



Major Components Manual

Essential Parts For

- | | | |
|------------------|---------------|----------|
| • H50/55 | • ELECTRIC/RE | • 8SMS |
| • OPEN BURNER | • 2836 | • UHC-P |
| • DECATHLON | • 1721/18UE | • UHC |
| • 24G | • PUMPS | • SINBAD |
| • DEAN MILLIVOLT | • GSMS | • HLZ |

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.

JUL 09



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.

Frymaster and Dean Major Components

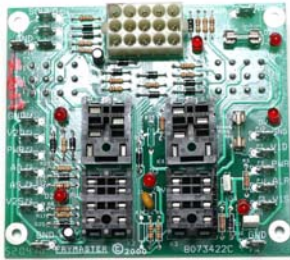


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H50/55



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

Unique physical characteristic:

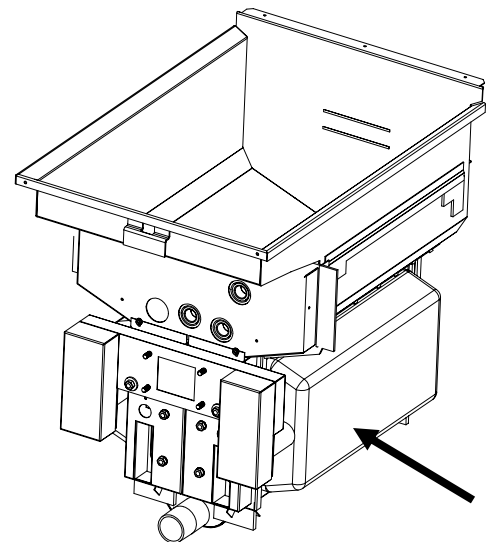
- Closed burner with blowers to enhance efficiency of combustion.

Where Used:

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

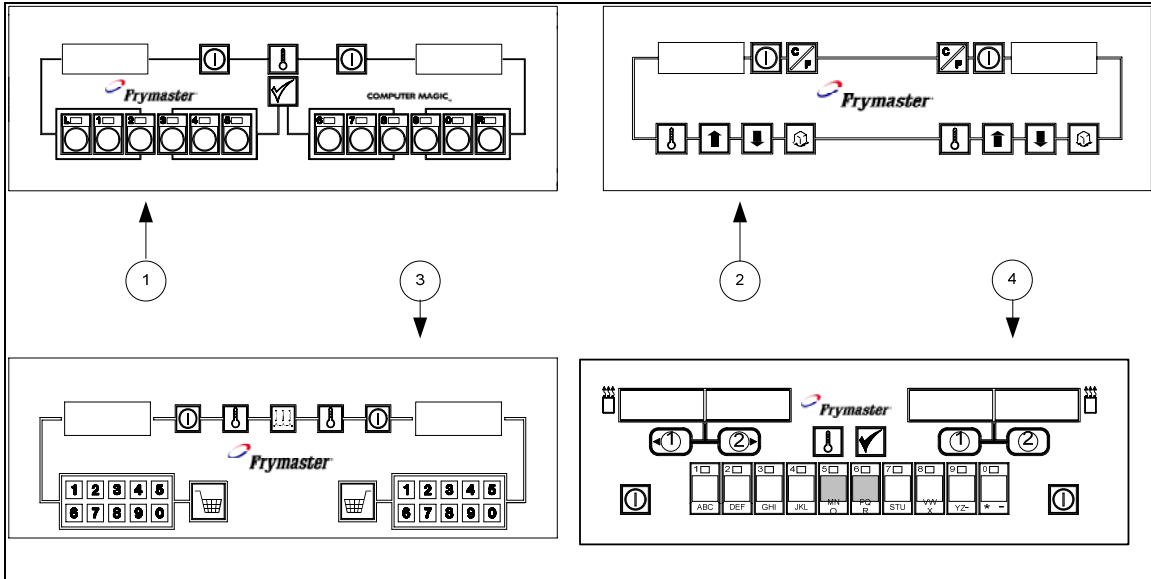
Common Model Numbers

- FPPH355



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

H50/55



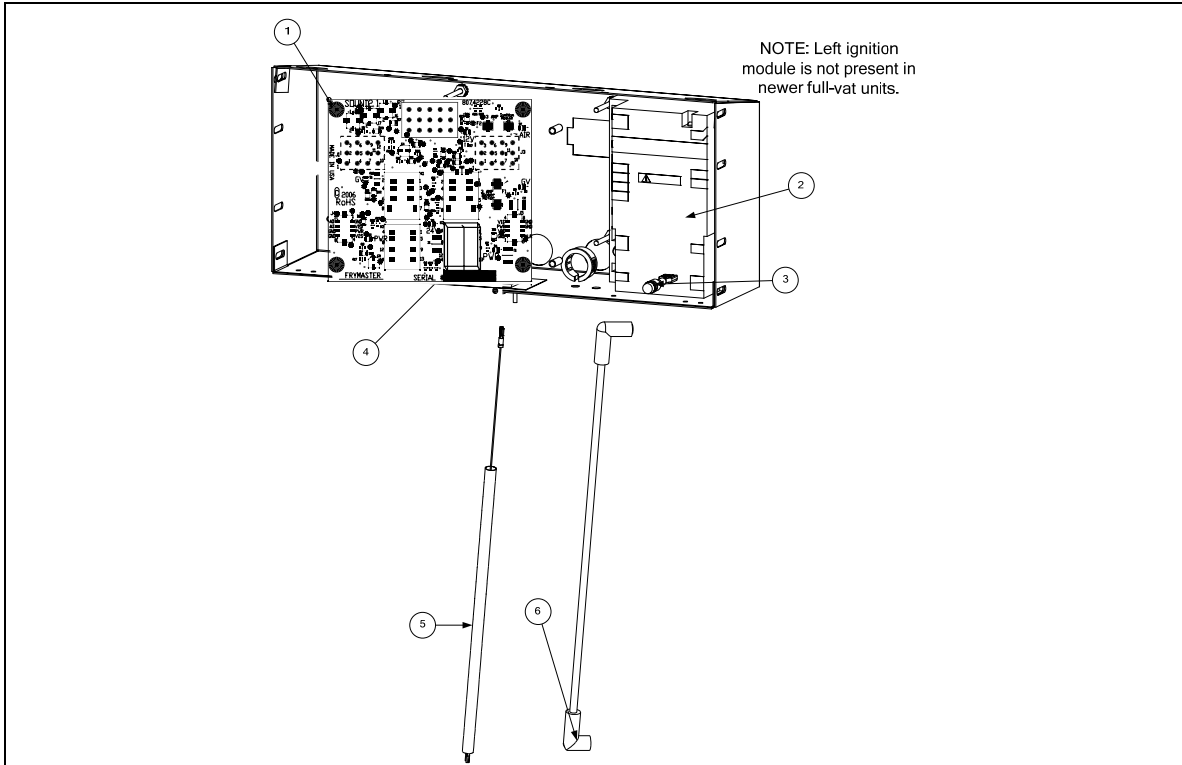
Controllers

Item	**Standard Part #	**Euro-look Part #	Component
1			Computer Magic III.5
	826-2296	826-2381	Dual-vat
	826-2297	826-2325	Full-vat
2			Digital Controller
	106-2074SP	106-3580	Dual-vat
	106-2073SP	106-3504	Full-vat
3			Basket Lift Timer
	106-2081SP	106-3496	Dual-vat
	106-2080SP	106-3495	Full-vat
*	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
4		826-2342	M2000 Full Vat
*	826-1810		M100 to M2000 Conversion Kit

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

H50/55

Gas Control Box Components

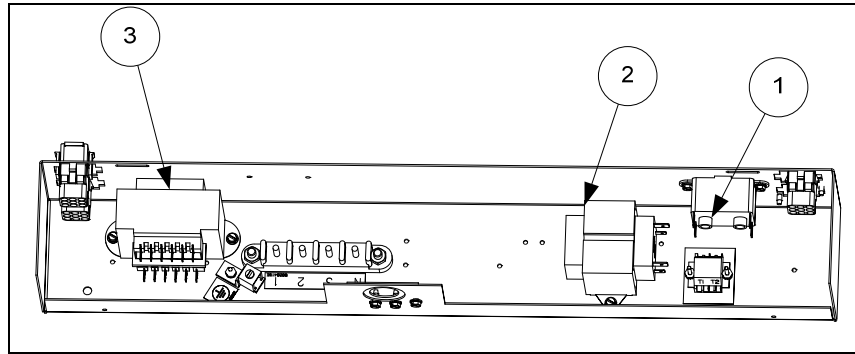


Item	Part #	Component
1	826-2264	Interface Board
2	807-1006	Ignition Module
3	807-3484	Connector, Rajah
4	807-0833	Relay, DPDT 5A 12VDC Latch
*	807-0834	Relay, SPDT 15A 12VDC Basket Lift (See Note 2 below)
5	826-2024	Cable, 21-inch Ignition (<i>comes with Rajah connector</i>)
6	806-6085	Flame Sensor 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>)
*	806-3660	Sound Device, High Output
*	826-2458	Speaker, McDonald's

* Not illustrated.

H50/55

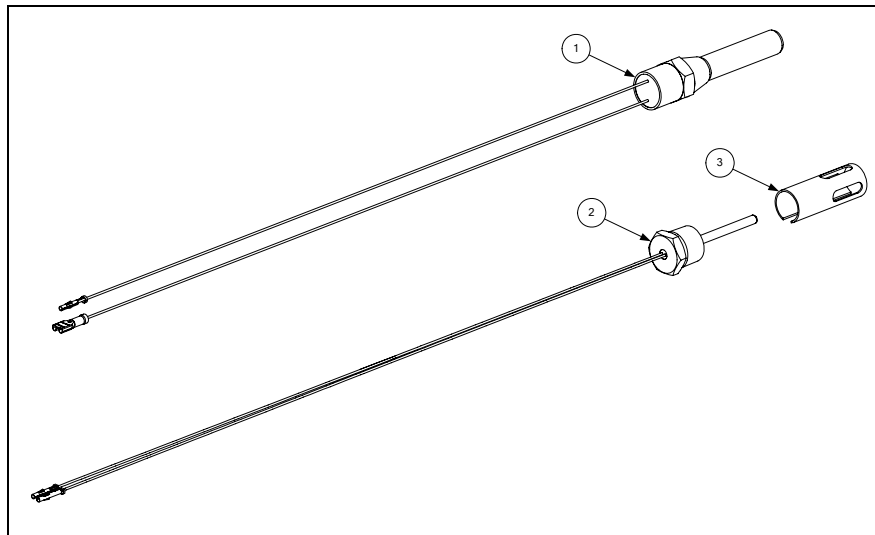
Transformer/Relays



Item	Part #	Component
1	807-0012	4-Terminal Relay, Filter Only
*	807-2434	5-Terminal Relay, Filter Only
2	807-2180	Transformer, 208-240V/24V 50/60Hz
*	807-0979	Transformer 208-240V/12V 50/60Hz
3	807-1999	Transformer, 208-240V/24/12V
*	807-1696	3-wire Power Cord (CE)
*	807-1683	Relay, 12V (Hood Relay, McDonald's only. Can be located in transformer box.)
*	807-0012	Pump Relay, 24V Coil, 18A
*	807-2434	Pump/Heater Relay, 24V Coil, 18A

* Not illustrated.

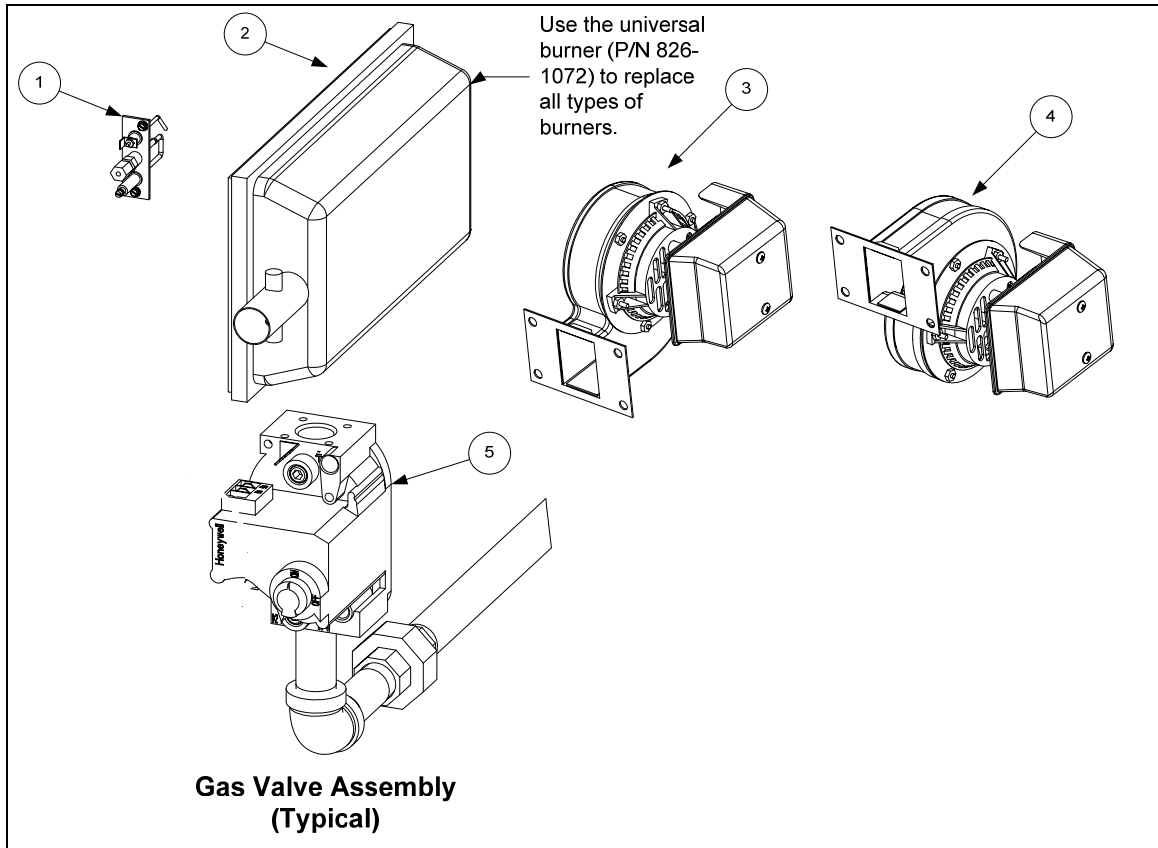
High-Limit Thermostat and Temperature Probe



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

H50/55

Gas Supply and Combustion System Components

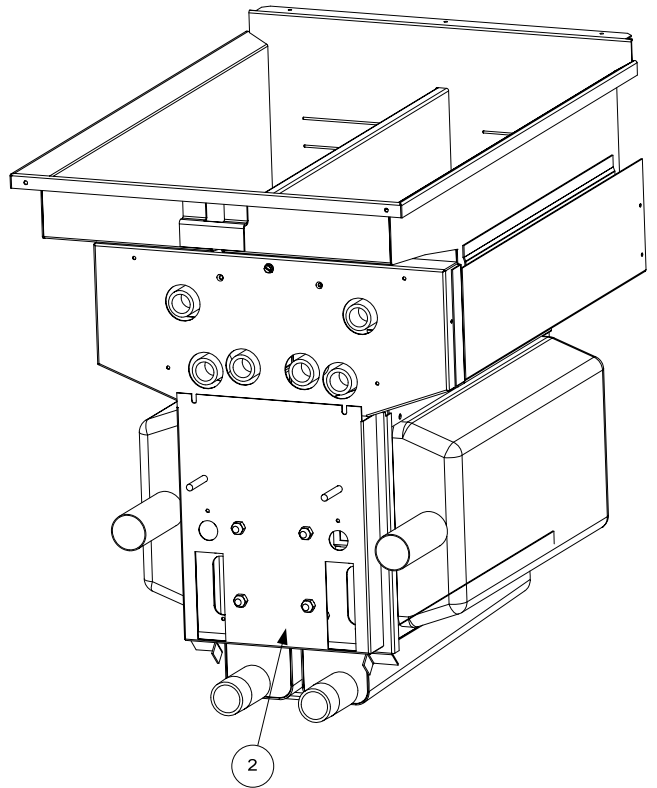
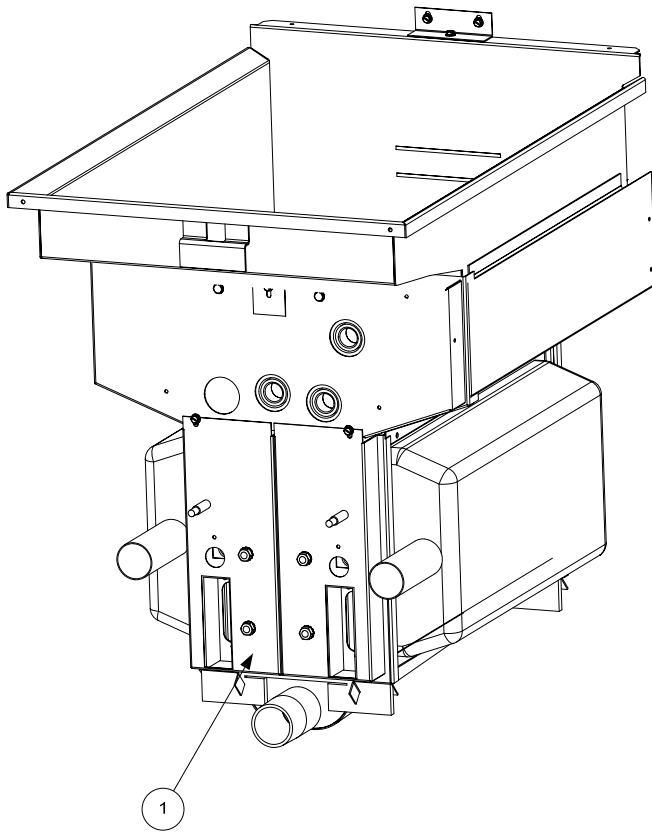


Item	Part #	Component
1		Igniter (<i>includes gasket 816-0059, which may be ordered separately</i>)
	826-0981	Natural Gas
	826-0982	Propane
2	826-1072	Universal Burner
		Blower Assembly, Combustion Air (<i>includes harness</i>)
3	106-3001SP	230V (Right)
4	106-3000SP	230V (Left)
5		Gas Valve
	826-1576	Gas Valve CE
*		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
	826-0931	Burner Insulation Kit, Full Vat
	826-0932	Burner Insulation Kit, Split Vat

* Not illustrated.

