

HOBART

FOOD EQUIPMENT

CK40, CK42, CK45, CK421, CK401 FRYERS

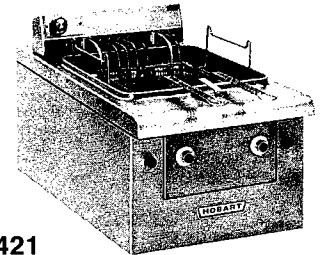
**CK40 - Freestanding
with Large Drawer**
CK42 - Modular
**CK421 - Modular with
Dual Basket Lifts**
**CK45 - Freestanding
with Open Cabinet**
**CK401 - Freestanding
with Dual Basket Lifts**

**28 LB. CAPACITY...
EASY OPERATION,
IMPROVED PROTECTION**

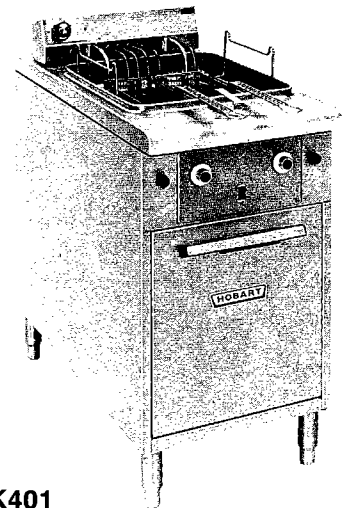
- **Heating elements designed with pyrolytic cleaning** — Reduces cleaning and improves sanitation.
- **Quad Guard Protection** — Provides back-up to primary and high-limit temperature thermostats.
- **Power Turnoff** — Disconnects power supply to fryer if ventilation hood fire extinguishing system is activated.
- **Stainless steel, tubular heating elements** — Reduces repair costs and downtime.
- **Fast recovery** — Minimizes low oil temperatures and time; improves food quality and consistency while increasing production.
- **Removable fry kettles (40 Series only)** — Easily removable for cleaning; allows for easy dumping of oil with an external powered filtering system.
- **Touchtime Automatic Basket Lifts (CK401/CK421)** — Provides timed control and automatic basket removal from oil; reduces chance of overcooking.

- **Heating element cycle light** — Indicates if elements are heating or if fryer has reached preset temperature.
- **Heating element support designed with anti-splash protection** — Prevents heating elements from dropping into hot oil; improves safety and sanitation.

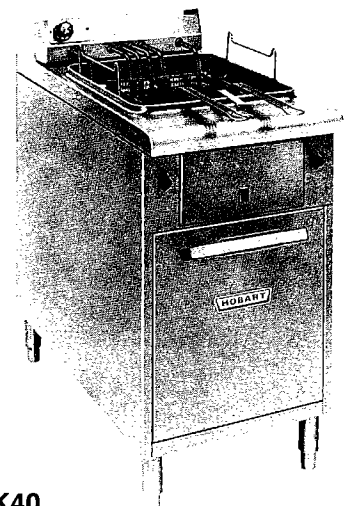
Specifications, Details and Dimensions Inside.



CK421



CK401



CK40

CK40, CK42, CK45, CK421, CK401 FRYERS

ELECTRICAL DATA

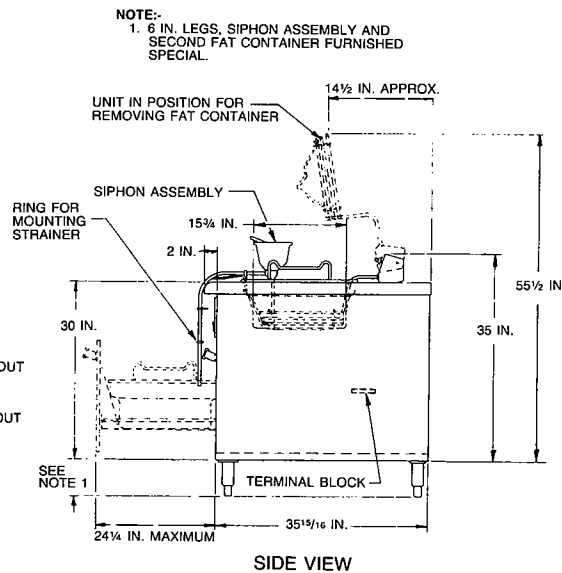
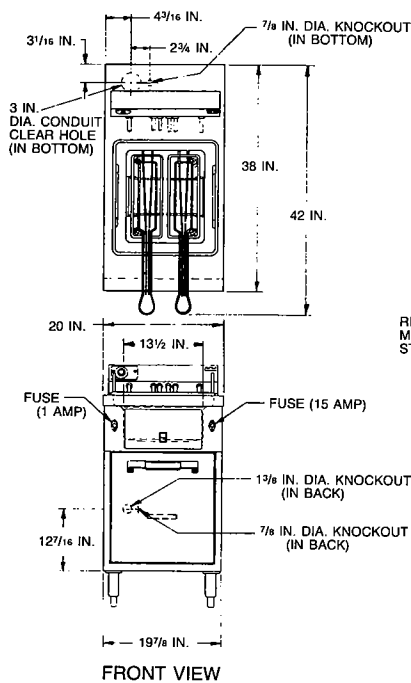
MODEL	TOTAL KW CONN.	3-PHASE LOADING			NOMINAL AMPERES PER LINE WIRE			
		KW PER PHASE			3-PHASE			1-PHASE
		L1-L2	L2-L3	L1-L3	120/208 VOLTS	120/240 VOLTS	480 VOLTS	480 VOLTS
CK40, CK45, CK401	12	3.2	4.5	4.3	36.6	31.7	15.9	25.0

