

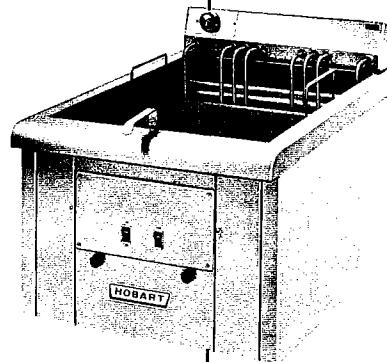
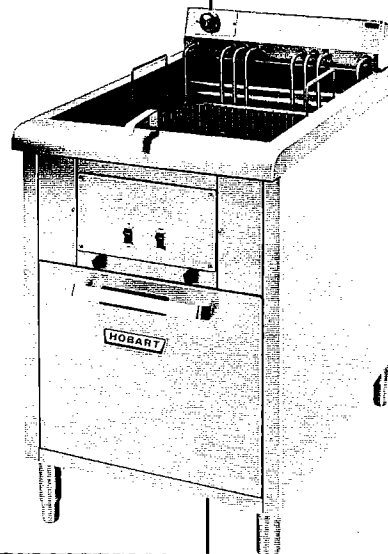
**CK91 - Freestanding  
CK93 - Modular**

**LARGE 60 LB. Capacity Fryers  
with Internal Power Turnoff.**

- **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.
- **Heating element cycle light** — Indicates if elements are heating or if fryer has reached preset temperatures.
- **High Density Insulation** — Located on sides and bottom of fry kettle; reduces heat loss and increases efficiency.
- **Heating element guard** — Prevents free floating products from contacting heating elements.
- **Stainless steel front, top and fry kettle** — Durable. Reduces cleaning time and improves sanitation.

- **Removable Crumb Basket** — Cold zone accumulates crumbs in removable mesh basket. Eases cleaning. Increases oil life thru reduced carbonization.

Specifications, Details and Dimensions Inside.

**CK91****CK93**

# CK91/CK93 FRYERS

## ELECTRICAL DATA

MODEL	TOTAL KW	WATTS TO HOLD 350F	3-PHASE LOADING			NOMINAL AMPS		
			KW PER PHASE			3-PHASE		
			L1-L2	L2-L3	L1-L3	208 VOLTS	240 VOLTS	480 VOLTS
CK91 & CK93	16.8	1300	5.3	5.3	6.2	47.9	41.5	20.7

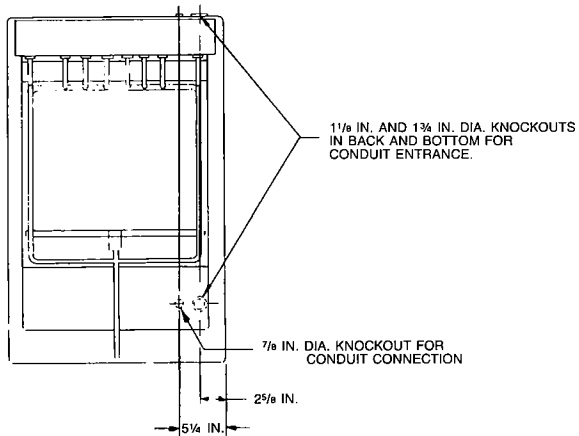
Rated Voltages: 120/208, 120/240 or 480 VAC, 3-Phase, 60 HZ.

NOTE: 208-volt 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.

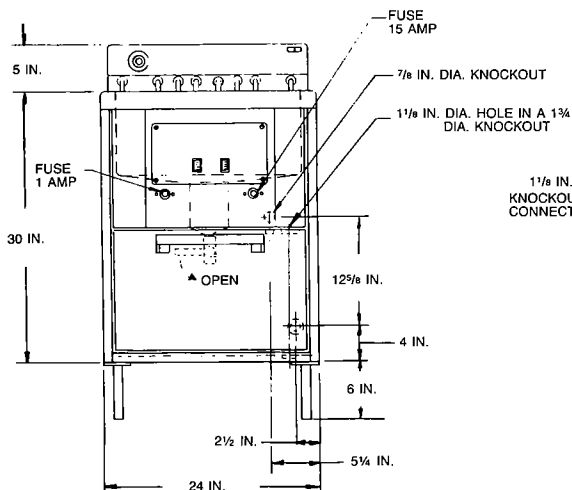
480-volt fryers are wired for connection to a three-wire, 480-volt power supply. In addition, a separate 120-volt power supply is required.

208, 240 or 480-volt AC connections can also be made single or to one phase of a three-phase 60 HZ system. In addition a separate 120-volt power supply is required.

