

# HOBART

FOOD EQUIPMENT

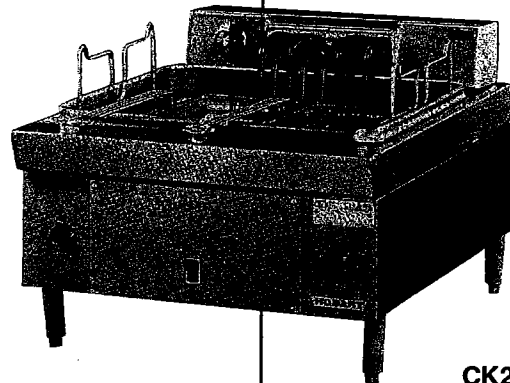
## CK20-CK201 ELECTRIC FRYER

### EASY OPERATION, IMPROVED PROTECTION

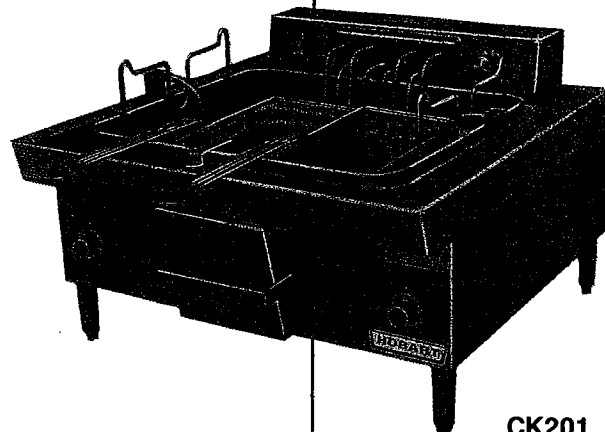
28 LB. CAPACITY COUNTER  
FRYER.

- **Heating elements designed with pyrolytic cleaning** — Reduces cleaning and improves sanitation.
- **Quad Guard Protection** — Provides back-up to primary and high limit temperature thermostats.
- **Stainless steel, tubular heating elements** — Reduces repair costs and downtime.
- **Fast recovery** — Minimizes low oil temperatures and time. Improves food quality and consistency while increasing production.
- **Heating element cycle light** — Indicates if elements are heating or if fryer has reached preset temperatures.
- **Power Turnoff** — Disconnects power supply to fryer if ventilation hood fire extinguishing system is activated.
- **Removable fry kettles** — Easily removable for cleaning. Allows for easy dumping of oil. Reduces labor and improves sanitation.
- **Touchtime automatic Basket Lifts (CK201 only)** — Provides timed control and automatic basket removal from oil; reduces chance of overcooking product.

Specifications, Details and Dimensions on Inside.

