

# PRICE LIST

Effective 1st January 2009

## FRYMASTER FRYING EQUIPMENT

- GAS FRYERS
- ELECTRIC FRYERS
- FILTER SYSTEMS
- SHORTENING DISPOSAL UNITS
- SPAGHETTI MAGIC SYSTEMS

*From the world of Comcater!*

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# FRYMASTER GAS FRYING EQUIPMENT

## ECONOMY GAS FRYERS

Product Code	Description	Equipment Dimensions	Energy Rating	Shipping Weight	Sell Price ex GST
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### ECONOMY GAS FRYERS

GF14SD	Full pot gas fryer with <b>stainless steel frypot and stainless steel door enamel cabinet side</b> and continuous pilot ignition. <b>Shortening capacity of 17-22lt.</b> (Cannot be used with a Filter Magic System).	403w 724d 1025h	105.5mj	69kg	<b>\$3,203</b>
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STANDARD FINISH:  
Stainless steel door, enamel cabinet and stainless steel legs.

## MASTER JET PRO SERIES

Product Code	Description	Equipment Dimensions	Energy Rating	Shipping Weight	Sell Price ex GST
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### PMJ35 PERFORMANCE GAS FRYERS

PMJ135GSD	Full pot gas fryer with <b>stainless steel pot, external thermostat control with 1°C rapid response</b> and continuous pilot ignition. <b>Shortening capacity of 15-20lt.</b> Millivolt safety valve. (Cannot be used with a Filter Magic System).	397w 801d 1168h	107.6mj	82kg	<b>\$3,950</b>
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STANDARD FINISH:  
Stainless steel door, enamel cabinet and stainless steel legs.

PMJ235GSD	<b>Twin full pot</b> gas fryer with stainless steel pots, external thermostat control with 1°C rapid response and continuous pilot ignition. <b>Shortening capacity of 15-20lt per pot.</b> Millivolt safety valve. (Cannot be used with a Filter Magic System).	794w 801d 1168h	215.2mj	164kg	<b>\$7,60</b>
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STANDARD FINISH:  
Stainless steel door, enamel cabinet and stainless steel legs.

For optional accessories, computers and controllers, refer to page 16-18

# FRYMASTER GAS FRYING EQUIPMENT

## MASTER JET PRO SERIES *Continued*

Product Code	Description	Equipment Dimensions	Energy Rating	Shipping Weight	Sell Price ex GST
<b>PMJ35 PERFORMANCE FRYERS</b>					
PMJ135GBLSD	Full pot gas fryer with stainless steel pot, basket lifters, electronic timer, external thermostat control with 1°C rapid response and continuous pilot ignition. Shortening capacity of 14-22lt per pot. Millivolt safety valve. (Cannot be used with a Filter Magic System).  STANDARD FINISH: Enamel cabinet and stainless steel legs.	397w 878d 1168h	107.6mj	106kg	<b>\$6,375</b>
PMJ135GSC	Full pot gas fryer with stainless steel pot, external thermostat control with 1°C rapid response and continuous pilot ignition. Shortening capacity of 22-27lt. Millivolt safety valve. (Cannot be used with a Filter Magic System).  STANDARD FINISH: Stainless Steel cabinet with stainless steel door and legs.	397w 801d 1168h	107.6mj	82kg	<b>\$6,128</b>



\*Note only SD and SC models are available in filter bank or in battery.

### FACTORY OPTIONS

<b>E</b>	240V electrical supply to support additional accessories including melt cycle, FilterMagic Pro, FootPrint Pro, built in computers, digital controllers, electronic timers and electronic ignition. (Available only on SD and SC models)				<b>\$504</b>
<b>BL</b>	Electronic timed basket lifters. (E option not required. Available on all units) (adds 77mm to depth)				<b>\$2,822</b>
<b>M</b>	Built in melt cycle. (E option also required. Available on SX, SD and SC models)				<b>\$473</b>
<b>C</b>	Built in computer. (E option also required. Only available on SD and SC models)				<b>\$2,260</b>
	Digital controller. (E option also required)				<b>\$490</b>
	Electronic timer. (E option also required)				<b>\$527</b>
	Electronic ignition. (E option also required, along with digital controller, or electronic timer or built in computers)				<b>\$914</b>
	Piezo ignition. (Millivolt models only)				<b>\$76</b>
	Toggle switches (Millivolt models only)				<b>\$104</b>

# FRYMASTER GAS FRYING EQUIPMENT

## MASTER JET PRO SERIES *Continued*

Product Code	Description	Equipment Dimensions	Energy Rating	Shipping Weight	Sell Price ex GST
<b>PMJ45 PERFORMANCE FRYERS</b>					
PMJ145GSD	 <p>Full pot gas fryer with stainless steel pot, precise thermostat control with 1°C rapid response and continuous pilot ignition. Shortening capacity of 22-27lt. Millivolt safety valve. (Can be used with a Filter Magic System).</p> <p>STANDARD FINISH: Stainless Steel door, enamel cabinet and stainless steel legs.</p>	397w 801d 1168h	128.7mj	92kg	<b>\$5,504</b>
PMJ145G-2SD	 <p>Split pot gas fryer with stainless steel pot, precise thermostat control with 1°C rapid response and continuous pilot ignition. Shortening capacity of 22-27lt. Millivolt safety valve. (Can be used with a Filter Magic System).</p> <p>STANDARD FINISH: Stainless Steel door, enamel cabinet and stainless steel legs.</p>	397w 801d 1168h	128.7mj	92kg	<b>\$6,154</b>

\*Note: only SD and SC models are available in filter banks or in battery.

