## EP14 ROV Electric Fryer



## APPLICATION

Pitco's EP14 Reduced Oil Volume (ROV) Electric Fryers provide the flexibility needed to support your frying needs. Available in single, dual, or triple systems with either full vat or split vat tank designs, these systems can support a wide range of frying applications. The fry tank has been designed to minimize oil volume, resulting in a 30% reduction in oil needed versus a traditional fryer. Large drain system, rear oil return, and simple 2-step filter operation make these fryers easy to filter. This allows for quick filtration to remove crumb load and maximize oil life. The 8 Button MIC003 computer control allows programming for up to 8 menu products. Designed for longevity, the robust pivoting element with safety shut off allows easy access to the tank bottom for cleaning. Sturdy construction and reliable control systems are designed to provide years of dependable, trouble-free operation with minimal maintenance required.

## AVAILABLE CONFIGURATIONS

- EP14FM3ROVM Single 14" Full Vat fryer with filtration
- EP14FFM3ROVM Dual 14" Full Vat fryer with filtration
- EP14FFFM3ROVM Triple 14" Full Vat fryer with filtration

**Note:** Substitute "S" in place of "F" for Split Vat designation/location

## STANDARD FILTER SYSTEM FEATURES

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

## AVAILABLE OPTIONS AND ACCESSORIES

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

## STANDARD FRYER FEATURES AND ACCESSORIES

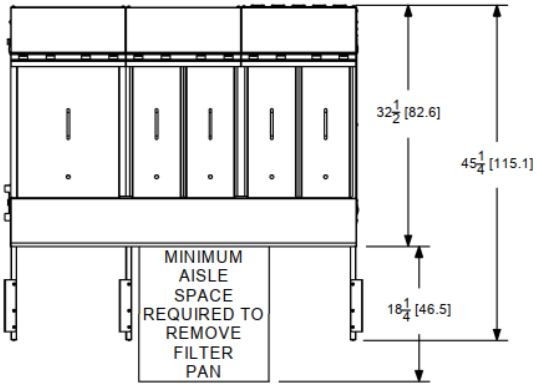
- Tank – Stainless Steel Construction
- Cabinet – Stainless Steel Front, Door, and Sides
- Patented "Lift & Hold" Heating Element
- 8 Button Computer Control
- Drain Valve Interlock
- 1-1/4" (32 mm) Full Port Drain Valve
- 9" (22.9 cm) Adjustable Casters on Dual and Triple
- 9" (22.9 cm) Legs Front/Casters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

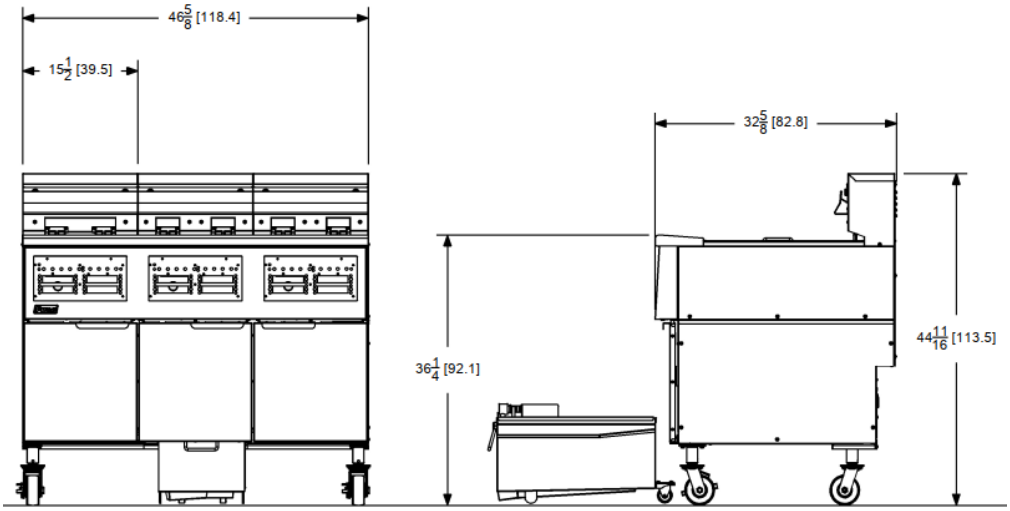
## CONTROL SYSTEM

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

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# EP14 ROV Electric Fryer




Note: Triple Fryer shown. Single and Dual configurations available.

