



### FW-12 Fryer

#8050D

- Cook three 8" funnel cakes, two large elephant ears, or 12 French waffles
- Tubular heat element with dial heat control
- Stainless steel construction
- Emergency stop button & safety drain plug
- Removable powerhead
- Affordable, great for entry level
- Perfect for small to medium locations

<b>Style:</b> FW-12 Fryer	<b>Watts:</b> 5,500
<b>Tank:</b> Shallow	<b>Plug:</b> NEMA 6-30P
<b>Oil Cap:</b> 27 lbs	<b>Voltage:</b> 208/240
<b>WxDxH:</b> 23" x 26" x 10.5"	
<b>Metric (cm):</b> 58.42 x 66.04 x 26.67	
<b>Ship Wt:</b> 42 lbs	



### FW-9 Shallow Fryer

#8049D 240V, 4400 watts (20-amp plug)

#8051D 120V, 1800 watts (15-amp plug)

- The larger #8049D can handle 4-6 funnel cakes without cooling down the oil
- The #8051D can cook up to 3 funnel cakes and is perfect for a small-volume set up
- Tubular heat element with dial heat control
- Stainless steel construction
- Emergency stop button & safety drain plug
- Removable powerhead

<b>Style:</b> FW-9 Fryer	<b>Watts:</b> 4,400
<b>Tank:</b> Shallow	<b>Plug:</b> NEMA 6-20P
<b>Oil Cap:</b> 20 lbs	<b>Voltage:</b> 208/240
<b>WxDxH:</b> 17.813" x 25.875" x 10.875"	
<b>Metric (cm):</b> 45.25 x 65.73 x 27.63	
<b>Ship Wt:</b> 35 lbs	



### Spare Tubular Element Power Heads

When it comes to funnel cakes, everything rests on maintaining heat. Make sure you can always keep your tubular element fryer ready to cook with a backup powerhead, featuring an operating thermostat and high-limit heat control.

#8063 Power Head for #8049D FW-9 Shallow Fryer (240V)

#8062 Power Head for #8051D FW-9 Shallow Fryer (120V)

#8064 Power Head for #8050D FW-12 Fryer

#8067 Power Head for #8066 Hot Shot Hi-Watt or #8075 K-6 Shallow Fryers

#8061 Power Head for #8048D Small Fryer



### Four-Cake Funnel Gas Fryer

#5094 Gas Fryer

- Dependable mid-size model for frying 4 funnel cakes at one time
- Includes safety pilot and drain
- This fryer must be attached to a minimum of 40 lb LPG cylinder
- For outdoor use only/requires adequate ventilation
- Requires 10" clearance

<b>Style:</b> Small Gas Fryer	<b>BTU/HR:</b> 45,000
<b>Tank:</b> Shallow	<b>LP Gas Tank:</b> 40 lb or larger
<b>Oil Cap:</b> 30 lbs	
<b>WxDxH:</b> 19.25" x 17.5" x 24"	
<b>Metric (cm):</b> 48.895 x 44.45 x 60.96	
<b>Ship Wt:</b> 120 lbs	



### Six-Cake Funnel Gas Fryer

#5099NS Gas Fryer

- Mounts directly to #5096 Low Boy Cart
- Includes safety pilot and drain
- This fryer must be attached to a minimum of 80-100 lb LPG cylinder
- Requires a minimum of 10" clearance on 3 sides
- For outdoor use only
- Requires adequate ventilation

<b>Style:</b> Large Gas Fryer	<b>BTU/HR:</b> 95,000
<b>Tank:</b> Shallow	<b>LP Gas Tank:</b> 80-100 lb
<b>Oil Cap:</b> 50 lbs	
<b>WxDxH:</b> 32" x 27" x 25"	
<b>Metric (cm):</b> 81.28 x 68.58 x 63.5	
<b>Ship Wt:</b> 220 lbs	



### Low Boy Cart

#5096 (fryers sold separately)

- Specifically designed to work with the #5099NS and #5094
- #5094 gas fryer requires #67911 adapter
- #8065NSD gas fryer requires #115318 adapter
- For outdoor use only

<b>Style:</b> Low Boy Cart
<b>WxDxH:</b> 35" x 25" x 44"
<b>Metric (cm):</b> 88.9 x 63.5 x 111.76
<b>Ship Wt:</b> 45 lbs