

**Cooking Performance Group EF300 15 lb.
Heavy-Duty Electric Countertop Fryer -
208/240V, 4200/5500W**



6-30P



Intertek

ETL Listed

Approval: _____ Date: _____

- Compact and powerful, perfect for heavy use applications; heavy-duty metal knob
- Welded, removable oil pan with a large open area to prevent overflow; all stainless steel cabinet
- Immersion-style tubular heating elements tilt back for easy cleaning
- Thermostatic temperature control provides a temperature range of 120-375 degrees Fahrenheit
- High wattage ensures fast, efficient heating; 208/240V, 4200/5500W

Width	13 1/4 Inches
Depth	21 1/2 Inches
Height	14 Inches
Power Cord Length	55 1/8 Inches
Amps	20 - 23 Amps
Phase	1 Phase
Voltage	208/240 Volts
Capacity	15 lb.
Capacity (per Fry Pot)	15 lb.
Electric Fryer Usage	Heavy Duty

351EF300

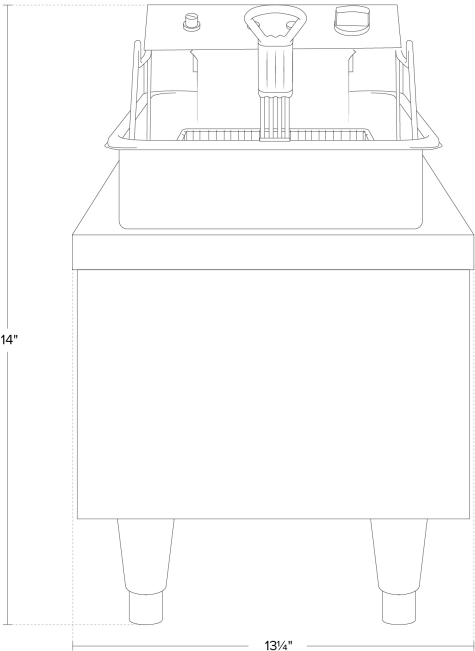
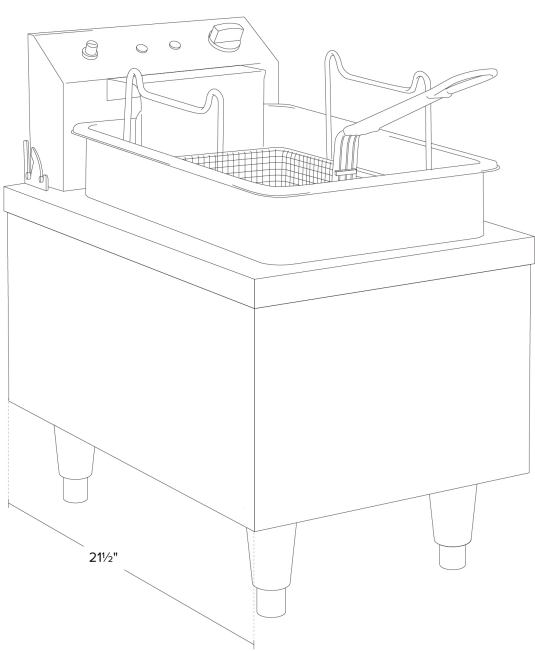
Cooking Performance Group EF300 15 lb.
Heavy-Duty Electric Countertop Fryer -
208/240V, 4200/5500W



Technical Data

Element Style	Ribbon
Number of Fry Pots	1 Fry Pot
Plug Type	NEMA 6-30P
Power Type	Electric
Temperature Range	120 - 375 Degrees F
Type	Electric Countertop Fryers

Plan View



Cooking Performance Group EF300 15 lb. Heavy-Duty Electric Countertop Fryer - 208/240V, 4200/5500W



Notes & Details

When you want to add fried foods to your menu, this Cooking Performance Group EF300 15 lb. electric commercial heavy-duty countertop fryer is a great choice! It is designed to keep up with your heavy-duty usage requirements at a snack bar, concession stand, or kiosk so that you can serve profitable fried foods to your hungry customers. With a single 15 lb. tank, this unit is great for frying a few servings of chicken strips, mozzarella sticks, or french fries at a time.

For durability, this unit has a stainless steel cabinet. The welded oil pan has a large open area to prevent overflow and it also comes with two handles that let you easily lift the tank out of the fryer to empty the oil and clean the tank. This unit utilizes immersion-type tubular heating elements to provide even heat distribution throughout the fry tank. The elements tilt back to make it easier to remove the fry tank for cleaning and maintenance. So that you can get started frying right away, this unit also includes a single 11" x 7 1/2" x 4 3/4" fryer basket with two side hangers for draining away excess oil.

This high wattage countertop fryer provides greater heating efficiency for faster cooking and a higher output in a compact countertop footprint. The thermostatic control offers a temperature range of 120-375 degrees Fahrenheit and the control uses a heavy-duty metal knob that can stand up to a commercial application. An indicator light lets you know when the fryer is ready to use so that you do not have to guess if the oil is hot enough, plus a hi-limit safety switch turns off the fryer automatically if the temperature exceeds 464 degrees Fahrenheit. For proper installation on a countertop, this fryer has heavy-duty 4" adjustable legs. This model has a 55 1/8" power cord, requires a 208/240V electrical connection for operation, and has an output of 4200/5500W.

⚠ WARNING: This product can expose you to chemicals including lead, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information, go to www.p65warnings.ca.gov.