

Job	Item #
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ELECTRIC COUNTERTOP FRYER



Model HEF15S

SPECIFICATIONS

Electric Fryer fits in tight counter space and is available in 15lb capacity.

Reaches frying temperature fast, and maintains heat levels from one load to next.

Cooks 30lbs of potatoes in 1 hour.

Cycling light alerts operator that unit is ready for next batch of fries.

Unit automatically shuts down if frying compound overheats.

Stainless steel exterior is easy to wipe clean.

WARRANTY

Baker's Pride cooking equipment is backed by a 1-year limited warranty, and a 1-year on site labor warranty.

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STANDARD FEATURES

- · Stainless steel construction
- 4" (10 cm) legs
- · Front panel permits easy servicing
- Lift-out, one piece tank with carrying handles, Large foaming area above frying compound level
- Insulating air pocket surrounds tank for improved temperature control
- Swing up, pyrolytic heating elements with twostage locking mechanism
- Cold-zone under heating elements reduces circulation of particles in frying compound
- Front-located adjustable thermostat (200°F/93°C to 400°F/204°C) with on/off switch
- High-limit protection control circuit breaker which automatically trips should frying compound overheat.
- High temperature 392°F (200°) internal wiring
- Nickel-plated twin fry baskets with front hangers

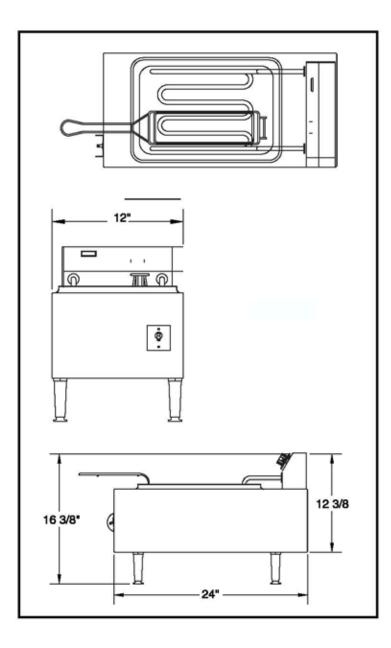
CERTIFICATIONS





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PRODUCT SPECIFICATIONS

Construction:

Heavy-duty stainless steel body. Fry baskets are constructed of nickel-plated steel. 4" adjustable chrome legs.

Electrical Information:

Units are wired for hard wiring in the field.

Electrical Specifications:

HEF-15S 208/240V, 5.74/4.28W, 23.8/20.6 Amps

Capacity:

HEF-15S 15lbs (6.8kg)

Basket Size:

2 Half Size 6.9"H x 3.5"Wx 11.4"D

Overall Dimensions:

HEF-15S 16 3/8"H x 12"W x 24"D

(41.6cm x 30.5cm x 61cm)

Shipping:

HEF-15s 36lbs (16.32 kg)

Freight Class: 85

FOB: Cheyenne, WY