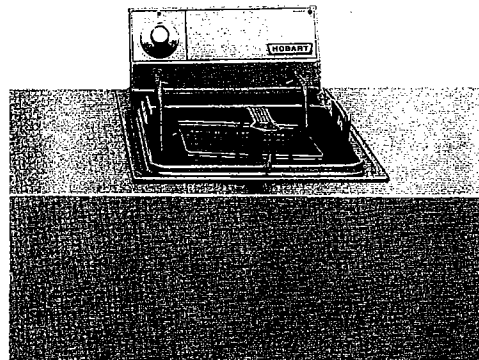


CK711-15 Lb. Drop-In Fryer CK721-15 Lb. Drop-In Fryer with Touchtime® Basket Lifts

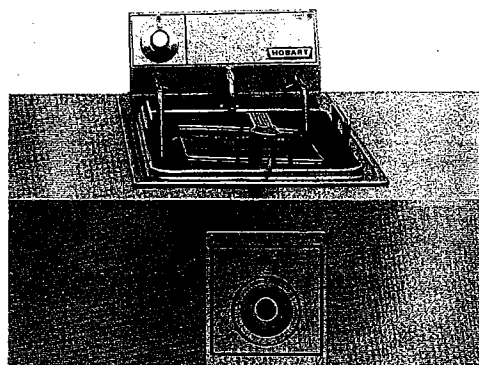
- **Heating elements designed with pyrolytic cleaning** — Reduces cleaning and improves sanitation.
- **Heating element cycle light** — Indicates when fryer is heating or if preset temperature has been reached.
- **Stainless steel, tubular heating elements** — Reduces cleaning labor and improves sanitation.
- **Quad Guard high limit protection** — Provides back-up to primary temperature thermostat.
- **Power Turnoff** — Disconnects power supply to fryer if ventilation hood fire extinguishing system is activated.
- **Fast recovery** — Minimizes low oil temperatures and time; decreases oil absorption improving food quality and consistency.
- **Touchtime automatic basket lifts** — Provides timed control and automatic basket removal from oil; reduces chance of overcooking product.
- **Removable fry kettles** — Easily removable for cleaning; allows for easy dumping of oil without an externally powered filtering system.
- **Lift-out crumb tray is a standard feature** — Traps large food particles and is easily removed for cleaning.

- **Recessed timing controls** — Helps controls from being broken or bumped out of adjustment.

Specifications, Details and Dimensions Inside.



CK711



CK721

CK711-721 DROP-IN FRYERS

GENERAL DATA

MODEL	SHORTENING CAPACITY	TIME TO PREHEAT TO 350F	ELECTRICAL DATA					OVERALL DIMENSIONS			SHORT. CONTAINERS	
			TOTAL KW	WATTS TO HOLD 350F	NOMINAL AMPS PER LINE WIRE 1-PHASE			W	D	H W/HEATING UNIT RAISED ABOVE TOP	WIDTH (LESS 1 1/4" FOAM AREA)	FRONT TO BACK (LESS 1 1/2" FOAM AREA)
					120/208V	120/240V	480V					
CK711 CK721	LBS. 15	9 1/2 min.	5.7	485 W	27.4	23.8	11.9	12 5/8	23 1/2	20 5/8	9 1/4	13 1/2 max.

Rated Voltages: 120/208, 120/240, or 480 VAC, one phase of a 3-phase system, 60 Hz.

NOTE: 208- and 240-volt fryers are factory wired for connection to a four-wire power supply which also provides 120-volt supply that is necessary for the control circuit. Circuit flexibility allows installation to a three-wire power supply when a separate 120-volt supply is provided.

480-volt fryers are wired for connection to a three-wire, 480-volt power supply. In addition, a separate 120-volt power supply is required.

Regardless of fryer voltage or power supply, all fryers can be connected to a hood fire-extinguishing system.

