



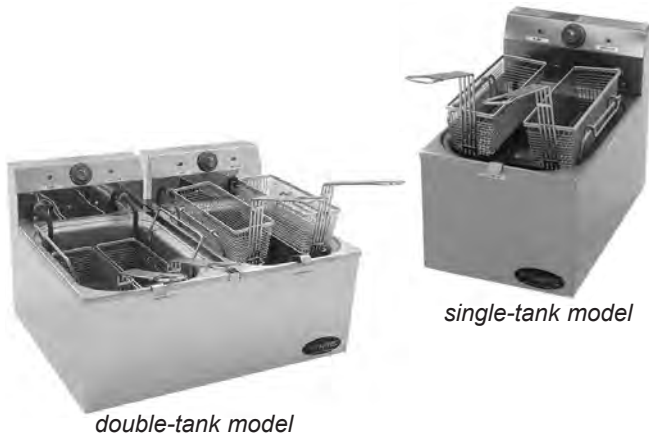
Profit from the Eagle Advantage®

Specification Sheet

Short Form Specifications

Eagle RedHots® Single-Tank Electric Fryer, model _____ . All heavy gauge stainless steel construction. Stainless steel deep-drawn 10" x 14" fry tank is removable for cleaning or filtering. Snap action thermostat with indicator light, hi-limit safety control with reset button and indicator light. Two 4" x 11" nickel-plated fry baskets. Cast metal legs with nylon feet. 15-lb. fat capacity. All single-phase 60-Hz. Available in 120 volts/15 amps; 208 volts/19.8 amps; or 240 volts/22.9 amps.

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double-tank model

single-tank model

Options / Accessories

- Double fry basket
- 2½" high legs
- Night cover

NOTE: INTENDED FOR OTHER THAN HOUSEHOLD USE. THESE COMMERCIAL APPLIANCES MUST BE INSTALLED WITHIN SURROUNDINGS AND VENTILATION REQUIREMENTS AS DICTATED BY NATIONAL AND/OR LOCAL CODE.

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For custom configuration or fabrication needs, contact our **SpecFAB® Division**.
 Phone: 302-653-3000 • Fax: 302-653-3091 • e-mail: specfab@eaglegrp.com

Item No.: _____
 Project No.: _____
 S.I.S. No.: _____

RedHots® Electric Fryers

MODELS:

- | | | | |
|------------------------------------|------------------------------------|---------------------------------|---------------------------------|
| <input type="checkbox"/> EF10-120 | <input type="checkbox"/> EF102-240 | <input type="checkbox"/> 307546 | <input type="checkbox"/> 309781 |
| <input type="checkbox"/> EF10-120M | <input type="checkbox"/> 307543 | <input type="checkbox"/> 309197 | <input type="checkbox"/> 340859 |
| <input type="checkbox"/> EF10-240 | | | |

Fry tank

- All-stainless steel deep-drawn one-piece construction.
- 10" x 14" (254 x 356mm).
- Removable for easy cleaning or filtering of fat.
- Available are single-tank units with 15-lb. fat capacity, and double-tank unit with 30-lb. capacity.

Thermostat

- Snap action complete with indicator light provides for accurate temperature control.
- Temperature range: from 200°F to 375°F

Easy operation

- Fill with fat or shortening up to indicator line.
- Set thermostat dial for desired temperature. The amber light will stay on. When temperature is reached, the light will go out and cooking can start.
- After cooking, lift basket(s), hang and drain.

Hi limit safety control

- Provides total system shutdown in case of malfunction.
- Complete with reset button and indicator light.

Heating elements

- Self-cleaning Incoloy® sheath for long life and high performance.

Fry baskets

- 4" x 11" (102 x 279mm) each.
- Heavy plated mesh construction.
- Two provided with single-tank models, four provided with double-tank model.
- Optional double fry baskets available.

Design and Construction Features

- Highly polished stainless steel body.
- Line cord and plug furnished on single tank models.
- Designed for direct field wiring on double tank models.

