



Profit from the Eagle Advantage®

# Specification Sheet

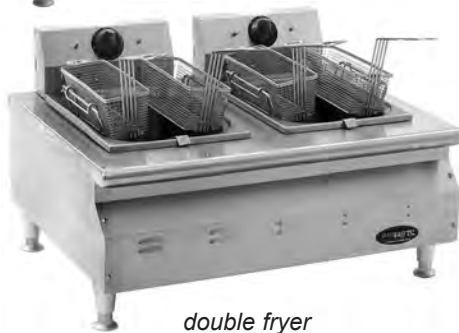
## Short Form Specifications

Eagle Chef's Line® Single-Tank Electric Fryer, model \_\_\_\_\_. Heavy gauge stainless steel top and front with aluminized steel sides. 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. Two nickel-plated 4" x 11" fry baskets. Cast metal legs with flanged feet. 15-lb. fat capacity. Available in 120/60/1 15-amp, 208/60/1 19.8-amp, or 240/60/1 22.9-amp.

Eagle Chef's Line® Double-Tank Electric Fryer, model \_\_\_\_\_. Heavy gauge stainless steel top and front with aluminized steel sides. 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. Two nickel-plated 4" x 11" fry baskets per tank. Cast metal legs with flanged feet. 30-lb. fat capacity. Available in 208/60/1 39.6-amp or 240/60/1 45.8-amp.



single fryer



double fryer

### Options / Accessories

- Double fry basket
- 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.**

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**MHC/Retail Display Divisions: Phone 800-637-5100**

For custom configuration or fabrication needs, contact our **SpecFAB® Division**.  
 Phone: 302-653-3000 • Fax: 302-653-3091 • e-mail: specfab@eaglegrp.com

**Spec sheets available for viewing, printing or downloading from our online literature library at [www.eaglegrp.com](http://www.eaglegrp.com)**

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Item No.: \_\_\_\_\_  
 Project No.: \_\_\_\_\_  
 S.I.S. No.: \_\_\_\_\_

## RedHots® Chef's Line® Fryers

### MODELS:

- |                                      |                                      |                                 |
|--------------------------------------|--------------------------------------|---------------------------------|
| <input type="checkbox"/> CLEF10-120  | <input type="checkbox"/> CLEF102-240 | <input type="checkbox"/> 309781 |
| <input type="checkbox"/> CLEF10-120M | <input type="checkbox"/> 307543      | <input type="checkbox"/> 361993 |
| <input type="checkbox"/> CLEF10-240  | <input type="checkbox"/> 307546      |                                 |

### Single-Tank Fryers

- 15-lb. fat capacity.
- Equipped with cord and plug for easy installation.
- Two nickel-plated fry baskets provided.

### Double-Tank Fryers

- 30-lb. fat capacity.
- Equipped with terminal block for field-wiring.
- Four nickel-plated fry baskets provided.

### 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.

### Design and construction features on all units

- All-stainless steel fry tank is deep-drawn one-piece construction, removable for easy cleaning or filtering of fat.
- Stainless steel top and control panel.
- Snap action thermostat complete with indicator light for accurate temperature control.
- Temperature range: from 200°F to 375°F
- Hi-limit safety control provides total system shutdown in case of malfunction. Complete with reset button and indicator light.
- Heating elements are self-cleaning Incoloy® sheath for long life and high performance.
- Lift-up heater design with two-position stop for draining and removal of tank.
- 4" x 11" (102 x 279mm) fry baskets with heavy plated mesh construction. Optional double fry baskets available.
- Heavy duty cast metal legs with flanged feet adjustable from 4" to 5" (102 to 127mm).