For optional accessories, computers and controllers, refer to page 16-18

# FRYMASTER GAS FRYING EQUIPMENT


## MASTER JET PRO SERIES *Continued*

### FACTORY OPTIONS

<b>E</b>	240V electrical supply to support additional accessories including melt cycle, FilterMagic Pro, FootPrint Pro, built in computers, digital controllers, electronic timers and electronic ignition. (Available only on SD and SC models)		<b>\$504</b>
<b>BL</b>	Electronic timed basket lifters. (E option not required. Available on all units) (adds 76mm to depth)		<b>\$2,822</b>
<b>M</b>	Built in melt cycle. (E option also required. Available on SX, SD and SC models)		<b>\$473</b>
<b>C</b>	Built in computer. (E option also required. Only available on SD and SC models)		<b>\$2,260</b>
	Digital controller. (E option also required)	Full pot	<b>\$487</b>
		Split pot	<b>\$629</b>
	Electronic timer. (E option also required)	Full pot	<b>\$526</b>
		Split pot	<b>\$625</b>
	Electronic ignition. (Only available on full pot fryers)	Full pot	<b>\$914</b>
	(E option also required, along with digital controller, or electronic timer or built in computers)		
	Piezo ignition. (Millivolt models only)		<b>\$76</b>
	Toggle switches (Millivolt models only)		<b>\$104</b>

# FRYMASTER GAS FRYING EQUIPMENT

## MJCF PERFORMANCE GAS FRYERS

Product Code	Description	Equipment Dimensions	Energy Rating	Shipping Weight	Sell Price ex GST
MJCFSD	 <p>Full pot gas fryer with stainless steel pot and continuous pilot ignition. Shortening capacity of 30-40lt. (Cannot be used with a Filter Magic System - Refer to MJCFESD)</p> <p>STANDARD FINISH: Stainless steel door, enamel cabinet and stainless steel legs.</p> <p>N.B. Not available with basket lifters.</p>	530w 1011d 1173h	158.3mj	136kg	<b>\$7,688</b>
MJCFESD	<p>Full pot gas fryer with stainless steel pot, electric controls and continuous pilot ignition. Shortening capacity of 27-42lt. (Can be used with a Filter Magic System).</p> <p>STANDARD FINISH: Stainless steel door, enamel cabinet and stainless steel legs.</p> <p>POWER REQUIREMENTS: 240 volts single phase.</p> <p>N.B. Not available with basket lifters.</p>	530w 1011d 1173h	158.3mj	136kg	<b>\$8,170</b>

For optional accessories, computers and controllers, refer to page 16-18

# FRYMASTER GAS FRYING EQUIPMENT

## MASTER JET PRO HIGH EFFICIENCY GAS FRYERS

Product Code	Description	Equipment Dimensions	Energy Rating	Shipping Weight	Sell Price ex GST
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### MASTER JET PRO HIGH EFFICIENCY GAS FRYERS

MJH55SD



Full pot gas fryer with stainless steel pot, solid state controls, electronic ignition, automatic melt cycle and boil out mode.  
Shortening capacity 27lt.

397w  
735d  
1158h

84.4mj

92kg

\$9,335

**STANDARD FINISH:**

Stainless steel door, enamel cabinet and stainless steel legs.

**POWER REQUIREMENTS:**

240 volts single phase.

MJH55BLSD

Full pot gas fryer with stainless steel pot, basket lifters and electronic timer. Solid state controls with electronic ignition, automatic melt cycle and boil out mode.  
Shortening capacity 27lt.

397w  
801d  
1196h

84.4 mj

128kg

\$12,226

**STANDARD FINISH:**

Stainless steel door, enamel cabinet and stainless steel legs.

**POWER REQUIREMENTS:**

240 volts single phase. 3.5 amps

MJH55-2SD

Split pot gas fryer with stainless steel pot and independent control of each pot. Solid state electronic ignition, automatic melt cycle and boil out mode.  
Shortening capacity 14lt per pot.

397w  
735d  
1158h

84.4 mj

95kg

\$11,245

**STANDARD FINISH:**

Stainless steel door, enamel cabinet and stainless steel legs.

**POWER REQUIREMENTS:**

240 volts single phase. 3.5 amps

MJH55-2BLSD

Split pot gas fryer with stainless steel pot, basket lifters and electronic timer. Solid state electronic ignition, automatic melt cycle and boil out mode.  
Shortening capacity 14lt per pot.

397w  
801d  
1196h

84.4 mj

128kg

\$14,095

**STANDARD FINISH:**

Stainless steel door, enamel cabinet and stainless steel legs.



