



# MIES® Products, Inc.

## MIES ELECTRIC PRESSURE FRYERS



"Clean" Cooking Well...allows for fast, easy cleaning.

### Features Unique "Heat Ring" Design

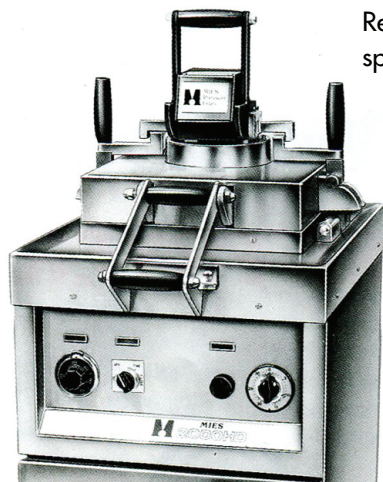


Unique Mies "Heat Ring" Design...features heat elements strapped around the exterior of the cooking well. Provides for more uniform cooking, prolongs shortening life (shortening is not in direct contact with heat elements) and allows for fast, easy cleaning of the cooking well.

## MIES ELECTRIC PRESSURE FRYERS OFFER MORE OUTSTANDING FEATURES:

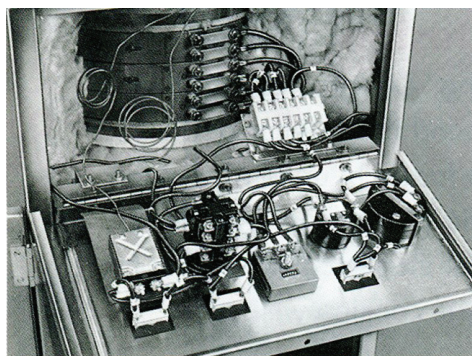
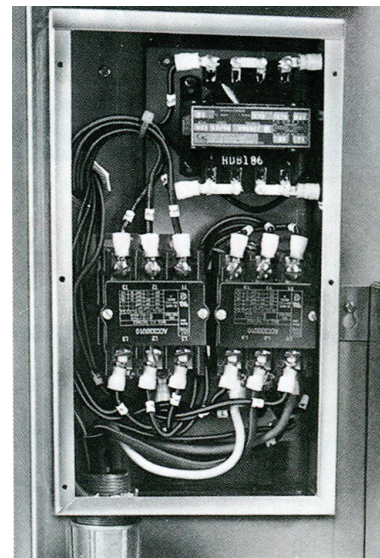
- **ENERGY SAVINGS**...uses only 6 kilowatts.
- **LESS SHORTENING**...approximately 25 lbs. of shortening to cook 10 lbs. of chicken.
- **EASY TO CLEAN, SAVES LABOR**... heat elements are strapped around the outside of the cooking well, which also eliminates damage to elements and thermostat when cleaning inside of cooking well.
- **LESS OIL ABSORPTION**...because Mies pressure frying seals in natural goodness and seals out extra oil.
- **PREPARES A WIDE VARIETY OF FOODS**...chicken, seafoods, chops, potato wedges, vegetables and other food products can be fried in the Mies Pressure Fryer. It can also be used as an open fryer.
- **PREPARES FOOD IN SHORTER TIME THAN CONVENTIONAL FRYERS**...10 minute cook cycle for 10 lbs. of chicken and 5-7 minutes for 6-7 lbs. of potato wedges.
- **PRODUCES A CONSISTENTLY GOOD FOOD PRODUCT**...in golden brown appearance, taste and quality.
- **SEAMLESS, STAINLESS STEEL, COOKING WELL COMPLETE WITH DRAIN**...fully drawn stainless steel (heat treated), with no welded seams. Easy to clean and maintain.
- **EASY TO OPERATE**...all controls are centrally grouped on front control panel.
- **MAXIMUM SAFETY**...exclusive design feature of the Mies pressurator prevents fryer lid from opening while under full pressure...safety lid lock and safety latch handle provide extra protection.
- **EXHAUST SYSTEM**...at the end of the cooking cycle steam is discharged into an exhaust tank located on the back of the fryer. After it condenses, the water drains into a removable drain pan in the compartment under the fryer.
- **PRELOAD BASKET**...holds up to 36 pieces of chicken, evenly distributed on four separate shelves, for fast, easy preloading. This avoids food product from sticking together, and every piece of product is fully exposed to the shortening during the cook cycle, resulting in more product uniformity.
- **LONGER SHELF LIFE**...the Mies cooking process assures a slow, gentle and thorough cook, which enables the chicken to be held in a heated holding warmer for up to four hours...while preserving the "just cooked" flavor, rich color and tender, moist texture.
- **DURABLE, HIGH QUALITY CONSTRUCTION**... assures many years of trouble-free, dependable performance.
- **EASY TO FILTER**...filter plate assembly with filter paper located on the bottom of cooking well, prevents cracklings from clogging the drain during filtering process.

