



FOOD EQUIPMENT

# CK831-CK841 DROP-IN FRYERS

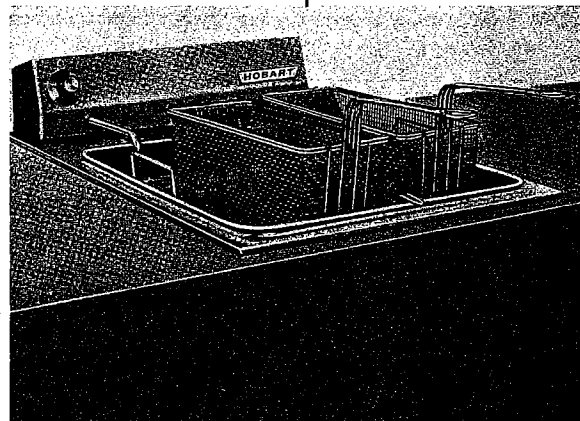
## CK831 - 28 lb. Drop-In Fryer.

## CK841 - 28 lb. Drop-In Fryer with dual Touchtime® Basket Lifts.

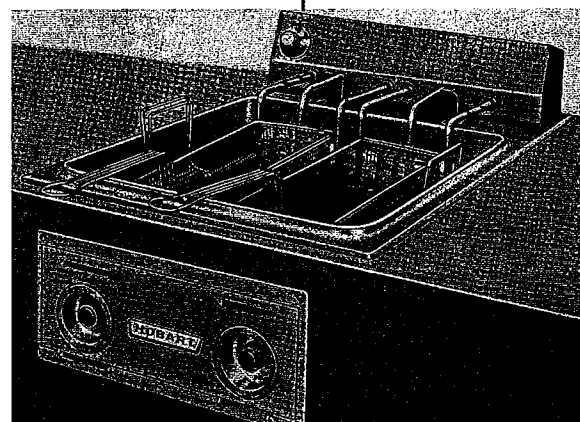
- **Heating elements designed with pyrolytic cleaning** — Reduces cleaning and improves sanitation.
- **Heating element cycle light** — Indicates when fryer is heating or if preset temperature has been reached.
- **Stainless steel, tubular heating elements** — Reduces cleaning labor and improves sanitation.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



CK831



CK841

# CK831-CK841 DROP-IN FRYERS

## GENERAL AND DIMENSIONAL DATA

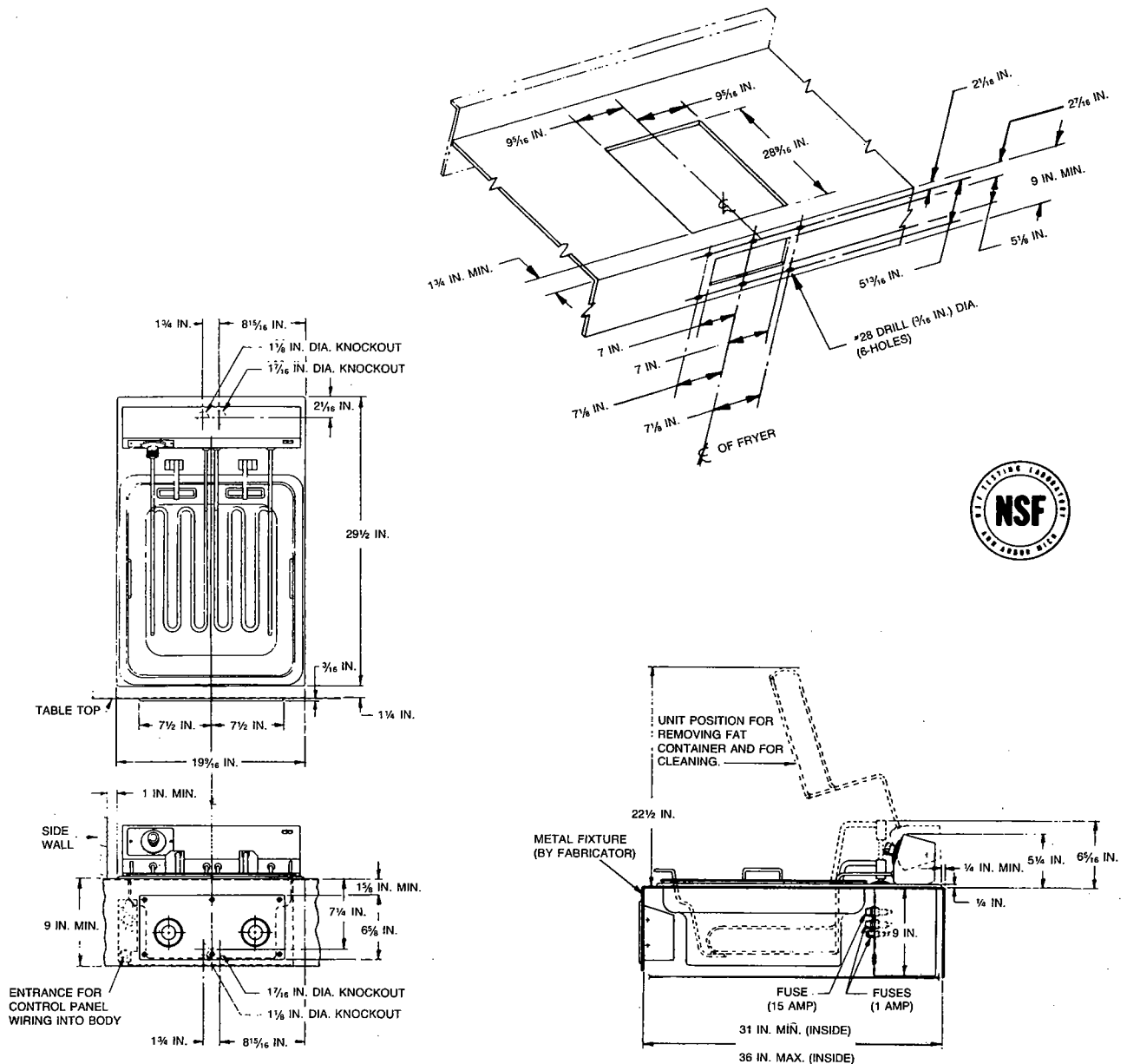
MODEL	SHORTENING CAPACITY	TIME TO PREHEAT TO 350F	OVERALL DIMENSIONS			SHORT. CONTAINERS		TOTAL KW	WATTS TO HOLD 350F	3-PHASE LOADING			NOMINAL AMPERES PER LINE WIRE		
			W	D	H W/HEATING UNIT RAISED	WIDTH (LESS 3 1/2" FOAM AREA)	FRONT TO BACK (LESS 3 1/2" FOAM AREA)			KW PER PHASE			3-PHASE		
			IN.	IN.	IN.	IN.	IN.			L1-L2	L2-L3	L1-L3	120/208 VAC	120/240 VAC	480 VAC
CK831 CK841	28	7 min.	19 1/16	29 1/2	22 1/2	13 1/2	15 3/4	11.4	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.

