



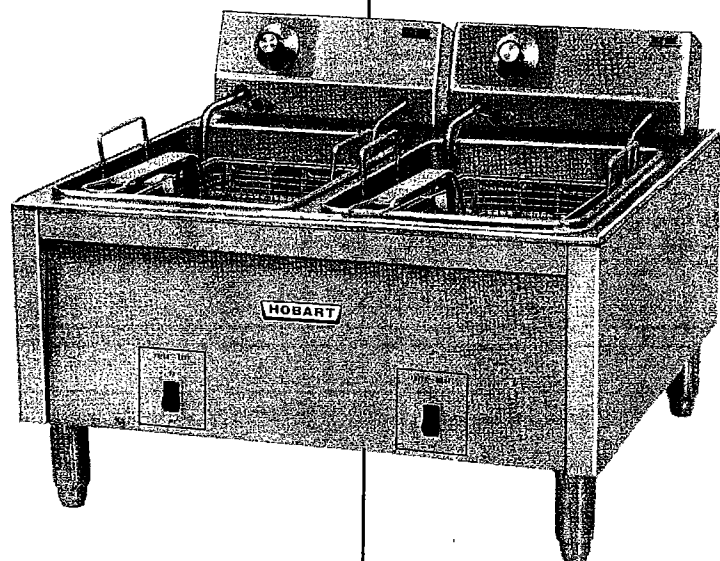
FOOD EQUIPMENT

CK81 SERIES ELECTRIC COUNTER FRYER

TWIN POTS FOR FRYING FLEXIBILITY AND ENERGY EFFICIENCY.

- **Heating Elements designed with Pyrolytic Cleaning** — Reduces cleaning labor and improves sanitation.
- **Quad Guard Protection** — Provides back-up to primary and high limit temperature thermostats.
- **Stainless Steel, Tubular Heating Elements** — Reduces repair costs and downtime.
- **Fast Recovery** — Minimizes low oil temperatures and time; decreases oil absorption. Improves food quality and consistency while increasing production.
- **Heating Element Cycle Light** — Indicates if elements are heating or if fryer has reached preset temperature.
- **Removable Fry Kettles** — Easily removable for cleaning. Reduces labor and improves sanitation.
- **Twin Pot Design** — Allows different products to be cooked in one fryer without taste transfer.

Specifications, Details and Dimensions on Reverse Side.



HOBART

FOOD EQUIPMENT

**CK81 SERIES
ELECTRIC COUNTER FRYER****TWIN POTS FOR
FRYING FLEXIBILITY
AND ENERGY
EFFICIENCY.**

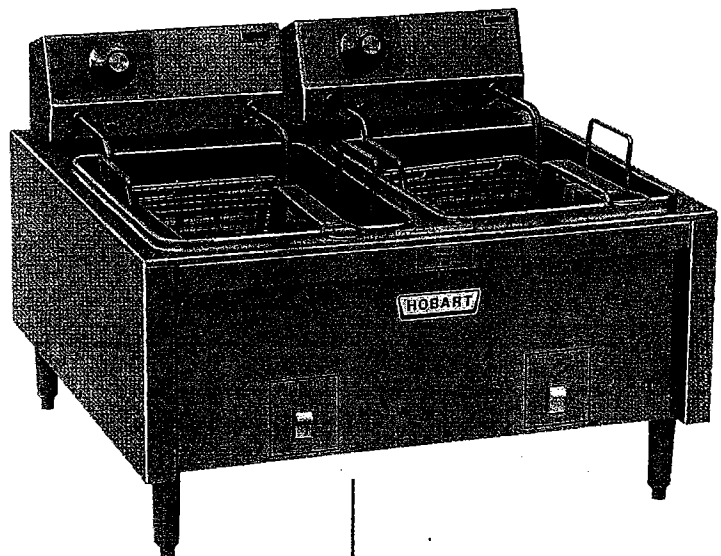
Compact heavy duty twin-pot fryer for fast food operations where speed and big kitchen production are essential in a small area. Compact design allows one person to cook and serve. No wasted steps or motion.

