



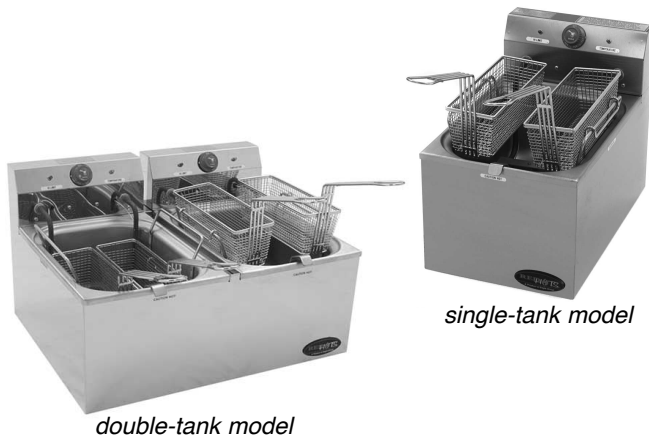
Profit from the Eagle Advantage®

Specification Sheet

Short Form Specifications

Eagle RedHots® Single-Tank Electric Fryer, model _____. All heavy gauge stainless steel construction. 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. Nickel-plated fry baskets. Cast metal legs with nylon feet. 15-lb. fat capacity. All single-phase 60-Hz. Available in 120 volts/15 amps; 208 volts/19.8 amps; or 240 volts/22.9 amps.

Eagle RedHots® Double-Tank Electric Fryer, model _____. All heavy gauge stainless steel construction. 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. Nickel-plated fry baskets per tank. Cast metal legs with nylon feet. 30-lb. fat capacity. All single-phase 60-Hz. Available in 208 volts/39.6 amps or 240 volts/45.8 amps.



double-tank model

single-tank model

Options / Accessories

- Double fry basket
- 2½" high legs
- 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.

EAGLE GROUP

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Item No.: _____
 Project No.: _____
 S.I.S. No.: _____

RedHots® Electric Fryers

MODELS:

- | | | | |
|-------------------------------------|--------------------------------------|------------------------------------|---------------------------------|
| <input type="checkbox"/> EF10-120 | <input type="checkbox"/> EF10-120M-1 | <input type="checkbox"/> EF102-240 | <input type="checkbox"/> 309197 |
| <input type="checkbox"/> EF10-120-1 | <input type="checkbox"/> EF10-240 | <input type="checkbox"/> EF102-240 | <input type="checkbox"/> 309781 |
| <input type="checkbox"/> EF10-120M | <input type="checkbox"/> EF10-240-1 | <input type="checkbox"/> 307543 | <input type="checkbox"/> 340859 |
| | | <input type="checkbox"/> 307546 | <input type="checkbox"/> 361673 |

Fry tank

- All-stainless steel deep-drawn one-piece construction.
- 10" x 14" (254 x 356mm).
- Removable for easy cleaning or filtering of fat.
- Available are single-tank units with 15-lb. fat capacity, and double-tank units with 30-lb. capacity.

Thermostat

- Snap action complete with indicator light provides for accurate temperature control.
- Temperature range: from 200°F to 375°F

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.

Hi limit safety control

- Provides total system shutdown in case of malfunction.
- Complete with reset button and indicator light.

Heating elements

- Self-cleaning Incoloy® sheath for long life and high performance.

Fry baskets

- Heavy plated mesh construction.
- Single-tank models come with either two 4" x 11" (102 x 279mm) single-fry baskets or one 8½" x 9½" (216 x 241mm) double-fry basket.
- Double-tank models come with either four 4" x 11" (102 x 279mm) single-fry baskets or two 8½" x 9½" (216 x 241mm) double-fry basket.

Design and Construction Features

- Highly polished stainless steel body.
- Line cord and plug furnished on single tank models.
- Designed for direct field wiring on double tank models.