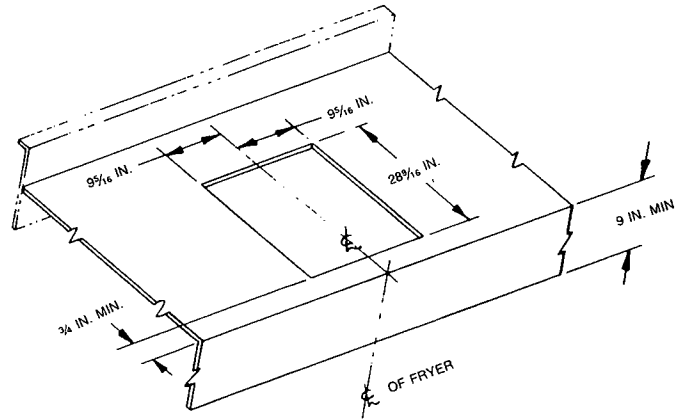
480-volt fryers are wired for connection to a three-wire, 480-volt power supply. In addition, a separate 120-volt power supply is required.

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



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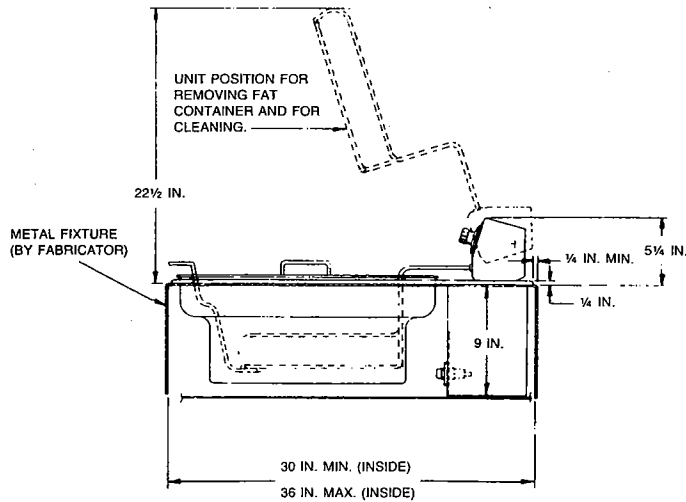
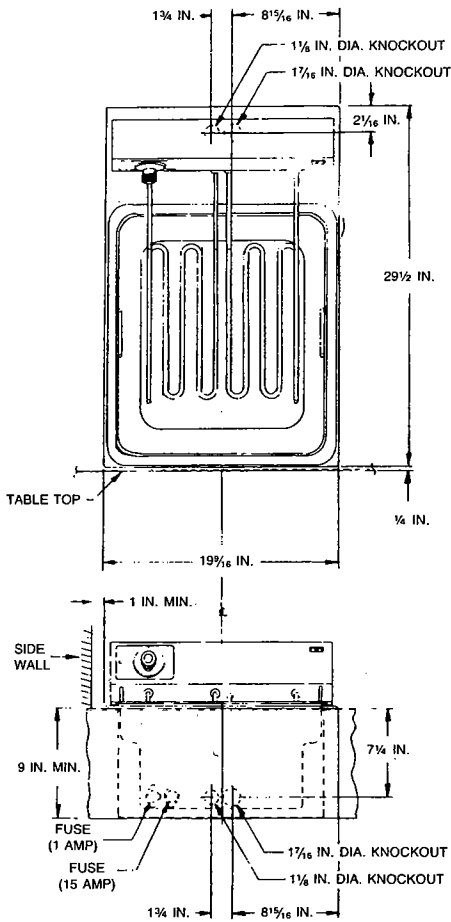
## TABLE CUT-OUT DETAIL



