



Heavy Duty Electric Fryer

Models: HEF-30T 208V HEF-30T 230V HEF-30T 240V

PRODUCT:

QUANTITY:

ITEM #:

Designed Smart

Compact Design With High Output

- Fits in tight counter space and is available in a “large basket” capacity version or versatile “twin 15 lb.” version.
- Come standard with two full size baskets. Please specify if requesting twin 15 lb. baskets.
- 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.



HEF-30T Heavy-Duty Electric Fryer

Built Solid

Built to Last!

- Thick, stainless steel construction

Reliability backed by APW Wyott's Warranty

- APW Wyott cooking equipment is backed by a 1-year limited warranty, and a 1-year on-site labor warranty.
- Certified by the following agencies:



APW Wyott Design Features

- Stainless steel construction.
- 4" (10 cm) 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.

See reverse side for product specifications.



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PRODUCT:

QUANTITY:

ITEM #:

PRODUCT SPECIFICATIONS**Construction:**

Heavy-duty stainless steel body. Fry baskets are constructed of nickel-plated steel. 4" adjustable chrome legs. 230V model equipped with grease pan drain

Electrical Information:

Units are wired for hard wiring in the field.

Electrical Specifications:

HEF-30T	208V: 208V, 12KW, 57.7 Amps	1 Phase
HEF-30T	230V: 230V, 12KW, 52.17 Amps	1 Phase
HEF-30T	240V: 240V, 12KW, 50.0 Amps	1 Phase

Capacity:

HEF-30T 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

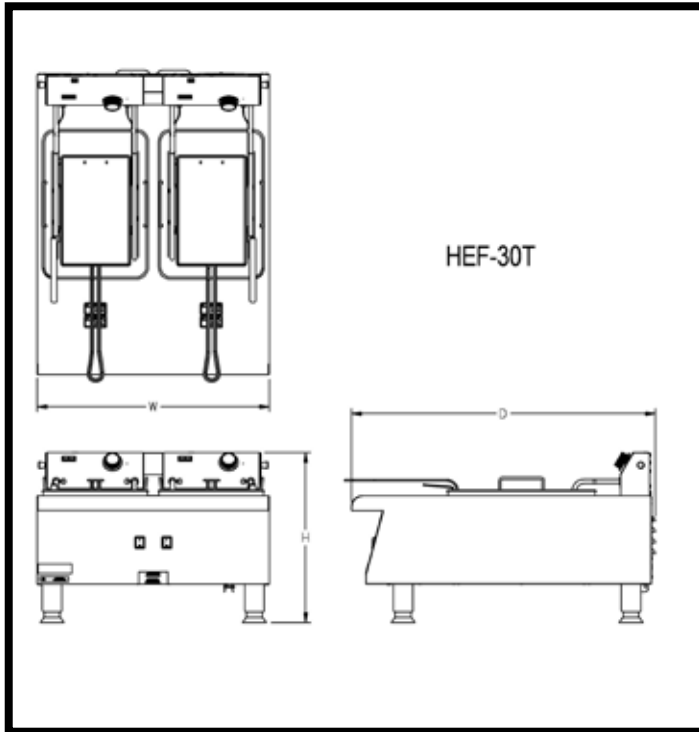
Overall Dimensions:

HEF-30T: 17-9/16" H x 24" W x 31-1/32" D
(44.6 cm x 61 cm x 78.8 cm)

Shipping:

HEF-30T 92 lbs. (41.8 kg)

Freight Class: 85
FOB: Cheyenne, WY



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