Rated Voltages: 120/208, 120/240 or 480 VAC, 3-phase, or 480 VAC, 1-phase, 60 Hz.

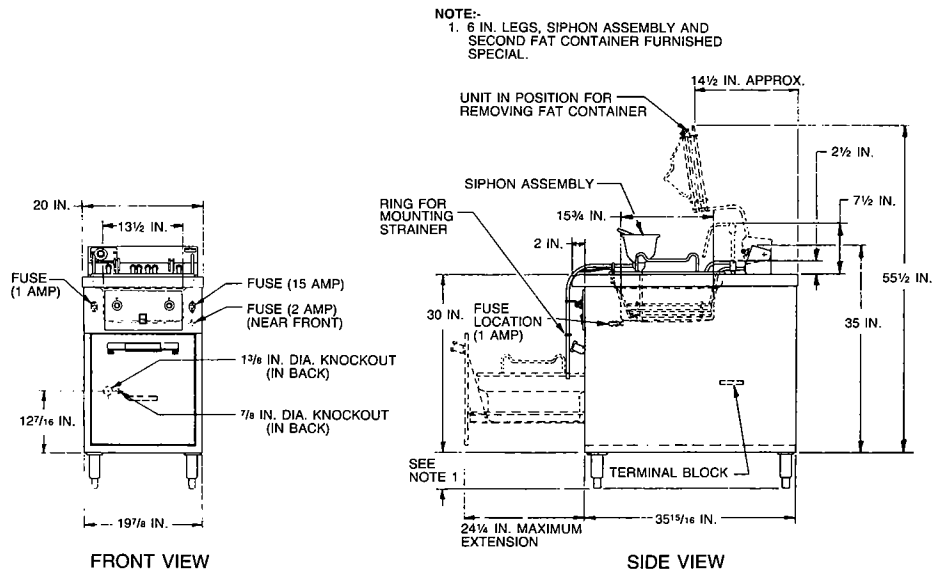
NOTE: 208- and 240-volt fryers are factory wired for connection to a four-wire power supply which also provides 120-volt supply that is necessary for the control circuit. Circuit flexibility allows installation to a three-wire power supply when a separate 120-volt supply is provided.

480-volt fryers are wired for connection to a three-wire, 480-volt power supply. In addition, a separate 120-volt power supply is required.

Regardless of fryer voltage or power supply, all fryers can be connected to a hood fire-extinguishing system.



CK40

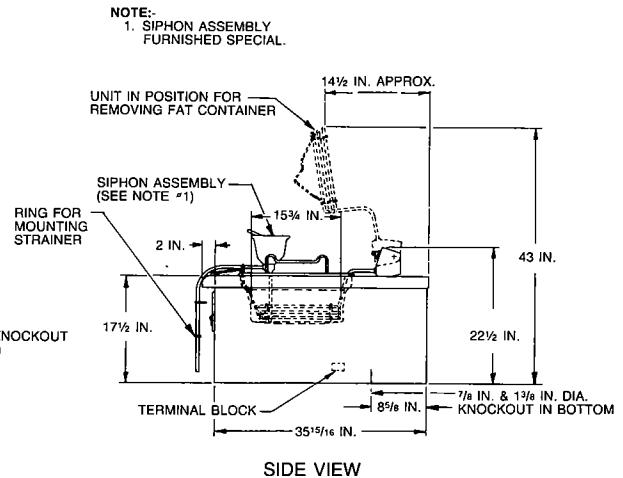
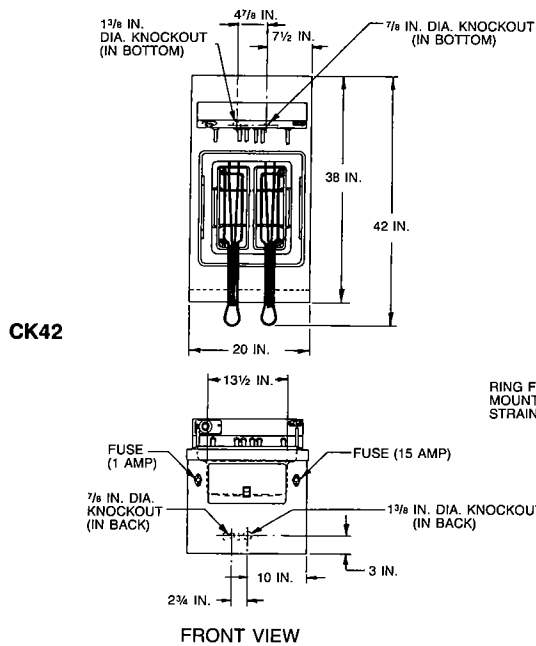


