Project _____

AIA # _____ SIS # _____

Item # _____ Quantity _____ C.S.I. Section 114000

CEF40 SERIES

Heavy Duty Countertop Electric Fryer



SELL SHEET **Model CEF40**

SPECIFIER STATEMENT

Heavy duty electric countertop model fryer, Vulcan Model No. CEF40 available in 40 lb. oil capacity with solid state analog knob control. Stainless steel cabinet and 16 gauge stainless steel fry tank. 1¼" full port ball type drain valve. 17 kW low watt density ribbon style heating elements. Twin fry baskets. Power supply is 208 volt, 50/60 Hz, 3 phase.

Overall Dimensions:
18"w x 37"d x 13⅛"h working height.

NSF listed. CSA design certified.

Specify voltage (208 V or 240 V) when ordering.

MODEL

❑ **CEF40** Solid state analog knob control

STANDARD FEATURES

- Stainless steel front and sides
- 16 gauge stainless steel fry tank, 40 lb. capacity
- 1¼" full port ball type drain valve
- Quick disconnect drain pipe
- Condiment rail – store towels or tongs, designed to fit food pans
- 17 kW low watt density ribbon style heating elements
- Twin fry baskets with plastic coated handles
- 208 volt, 3 phase power supply
- Tank brush, clean-out rod and drain extension
- Ten year limited fry tank warranty
- One year limited parts and labor warranty

OPTIONAL FEATURES (FACTORY INSTALLED)

❑ 240 volt, 3 phase power supply

❑ Second year extended limited parts and labor warranty.

ACCESSORIES (PACKAGED AND SOLD SEPARATELY)

❑ LEGS-CEF40 – Leg kit, bottom cover panel and four 4" adjustable legs included

❑ COVER-TANKCEF40 – Stainless steel tank cover, doubles as a work surface top

❑ BASKETS-TWINRD – Extra set of twin fry baskets

❑ VBASKET-SINGLE - Large single fry basket

❑ PLATE-CEF40FISH – 304 stainless steel fish plate for product free float

❑ CONNECT-KITVUL40CEF – Connect two fryers together (banking strip, brackets and hardware)

❑ VSPGARD-CEF40 – 10" high stainless steel removable splash guard

CEF40 SERIES – Heavy Duty Countertop Electric Fryer

Approved by_____ Date_____ Approved by_____ Date_____

CEF40 SERIES
Heavy Duty Countertop Electric Fryer

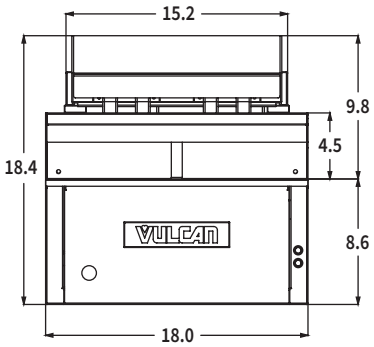
INSTALLATION INSTRUCTIONS

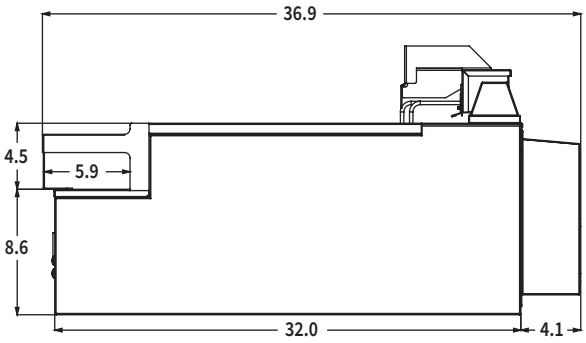
INSTALLATION MANUAL

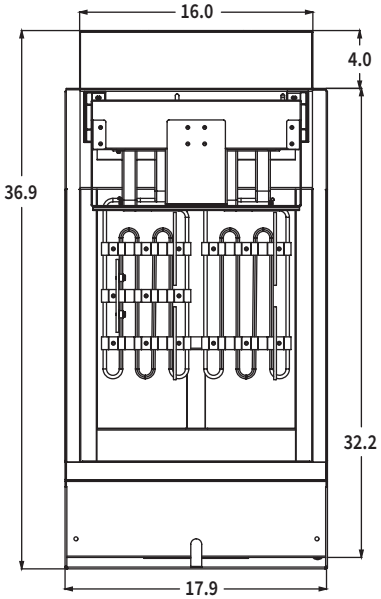
1. An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by visiting the National Fire Protection Association website at https://www.nfpa.org/. Refer to NFPA No. 96.
2. All models require a 6" clearance at both sides and rear adjacent to combustible construction.
3. All models require a 16" (407 mm) minimum clearance to adjacent open top burner units.
4. This appliance is manufactured for commercial installation only and is not intended for home use.

Notes:

1. If inside depth (within bevel) of equipment stand, refrigerated or freezer base is 32" or greater, unit is compatible with or without legs. If inside depth (within bevel) of base is 30-31⅞", unit is only compatible with legs. If inside depth (within bevel) of base is less than 30", base is not recommended.
2. Optional legs are inset 6⅛" on the bottom cover panel from front of unit and 2¼" from the back.







CAD and/or Revit Files Available

Model	Width	Depth	Overall Height	Working Height	Frying Area	kW	Fry Comp. Capacity	Approximate Shipping Weight
CEF40	18"	37"	18⅜"	13⅛"	13⅝" x 16⅜"	17	40 lbs.	155 lbs.

Electrical Characteristics										
Model	Total kW Connection	3 PH Loading kW per Phase		Nominal Amps per Line Wire						
				3 Phase						
		208 Volt	240 Volt	208 Volt			240 Volt			
		X-Y	X-Z	X	Y	Z	X	Y	Z	
CEF40	17	5.6	5.6	47	47	47	40	40	40	

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