

HOBART

FOOD EQUIPMENT

DK711 DROP-IN ELECTRIC FRYER

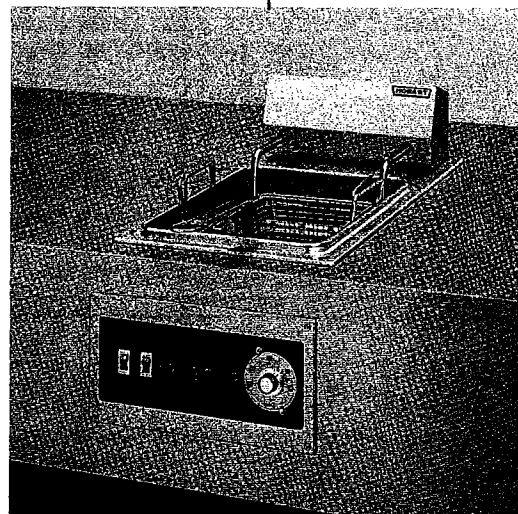
DK711 15 LB. SOLID STATE CONTROL DROP-IN FRYER

Accurate temperature control, added protection...reliability

- **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.
- **Melt cycle** — Allows for controlled melting of solid shortenings; eliminates need to melt solid shortening externally.
- **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.
- **Manual Reset** — Easily accessible for reset after pyrolytic cleaning.

Specifications, Details and Dimensions Inside.



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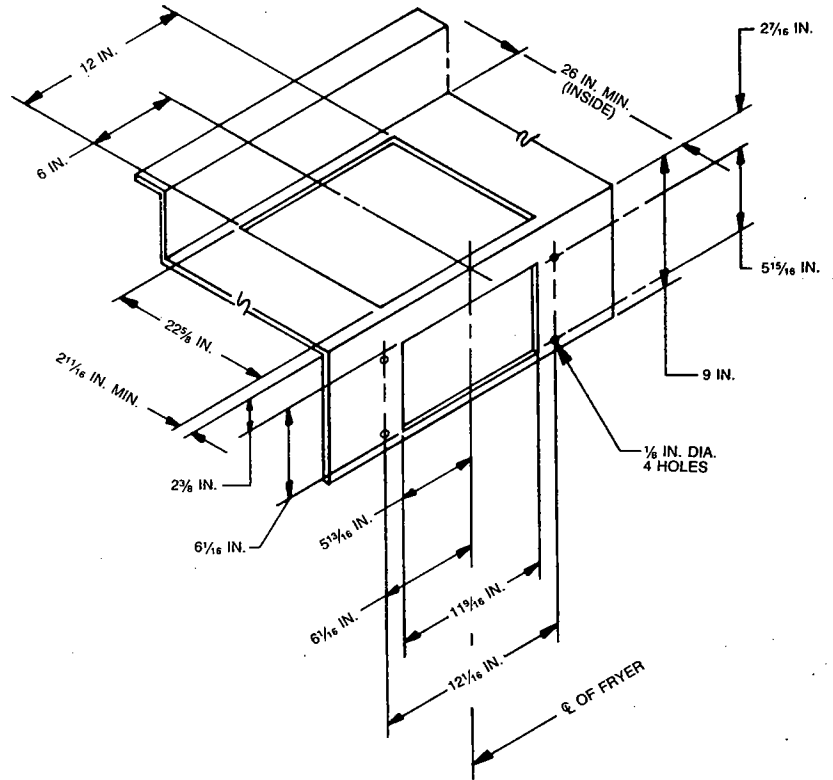
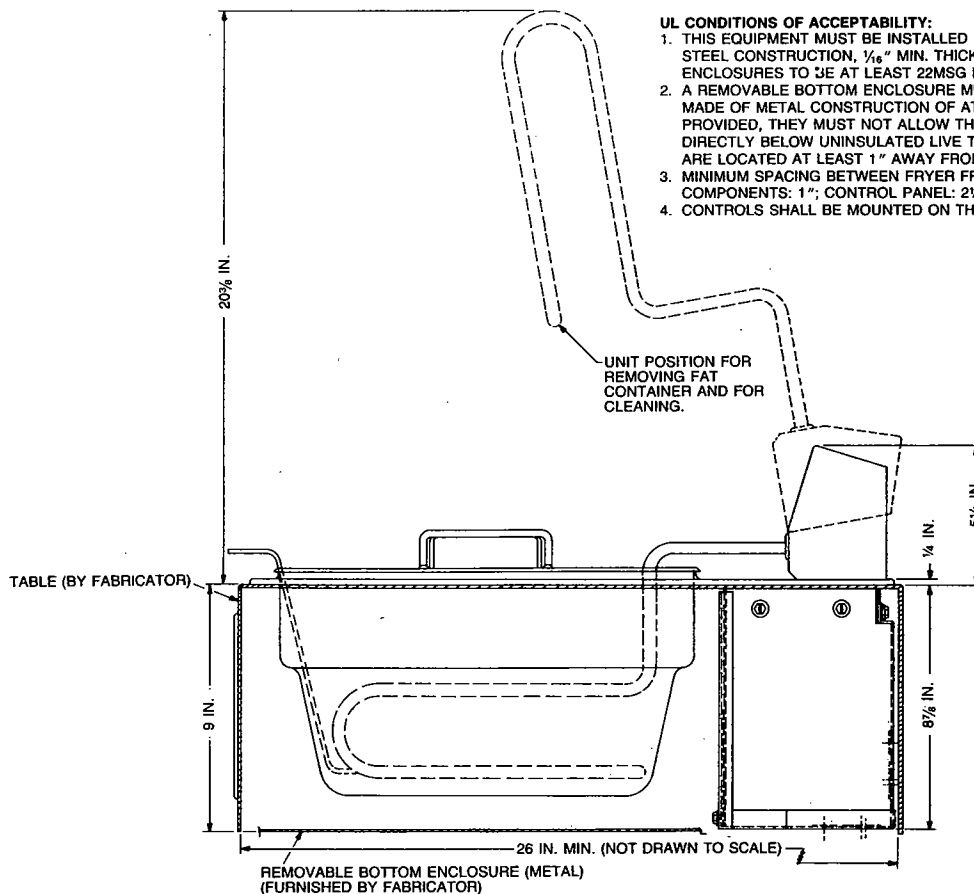


