

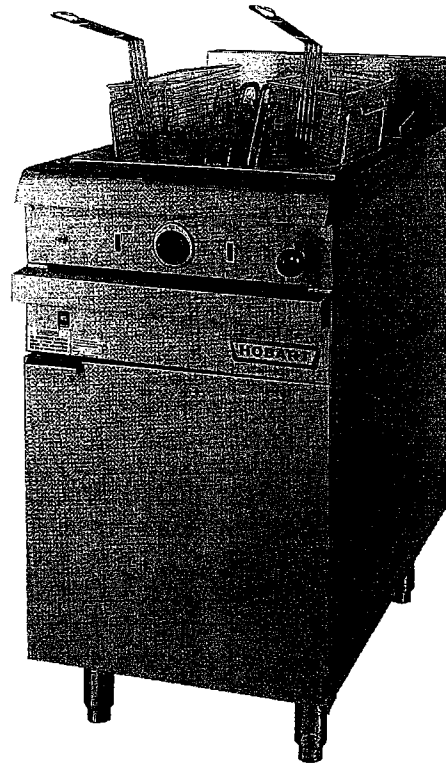
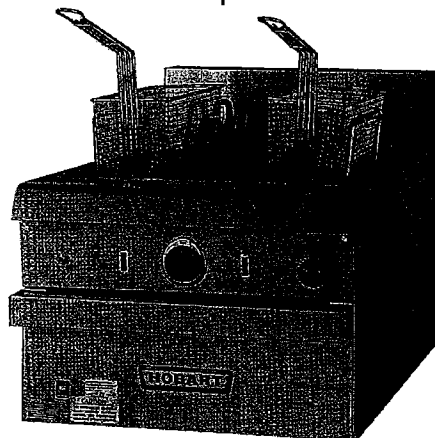
HOBART

FOOD EQUIPMENT

**HCK40 - HCK42
ELECTRIC FRYERS****HCK40-FREESTANDING
HCK42-MODULAR –
ELECTROMECHANICAL
THERMOSTAT****30 TO 35 LB. CAPACITY.**

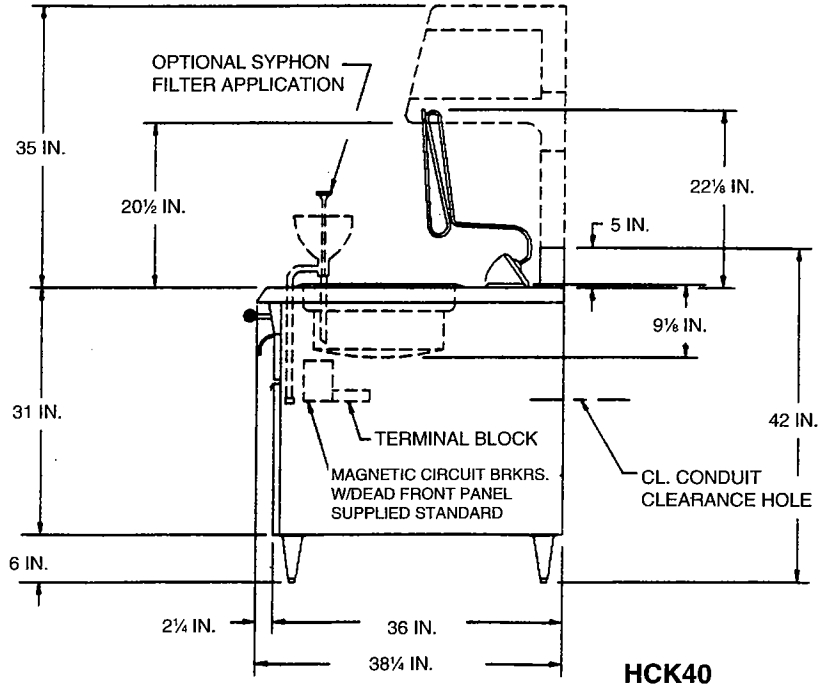
- **Heating element** — Corrosion resistant swing up immersion type.
- **Fry Tank** — 14 gauge deep drawn stainless steel. Has 2" cold zone for extended compound life.
- **Stainless steel front, top, legs and fry kettle** — Durable and easy to clean.
- **Twin fry baskets** — Have plastic coated handles for ease of handling.
- **Production capacity** — 62 lbs. ¼" fries, frozen to done in one hour.
- **Heating element cycle light** — Indicates if elements are heating or if fryer has reached preset temperatures.
- **5" stainless steel backsplash** — Prevents grease splash out.