H50/55

Frypots



Item	Part #	Component
1		Frypot, Full Vat, Complete Assembly
*	106-1050SP	Frypot, Complete Assembly
2		Frypot, Dual Vat, Complete Assembly
*	106-1080SP	Frypot, Complete Assembly

* Not illustrated.

Open Burner



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.

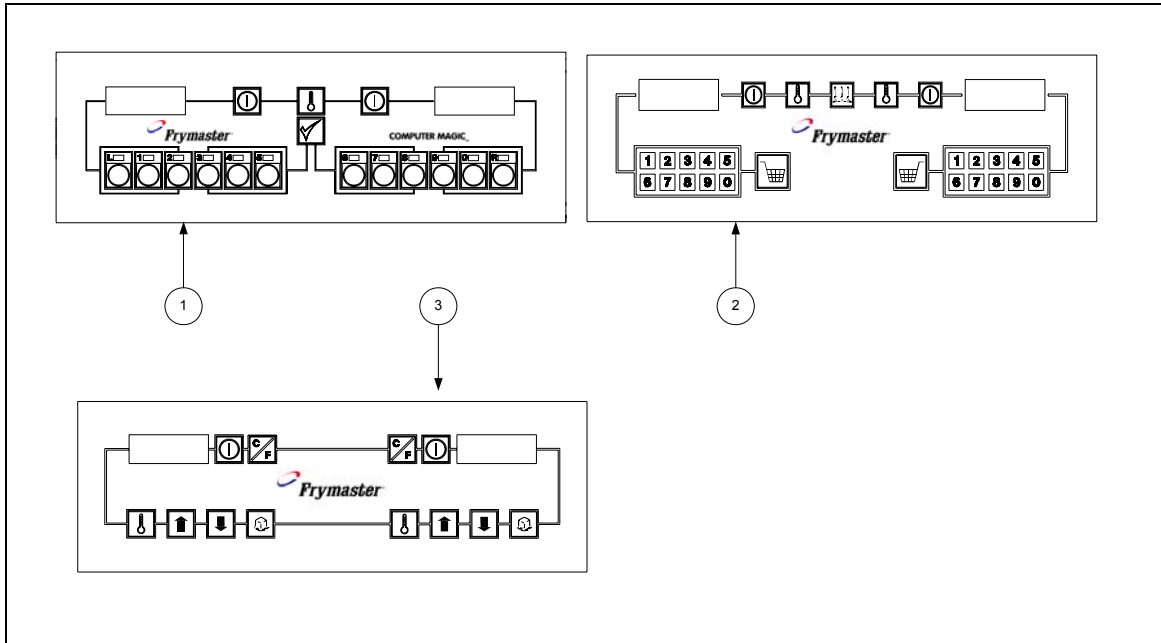
Where used:

- 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

GF40 Controller Assemblies (Other than Thermostat Controllers)

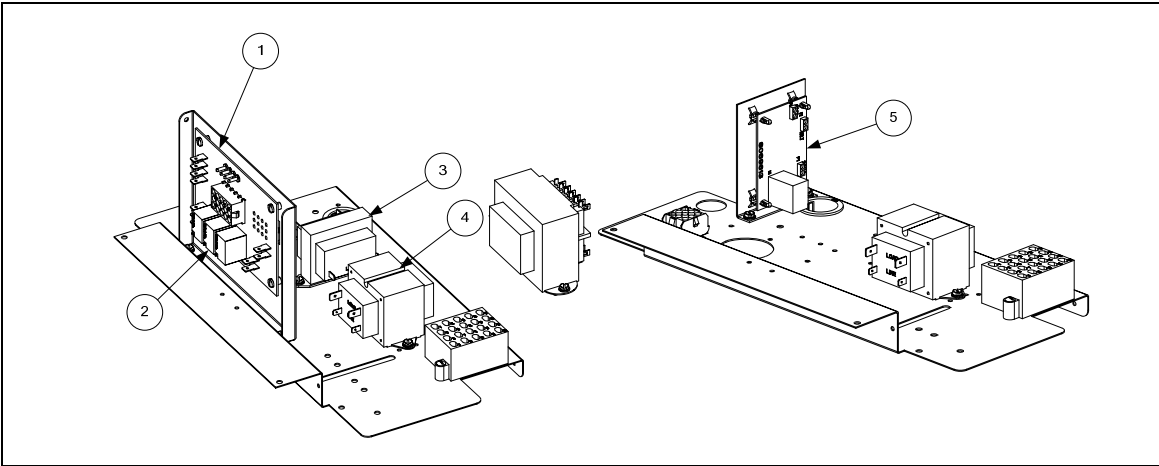


Item	Part #	Component
1		Computer Magic III, MJ45, FM45 Series
	826-2300	Computer, 45 CE FV SMT, built-in
	826-2392	CM 3.5 CE
2		Basket Lift Timers
	106-3373	Controller, Basket Lift Timer, MJ45
3		Digital Controllers
	826-2304	Controller, Digital

* Not illustrated.

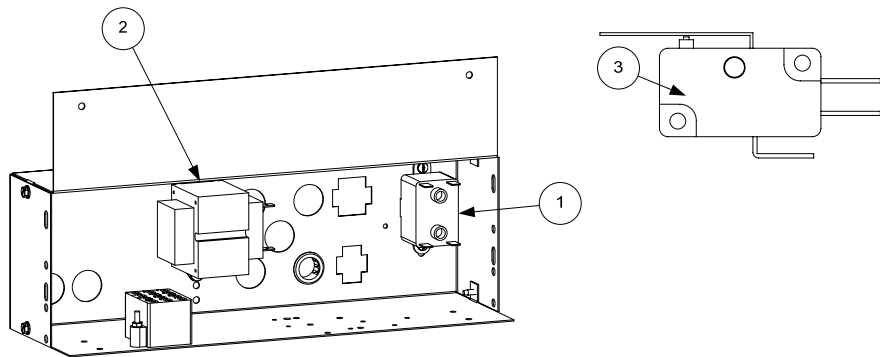
Open Burner

Component Parts



Item	Part #	Component
1		Interface Boards
	806-7505	Universal Replacement: MJ, FM, 45, CF
	826-2425	Interface Board, FPP/FMP 35/45 with Standing Pilot
2		Relays
	807-0833	Heat relay
	807-0834	Basket Lift Relay
		Transformers
3	807-0979	208-240V 12V 50/60Hz
4	807-0680	208-240V 24V 50/60Hz
5	826-1546	Kit, Melt Cycle Timer, replaces electromechanical timer

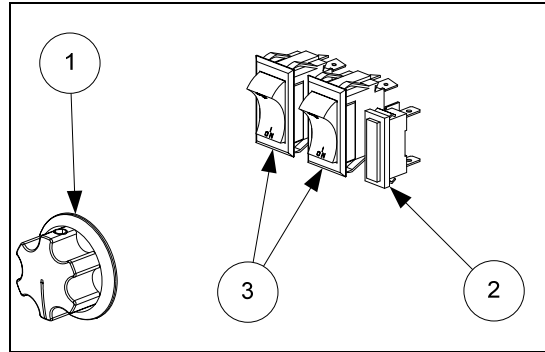
* Not illustrated.



Item	Part #	Component
1	807-0012	Relay, 18 Amp, SPST, Filter
2	807-2180	Transformer, 230V Primary/24V Secondary 50/60Hz VA
3	807-2103	Micro Switch

Open Burner

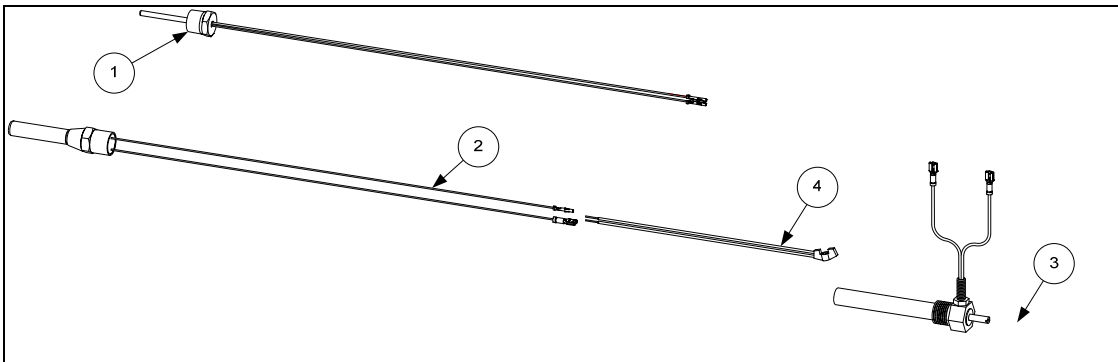
Controller Assemblies (Thermostat Controllers)



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



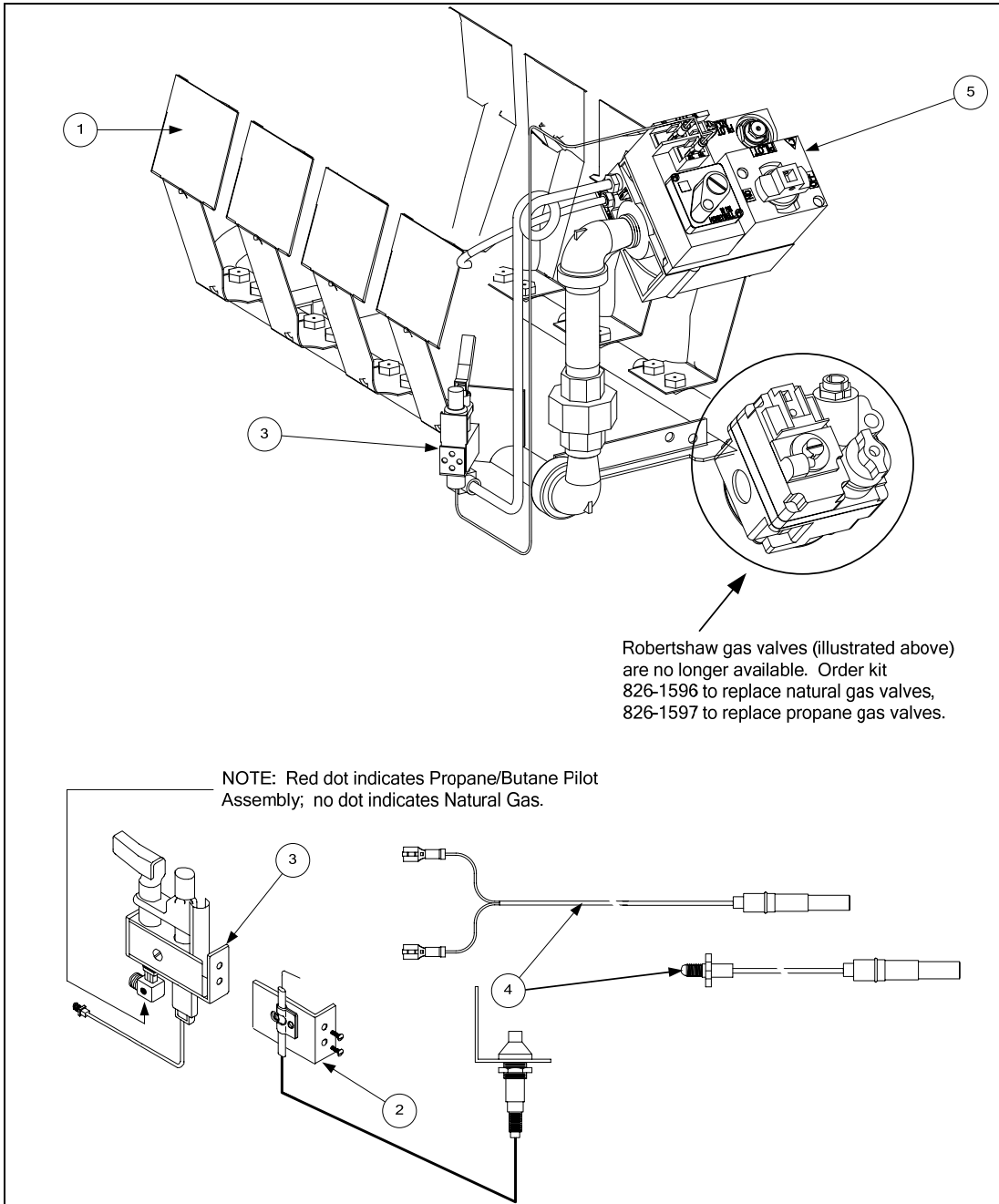
Item	Part #	Component
1	806-4206	Temperature Probe, Minco
2	826-1177	Thermostat, 425°F High-Limit (see NOTE)
3	806-0183	Thermostat Assembly, Operating, MJ45/MJCF/MJ47
4	807-0280	Hi-limit Adapter
*	806-0184	Thermostat Assembly, MJ, FM, J1C with Robertshaw Gas Valve
*	806-5816	Thermostat Assembly, MJ, FM, FPP, FMP, J1C, GF14 Sysco, 35 with Honeywell Gas Valve
*	807-1692	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 different Robertshaw valves.

Open Burner

Burner Assembly Component Parts



Robertshaw gas valves (illustrated above) are no longer available. Order kit 826-1596 to replace natural gas valves, 826-1597 to replace propane gas valves.

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	Nat Gas Pilot, CE
	806-8689SP	LP pilot, CE
4	810-1152	Thermopile/Thermocouple
5		Valve, Gas (see Note 1 below)
	806-6710SP	Natural Gas Valve, CE
	806-6711SP	LP Gas Valve, CE

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

Decathlon



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.

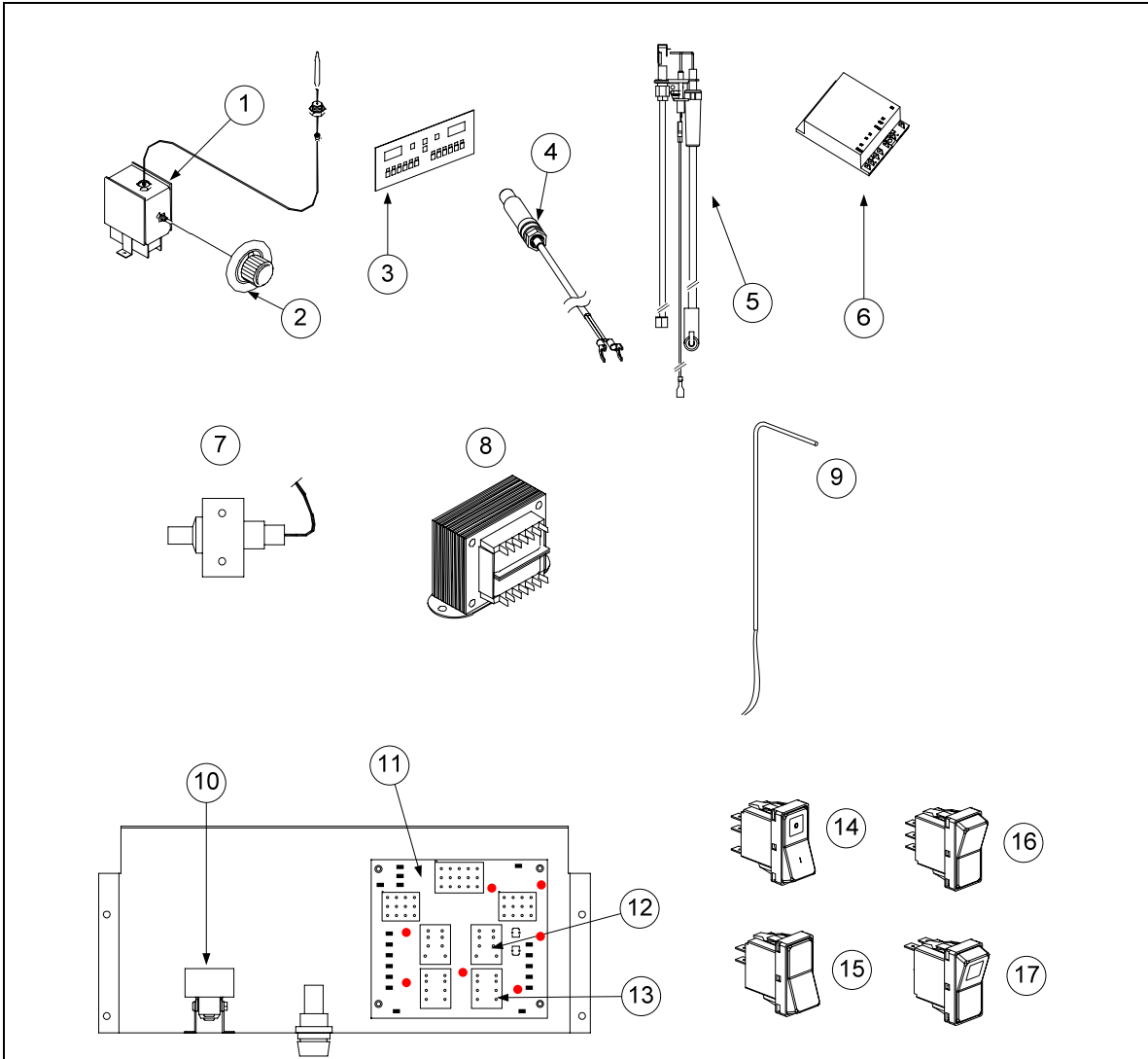
Common Model numbers:

- 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
*	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
*	816-0534	Knob, Control, Thermatron
Pilot Components		

* Not illustrated.