Performance proven, long-life enclosed tubular stainless steel heating elements swing up and burn themselves clean pyrolytically in air, provide fast preheat and recovery.

Removable shortening containers for easy pot-sink cleanup.

Economical installation; requires only a single electrical connection. Save energy by using only half of the fryer in non-peak periods.

Specifications, Details and Dimensions on Reverse Side.



CK81 SERIES ELECTRIC COUNTER FRYER



SPECIFICATIONS Listed by Underwriters Laboratories Inc and National Sanitation Foundation.

CONSTRUCTION: Stainless cabinet with standard large mesh baskets and two lift-out 15 lb. capacity cold-rolled, nickle plated steel shortening containers. Fryer mounts on 4" adjustable plastic legs. Enclosed stainless steel tubular heating elements swing up and burn clean in raised position. Anti-splash protection is provided by counter-balanced, force-actuated mechanism integral to each heating unit support head that guards against heating elements accidentally dropping into hot shortening.

CONTROLS: "Power On" rocker switch located on front panel ties in with signal light on heating unit support head. A separate signal cycles with the thermostats to indicate when the fryer is heating and preset temperature is reached. Temperature range is 200-400°F.

QUAD-GUARD™ control protection includes two contactors and two thermostats to provide reliable interruption of power to heating elements to prevent overheating and extra fuses to protect thermostat circuit.

POWER TURNOFF™ complies with National Fire Protection Association Standard (NFPA 96) by automatically

shutting off all power to fryer when triggered by connected vent hood fire-extinguishing system.

ELECTRICAL: 208/60/3, 240/60/3, 480/60/3. 11.4 KW, preheats to 350°F in 9½ minutes, 770 Watts to hold 350°F. 208 and 240 volt fryers are factory wired for connection to a four-wire power supply which provides 120 volt supply 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 and require a separate 120 volt power supply for controls.

CAPACITY: Shortening container 9¼" W x 13¾" D less 1½" foam area — 15 lb. capacity. (Approximate) 56 lbs. ¾" frozen french fried potatoes per hour; 54 lbs. 4 oz.

fish fillets per hour; 66 lbs. of 4-6 oz. serving chicken per hour.

ACCESSORIES:

- Two Twin Standard Mesh Baskets
- One Large Standard Mesh Basket
- Single Duplicate 15 lb. Fat Container
- Four 4" Adjustable Chrome Plated Legs
- Four 4" Adjustable Plastic Legs
- Fat Cover

Step-down Transformer — from a 480 volt, 240 volt or 208 volt supply source to a 120-volt power for the control circuit where a four-wire supply source or separate 120-volt power are not available.

WEIGHTS: (Approximate)

