



Models : TEFF 14 - ECO

QUANTITY : _____ ITEM # : _____

Electric Floor Model Fryer TEFF 14 - ECO



INQUIRE TO FACTORY FOR SPECIAL OR CUSTOM REQUIREMENTS.

Toastmaster has a policy of continuous product research and development. We reserve the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchase equipment.

Toastmaster ELECTRIC FLOOR MODEL FRYER is the most economical and flexible Electric Floor Fryer in the food service industry. It offers unsurpassed performance, combining proven control system with Toastmaster quality and durability.

STANDARD FEATURES :

- Stainless steel tank, front door, side panels and splash back and aluminized back and button.
- Swing up heating element with limit switch to cut off power when on lift position.
- Includes two twin plated wire mesh baskets with plastic coated heat-resistant handles.
- 1 2/4" full port, front drain valve-allows quick draining.
- Hi-Limit thermostat to cut off power when temperature reach higher than 400°F with manual reset.

CLEANABILITY

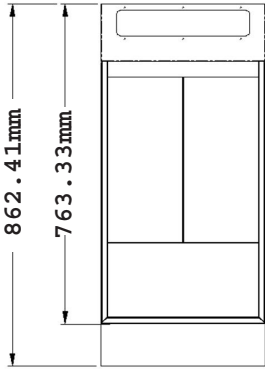
- Easy to remove splash guard assembly for protection against splatters.
- Swing up heating element for easy cleaning.
- Removable stainless steel tank.

WARRANTY

- One year from the date of purchase.

MIDDLEBY COOKING SYSTEMS GROUP

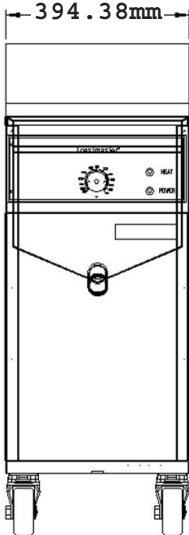
1400 Toastmaster Drive, Elgin IL 60120-9272 USA
Tel : 847-741-3300 - Fax : 800-635-4725 - www.toastmastercorp.com



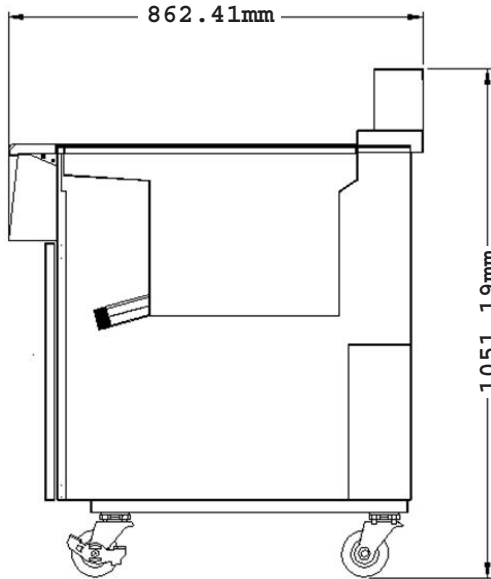
TOP VIEW

ELECTRICAL DATA :

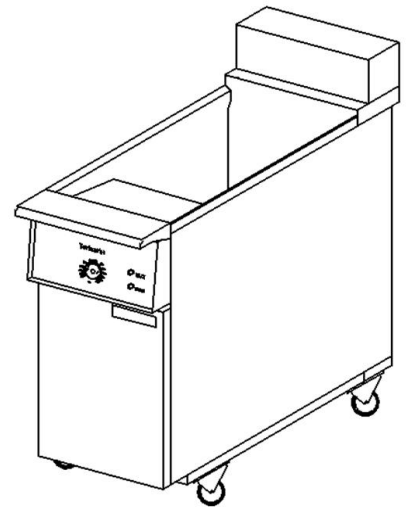
SUPPLY VOLTS	TOTAL KW	3 PHASE LOADING			NOMINAL AMPS PER LINE WIRE					MINIMUM SUPPLY WIRE SIZE (AWG)	
		KW PER PHASE			3 PHASE				1 PHASE	1 PHASE	2 PHASE
		L1-L2	L2-L3	L1-L3	L1	L2	L3	N	TOTAL		
208V	8.5	4.2	--	4.2	20.1	34.9	20.1	--	40.8	4	6
240V	11.3	5.6	--	5.6	23.3	40.4	23.3	--	43.3	4	4
380/N	8.7	4.3	4.3	--	19.9	19.9	--	--	--	--	10
415/N	10.7	5.3	5.3	--	22.4	22.4	--	--	--	--	10



FRONT VIEW



SIDE VIEW



ISOMETRIC

CONSTRUCTION (BIDDING) SPECIFICATION :

Body : Stainless steel front, top and sides with aluminized steel back and bottom.

Frypot : 16 gauge, type 304 stainless steel frypot. 2" wide by 6" wide oval shaped heat tubes run front to back.

Controls : Shortening temperature controlled by thermostat from 250 to 400 deg. F with positive "OFF" position.

Baskets : 2 half size wire mesh chrome plated fry basket.

Oil Capacity : 29kg

- For supply connection use copper wire sized IAW NEC and suitable for 75 deg.C (167 deg. F) minimum.
- Do not operate this unit without the legs provided.
- Check local codes for fire and sanitary regulations.

**INTENDED FOR COMMERCIAL USE ONLY.
NOT FOR HOUSEHOLD USE.**

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