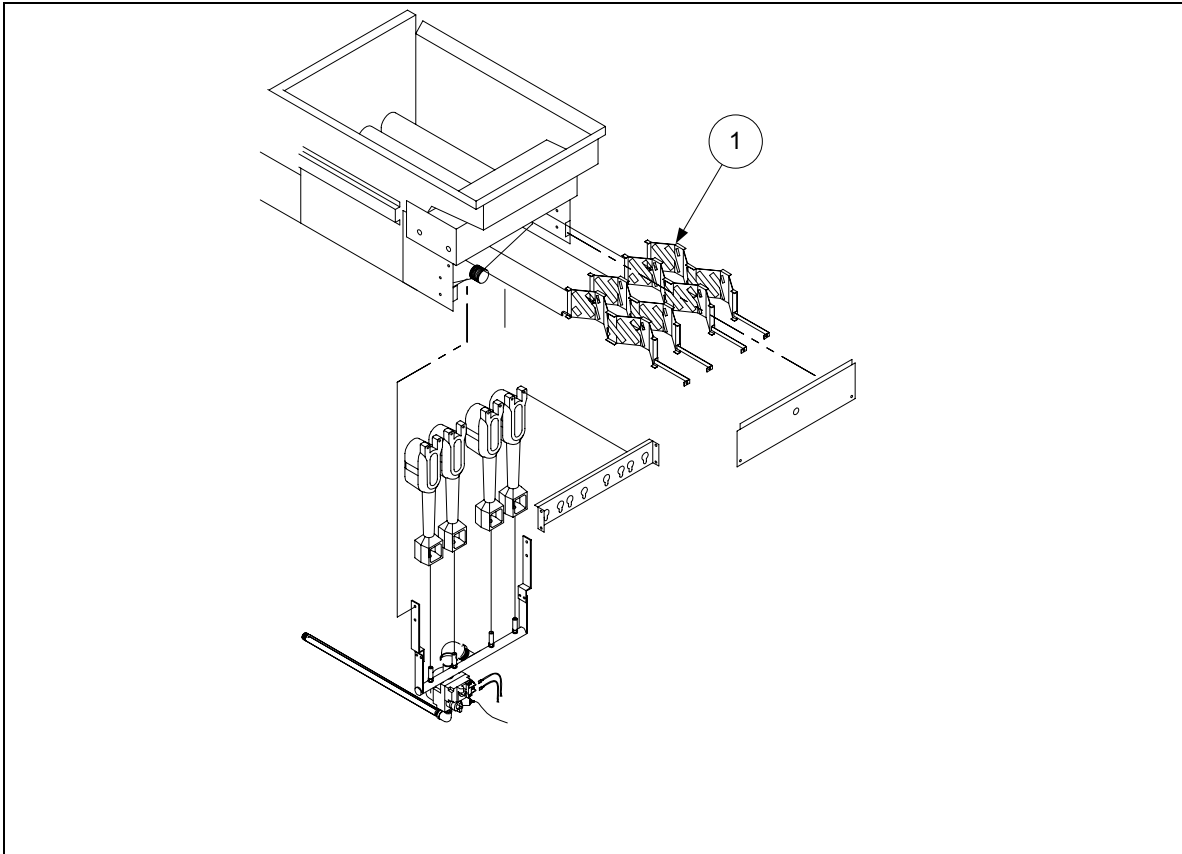
Decathlon

Item	Part #	Component
4	807-3485	Thermopile
*	807-3550	Thermocouple
5	807-1311	Pilot Assembly- Natural Gas- Electronic Ignition
*	812-1676	Pilot Assembly- LP Gas- Electronic Ignition
		Ignition Components
6	826-2117	Spark Module
*	807-1315	Ignition Cable, D
*	106-7535	Ignition Cable, HD
7	810-1001	Piezo Ignitor (Trigger)
*	807-3540	Electrode, Piezo
		Transformers
8	807-1999	Transformer, CE
		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	8073560	High-Limit Thermostat. CE
		Interface Boards
11	826-2425	Interface Board, Dean Computer Only. Manual pilot
*	826-2434	Interface Board for Electronic Ignition
*	106-3287	Interface Board, Thermatron- 24 VAC
*	826-2086	Interface Board, Thermatron- 12/208-240
*	826-2031	Interface Board, Thermatron- 115/220V
		Fuses/ Circuit Breaker
*	807-3577	Circuit Breaker, 7 amp
*	807-3592	Fuse, 2 amp, Slo Blo
*	807-3750	Fuse, 5 amp
		Relays
12	807-0834	Relay, 12VDC 15A 1PDT (Basketlift)
13	807-0833	Relay, 12VDC 5A 1PDT (Latching)
*	807-3611	Relay, Filter Pump
*	807-3640	Relay, Boil Out
		Switches
*	807-2104	Microswitch
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
		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

Decathlon Frypot Components



Item	Part #	Component
1		Diffusers
	230-2593	Diffuser Assembly D20
	210-5175	Diffuser Assembly D50
	210-8387	Diffuser Assembly D60
	210-5177	Diffuser Assembly D80
	230-1342	Diffuser Assembly HD50
	230-1431	Diffuser Assembly HD60 and FPHD65

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:

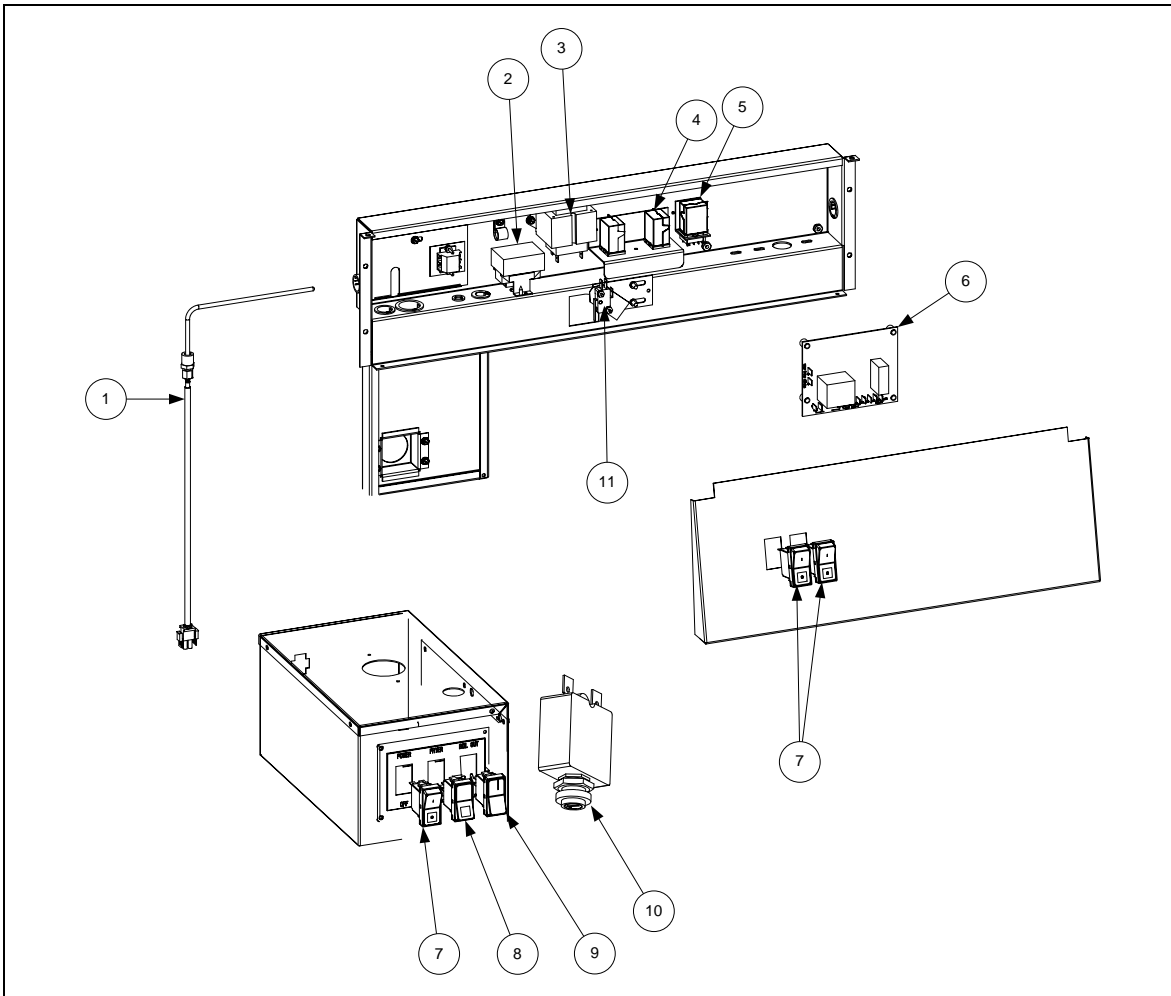
- 1824G, 2424G, KSCF42424G



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

24G

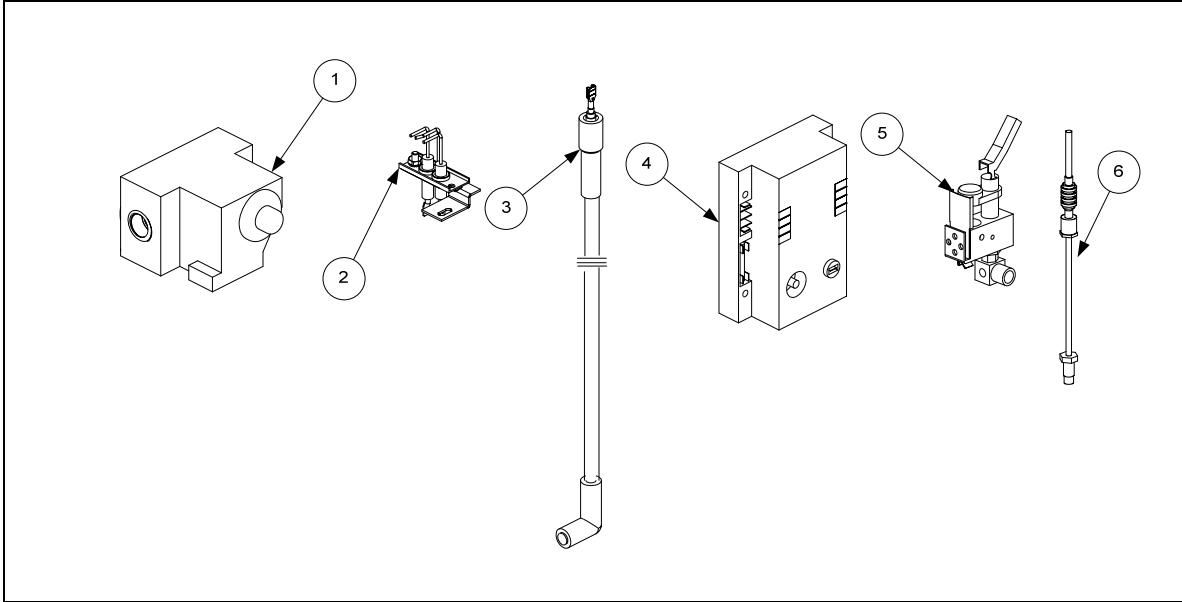
Electrical Components



ITEM	PART #	COMPONENT
1	106-2607SP	Thermatron Probe, 20" wires
*	106-0882	Thermatron Probe, 62 1/2" wires
2	807-3560	High-Limit Thermostat, CE
3	807-2180	Transformer, 208-240V 24V CE
4	807-3611	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	106-3287	Thermatron Board, 24V, CE
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
*	106-4730	Lamp Assembly, white 24V
*	106-4729	Lamp Assembly, green 24V
*	807-3577	7-amp Circuit Breaker

* Not illustrated.

24G

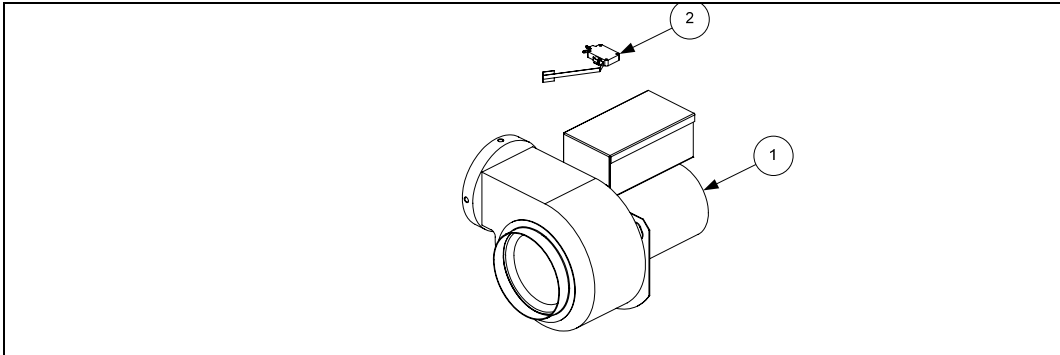


ITEM	PART #	COMPONENT
1		Valve, Gas
	807-3555	24V Natural
	807-3690	24V Propane (LP)
	810-2156	120V Natural
	810-2323	120V Propane (LP)
		Electronic Ignition Components
2	807-3556	Igniter and Flame Sensor Assembly
3	106-1644SP	Ignition Cable, 21" includes Rajah connector, use with 106-1645SP sense wire
*	106-3338SP	Ignition Cable, 36" use with sense wire W5C518
*	807-3484	Rajah Connector
4	807-0918	Module, Ignition (11-second spark module)
*	807-3551	Transformer, Electronic Ignition
		Pilot Ignition Components
5		Pilot Burner
	810-2403	Natural Gas
	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
*	807-3295	24V propane gas valve, Honeywell
*	807-3485	Thermopile generator with adapter

* Not illustrated.

24G

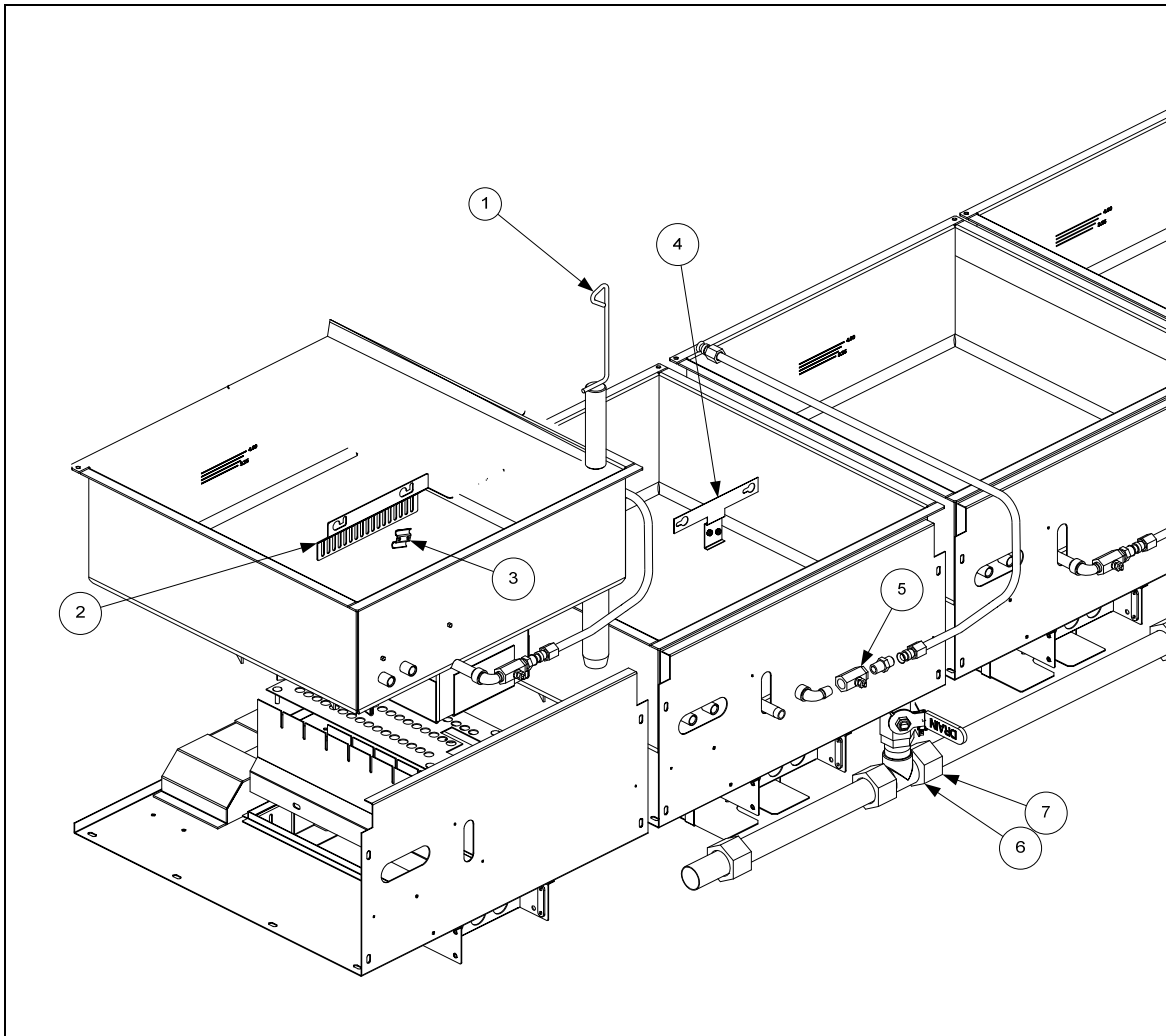
Blower Assembly, Combustion Air



ITEM	PART #	COMPONENT
1		Motor, Blower Assembly
	807-3920	230V
2	807-3746	Switch, Sail (Air Prover Switch)

24G

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	816-0544	O-ring (2 required per slip joint nut)
*	826-1823	Frypot Kit, 1824G (Front Drain, Front Return) <i>(use 826-1821 for 2424G)</i>
*	826-1822	Frypot Kit, 1824G (Front Drain, w/o Filtration) <i>(use 826-1820 for 2424G)</i>
*	826-1828	Frypot Kit, 1824G (Rear Drain, Front Return) <i>(use 826-1842 for 2424G)</i>

* Not illustrated.

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Dean Millivolt



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

Unique Physical Characteristics:

- A no-frills millivolt fryer.