### Warranty

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

### Certifications / Approvals



### AUTOQUOTES



EG35.19 Rev. 05/12

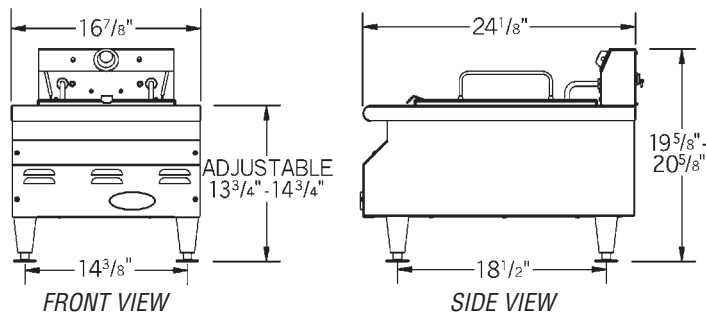


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## RedHots® Chef's Line® Fryers

### Single-Tank Fryers



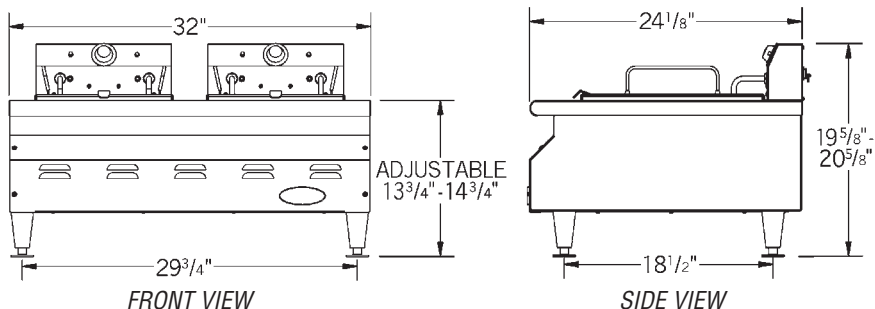
model #	electric data (based on single phase connection)	NEMA plug	performance* — french fries, raw-to-finish	width		length		weight	
				in.	mm	in.	mm	lbs.	kg
CLEF10-120	120V, 15A, 1800W	5-15	120V: 6 lbs. (2.7 kg)/hr	16 <sup>3</sup> / <sub>4</sub> "	426	24 <sup>1</sup> / <sub>8</sub> "	613	31	14.1
CLEF10-120M ■	120V, 15A, 1800W	5-20	120V: 6 lbs. (2.7 kg)/hr	16 <sup>3</sup> / <sub>4</sub> "	426	24 <sup>1</sup> / <sub>8</sub> "	613	31	14.1
CLEF10-240**	208/240V, 19.8/22.9A, 4125/5500W	6-30	208V: 20 lbs. (9.1 kg)/hr 240V: 30 lbs. (13.6 kg)/hr	16 <sup>3</sup> / <sub>4</sub> "	426	24 <sup>1</sup> / <sub>8</sub> "	613	31	14.1

\* Double the performance for pre-cooked convenience foods. Pre-heat to 350°F for 4½ minutes. Fryer performance is limited by the maximum available voltage in line.

\*\* 240-volt models can be used for 208V or 240V operation.

■ #CLEF10-120M features NEMA 5-20P plug, which meets Canadian requirements.

### Double-Tank Fryers



model #	electric data (based on single phase connection)	performance* — french fries, raw-to-finish	width		length		weight	
			in.	mm	in.	mm	lbs.	kg
CLEF102-240**	208/240V, 39.6/45.8A, 8250/11000W	208V: 40 lbs. (18.1 kg)/hr 240V: 60 lbs. (27.2 kg)/hr	32"	813	24 <sup>1</sup> / <sub>8</sub> "	613	61	27.7

\* Double the performance for pre-cooked convenience foods. Pre-heat to 350°F for 4½ 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
309781	double-fry basket, 8 <sup>3</sup> / <sub>4</sub> " x 9 <sup>1</sup> / <sub>4</sub> " x 4" (210 x 235 x 102mm)
361993	night cover*

\* For double-tank fryers, two night covers are required.

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 Rev. 05/12

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