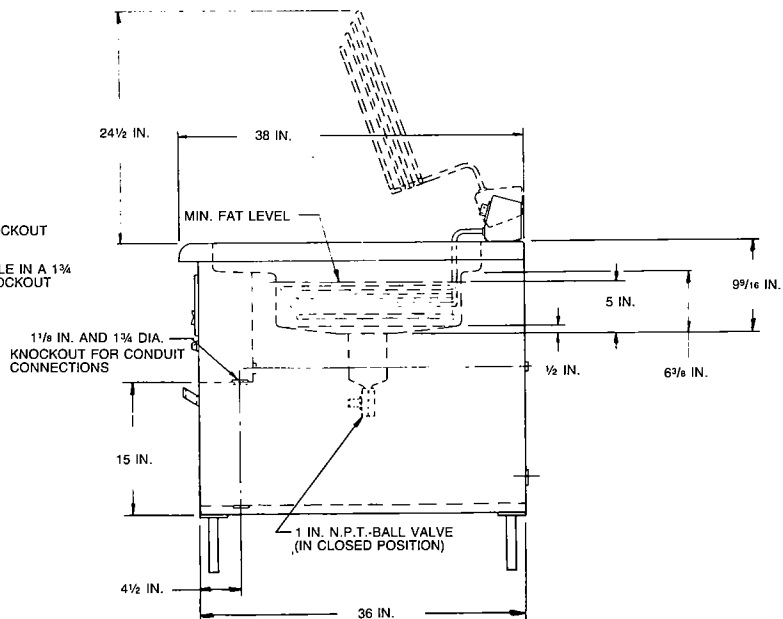
Regardless of fryer voltage or power supply, all fryers can be connected to a hood fire-extinguishing system.



TOP VIEW



FRONT VIEW

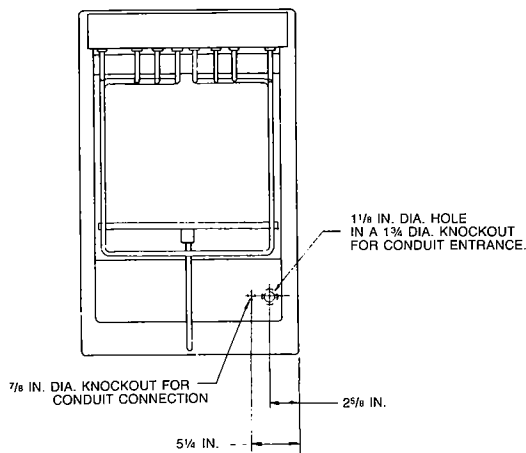


SIDE VIEW

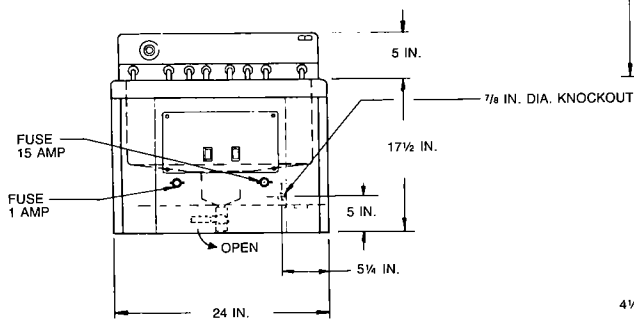
# CK91

## GENERAL & DIMENSIONAL DATA

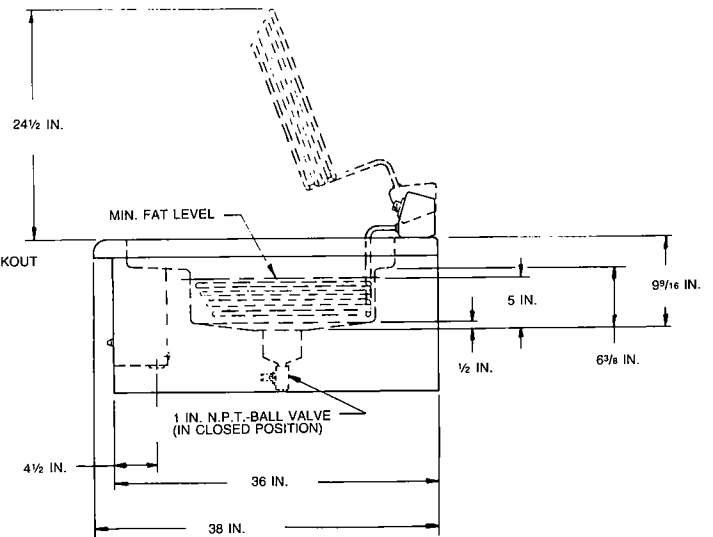
MODEL	SHORT CAP'Y.	OVERALL EXTERNAL DIMENSIONS			HEIGHT WITH HEATING UNIT RAISED (NO LEGS)	USABLE SHORT. CONTAINER DIMENSIONS (LESS HEAT ELEMENTS)		
		WIDTH	DEPTH FRONT TO BACK	HEIGHT INCL. HEAT. UNIT SUPPORT LESS LEGS		INSIDE WIDTH	INSIDE FRONT TO BACK (LESS FRONT & REAR FOAM VOL.)	INSIDE HEIGHT (LESS FOAM HT.)
		LBS.	IN.	IN.		IN.	IN.	IN.
CK91	60	24	38	35	54	18½	19½	4½
CK93	60	24	38	22½	41½	18½	19½	4½