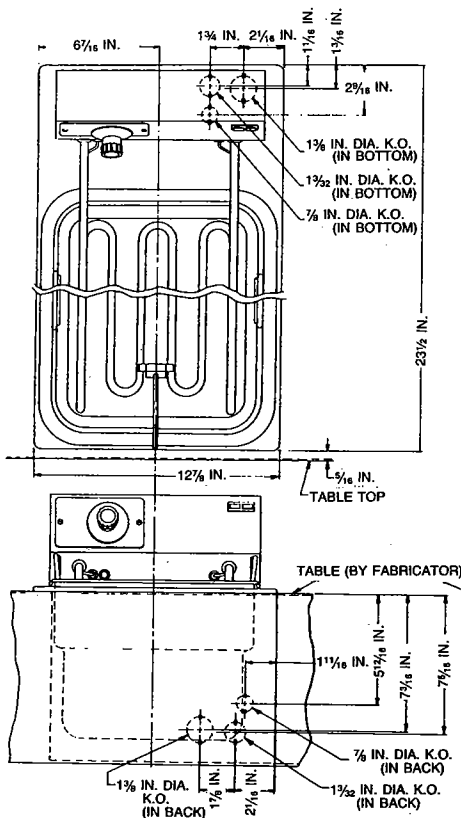
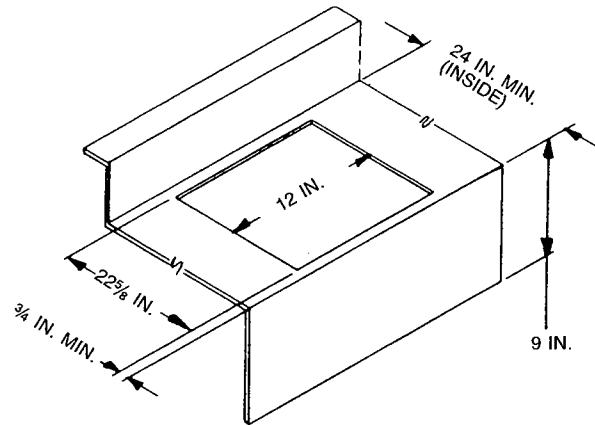
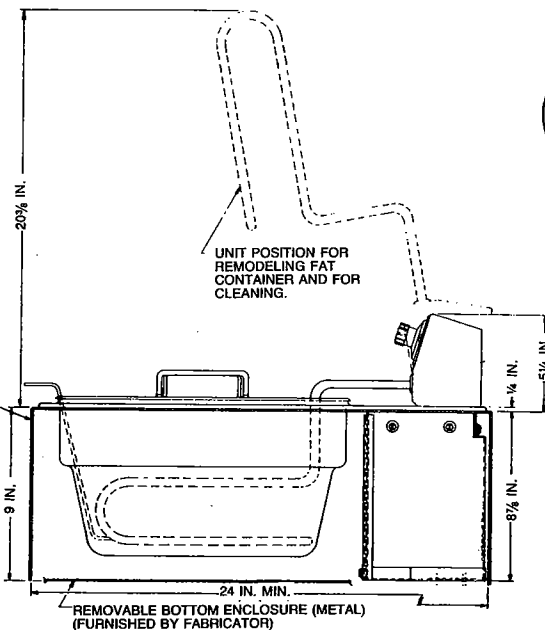


TABLE CUT-OUT DETAIL



CK711-721 DROP-IN FRYERS

HOBART

FOOD EQUIPMENT

SPECIFICATIONS Listed by National Sanitation Foundation. Recognized under Component Program of Underwriters Laboratories Inc.

CONSTRUCTION: Electric drop-in fry kettles designed for positioning into a fabricated metal counter (furnished by others). Mounting angles, front control panel, sealing gaskets (affixed to underside of fryer top) and tightening nuts provided. Front and top are stain-resistant steel. Enclosed tubular self-cleaning stainless steel heating units swing up and burn clean in the raised position. Furnished with two one-piece, lift-out shortening containers marked to indicate proper oil level. One large, standard mesh basket and crumb tray of cold rolled, nickel plated steel are furnished. Anti-splash protection provided by a counter-balanced, force-actuated mechanism integral to each heating unit support head.

CONTROLS: Signal light, located on the front of heating unit support head, cycles with the thermostat, indicates when fryer is heating and when preset temperature is reached. Temperature range: 200-400°F. Double thermostats (one "main" or "control" thermostat and one tem-

perature-limiting thermostat) require manual resetting when tripped. **Model CK721** has integral push button timer with automatic reset and adjustments from 0-15 minutes. Each activates one basket lowering and lifting mechanism for timed frying. **QUAD GUARD** protection features two contactors and two thermostats to provide reliable interruption of power to heating elements to prevent overheating.

CAPACITY: 15 lbs. of shortening in removable container. Each model produces up to 30 lbs. of raw-to-done French fried potatoes or 50-60 6-8 oz. servings of onion rings per hour.

ELECTRICAL: 5.7 KW. Wired for single phase power supply. See "Electrical Data" block for phase loading.

ACCESSORIES:

- Standard mesh twin baskets
- Fine mesh twin baskets
- Standard mesh large basket (extra)

Extra shortening container
For fryers *without* TOUCHTIME® basket lifts: step-down transformer from a 480-volt, 240-volt or 208-volt supply source to 120-volt power for the control circuit of fryers without TOUCHTIME lifts where a four-wire supply source or separate 120-volt power are not available.

For fryers *with* TOUCHTIME® basket lifts: step-down transformer from a 480-volt, 240-volt or 208-volt supply source to 120-volt power for the control circuit of fryers with TOUCHTIME lifts where a four-wire supply source or separate 120-volt power are not available.

WEIGHT: (Approximate)

Net	Shipping
30	37

As continued product improvement is a policy of Hobart, specifications are subject to change without notice.

HOBART

CORPORATION

WORLD HEADQUARTERS
TROY, OHIO 45374