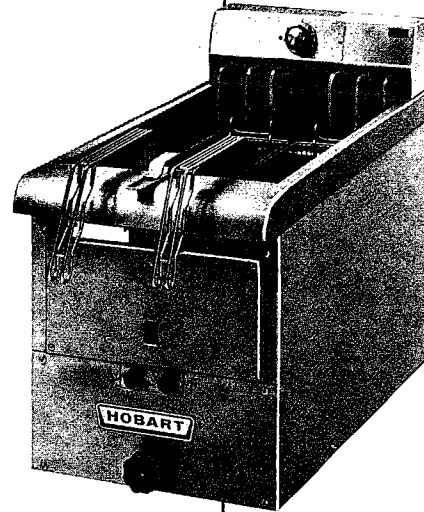
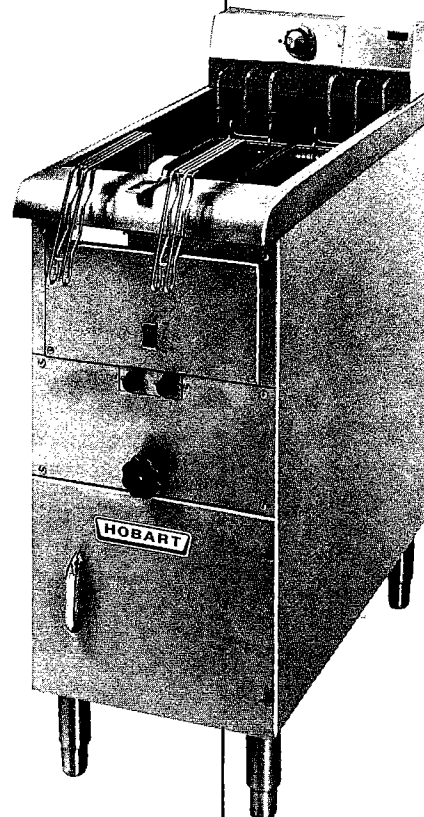


**CK50 - Freestanding
CK55 - Modular**

50 LB. Capacity...
32" DEEP

- **Heating elements designed with pyrolytic cleaning** — Reduces cleaning and improves sanitation.
- **Quad Guard high limit protection** — Provides back-up to primary temperature.
- **Power Turnoff** — Disconnects power supply to fryer if ventilation hood fire extinguishing system is activated.
- **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.
- **Manual reset** — Easily accessible for reset after pyrolytic cleaning.
- **Heating element cycle light** — Indicates if elements are heating or if fryer has reached preset temperature.
- **High density insulation** — Located on sides and bottom of fry kettle to reduce heat loss and increase efficiency.
- **Removable crumb tray** — Traps large food particles and is easily removed for cleaning.
- **Stainless steel front, top and fry kettle** — Durable and easy to clean.

Specifications, Details and Dimensions Inside.

**CK55****CK50**

CK50-CK55 ELECTRIC FRYERS

ELECTRICAL DATA

MODEL	TOTAL KW	TIME TO PREHEAT TO 350F	INPUT TO MAINTAIN 350F	3-PHASE LOADING			NOMINAL AMPERES		
				KW PER PHASE			3-PHASE		
				L1-L2	L2-L3	L1-L3	120/208 VOLTS	120/240 VOLTS	480 VOLTS
CK50, 55	16.5	7 min.	975W	5.5	5.5	5.5	45.8	39.7	19.8

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

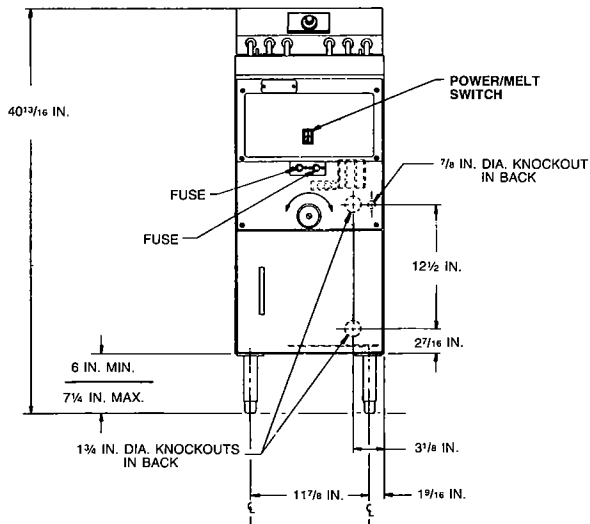
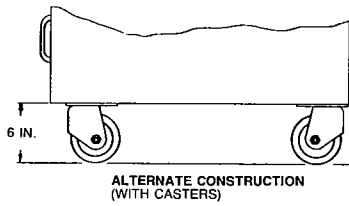
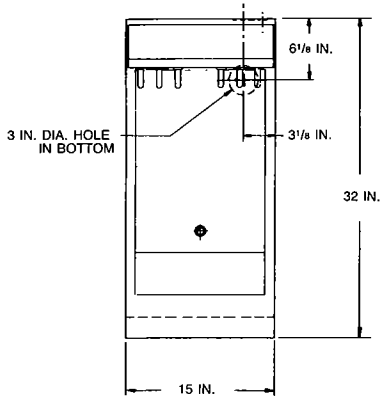
NOTE: 208- and 240-volt fryers are factory wired for connection to a four-wire power supply which also provides 120-volt supply that is necessary for the control circuit. Circuit flexibility allows installation to a three-wire power supply when a separate 120-volt supply is provided.

