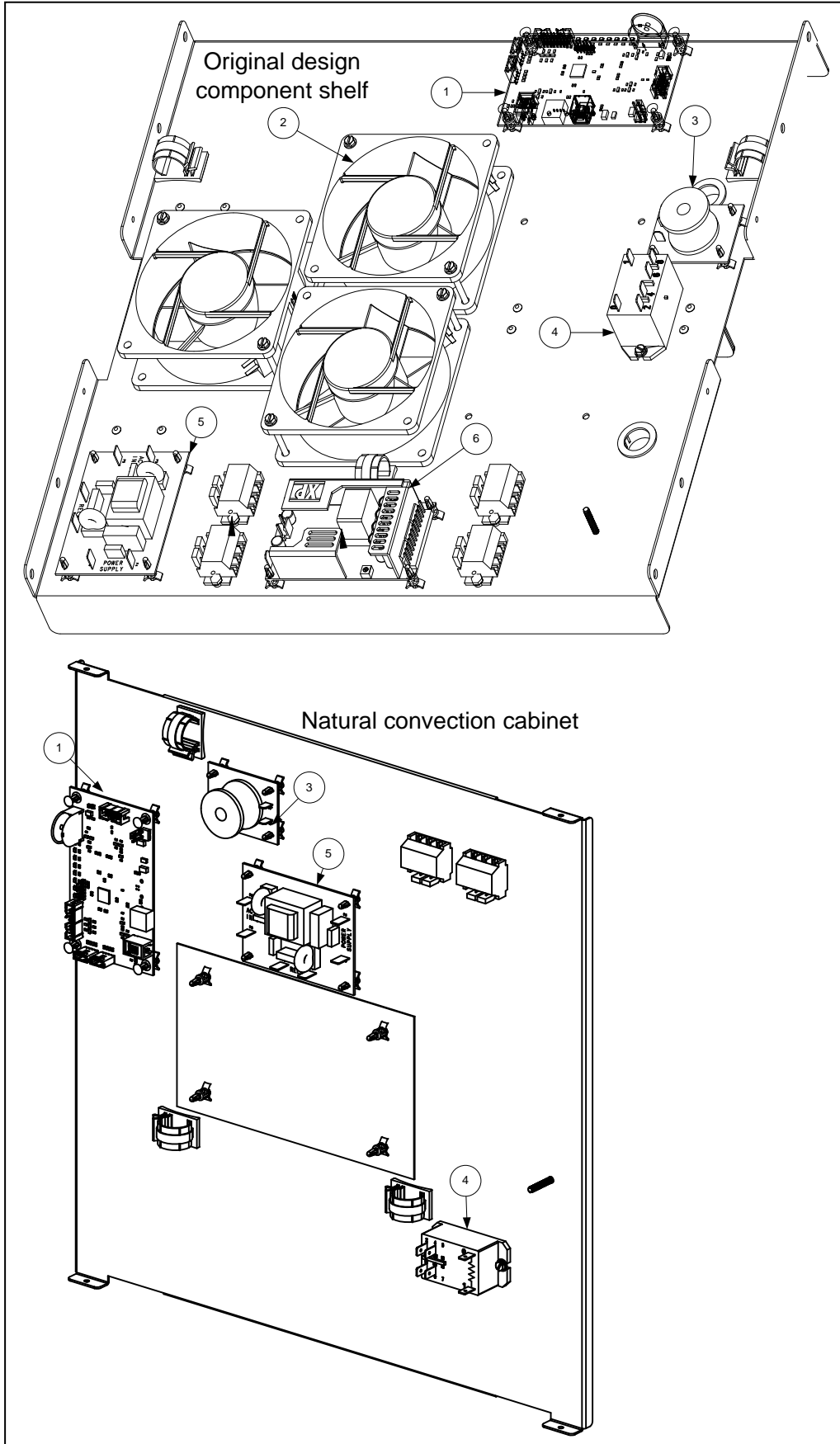
UHC-HD



Item	Part Number	Description
1	807-4911	Power switch
2	807-5112	Master control overlay with ribbon cable
3	807-5111	Time/Temperature switch
4	807-4882	Circuit breaker
*	807-5156	Master display board (circuit board in master display assembly)
5	807-4857	Heater plate/RTD
6	826-2781	Bezel, with boards, front with short ribbon cable
*	826-2782	Bezel with boards, rear, with long ribbon cable
7	807-5508	Distribution board

