PEGASUS
COOKING EQUIPMENT

THE SMART CHOICE

ELECTRIC FLOOR FRYERS

FR-40E

FR-50E

FR-75E

FEATURES

- The Pegasus Electric Fryers are reliable and versatile solutions designed for professional frying applications.
- Stainless steel construction, ensures durability and easy cleaning.
- Quick recovery with 14 kW, 15kW, and 19kW lift up element.
- Stainless steel drawn frypot with stainless steel baskets included.

- Electric fryer with thermostatic temperature control.
- 40 lbs, 50 lbs, and 75 lbs frypot capacities.
- 208V / 3 Phase or 208V / 1 Phase.
- Field convertible from 3 phase to 1 phase.
- Lift up heating element for easy cleaning.
- Safe oil drainage from the bottom via valve.
- Safety thermostat for overheat protection.
- One-year limited parts & labor warranty (USA & Canada only).

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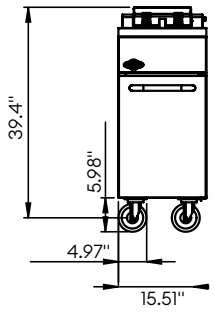
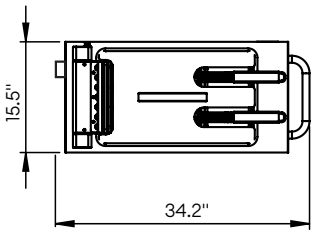
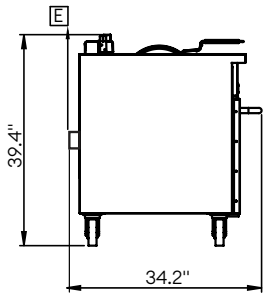
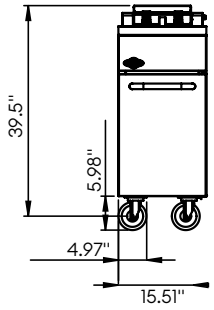
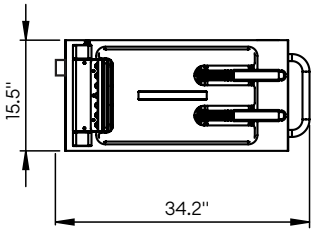
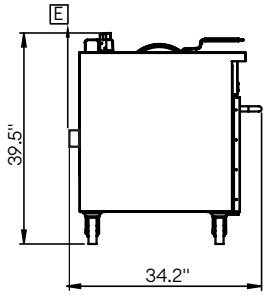
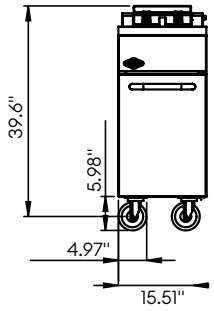
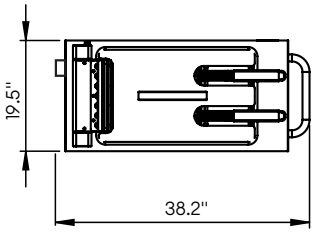
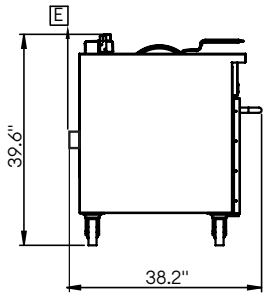
	FRONT VIEW	TOP VIEW	SIDE VIEW
FR-40E		 E: Electric Inlet 14 kW / 208V - 3 Phase or 208V - 1 Phase	
FR-50E		 E: Electric Inlet 15 kW / 208V - 3 Phase or 208V - 1 Phase	
FR-75E		 E: Electric Inlet 19 kW / 208V - 3 Phase or 208V - 1 Phase	

TECHNICAL SPECIFICATIONS:

Model	Power	Voltage	Phase	Nominal Amps 208V - 3P	Nominal Amps 208V - 1P	Dimensions (W x H x D)	Shipping Dimensions (W x H x D)	Shipping Weight
FR-40E	14 kW	208V	3P (field convertable to 1P)	39	67	15.5" x 39.4" x 34.2"	17.7" x 43.3" x 39.4"	117 lb
FR-50E	15 kW	208V	3P (field convertable to 1P)	42	73	15.5" x 39.5" x 34.2"	17.7" x 43.3" x 39.4"	117 lb
FR-75E	19 kW	208V	3P (field convertable to 1P)	53	92	19.5" x 39.6" x 38.2"	21.7" x 43.3" x 43.4"	432 lb

REQUIRED CLEARANCES:

	Non-Combustible	Combustible Construction
Left	0" (00 mm)	1" (25 mm)
Right	0" (00 mm)	3" (76 mm)
Back	2" (51 mm)	3" (76 mm)

Galaxy Group reserves the right to modify specifications or discontinue models without incurring obligation. Dimensions are nominal.

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