Where used:

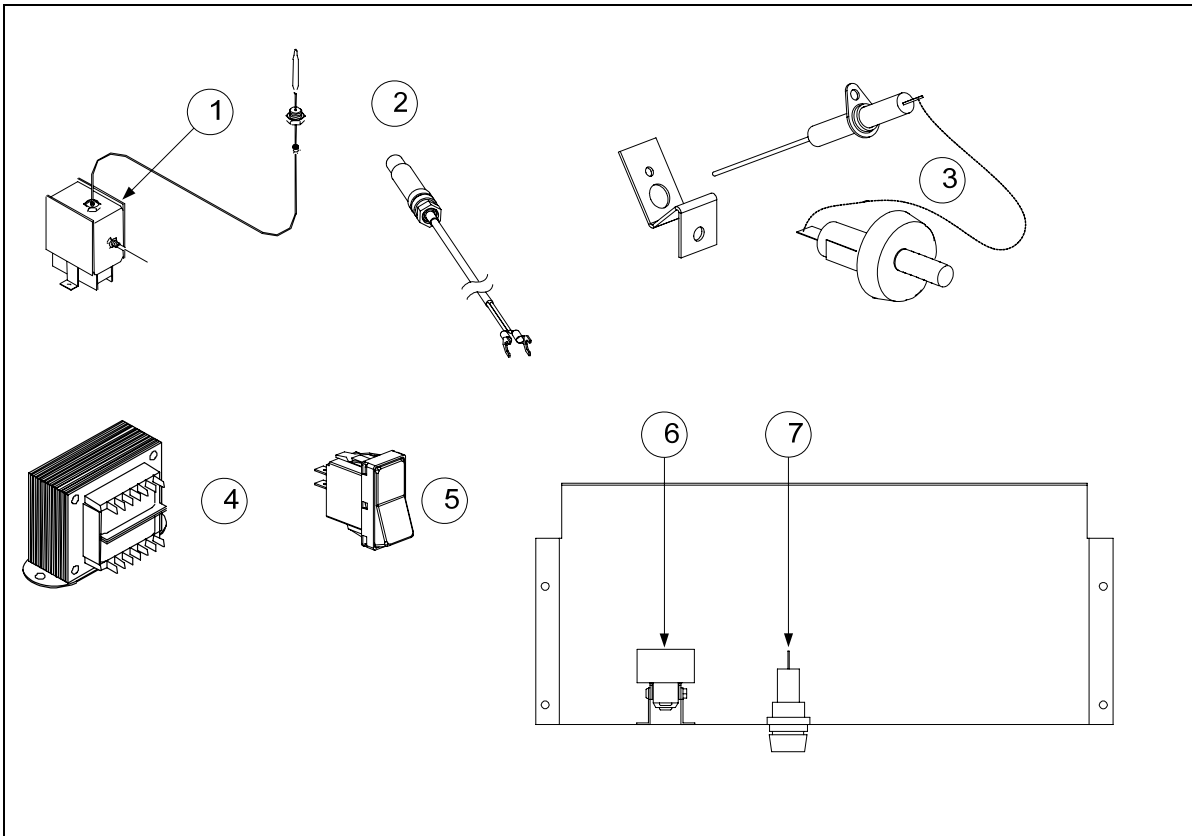
- IHOP uses SM fryers with filtration, small restaurants, bars, catering vehicles use the SR series.

Common Model Numbers:

SR42, SR52, SR62, SM250, SM150, SCFSM250

Dean Millivolt

Component Box Components and Related Components

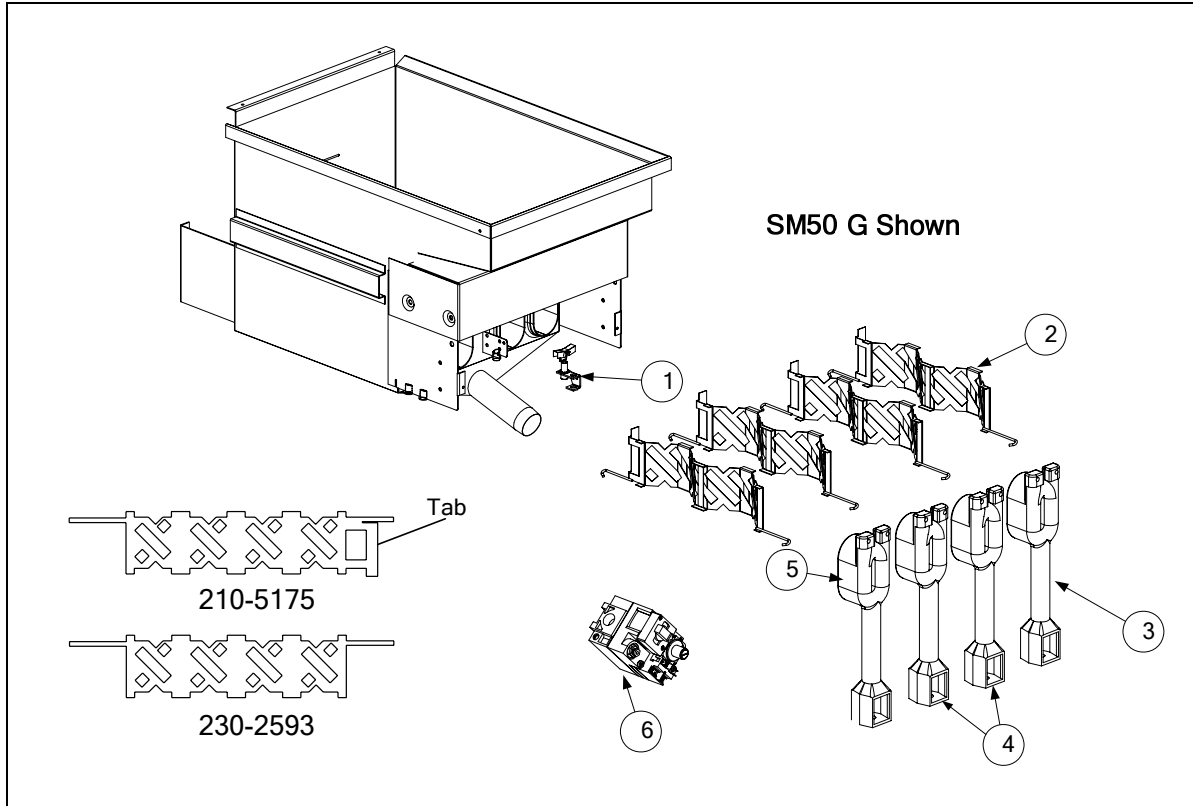


Item	Part #	Component
1	826-2013	Thermostat, Sunne
2	807-3485	Thermopile
3	810-1001	Piezo Ignitor (Trigger) (Wire Lead-807-3650) (Assembly-44970SP)
4	807-1990	Transformer, CE
5	807-3580	Switch, Rocker- Manual Filter Power
6	807-3516	High-Limit Thermostat- Automatic Reset 435° F SM20/35,SR40/42
*	807-3680	High-Limit Thermostat- Manual Reset 450° F
7	807-1321	Fuse Holder, Buss
*	807-3592	Fuse 2A 230V
*	826-1392	O-Rings (Pkg. of 5)
*	807-3611	Relay, Filter 24A DPDT
*	807-2103	Microswitch, Straight Lever

* 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
	106-0692	Burner, Pilot Assembly- Natural & MFG SM60G, SR62G, SM80G
	810-2155	Burner, Pilot- LP (Also Used For Main Pilot) SM60G, SR62G, SM80G, SM50
2		Diffusers
	210-5197	Diffuser, Burner Tube- SM80G
	210-5215	Diffuser, Burner Tube- SM60G, SR62G
	230-2593	Diffuser, Burner Tube- SR52G, SM/D50, SM/D20
	210-5175	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
	807-2122	CE Gas Valve, natural gas, 35,45,50
	807-2121	CE Gas Valve, LP, 35-45-50
*		Orifices
	810-2060	G20-25 2.40mm orifice, CE
	810-3101	2.40mm orifice, CE (SR42 after 4/07)
	810-2059	G31 1.15mm orifice CE
	810-3102	G31 1.15mm orifice, CE (SR42 after 4/07)
	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



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:

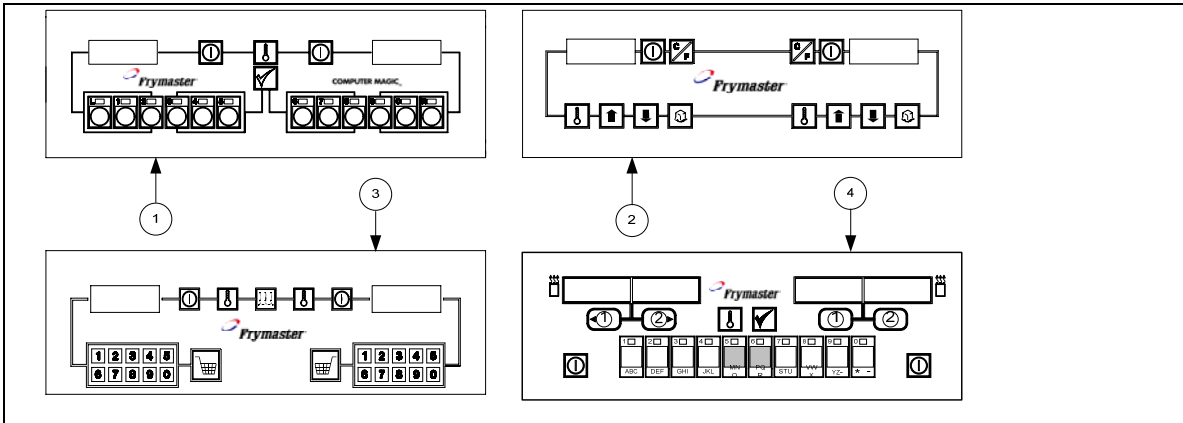
- **Pro Electric** — FPPH214, FPPH217, FMPH214; **McDonald's**: BIPH214, BIPH314
- **RE** — FPRE317, FPRE 217, FPRE214; **McDonald's**: BIRE314, BIRE414, BIRE214



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.

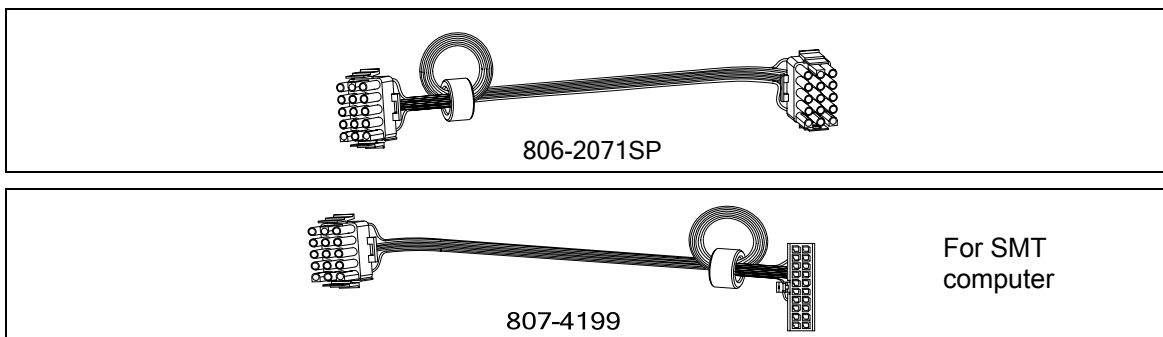
Pro Electric/RE

Controllers



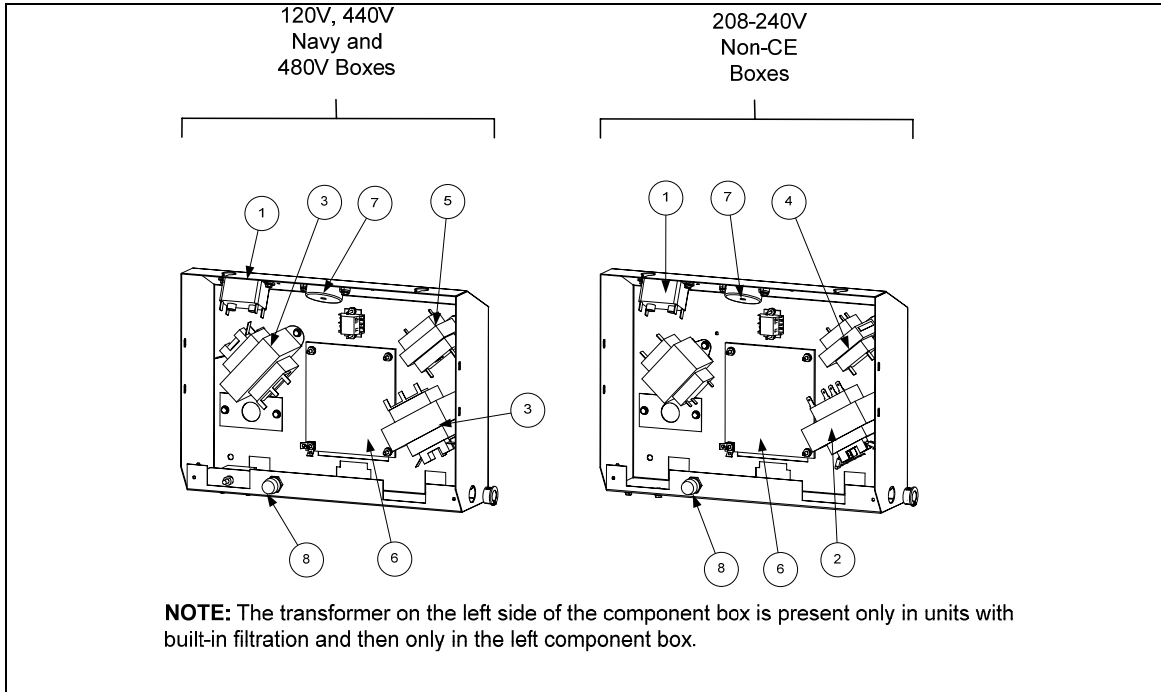
Item	Standard Part #	Euro-look Part #	Component
1			Computer Magic III.5
	826-2333	826-2395	Full-Vat , CE
	826-2334	826-2396	Dual-Vat, CE
	826-2335	826-2397	Full-Vat (Triac/Solid State)
	826-2336	826-2398	Dual-Vat (Triac/Solid State)
2			Digital Controller
	826-2303	826-2399	Full-Vat, CE
	826-2362	826-2400	Dual-Vat, CE
3			Basket Lift Timer
	106-2088SP	826-2330	Full-Vat, CE
	106-2089SP	106-4366	Dual-Vat, CE
5			McDonald's Replacement Controllers (No bezel)
	826-1810	826-2342	M2000 replacement

Interface Board to Controller Wiring Harness – 15-Pin



Pro Electric/RE

Component Boxes

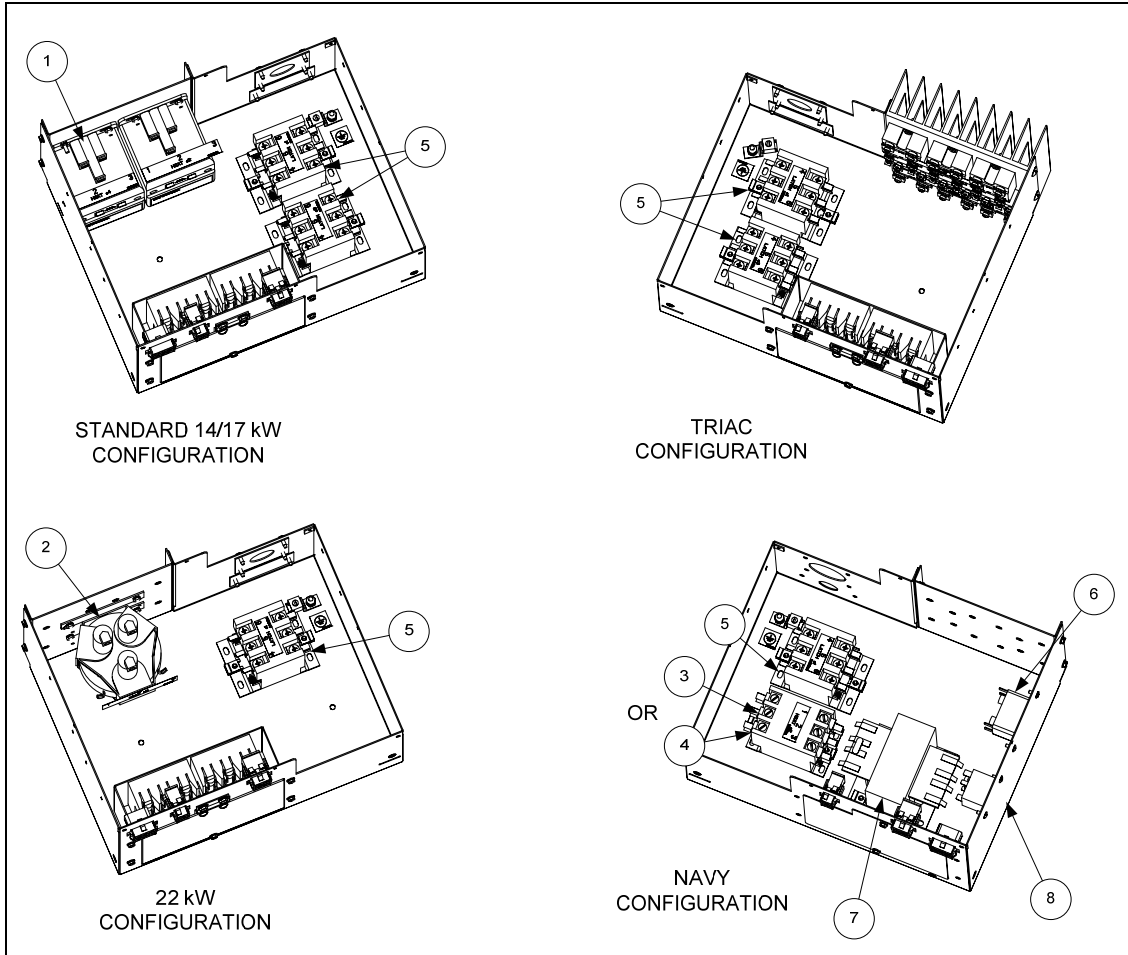


Item	Part #	Component
1	807-0012	Relay, 18 Amp 1/3 HP 24V Coil
2	807-2180	Transformer, 208-240V 50VA
4	807-0680	Transformer, 208-240V/24V 20VA
*	807-0979	Transformer, 208-240V/12V 43VA
6		Pro Series Interface Board
	826-2256	Standard (Non-Triac), Full- or Dual-Vat
	826-2257	Triac, Full- or Dual-Vat
	106-5335	Fast Computer, Full- or Dual-Vat
6		RE Interface Boards
	826-2260	Standard, Full or Dual Vat
	106-6501	Fallback Controller Assembly
	807-3932	Relay, Heat and Latch 12 VDC SPDT 12A
7	806-7179SP	Sound Device
*	826-2458	Speaker, McDonald's
8	807-0069	Circuit Breaker, 10 Amp
*		24 Volt Transformers Used in Common Electric Units
	807-0680	208/240V/24V (no fuse)
	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



