



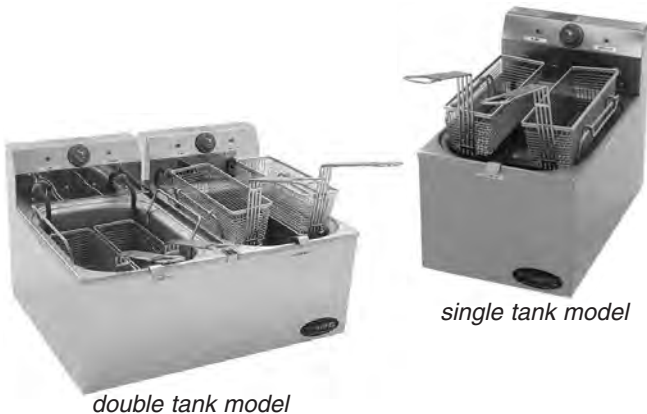
Profit from the Eagle Advantage®

# Specification Sheet

## Short Form Specifications

Eagle RedHots® Single-Tank Electric Fryer, model \_\_\_\_\_. All heavy gauge stainless steel construction. Stainless steel deep-drawn 10" x 14" fry tank is removable for cleaning or filtering. Snap action thermostat with indicator light, hi-limit safety control with reset button and indicator light. Two 4" x 11" nickel-plated fry baskets. Cast metal legs with flanged feet. 15-lb. fat capacity. Single-phase 60-cycle electricity. Available in 120 volts/15 amps; 208 volts/19.8 amps; or 240 volts/22.9 amps.

Eagle RedHots® Double-Tank Electric Fryer, model \_\_\_\_\_. All heavy gauge stainless steel construction. Stainless steel deep-drawn 10" x 14" fry tanks are removable for cleaning or filtering. Snap action thermostat with indicator light, hi-limit safety control with reset button and indicator light. Two 4" x 11" nickel-plated fry baskets per tank. Cast metal legs with flanged feet. 30-lb. fat capacity. Single-phase 60-cycle electricity. Available in 208 volts/39.6 amps or 240 volts/45.8 amps.



double tank model

single tank model

## Options / Accessories

- Double fry basket
- 2½" high legs
- Night cover

Item No.: \_\_\_\_\_  
 Project No.: \_\_\_\_\_  
 S.I.S. No.: \_\_\_\_\_

## RedHots® Electric Fryers

### MODELS:

- |                                    |                                 |                                 |
|------------------------------------|---------------------------------|---------------------------------|
| <input type="checkbox"/> EF10-120  | <input type="checkbox"/> 307543 | <input type="checkbox"/> 309781 |
| <input type="checkbox"/> EF10-240  | <input type="checkbox"/> 307546 | <input type="checkbox"/> 340859 |
| <input type="checkbox"/> EF102-240 | <input type="checkbox"/> 309197 |                                 |

### Fry tank

- All-stainless steel deep-drawn one-piece construction.
- 10" x 14" (254 x 356mm).
- Removable for easy cleaning or filtering of fat.
- Available are single-tank units with 15-lb. fat capacity, and double-tank unit with 30-lb. capacity.

### Thermostat

- Robertshaw snap action complete with indicator light provides for accurate temperature control.

### Hi limit safety control

- Provides total system shutdown in case of malfunction.
- Complete with reset button and indicator light.

### Heating elements

- Self-cleaning Incoloy® sheath for long life and high performance.

### Fry baskets

- 4" x 11" (102 x 279mm) each.
- Heavy plated mesh construction.
- Two provided with single-tank models, four provided with double-tank model.
- Optional double fry baskets available.

### Design and Construction Features

- Highly polished stainless steel body.
- Line cord and plug furnished on single tank models.
- Designed for direct field wiring on double tank models.