**POWER REQUIREMENTS:**

240 volts single phase. 3.5 amps

For optional accessories, computers and controllers, refer to page 16-18

# FRYMASTER ELECTRIC FRYING EQUIPMENT

## PERFORMANCE ELECTRIC FRYERS

Product Code	Description	Equipment Dimensions	Energy Rating	Shipping Weight	Sell Price ex GST
<b>PERFORMANCE ELECTRIC FRYERS</b>					
RE114SD	 <p>Full pot electric fryer with <b>stainless steel pot</b>, melt cycle, boil out mode, electronic solid state controls and <b>14kw</b> energy rating. Shortening capacity of 22-27lt.</p> <p>STANDARD FINISH: Stainless steel door, enamel cabinet and stainless steel legs.</p> <p>POWER REQUIREMENTS: 415 volts three phase, 20 amps.</p>	396w 780d 1151h	14kw	87kg	<b>\$7,450</b>
RE114BLS	<p>Full pot electric fryer with <b>stainless steel pot</b>, <b>automatic basket lifters</b>, melt cycle, boil out mode, electronic solid state controls and <b>14kw</b> energy rating. Shortening capacity of 22-27lt.</p> <p>STANDARD FINISH: Stainless steel door, enamel cabinet and stainless steel legs.</p> <p>POWER REQUIREMENTS: 415 volts three phase, 20 amps.</p>	396w 853d 1245h	14kw	97kg	<b>\$10,335</b>
RE114-2SD	 <p><b>Split pot</b> electric fryer with <b>stainless steel pot</b>, melt cycle, boil out mode, electronic solid state controls and <b>14kw</b> energy rating. Shortening capacity of 22-27lt.</p> <p>STANDARD FINISH: Stainless steel door, enamel cabinet and stainless steel legs.</p> <p>POWER REQUIREMENTS: 415 volts three phase, 20 amps.</p>	396w 780d 1151h	14kw	90kg	<b>\$9,350</b>
RE114-2BLS	<p><b>Split pot</b> electric fryer with <b>stainless steel pot</b>, <b>automatic basket lifters</b>, melt cycle, boil out mode, electronic solid state controls and <b>14kw</b> energy rating. Shortening capacity of 22-27lt.</p> <p>STANDARD FINISH: Stainless steel door, enamel cabinet and stainless steel legs.</p> <p>POWER REQUIREMENTS: 415 volts three phase, 20 amps.</p>	396w 853d 1245h	14kw	100kg	<b>\$12,247</b>

For optional accessories, computers and controllers, refer to page 16-18

# FRYMASTER ELECTRIC FRYING EQUIPMENT

## PERFORMANCE ELECTRIC FRYERS

Product Code	Description	Equipment Dimensions	Energy Rating	Shipping Weight	Sell Price ex GST
RE117SD	<p>Full pot electric fryer with stainless steel pot, melt cycle, boil out mode, electronic solid state controls and 17kw energy rating. Shortening capacity of 22-27lt.</p> <p>STANDARD FINISH: Stainless steel door, enamel cabinet and stainless steel legs.</p> <p>POWER REQUIREMENTS: 415 volts three phase, 24 amps.</p>	396w 780d 1151h	17kw	87kg	\$8,450

RE117-2SD	<p>Split pot electric fryer with stainless steel pot, melt cycle, boil out mode, electronic solid state controls and 17kw energy rating. Shortening capacity of 22-27lt.</p> <p>STANDARD FINISH: Stainless steel door, enamel cabinet and stainless steel legs.</p> <p>POWER REQUIREMENTS: 415 volts three phase, 24 amps.</p>	396w 780d 1151h	17.0kw	90kg	\$10,360
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RE122SD	<p>Full pot electric fryer with stainless steel pot, melt cycle, boil out mode, electronic solid state controls and 22kw energy rating. Shortening capacity of 22-27lt.</p> <p>STANDARD FINISH: Stainless steel door, enamel cabinet and stainless steel legs.</p> <p>POWER REQUIREMENTS: 415 volts three phase, 31 amps.</p>	396w 780d 1151h	22.0kw	87kg	\$9,188
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For optional accessories, computers and controllers, refer to page 16-18

# FRYMASTER ELECTRIC FRYING EQUIPMENT

## EPRI HIGH EFFICIENCY FRYERS

Product Code	Description	Equipment Dimensions	Energy Rating	Shipping Weight	Sell Price ex GST
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### EPRI HIGH EFFICIENCY FRYERS

*The Advanced Electric TRIAC Fryer Package includes solid-state TRIAC control, solid-state computer control and insulated frypot.*

