

# E24 Series Heavy Duty Electric Fryers

Project \_\_\_\_\_  
Item \_\_\_\_\_  
Quantity \_\_\_\_\_  
CSI Section 11400  
Approved \_\_\_\_\_  
Date \_\_\_\_\_

## Models

- E24-31F
- E24-31SF



Model 24-31SF  
(Shown with 1" (25mm) drain valve)

## Standard Features

- Standard Features:
- Stainless steel front and sides
- Twin nickel-plated perforated baskets
- Removable 30 Lb (13.5Kg) capacity nickel plated steel tank with heavy duty steel handles
- Available with or without 1" (25mm) drain valve (specify), counter models with legs come standard with fryer tank with out drain
- 4" (102mm) Sanitary legs
- Single unit sheath immersion elements that swing up
- 200°F (93°C) to 375°F (190°C) hydraulic thermostat
- Recovery signal light
- Fail safe control with red flashing indicator light
- One-Year limited parts & labor warranty (USA & Canada only)

## Options & Accessories

- Large single basket in lieu of twin baskets, NC
- Additional fryer tank available with or without drain valve specify at time of order
- Stainless steel back
- Stainless steel fryer bowl cover
- Stainless steel perforated fish plate
- Note: Stands are available see form # CS24/CSD

## Specifications

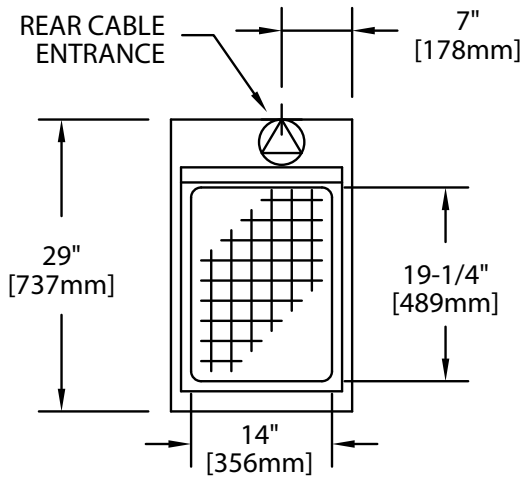
Garland E24 Series heavy-duty counter fryers are designed and engineered for high volume fast food operations. Model E24-31SF super fryer preheats to 350° F ( 177°C) in less than 5 minutes, and model E24-31F fryer preheats to 350° F ( 177°C) in 6 ½ minutes. 200°F (93°C) to 375°F (190°C) hydraulic thermostat with recovery signal light, additional fail safe control turns fryer off if thermostat or contactor fail. Both models are designed to as freestanding units or bank with other E24 series equipment or with G24 series gas counter equipment. Stainless steel front and sides, 18" (457mm) wide x 29" (710mm) deep x 12-3/8" (314mm) high. Single unit metal sheath immersion elements give even heat to sides, back and bottom of tank.

Heating elements tilt up to permit removal of the one piece drawn steel nickel plated finish fry tank with heavy steel handles, handles also support baskets for draining. Tank capacity is 30 lbs. (13.5 kg). Twin nickel-plated perforated baskets are standard.

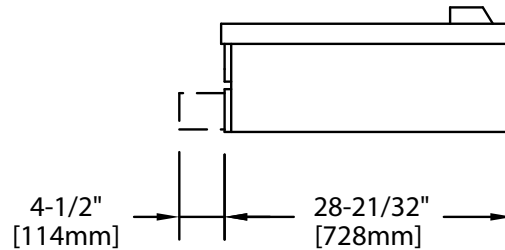
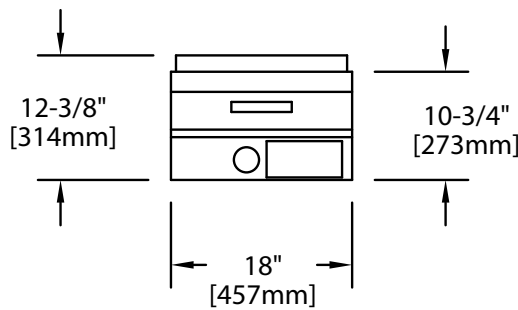


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Garland products are not approved or authorized for home or residential use, but are intended for commercial applications only. Garland will not provide service, warranty, maintenance or support of any kind other than in commercial applications.



NOTE: Add 4" (102mm) to height if sanitary legs are used.

Loading Chart									
Model	Total Kw Load	Nominal Amperes Per Line							
		3 Phase						Single Phase	
		240V			208V			240V	208V
		X	Y	Z	X	Y	Z		
E24-31F	12	29.0	29.0	29.0	33.5	33.5	33.5	50.0	58.0
E24-31SF	16	42.0	33.0	42.0	48.0	38.0	48.0	67.0	77.0

Export voltage available on request - Specify wiring required

kW loadings are reduced on 220 volt systems.

Standard wiring 240 volt (220/240) or 208 volt (197/219) single or three phase - Specify which is required

Fryer Capacity in Lbs/Kg									
Model	French Fried Potatoes				Chicken		Fish Breaded		
	Raw to Finish		Frozen Blanched to Finish		Raw to Finish		2 Oz, (56g)		
	Load	Hourly	Load	Hourly	Load	Hourly	Load	Hourly	Hourly
E24-31F	6/2.7	60/27	6/2.7	88/40	3.6/1.6	36/16	3.5/1.6	105/47	
E24-31SF	6/2.7	80/36	6/2.7	118/53	3.5/1.5	42/19	3.5/1.6	116/52	

Model	Overall Dimensions			Shipping Wt. Lb/kg	Installation Clearances	
	Height	Width	Depth		Side	Rear
All Models	12-3/8" (737mm)	18" (457mm)	29" (737mm)	60/27	0	0

NOTE: N.F.P.A Requirement - Fryers shall be installed at least 16" (406mm) away from surface flame cooking equipment in accordance with local law.

Welbilt reserves the right to make changes to the design or specifications without prior notice.