CK401

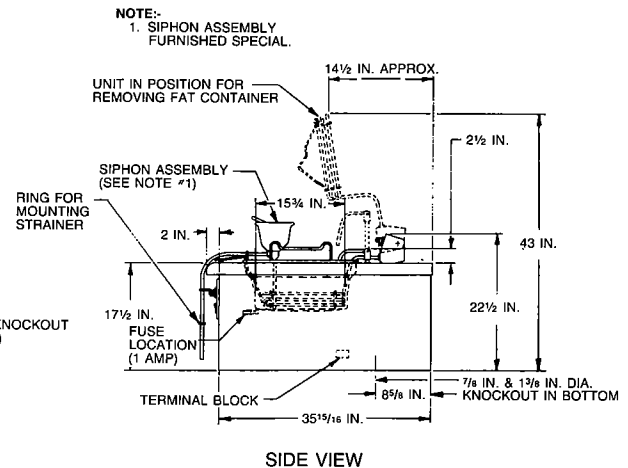
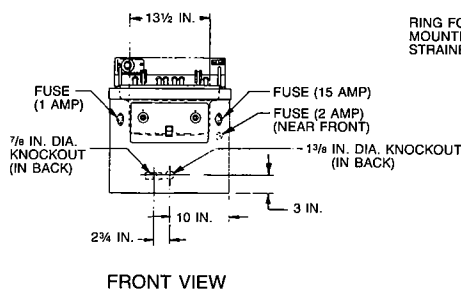
CK40, CK42, CK45, CK421, CK401 FRYERS

GENERAL & DIMENSIONAL DATA

MODEL	INPUT TO MAINTAIN 350F	SHORT. CAP'Y	O'ALL WIDTH	O'ALL DEPTH FRONT TO BACK	O'ALL HEIGHT INCL. HEAT. UNIT SUPPORT (LESS LEGS)	HEIGHT W/HEATING UNIT RAISED (NO LEGS)	SHORT. CONTAINER WIDTH (LESS 3 1/2" FOAM AREA)	SHORT. CONTAINER FRONT TO BACK (LESS 3 1/2" FOAM AREA)
		LBS.	IN.	IN.	IN.	IN.	IN.	IN.
CK40, 45, 401	770W	28	20	38	35	55 1/2	13 1/2	15 3/4
CK42, 421	770W	28	20	38	22 1/2	43	13 1/2	15 3/4



CK421



CK40, CK42, CK45, CK421, CK401 FRYERS

HOBART

FOOD EQUIPMENT

SPECIFICATIONS Listed by Underwriters Laboratories Inc and by National Sanitation Foundation

GENERAL: Electric fry kettles. Models CK40, 45, 401 are freestanding. Models CK42, 421 are modular.

CONSTRUCTION: Front is stainless steel. Top has brushed chrome plating. Sides and back are permalucent gray. Optional finish includes stainless sides and back. Fat Container is one-piece plated steel. All models are furnished with one removable shortening container, two standard fry baskets and accommodate accessory shortening removal and straining device. All feature tubular stainless steel sheathed heating elements which swing up and clean themselves pyrolytically in the raised position. **Models CK40, CK45, CK401** Freestanding with drawer-fitted cabinet for storage. Mount on Accessory 6" legs and 6" casters. **Models CK42, CK421** are modular and mount on an accessory stainless steel stand with height adjustable from 18 to 19 1/2".

CONTROLS: "Power On" switch located on front panel ties in with signal light, located on heating unit support head. A separate signal light adjacent to the "Power On" signal light cycles with the thermostat. Double thermostats — one main and one temperature-limiting thermostat. Temperature-limiting thermostat requires manual resetting when tripped. Temperature range is 200-400°F. Factory-installed Internal Power Turnoff standard. **Models CK401/CK421** have two integral push button electrical timers with automatic reset and adjustments from 0-15 minutes. Each timer activates one basket lowering and lifting mechanism for automatic, simultaneous frying of identical or different products requiring the same or different processing times.