UHC-HD

Component Shelves

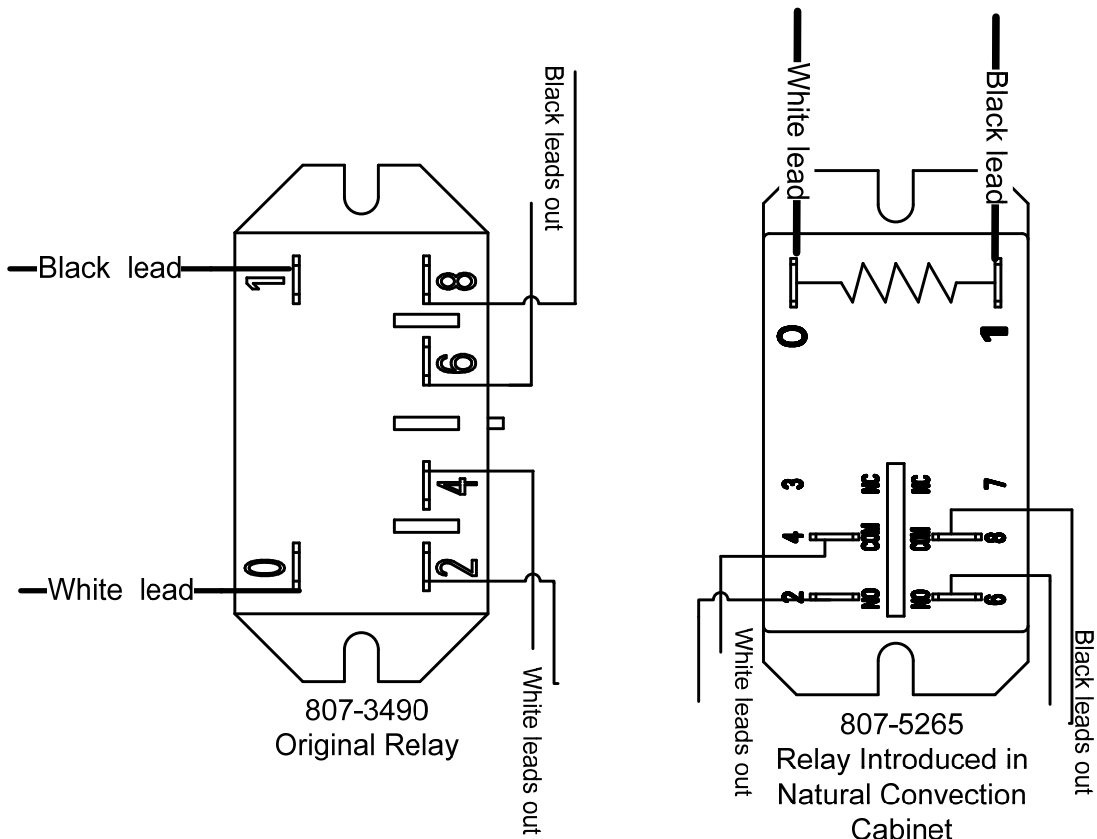


UHC-HD

Item	Part Number	Description
1	826-3036	Master control board
2	807-2665	Blower (not used in natural convection cabinets)
3	406-0011	Line filter
4	807-3490	Latching relay
*	807-5265	Latching relay, US natural convection cabinets (see below)
5	406-0010	Line Filter Board
6	807-4868	Power supply (on right cabinet side in natural convection units)
*		Ribbon Cables
*	807-4916	Time/Temp 18" used for front fascia
*	807-4917	Time/Temp 32" used for rear fascia
*	807-4875	Master distribution
*	807-4922	Power to upper distribution board
*	807-4923	Power to lower distribution board
*	807-4990	USB Cable

*Not Illustrated

Latching Relays in US Natural Convection Cabinets



The natural convection (cabinet without fans) UHC-HD uses a different latching relay in the US. The new relay shares the same footprint as the original relay, but the terminals are laid out differently. (See diagrams above.)

