



FOOD EQUIPMENT

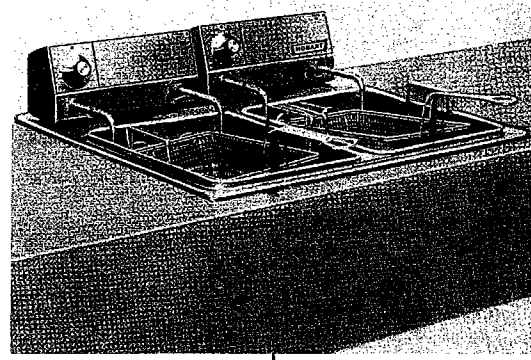
CK811-CK821 DROP-IN FRYERS

CK811 30 Lb. Drop-In Fryer CK821 30 Lb. Drop-In Fryer with Touchtime® Basket Lifts

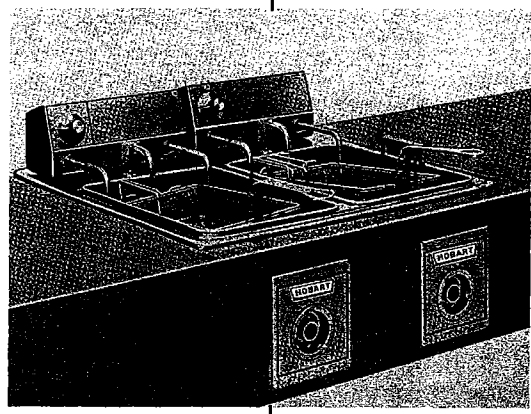
- **Heating elements designed with pyrolytic cleaning** — Reduces cleaning and improves sanitation.
- **Heating element cycle light** — Indicates when fryer is heating or if preset temperature has been reached.
- **Stainless steel, tubular heating elements** — Reduces cleaning labor and improves sanitation.
- **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.



CK811



CK821

CK811-CK821 DROP-IN FRYERS

ELECTRICAL DATA

MODEL	TOTAL KW	TIME TO PREHEAT TO 350F	WATTS TO HOLD 350F	3-PHASE LOADING			NOMINAL AMPERES PER LINE WIRE		
				KW PER PHASE			3-PHASE		
				L1-L2	L2-L3	L1-L3	120/208V AC	120/240V AC	480V AC
CK811 CK821	11.4	9.5 min.	770W	5.7	0	5.7	47.6	41.1	20.6

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.

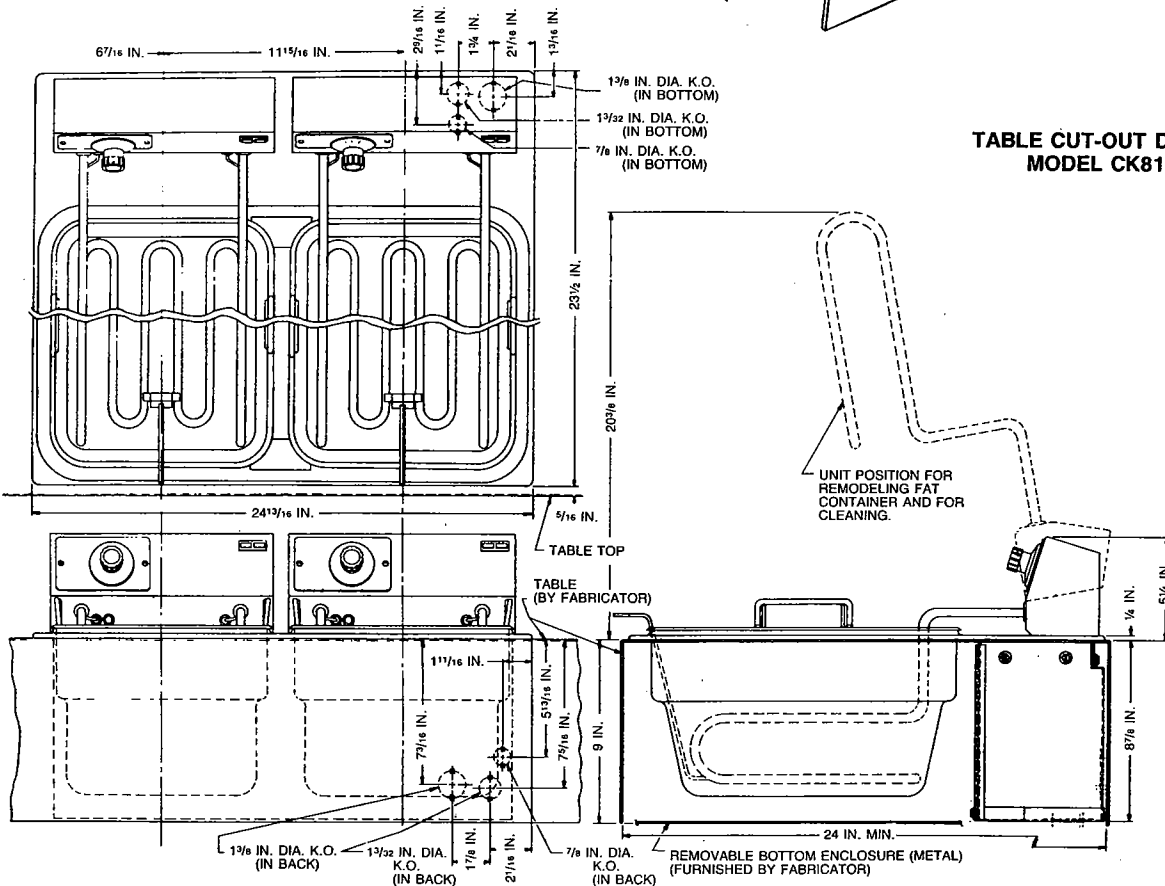
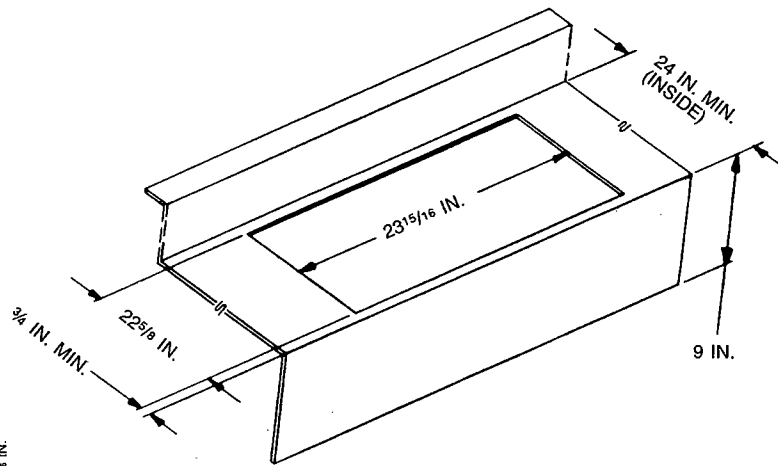


TABLE CUT-OUT DETAIL
MODEL CK811

CK811-CK821 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 stainless steel. Two 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. Two large, standard mesh baskets, two crumb trays 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 requires manual resetting when tripped. **Model CK821** has two integral push button timers 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: 30 lbs. of shortening in two removable 15 lb. containers. Each model produces up to 60 lbs. of raw-to-done French fried potatoes or 100-120 6-8 oz. servings of onion rings per hour.

ELECTRICAL: 11.4 KW. Wired for three 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
60	74

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



WORLD HEADQUARTERS
TROY, OHIO 45374