TABLE CUT-OUT DETAIL

UL CONDITIONS OF ACCEPTABILITY:

1. THIS EQUIPMENT MUST BE INSTALLED IN AN ALL METAL FIXTURE OF STEEL OR STAINLESS STEEL CONSTRUCTION, $\frac{1}{16}$ " 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 $\frac{3}{4}$ " DIA. ROD NOR BE LOCATED DIRECTLY BELOW UNINSULATED LIVE TERMINALS, WIRING OR ELECTRICAL COMPONENTS AND ARE LOCATED AT LEAST 1" AWAY FROM ANY INSULATED LIVE TERMINALS.
3. MINIMUM SPACING BETWEEN FRYER FRAME EDGE AND THE FIXTURE BACK WALL: $\frac{1}{4}$ "; COMPONENTS: 1"; CONTROL PANEL: $2\frac{1}{4}$ "; SIDE WALL: 1".
4. CONTROLS SHALL BE MOUNTED ON THE FRONT VERTICAL SURFACE OF THE FIXTURE.



IMPORTANT STEPS IN INSTALLATION:

1. REFER TO INSTALLATION MANUAL.
2. FRYER POSITION TO BE NO CLOSER THAN $2\frac{1}{4}$ " FROM COMPONENT APPLIANCE FRAME EDGE AND VERTICAL PLANE OF THE FRONT PANEL MOUNTING SURFACE.
3. 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.
4. DEBURR ALL OPENINGS TO PREVENT PROBLEMS IN SERVICING.

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ELECTRICAL DATA

TOTAL KW	TIME TO PREHEAT TO 350°F	WATTS TO HOLD 350°F	NOMINAL AMPS 1-PHASE		
			120/208V	120/240V	480V
5.7	9½ Min.	485 W	27.4	23.8	11.9

Rated voltages: 120/208, 120/240, or 480VAC, 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.

