



EFS-16 & # EFT-32 COUNTERTOP DEEP FRYERS

With fast heat up and convenient removable heating elements for easy cleaning, Winco's single and twin well fryers are a must for handling all frying needs in any restaurant kitchen

- ◆ Removable stainless steel fry wells for easy cleaning
- ◆ Removable power heads
- ◆ Includes commercial fry baskets with safe secure handles
- ◆ EFS-16: 16 lbs oil capacity (8L/2.11 gallons)
- ◆ EFT-32: (2) 16 lbs oil capacity, 32 lbs total (16L/4.22 gallons)
- ◆ Max temperature 380° each
- ◆ ETL listed for electrical safety in US and Canada, conforms to UL-197 and CSA C22.2
- ◆ Retail packaging
- ◆ One year warranty



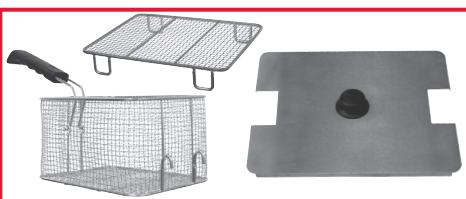
EFS-16



Conforms to: UL STD: 197



EFT-32



Included Accessories: Fry Basket Assembly with Cover • Well Cover



If the oil reaches 430°F (221°C) switch cuts power to the unit.



For easy cleaning, the Removeable Electrical Power Head and Heating Element can be completely separated from the base unit

Model	Dimensions	Oil Capacity	Weight	Voltage	Hz	Amp	Wattage
EFS-16	11-3/4"W x 16"D x 13"H	16 lbs	27 lbs	120V	60	15*	1800
EFT-32	21-1/4"W x 20-1/2"D x 13-5/8"H	32 lbs	49 lbs	120V	60	2 x 15**	1800

* One (1) dedicated 20 Amp circuit with a single outlet is required for each fryer head.

** Two separate dedicated 20 Amp circuits with a single outlet for each fryer head is required.

Visit us at: www.wincous.com

West Coast Phone: 1-888-946-2652 East Coast Phone: 1-888-946-2682

West Coast Fax: 1-562-926-5678 East Coast Fax: 1-888-946-2632