



Item #: 382DFC44001 Project: _____

Qty: _____ Date: _____ Approval: _____

Carnival King DFC44001 18 lb. Funnel Cake / Donut Fryer - 240V, 4400W

Item #382DFC44001

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	18.3 Amps
Voltage	240 Volts
Wattage	4400 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 little to no recovery time between uses
- 240V, 4400W

Certifications



6-20P



ETL Listed

Technical Data

Capacity	18 lb. 2 Funnel Cakes 3 Funnel Cakes
Electric Fryer Usage	Medium Duty
Element Style	Ribbon
Installation Type	Countertop
Number of Fry Pots	1 Fry Pot
Plug Type	NEMA 6-20P
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 DFC44001 funnel cake / donut fryer is great for making golden funnel cakes, donuts, churros, and other fried pastries. Made for medium duty, continuous use, this 4400W 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 20 minutes to reach ideal temperature and little to no recovery time to get back up to temperature in between uses. 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 two 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 240V electrical connection for operation.