

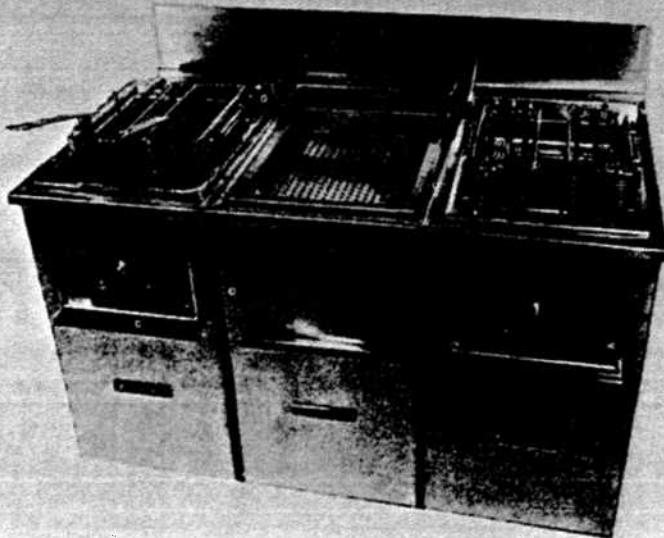
GARLAND

A **WELBILT** Company

RESTAURANT SERIES ELECTRIC FRYER



Model 680-31F



Model 680-31SF
Fryer Battery w/680-18 FM Frymate

- MODEL 680-31F (12 K.W.)
- MODEL 680-31FBL (12 K.W.)
With Automatic Basket Lifts
- MODEL 680-31SF (16 K.W.)
- MODEL 680-31SFBL (16 K.W.)
With Automatic Basket Lifts

FEATURES:

30 LB. FAT CONTAINER — Nickel finish steel **Leakproof** tank is **Removable** for easy cleaning. Effective **Cold Zone** keeps fat cleaner, lasts longer! Available with optional gravity drain valve.

PREHEATING TIME To 350°

12 K.W. 6.5 minutes

16 K.W. 5 minutes

(Super Fryer 16 K.W. was designed for frozen foods and/or continuous heavy loading.)

PERFORMANCE — **Fast Frying! Quick Recovery!** 480 2 oz. servings of fries per hour (raw to done) in 12 KW models . . . 640 servings in the 16 KW **Super Fryer**

CONTROLS — Front mounted for safety . . . accessibility! **Thermostatic Hi-Limit** safety control system standard.

HEATING ELEMENTS — Advanced design Incoloy or Stainless Steel permits burn-off for easy cleaning . . . **New Lift & Safety Lock** facilitates raising and lowering of heating elements for cleaning.

RANGE MATCHING — Cabinet design matches both gas and electric restaurant ranges . . . black baked enamel with stainless top stand-finish . . .

AUTOMATIC BASKET LIFTS — Push button timers produce consistently uniform product.

WARRANTY — One Year Parts And Labor Included.

SPECIFICATIONS:

Cabinet Construction is of heavy gauge mild steel with a chrome steel control panel. The Door is of reinforced steel equipped with a chrome plated handle. Body sides and door are black baked enamel with the fryer top of stainless steel. Fryer provided with 6" adjustable (NSF) Brushed Chrome legs.

Fat Container (30 lb. capacity)

Constructed of heavy gauge nickel plated steel equipped with lift handles to remove the container for easy cleaning.

A "cool zone" is designed in the fat container located beneath the heating elements. It shall serve to collect crumbs and sediment created in the frying zone, thereby maintaining cooking fat in cleaner condition.

Thermostat and Temperature Limit Control

Provides the maximum protection. The dependable hydraulic thermostat controls the fat temperature between 200° and 375°. A high limit control is provided to turn off power if the thermostat should fail.

Heating Elements (immersion type)

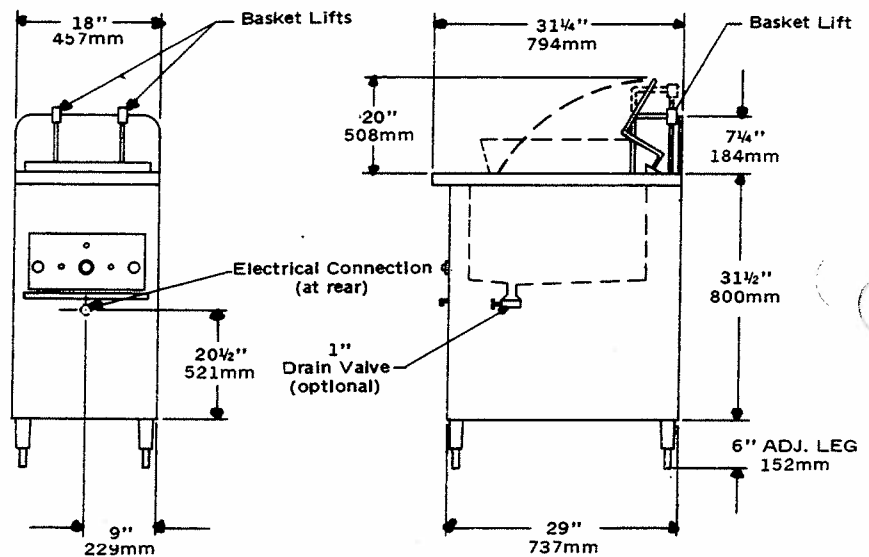
Elements are available in 12 K.W. or 16 K.W. with incoloy or stainless steel sheaths. The heating elements are assembled as a single unit designed to transfer uniform heat simultaneously throughout the frying zone. The configuration of the heating elements is designed to assure quick preheating and fast recovery during frying operation which shall permit frying at lower temperatures for longer fat life and better control of quality products.

The Heating Element design shall permit the entire assembly to swing up and out of the fat container, which shall facilitate cleaning of the elements by burning off carbon deposits that may accumulate and also shall permit the removal of the fat container for cleaning.

Automatic Basket Lift

The Automatic Basket Lift is controlled by a timer (0 to 15 minutes) and is designed to raise the basket out of the frying fat consistently at the desired time. Each basket lift has a timer and push button control. The Lift brackets are easily removed for cleaning. The Mechanical lift mechanism and the lift motor are located in a cool -- safe -- accessible area.

Productive Capacity Lbs. Per Hr.	FRYER	
	12 KW	16 KW
POTATOES (raw to done)	60	80
Frozen	88	115
CHICKEN (raw to done)	36	42
FISH 3 oz. portion	190	210
EGG ROLL	520	580



LOADING CHART

Model	Total KW	Three Phase KW per Phase			Nominal Amperes per Line											
		208, 240, 460			Single Phase			Three Phase								
		X-Y	Y-Z	X-Z	208	240	460	208			240			460		
							X	Y	Z	X	Y	Z	X	Y	Z	
680-31F 680-31FBL	12.0	4.0	4.0	4.0	58	51	26	33	33	33	30	30	30	15	15	15
680-31SF 680-31SFBL (Super Fryer)	16.0	4.5	4.5	7.0	77	68	35	49	38	43	43	33	43	22	17	22

Available Voltages: 208 (197-219) vac 240 (220-240) vac 460 (440-480) vac (460 Optional Extra)
SPECIFY VOLTAGE AND PHASE WHEN ORDERING



Continuous product improvement is a Garland policy, therefore specifications and design are subject to change without notice.



Garland Commercial Industries, Inc.
 Freeland, Pennsylvania 18224

Phone (717) 636-1000
 Telex 887610