The new relay can be used in all existing cabinets. However, the old relay can't be used as a service part in natural convection units in the US.

UHC-P



The UHC-P is the second generation of the holding cabinet, which, until recently, was made exclusively for McDonald's. This cabinet is programmed with a Palm Pilot.

Unique Physical Characteristics:

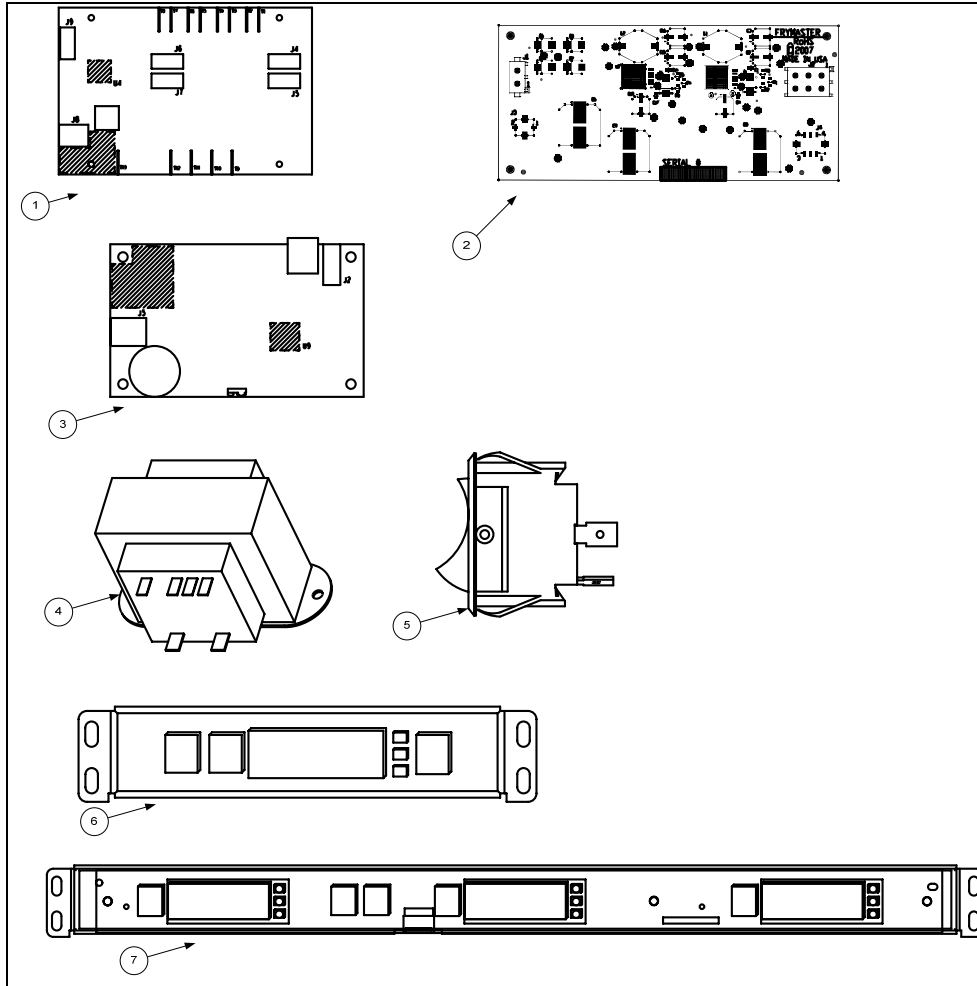
- Dark IR port on top right of the cabinet. Programming is beamed to the cabinet through this port from a Palm Pilot. The unit is offered in four-slot (shown above), two-slot and narrow configurations. There is no parts interchangeability between the UHC-P and the earlier UHC.

Where Used:

- McDonald's. A generic version called the Holdmaster is just being brought to market. The bezels and heater plates are different on the generic model.