Warranty

- Backed by a 1-YEAR Parts & Labor Warranty.

Certifications / Approvals

New York M.E.A. No. 449-84-E

AUTOQUOTES

Spec sheets available for viewing, printing or downloading from our online literature library at www.eaglegrp.com

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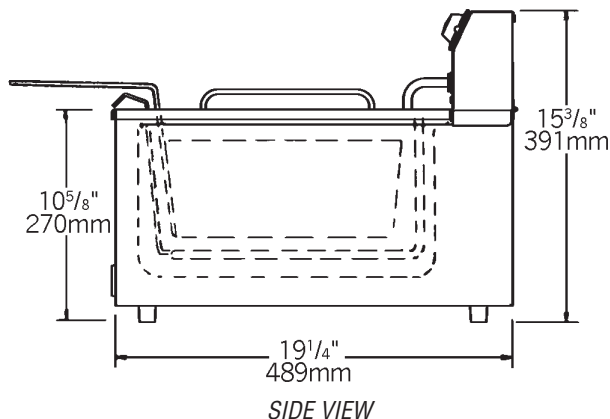
A City Discount



Profit from the Eagle Advantage®

Item No.: _____
 Project No.: _____
 S.I.S. No.: _____

RedHots® Electric Fryers



Single-Tank Electric Fryers

15-lb. (6.8 kg) fat capacity.

model #	electrical data **	NEMA plug	performance *** – french fries, raw-to-finish	width		depth		height *		weight lbs. kg	—tank size—				
				in.	mm	in.	mm	in.	mm		in.	mm	in.	mm	
EF10-120	120V, 15A, 1800W	5-15P	120V: 6 lbs.(2.7 kg)/hr	12"	305	19 1/4"	489	10 5/8"	270	31	14.1	10"	254	14"	356
EF10-120M ■	120V, 15A, 1800W	5-20P	120V: 6 lbs.(2.7 kg)/hr	12"	305	19 1/4"	489	10 5/8"	270	31	14.1	10"	254	14"	356
EF10-240 ****	208V, 19.8A, 4125W 240V, 22.9A, 5500W	6-30P	208V: 20 lbs. (9.1 kg)/hr 240V: 30 lbs. (13.6 kg)/hr	12"	305	19 1/4"	489	10 5/8"	270	31	14.1	10"	254	14"	356

■ #EF10-120M features NEMA 5-20P plug, which meets Canadian approval.

Double-Tank Electric Fryer

30-lb. (13.6 kg) total fat capacity.

model #	electrical data **	performance *** – french fries, raw-to-finish	width		depth		height *		weight lbs. kg	—tank size—				
			in.	mm	in.	mm	in.	mm		in.	mm	in.	mm	
EF102-240 ****	208V, 39.6A, 8250W 240V, 45.8A, 11000W	208V: 40 lbs. (18.1 kg)/hr 240V: 60 lbs. (27.2 kg)/hr	25"	635	19 1/4"	489	10 5/8"	270	61	27.7	10"	254	14"	356

* 10 5/8" (270mm) working height, 15 3/8" (391mm) overall height. Optional 2 1/2" (64mm) legs available – part #309197.

** Based on single-phase, 60-Hz electricity.

*** Double the performance for precooked convenience foods. Preheat to 350°F for 4 1/2 minutes. Fryer performance is limited by the maximum available voltage in line.

**** 240-volt models can be used for 208V or 240V operation.

Accessories/Replacements for Electric Fryers

model #	description
307543	replacement basket, left side, for single-tank fryers only
307546	replacement basket, right side, for single-tank fryers only
309197	2 1/2" (57mm)-high legs, set of four
309781	double-fry basket, 8 1/4" x 9 1/4" x 4" (210 x 235 x 102mm)
340859	divider for double-tank fryer
361673 *	night cover *

* Two covers required for #EF102-240 double-tank fryer.



#309781
double-fry basket

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