Certifications / Approvals



Spec sheets available for viewing, printing or downloading from our online literature library at our websites

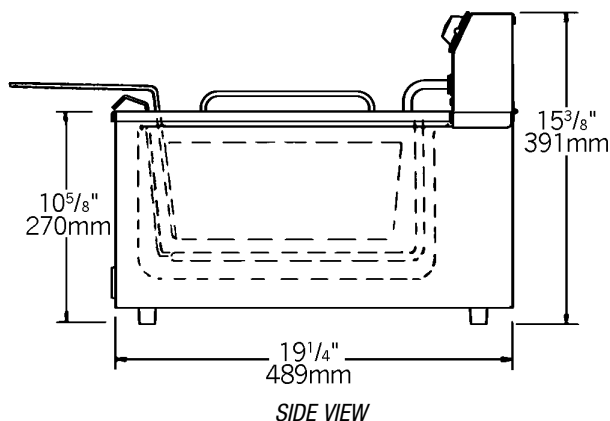
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Profit from the Eagle Advantage®

Item No.: _____
 Project No.: _____
 S.I.S. No.: _____

RedHots® Electric Fryers



Single-Tank Electric Fryers—15-lb. (6.8 kg) fat capacity.

Line cord and plug included.

width x depth x height* in. mm	weight lbs. kg	electrical data **	NEMA plug	performance *** – french fries, raw-to-finish	...WITH TWO 4" x 11" SINGLE- FRY BASKETS model #	...WITH ONE 8 1/2" x 9 1/2" DOUBLE- FRY BASKET model #
12" x 19 1/4" x 10 5/8" 305 x 489 x 270	30 13.6	120V, 15A, 1800W	5-15P	120V: 6 lbs. (2.7 kg)/hr	EF10-120	EF10-120-1
12" x 19 1/4" x 10 5/8" 305 x 489 x 270	30 13.6	120V, 15A, 1800W	5-20P ■	120V: 6 lbs. (2.7 kg)/hr	EF10-120M	EF10-120M-1
12" x 19 1/4" x 10 5/8" 305 x 489 x 270	30 13.6	208V, 19.8A, 4125W 240V, 22.9A, 5500W	6-30P	208V: 20 lbs. (9.1 kg)/hr 240V: 30 lbs. (13.6 kg)/hr	EF10-240 ****	EF10-240-1 ****

Double-Tank Electric Fryer—30-lb. (13.6 kg) total fat capacity.

Designed for direct field wiring.

width x depth x height* in. mm	weight lbs. kg	electrical data **	performance *** – french fries, raw-to-finish	...WITH FOUR 4" x 11" SINGLE- FRY BASKETS model #	...WITH TWO 8 1/2" x 9 1/2" DOUBLE- FRY BASKETS model #
25" x 19 1/4" x 10 5/8" 635 x 489 x 270	60 27.2	208V, 39.6A, 8250W 240V, 45.8A, 11000W	208V: 40 lbs. (18.1 kg)/hr 240V: 60 lbs. (27.2 kg)/hr	EF102-240 ****	EF102-240-1 ****

■ NEMA 5-20P plug meets Canadian approval.

* 10 5/8" (270mm) working height, 15 3/8" (391mm) overall height. Optional 2 1/2" (64mm) legs available – part #309197.

** Based on single-phase, 60-Hz electricity.

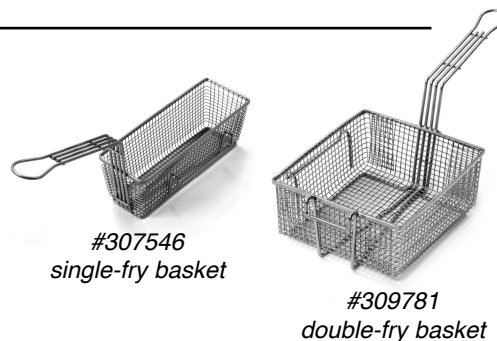
*** Double the performance for precooked convenience foods. Preheat to 350°F for 4 1/2 minutes. Fryer performance is limited by the maximum available voltage in line.

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

Accessories/Replacements for Electric Fryers

description	weight		model #
	lbs.	kg	
replacement basket, left side, for single-tank fryers only	2	0.9	307543
replacement basket, right side, for single-tank fryers only	2	0.9	307546
2 1/2" (64mm)-high legs, set of four	1	0.5	309197
double-fry basket, 8 1/2" x 9 1/2" x 4" (216 x 241 x 102mm)	4	1.8	309781
divider for double-tank fryer	4	1.8	340859
night cover *	6	2.7	361673*

* Two covers required for double-tank fryers.



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Printed in U.S.A.
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Rev. 12/22

Spec sheets available for viewing, printing or downloading from our online literature library at our websites

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