



CK711-15 Lb. Drop-In Fryer CK721-15 Lb.

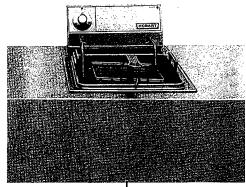
Drop-In Fryer with Touchtime® Basket Lifts

- Heating elements designed with pyrolytic cleaning — Reduces cleaning and improves sanitation.
- Heating element cycle light

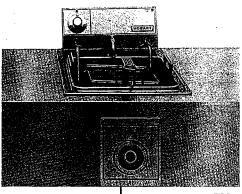
 Indicates when fryer is heating or if preset temperature has been reached.
- Stainless steel, tubular heating elements — Reduces cleaning labor and improves sanitation.
- Quad Guard high limit protection Provides back-up to primary temperature thermostat.
- Power Turnoff Disconnects power supply to fryer 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

2% IN.

UL CONDITIONS OF ACCEPTABILITY:

- 1. This equipment must be installed in an all metal fixture of steel or stainless steel construction, 1/16 in. min. thickness for the top and supporting frame. Side enclosures to be at least 22MSG min. thickness.
- 2. A removable bottom enclosure must be provided under each drop-in unit and be made of metal construction of at least 22MSG min. If ventilating openings are provided, they must not allow the entrance of a % in. dia. rod nor be located directly below uninsulated live terminals, wiring or electrical components and are located at least 1 in. away from any insulated live terminals.
- Minimum spacing between fryer frame edge and the fixture back wall: ¼ in.; components: 1 in.; side wall: 1 in. (Front panel: 5/16 in. CK711) (Control panel: 21/4 in. CK721)
- Controls shall be mounted on the front vertical surface of the fixture. (CK721)

FRYING GUIDE

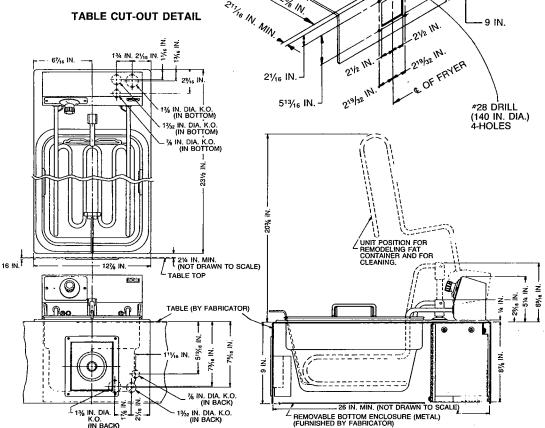
FOOD (FROZEN)	TEMP. SET- TING °F	CAPAC- ITY/ LOAD (LBS.)	MINIMUM SUGGESTED TIME/LOAD (MINUTES)	CAPACITY PER HOUR* (LBS.)		
FRENCH-FRIED POTATOES % inch	350	2.5	4	30		
FISH FILLETS 4 oz. COD	350	2.5	4.5	27		
SHRIMP 12/14	350	2.5	3.5	33		
CHICKEN 4-6 oz. serving	350	2.0	9	12		

^{*}allows for handling time between loads.

IMPORTANT STEPS IN INSTALLATION

- Refer to installation manual.
- Fryer position to be no closer than (5/16 in. CK711) (21/4 in. CK721) from component appliance frame edge and vertical plane of the front panel mounting surface.
- Check gasket to assure that it has not moved during shipment and handling. Exercise caution during fryer installation so that the gasket will not be damaged and will seat properly.
- Deburr all openings to prevent problems in

-5⅓ IN. Erific IN. MIN. .21/2 IN. 9 IN. · 519/32/W. 21/2 111. & OF FRYER 21/16 IN. 219 32 IN. 513/16 IN. #28 DRILL (140 IN. DIA.) 4-HOLES



CK711-721 DROP-IN FRYERS

GENERAL DATA

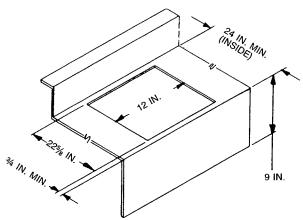
MODEL	SHORTENING CAPACITY	TIME TO PREHEAT TO 350F	ELECTRICAL DATA				OVERALL DIMENSIONS			SHORT. CONTAINERS		
			TOTAL KW	WATTS TO HOLD 350F	NOMINAL AMPS PER LINE WIRE 1-PHASE		W D	D	H W/HEATING UNIT RAISED ABOVE TOP	WIDTH (LESS 11/4" FOAM AREA)	FRONT TO BACK (LESS 11/2" FOAM AREA)	
	LBS.				120/208V	120/240V	480V	IN.	IN.	IN.	IN.	IN.
CK711 CK721	15	9½ min.	5.7	485 W	27.4	23.8	11.9	127/8	231/2	20%	91/4	13½ max.

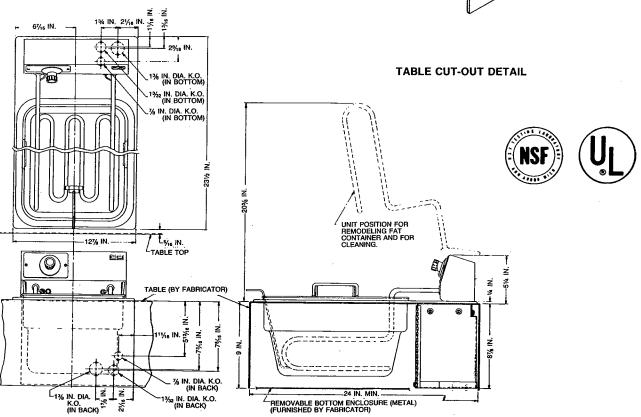
Rated Voltages: 120/208, 120/240, or 480 VAC, one phase of a 3-phase system, 60 Hz.

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.





CK711-721 DROP-IN FRYERS



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. Antisplash protection provided by a counterbalanced, 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 frvers 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.



WORLD HEADQUARTERS TROY, OHIO 45374