



Sediment Tray

Project _____
 Item _____
 Quantity _____
 CSI Section 11400 _____
 Approval _____
 Date _____

Sediment Tray

Models

- | | | |
|--|--|---|
| <input type="checkbox"/> H55/MJ45/GF40 Gas Fryer Tray | <input type="checkbox"/> RE14/17/22 Fryer Tray | <input type="checkbox"/> MJCF Gas Fryer Tray |
| <input type="checkbox"/> H55-2/MJ45-2 (L) Gas Fryer Tray | <input type="checkbox"/> RE14-2/17-2/22-2 (L) Fryer Tray | <input type="checkbox"/> MJ35/GF14/J2X Gas Fryer Tray |
| <input type="checkbox"/> H55-2/MJ45-2 (R) Gas Fryer Tray | <input type="checkbox"/> RE14-2/17-2/22-2 (R) Fryer Tray | |



Part No. 8030103 -- H55/MJ45/GF40 Gas Fryer Tray
 Part No. 8030107 -- H55-2/MJ45-2 left (not shown)
 Part No. 8030108 -- H55-2/MJ45-2 right (not shown)



Part No. 8030187 -- MJCF Gas Fryer Tray
 Part No. 8030188 - MJ35/GF14/J2X Gas Fryer (not shown)



Part No. 8030113 -- RE14/17/22 Electric Fryer Tray
 Part No. 8030360 -- RE14-2/17-2/22-2 Electric Fryer Tray split pot left (not shown)
 Part No. 8030359 -- RE14-2/17-2/22-2 Electric Fryer Tray split pot right (not shown)

Standard Features

- Fine mesh construction
- Nickel plating that resists corrosion
- Sturdy support braces eliminate need for support rack
- Plastisol coated handles for safe handling

Specifications

Specifically designed for the removal of sediment from the frypot

Frymaster's sediment trays are fine mesh screens designed exclusively to fit inside the cold zone of the open frypot beneath the baskets to catch crumbs and sediment that fall from breaded food products.

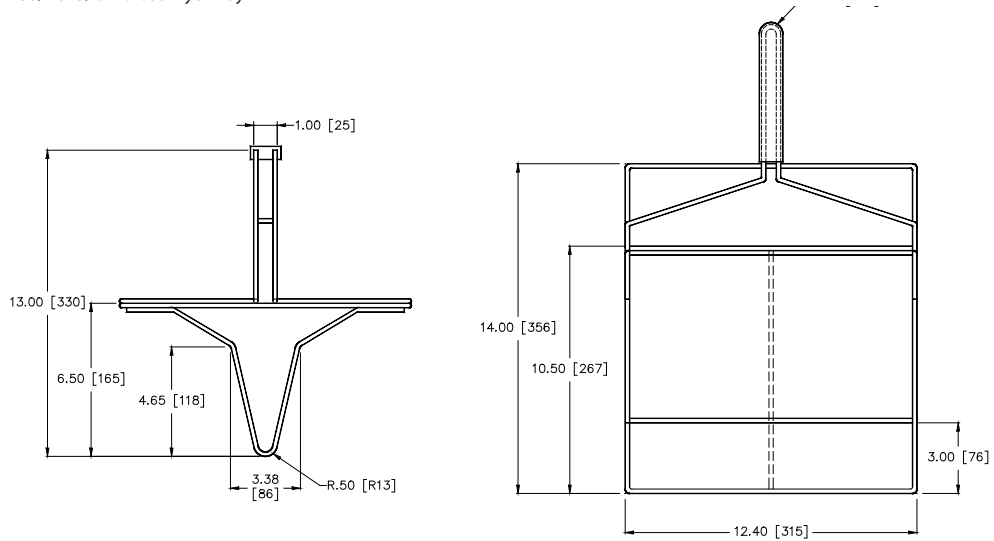
The sediment trays can be easily removed, quickly emptied when necessary and replaced for continuous, uninterrupted frying during peak production. Using the sediment tray helps to prolong the useful life of the oil by promptly removing food particles and sediment that contribute to oil breakdown. They also help prevent sediment

accumulation on the frypot's heat exchange areas, minimizing carbon build-up and frypot cleaning effort.

