



Item #: 382DFC18001 Project: _____

Qty: _____ Date: _____ Approval: _____

Carnival King DFC18001 18 lb. Funnel Cake / Donut Fryer - 120V, 1800W

Item #382DFC18001

Technical Data

Width	18 1/2 Inches
Depth	21 1/4 Inches
Height	13 1/2 Inches
Cooking Area Width	15 3/4 Inches
Cooking Area Depth	15 3/4 Inches
Cooking Area Height	6 1/2 Inches
Amps	15 Amps
Voltage	120 Volts
Wattage	1800 Watts
Control Type	Thermostatic



Features

- Fries 2-3 funnel cakes at once; 18 lb. capacity
- 200-390 degree Fahrenheit temperature range; oil drainage valve
- Stainless steel construction; Lid doubles as a side draining tray
- Requires approximately 15 minutes between uses to return to frying temperature
- Ideal for light-duty, non-continuous use; 120V, 1800W

Certifications



5-15P



ETL Listed

Technical Data

Capacity	18 lb. 2 Funnel Cakes 3 Funnel Cakes
Electric Fryer Usage	Light Duty
Element Style	Ribbon
Installation Type	Countertop
Number of Fry Pots	1 Fry Pot
Plug Type	NEMA 5-15P
Power Type	Electric
Temperature Range	200 - 390 Degrees F
Temperature Settings	Adjustable
Type	Donut Fryers Electric Countertop Fryers Funnel Cake Fryers

Notes & Details

The Carnival King DFC18001 funnel cake / donut fryer is great for making golden funnel cakes, donuts, churros, and other fried pastries. Made for light-duty, non-continuous use, this 1800W unit is among the most powerful you can purchase with a standard plug, which gives you the flexibility to use it almost anywhere from carnivals and fairs to restaurants and concession stands. This unit's element shape provides quicker and more even heating than competitors. You can fit (3) 6" funnel cakes or (2) 8" funnel cakes in the fryer at the same time.

Made completely of stainless steel, the fryer features an oil drain in the front corner to easily drain used oil into a container for disposal. It also includes a thermostatic temperature control, which can be set at 200-390 degrees Fahrenheit to keep the oil at the perfect temperature for whatever you are cooking. It requires about 50 minutes to reach ideal temperature and approximately 15 minutes to recover to full temperature after each use. This fryer is easy to operate and offers an orange light that indicates when the fryer has reached the set temperature and a simple on/off switch to eliminate confusion.

The fryer lid can be hooked on the side of the fryer to act as a drain rack, creating a great place to set the 2 included product trays. These trays are a great way to make frying donuts easier when you are making many at one time. This unit requires a 120V for operation.