

Project		
Item #		
Quantity		

Electric Countertop Deep Fryers

Models: EFS-16 and EFT-32

Countertop fryers are a great, easy addition to any food service operation. Great for chicken, fries, onion rings, tempura, shrimp, vegetables and more!

Standard Features

- Quick Heating Powerful heating elements ensure fast heating and temperature recovery
- Commercial-Grade Stainless steel body and heavyduty heating elements designed to withstand daily use in commercial foodservice applications
- Easy Clean Power head(s) and steel fry wells remove for easy cleaning
- Includes fry well cover(s) and commercial fry basket(s) with safe and secure handle
- ◆ EFS-16: 16 lb oil capacity
 8 liters = 16 lbs = 2.11 gallons
- EFT-32: 32 lb oil capacity
 2 x 8 liters (16 liters combined) =
 32 lbs; total = 4.22 gallons
- One year parts and labor warranty



EFS-16 EFT-32





Options & Accessories

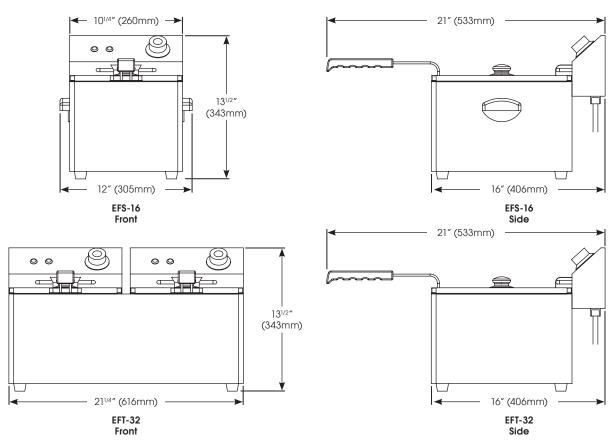
EFST-P30	Fry Basket
EHL-2C	3-Postition Heat Lamp, Gray
FFBN-2	Winco Prime French Fryer Bagger, Dual Handles, NSF
PFB-10R	Oval Fast Food Basket, Red

For California Customers



WARNING: Cancer and Reproductive Harm - www.P65Warnings.ca.gov





Specifications

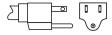
MODEL	DESCRIPTION	OVERALL DIMENSIONS		ONS	POWER	PLUG	SHIP
		LENGTH	DEPTH	HEIGHT	POWER	PLUG	WEIGHT
EFS-16	Single Well Fryer	12" (305mm)	16" (406mm)	13-1/2" (343mm)	120V~50/60Hz, 1750W, 14.6A	NEMA 5-15P	19.9 lbs (9.03 kgs)
EFT-32	Double Well Fryer	21-1/4" (616mm)	16" (406mm)	13-1/2" (343mm)	120V~50/60Hz, 1750W, 14.6A (x2)	NEMA 5-15P	34.8 lbs (15.8 kgs)

Cord Location

On back right side per power head

Plug Configuration

NEMA 5-15P



Product Specs

Electric Countertop Deep Fryers

The Electric Countertop Deep Fryers models EFS-16 and EFT-32 as manufactured by Winco®, Lodi, NJ 07644.

The Electric Countertop Deep Fryers shall be rated for 120V~50/60 Hz at 1750 Watts and supplied with a NEMA 5-15P plug per power head. Units shall be constructed of commercial grade stainless steel with heavy-duty heating elements designed to withstand daily use in commercial foodservice applications and includes fry well cover(s) and commercial fry basket(s) with safe and secure handle. A variable heating knob ensures the deep fryer can be adjusted to the precise temperature needed. The quick heating elements ensure fast heating and temperature recovery. Units are easy clean with removable power head(s) and steel fry wells.

ETL listed for safety (Canada & US) and sanitation.

Warranty consists of one year parts and labor.

Winco® www.wincous.com