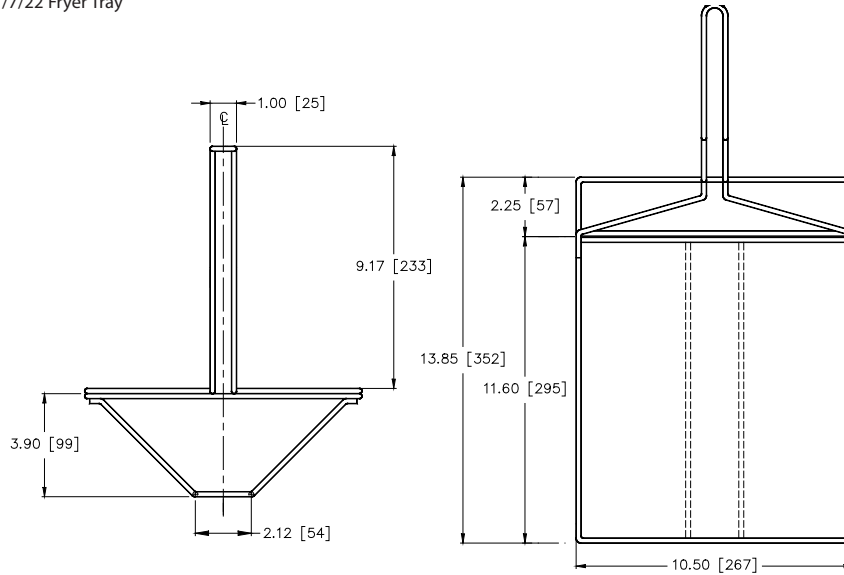
These sediment trays are constructed of nickel-plated materials that resist corrosion and meet all NSF and FDA requirements. Sturdy support braces allow baskets to sit securely on top of the tray, eliminating the need for support racks. The handle is coated with plastisol to withstand high temperatures for safe handling.



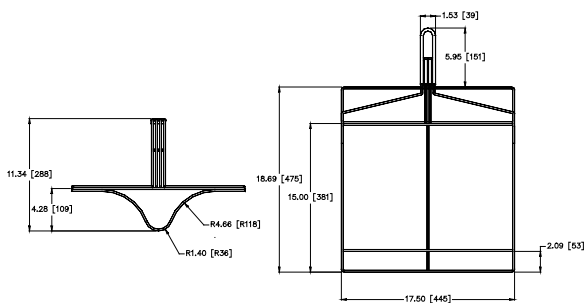
Part No. 8030103 -- H55/MJ45/GF40 Gas Fryer Tray



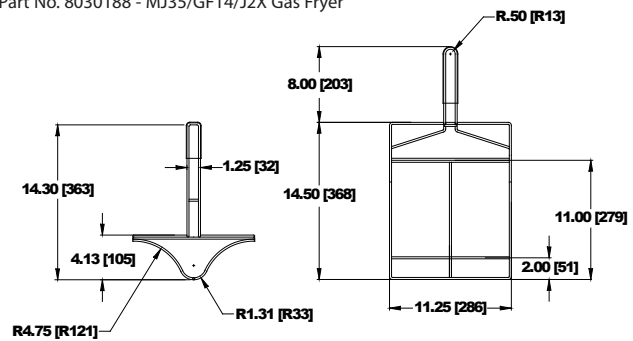
Part No. 8030113 -- RE14/1/7/22 Fryer Tray



Part No. 8030187 -- MJCF Gas Fryer Tray



Part No. 8030188 - MJ35/GF14/J2X Gas Fryer



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