Common Model Numbers: UHC-P4, UHC-P2 and UHC-P Narrow

UHC-P



ITEM	PART #	COMPONENT
1	826-2644	Distribution board
2	106-9516	Power supply board
3	826-2590	Communication board
4	807-4024	Transformer
5	807-4036	Switch
6	826-2589	Display, narrow (equipped with ribbon cable)
7	826-2588	Display, full (equipped with ribbon cable)
*	826-2749	Display, membrane
*	812-1814	Heater plate, two or four slot
*	807-4065	Heater plate, narrow
*	807-3918	Communication cable
*	826-2945	Minicomputer controller (replaced obsolete Palm Pilot)
*	807-2819	Fuse, 20 amp
*	819-6048	UHC-P software CD

* Not illustrated.

UHC



The UHC is the first generation holding cabinet. This unit was built exclusively for McDonald's.

Unique Physical Characteristics:

- This unit is programmed with buttons on the bezel. There is no IR port. There is no part interchangeability between the UHC and the newer UHC-P.

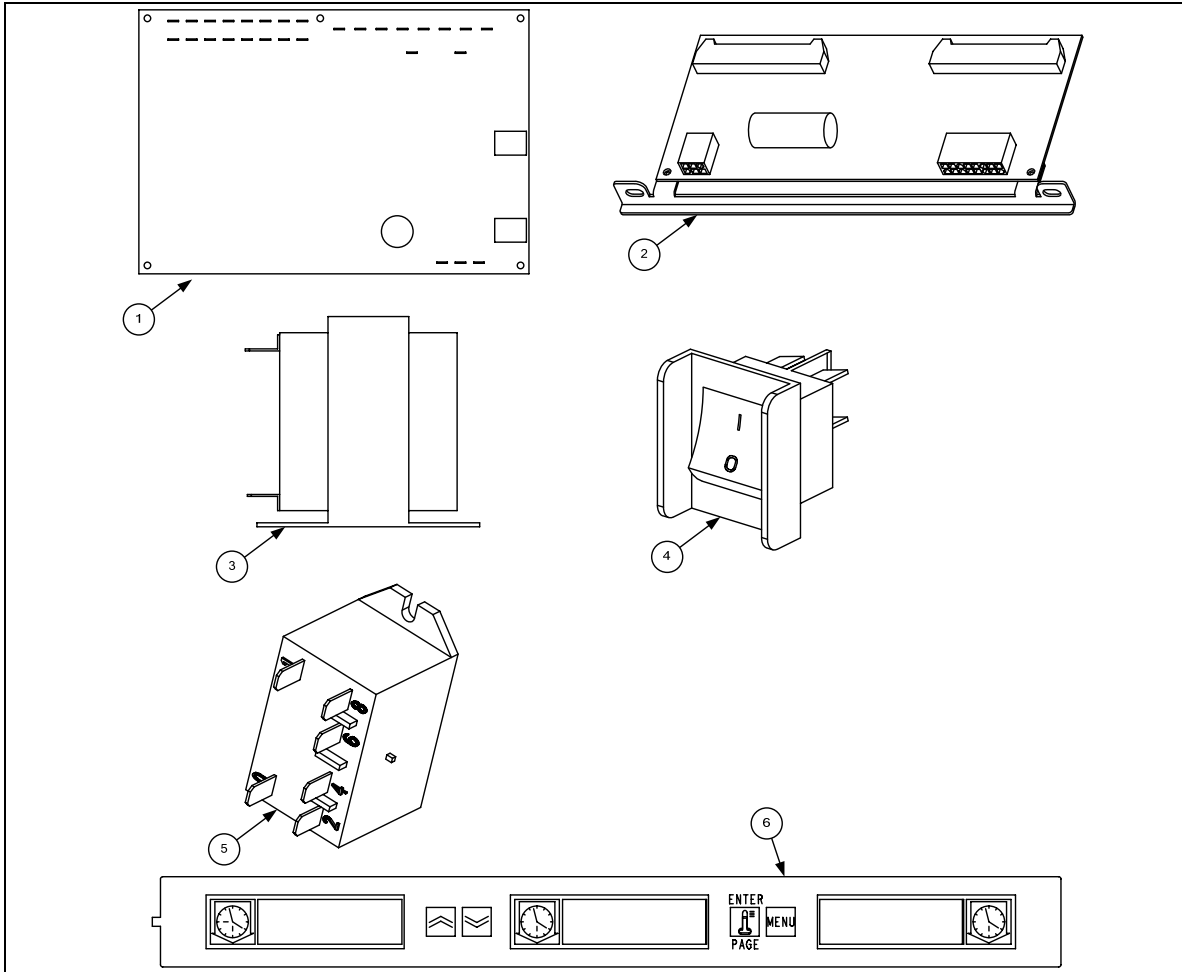
Where Used:

