

**FRYERS****VULCAN****CEF75 SERIES  
HEAVY DUTY COUNTERTOP ELECTRIC FRYER**

Model CEF40

**SPECIFICATIONS**

Heavy duty electric countertop model fryer, Vulcan Model No. CEF75 available in 75 lb. oil capacity with solid state analog knob control. Stainless steel cabinet and 16 gauge stainless steel fry tank. 1¼" full port ball type drain valve. 24 kW low watt density ribbon style heating elements. Twin fry baskets. Power supply is 208 volt, 50/60 Hz, 3 phase.

**Overall Dimensions:**

27"w x 37"d x 13⅞"h working height

NSF listed. CSA design certified.

Specify voltage (208 V or 240 V) when ordering.

- ☐ **CEF75** Solid state analog knob controls.

**STANDARD FEATURES**

- Stainless steel front and sides.
- 16 gauge stainless steel fry tank, 75 lb. capacity.
- 1¼" full port ball type drain valve.
- Quick disconnect drain pipe.
- Condiment rail – store towels or tongs, designed to fit food pans.
- 24 kW low watt density ribbon style heating elements.
- Twin fry baskets with plastic coated handles.
- 208 volt, 3 phase power supply.
- Tank brush, clean-out rod and drain extension.
- Ten year limited fry tank warranty.
- One year limited parts and labor warranty.

**OPTIONAL FEATURES** (Factory Installed)

- ☐ Second year extended limited parts and labor warranty

**ACCESSORIES** (Packaged & Sold Separately)

- ☐ Leg Kit – bottom cover panel and four 4" adjustable legs included
- ☐ Stainless Steel Tank Cover – doubles as a work surface top
- ☐ Extra set of Twin Fry Baskets – 6½"w x 13¼"d x 6"h
- ☐ Large Single Fry Basket – 13"w x 13¼"d x 5½"h
- ☐ Tri-Baskets – 6½" w x 13¼" d x 6"h
- ☐ 304 stainless steel fish plate for product free float
- ☐ Connecting Kit(s) – connect two fryers together (banking strip, brackets and hardware)
- ☐ 10" high stainless steel removable splash guard

**VULCAN**

a division of ITW Food Equipment Group LLC

P.O. Box 696 ■ Louisville, KY 40201 ■ Toll-free: 1-800-814-2028 ■ Local: 502-778-2791 ■ Quote & Order Fax: 1-800-444-0602



## CEF75 SERIES HEAVY DUTY COUNTERTOP ELECTRIC FRYER

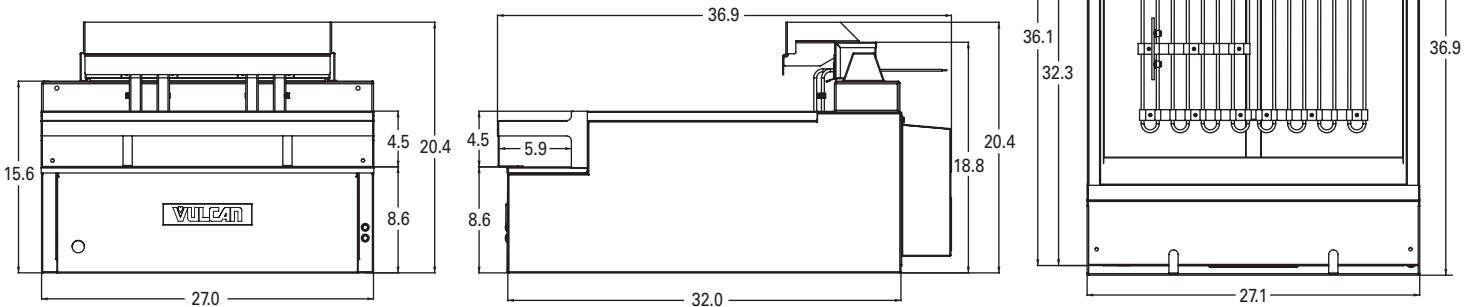
### INSTALLATION INSTRUCTIONS

1. An adequate ventilation system is required for Commercial Cooking Equipment. Information may be obtained by writing to the National Fire Protection Association, Batterymarch Park, Quincy, MA 02269. When writing refer to NFPA No. 96.
2. All models require a 6" clearance at both sides and rear adjacent to combustible construction.
3. All models require a 16" (407 mm) minimum clearance to adjacent open top burner units.
4. This appliance is manufactured for commercial installation only and is not intended for home use.

**NOTE:** In line with its policy to continually improve its product, Vulcan reserves the right to change materials and specifications without notice.

#### Notes:

1. If inside depth (within bevel) of equipment stand, refrigerated or freezer base is 32" or greater, unit is compatible with or without legs. If inside depth (within bevel) of base is 30-31 $\frac{7}{8}$ ", unit is only compatible with legs. If inside depth (within bevel) of base is less than 30", base is not recommended.
2. Optional legs are inset 5 $\frac{1}{8}$ " on the bottom cover panel from front of unit and 3 $\frac{1}{4}$ " from the back.



MODEL NUMBER	WIDTH	DEPTH	OVERALL HEIGHT	WORKING HEIGHT	TANK SIZE	kW	FRY COMP. CAPACITY	APPROX. SHIPPING WEIGHT
CEF75	27"	37"	20 $\frac{3}{8}$ "	13 $\frac{1}{8}$ "	24 $\frac{3}{8}$ " x 17 $\frac{7}{8}$ "	24	75 lbs.	225 lbs.

ELECTRICAL CHARACTERISTICS									
Model Number	Total kW Connection	3 PH Loading kW per Phase		Nominal Amps per Line Wire					
				3 Phase					
		208 volt	240 volt	208 volt			240 volt		
		X-Y	X-Z	X	Y	Z	X	Y	Z
CEF75	24	8	8	67	67	67	57	57	57

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