



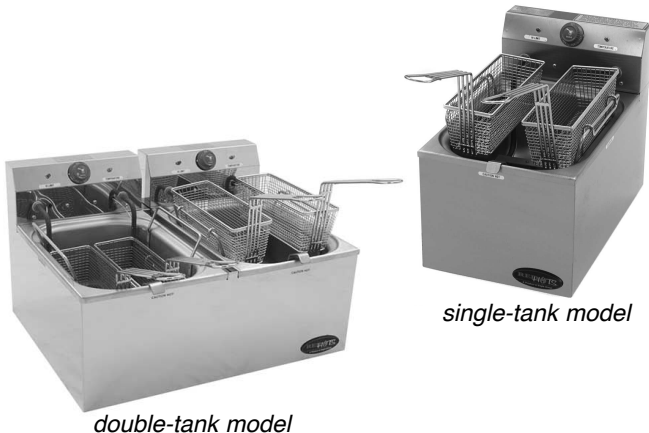
Profit from the Eagle Advantage®

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. Nickel-plated fry baskets. Cast metal legs with nylon feet. 15-lb. fat capacity. All single-phase 60-Hz. 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. Nickel-plated fry baskets per tank. Cast metal legs with nylon feet. 30-lb. fat capacity. All single-phase 60-Hz. 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

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.

EAGLE GROUP

100 Industrial Boulevard
Clayton, DE 19938-8903 USA

Phone: 302-653-3000 • 800-441-8440

Fax: 302-653-2065

www.eaglegrp.com • www.eaglemhc.com

For custom configuration or fabrication needs, contact our SpecFAB® Division.

Phone: 302-653-3000 • Fax: 302-653-2065 • e-mail: quotes@eaglegrp.com

Item No.: _____
 Project No.: _____
 S.I.S. No.: _____

RedHots® Electric Fryers

MODELS:

- | | | | |
|-------------------------------------|--------------------------------------|------------------------------------|---------------------------------|
| <input type="checkbox"/> EF10-120 | <input type="checkbox"/> EF10-120M-1 | <input type="checkbox"/> EF102-240 | <input type="checkbox"/> 309197 |
| <input type="checkbox"/> EF10-120-1 | <input type="checkbox"/> EF10-240 | <input type="checkbox"/> EF102-240 | <input type="checkbox"/> 309781 |
| <input type="checkbox"/> EF10-120M | <input type="checkbox"/> EF10-240-1 | <input type="checkbox"/> 307543 | <input type="checkbox"/> 340859 |
| | | <input type="checkbox"/> 307546 | <input type="checkbox"/> 361673 |

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 units with 30-lb. capacity.

Thermostat

- Snap action complete with indicator light provides for accurate temperature control.
- Temperature range: from 200°F to 375°F

Easy operation

- Fill with fat or shortening up to indicator line.
- Set thermostat dial for desired temperature. The amber light will stay on. When temperature is reached, the light will go out and cooking can start.
- After cooking, lift basket(s), hang and drain.

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

- Heavy plated mesh construction.
- Single-tank models come with either two 4" x 11" (102 x 279mm) single-fry baskets or one 8½" x 9½" (216 x 241mm) double-fry basket.
- Double-tank models come with either four 4" x 11" (102 x 279mm) single-fry baskets or two 8½" x 9½" (216 x 241mm) double-fry basket.

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.

Warranty

- Backed by a 1-YEAR Parts & Labor Warranty.

