



Profit from the Eagle Advantage®

# Product Announcement

Foodservice Equipment • Material Handling, Healthcare & Cleanroom Equipment • Retail Display

## Short Form Specifications

Eagle Chef's Line® Single-Tank Electric Fryer, model \_\_\_\_\_. Heavy gauge stainless steel top and front with aluminized steel sides. 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 nickel-plated 4" x 11" fry baskets. Cast metal legs with flanged feet. 15-lb. fat capacity. Available in 120/60/1 15-amp, 208/60/1 19.8-amp, or 240/60/1 22.9-amp.

Eagle Chef's Line® Double-Tank Electric Fryer, model \_\_\_\_\_. Heavy gauge stainless steel top and front with aluminized steel sides. Stainless steel deep-drawn 10" x 14" fry tanks are removable for cleaning or filtering. Snap action thermostat with indicator light, hi-limit safety control with reset button and indicator light. Two nickel-plated 4" x 11" fry baskets per tank. Cast metal legs with flanged feet. 30-lb. fat capacity. Available in 208/60/1 39.6-amp or 240/60/1 45.8-amp.

Item #:	_____
Model #:	_____
Project #:	_____
SIS #:	_____

Optional Accessories	Model #	Qty.
Double fry basket	309781	
Night cover	361993	

# RedHots® Chef's Line® Fryers



single fryer



double fryer

- All-stainless steel fry tank is deep-drawn one-piece construction, removable for easy cleaning or filtering of fat.
- Snap action thermostat is complete with indicator light provides for accurate temperature control.
- Hi-limit safety control provides total system shutdown in case of malfunction —complete with reset button and indicator light.
- Heating elements are self-cleaning Incoloy® sheath for long life and high performance.
- Lift-up heater design with two-position stop for draining and removal of tank.
- 4" x 11" fry baskets with heavy plated mesh construction. Single tank - two provided. Double tank - four provided; optional double fry baskets available.
- Heavy duty cast metal legs with flanged feet adjustable from 4" to 5".

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

Spec sheets available for viewing, printing or downloading from our online literature library at [www.eaglegrp.com](http://www.eaglegrp.com)



Foodservice Division: (800) 441-8440  
 MHC/Retail Display Divisions: (800) 637-5100  
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For custom configuration or fabrication needs, contact our **SpecFAB® Division**.  
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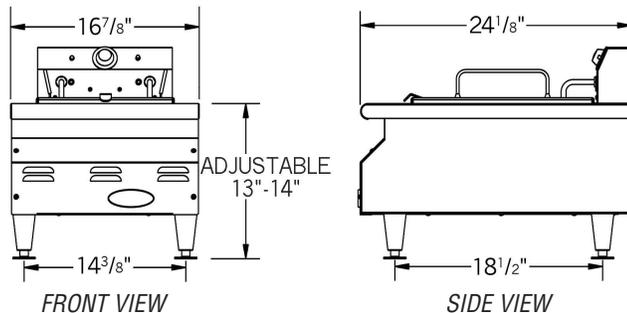
EG8192 Rev. 07/11

# RedHots® Chef's Line® Fryers

## Single-Tank Electric Fryers

### Design & Construction Features

- Stainless steel top and control panel.
- Lift-up heater design with two-position stop for draining and removal of tank.
- Nickel-plated baskets.
- Equipped with cord and plug for easy installation.
- 15-lb. fat capacity.

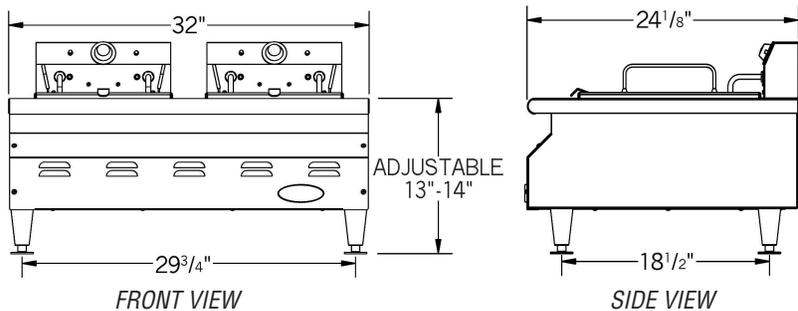


width x depth x height in. mm	weight lbs. kg	tank size in. mm	electrical data *	performance ** – french fries, raw-to-finish	model #	list
16 <sup>3</sup> / <sub>4</sub> " x 24 <sup>1</sup> / <sub>8</sub> " x 18 <sup>3</sup> / <sub>4</sub> " 426 x 613 x 476	31 14.1	10" x 14" 254 x 356	120V, 15A, 1800W	120V: 6 lbs. (2.7 kg)/hr	CLEF10-120	1719
16 <sup>3</sup> / <sub>4</sub> " x 24 <sup>1</sup> / <sub>8</sub> " x 18 <sup>3</sup> / <sub>4</sub> " 426 x 613 x 476	31 14.1	10" x 14" 254 x 356	208/240V, 19.6/22.9A, 4200/5500W	208V: 20 lbs. (9.1 kg)/hr 240V: 30 lbs. (13.6 kg)/hr	CLEF10-240 ***	2045

## Double-Tank Electric Fryers

### Design & Construction Features

- Stainless steel top and control panel.
- Lift-up heater design with two-position stop for draining and removal of tank.
- Nickel-plated baskets – two per tank.
- Equipped with terminal block for field wiring.
- 30-lb. fat capacity.



width x depth x height in. mm	weight lbs. kg	tank size in. mm	electrical data *	performance ** – french fries, raw-to-finish	model #	list
32" x 24 <sup>1</sup> / <sub>8</sub> " x 18 <sup>3</sup> / <sub>4</sub> " 813 x 613 x 476	61 27.7	10" x 14" 254 x 356	208/240V, 39.6/45.8A, 8400/11000W	208V: 40 lbs. (18.1 kg)/hr 240V: 60 lbs. (27.2 kg)/hr	CLEF102-240 ***	3705

\* Based on single-phase, 60-cycle electricity.

\*\* Double the performance for pre-cooked convenience foods. Pre-heat to 350°F for 4½ 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

description	model #	list
replacement basket, left side, for single-tank fryers only	307543	80
replacement basket, right side, for single-tank fryers only	307546	80
double-fry basket, 8 <sup>1</sup> / <sub>4</sub> " x 9 <sup>1</sup> / <sub>4</sub> " x 4" (210 x 235 x 102mm)	309781	105
night cover*	361993	63

\* For double-tank fryers, two night covers are required.



#309781  
double-fry basket