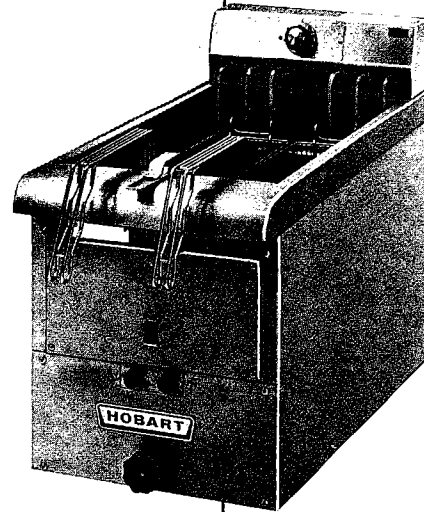
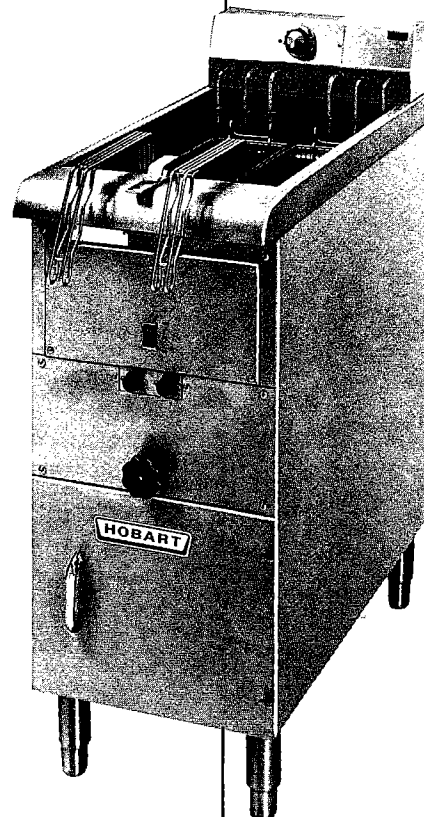


**CK50 - Freestanding  
CK55 - Modular**

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.

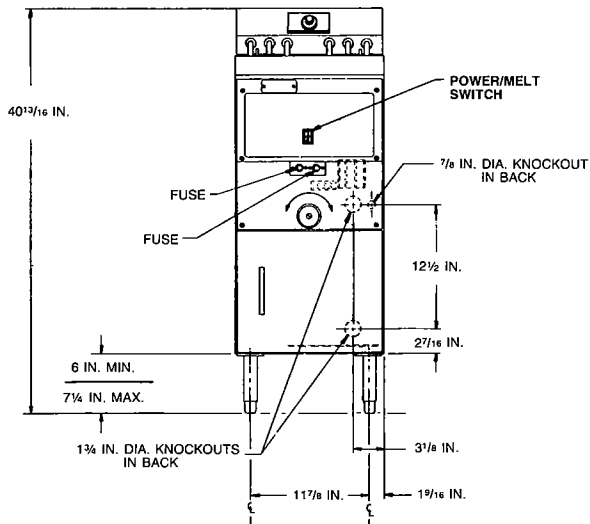
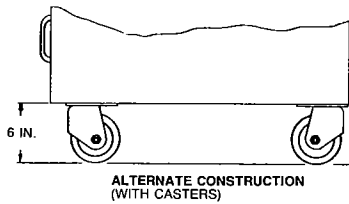
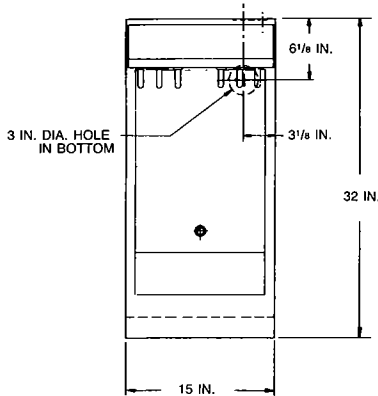
NOTE: 208- and 240-volt fryers are factory wired for connection to a four-wire power supply which also provides 120-volt supply that is necessary for the control circuit. Circuit flexibility allows installation to a three-wire power supply when a separate 120-volt supply is provided.

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.

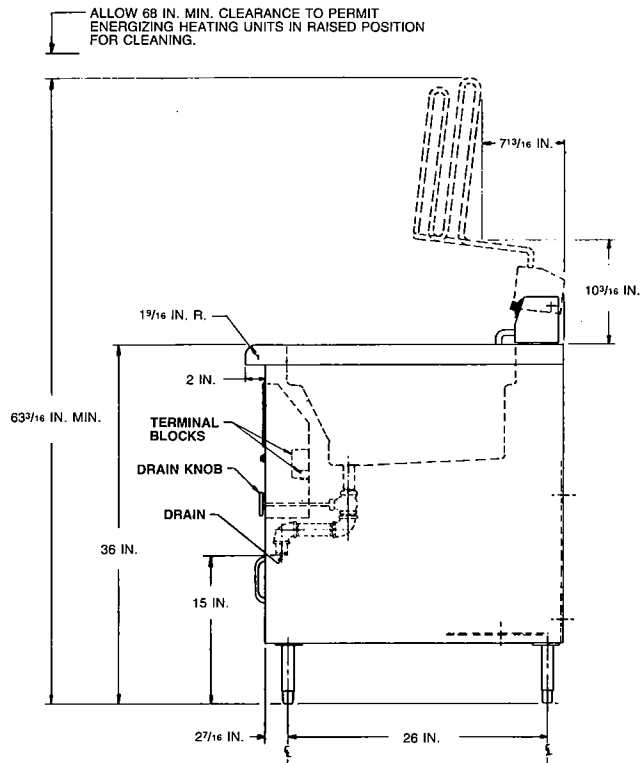
Regardless of fryer voltage or power supply, all fryers can be connected to a hood fire-extinguishing system.

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 perma-lucent 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