CAPACITY: 28 lb. oil capacity. Each model produces up to 61 lbs. or 313 two ounce servings of raw-to-done French fried potatoes. (See "Frying Guide" for other foods.)

ELECTRICAL: 12 KW, all models. Wires for 3-phase power supply. **Quad Guard** protection features two contactors and two thermostats to provide interruption of power to heating elements to prevent overheating. Temperature-limiting thermostat has manual reset. Extra fuses protect thermostat circuit. Standard Internal Power Turnoff connects fryer (via terminal block located behind 7/8" diameter knockout) to current of fire extinguishing system in hood. Anti-splash protection — exclusive design prevents heating units from dropping into hot shortening.

ACCESSORIES:

BASKETS

- Large (1) Standard Mesh
- Twin (2) Standard Mesh
- Twin (2) Fine Mesh
- Left (1) Twin Standard Mesh
- Right (1) Twin Standard Mesh
- Twin (2) Fish Slotted

FAT CONTAINER

COVERS

(all models)

SIPHONS AND BAGS

- Strainer Bags (Set of Six)
- Miraclean Siphon w/one strainer bag.
- Miraclean Siphon with one strainer bag (when cutting board used).

LEGS, CASTERS, STANDS, MOBILE CONVERSION KITS

- Set of four (4) 6" adjustable s/s tubular legs.
- Set of four (4) 6" high casters, front fixed with lock; rear swivel. Stand for one or more **CK421, CK42.**

Modular Stand — Varying Lengths

NOTE: Maximum length of one piece — 9'-6". (Example: 14'-6" Stand would consist of 2, 7'-3" pieces.)

3B Accessory Package for freestanding models.

ADAPTER BASES

2" for freestanding models (20" x 36")

SPREADER PLATES (all models)

6"
12"
Non-standard. Available in 1/8" increments between 4" and 24" width. Desired width must be specified.

FRONT CLOSURE (freestanding models)

6"
12"
Non-standard. Available in 1/8" increments between 4" and 24" width. Desired width must be specified.

BACK CLOSURE (freestanding models)

Non-standard available in 1/8" increments between 4" and 24" in width. Desired width must be specified.

END CLOSURES (freestanding models)

6" (left or right).
12" (left or right).
Non-standard (left or right).
Available in 1/8" increments between 4" and 24" width. Desired width must be specified.

SPACERS (for CK421 and CK42)

6" wide, 17 1/2" high.
12" wide, 17 1/2" high.
18" wide, 17 1/2" high.
Non-standard width, 17 1/2" high. Available in 1/8" increments between 4" and 24" width. Desired width must be specified.

BACK SHELVES

20" for all models. (All Stainless)
Non-standard width s/s 20 1/8"-80", max. length 72".

BANKING STRIP

Top only (all models).

OTHER

For fryers **without TOUCHTIME®** basket lifts: Step-down transformer from a 480-volt, 240-volt or 208-volt supply source to 120-volt power for the control circuit of fryers **without TOUCHTIME®** lifts where a four-wire supply source or separate 120-volt power are not available. For fryers **with TOUCHTIME®** basket lifts: Step-down transformer from a 480-volt, 240-volt or 208-volt supply source to 120-volt power for the control circuit of fryers **with TOUCHTIME®** lifts where a four-wire supply source or separate 120-volt power are not available.

WEIGHT:	Shipping	Net
CK40, 45, 401	145	125
CK42, 421	110	95

As continued product improvement is a policy of Hobart, specifications are subject to change without notice.

FRYING GUIDE

FOOD	TEMP. SETTING	TIME (in min.)	CAPACITY/LOAD (all models)
French-Fried Potatoes 3/8" strips (raw to done)	375	6-9	6.1 lbs.
Potato Chips, thin slices	350	3-4	1.94 lbs.
Fish Fillets, 5" x 1/2"	365	3-4	8.8 lbs.
Shrimp	375	2-3	5.58 lbs.
Oysters and Clams	395	2-3	3.7 lbs.
Chicken, 2-lb. size quartered (8-oz. serving) halved (1-lb. serving)	325 325	12-13 12-16	7 portions* 7 portions*
Croquettes	365	3-4	8.8 lbs.
Fritters, fruit, vegetable or meat 2 1/2" diameter	375	4-5	30*
Doughnuts, 2 1/2" diameter	375	2-3	30*
French Toast, 4" x 4" slices	325	2-3	12*
Turnovers, fruit, vegetable or meat (4" x 2 1/2")	375	3-4	18*

Capacities given are limited by energy available to maintain continuous frying temperature, except those marked with an asterisk () in which case capacity is limited by surface of the item in preparation.

HOBART

CORPORATION

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