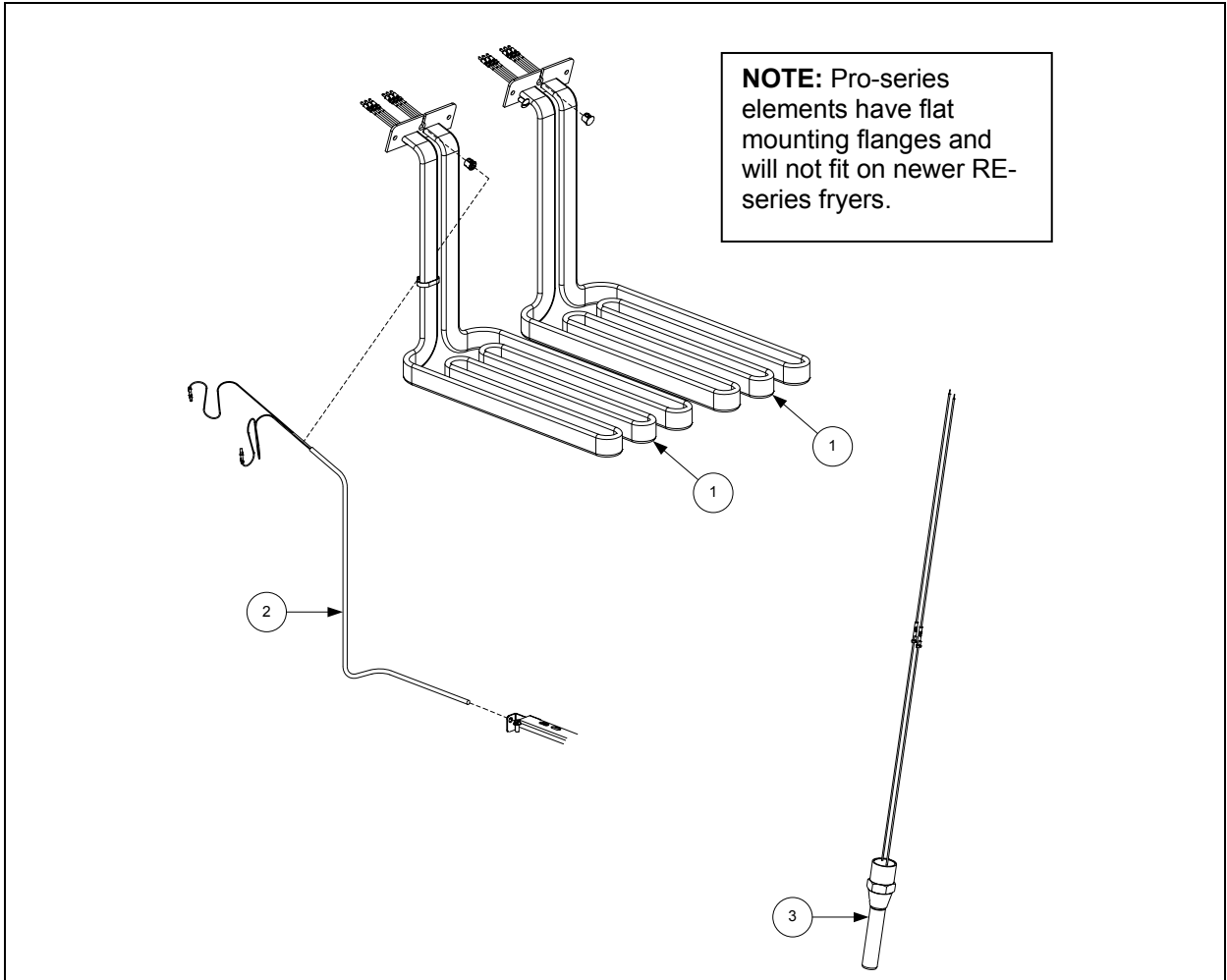
Item	Part #	Component
1	807-1071	Contactor, 24V 30 Amp Mercury
2	807-0884	Contactor, 24V 35-50 Amp Mercury
3	807-2284	Contactor, 24V 50 Amp Mechanical (<i>only in 14 & 17kW Navy units</i>)
4	807-2283	Contactor, 24V 63 Amp Mechanical (<i>only in 22kW Navy units</i>)
5	810-1202	Contactor, 24V 40 Amp 3-Pole
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 50 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

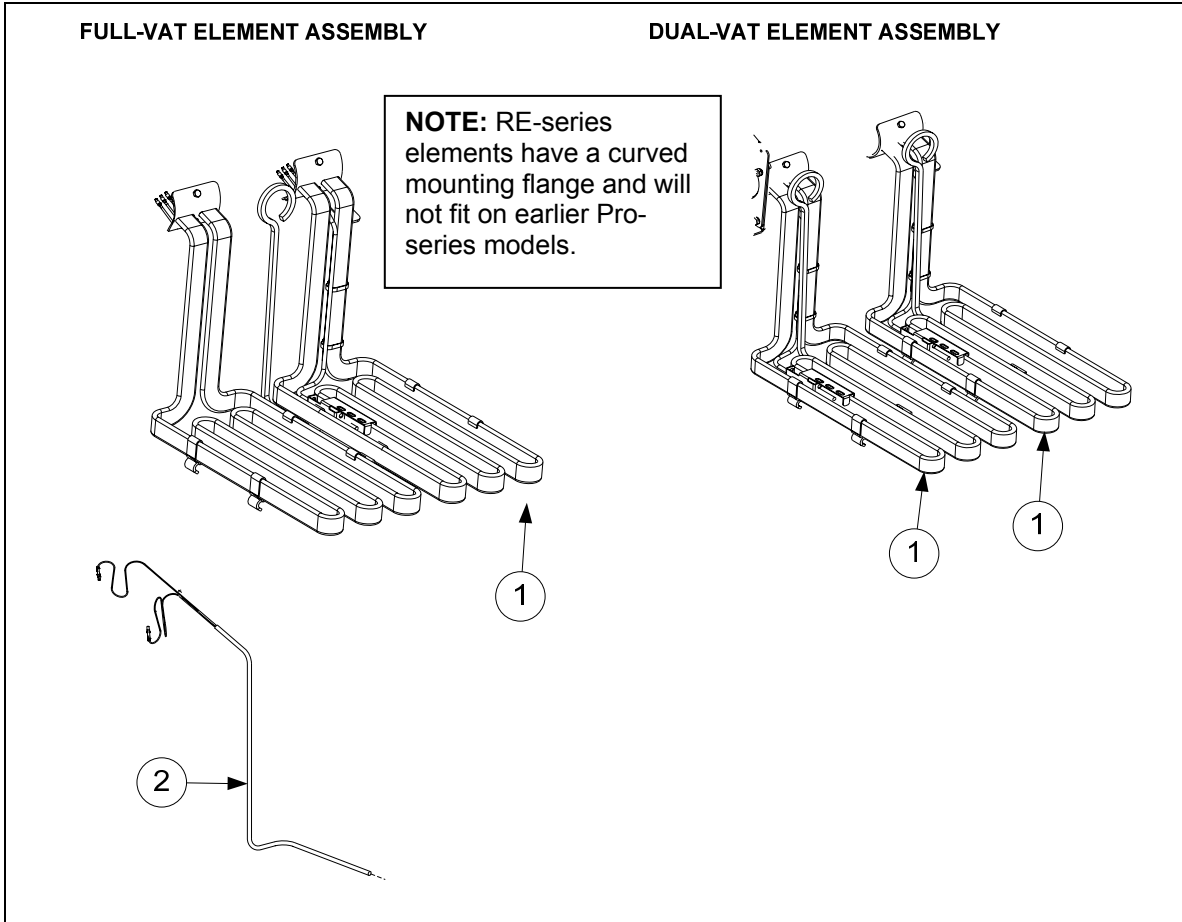
Heating Element Assemblies and Associated Parts



Item	Part #	Component
1		Element
	826-2152	230V 7kW
	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
	806-8132	218°C (415°F) Color-coded yellow

Pro Electric/RE

RE Heating Element Assemblies and Associated Parts



Item	Part #	Component
1		Element Kits – includes gaskets, grommets, tie wraps, screws and nuts.
	826-2193	230V 7kW
	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
	806-8132	213°C, CE

* Not Illustrated.

2836



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.



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

Where Used:

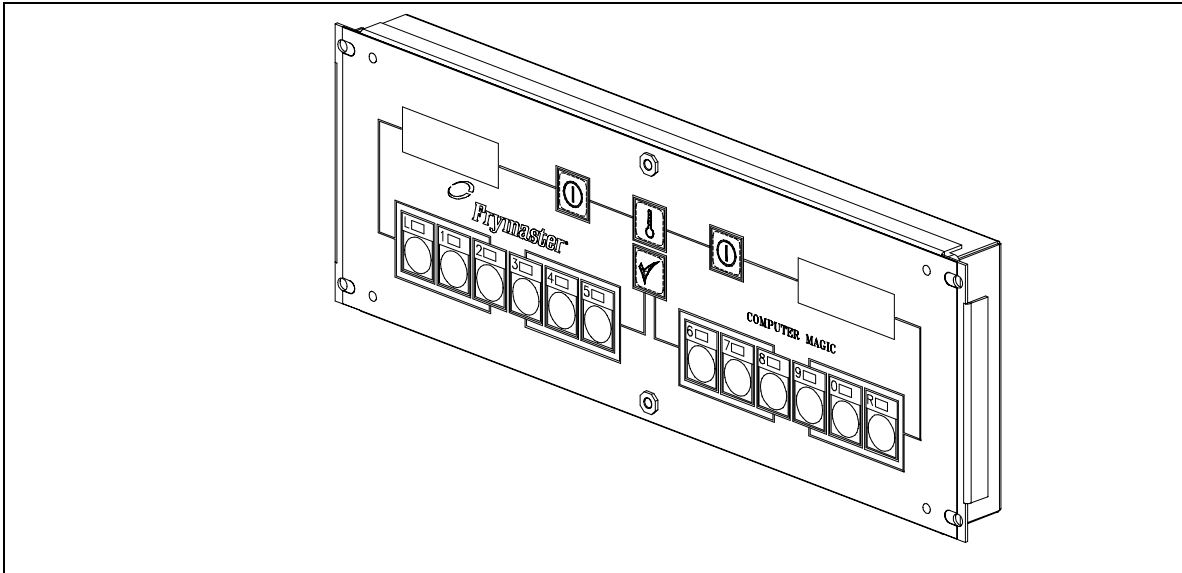
- Wal-Mart, however, it is not marketed exclusively to Wal-Mart.

Common Model Numbers:

- FP128/236, FP228

2836

Computer and Related Components

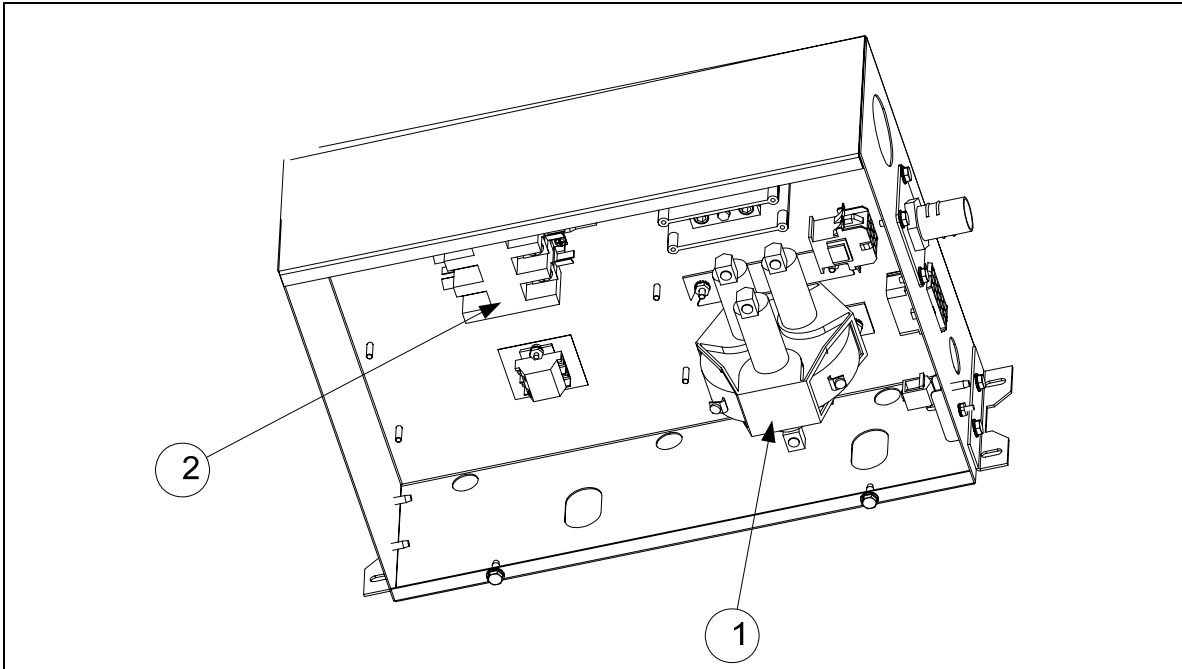


Item	Part Number	Description
1	826-2389	Computer, Standard CM3.5
*	826-2388	Computer, FP28 SMT FV
*	826-2387	Computer, FP36 SMT FV
*	106-7177	Computer, FP28SV/SPR with Bezel SMT

* Not illustrated

2836

Contactor and Power Cord Box Assembly

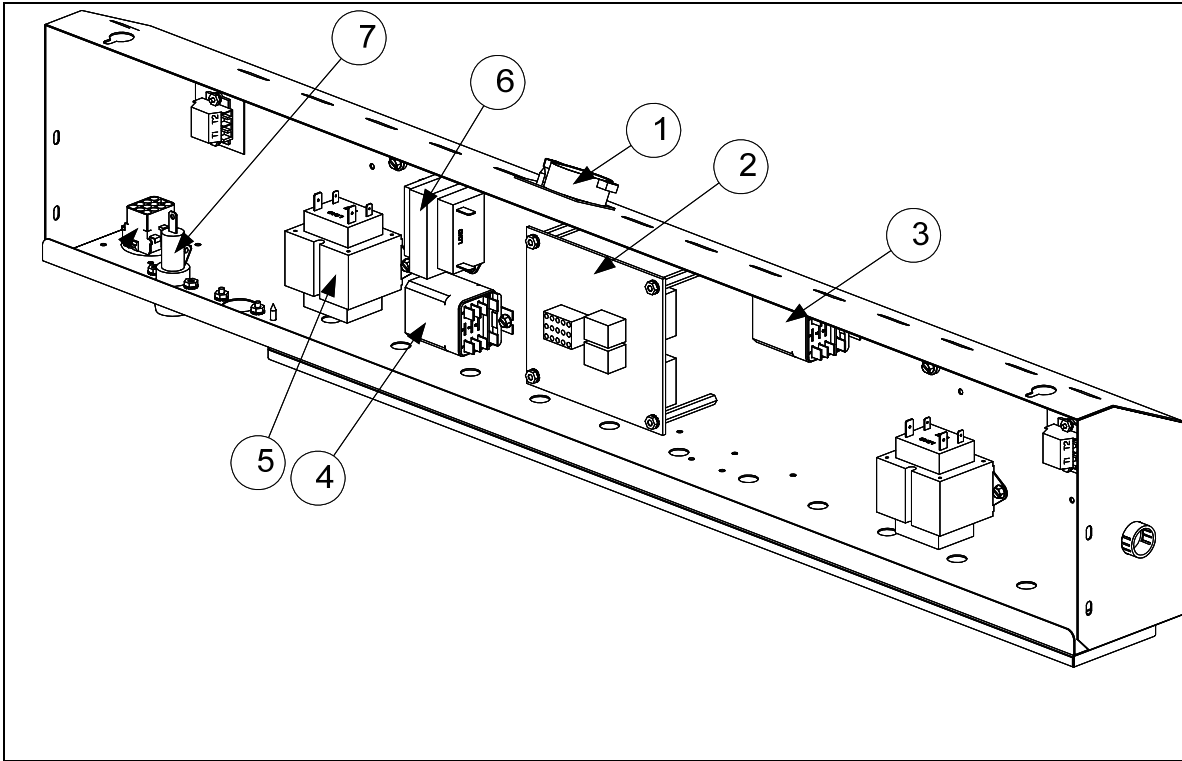


Item	Part #	Description
1	807-0884	Contacteur Mercury 240V 50A
2	810-1202	Contacteur, 40 Amp 3 Pole
*	807-4017	Fuse, 50-amp 480V, 300VDC

* Not illustrated.

