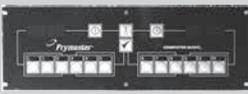
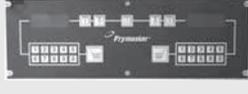


WHAT TYPE OF CONTROLS?

Frymaster offers many different types of controllers. If you have a high volume operation and want to ensure all employees will fry consistently to the same quality specifications, then the more advanced controls that offer compensation or “stretch” cooking would be the controllers of choice.

ITEM	DESCRIPTION	COOKING PERFORMANCE	MODEL OPTIONS	PICTURE
SMART4U FILTERQUICK CONTROLLER*	Operates Fingertip semi-automated filtration. Offers push button cooking for 20 products. Times the cook operation and signals audibly when cooking is complete. Can display Fahrenheit or Celsius temperature values and stores the current time and temperature settings when the unit is turned off. Features temperature check, boil-out, melt cycle and lighted digital display. Controller operates the ATO-Automatic Top Off Oil Attendant. Controller can monitor oil management functions such as cook counts, prompt when it is time to filter, and guide workers through step-by-step oil management functions such as filtration, oil dispose and boil out. Also can be programmed for segmented cooking, used to cook bone-in chicken	Compensation or “stretch” cooking ensures the exact heat load will be utilized for each cook. The result is more consistent and higher quality food products.	FQ30U	
3000 CONTROLLER*	Operates standard built-in filtration. Offers push button cooking for 20 products. Times the cook operation and signals audibly when cooking is complete. Can display Fahrenheit or Celsius temperature values and stores the current time and temperature settings when the unit is turned off. Features temperature check, boil-out, melt cycle and lighted digital display. Controller operates the ATO-Automatic Top Off Oil Attendant. Controller can monitor oil management functions such as cook counts, prompt when it is time to filter, and guide workers through step-by-step oil management functions such as filtration, oil dispose and boil out. Also can be programmed for segmented cooking, used to cook bone-in chicken.	Compensation or “stretch” cooking ensures the exact heat load will be utilized for each cook. The result is more consistent and higher quality food products.	OCF30, 1814, LHD65, H55, H55-2, MJCFE, RE14, RE14-2, RE17, RE17-2, RE22, RE22-2, HD50G, HD60G	
LANE CONTROLLER	Times the cook operation and signals audibly when cooking is complete. Automatically selects Fahrenheit/Celsius temperature values and stores the current time and temperature settings when the unit is turned off. The 3-lane controller has 10 programmable product buttons, a 40-product library feature, temperature check, boil-out, melt cycle, hold timers, cook compensation and lighted digital display. Control operates as a lane controller with the ability to select not only the product, but also where it will cook, lane 1, 2 or 3. A 2-lane version is available for the HD50 gas and RE electric fryers in the 1814 battery.	Compensation or “stretch” cooking ensures the exact heat load will be utilized for each cook. The result is more consistent and higher quality food products.	1814	
CM3.5 CONTROLLER*	Smooth, touch-pad surface; multi-product programmable controller automatically stretches cook time to provide consistent food quality regardless of the product load. LEDs display cooking time countdown (with audible alarm) and provide precise frypot temperature checks. The unit also features controlled boil-out at a steady 195°F (80°C), recovery “test time”, programmable “shake” and “hold” times and more. Available for full or split-pot fryers.	Compensation or “stretch” cooking ensures the exact heat load will be utilized for each cook. The result is more consistent and higher quality food products.	OCF30, 1814, LHD65, H55, H55-2, MJ35E, MJ45E, MJ45E-2, MJCFE, RE14, RE14-2, RE17, RE17-2, RE22, RE22-2, RE80, HD50G, HD60G, D50G, D60G, D80G	
ELECTRONIC TIMER CONTROLLER*	Times the cook operation and signals audibly when cooking is complete. Automatically selects Fahrenheit/Celsius temperature values and stores the current time and temperature settings when the unit is turned off. The electronic timer controller also operates full or split-pot models with basket lifts. Features temperature check, boil-out, melt cycle and lighted digital display.		1814, H55, H55-2, MJ35E, MJ45E, MJ45E-2, MJCFE, RE14, RE14-2, RE17, RE17-2, RE22, RE22-2, RE80, HD50G, HD60G, D50G, D60G, D80G	
DIGITAL CONTROLLER	Smooth, touch-pad control panel is attractive and easy to operate. Features constant temperature display, melt cycle, lighted digital display and Fahrenheit/Celsius values.		1814, LHD65, H55, H55-2, MJ35E, MJ45E, MJ45E-2, MJCFE, RE14, RE14-2, RE17, RE17-2, RE22, RE22-2, RE80, HD50G, HD60G, D50G, D60G, D80G	
ANALOG CONTROLLER	Standard controller for many Frymaster high efficiency gas and electric fryers. Simple to operate with on/off switch, temperature set dial and melt cycle option. Works with electronic ignition.		1814, MJ35E, MJ45E, MJ45E-2, MJCFE, RE14, RE14-2, RE17, RE17-2, RE22, RE22-2	
THERMATRON CONTROLLER	Standard controller for many Dean fryers. Simple to operate with on/off switch, temperature set dial and melt cycle and boil-out options.		HD50G, HD60G, D50G, D60G, D80G, 1824, 2424	

* Basket lifts only available with CM3.5, 3000 and FilterQuick controllers. Can substitute Electronic Timer Controller for CM3.5 for no additional cost.