**NOTE: INTENDED FOR OTHER THAN HOUSEHOLD USE. THESE COMMERCIAL APPLIANCES MUST BE INSTALLED WITHIN SURROUNDINGS AND VENTILATION REQUIREMENTS AS DICTATED BY NATIONAL AND/OR LOCAL CODE.**

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**Certifications / Approvals**

New York M.E.A. No. 449-84-E

EG35.03 Rev. 05/10

Spec sheets available for viewing, printing or downloading from our online literature library at [www.eaglegrp.com](http://www.eaglegrp.com)

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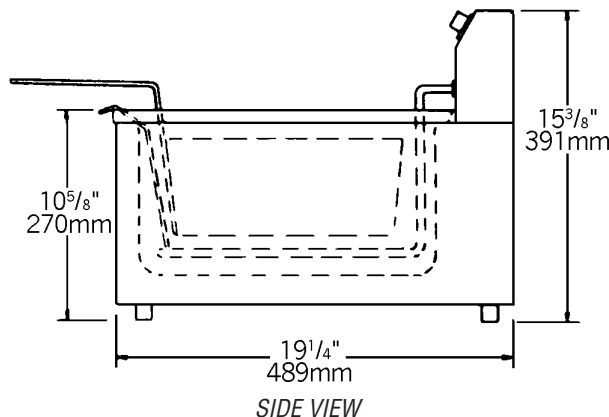
KaTom Restaurant Supply, Inc.



Profit from the Eagle Advantage®

Item No.: \_\_\_\_\_  
 Project No.: \_\_\_\_\_  
 S.I.S. No.: \_\_\_\_\_

## RedHots® Electric Fryers



### Single-Tank Electric Fryers

model #	electrical data **	performance *** – french fries, raw-to-finish	width		depth		height *		weight lbs. kg	—tank size—				fat capacity	
			in.	mm	in.	mm	in.	mm		in.	mm	in.	mm	lbs.	kg
EF10-120	120V, 15A, 1800W	120V: 6 lbs.(2.7 kg)/hr	12"	305	19 1/4"	489	10 5/8"	270	31 14.1	10"	254	14"	356	15	6.8
EF10-240 ****	208V, 19.8A, 4200W 240V, 22.9A, 5500W	208V: 20 lbs. (9.1 kg)/hr 240V: 30 lbs. (13.6 kg)/hr	12"	305	19 1/4"	489	10 5/8"	270	31 14.1	10"	254	14"	356	15	6.8

### Double-Tank Electric Fryer

model #	electrical data **	performance *** – french fries, raw-to-finish	width		depth		height *		weight lbs. kg	—tank size—				fat capacity	
			in.	mm	in.	mm	in.	mm		in.	mm	in.	mm	lbs.	kg
EF102-240 ****	208V, 39.6A, 8400W 240V, 45.8A, 11000W	208V: 40 lbs. (18.1 kg)/hr 240V: 60 lbs. (27.2 kg)/hr	25"	635	19 1/4"	489	10 5/8"	270	61 27.7	10"	254	14"	356	30	13.6

\* 10 5/8" (270mm) working height, 15 3/8" (391mm) overall height. Optional 2 1/2" (64mm) legs available – part #309197.

\*\* Based on single-phase, 60-cycle electricity.

\*\*\* Double the performance for precooked convenience foods. Preheat to 350°F for 4 1/2 minutes. Fryer performance is limited by the maximum available voltage in line.

\*\*\*\* 240-volt models can be used for 208V or 240V operation.

### Accessories/Replacements for Electric Fryers

model #	description
307543	replacement basket, left side, for single-tank fryers only
307546	replacement basket, right side, for single-tank fryers only
309197	2 1/2" (57mm)-high legs, set of four
309781	double-fry basket, 8 1/4" x 9 1/4" x 4" (210 x 235 x 102mm)
340859	divider for double-tank fryer
361673 *	night cover *

\* Two covers required for #EF102-240 double-tank fryer.



#309781  
double-fry basket

### EAGLE GROUP

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