### CK831 & CK841

#### UL CONDITIONS OF ACCEPTABILITY

1. THIS EQUIPMENT MUST BE INSTALLED IN AN ALL METAL FIXTURE OF STEEL OR STAINLESS STEEL CONSTRUCTION, 1/8 IN. MIN. THICKNESS FOR THE TOP AND SUPPORTING FRAME. SIDE ENCLOSURES TO BE AT LEAST 22 MSG MIN. THICKNESS.
2. A BOTTOM ENCLOSURE MUST BE PROVIDED UNDER EACH DROP-IN UNIT AND BE MADE OF METAL CONSTRUCTION OF AT LEAST 22 MSG MIN. IF VENTILATING OPENINGS ARE PROVIDED, THEY MUST NOT ALLOW THE ENTRANCE OF A 3/4 IN. DIA. ROD NOR BE LOCATED DIRECTLY BELOW UNINSULATED LIVE TERMINALS, WIRING OR ELECTRICAL COMPONENTS AND ARE LOCATED AT LEAST 1 IN. AWAY FROM ANY INSULATED LIVE TERMINALS.
3. MINIMUM SPACING BETWEEN FRYER FRAME EDGE AND:
  - A.) FIXTURE BACK WALL: 1/4 IN.
  - B.) SIDE WALL: 1 IN.
  - C.) CONTROL PANEL: 1 1/4 IN.
4. CONTROLS SHALL BE MOUNTED ON THE FRONT VERTICAL SURFACE OF THE FIXTURE.
5. DEBURR ALL OPENINGS TO PREVENT PROBLEMS IN SERVICINGS.



CK831

# CK831-CK841 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. Enclosed tubular self-cleaning stainless steel heating units swing up and burn clean in the raised position. Furnished with one-piece, lift-out shortening container marked to indicate proper oil level. Two large, standard mesh baskets, crumb trays of cold rolled, corrosion-resistant 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 temperature-limiting thermostat requires manual resetting when tripped.) **Model CK841** 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:** 28 lbs. of shortening in two removable 15 lb. containers. Each model produces up to 61 lbs. of raw-to-done French fried potatoes.

**ELECTRICAL:** 11.4 KW. Wired for three phase power supply. See "Electrical Data" block for phase loading.

**ACCESSORIES:**  
Extra 28-lb. shortening container  
Two extra standard mesh twin baskets

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
70	90

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

## FRYING GUIDE

FOOD	CONTROL SETTING	TIME (in min.)	CAPACITY/LOAD (all models)
French-Fried Potatoes, 3/8 inch strips (raw to done) one-temperature method	375	6-9	6.1 lbs.
two-temperature method			
blanch	325	4-6	5.25 lbs.
brown	375	2-3	9.02 lbs.
Potato Chips, thin slices	350	3-4	1.94 lbs.
Fish Fillets, 5" x 1/2"	365	3-4	8.8 lbs.
Shrimp	375	2-3	5.58 lbs.
Oysters & Clams	395	2-3	3.7 lbs.
Chicken, 2-lbs. size quartered (8-oz. serving)	325	12-13	7 portions*
halved (1-lb. serving)	325	12-16	7 portions*
Croquettes	365	3-4	8.8 lbs.
Fritters, fruit, vegetable or meat 2 1/2" dia.	375	4-5	30*
Doughnuts 2 1/2" dia.	375	2-3	30*
French Toast, 4" x 4" slices	325	2-3	12*
Turnovers, fruit, vegetable or meat (4" x 2 1/2")	375 375	3-4 3-4	18* 18*

\*Capacities given are limited by energy available to maintain continuous frying temperature, except those marked with an asterisk (\*) in which case capacity is limited by surface area of the item in preparation.



WORLD HEADQUARTERS  
TROY, OHIO 45374