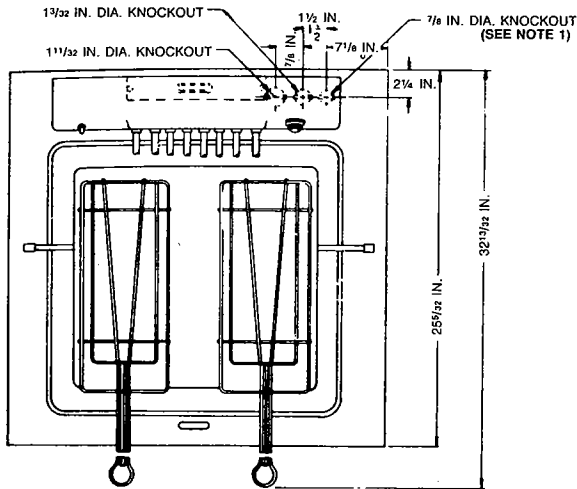


CK20



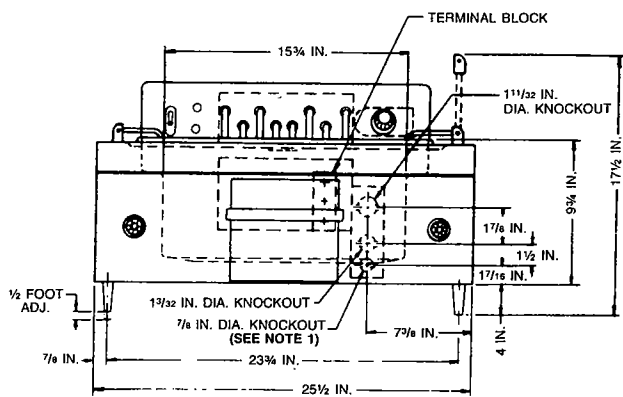
CK201

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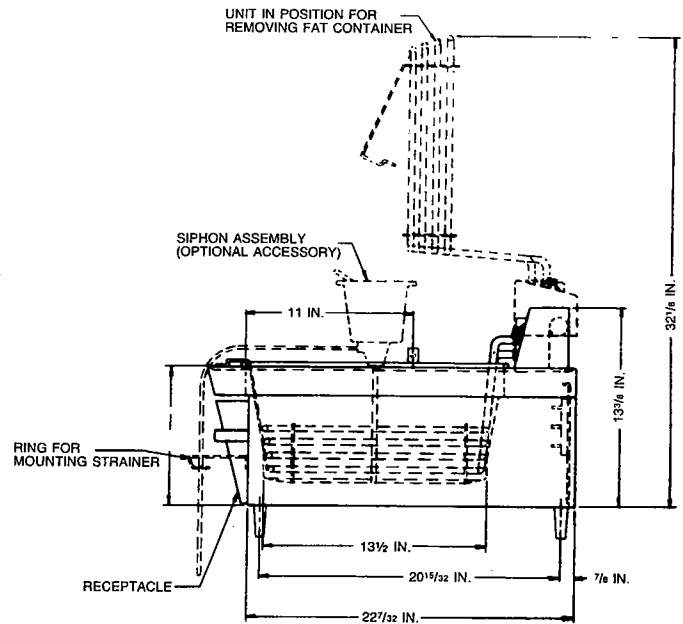


TOP VIEW

NOTE 1 7/8 IN. DIA. KNOCKOUT IN BACK & BOTTOM FOR CONNECTING 120V  
CIRCUIT FROM FIRE EXTINGUISHING SYSTEM WHEN POWER  
TURNOFF OPTION IS FURNISHED.



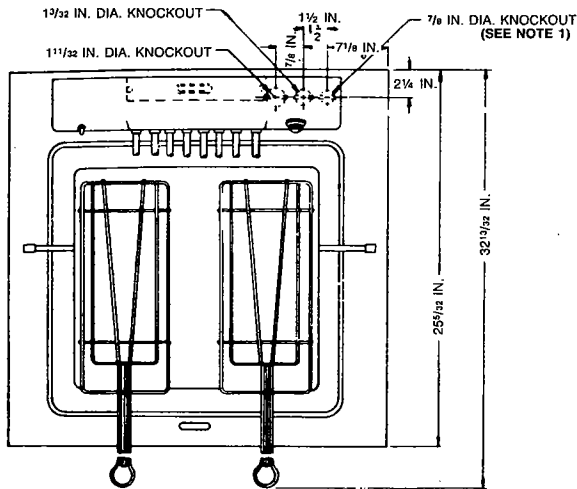
FRONT VIEW



SIDE VIEW

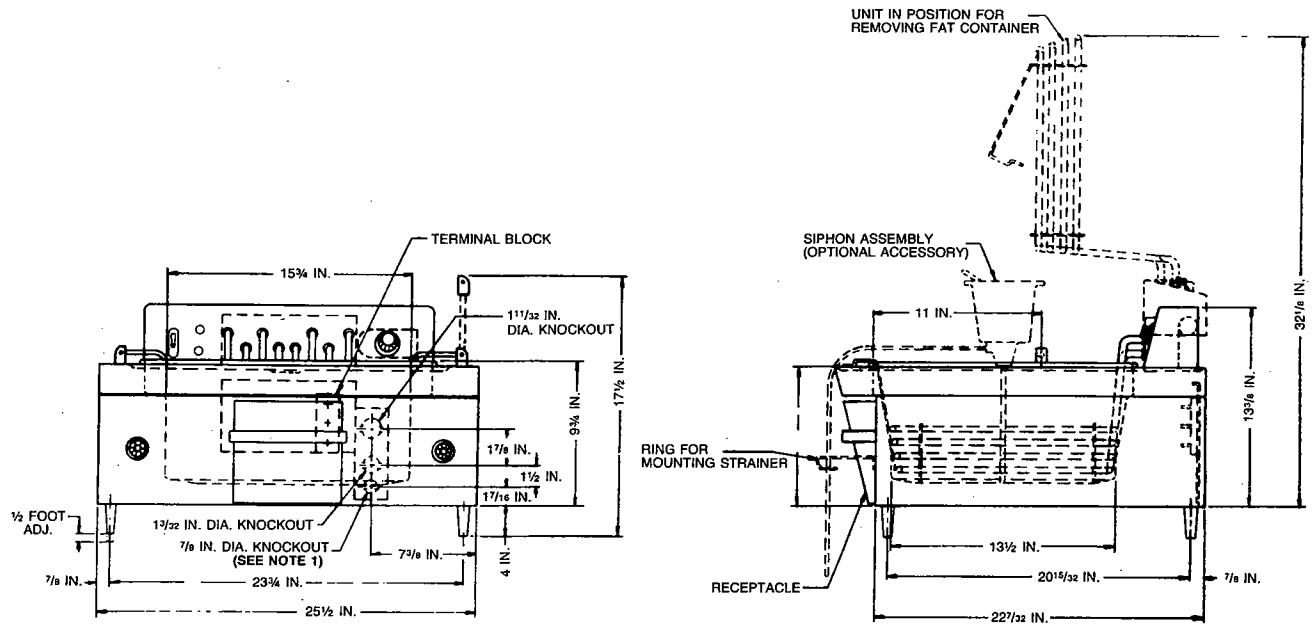
CK201

# CK20-CK201 ELECTRIC FRYER



TOP VIEW

NOTE 1 7/8 IN. DIA. KNOCKOUT IN BACK & BOTTOM FOR CONNECTING 120V CIRCUIT FROM FIRE EXTINGUISHING SYSTEM WHEN POWER TURNOFF OPTION IS FURNISHED.