RE114TCSD	<p>Full pot electric fryer with stainless steel pot and 14kw energy rating and built-in computer controller. Shortening capacity of 22-27lt.</p> <p>STANDARD FINISH: Stainless steel door, enamel cabinet.</p> <p>POWER REQUIREMENTS: 415 volts three phase, 20 amps.</p>	396w 770d 1156h	14kw	87kg	\$10,581
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RE114-2TCSD	<p>Split pot electric fryer with stainless steel pot and 14kw energy rating and built-in computer controller. Shortening capacity of 22-27lt.</p> <p>STANDARD FINISH: Stainless steel door, enamel cabinet.</p> <p>POWER REQUIREMENTS: 415 volts three phase, 20 amps.</p>	396w 770d 1156h	14kw	90kg	\$12,491
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RE117TCSD	<p>Full pot electric fryer with stainless steel pot and 17kw energy rating. Shortening capacity of 22-27lt.</p> <p>STANDARD FINISH: Stainless steel door, enamel cabinet.</p> <p>POWER REQUIREMENTS: 415 volts three phase, 24 amps.</p>	396w 770d 1156h	17kw	87kg	\$11,581
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RE117-2TCSD	<p>Split pot electric fryer with stainless steel pot and 17kw energy rating. Shortening capacity of 22-27lt.</p> <p>STANDARD FINISH: Stainless steel door, enamel cabinet.</p> <p>POWER REQUIREMENTS: 415 volts three phase, 24 amps.</p>	396w 770d 1156h	17kw	90kg	\$13,491
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For optional accessories, computers and controllers, refer to page 16-18

# FRYMASTER GAS AND ELECTRIC FRYING EQUIPMENT

## FILTER MAGIC AND FOOTPRINT SYSTEMS

Product Code	Description	Equipment Dimensions	Energy Rating	Shipping Weight	Sell Price ex GST
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### FILTER MAGIC AND FOOTPRINT SYSTEMS



Filter Magic Filtration System



Footprint Filtration System

NO.OF FRYERS ORDERED	FILTER MAGIC FM-B	FOOTPRINT PRO FPP	FOOTPRINT FP
	Add this price to fryer price		
1	\$10,505	—	\$8,481
2	\$11,643	\$9,456	—
3	\$12,781	\$10,433	—
4	\$13,919	\$11,409	—
5	—	\$12,386	—
6	—	\$13,363	—
Spreader Cabinet	\$2,141*	\$1,310	\$1,310

- FPP** Filter ready fryers- add per fryer **\$801**.  
**FM-B** Filter Magic System for MJCFE fryers. \*Must include spreader cabinet.  
 FMB suites can be built with MJH55, PMJ45 and PMJ35 when in conjunction with MJCFE Fryers.  
**FPP** FootPrint Pro Filter System suitable for MJH55, PMJ45E, PMJ35E and RE14, RE17 and RE22 fryers.  
**FP** Footprint Filter System suitable for single fryer models MJH55, RE14, RE17 and RE22.

Filter is located standard in the centre.

#### Notes

- All gas systems require 240V single phase to operate filter.
- All electric systems require a power lead per frypot.
- Split pot counts as 2 fryers for filter system pricing.
- Footprint systems, filter is supplied standard under the left two fryers.
- Castors are standard on all filter systems.

For optional accessories, computers and controllers, refer to page 16-18

# FRYMASTER GAS AND ELECTRIC FRYING EQUIPMENT

## FILTER MAGIC AND FOOTPRINT SYSTEMS

Product Code	Description	Equipment Dimensions	Energy Rating	Shipping Weight	Sell Price ex GST
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### FOOD WARMER AND HOLDING STATION

FWH-1	Food Warmer Holding Station 1/1 GN size available on Filter Magic and Footprint systems. Must be ordered in conjunction with spreader cabinet to suit.				\$1,111
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FWH-1A	Food Warmer Holding Station perf scoop pan design available on Filter Magic and Footprint systems. Must be ordered in conjunction with spreader cabinet to suit.				\$1,288
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### FRYMASTER PROTECTOR OIL – CONSERVING, ELECTRIC FRYING SUITES

Frymaster Protector electric frying suites come standard with automatic top up, Footprint Pro filtration and computer magic frying computers.



FPEL214	Protector system comprised of 2 x full vat at 14kw ea				\$35,584
FPEL314	Protector system comprised of 3 x full vat at 14kw ea				\$49,400
FPEL414	Protector system comprised of 4 x full vat at 14kw ea				\$63,216
FPEL217	Protector system comprised of 2 x full vat at 17kw ea				\$38,302
FPEL317	Protector system comprised of 3 x full vat at 17kw ea				\$53,475
FPEL417	Protector system comprised of 4 x full vat at 17kw ea				\$68,650
FPEL222	Protector system comprised of 2 x full vat at 22kw ea				\$40,405
FPEL322	Protector system comprised of 3 x full vat at 22kw ea				\$56,632
FPEL422	Protector system comprised of 4 x full vat at 22kw ea				\$72,857