- McDonald's only

Common Model Number:

- UHC

UHC



ITEM	PART #	COMPONENT
1	807-2443	UHC Motherboard
2	807-2444	UHC Driver board
3	807-2460	Transformer
4	807-3308	Switch
5	807-3490	Relay, power
*	826-1718	Switch Kit with relay (includes switch, relay, bracket and wiring)
6	807-3309	Front Display Assembly with membrane
*	807-3310	Rear display Assembly with membrane
*	816-0572	Bezel, SPOD
*	816-0239	Bezel, slot
*	807-3311	Front Membrane Switch
*	807-3312	Rear Membrane Switch
*	807-5251	Heater Plate, two or four slot
*	807-2448	CN1 and CN2 Harnesses
*	807-2665	Blower
*	807-2770	1.5 amp fuse
*	807-2819	20 amp fuse

* Not illustrated.

Sinbad



The Sinbad is a single-basket fry dispenser. It is used almost exclusively by Burger King.

Unique Physical Characteristics:

- The Sinbad uses a load cell to measure fries awaiting dispensing in the hopper.

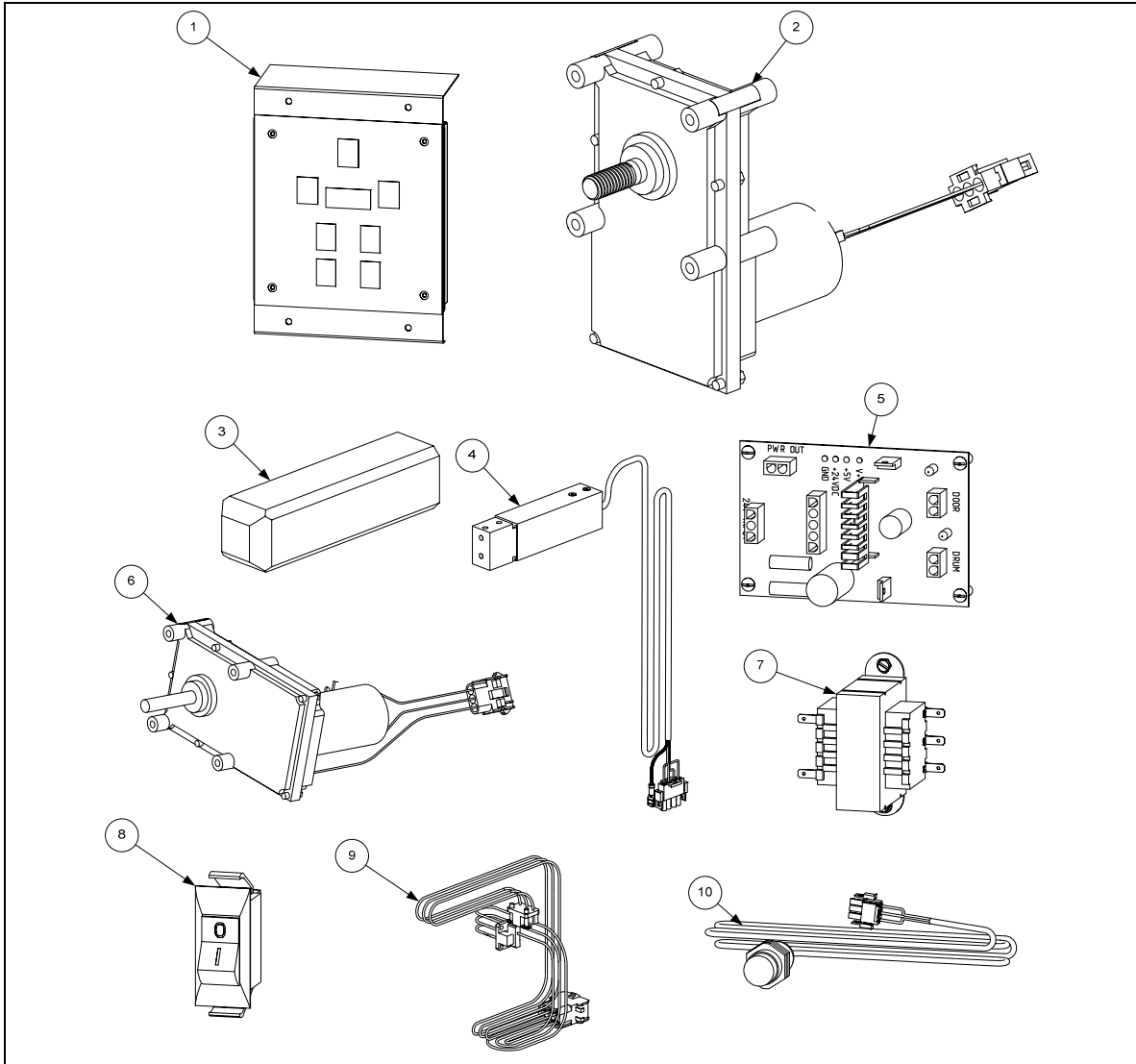
Where Used:

