

# Sediment Tray

Project
Item
Quantity
CSI Section 11400
Approval
Date —

#### Models

- H55/MJ45/GF40 Gas Fryer Tray H55-2/MJ45-2 (L) Gas Fryer Tray H55-2/MJ45-2 (R) Gas Fryer Tray
- RE14/17/22 Fryer Tray RE14-2/17-2/22-2 (L) Fryer Tray RE14-2/17-2/22-2 (R) Fryer Tray
- MJCF Gas Fryer Tray MJ35/GF14/J2X Gas Fryer Tray OCF30 Gas Fryer Tray ☐ Filter Quick Gas 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. 8030382 -- OCF30/ Filter Quick Gas Fryer Tray (not shown)



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



### Standard Features

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



Part No. 8030358-- 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)

## **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.



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