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.

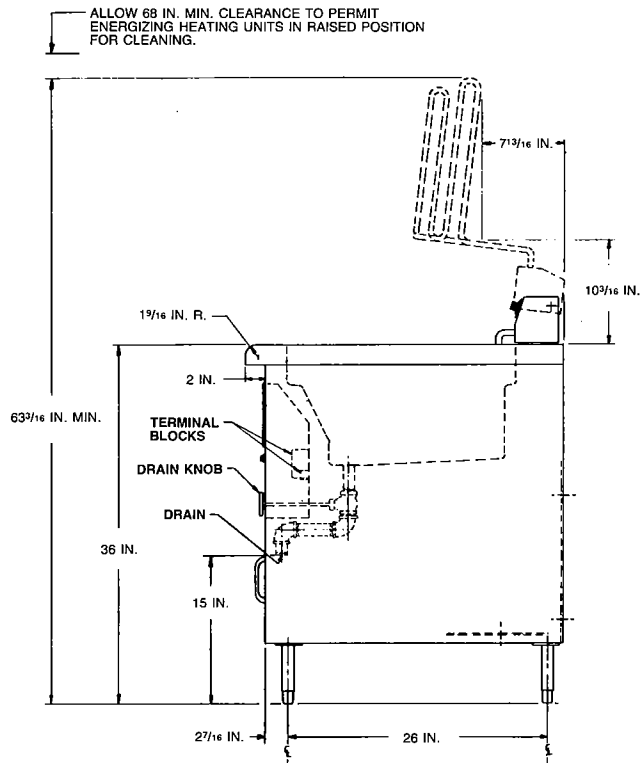
Regardless of fryer voltage or power supply, all fryers can be connected to a hood fire-extinguishing system.

CX480 Back Extension extends CK50 6" to match installation line

TOP VIEW



FRONT VIEW



SIDE VIEW

MODEL CK50 FLOOR PLAN

CK50-CK55 ELECTRIC FRYERS



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

CONSTRUCTION: Modular model **CK55** mounts on an accessory stainless steel stand, height adjustable from 18½" to 19¾" or on four caster stand. Free-standing model **CK50** mounts on accessory 6" legs and has a storage cabinet with door.

Front and top of fryer are stainless steel. Sides and back are painted perfluorocarbon grey (standard) or stainless steel (optional). Stainless steel cavity has glass fiber insulation at sides and bottom. Cooking oil drains from an opening at bottom front of cavity through a hand-operated valve. All models furnished with two standard glideout baskets which have rear hook for fryer engagement and front hook for storage hanging. A bottom basket support for spacing from the heating unit and a strainer accumulator for crumb removal are furnished. Self-cleaning tubular heating units swing up and burn clean in the raised position. Device(s) completely front serviceable.

CONTROLS: Two signal lights — "Power On" and thermal cycling. Switch located on front panel turns fryer ON, shuts fryer OFF. Rocker switch turns on melt cycle (top); shuts fryer OFF (middle) or turns main power ON (bottom). Temperature range is 200-400°F.

QUAD GUARD protection features two contactors and two thermostats to provide reliable interruption of power to heating elements to prevent overheating. Temperature-limiting thermostat has manual reset. Extra fuses protect thermostat circuit. Factory-installed internal standard **POWER TURNOFF** automatically shuts off power to the fryer (which

is located under the hood and connected to the fire-extinguishing system in the hood) when the fire-extinguishing system is activated.

CAPACITY: 50 lbs. of shortening in an integral cooking well. Each model produces up to 110 lbs. of raw-to-done French fried potatoes per hour. Sample loadings: 12 lbs. of raw potatoes (½" cut) or 4½ lbs. frozen breaded chicken (portions) or 20 four oz. frozen fruit pies.

ELECTRICAL: 16.5 KW Input. Wired for 3-phase, 60 Hz. See "Electrical Data" for phase loading.

ACCESSORIES:

BASKETS

- Extra, single twin size l. or r.
- Extra, twin (2) std. mesh
- Single, large, std. mesh
- Twin (2) fine mesh
- Three, small, fine mesh
- Two, fish, slotted
- Twin (2) chicken, compartmentalized

BANKING STRIPS (Stands for more than 1-fryer include appropriate number of banking strips at no extra charge).

- Extra strainer bags, set of six
- Fat container, cap'y 28 lbs. (for draining only)
- 6" adjustable legs; set of four (**CK50**)
- Miraclean siphon w/strainer bag
- 6" Back extension (freestanding)
- 6" Back pack extension (Modular)

STAND W/LEGS

STANDS W/CASTERS

CASTER ASSEMBLY

	WEIGHT: (Approximate)	
	Net	Shipping
CK50	130	157
CK55	108	129

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



WORLD HEADQUARTERS
TROY, OHIO 45374