For optional accessories, computers and controllers, refer to page 16-18

# FRYMASTER GAS AND ELECTRIC FRYING EQUIPMENT

## FILTER MAGIC AND FOOTPRINT SYSTEMS

Product Code	Description	Equipment Dimensions	Energy Rating	Shipping Weight	Sell Price ex GST
<b>STOCK FILTRATION SYSTEMS</b>					
FPPRE217CSD	Footprint Pro filter system comprised of 2 x RE17SD fryers c/w computers, castors and covers.				\$30,876
FPP245ESD	Footprint Pro system comprising: 2 x PMJ45ESD fryers c/w castors.  POWER REQUIREMENTS: 240 volts single phase.				\$21,472
FPPRE417TCSC	Footprint Pro system comprising: 4 x RE117TCSC fryers c/w computers and castors.				\$57,733
FPPRE317TCSC	Footprint Pro system comprising: 3 x RE117TCSC fryers c/w computers and castors.				\$45,176
FPP345ESD	Footprint Pro filter system comprising 3 x PMJ45ESD fryers c/w castors.				\$28,457
FPH117CSD	Footprint Pro filter system comprising 1 x RE117SD fryers with built in computer controllers.				\$17,906
FPP214TSD/ED	Footprint Pro filter system comprising 2 x RE114 fryers with built in electronic timers.				\$28,156
FPP245ECSD/NG	Footprint Pro filter system comprising 2 x PMJ45EDS fryers with built in computer controllers.				\$25,992
FPPRE314CSD	Footprint Pro filter system comprising 3 x RE114SD fryers with built in computer controllers.				\$39,563
FPRE317SD	Footprint Pro filter system comprising 3 x RE17SD fryers.				\$35,783
FPPRE417SD	Footprint Pro filter system comprising 4 x RE17SD fryers.				\$36,759

# FRYMASTER ELECTRIC FRYING EQUIPMENT

## PORTABLE FILTERS

Product Code	Description	Equipment Dimensions	Energy Rating	Shipping Weight	Sell Price ex GST
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### PORTABLE FILTERS

PF50R



Portable oil filter with 23kg (27lt) capacity.  
POWER REQUIREMENTS:  
240 volts single phase.

350w  
750d  
425h

55kg

\$4,288

PF95LP-240



Portable oil filter with 59lt capacity. Low profile. Gravity drain

457w  
882d  
609h

64kg

\$4,193

## SHORTENING DISPOSAL UNIT

PSDU50



Shortening disposal unit with heavy duty manual pump and 27lt capacity.

400w  
700d  
1237h

27kg

\$1,554

PSDU90

Shortening disposal unit with heavy duty manual pump and 49lt capacity.

512w  
700d  
1237h

34kg

\$1,790

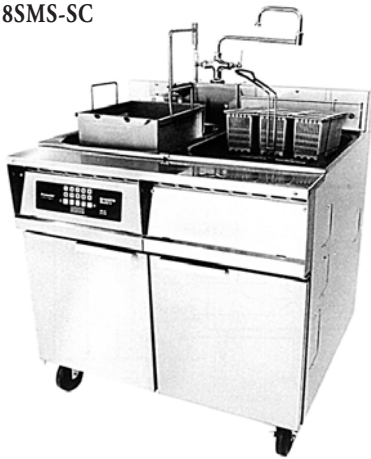
For optional accessories, computers and controllers, refer to page 16-18

# FRYMASTER ELECTRIC SPAGHETTI MAGIC EQUIPMENT

## ELECTRIC SPAGHETTI MAGIC II SYSTEMS

Product Code	Description	Equipment Dimensions	Energy Rating	Shipping Weight	Sell Price ex GST
8BC-SC	<p>Electric pasta cooker with <b>stainless steel pot</b>, electronic programmable timer, auto fill/skim, bulk spaghetti basket, portion cup rack, 24 portion cups.</p> <p>STANDARD FINISH: Stainless steel door, cabinet and legs.</p> <p>POWER REQUIREMENTS: 415 volts three phase. 12 amps.</p>	457w 832d 1245h	8kw		<b>\$9,969</b>

8SMS-SC



Electric pasta cooker with **stainless steel pot** and **separate rinse tank**, solid state digital controller, overflow drain, cooker with hot and cold water faucet, bulk spaghetti basket, portion cup rack, 24 portion cups, auto fill/skim.

914w  
832d  
1092h

8kw

148kg

**\$14,125**

STANDARD FINISH:  
Stainless steel door, cabinet and legs.

POWER REQUIREMENTS:  
415 volts three phase. 12 amps.

For optional accessories, computers and controllers, refer to page 16-18

# FRYMASTER GAS SPAGHETTI MAGIC EQUIPMENT

## GAS SPAGHETTI MAGIC SYSTEMS

Product Code	Description	Equipment Dimensions	Energy Rating	Shipping Weight	Sell Price ex GST
GSMS-SC	<p>Gas pasta cooker with stainless steel pot, automatic, timed basket lift with separate rinse tank, hot and cold water filler, electronic programmable timer, bulk spaghetti basket, portion cup rack and 24 portion cups.</p> <p>STANDARD FINISH: Stainless steel door and enamel cabinet.</p> <p>POWER REQUIREMENTS: 240 volts single phase.</p>	918w 918d 1216h	84.4mj	148kg	\$15,648






GBC-SC	<p>Gas pasta cooker with stainless steel pot, automatic, timed basket lift, electronic programmable timer, bulk spaghetti basket, portion cup rack and 24 portion cups.</p> <p>STANDARD FINISH: Stainless steel door and enamel cabinet.</p> <p>POWER REQUIREMENTS: 240 volts single phase.</p>	508w 918d 1216h	84.4mj	74kg	\$12,170
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For optional accessories, computers and controllers, refer to page 16-18