2836

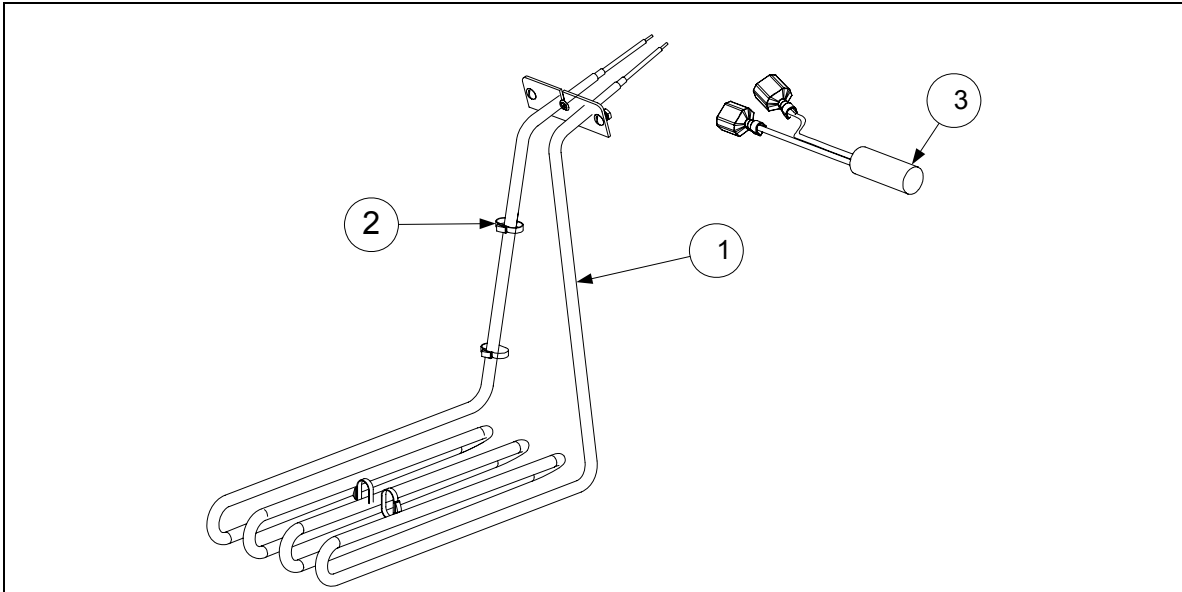
Component Box Assembly



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	807-0680	Transformer 208/240 50/60-24V 50VA
6	807-0979	Transformer 208/240 50/60-12V 20VA
7	807-2278	Fuse, 20 Amp

2836

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

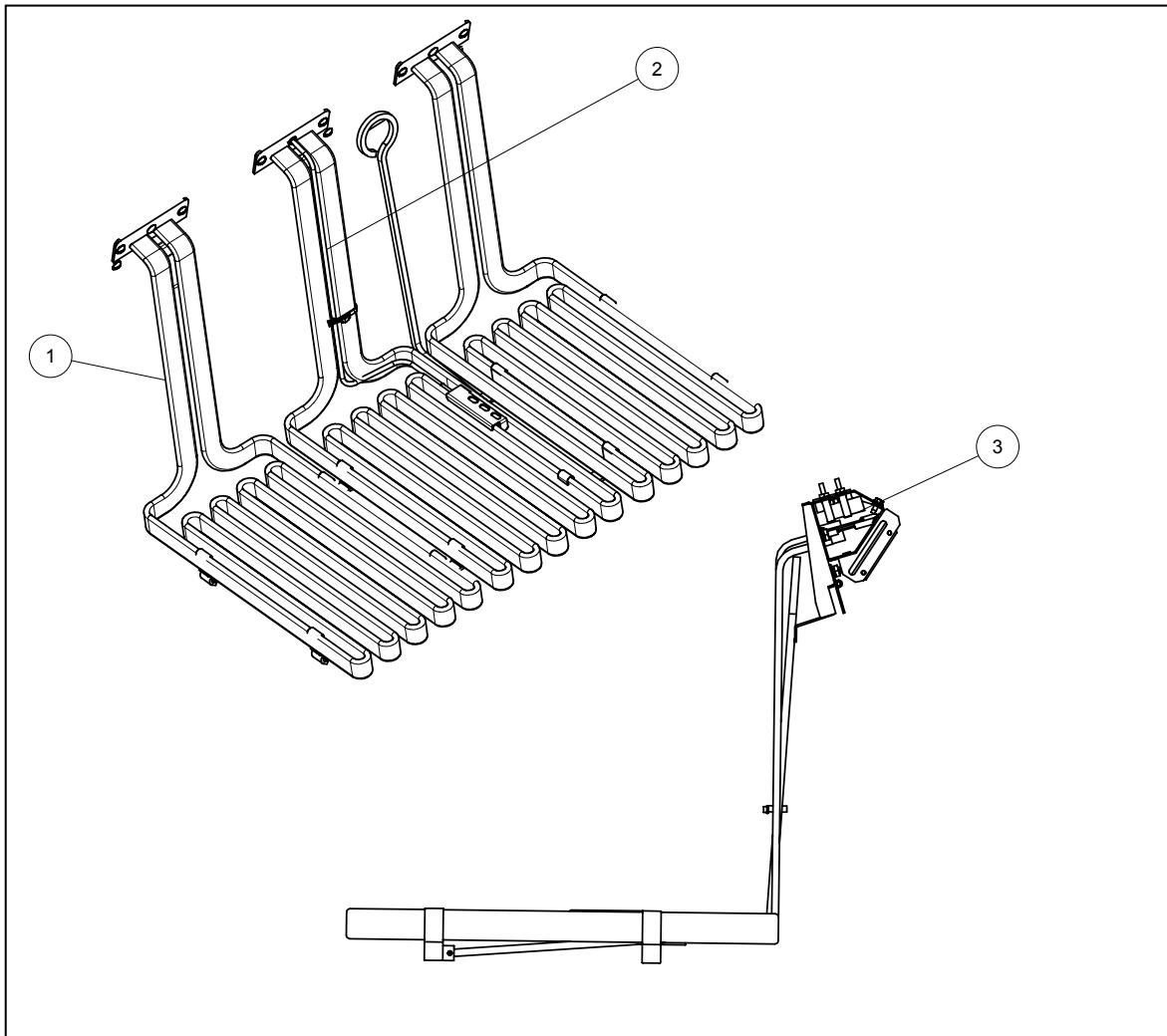


Item	Part #	Description
1	807-4009	Element, FP28/36S 480V 9.533 kW
*	807-4011	Element, FP28/36S 11.9 kW
2	809-0567	Tie Wrap, Metal
3	806-6849SP	Switch, Tilt Safety
*	826-2104	Probe, 28 kW Temperature
*	826-2105	Probe, 36kW, Temperature
*	KIT6078SP	Float Switch Kit FP28 (Use KIT6079SP for FP36) - Both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

1721/18UE



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:

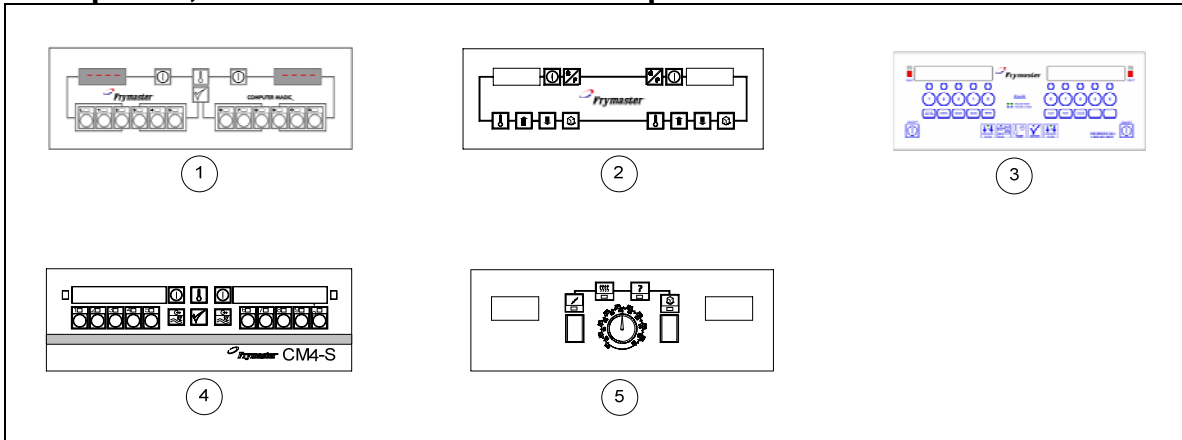
- The Frymaster 1721 is used in Church's and Popeye's.

Common Model Numbers:

- EH1721, SCF318UE, CF118UE

1721/18UE

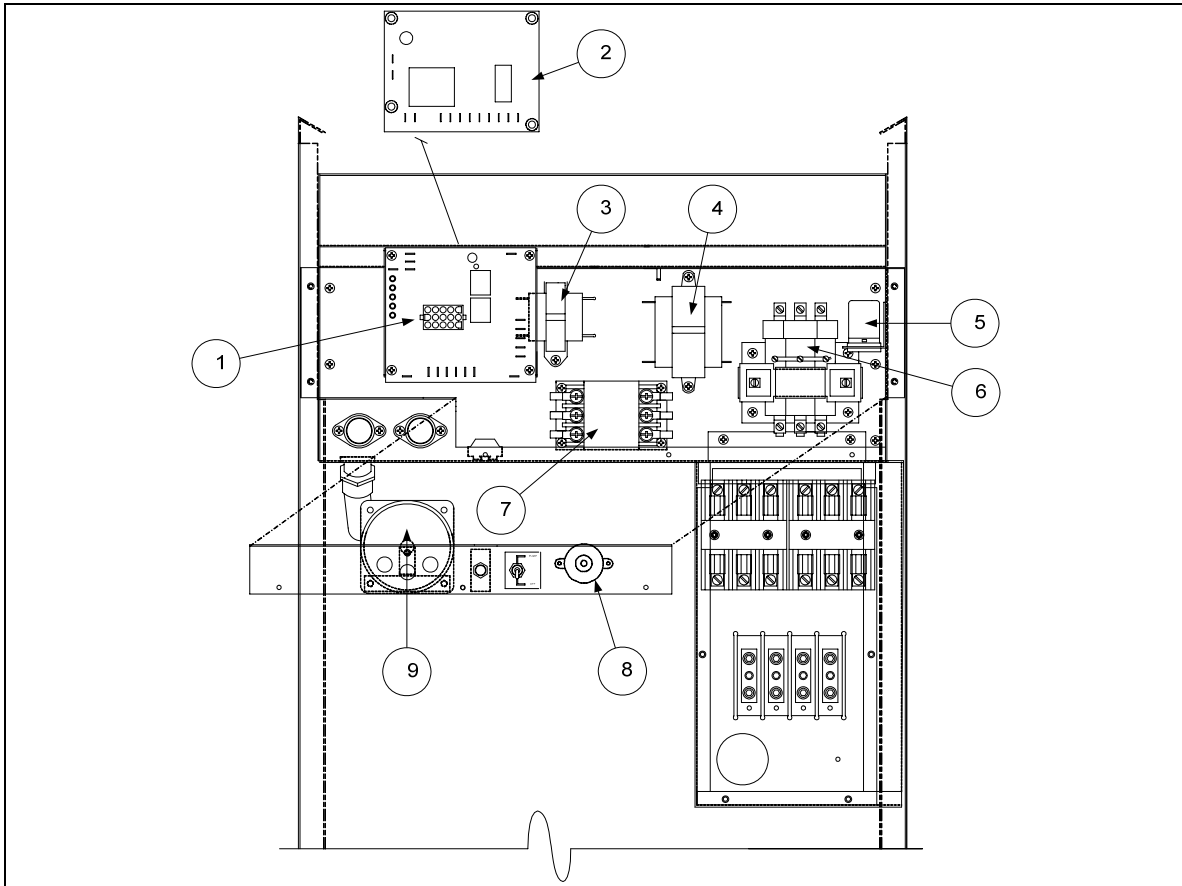
Computers, Controllers and Related Components



Item	Part #	Description
1	826-2310	Computer, CM-III Full-Vat
2	826-2303	Controller, Digital- Full-Vat
3	106-0063	Computer, KFC-1 Electric (Non-CE)
4	106-3028	Computer, CM4-S (Segmented Programming)
5	806-7422	Controller, Analog- Solid State (3 On, 12 Off)

1721/18UE

Electronics

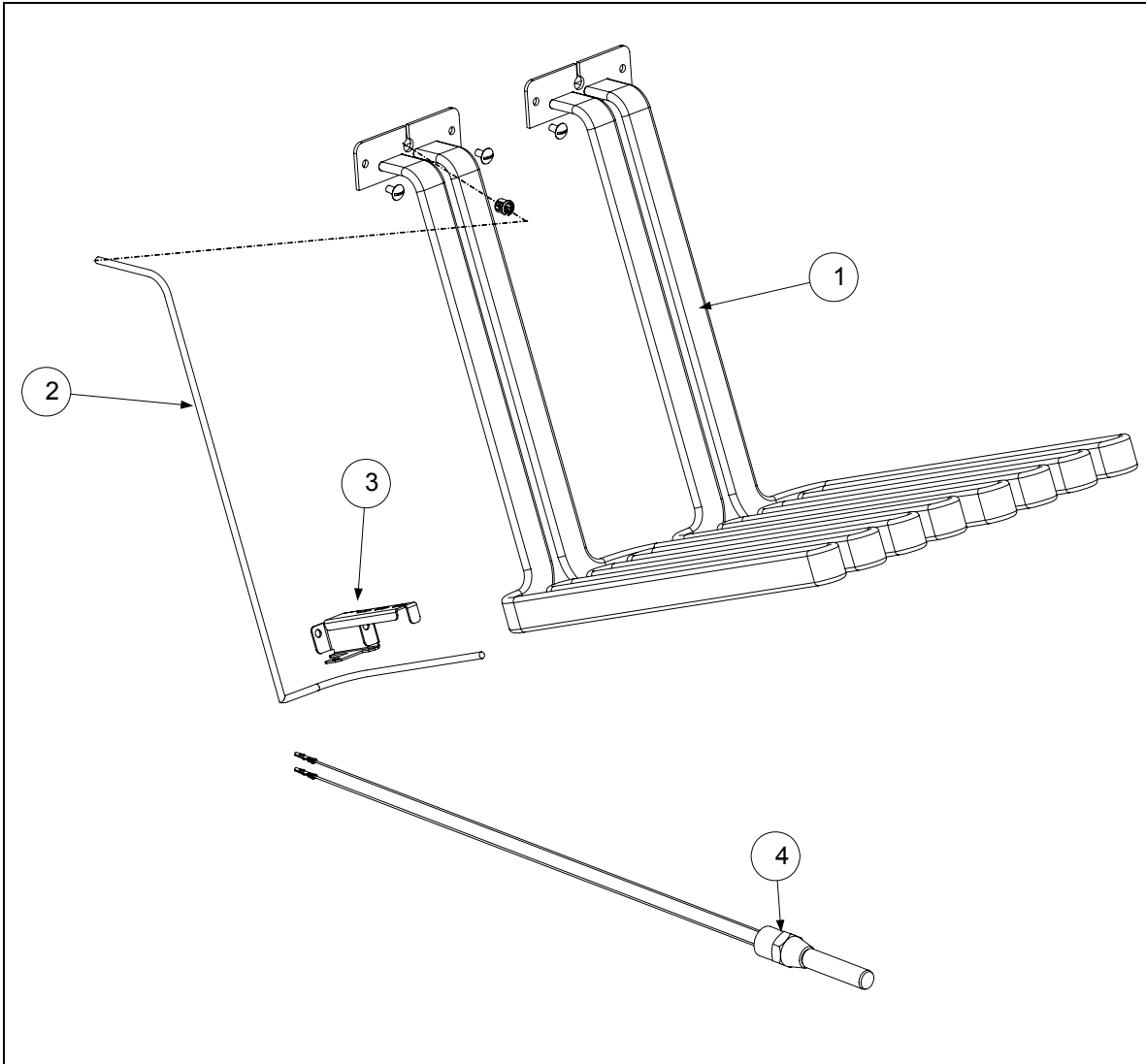


Item	Part Number	Description
1	826-2256	Interface Board- (All Except Electronic Thermostat Controller)
2	826-2031	Thermatron Board- (Electronic Thermostat Controllers Only)
3	807-0855	Transformer, 120V, 50/60 Hz -12V 20VA (480V Units)
*	807-0979	Transformer, 208-240V, 50/60Hz -12V 20VA
4	807-0800	Transformer, 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	Contactor, Mercury- 240VAC 30-Amp (17 kW Units)
*	807-0884	Contactor, Mercury- 240VAC 50-Amp (21 kW Units)
*	807-2283	Contactor, Mechanical, 63 Amp
7	810-1202	Contactor, Latching- 40-Amp, 3-Pole
*	807-2278	Fuse, 20-Amp
8	806-3660	Sound Device- <u>All Except KFC18E</u>
9	806-5974SP	Speaker, Sound- <u>KFC18E Only</u>
*	807-3577	Breaker, Circuit 7 amp (120V Filter Circuit)
*	807-2104	Microswitch
*	807-3932	Relay, 12VDC

* Not illustrated.

1721/18UE

Probes, High-Limits, Elements and Related Components

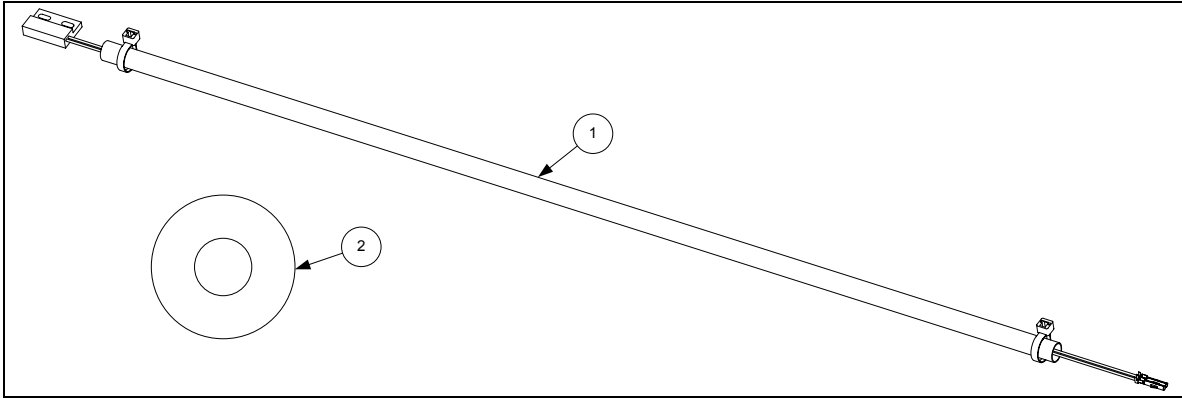


Item	Part #	Description
1	807-3652	Element- 208V 8.5 kW
	807-3675	Element- 480V 10.25 kW
	807-3655	Element- 240V 8.5 kW
	807-3657	Element- 208V 9.0 kW
	807-3658	Element- 240V 9.0 kW
	807-2557	Element- 208V 10.25 kW
	807-3655	Element- 240V 8.5 kW (USE FOR 220V 7 kW)
	807-2637	Element- 240V 10.25 kW
2	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	106-5876	Sensor assy
2	810-3007	Magnet

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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.

