

Funnel Cakes, Corn Dogs, Toppings, Saratoga Swirls & Fried Snacks

FRIED AND BAKED FOOD SUPPLIES

GEJO'S FUNNEL CAKE MIX
BLOOMIN ONION BINDER MIX
CHARLIE BIGGS WESTERN BREADING
PRONTO PUP CORN DOG BATTER MIX
OIL FILTER CONES - 10"
9" FUNNEL CAKE PLATES

25 LB BAG
CASE OF 6 - 5 LB BOXES
30 LB CASE
50 LB BAG
BOX OF 50
500 PER CASE



OIL

CHARLIE BIGGS LIQUID SHORTENING
CHARLIE BIGGS BOIL OUT FRYER

35 LB. JUG
1 GALLON JAR

ACCESSORIES



5103
8" MOLD RING



5104
6" MOLD RING



5109
STAINLESS STEEL
FUNNEL CAKE
POURING
PITCHER
1 1/4 QUART CAPACITY



5112
NON-METALLIC
FUNNEL CAKE
POURING
PITCHER
2 QUART CAPACITY



5220
FUNNEL
FINGER MOLD
- 6 COUNT



4190

ONION BLOSSOM CUTTER COMPLETE

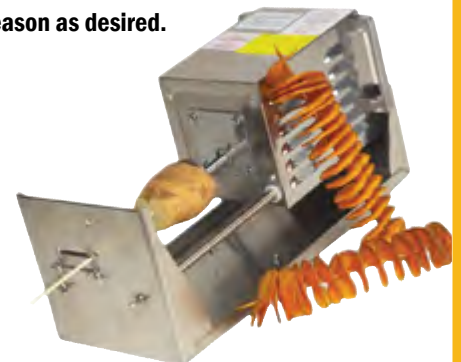
This is the Giant Onion that is cut, battered and "opens up" when it hits the 375° cooking oil in a King 9 Fryer. Here is the Onion cutter. Start with a Colossal Size onion. Batter/bread and deep fry.



5280M FRY AND SARATOGA SWIRLS CUTTER

The hottest fried fun food on the midways is the Saratoga Swirls® and ribbon fries. You can't buy these at the super market like the spiral fry. Simply put a clean, unpeeled Idaho potato on the driver plate for ribbon fries or insert the wooden stick in the appropriate spot for Saratoga Swirls®. Next turn the motor on and watch the Saratoga Swirls® or ribbon fries appear.

Deep fry it and season as desired.



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8050D FW-12 FRYER

**INCLUDES DRAIN & SHUT-OFF SWITCH
230 VOLTS · 5500 WATTS**

The standard of the industry for large Funnel Cake Fryers and/or Elephant Ears Fryers has been the FW-12. Easily work four 8" Funnel Cakes or two large diameter Elephant Ears or 12 French Waffles - your choice. 5500 watt elements should produce about 100 Funnel Cakes per hour. For the really BIG locations, use two, three or four at one time - only heat up all four during the busiest periods - cut back to one during the slow periods - an effective way to triple the "pot life" of your cooking oil! Always order this size fryer with drain.



5099NS SIX CAKE FUNNEL CAKE FRYER, LARGE 95,000 BTU BURNER- LP GAS ONLY

In a Class By Itself! Makes six Funnel Cakes fast. Non-electric thermostat holds your cooking oil temperature - reduces cooking oil absorption - increases profits. Equipped with thermostat, safety pilot and drain. Always use a minimum 80 to 100 lb. gas tank. For outdoor use only. 95,000 BTU's from one "jet burner." LP gas only. All stainless steel construction 50 lb. cooking oil capacity. Minimum 10" (25.4 cm) clearance required on two sides and rear.



5099NS ON 5096 LOW-BOY FRYER CART

This is a heavy duty welded box-extrusion cart. Easily capable of handling a 500 lb. load. It's hard to work special events without a #5096 Low Boy for each of your #5099NS Funnel Cake Fryers.



8048D CORN DOG FRYER

**INCLUDES DRAIN
120 OR 220V**

Many people fry specialty fun foods such as Corn Dogs, Cheese Dogs, Shrimp Rolls, Fried Veggies or even a Funnel Cake or two. Skewer clip assembly is "spring loaded" and can be quickly removed. Fryer basket is available for Bacon Puffs. Even small fryers hold over 30 lbs. of oil; therefore, drains are an absolute necessity for safe operations.



8073 KING 9 FRYER

230 VOLTS · 5500 WATTS

The King 9 is a great fryer for Onions. Cook surface is 15 1/3" x 15 3/4" (40 x 40 cm). 47 lb. cooking oil capacity. Oil depth not over 8" (20 cm) for French Fries, Onions or other foods that contain a lot of moisture.