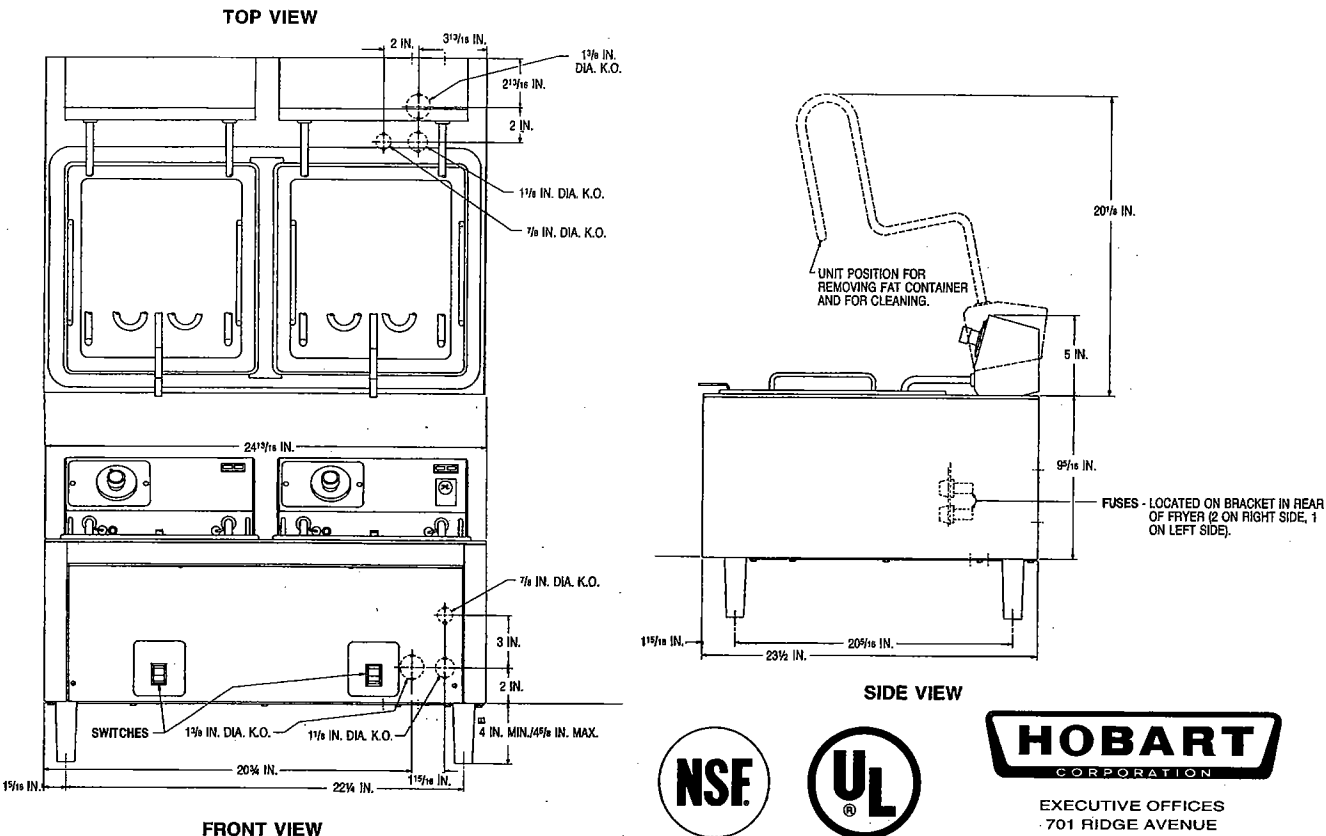
	NET	SHIPPING
CK81	80 lbs.	95 lbs.

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

ELECTRICAL DATA

3-PHASE LOADING			NOMINAL AMPERES PER LINE WIRE								
KW PER PHASE			3-PHASE								
			120/208V AC			120/240V AC			480V AC		
L1-L2	L2-L3	L1-L3	L1	L2	L3	L1	L2	L3	L1	L2	L3
5.7	0	5.7	47.6	27.4	27.4	41.1	23.8	23.8	20.6	11.9	11.9

DETAILS AND DIMENSIONS



EXECUTIVE OFFICES
701 RIDGE AVENUE
TROY, OHIO 45374-0001

LITHO IN U.S.A. (H-43)

CK81 SERIES ELECTRIC COUNTER FRYER



SPECIFICATIONS Listed by Underwriters Laboratories Inc and National Sanitation Foundation

CONSTRUCTION: Grained nickel-chrome plated steel cabinet with standard large mesh baskets and two lift-out 15 lb. capacity cold-rolled, nickel plated steel shortening containers. Fryer mounts on 4" adjustable plastic legs. Enclosed stainless steel tubular heating elements swing up and burn clean in raised position. Anti-splash protection is provided by counter-balanced, force-actuated mechanism integral to each heating unit support head that guards against heating elements accidentally dropping into hot shortening.

CONTROLS: "Power On" rocker switch located on front panel ties in with signal light on heating unit support head. A separate signal cycles with the thermostats to indicate when the fryer is heating and preset temperature is reached. Temperature range is 200-400°F.

QUAD-GARD™ control protection includes two contactors and two thermostats to provide reliable interruption of power to heating elements to prevent overheating and extra fuses to protect thermostat circuit.