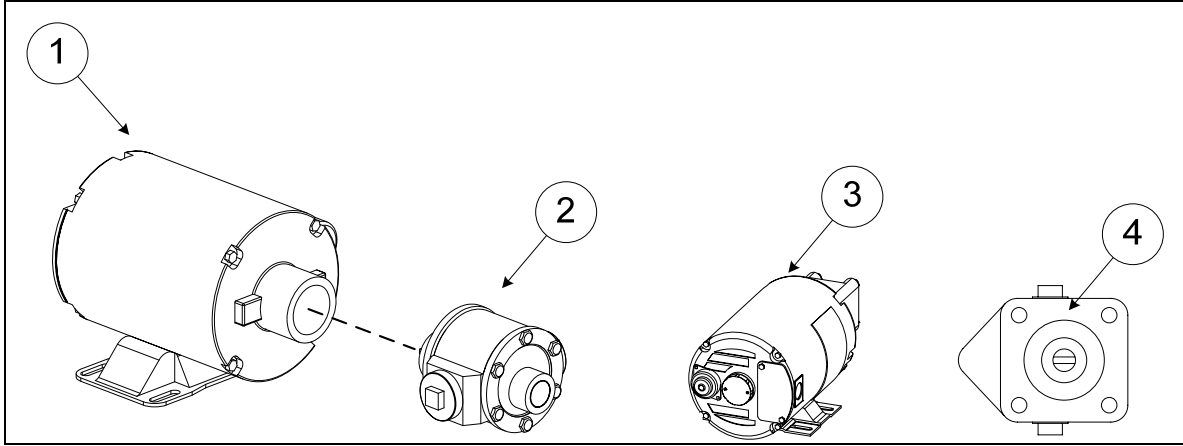
How to Order:

- 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
2	810-2098	Pump, 8GPM, used in 24G, Decathlon
*	810-2252	Pump, 5GPM, used in Decathlon
3	826-1270	Motor, gasket kit, 220-240V
4	826-1264	Pump, 4 GPM, used in 45, 52/55, Pro/RE
*	816-0093	Gasket, used in Frymaster filters/pumps, part of Items 3 & 4
*	810-3071	Pump, 8 GPM, used in Dean Common Cabinet
*	826-1392	O-Rings, .739" I.D. (pkg. of 5) [816-0596]
*	826-1051	O-Ring Kit, for FMII or FPII Filter Systems
*	816-0597	O-Rings, 1.36" I.D., for Footprint III Filter Pan Check Valve

* Not illustrated.

GSMS



The GSMS is a gas pasta cooker.

Unique Physical Characteristics:

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

Where Used:

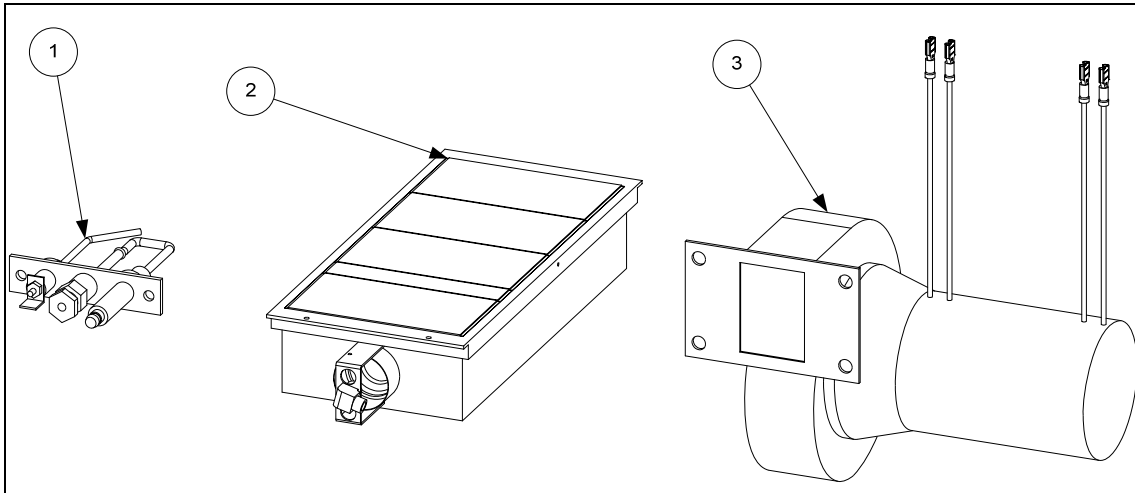
Carrabba's and other pasta restaurants

Common Model Numbers:

GSMS

GSMS

Combustion System Components

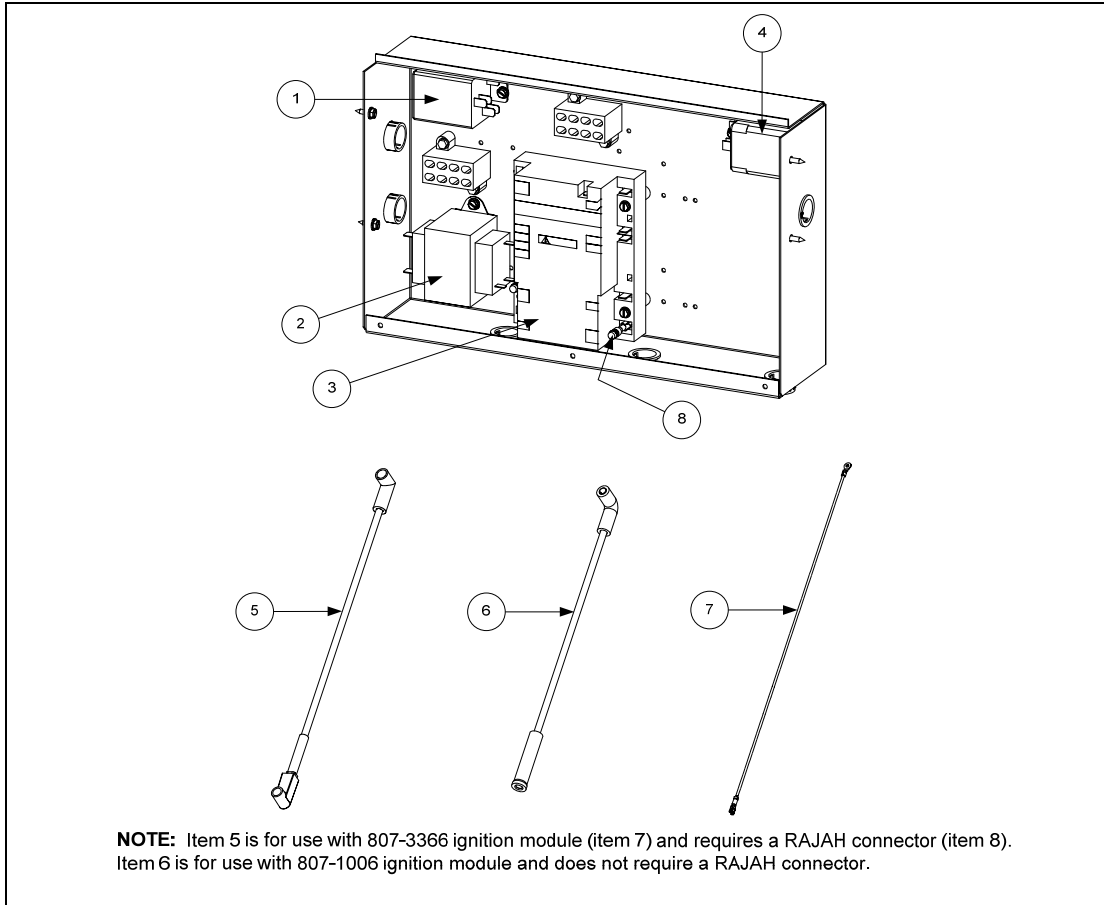


ITEM	PART #	COMPONENT
1		Igniter
	826-1714	Natural Gas
	826-1715	Propane Gas
2		Burner Assembly
	810-1382	Natural or Propane Gas Burner w/o Orifice
*	812-0357	Burner Insulation
3		Motor, Blower
	807-1712	230VAC/50 Hz

* Not illustrated.

GSMS

Control Box and Related Components

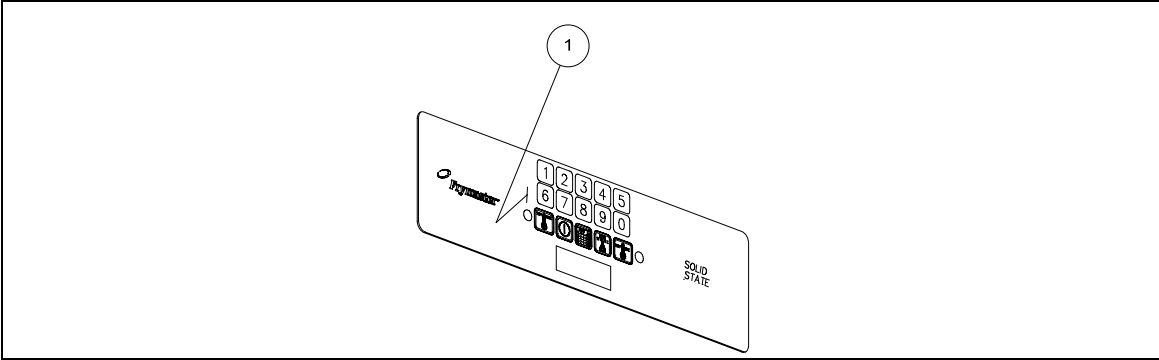


ITEM	PART #	COMPONENT
1	807-1396	Relay, 24VDC SPDT (Basket Lift Relay – GSMS and GBC units only)
2	807-0680	Transformer, 208-240VAC/24VAC, 50/60 Hz, 43VA
3	807-3366	Module, Honeywell Dual-Spark FV Ignition (See NOTE below.)
4	807-0670	Relay, 24V DPDT (Heat Relay – all units)
5	106-0676SP	Cable, Ignition (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).

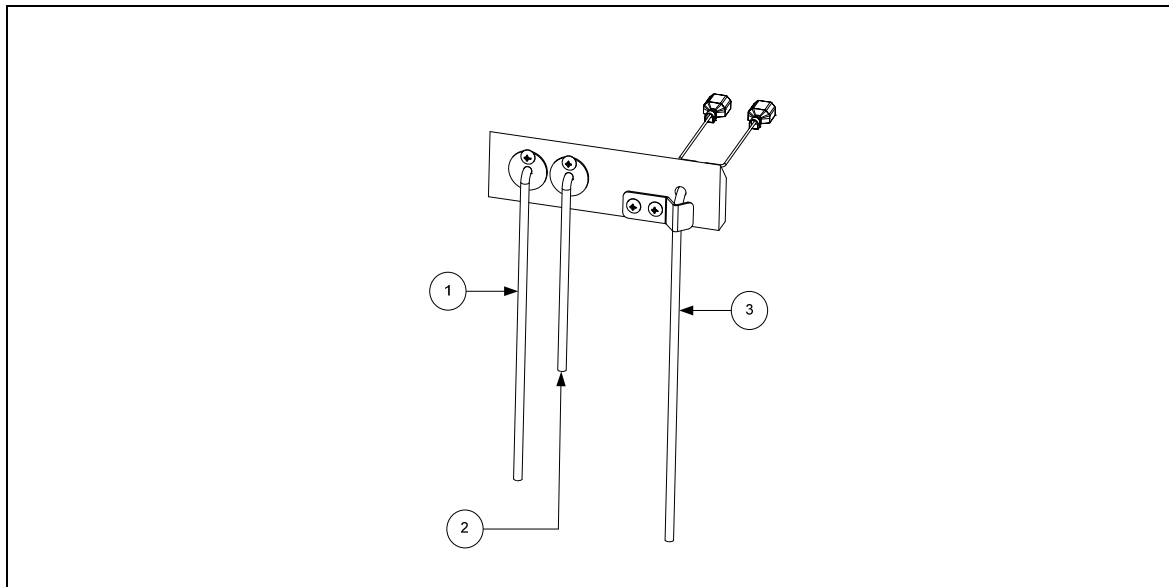
GSMS

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
	106-0376	Full Featured
	106-0379	w/o Autoskim
	106-0380	w/o Autofill or Autoskim

Water Sensors

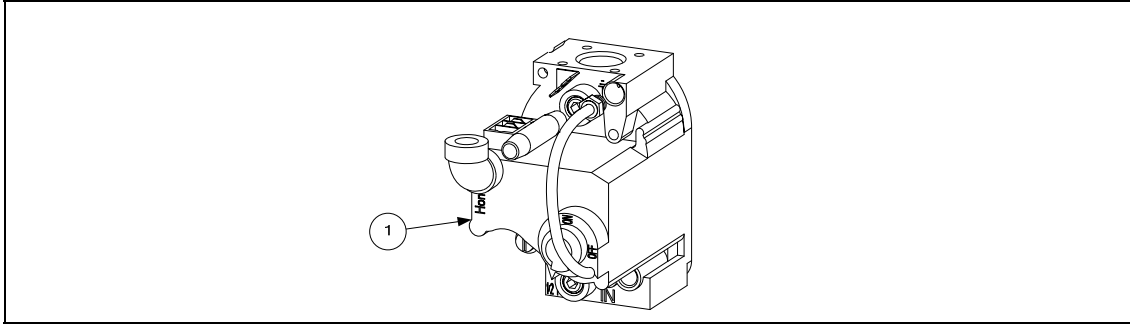


ITEM	PART #	COMPONENT
1	823-1920	Sensor, Low Water Level
2	823-1921	Sensor, Normal Water Level
3	806-4764	Probe Assembly, Temperature
*	809-0193	Washer, 1/4" Nylon, flat

* Not illustrated.

GSMS

Gas Valves



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

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8SMS



The 8SMS is an 8Kw electric pasta cooker.

Unique Physical Characteristics:

Has basket lifts, rinse tank and a faucet.

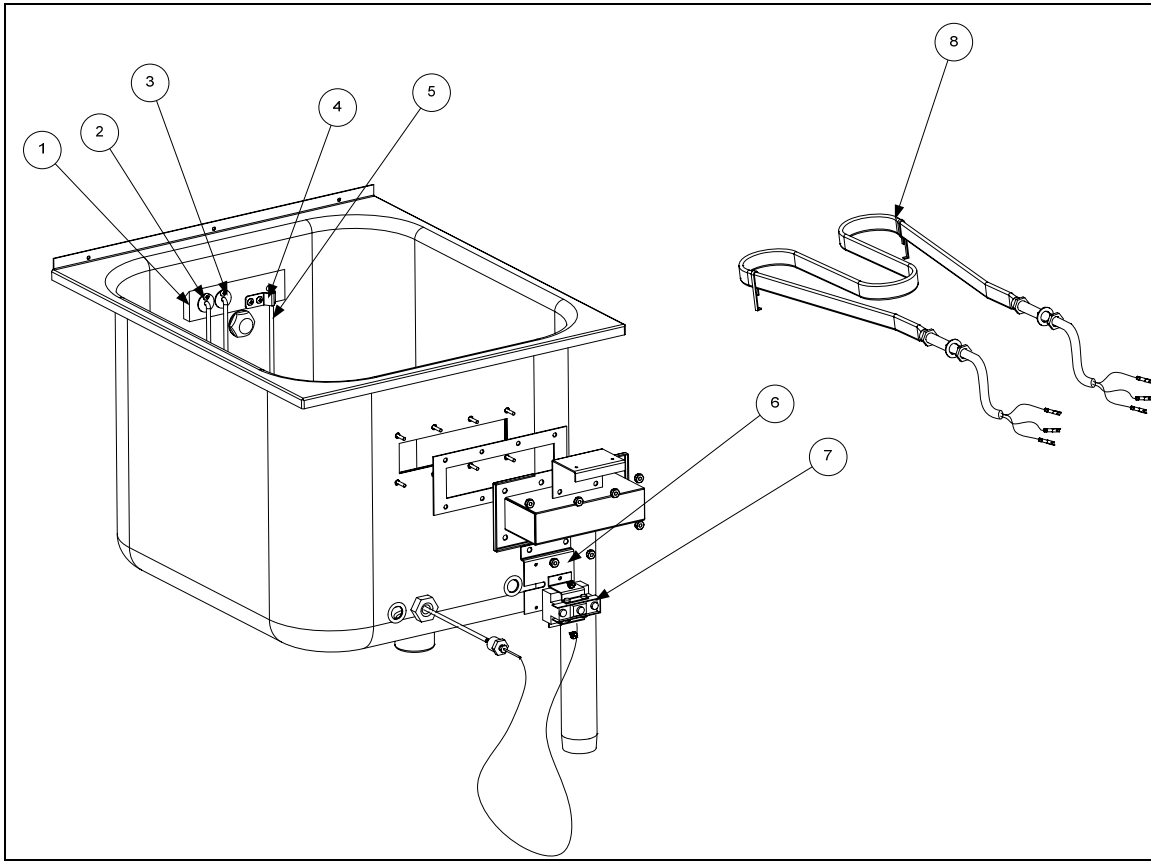
Where Used:

Fazoli's and other pasta restaurants

Common Model Numbers:

8SMS

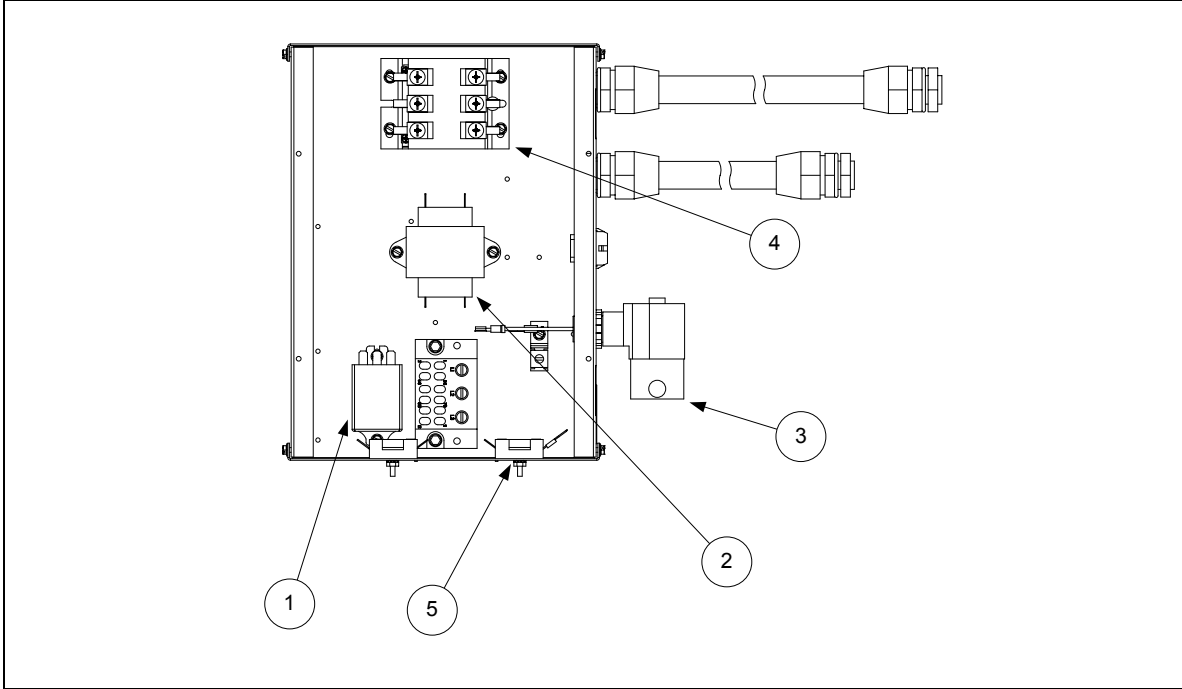
8SMS



ITEM	PART #	COMPONENT
1	810-1697	Block, Probe
*	826-1081	Kit, Probe Block (old style with pins and cover)
*	823-2791	Cover, Probe Block
*	823-1942	Cover, Probe (old style with holes for pins)
2	823-1920	Sensor, Lower Water Level (approximately 7 inches long)
3	823-1921	Sensor, Upper Water Level (approximately 4¼ inches long)
4	910-1804	Bracket, Temperature Probe Retaining
5	806-4764	Temperature Probe (with connectors)
6	900-5675	Bracket, High-Limit Thermostat Mounting
7	826-1601	Thermostat, High-Limit (includes high-limit, gasket, and tie wrap)
*	809-0193	Washer, ¼" Nylon, Flat
8		Element, 8kW, 1- or 3-Ø (includes mounting washer and nut and standoff)
	807-1345	208VAC
	807-1347	240VAC

* Not illustrated.

