



CORE SERIES

JEF50-ES

Free Standing Electric Fryer



EF50



SPECIFICATIONS

Electric deep fat fryer, Vulcan Model No. JEF50-ES. Temperature controls are adjustable from 165°F to 375°F and high limit control. Stainless steel cabinet with four 5.5" adjustable legs. 18 gauge stainless steel fry tank holds 50 lbs. of frying compound. 1¼" Full port ball type drain valve. 18kW low watt density ribbon style heating elements. Twin fry baskets. Power supply is 208 volt, 50/60 Hz, 3 phase.

Overall Dimensions:

15¾"W x 30⅝"D x 44⅞"H. Working height is 35¾".

NSF listed. UL Listed.

Specify voltage when ordering.

Project _____

AIA # _____ SIS # _____

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

MODELS

- ☐ **JEF50-ES :** Thermostatic control. Accurate temperature control 165°F to 375°F, fast recovery

STANDARD FEATURES

- ENERGY STAR® Certified
- Stainless steel cabinet
- Set of four 5.5" adjustable legs
- 18 gauge stainless steel fry tank, 50 lb. capacity
- 1¼" full port ball type drain valve
- 18 kW low watt density tubular style heating elements
- High limit control
- Twin fry baskets with plastic coated handles
- 208 volt, 3 phase
- Five year limited fry tank warranty
- One year limited parts and labor warranty

OPTIONAL FEATURES (FACTORY INSTALLED)

- ☐ Second year extended limited parts and labor warranty

ACCESSORIES (PACKAGED AND SOLD SEPARATELY)

☐ CASTERS-PLTMNT

Set of four adjustable casters, 6" overall height, plate mount (2 locking)

☐ BASKETS-TWINRD

Extra set of twin fry baskets – 6¼"W x 12¾"D x 6"H

☐ VBASKET-SINGLE

Large single fry basket

☐ VSPGUARD-JEF

10" splash guard

☐ CONNECT-KITJEF

Connects two fryers together (brackets, grease strip and hardware included)

ELECTRIC FRYER CORE SERIES - JEF50-ES

Approved by _____ Date _____ Approved by _____ Date _____

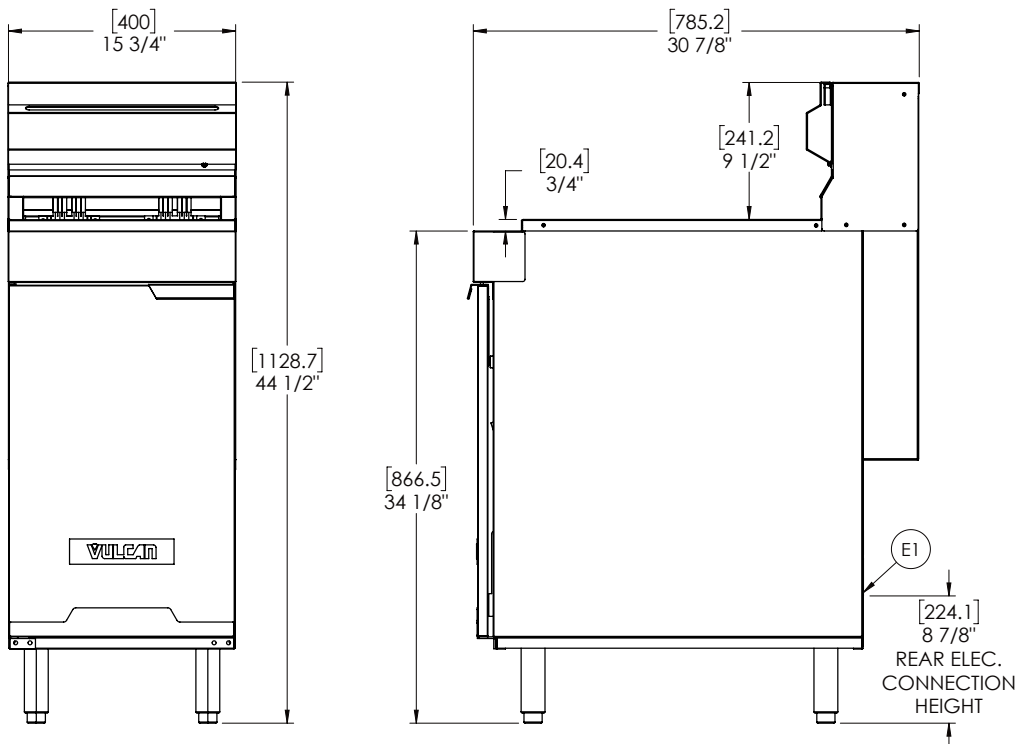
INSTALLATION INSTRUCTIONS

1. An adequate ventilation system is required for Commercial Cooking Equipment. Information may be obtained by writing to the National Fire Protection Association, Batterymarch Park, Quincy, MA 02269. When writing 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.

SERVICE CONNECTIONS:

- Ⓔ 1. Each tank requires its own separate power supply.

NOTE: In line with its policy to continually improve its product, Vulcan reserves the right to change materials and specifications without notice.



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Voltage/Phase	Frequency	kW	Amps
208/3	60 Hz	18	50

Amperage values in the table are nominal. Always refer to the NEC, state and local codes.

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