

PRODUCT:

QUANTITY:

ITEM:

## Designed Smart

### Compact Design with High Output

- Fits in tight counter space and is available in a “large basket” capacity version (EF-30i) or versatile “twin 15lb” version (EF-30iNT)
- EF 30i and EF-30iNT come standard with two full size baskets. Please specify if requesting twin 15 lb. baskets on EF-30iNT.
- Reaches frying temperatures fast, and maintains heat levels from one load to the next

### Easy to Operate

- Yellow cycling light alerts operator that unit is ready for next batch of fries.
- Unit automatically shuts down if frying compound overheats
- Stainless steel exterior is easy to wipe clean



## APW Wyott Design Features

- Stainless steel construction
- 4” (10cm) legs
- Front panel permits easy servicing
- Lift-out, one piece tank with carrying handles. Large foaming area above frying compound level
- Insulating air pocket surrounds tank for improved temperature control
- Swing up, pyrolytic heating elements with two-stage locking mechanism
- Cold zone under heating elements reduces circulation of particles in frying compound
- Front-located adjustable thermostat (200°F / 93°C to 400°F / 204°C) with on/off switch
- High-limit protection control circuit breaker which automatically trips should frying compound overheat
- Front panel yellow cycling light indicates that frying temperature has been reached
- High temperature 392°F (200°C) internal wiring
- Nickel-plated twin fry baskets with front hangers

## Reliability backed by APW Wyott’s Warranty

All APW Wyott cooking equipment is backed by our 2-year parts and labor warranty. \*

- Certified by the following agencies:

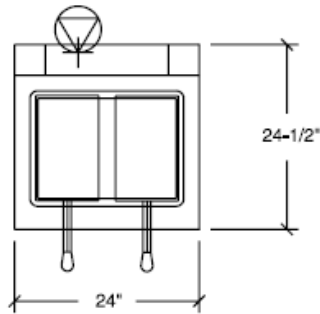


See reverse side for product specifications.

PRODUCT:

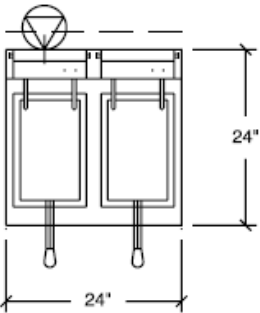
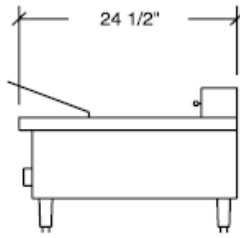
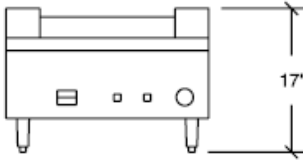
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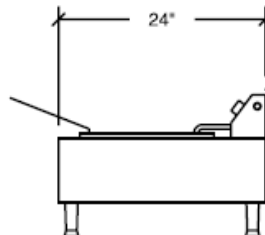
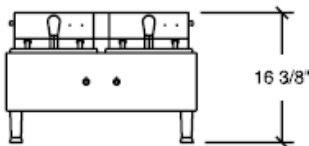
### EF-30i

VERIFY ELECTRICAL  
CONNECTION AND  
CLEARANCE  
LOCATION



### EF-30iNT

VERIFY ELECTRICAL  
CONNECTION AND  
CLEARANCE  
LOCATION



## PRODUCT SPECIFICATIONS

### Construction:

Heavy-duty stainless steel body. Fry baskets are constructed of nickel-plated steel. 4" adjustable heavy-duty stainless steel legs.

### Electrical Information:

Units are wired for hard wiring in the field.

### Electrical Specifications:

|               |                                |
|---------------|--------------------------------|
| EF-30i 208V:: | 208V, 12KW, 57.7Amps-1 Phase   |
|               | 208V, 12KW, 50 Amps-3 Phase    |
| EF-30i 240V:  | 240V, 12KW, 57.7Amps-1 Phase   |
|               | 240V, 12KW, 43.3 Amps-3Phase   |
| EF-30iNT:     | 208V, 8.56KW, 41.2Amps-1 Phase |
|               | 240V, 11.4KW, 47.7Amps-1 Phase |

### Capacity:

|           |   |
|-----------|---|
| EF-30i:   | 30 lbs (13.6) Produces up to 60 lbs of raw-to-done potatoes per hour. |
| EF-30iNT: | 30 lbs (13.6) Produces up to 60 lbs of raw-to-done potatoes per hour  |

### Basket Size:

Full Size 6 1/4" H x 7 1/4" W x 11 2/5" D

### Overall Dimensions:

|           |  |
|-----------|--|
| EF-30i:   | 17" H x 24"W x 24 1/2"D<br>(43.2 cm x 61 cm x 62.2 cm) |
| EF-30iNT: | 16 3/8" H x 24" W x 24" D<br>(41.6 cm x 61cm x 61 cm)  |

### Shipping:

|           |                   |
|-----------|-------------------|
| EF-30i:   | 92 lbs. (41.8 kg) |
| EF-30iNT: | 66 lbs. (29.9 kg) |

**Freight Class:** 85

**FOB:** Allen, TX 75013

\*APW Wyott reserves the right to modify specifications or discontinue models without incurring obligation.