



Triple Fry Dump Station Model: EFE1220-3

Holds crispy fried foods at optimal serving temperature in bulk or ready-to-grab individual portions - perfect for salt, scoop, & bag preparation





Triple Fry Dump Station

Model: EFE1220-3

Key Features

- Open air holding area for quick access to products.
- Unique long-wave infrared elements heat up in under 10 minutes, and keep fried foods at optimal serving texture and temperature for up to 1 hour.
- Industry-standard 12" x 20" x 4" hotel pans serve as a catch basin
- Simple, side-mounted on/off controls with indicator light.
- Well insert between pans is removable for ease of cleaning.
- Elevated pan insert keeps food at optimal distance from heating element.
- Easily hold multiple products in one pan with provided removable divider.
- Field reversible, stainless side heat shield keeps food secure and surrounding workspace clean.
- Bagged product storage bin assists when assembling batches of product.
- Comparable units are only able to hold fries and similar items for a maximum of 20 minutes or less, before they begin to lose their crisp texture.

Standard Features	Unit Dimensions	Electrical Data
UL Certified	24.25" x 27" x 42" (HxDxW)	Volts: 120
UL EPH Certified	155 LBS. (71 KG)	Watts: 1920
Adjustable Legs	2.5" Adjustable Legs	Amps: 16.0
Countertop / Built-in Application		Hertz: 60
HHS Infrared Heat System		Single Phase

PLUG USA	 5-15P	 5-20P*
PLUG CANADA	 5-15P	 5-30P

*Dedicated Circuit.

Contact Us

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