# FRYMASTER

## OPTIONAL ACCESSORIES AT ADDITIONAL COST

Product Code	Description	Equipment Dimensions	Energy Rating	Shipping Weight	Sell Price ex GST
<b>BASKETS</b>					
ARC-AW-2A	Twin size baskets. Two required per frypot. (Available for GF14 and MJ35 fryers.)				\$58 ea
ARC-AW-5	Twin size baskets. Two required per frypot. (Available for MJ45 fryers.)				\$77 ea
<b>CASTORS</b>					
CASTORS	Castor with brake (8100357) - Set of 2.				\$72 per set
	Cartor without brake (8100356) - Set of 2.				\$48 per set
<b>CAPPING STRIP FOR BANKING FRYERS</b>					
FGF-9107515	Capping strip to suit PMJ35				\$54
FGF-9106508	Capping strip to suit MJCF				\$72
<b>CONTROLLERS AND COMPUTERS</b>					
'C'	Multi Product Computer for use with PMJ35E, PMJ45E, H55 and all electric fryers.				\$2,354
RM1P2B	Multi Product, one fryer				\$3,535
RM2P4B	Multi Product, two fryer				\$4,815
	Remote computers includes probe(s) and probe holder				
	POWER REQUIREMENTS: 240 volts single phase.				
<b>ELECTRIC TIMER CONTROLLER</b>	Ready to time the cook operation for the time selected and signals audibly when time counts down. Features temperature check, boil out and melt cycle operations and lighted digital display. Available on H55, PMJ45E, PMJ35E, H14, H17, H22			Full pot Split pot	\$548 \$651
					
<b>DIGITAL SOLID STATE CONTROLLER</b>	Smooth touch-pad control panel is easy to operate. Features constant temperature display, melt cycle, lighted digital display and Fahrenheit/Celcius readings. Available on H55, PMJ45E, PMJ35E, H14, H17, H22			Full pot Split pot	\$508 \$655
					
<b>SOLID STATE CONTROLLER</b>	Standard controls for Frymaster high efficiency gas and electric fryers. Assured pinpoint accuracy of oil temperature, preserves oil life and produces a uniformly cooked product. Standard on H50, H50-2, H14, H14-2, H17, H17-2, H22, H22-2.				Standard
					

# FRYMASTER

## OPTIONAL ACCESSORIES AT ADDITIONAL COST

Product Code	Description	Equipment Dimensions	Energy Rating	Shipping Weight	Sell Price ex GST
<b>FILTER PAPER AND ACCESSORIES</b>					
8030003	Box of 100 sheets of filter paper to suit original Filter Magic-A before 05/90 and all Filter Magic Portable Filters.				\$150
8030170	Box of 100 sheets of filter paper to suit Filter Magic and Footprint filter system manufactured after 05/90 and all Filter Magic and Footprint II Filter systems.				\$234
8030074	Box of 100 sheets of filter paper to suit original MJCF Filter Magic - B system.				\$228
8030171	Box of 100 sheets of filter paper to suit Filter Magic II system built after 08/90.				\$261
8030002	Refer to Magnesol Section				

## FISH PLATES

8233048	Fish plate to suit MJ35				\$158
8230619	Fish plate to suit MJ45, MJ47 and H55				\$158
8230368	Fish plate to suit MJCF				\$174 \$158
8230072	Fish plate to suit H14, H17 and H22				

## FLEXIBLE HOSES WITH QUICK DISCONNECT COUPLINGS

DOR-2650 KIT-36	13mm (1/2") diameter 900mm long				Refer Dormont price list
DOR-2675 KIT-36	20mm (3/4") diameter 900mm long				Refer Dormont price list
DOR-26100 KIT-36	25mm (1") diameter 900mm long				Refer Dormont price list

## FRYERS FRIEND

FSP-8030047	Clean out rod.				\$30
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# FRYMASTER

## OPTIONAL EXTRAS AT ADDITIONAL COST

Product Code	Description	Equipment Dimensions	Energy Rating	Shipping Weight	Sell Price ex GST
<b>LIDS</b>					
FGF-8063244SP	Lid to suit MJ35.				\$106
FGF-8061341	Lid to suit MJH50 Full Pot				\$106
FGF-8063232	Lid to suit MJH55 Split Pot				\$119
FGF-9107534	Lid to suit MJH47 and MJ45				\$106
FGF-8061343	Lid to suit MJCF.				\$187
FGF-8063068	Lid to suit H14 .				\$110

## SPAGHETTI MAGIC II OPTIONS AND ACCESSORIES

Less faucet	DEDUCT				\$280
Auto-Fill/Skim	DEDUCT				\$876
FSP-8231910	Bulk Spaghetti Basket for gas pasta cooker.				\$420
FSP-8030200	Portion Cup Rack.				\$306
FSP-8030018	Individual Portion Cup.				\$15
FEF-8030205	Support Rack.				\$176