**PLEASE NOTE:** Mies pressure fryers include 1 stainless steel collar, 1 deep fryer thermometer, 1 pair oven mitts, 1 preloader basket w/hook, 1 stainless stock pot, 1 special spoon, 2 sets of fryer filter plates, 1 box (100) of #100W12C filter papers, service cord w/plug and wall receptacle as standard equipment.



Recessed Control Panel...protected from spills or accidental impact

Rear Electrical Relay Compartment (with cover off)...for easy access to contactors, transformer and wiring.



Hinged Control Panel...for easy maintenance.

Front Drain Control...for easy filtering. Also, note easy access for fuse replacement if necessary.

## Pressure Fryer Specifications & Dimensions

### GENERAL SPECIFICATIONS

#### Frying Capacity

10 lbs. of Chicken (four 2¼ - 2½ lb. chickens), cooking cycle of 10 minutes.

6-7 lbs. of potato wedges, cooking cycle of 5-7 minutes.  
Shortening capacity...approx. 25 lbs.

#### Note:

Short cooking cycles can be achieved with other foods, such as chops, fish, seafoods, onion rings or other vegetables

### ELECTRICAL SPECIFICATIONS

208 Volt/Three Phase	- 18 Amp	- 4 wire	- 6 KW
220 Volt/Single Phase	- 27 Amp	- 3 wire	- 6 KW
220 Volt/Three Phase	- 15 Amp	- 4 wire	- 6 KW

#### Single Phase

30 Amp Arrow Hart Twist Lock Plug  
#6342 and #6340

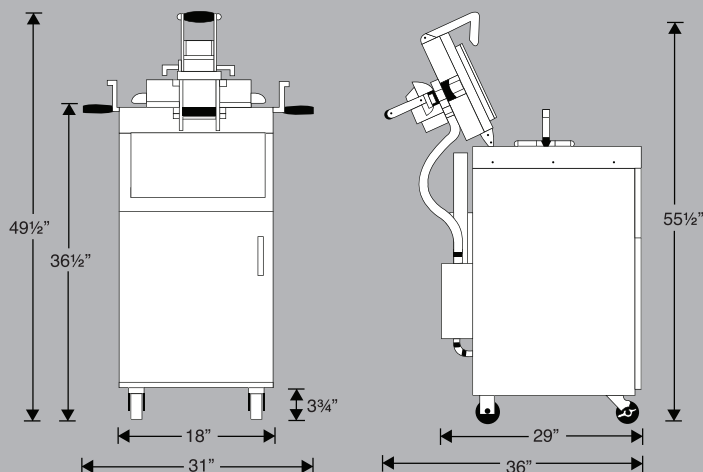
#### Three Phase

30 Amp Arrow Hart Twist Lock Plug  
#6522 and #6520

**Note:** All Mies electric pressure fryers are equipped with a 24-volt control system...208/220 volts are reduced to 24 volts at the operator's controls for added protection and safety.

#### LIMITED WARRANTY:

Heater elements .....	2 years
Electrical components .....	1 year
Pressure release parts .....	1 year



# FRYER COMPONENTS - ACCESSORIES

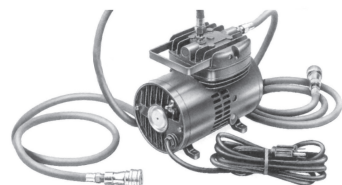


## \*MODEL 18Q STAINLESS STEEL COLLAR

Use of stainless steel collar is recommended when lowering food product into cooking well...helps prevent shortening from splashing over.

## 67A WIRE BASKET

Use for food preparation and allows for fast and easy removal of food product from stock pot.



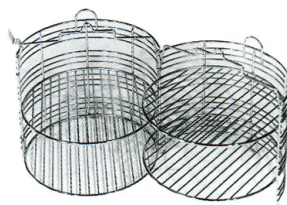
## MODEL 207E AIR COMPRESSOR

Air Compressor equipped with a 2-way filtration attachment...facilitates quick drainage and return of shortening to cooking vessel during filtration process.



## \*85A STAINLESS STEEL STOCK POT

Used for food preparation



## \*MODEL 68A PRELOAD BASKET

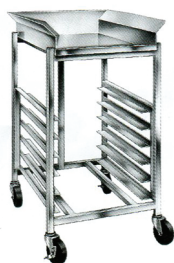
Wire basket holds up to 36 pieces of chicken, evenly distributed on four separate shelves. This avoids food product from sticking together.

\*NOTE: Fryer includes (1) stainless steel collar, (1) preload basket and (1) stock pot. Additional units are optional at extra cost.