FRONT VIEW

SIDE VIEW

CK201

# CK20-CK201 ELECTRIC FRYER



**SPECIFICATIONS:** Listed by Underwriters Laboratories Inc and by National Sanitation Foundation.

**GENERAL:** Freestanding electric fryer holds up to 28 lbs. of shortening.

**CONSTRUCTION:** Stainless steel cabinet. Support head is plated steel. Mounts on 4" plastic legs (furnished). Optional 4" stainless steel legs are available. Accommodates accessory shortening removal and straining device; furnished with two standard fry baskets. Enclosed tubular stainless steel heating elements which swing up and burn clean in the raised position. Shortening container is equipped with easy-grip, lift-out handles; scored to indicate level of fat-fill.

**CONTROLS:** "Power On" switch ties in with signal light on heating unit support head. A separate signal adjacent to the "Power On" signal light, cycles with the thermostat, indicates when fryer is heating and when preset temperature is reached. Preheats to 350°F in 3-7 minutes. Temperature range: 200-400°F. QUAD-GUARD control protection features two contactors and two thermostats to provide reliable interruption of power to heating elements to prevent overheating. Extra fuses protect thermostat circuit. Temperature-limiting thermostat is reset manually by raising heating units and pressing exposed reset lever. Stan-

ard internal POWER TURNOFF (optional on CK201) connect fryer (via terminal block located behind 7/8" diameter knockout) to hood fire-extinguishing system circuit.

**ELECTRICAL TIMERS:** CK201 has two integral push button timers with automatic reset and adjustments from 0-15 minutes. Each timer activates one basket lowering and lifting mechanism for automatic, simultaneous frying of identical or different products requiring the same or different processing times.

**CAPACITY:** 28 lbs. of shortening in a removable container (one furnished). Produces up to 61 lbs. or 313 two-ounce servings of raw-to-done French fried potatoes or 600 two-ounce servings of blanched potatoes per hour.

**ELECTRICAL:** 12KW (3 phase models); 9.8 KW (1-phase CK20). See "Electrical Data" block for phase loading.

**ACCESSORIES:**

**BASKETS**

Full size fry basket, standard mesh (CK20).  
Extra pair standard twin size fry baskets.  
Twin fry baskets, fine mesh.  
Triple fry basket, fine mesh (CK20).

(Left) One twin basket, standard mesh.  
(Right) One twin basket, standard mesh.

**LEGS**

Set of four 4" adjust. stainless steel.  
Set of four 4" adjust. plastic.

**OTHER**

Miraclean siphon w/filter bag.  
Miraclean w/extra long arm f/use w/cutting board.  
Extra filter bags (set of 6).  
Extra fat container.  
Cover (CK20).

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.

**WEIGHT:** (Approximate)

	Shipping	Net
CK20	75 lbs.	60 lbs.
CK201	108 lbs.	88 lbs.

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

### FRYING GUIDE

FOOD	TEMP. SETTING °F	TIME (IN MIN.)	CAPACITY/LOAD	
			1-PHASE	3-PHASE
French-Fried Potatoes 3/8" strips one-temperature method	375	6-9	5.4 lbs.	6.1 lbs.
Two-temperature method blanch brown	325	4-6	4.62 lbs.	5.25 lbs.
	375	2-3	7.94 lbs.	9.02 lbs.
Potato chips, thin slices	350	3-4	1.70 lbs.	1.94 lbs.
Fish Fillets, 5" x 1/2"	365	3-4	7.7 lbs.	8.8 lbs.
Shrimp	375	2-3	4.9 lbs.	5.58 lbs.
Oysters and Clams	395	2-3	3.3 lbs.	3.7 lbs.
Chicken, 2-lbs. size quartered (8-oz. serving) halved (1-lb. serving)	325	12-13	6 portions*	7 portions*
	325	12-16	6 portions*	7 portions*
Croquettes	365	3-4	7.7 lbs.	8.8 lbs.
Fritters, fruit, vegetable or meat 2 1/2" dia.	375	4-5	26*	30*
Doughnuts, 2 1/2" dia.	375	2-3	26*	30*
French Toast, 4" x 4" slices	325	2-3	10*	12*
Turnovers, fruit, vegetable or meat 4" x 2 1/2"	375	3-4	16*	18*

\*Capacities given are limited by energy available to maintain continuous frying temperature, except those marked with an asterisk(\*) in which case capacity is limited by surface of the item in preparation.



WORLD HEADQUARTERS  
TROY, OHIO 45374