# STANDARD TERMS AND CONDITIONS

## COMCATER GROUP (the "supplier") comprises:

**CCE International Pty Ltd (ABN 53 005 974 185)**

**Commercial Catering Equipment Pty Ltd (ABN 24 005 587 253)**

**Comcater Pty Ltd (ABN 65 006 367 451)**

- 1 Unless otherwise advised in writing by the supplier to the customer, and notwithstanding any statement to the contrary which may be contained in the customer's order, these terms and conditions apply to all transactions between the supplier and the customer. These terms and conditions of sale may be varied by the supplier at any time by notice in writing to the customer.
- 2 Quotations provided by the supplier are an invitation to treat and not an offer to sell the goods the subject of the quotation by the supplier. An agreement for sale of the goods arises when an order for the goods is placed by the customer and:
  - (a) that order is accepted by the supplier in writing; or
  - (b) the order is otherwise satisfied or performed in whole or in part by the supplier.
- 3 (a) All prices quoted and any other charges applicable will be exclusive of GST (as defined in the *A New Tax System (Goods and Services Tax) Act 1999* (Cth)). GST will be payable by the customer upon the supply of goods.
  - (b) Price quotes are subject to variation without notice.
  - (c) All goods will be supplied in carton quantity only. Customer order quantity will be adjusted to nearest carton quantity.
  - (d) The Cambro product range is also sold in carton quantities only. If broken packs are required, there will be a broken pack surcharge of \$20 per pack. Minimum Cambro order is \$200 Nett excluding tax.
- 4 The customer may withdraw or cancel any order placed prior to acceptance by the supplier. Where in the discretion of the supplier cancellation is otherwise accepted, the customer shall pay to the supplier an amount equivalent to twenty per cent of the agreed price of the goods by way of liquidated damages. Orders for non-stock items may NOT be cancelled or returned under any circumstances.
- 5 Delivery of equipment and accessories shall be effected F.I.S. to the capital city in the state in which the order is placed. Such delivery shall only be made to ground floor or kerbside goods receiving areas. Delivery of spare parts shall be effected FOB our Victorian warehouse.
- 6 Any time given for delivery of goods is an estimate only. The supplier shall not be liable for any loss or damage whatsoever by reason of any delays in delivery of the goods and the customer shall not be relieved of any obligation to accept or pay for the goods by reason of such delay. If the supplier, in its sole and absolute discretion, determines that it is or may be unable to complete its obligations within a reasonable time or at all, the contract may be terminated by the supplier. In the event of termination, the customer shall have no claim against the supplier for any damage, loss, cost or expense whatsoever.
- 7 (a) The goods shall be subject to a materials and labour warranty for 12 months following delivery, in any case where the goods are found to be defective in materials, manufacture or workmanship. This warranty applies only for the benefit of the customer and is void if installation or operation is not in accordance with the manufacturer's instructions and recommendations. Furthermore, all warranty work must be conducted by the supplier's staff or its authorised service agents. All warranty calls are to be placed and authorised through the supplier's branch offices.
  - (b) All warranty work will be undertaken in normal working hours from Monday – Friday 8am – 4pm. Penalty rates for after hours service apply and when charged, the excess between normal hour labour rates and penalty rates will be the customers responsibility. Equipment such as Server products, Maximum blenders and other small equipment are classed as 'carry in' items. These items are to be returned to the supplier or its Authorised Service Agent workshop for repair. Transport/freight costs to and from the customer for 'carry in' items are to be covered by the customer. If the customer requests on site service (an option always available to the customer) the customer will be charged callout and travelling costs; the labour for warranty repair time on site will be covered by the supplier.
- 8 Save and except for the express warranty set out above, and to the maximum extent permitted by law, all conditions and warranties which may at any time be implied by law (including the common law, the *Trade Practices Act*, the *Fair Trading Act* and the *Goods Act*) are excluded. To the extent that these cannot be excluded and where the law permits, the supplier's liability in respect of any such condition or warranty shall be limited at the option of the supplier to the repair or replacement of the goods or the supply of equivalent goods or the payment of the costs of replacing or repairing the goods or having them replaced or repaired.
- 9 The customer must assume full risk of loss or damage to the goods immediately upon delivery. Pending payment in full for the goods, the customer must not supply any of the goods to any person outside of its ordinary or usual course of business, must not allow any person to have or acquire any security interest in the goods, and must insure the goods for the full insurable or replacement value (whichever is the higher), with an insurer licensed or authorised to conduct the business of insurance in the place where the customer carries on business.
- 10 Notwithstanding clause , title to the goods remains with the supplier until the supplier has received payment of the purchase price of the goods and the purchase price of any other goods or services previously or subsequently supplied by the supplier to the customer, whereupon such title shall pass to the customer.
- 11 Until such time as title to the goods passes to the customer, the customer:
  - (a) holds the goods as the fiduciary agent of the supplier and remains liable to account to the supplier for the goods;
  - (b) will, if directed by the supplier, store the goods marked in such a way that it is clear that the goods are the property of the supplier, but all costs of storage (whether or not at the direction of the supplier) will be paid by the customer; and
  - (c) irrevocably gives the supplier (and its servants and agents) leave and licence without the necessity of giving any notice to enter at any time on and into any premises occupied by the customer, forcibly, if necessary, to inspect, search for and remove any of the goods supplied by the supplier.
- 12 Subject to clause 13, the customer shall be entitled to sell the goods in the ordinary course of its business. If the goods are sold by the customer prior to the time when title passes to the customer, then:
  - (a) the customer must keep separate records in relation to the proceeds of the sale of any goods which have not been paid for,