Specifications, Details and Dimensions Inside.

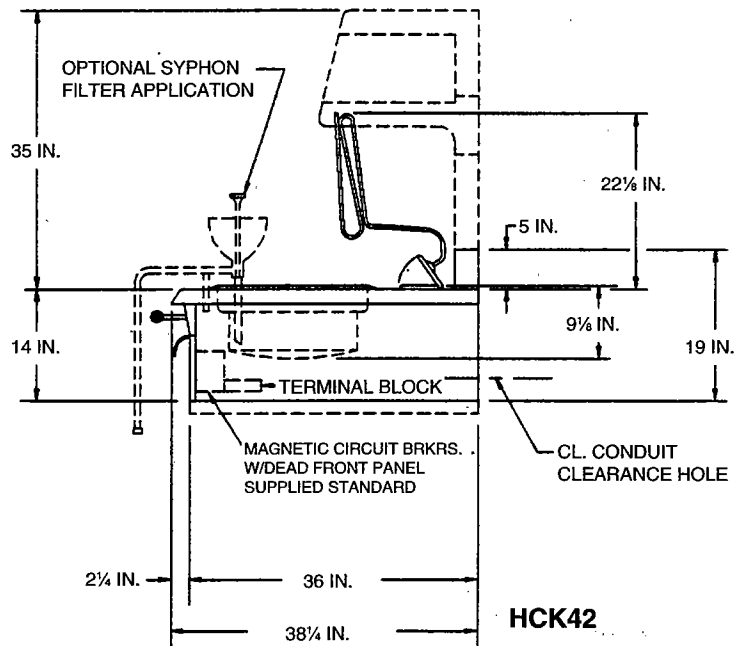
**HCK40****HCK42**

HCK40 - HCK42 ELECTRIC FRYERS

GENERAL & DIMENSIONAL DATA



SIDE VIEW



SIDE VIEW

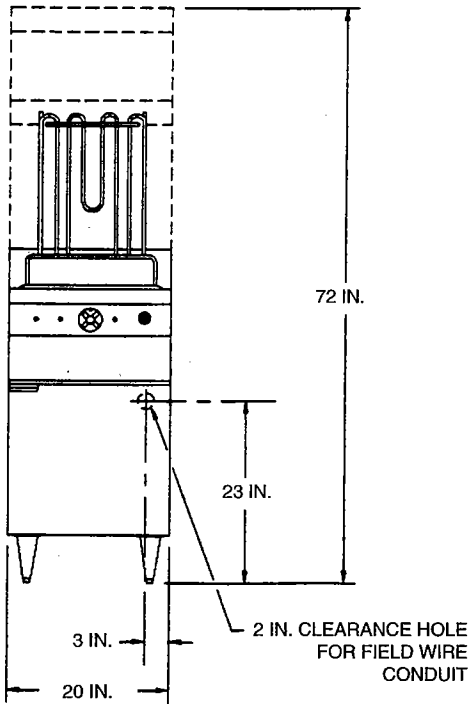
HCK40 - HCK42 ELECTRIC FRYERS

Note: Refer to Specification Sheet (F-8205) for Variations in Widths of High Shelves to Accommodate Adjacent Equipment.

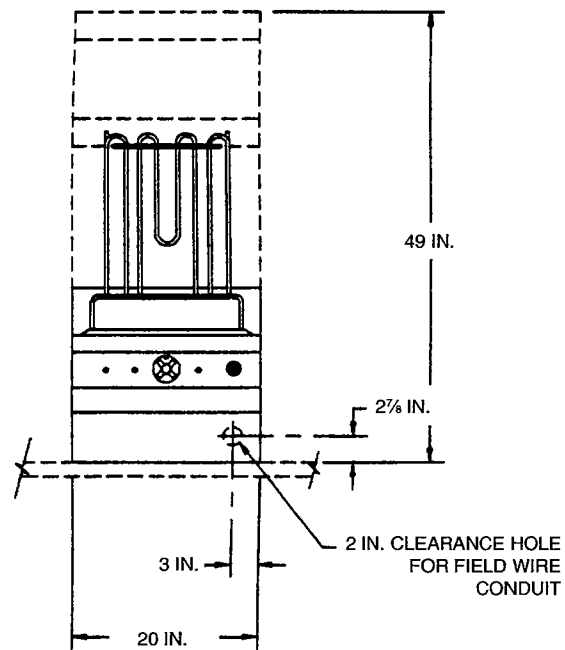
ELECTRICAL DATA

STANDARD VOLTAGES – 208 VOLTS OR 240 VOLTS – SINGLE PHASE OR THREE PHASE
OPTIONAL VOLTAGE – 480 VOLTS – SINGLE PHASE OR THREE PHASE