POWER TURNOFF™ complies with National Fire Protection Association Standard (NFPA 96) by automatically shutting

off all power to fryer when triggered by connected vent hood fire-extinguishing system.

ELECTRICAL: 208/60/3, 240/60/3, 480/60/3. 11.4 KW, preheats to 350°F in 9½ minutes, 770 Watts to hold 350°F. 208 and 240 volt fryers are factory wired for connection to a four-wire power supply which provides 120 volt supply 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 and require a separate 120 volt power supply for controls.

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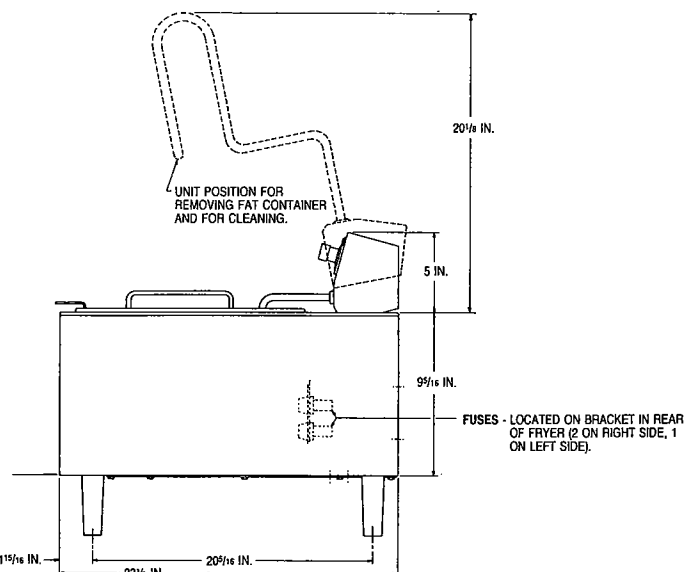
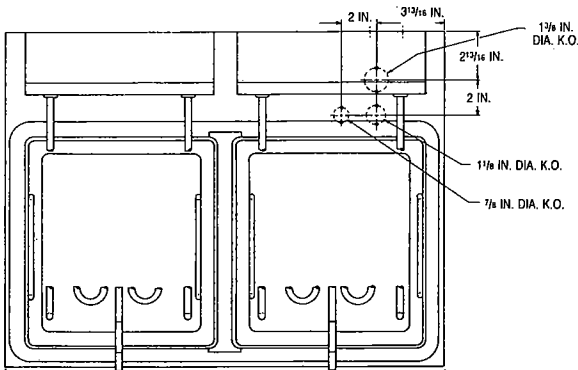
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ELECTRICAL DATA

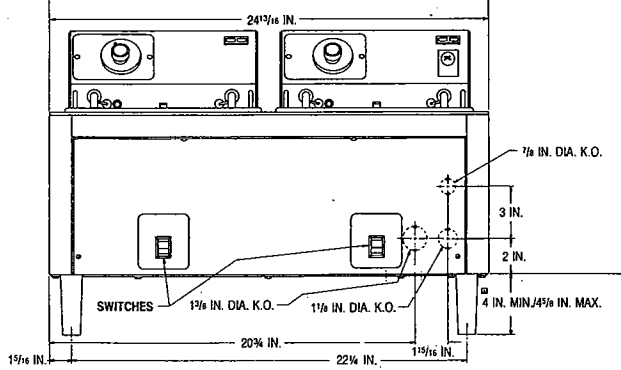
3-PHASE LOADING			NOMINAL AMPERES PER LINE WIRE		
			3-PHASE		
KW PER PHASE			120/208V AC	120/240V AC	480V AC
L1-L2	L2-L3	L1-L3			
5.7	0	5.7	47.6	41.1	20.6

DETAILS AND DIMENSIONS

TOP VIEW



SIDE VIEW



FRONT VIEW



WORLD HEADQUARTERS
TROY, OHIO 45374

LITHO IN U.S.A. (H-43)