

351EF302

Cooking Performance Group EF302 30 lb. Dual Tank Heavy-Duty Electric Countertop Fryer - 208/240V, 8400/11,000W



Item #: 351EF302 Qty: \_\_\_\_\_

Project: \_\_\_\_\_

Approval: \_\_\_\_\_ Date: \_\_\_\_\_

### Features

- Compact and powerful, perfect for heavy use applications; heavy-duty metal knobs
- Welded, removable oil pans 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, 8400/11,000W

### Technical Data

Width	27 Inches
Depth	21 1/2 Inches
Height	14 Inches
Power Cord Length	55 1/8 Inches
Amps	40 - 46 Amps
Phase	1 Phase
Voltage	208 - 240 Volts
Capacity	30 lb.
Capacity per Fry Pot	15 lb.
Electric Fryer Usage	Heavy Duty

### Certifications



ETL Sanitation



ETL, US



6-30P

351EF302

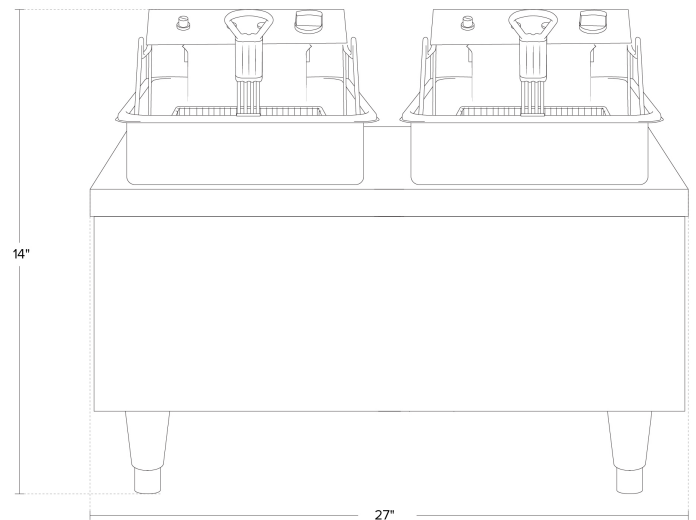
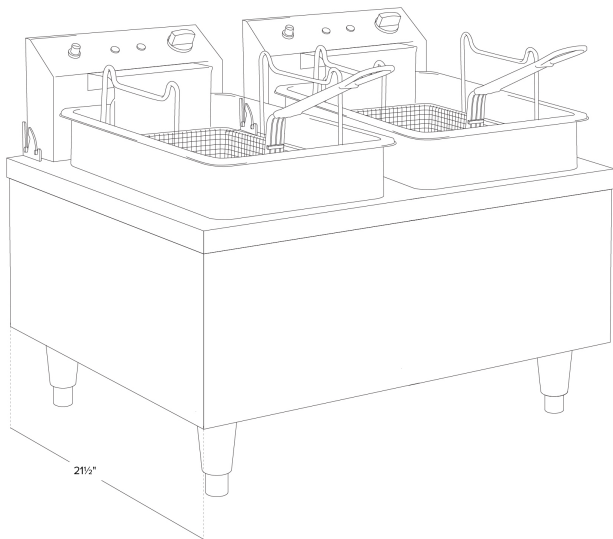
Cooking Performance Group EF302 30 lb. Dual Tank  
Heavy-Duty Electric Countertop Fryer - 208/240V,  
8400/11,000W



## Technical Data

Element Style	Ribbon
Number of Fry Pots	2 Fry Pots
Number of Plugs	2 Plugs
Plug Type	NEMA 6-30P
Temperature Range	120 - 375 Degrees F
Type	Electric Countertop Fryers

## Plan View



## Cooking Performance Group EF302 30 lb. Dual Tank Heavy-Duty Electric Countertop Fryer - 208/240V, 8400/11,000W



### Notes & Details

When you want to add fried foods to your menu, this Cooking Performance Group EF302 15 lb. electric commercial heavy-duty dual tank 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 two 15 lb. tanks, this unit is great for frying a few servings of chicken strips, mozzarella sticks, or french fries at a time. Since it has two tanks, you can keep different types of foods separate to prevent flavor transfer through the cooking oil and to accommodate a variety of dietary restrictions.

For durability, this unit has a stainless steel cabinet. The welded oil pans have a large open area around each to prevent overflow and they also come with two handles that let you easily lift a 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 each fry tank. The elements tilt back to make it easier to remove the fry tanks for cleaning and maintenance. So that you can get started frying right away, this unit also includes two 11 1/4" x 9 3/4" x 5 1/2" fryer baskets, each 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 controls offer a temperature range of 120-375 degrees Fahrenheit and the controls use heavy-duty metal knobs 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 fryer requires a 208/240V electrical connection for operation and has an output of 8400/11,000W.

**⚠ 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](http://www.p65warnings.ca.gov).