8SMS



ITEM	PART #	COMPONENT
1	807-1396	Relay, 24VDC
2	807-0680	Transformer, 208/240VAC – 24VAC
3	806-4770	Valve Assembly, Solenoid
4	810-1202	Contactor, 40 Amp 3 Pole
*	806-4702	Cable, 8SMS Controller
*	WIR0013SP	Wire Assembly, SMSII 208/240V
5	807-1308	Fuse Holder
*	807-1555	Fuse
*		Controller, 8SMS (Use smaller bezels)
	106-0371	AutoFill and AutoSkim
	106-0373	AutoFill but without AutoSkim
	106-0374	Without Autofill or Autoskim

* Not illustrated.

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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:

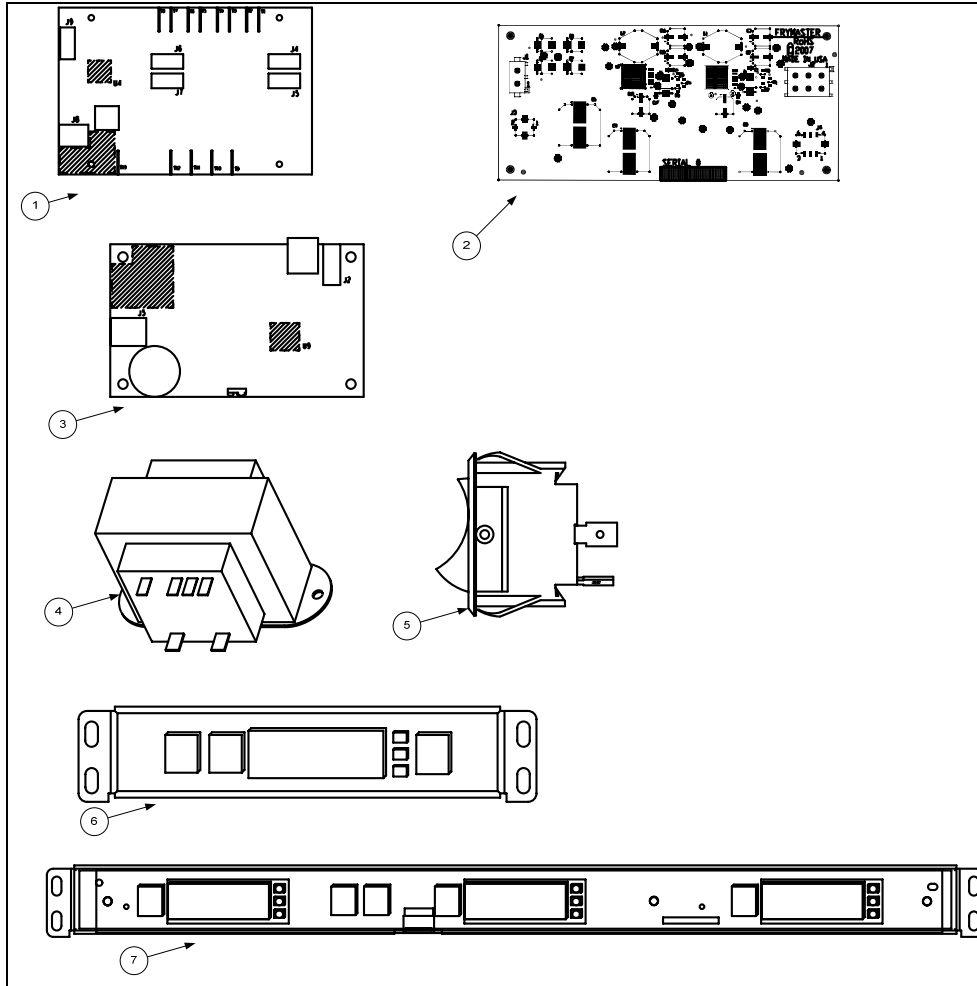
- Dark IR port on top right of the cabinet. Programming is beamed to the cabinet through this port from a Palm Pilot. The unit is offered in four-slot (shown above), two-slot and narrow configurations. There is no parts interchangeability between the UHC-P and the earlier UCH.

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	807-4204	Distribution board
2	106-7956	Power supply board
3	807-4203	Communication board
4	807-4024	Transformer
5	807-4036	Switch
6	807-4202	Display, narrow (equipped with ribbon cable)
7	807-4201	Display, full (equipped with ribbon cable)
*	807-3918	Communication cable
*	826-2034	Palm Zire 22 with UHC-P software
*	807-2819	Fuse, 20 amp
*	819-6048	UHC-P software CD
*	807-2766	Line filter

* 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.

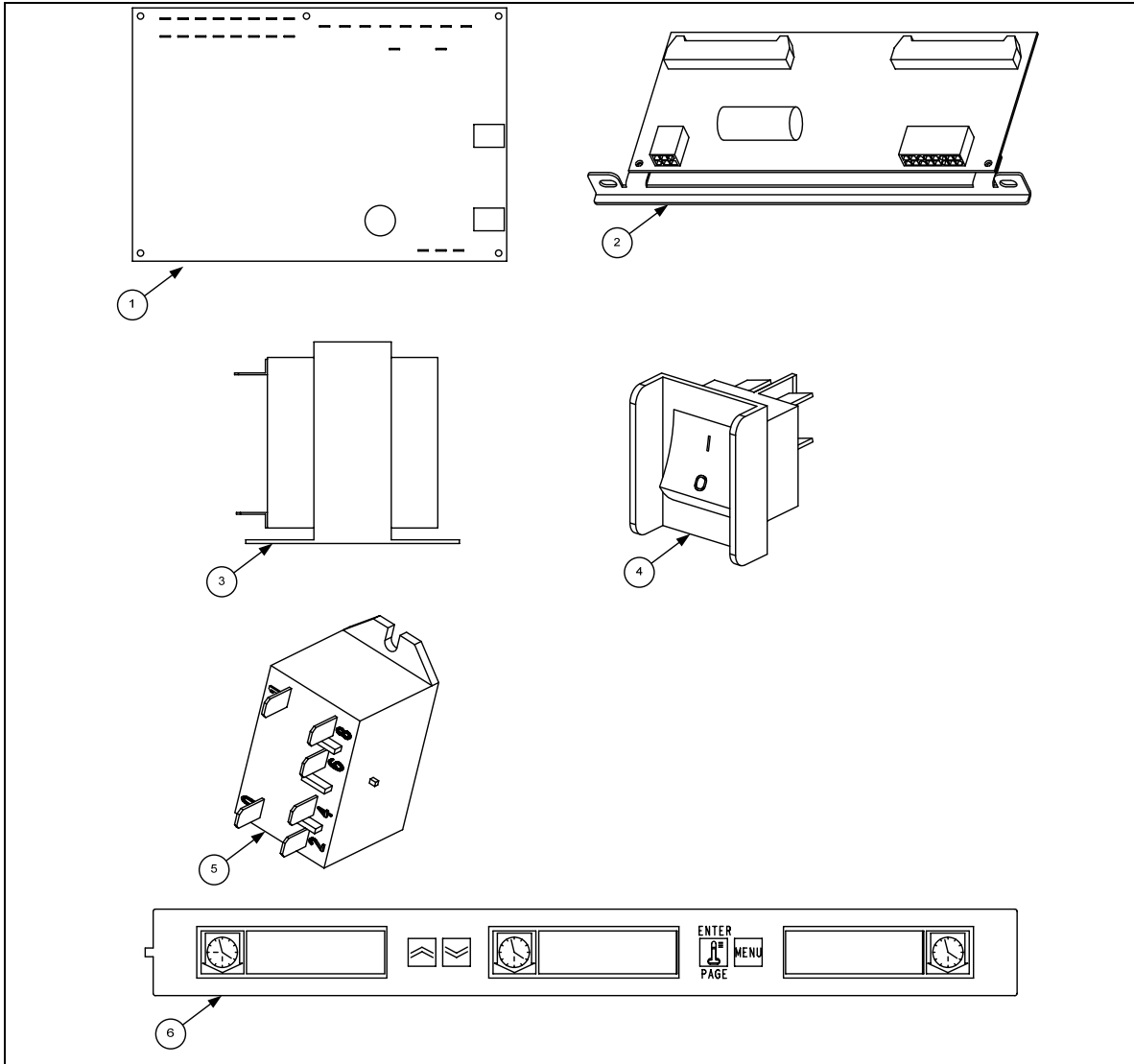
Where Used:

- 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
*	807-3310	Rear display Assembly
*	807-3311	Front Membrane Switch
*	807-3312	Rear Membrane Switch
*	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.

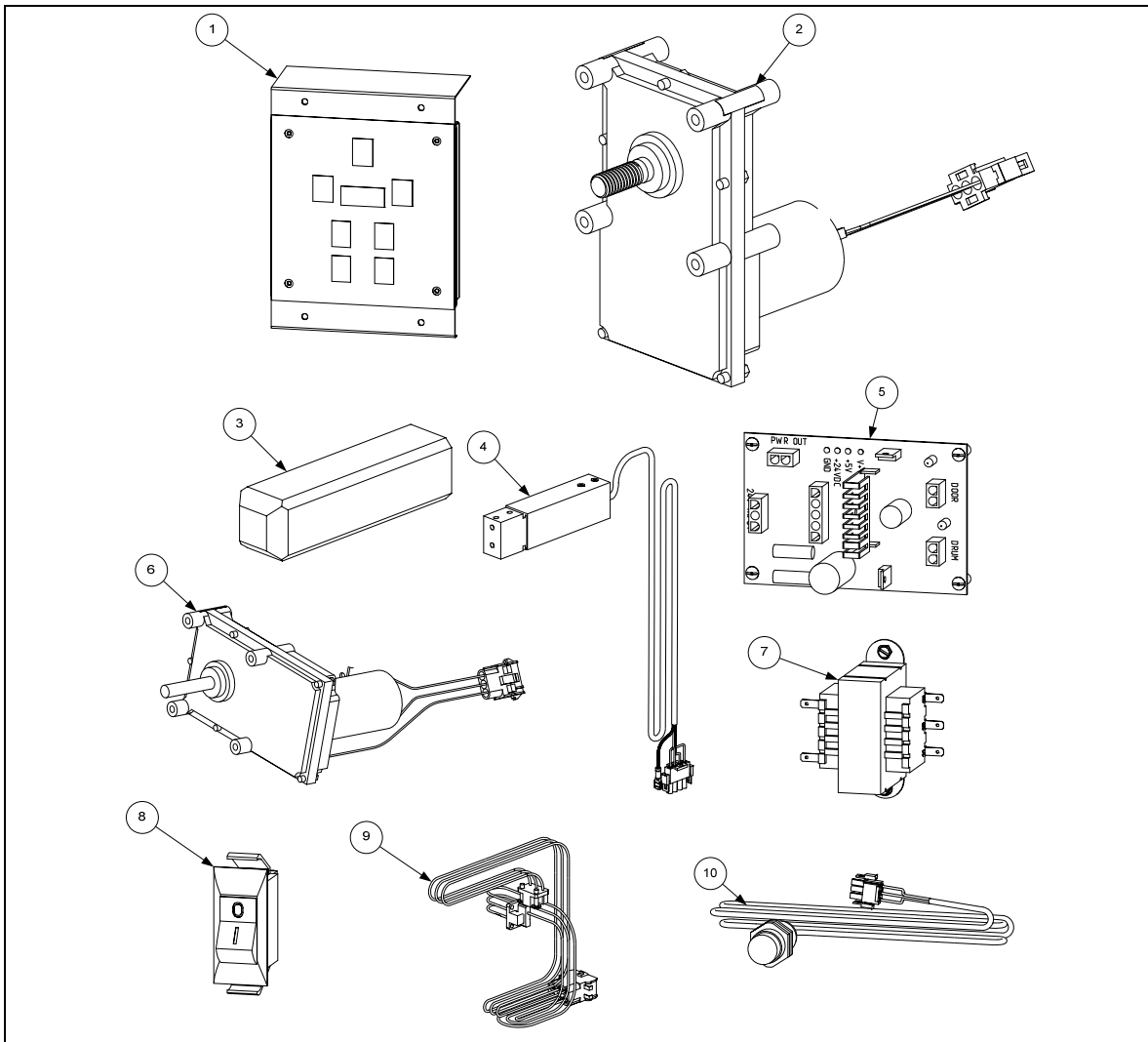
Where Used:

- Burger King and a few in McDonald's.

Common Model Number

- Sinbad

Sinbad



ITEM	PART #	COMPONENT
1	106-1277	Sinbad II Controller (Burger King)
*	826-1571	Sinbad I Controller, (Burger King)
*	106-1480	Sinbad Controller, (McDonald's)
2	807-3436	Drum Motor
3	810-1571	Drum Rotator Arm
4	806-9258	Load Cell
5	106-6715	Motor Interface Board
6	807-3004	Dispense Motor
7	807-3185	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)
*	807-2818	Line Filter

* 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.

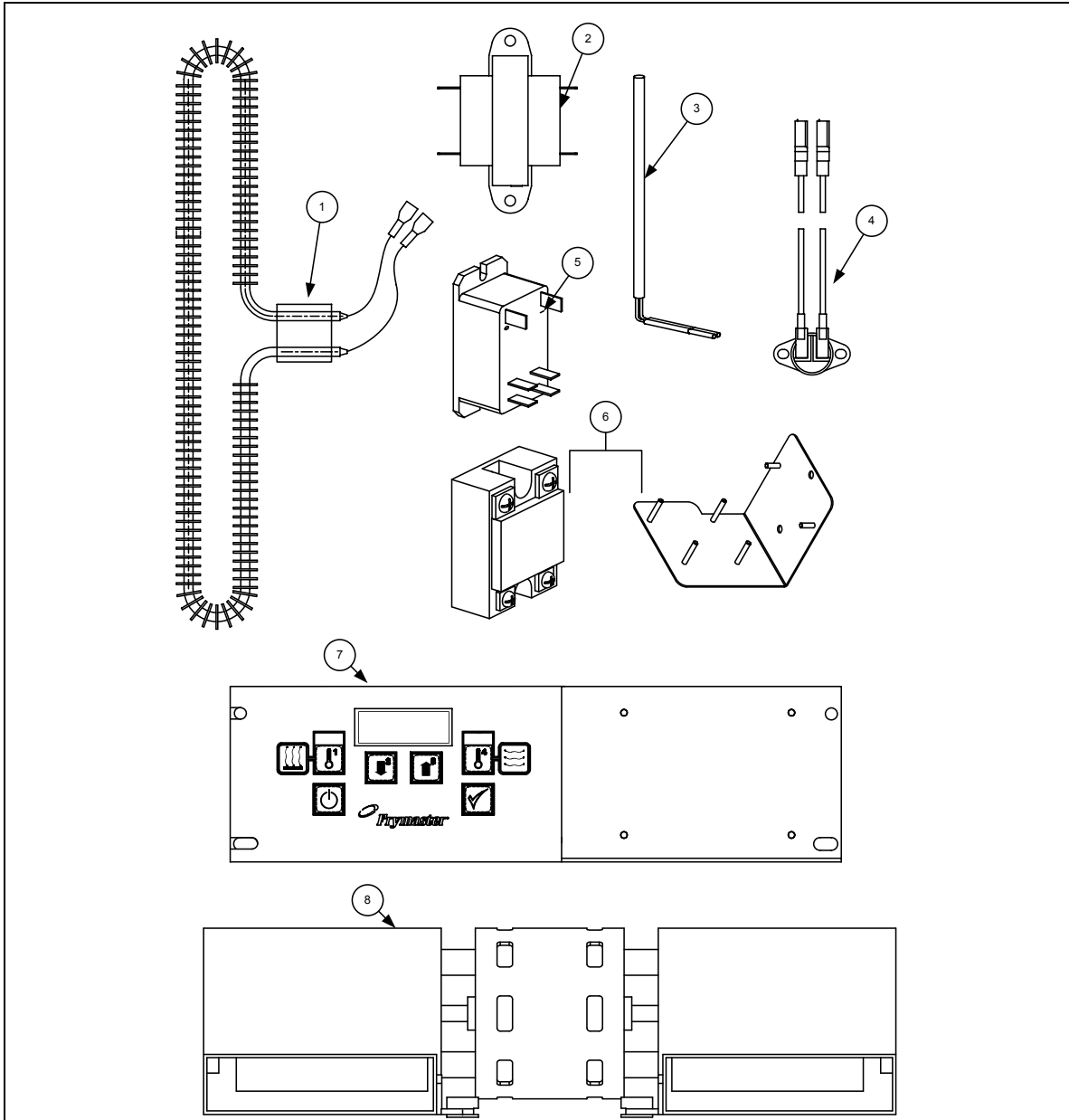
Where Used:

- McDonald's

Common Model Number:

- HLZ

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
6	826-2038	Air Relay Kit, 50-amp
*	826-1958	5-amp Plate relay kit
7	106-6713	Computer
8	826-1551	Blower kit
*	807-2818	Line filter

* Not illustrated.

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
807-1391	Multitester digital dm50a
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
815-0810	1 1/2" carbide-tipped hl cutter
817-0001	Tool roll Xcelite
817-0002	Gas pressure gauge
817-0003	Gas pressure gauge case
817-0005	Tool mini amp pin pusher
230-2345	Extractor pin, SMT, Micro amp

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FAX Parts: 1-318-219-7140

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