| INDIVIDUAL FRYER SPECIFICATIONS | | | |
|---|---|---|---|
| **Model** | **Overall Dimensions W x D X H** | **Cooking Area/Depth** | **Oil Capacity** |
| Single | 15.6 x 32.5 x 44.7 in. (396 x 824.4 x 1135 mm) | 12.5 x 14.3 x 4 in. (318 x 363 x 102 mm) **Full Vat**<br>6 x 14.3 x 4 in. (152 x 363 x 102 mm) **Split Vat**/tank | 35 lb. (17.4 L) **Full Vat**<br>17.5 lb. (8.7 L) **Split Vat**/tank |
| Dual | 31.1 x 32.5 x 44.7 in. (790 x 824.4 x 1135 mm) | | |
| Triple | 46.6 x 32.5 x 44.7 in. (1184 x 824.4 x 1135 mm) | | |

| FILTER SPECIFICATIONS | | | | |
|---|---|---|---|---|
| **Overall Dimensions W x D x H** | **Pan Oil Capacity** | **Filter Pump Motor** | **Filter Pump Rated Flow** | **Filter Media** |
| 11.4 x 25.2 x 14.2 in. (289 x 639 x 360 mm) | 54 lb. (27 L) | 1/3 HP, 50/60 Hz | 4 GPM (15 LPM) | 17.8 x 30.3 in. (453 x 770 mm) |

| ELECTRICAL RATINGS (PER VAT) | | | | | | | |
|---|---|---|---|---|---|---|---|
| **Model** | **Rating** | **Voltage:** | **380/220V** | **400/230V** | **415/240V** | **Phase** | **Frequency** |
| EP14F (Full Vat) | Power (kW) | | 14 | 16 | 17 | 3NPE | 50/60 Hz |
| | Nominal Amps Per Line | | 21 | 23 | 24 | | |
| EP14S (Split Vat) (both sides) | Power (kW) | | 14 | 16 | 17 | 3 NPE | 50/60 Hz |
| | Nominal Amps Per Line | | 21 | 23 | 24 | | |

| EQUIPMENT AND SHIPPING INFORMATION | | | |
|---|---|---|---|
| **Model** | **Net Weight** | **Shipping Crate Size W x D x H** | **Shipping Weight** |
| Single | 240 lb. (109 kg) | 22.2 x 37.8 x 53.2 in. (565 x 960 x 1350 mm) | 273 lb. (124kg) |
| Dual | 450 lb. (204 kg) | 38.6 x 41.1 x 53.2 in. (980 x 1045 x 1350 mm) | 503 lb. (228 kg) |
| Triple | 670 lb. (304 kg) | 51.2x 40.6 x 54.7 in. (1300 x 1030 x 1390mm) | 783 lb. (355 kg) |

| RECOMMENDED MINIMUM CLEARANCES | | | | | | | |
|---|---|---|---|---|---|---|---|
| **Non-Combustible Material** | | | | **Combustible Material** | | | |
| **Front** | **Floor** | **Sides** | **Rear** | **Front** | **Floor** | **Sides** | **Rear** |
| 30 in. (762 mm) | 0 in. (0 mm) | 0 in. (0 mm) | 4 in. (100 mm) | 30 in. (762 mm) | 6 in. (152 mm) | 6 in. (152 mm) | 6 in. (152 mm) |

| Nomenclature | | | | | | |
|---|---|---|---|---|---|---|
| **Model Number** | | | | | | |
| EP | 14 | F | M3 | ROV | M | H |
| 1 | 2 | 3 | 4 | 5 | 6 | 7 |

| | | | |
|---|---|---|---|
| 1 | EP Series | 5 | Reduced Oil Volume (ROV) |
| 2 | Fryer Size (14") | 6 | Mechanical High Limit |
| 3 | Vat Type, Full ("F")/Split ("S") | 7 | Filter Pipe Heat Tape Option ("H") |
| 4 | M3 Computer Control | | blank without heat tape option |

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