## CHOOSE FROM AN EXTENSIVE LINE OF RELATED MIES FOOD EQUIPMENT & SUPPLIES TO SUIT YOUR SPECIFIC NEEDS



MODEL 908-A6  
POTATO  
WEDGER



MODEL 217E MOBILE  
LANDING TABLE  
(22½"W x 29½"D x 38"H)



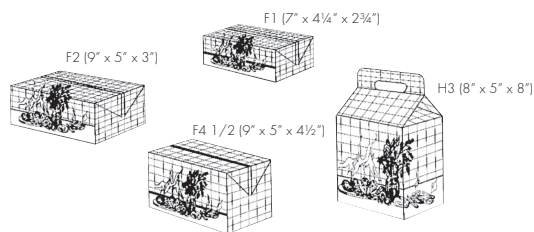
MODEL 219E DELUXE  
BREEDING STATION  
(27"W x 20½"D x 53"H)



MIES  
ONE-STEP  
BREEDING



MODEL 1000-S/STD  
HOLDING WARMER  
(22"W x 27⅞"D x 41½"H)

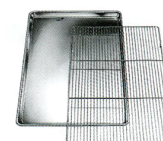


CARRY-OUT FOOD CARTONS



MODEL ED-48 DISPLAY CASE  
(Available in various sizes)

MODEL 30R ALUM. TRAY  
(18" x 26" x 1")



MODEL 31R WIRE RACK  
(18" x 26")

### ALL THIS PLUS A WIDE VARIETY OF UTENSILS AND PAPER PRODUCTS:

- Chicken tongs • Stainless steel spatula • Rubber spatula • Stainless steel scraper • Oven mitts • Commercial scouring pad
- Flour scoop • Deep frying thermometer • Plastic chicken tubs w/ lids • Pressure fryer filter paper • Holding warmer thermometer



### MIES PRODUCTS, INC.

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# FILTER MACHINES for edible fats and oils

REGULAR FILTERING WITH A MIES FILTERING SYSTEM WILL GENERALLY EXTEND THE LIFE OF COOKING OIL 2 TO 3 TIMES AS LONG... You'll save money, eliminate taste transfer and improve food quality.

NSF



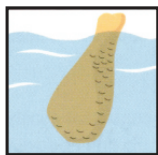
## SPECIFICATIONS:

Motor Specifications (all models)...  
115V. 60 cycle, 1 phase, 1/2 H.P.,  
1750 RPM.

\* NSF Listed (tin plated steel tank).  
Model G-50P and G-100 equipped with  
an aluminum filter tank.

MIES FILTER MACHINES	MODEL G-50P	*MODEL G-50PS	*MODEL G-80S	MODEL G-100	*MODEL G-100S
Tank Capacity	30-50 lbs.	30-50 lbs.	50-80 lbs.	100-150 lbs.	100-150 lbs.
Tank Height	10"	10"	9 1/2"	12 3/4"	12 3/4"
Height Assembled (add 8 1/2" for pump & motor)	11"	11"	9 3/4"	13"	13"
Tank Size (diameter)	23"	23"	25"	25"	25"
Pump (all iron, gear type)	5 G.P.M.	5 G.P.M.	5 G.P.M.	5 G.P.M.	5 G.P.M.
Filter Paper Size	13 3/4" dia.	13 3/4" dia.	18 3/8" dia.	18 3/8" dia.	18 3/8" dia.
Approx. Shipping Weights	86#	98#	110#	98#	112#

## Easy To Use



**STEP 1:** Moisten food product in hot tap water.



**STEP 2:** Tumble food product in breading until evenly coated. It will create it's own batter.



**STEP 3:** Place breaded food product in basket or on racks. Wait for approximately one minute and fry. For baking, mist coated food product with water before placing in oven.

## Mies One Step All Purpose Breading

is no ordinary breading. It consists of a unique blend of 13 herbs and spices, flour, browning agents, salt, monosodium glutamate, dry milk and eggs. Mies Breading provides a light, delicate coating which compliments the flavor of the food. Unlike other breadings, no marinating or egg wash is required. It's a One-Step operation and easy to use..."Just wet it and bread it".

## Versatility

Ideal for fish, chicken, seafood, pork, vegetables (potato wedges, onion rings, cauliflower, zucchini, mushrooms, etc.) An excellent binder for meatloaf and hamburger, also a tasty thickener for gravies and stew.

## Enhances

food flavor with superb mild seasoning, while sealing in juices. The thin coating reduces oil absorption.

## Customer Satisfaction

consistent quality, excellent flavor and rich taste combine to assure customer satisfaction unmatched by any other breading.

## Profits

Mies One-Step Breading assures customer acceptance that keeps them coming back for more. Your choice of breading is often the main difference, possibly the only difference in making your foods outstanding. Don't gamble with customer satisfaction...use Mies One-Step Breading!

Type	25#	6/5 # 30#	40#
Original	41335	60032	4041332
Reduced Salt			4041336
Spicy	41325		
No MSG	41361		
Spicy Plus	25771		
Added Browning	41355		
Spicy Cornmeal	41330		
Extra Crispy	25812		



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