



Profit from the Eagle Advantage®

Specification Sheet

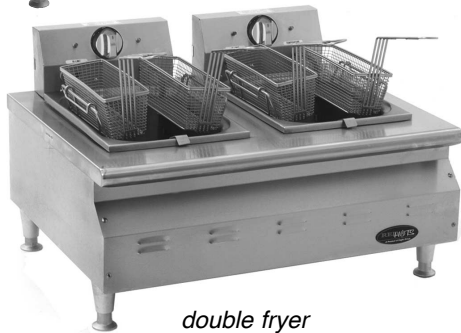
Short Form Specifications

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. Nickel-plated 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. Nickel-plated fry baskets. 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.

EAGLE GROUP

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For custom configuration or fabrication needs, contact our **SpecFAB® Division**.
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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"/> CLEF10-120M-1 | <input type="checkbox"/> CLEF102-240 | <input type="checkbox"/> 307546 |
| <input type="checkbox"/> CLEF10-120-1 | <input type="checkbox"/> CLEF10-240 | <input type="checkbox"/> CLEF102-240-1 | <input type="checkbox"/> 309781 |
| <input type="checkbox"/> CLEF10-120M | <input type="checkbox"/> CLEF10-240-1 | <input type="checkbox"/> 307543 | <input type="checkbox"/> 361993 |

Single-Tank Fryers

- 15-lb. fat capacity.
- Equipped with cord and plug for easy installation.
- Provided with either two single-fry baskets or one double-fry basket, depending on unit chosen.

Double-Tank Fryers

- 30-lb. fat capacity.
- Equipped with terminal block for field-wiring.
- Provided with either four single-fry baskets or two double-fry baskets, depending on unit chosen.

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.
- Available with 4" x 11" (102 x 279mm) single-fry or 8 1/2" x 9 1/2" (216 x 241mm) double-fry baskets. All baskets feature heavy plated mesh construction.
- 13 3/4"-14 3/4" (349-375mm) working height, 19 5/8"-20 5/8" (489-524mm) total height.
- 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. 12/22

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

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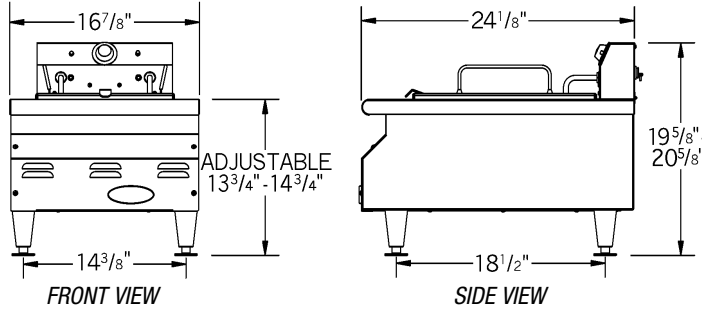
Profit from the Eagle Advantage®

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

RedHots® Chef's Line® Fryers

Single-Tank Fryers

- 15-lb. (6.8 kg) fat capacity.
- Line cord and plug included.



width x depth 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 8½" x 9½" DOUBLE- FRY BASKET model #
16 ⁷ / ₈ " x 24 ¹ / ₈ " 426 x 613	18 8.2	120V, 15A, 1800W	5-15P	120V: 6 lbs. (2.7 kg)/hr	CLEF10-120	CLEF10-120-1
16 ⁷ / ₈ " x 24 ¹ / ₈ " 426 x 613	18 8.2	120V, 15A, 1800W	5-20P ■	120V: 6 lbs. (2.7 kg)/hr	CLEF10-120M	CLEF10-120M-1
16 ⁷ / ₈ " x 24 ¹ / ₈ " 426 x 613	18 8.2	208V, 19.8A, 4125W 240V, 22.9A, 5500W	6-30P	208V: 20 lbs. (9.1 kg)/hr 240V: 30 lbs. (13.6 kg)/hr	CLEF10-240***	CLEF10-240-1***

■ NEMA 5-20P plug meets Canadian approval.

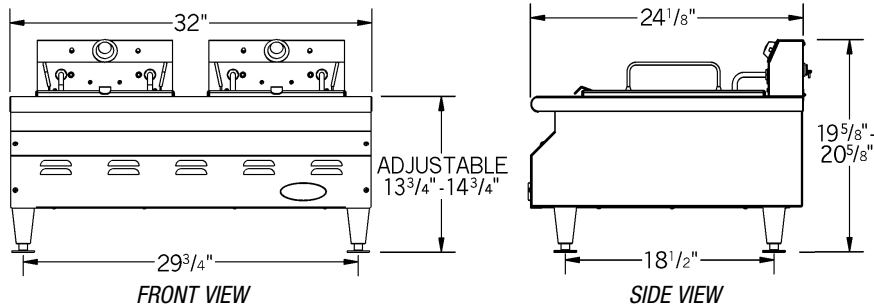
* Based on single-phase 60-cycle electricity.

** Double the performance for precooked convenience foods. Preheat 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.

Double-Tank Fryers

- 30-lb. (13.6 kg) total fat capacity.
- Designed for direct field wiring.



width x depth in. mm	weight lbs. kg	electrical data *	performance ** – french fries, raw-to-finish	...WITH FOUR 4" x 11" SINGLE- FRY BASKETS model #	...WITH TWO 8½" x 9½" DOUBLE- FRY BASKETS model #
32" x 24 ¹ / ₈ " 813 x 613	89 40.4	208V, 39.6A, 8250W 240V, 45.8A, 11000W	208V: 40 lbs. (18.1 kg)/hr 240V: 60 lbs. (27.2 kg)/hr	CLEF102-240 ***	CLEF102-240-1 ***

* Based on single-phase 60-cycle electricity.

** Double the performance for precooked convenience foods. Preheat 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, 8½" x 9½" x 4" (216 x 241 x 102mm)
361993	night cover*

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

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