Certifications / Approvals



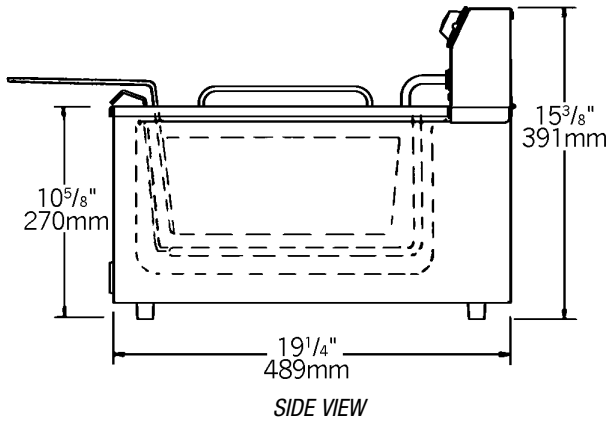
New York M.E.A. No. 449-84-E





Item No.: _____
 Project No.: _____
 S.I.S. No.: _____

RedHots® Electric Fryers



Single-Tank Electric Fryers—15-lb. (6.8 kg) fat capacity.
 Line cord and plug included.

width x depth x height* in. mm	weight lbs. kg	electrical data **	NEMA plug	performance *** – french fries, raw-to-finish
12" x 19 1/4" x 10 5/8" 305 x 489 x 270	31 14.1	120V, 15A, 1800W	5-15P	120V: 6 lbs.(2.7 kg)/hr
12" x 19 1/4" x 10 5/8" 305 x 489 x 270	31 14.1	120V, 15A, 1800W	5-20P ■	120V: 6 lbs.(2.7 kg)/hr
12" x 19 1/4" x 10 5/8" 305 x 489 x 270	31 14.1	208V, 19.8A, 4125W 240V, 22.9A, 5500W	6-30P	208V: 20 lbs. (9.1 kg)/hr 240V: 30 lbs. (13.6 kg)/hr

...WITH TWO 4" x 11" SINGLE- FRY BASKETS model #	...WITH ONE 8 1/2" x 9 1/2" DOUBLE- FRY BASKET model #
EF10-120	EF10-120-1
EF10-120M	EF10-120M-1
EF10-240 ****	EF10-240-1 ****

Double-Tank Electric Fryer—30-lb. (13.6 kg) total fat capacity.
 Designed for direct field wiring.

width x depth x height* in. mm	weight lbs. kg	electrical data **	performance *** – french fries, raw-to-finish
25" x 19 1/4" x 10 5/8" 635 x 489 x 270	61 27.7	208V, 39.6A, 8250W 240V, 45.8A, 11000W	208V: 40 lbs. (18.1 kg)/hr 240V: 60 lbs. (27.2 kg)/hr

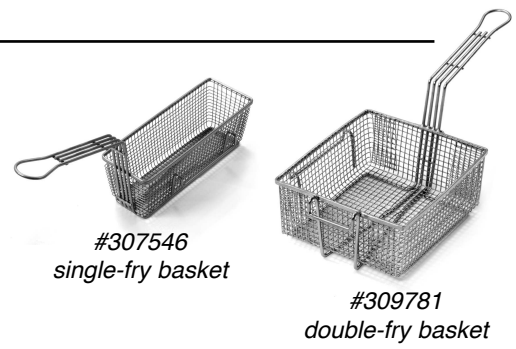
...WITH FOUR 4" x 11" SINGLE- FRY BASKETS model #	...WITH TWO 8 1/2" x 9 1/2" DOUBLE- FRY BASKETS model #
EF102-240 ****	EF102-240-1 ****

■ NEMA 5-20P plug meets Canadian approval.
 * 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-Hz 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" (64mm)-high legs, set of four
309781	double-fry basket, 8 1/2" x 9 1/2" x 4" (216 x 241 x 102mm)
340859	divider for double-tank fryer
361673 *	night cover *

* Two covers required for double-tank fryers.



EAGLE GROUP
 100 Industrial Boulevard, Clayton, DE 19938-8903 USA
 Phone: 302-653-3000 or 800-441-8440 • Fax: 302-653-2065
 www.eaglegrp.com • www.eaglehmc.com

Printed in U.S.A.
 ©2022 by Eagle Group
 Rev. 06/22

Spec sheets available for viewing, printing or downloading from our online literature library at www.eaglegrp.com

Although every attempt has been made to ensure the accuracy of the information provided, we cannot be held responsible for typographical or printing errors. Information and specifications are subject to change without notice. Please confirm at time of order.