- Burger King and a few in McDonald's.

Common Model Number

- Sinbad

Sinbad



ITEM	PART #	COMPONENT
1	106-6630	Sinbad II Controller (Burger King)
*	826-1571	Sinbad I Controller, (Burger King)
*	106-6631	Sinbad Controller, (McDonald's)
2	807-4323	Drum Motor
3	810-1571	Drum Rotator Arm
4	806-9258	Load Cell
5	106-6715	Motor Interface Board
6	807-4322	Dispense Motor
7	807-2943	Transformer
8	807-2734	ON/OFF Switch, Lighted, Green
9	806-8969SP	Position Sensor Assembly, Hall Effect
10	106-0503SP	Proximity Sensor Assembly
*	816-0568	Sight Glass, Sinbad II (Tapered, wider at top)
*	816-0324	Sight Glass, Sinbad I (Parallel sides, not tapered)

* Not illustrated.

HLZ



The HLZ, or Heated Landing Zone, is a warming station sold exclusively to McDonald's.

Unique Physical Characteristics:

- Supplies heat with a plate and heated air.

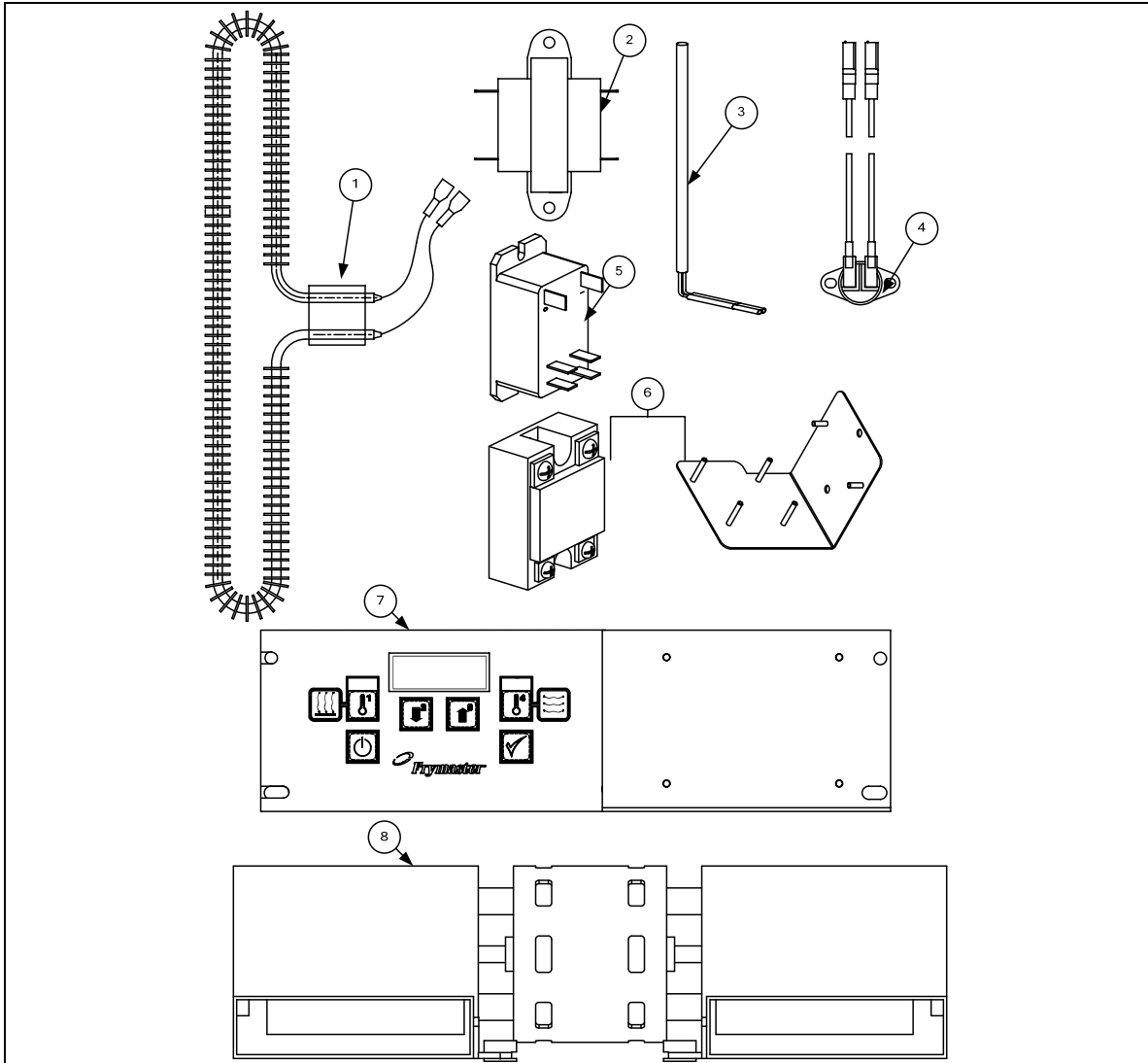
Where Used:

- McDonald's

Common Model Number:

- HLZ 18, HLZ 22

HLZ



ITEM	PART #	COMPONENT
1	826-1549	Air heater kit, 208V
2	807-0979	Transformer 208/240/12V
3	807-3036	Air RTD Probe
4	807-3631	Hi-limit
5	807-3021	Latch, relay
*	807-2819	20A fuse
*	807-2820	Fuse holder
*	826-1733	18-amp Relay, Air
*	807-3043	Air Thermocouple
*	806-9238SP	Plate Assembly, HLZ 22"