  - (b) the customer agrees that it holds the proceeds of resupply of the goods on trust for and as agent for the supplier immediately when they are receivable or are received and that the supplier has the right to trace the proceeds of sale,
- (c) the customer agrees that it must either pay the amount of the proceeds of resupply to the seller immediately when they are received or pay those proceeds into an account with a bank or a financial institution or deposit taking institution as trustee for the seller,
- (d) the customer agrees that any accessory or item added to any of the goods by an act of the customer or any person at the direction or request of the customer becomes and remains the property of the supplier until the supplier has received payment of the purchase price of the goods in accordance with clause 10 when the property in the goods (including the accessory) passes to the customer,
- (e) for the avoidance of doubt, if any goods are used in a manufacturing process or mixed with other materials, the customer must record the value of goods so consumed in relation to each unit of finished product and upon sale of any unit of finished product, immediately remit that amount from the proceed of sale to the supplier. The customer must provide to the supplier monthly or quarterly records of such use.
- 13 The customer's right to sell the goods in the ordinary course to its business:
  - (a) may be revoked at any time by the seller giving notice to that effect if the customer is in default for longer than seven days in the payment to any sum whatsoever due to the supplier;
  - (b) shall automatically cease if a receiver, controller, liquidator or administrator is appointed to the assets, undertaking or property of the customer, or a winding up order against the customer is made or petitioned, or any petition or order in bankruptcy against the customer is presented or made, or the customer goes into voluntary liquidation or calls a meeting of or makes arrangements or compositions with its creditors.
- 14 Upon revocation of the customer's right of sale pursuant to clause 13, the customer shall place the goods at the disposal of the supplier who shall be entitled to enter any premises of the customer for the purpose of removing the goods and to remove the goods from the said premises. If the goods have been sold pursuant to clause 12, the customer must pay to the supplier the proceeds then held by the customer as trustee for the supplier.
- 15 The invoiced amount for the goods is to be paid by the customer to the supplier no later than the last day of the month following the month in which the invoice is first issued ("the due date"). Where the customer fails to effect payment within this period, the supplier may at its discretion and without attracting any liability to the customer withhold delivery of all other goods for which orders have been placed by the customer and accepted by the supplier.
- 16 Where payment is not made on the due date, interest on the amount outstanding is payable at the rate of 1% above the supplier's overdraft rate from time to time, calculated from the due date of the payment until payment is made in full.
- 17 Should the customer's account exceed the supplier's trading terms and be passed over for collection, all costs relating to the recovery of those debts (including agency's commissions, solicitor's and counsel's fees, court costs and out of pocket expenses) must be paid the customer.
- 18 These terms and conditions shall at all times be governed, construed and interpreted according to the law of the State of Victoria and the customer hereby irrevocably submits to the non-exclusive jurisdiction to the courts of that State and all courts of appeal therefrom.
- 19 Where the customer is an individual, sole trader, partnership or small business, the individual(s) identified on the First Page (**Individuals**) acknowledge, consent and agree that the Individuals have been notified by the supplier that, in accordance with the *Privacy Act 1988* (Cth) (**Privacy Act**):
  - (a) the supplier may provide such information about the Individuals as is permitted by the Privacy Act to a credit reporting agency to obtain a consumer credit report about the Individuals and to allow the credit reporting agency to create or maintain a credit information file containing information about the Individuals;
  - (b) the supplier may obtain a consumer credit report containing information about the Individuals from a credit reporting agency for the purpose of assessing the application for commercial credit by the Individuals and to collect overdue payments in respect of commercial credit owed by the Individuals;
  - (c) the supplier may exchange such information about the Individuals credit worthiness, credit standing, credit history or credit capacity with other credit providers to assess an application for credit by the Individuals, to assess the credit worthiness of the Individuals, to notify other credit providers of a default by the Individuals and to exchange information with other credit providers as to the status of this loan where the Individuals are in default with other credit providers;
  - (d) the supplier may give a guarantor of the customer's liability a credit report containing information about the Individuals' credit worthiness, credit standing, credit history or credit capacity, to keep the guarantor informed about the guarantee;
  - (e) the information may be exchanged before, during or after the provision of credit to the customer; and
  - (f) the Individuals can access the personal information that the supplier holds about them, subject to some exceptions permitted by law.
- 20 In the event that the customer is in default in payment of any amount owing to the supplier for period in excess of 120 days, the customer hereby charges all real estate owned by the customer at the time of the default with payment of all amounts outstanding to the supplier including interest calculated in accordance with clause and authorises the supplier to lodge a caveat for registration upon all properties so charged. The customer further agrees to execute a mortgage or mortgages in registrable form at the request of the supplier. A statement or certificate signed by a duly authorised officer of the supplier as to the goods supplied to and the indebtedness of a customer shall be prima facie evidence thereof. Should your account exceed our trading terms and be passed over for collection all cost including agencies commission, solicitors fees, court costs and out of pocket expenses are the liability of the customer.
- 21 Any claim for transport damage, short supply of goods or return for credit must be received within 14 days of receipt of goods for it to be considered.
- 22 Goods returned for credit may incur a restocking fee equal to the percentage of the value of the items returned as indicated on the invoice. Authorisation for return of goods must be sought before the goods are returned.

*From the world of Comcater!*

National Customer Service Hotline

**1800 035 327**

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