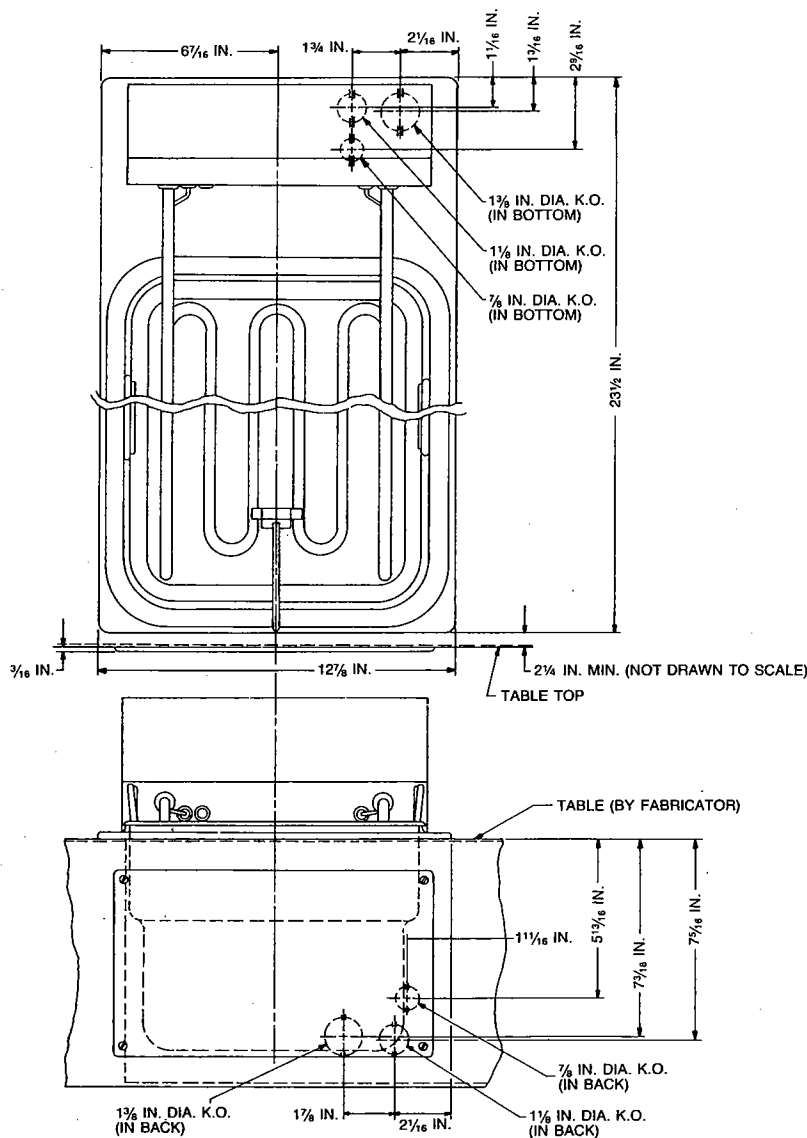
480-volt fryers are wired for connection to a three-wire, 480-volt power supply. In addition, a separate 120-volt power supply is required.

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

FRYING GUIDE

FOOD (FROZEN)	TEMP. SETTING °F	CAPACITY/LOAD (LBS.)	MINIMUM SUGGESTED TIME/LOAD (MINUTES)	CAPACITY PER HOUR* (LBS.)
FRENCH-FRIED POTATOES 3/8 inch	350	2½	4	30
FISH FILLETS 4 oz. COD	350	2½	4½	27
SHRIMP 12/14	350	2½	3½	33
CHICKEN 4-6 oz. serving	350	2	9	12

*allows for handling time between loads.



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SPECIFICATIONS Listed by National Sanitation Foundation and Recognized under component program of Underwriters Laboratories Inc.

CONSTRUCTION: Drop-in fryer designed for positioning into a fabricated metal counter (furnished by others). Mounting angles, front control panel, sealing gasket (attached to underside of fryer top) and tightening nuts provided. One-piece, lift-out shortening container of cold-rolled, nickel-plated steel marked to indicate shortening level. Large standard mesh basket and crumb tray. Tubular stainless steel sheathed heating elements swing up and clean themselves pyrolytically in the raised position. Front and top are stain-resistant steel.

CONTROLS: Simplified solid-state electronic controls with integrated circuitry. All control switches and light-emitting diode displays are on front-mounted control panel. Modular construction includes plug-in potentiometers and control wiring board.

POWER ON-OFF rocker switch turns on power to the fryer, causing POWER ON signal light to glow. MELT/FRY switch can be depressed directly into high-temperature FRY position for liquid shortening, or previously melted shortening. Or it can be depressed, first, into

the low-temperature MELT position for melting a solid block of shortening. While melting, the heating elements cycle ON and OFF for very short time cycles, keeping temperature well below the shortening smoke point. The HEATERS ON light flashes ON and OFF with the heating elements. After seeing that the shortening is melted, the operator must press the MELT/FRY switch to FRY.

Temperature dial has a range of 275-375°F. Easily front calibrated to maintain control temperature set point accuracy. A sensitive thermistor probe monitors shortening temperature and, together with the control, maintains a temperature variance of $\pm 2^\circ\text{F}$ at sensor and $\pm 5-7^\circ\text{F}$ at center of the shortening container.

Electronic diagnostics determine if a probe has failed and activates a PROBE FAILED light. Over-temperature protection includes a continuous monitoring of fryer operation and automatic electronic shutdown if the temperature exceeds 435°F. The hydraulic temperature-limiting thermostat can shut down the fryer. The OVER TEMP signal light signals if such conditions exist. Standard

internal POWER TURNOFF shuts off power to the fryer when activated by a vent hood's fire extinguisher when connected to it.

ELECTRICAL: 5.7 KW. See "Electrical Data" block for phase loading.

ACCESSORIES:

- Two standard mesh twin baskets
- Two fine mesh twin baskets
- One large standard mesh basket
- One duplicate 15-pound shortening container
- Step-down transformer from a 480-volt, 240-volt or 208-volt supply source to 120-volt power for the control circuit where a four-wire supply source or separate 120-volt power are not available.

WEIGHT: (Approximate) Net: 30 lbs.
Ship: 37 lbs.

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

HOBART

CORPORATION

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