*	806-9239SP	Plate Assembly, HLZ 18"
6	826-2038	Air Relay Kit, 50-amp , heavy duty
*	826-1958	5-amp Plate relay kit
7	826-2535	Computer
8	826-1551	Blower kit

Tools



Frymaster sells a number of tools for working on our equipment. The complete list is below. Not all tools illustrated above are available from Frymaster.

Part #	Description
806-4855	Pin-pusher screwdriver
806-5023	Transformer MTB-310a 120v/12v
806-5093	MTB/310a test box 120v
806-5094	MTB/310A TEST BOX 240v
806-5095	5 ft. Ext remote cable assy
807-0928	Tool extract/pin pusher
826-1746	Load-Cell Simulator for Sinbad
810-0504	Fuse puller
810-0765	1" conduit wrench
810-0766	1.25" conduit wrench
230-4028	Spanner, element nut (used on RE elements)
815-0385	Socket 1" 6pt mld slot
815-0386	Socket 7/8" deep 6pt mld slot
817-0001	Tool roll Xcelite
817-0002	Gas pressure gauge
817-0003	Gas pressure gauge case
230-2345	Extractor pin, SMT, Micro amp
810-3146	½" NPT tap



Frymaster, a member of the Commercial Food Equipment Service Association, recommends using CFESA-certified technicians.

Shipping Address: 8700 Line Avenue, Shreveport, Louisiana 71106

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Web: www.frymaster.com

FAX Parts: 1-318-219-7140

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