TOP VIEW



FRONT VIEW



SIDE VIEW

# CK91/CK93 FRYERS



FOOD EQUIPMENT

**SPECIFICATIONS** Listed by Underwriters Laboratories Inc and by National Sanitation Foundation.

**GENERAL:** Electric fry kettles best suited for free-floating foods such as fish and chicken. **Model CK91** is freestanding. **Model CK93** is modular.

**CONSTRUCTION:** Front, top and shortening container are stainless steel. Sides and back are permalucent gray. Optional stainless steel sides, back and legs. Three-section front panels removable for servicing. Both models feature enclosed tubular stainless steel heating units which swing up and burn clean in raised position and encircle the sides of the shortening container. Heating element guard keeps food from contacting heating elements in free-floating frying.

**Model CK91** is freestanding and has storage cabinet with door and mounts on accessory 6" adjustable legs. Cooking oil drains thru center well opening. Drainage controlled by hand-operated quick-opening valve behind cabinet door.

**Model CK93** is modular and mounts on accessory stainless steel stand; height adjustable from 18 to 19½". Drainage controlled by hand-operated quick opening valve at bottom of unit.

**CONTROLS:** Rocker switch on front panel turns "power on" activating signal light located on heating unit support head. Factory-installed internal Power Turnoff. Temperature range is 200-400°F.

**CAPACITY:** 60 lbs. of oil of a type recommended for use in commercial fryer in in-

tegral cooking well. Hourly outputs up to 80 lbs. raw-to-done French fried potatoes (160 lbs. of blanched potatoes) or 90 lbs. of fried chicken.

**ELECTRICAL:** 16.8 KW. Wired for 3 phase power supply. Both models supplied with **QUAD GUARD** protection which features two contactors and two thermostats to provide reliable interruption of power to heating elements and prevents overheating. Temperature-limiting thermostat has manual reset button on front panel. Extra fuses protect thermostat circuit. Anti-splash protection with counter balancing, force-actuated mechanism in heating unit support head. Standard internal Power Turnoff automatically shuts off power to fryer which is located under and connected to a vent, if fire extinguishing system is activated.

**ACCESSORIES:**

**BASKETS**

- Single twin basket
- Large basket w/¼" mesh for free-floating fish & chip fry

**LEGS, CASTERS, STANDS, BASES**

- Set of four 6" adjustable s/s tubular legs
- 3B mobile caster kit (requires **CX139** base)
- Adapter base — 2" H x 24" W x 36" D
- Set of four 6" H. casters, front swivel with brakes, rear fixed.

**SPACERS**

- 6" H. spacer
- 12" H. spacer
- 18" H. spacer
- 17.5" spacer available in 0.12 in. increments between 4" and 24"

**OTHER**

- Non-standard spreader plate in 0.12" increments between 4" and 24"
- S/S fat cover
- Banking strips
- 24" backshelf
- Siphon
- Step down transformer from a 480-volt, 240-volt supply source to a 120-volt power for the control circuit of fryers where a four-wire supply source or separate 120-volt power are not available.

**WEIGHT: Shipping Net**

CK91	250	215
CK93	225	211

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

**FRYING GUIDE (WITH BASKETS)**

TYPE OF FOOD	BASKET LOAD (LBS.)	ACTUAL COOKING TIME/LOAD (MIN.)	COOKING TEMP. (°F)
French fried potatoes (raw to done), ½" cut	8.0	6	375
Fresh mixed chicken parts (raw to done)	8.9	6	350



WORLD HEADQUARTERS  
TROY, OHIO 45374