

Electric Frye Countertop -

PRODUCT:

QUANTITY:

Models: EF-30 208V EF-30 240V EF-30NT 208V EF-30NT 240V ITEM #:

Designed Smart

Compact Design With High Output

- · Fits in tight counter space and is available in a "large basket" capacity version (EF-30) or versatile "twin 15 lb." version (EF-30NT).
- EF-30 and EF-30NT come standard with two full size baskets. Please specify if requesting twin 15 lb. baskets on EF-30NT.
- Reaches frying temperatures fast, and maintains heat levels from one load to the next.

Easy to Operate

- Yellow cycling light alerts operator that unit is ready for next batch of fries.
- Unit automatically shuts down if frying compound overheats.
- Stainless steel exterior is easy to wipe clean.

Built Solid

Built to Last!

Thick, stainless steel construction

Reliability backed by APW Wyott's Warranty

- APW Wyott cooking equipment is backed by a 1-year limited warranty, and a 1-year on-site labor warranty.
- · Certified by the following agencies:







APW Wyott Design Features

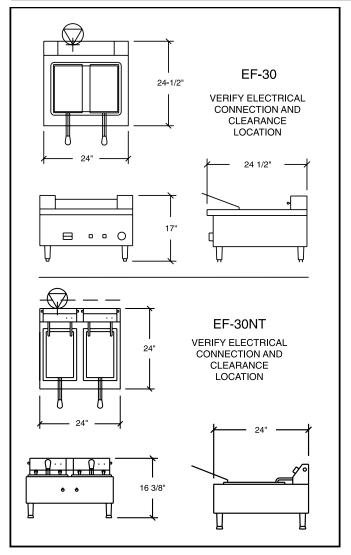
- Stainless steel construction.
- 4" (10 cm) legs.
- · Front panel permits easy servicing.
- Lift-out, one piece tank with carrying handles. Large foaming area above frying compound level. Insulating air pocket surrounds tank for improved temperature control.
- Swing up, pyrolytic heating elements with two-stage locking mechanism.
- · Cold zone under heating elements reduces circulation of particles in frying compound.
- Front-located adjustable thermostat (200°F / 93°C to 4 400°F / 204°C) with on/off switch.
- High-limit protection control circuit breaker which automatically trips should frying compound overheat.
- Front panel yellow cycling light indicates that frying temperature has been reached.
- High temperature 392°F (200°C) internal wiring.
- Nickel-plated twin fry baskets with front hangers.

See reverse side for product specifications. APW Wyott Foodservice Equipment Company · 729 Third Ave., Dallas, TX 75226



PRODUCT:

Electric Fryer Countertop - 30 lb.



QUANTITY:

ITEM #:

PRODUCT SPECIFICATIONS

Construction:

Heavy-duty stainless steel body. Fry baskets are constructed of nickel-plated steel. 4" adjustable chrome legs.

Electrical Information:

Units are wired for hard wiring in the field.

Electrical Specifications:

EF-30-208V:	208V, 12 KW, 57.7 Amps -1 Phase
	208V, 12 KW, 50 Amps -3 Phase
EF-30-240V:	240V, 12 KW, 50 Amps -1 Phase
	240V, 12 KW, 43.3 Amps -3 Phase
EF-30NT-208V:	208V, 8.56 KW, 41.2 Amps -1 Phase
EF-30NT-240V:	240V, 11.4 KW, 47.7 Amps -1 Phase

Capacity:

EF-30:	30 lbs. (13.6). Produces up to 60 lbs. of
	raw-to-done potatoes per hour.
EF-30NT:	30 lbs. (13.6). Produces up to 60 lbs. of
	raw-to-done potatoes per hour.

Basket Size:

Full Size 6 1/4" H x 7 1/4" W x 11 2/5" D

Overall Dimensions:

EF-30:	17" H x 24" W x 24 1/2" D
	(43.2 cm x 61 cm x 62.2 cm)
EF-30NT:	16 3/8" H x 24" W x 24" D
	(41.6 cm x 61 cm x 61 cm)

Shipping:

EF-30:	92 lbs. (41.8 kg)
EF-30NT:	75 lbs. (34 kg)

Freight Class: 85 FOB: Cheyenne, WY

*APW Wyott reserves the right to modify specifications or discontinue models without incurring obligation.