

# Electric Floor Fryer

## Basic Frying At Its Best -- Designed For All-Purpose Affordable Frying

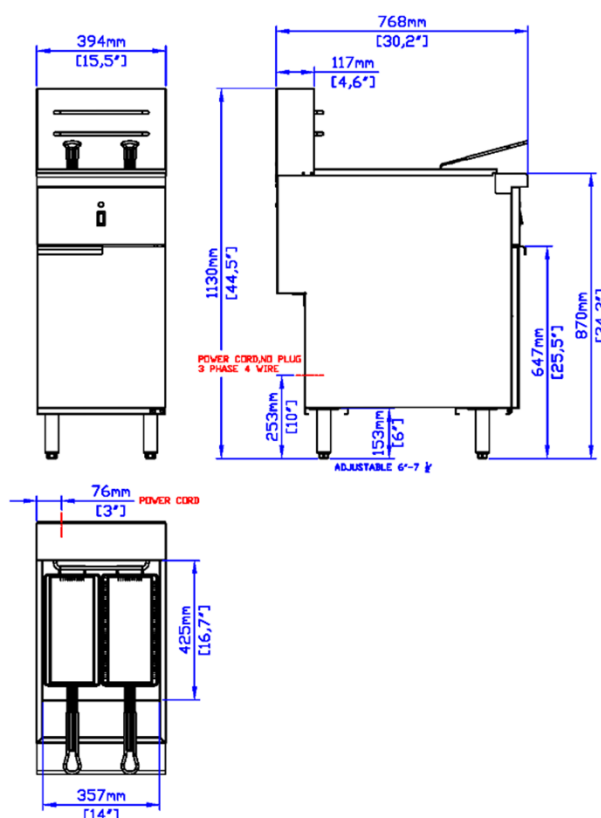
Fry a wide variety of products with the full size frying area which easily accommodates items from appetizers to specialty foods -- chicken, fries and breaded products, fresh or frozen. Make the most of your energy dollars with our fully submersed element package. Heat absorption is maximized by full contact with the oil, allowing quick heat-up time and lower energy consumption per pound of product cooked.



## PRODUCT SPECIFICATIONS --

- 50 lbs oil capacity, 15.26kW heating elements
- Frying area 14" x 16.7" (357 x 425 mm)
- Snap-action thermostat, 86°F - 374°F (30°C - 190°C) temperature range.
- 1-1/4" (32 mm) full port drain valve.
- 6" (153 mm) adjustable stainless steel legs with 1 1/2" adjustment

## PLAN VIEW --



## MODEL LIST --

Model	Volts Phase	Watts (kW)	Amps	Oil Capacity	Overall Dimensions	Net Weight	Package Size	Shipping Weight
IEF50	208V-3P/1P 240V-3P/1P	15.26 15.26	43A/75A 37A/64A	50 lbs (27L)	15.5" x 30.2" x 44.5" 39.4 x 76.8 x 113 cm	110 lbs 50 kg	16.5" x 32.3" x 33" 42 x 82 x 84 cm	130 lbs 59 kg

- This appliance is manufactured for commercial installation only, not intended for home use.
- For use only on non-combustible floors.
- Require a 6" clearance at both side and rear adjacent to combustible construction.
- An adequate ventilation system is required for Commercial Cooking Equipment.
- Voltage and phase must select before ordering.
  - ☐ 208V/3P ☐ 208V/1P ☐ 240V/3P ☐ 240V/1P ,
  - no cord or plug provided, connect power supply at rear Junction Box.

### Options & Accessories

- ☐ Caster set (2 locking, 2 non-locking)
- ☐ Tank clean brush
- ☐ Side Splash
- ☐ Tank Cover
- ☐ Connector Strip