



Profit from the Eagle Advantage®

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MHC/Retail Display Divisions: (800) 637-5100

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Product Announcement

Short Form Specifications

Eagle RedHots® Countertop Gas Fryer, model _____. 30-lb. fat capacity; 53,000 BTU. Stainless steel construction with stainless steel fry pot. Furnished with two fry baskets, thermostatic control, push-button ignition and pilot light. 3/4" N.P.T. gas connection. Unit supplied with gas regulator.

Item #:	_____
Model #:	_____
Project #:	_____
SIS #:	_____

EG8192 Rev. 02/15

Features

- Stainless steel construction and finish
- Stainless steel tube style tank
- Thermostatic control
- Hi-limit safety shutoff
- Flame failure
- Stainless steel open burners at 13,250 BTU per burner
- Burner safety valves
- Piezo ignition and pilot light
- Two 5-lb. capacity iron mesh nickel-plated fryer baskets
- Attachable drain connection to facilitate draining down
- Stainless steel hinged front door for access to thermostatic control and ignitor
- Heavy duty adjustable feet
- 3/4" rear male gas connection —supplied with gas regulator
- Installation: Allow 4" (102mm) for gas regulator at rear of unit

RedHots® Countertop Gas Fryers

30-lb. capacity models



These fryers answer the needs of modern, busy catering establishments for reliable, well-built equipment that offer flexibility, performance, style and value for money. 40 to 50 lbs. of frozen french fries cooked per hour. Designed with safety, ease of operation and performance as paramount, these fryers have a stylish and robust modular design, constructed of high-quality brushed stainless steel, large "cool to touch" dial, large heavy duty adjustable feet and easy to clean and remove accessories.

Versatile, these fryers are compact, easy-to-operate countertop units which can meet any deep-frying needs.

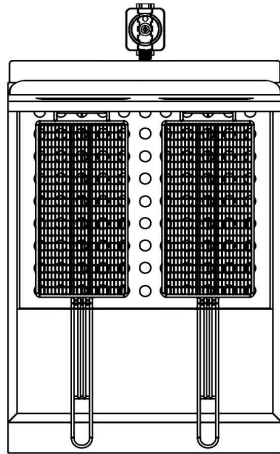
For custom configuration or fabrication needs, contact our **SpecFAB® Division**.
Phone: (302) 653-3000. FAX: (302) 653-2065.
E-mail: quotes@eaglegrp.com



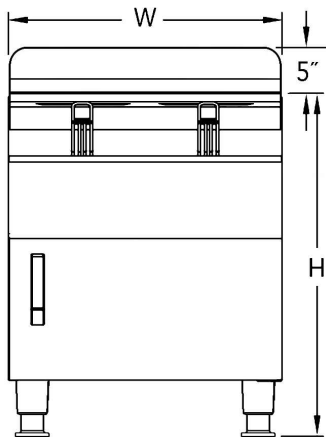


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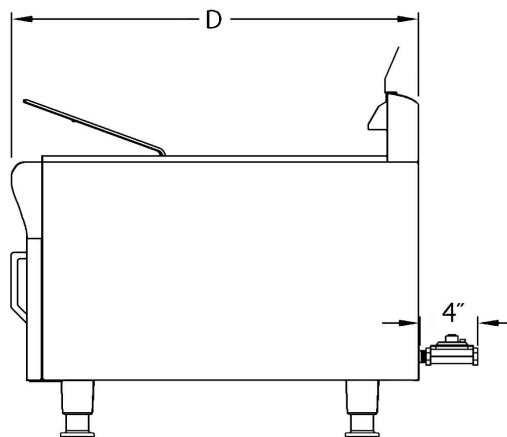
RedHots® Countertop Gas Fryers



TOP VIEW



FRONT VIEW



SIDE VIEW

fuel	width		depth *		height **		capacity		no. of burners	BTU per hour	model # ***
	in.	mm	in.	mm	in.	mm	lbs.	kg			
natural gas	17 1/4"	438	29"	737	25"	635	30	13.6	4	53,000	CLGF30-NG
propane gas	17 1/4"	438	29"	737	25"	635	30	13.6	4	53,000	CLGF30-LP

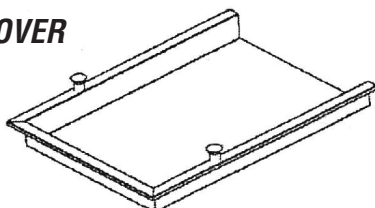
* Add 4" (102mm) depth to allow for regulator.

** Add 5" (127mm) height to allow for removable baffle.

*** Must specify NG or LP at time of order. Unit is NOT convertible.

OPTIONAL COVER AVAILABLE!

Consult factory!



NOTE: INTENDED FOR OTHER THAN HOUSEHOLD USE. THIS COMMERCIAL APPLIANCE MUST BE INSTALLED WITHIN SURROUNDINGS AND VENTILATION REQUIREMENTS AS DICTATED BY NATIONAL AND/OR LOCAL CODE.