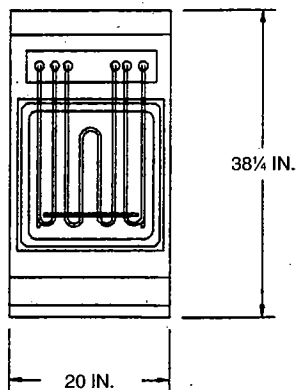
TOTAL K.W. CONN.	3 PHASE LOADING KW PER PHASE			NOMINAL AMPS PER LINE WIRE											
				3 PHASE						1 PHASE					
	208, 240, & 480 VOLT			208 VOLT			240 VOLT			280 VOLT			208	240	480
	X-Y	Y-Z	X-Z	X	Y	Z	X	Y	Z	X	Y	Z	VOLT	VOLT	VOLT
12	3.9	3.9	4.2	34	33	34	29	28	29	15	14	15	58	50	25



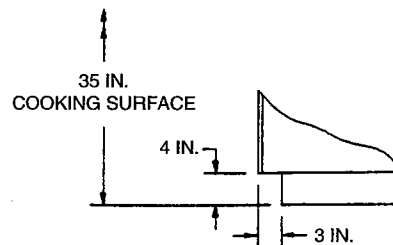
MODEL HCK40



MODEL HCK42



TOP VIEW



UNIT ON TOE BASE
(OPTIONAL)

HCK40 - HCK42 ELECTRIC FRYERS



SPECIFICATIONS Listed by Underwriters Laboratories Inc and by National Sanitation Foundation

GENERAL: Electric fry kettles. Model **HCK40** is freestanding. Model **HCK42** is modular.

CONSTRUCTION: Fryers have painted gray sides, aluminized back and a stainless steel front and top. Top is recessed and contains a spillage drain that leads to a front assessable spillage drawer. Fryers are full body type freestanding cabinet base storage units with front opening door. Models are standard with 6" stainless steel adjustable legs but can be requested without legs for masonry base installation at no extra charge. Models are equipped with a removable stainless steel 5" high matching backsplash. The fry kettle is of one piece 14 gauge stainless steel with a 2" deep cold zone for extended shortening life. Models are designed to use the Hobart siphoning device for cleaning and draining of shortening.

FRY TANK: Width: 14" (356), Depth: 16" (406)

FOAM COMPARTMENT: Width: 16¼" (413), Depth: 18¾" (476)

CONTROLS: Model is standard with stainless steel front control panel and electromechanical thermostat controller and safety shut off controls.

CAPACITY: 30 to 35 pounds of shortening can produce 62 lbs. of ¼" frozen to done french fried potatoes per hour in a one piece stainless steel deep container. Fryer is designed to use the Hobart siphoning device for cleaning and draining frying compound.

ELECTRICAL: Standard voltage is 208 and 240 volts in single or three phase 12KW. Equipped with a safety temperature shut off device and a heat indicator light.

FRY TANK: Time to preheat to 350°F (21°C) 5 minutes. Input to maintain 350°F (21°C) 700 watts.

ACCESSORIES:

BASKETS

- Single twin baskets
5¾" W x 13¾" L x 6" D
- Large single basket
13¾" W x 11½" L x 6" D
- Automatic baskets lifts (HCK40)

OTHER

- Stainless steel left or right sides or back or any combination
- Fat melt cycle
- Casters (HCK40)
- 4" toe base
- Stainless Steel tank cover
- Extra lift out fry container
- Hobart siphon and strainer bags

Net. Wt. Ship Wt.

WEIGHT: HCK40	190 lbs.	210 lbs.
HCK42	115 lbs.	135 lbs.

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



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LITHO IN U.S.A. (H-01)