

# EH1721 Electric Fryer

Project \_\_\_\_\_  
 Item \_\_\_\_\_  
 Quantity \_\_\_\_\_  
 CSI Section 11400 \_\_\_\_\_  
 Approval \_\_\_\_\_  
 Date \_\_\_\_\_

EH1721 Electric Fryer

## Models

EH1721



Shown with optional computer and casters

## Standard Features

- Open frypot design -- easy to clean
- Swing-up elements -- full access to frypot
- Ribbon-type, low-watt density, long life heating elements
- Digital controller
- Sloped bottom for fast, thorough draining
- Large cold zone for heavy sediment
- Rear oil return (on fryer/filter system)
- 6" (152 mm) legs
- Basket hanger
- 1 1/2" (3.81 cm) full port drain valve
- Stainless steel frypot, front, sides and legs

## Options & Accessories

- Casters
- Built-in filtration system
- Dump station
- Computers
- 240V/4 wire
- 21 kW upgrade
- Short stack

## Specifications

### **Designed specifically for frying chicken, and other wet-battered products**

This versatile, high performance EH1721 has an 80 lbs. (40 L) oil capacity, and a variable cooking depth of 5-6.5 inches (127-165 mm). The frying area is 18" x 18" (457 x 457 mm). It is specifically designed to fry bone-in chicken, and other wet-battered products.

The EH1721 features low density, ribbon designed heating elements that lift up, for easy cleaning, and provide maximum heat absorption with minimum energy consumption. This unit is available with standard 17 or optional 21 kW input.

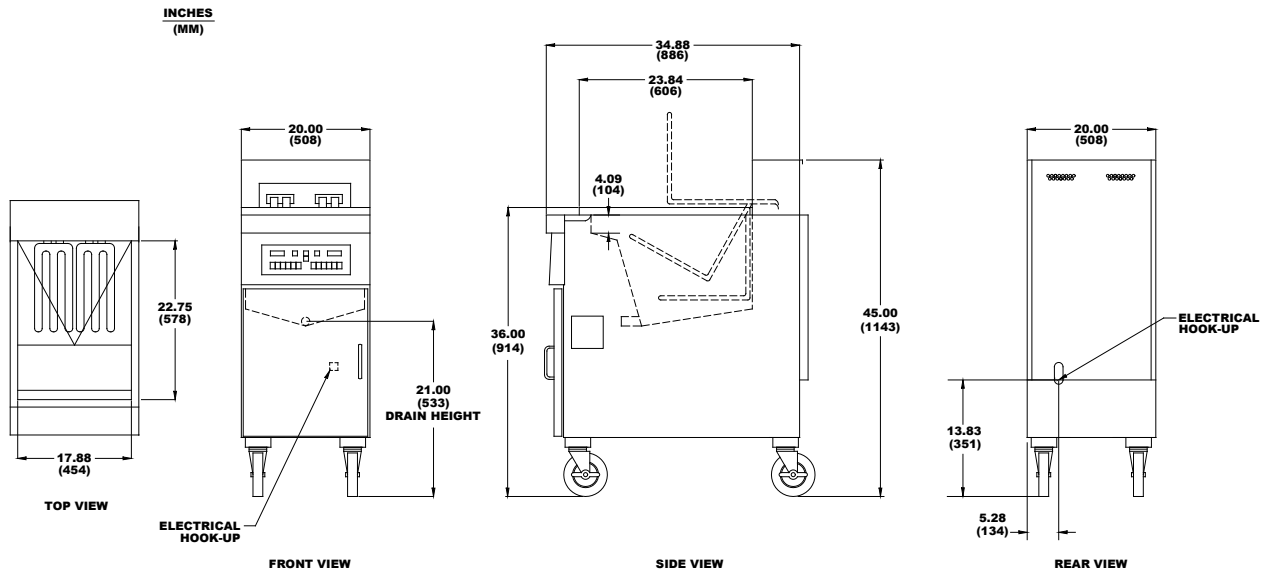
The EH1721 helps conserve expensive cooking oil with its deep cold zone that catches crumbs and sediment from the cooking area. These particles are trapped in the cold zone where

they do not carbonize, contaminate shortening or cling to fried foods. The bottom of the frypot is sloped toward the front and has a 1.25" (32 mm) drain, so draining is fast and thorough.

Digital temperature controls react quickly to changes in load conditions for rapid temperature recovery and eliminates loss of time incurred waiting between loads.

Optional filtration systems make filtering fast and safe, encouraging frequent filtering which further extends the useful life of oil.





### DIMENSIONS

MODEL NO.	SHORTENING CAPACITY	OVERALL SIZE (cm)			NET WEIGHT	SHIPPING INFORMATION					
		HEIGHT	WIDTH	LENGTH		WEIGHT	CLASS	CU. FT.	DIMENSIONS		
EH1721	80 lbs. (40 liters)	45" (1143 mm)	20" (508 mm)	34.88" (886 mm)	250 lbs. (114 kg)	285 lbs. (129 kg)	85	28	<b>H</b> 48" (1219 mm)	<b>W</b> 25" (635 mm)	<b>L</b> 40" (1016 mm)

### POWER REQUIREMENTS

INPUT KW	NOMINAL AMPS PER LINE						Min. Wire Size (awg. mm <sup>2</sup> )	Min. Wire Size (awg. mm <sup>2</sup> )
	208V 3 phase 3 wire*	240V 3 phase 3 wire*	480V 3 phase 3 wire*	220/380V 3 phase 4 wire*	230/400V 3 phase 4 wire*	240/415V 3 phase 4 wire*		
17	48	41	21	26	25	24	17 kW 208V - 6 (16) 240V - 6 (16) 480V - 8 (10)	20.5 kW 208V - 4 (25) 240V - 4 (25) 480V - 6 (16)
21	57	50	25	32	30	29	220/380V-6 (16) 230/400V-6 (16) 240/415V-6 (16)	230/380V-6 (16) 230/400V-6 (16) 240/415V-6 (16)

### HOW TO SPECIFY

EH1721 Free-standing electric fryer with digital controllers, 17 kW input, stainless steel front and sides, swing-up elements.

### NOTES

Export units built with under-fryer filters require 60/50 Hz pump motor and total amperage draw will increase by 3.5 amps.

### CLEARANCE INFORMATION

A minimum of 24" (610 mm) should be provided at the front of the unit for servicing and proper operation, and 6" (152 mm) between the sides and rear of the fryer to any combustible material.

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