

HEAVY DUTY COMMERCIAL ELECTRIC DEEP-FAT FRYERS



CONTENTS

- SPECIFICATIONS
- INSTALLATION
- OPERATION
- MAINTENANCE
- TROUBLESHOOTING
- SPARE PARTS LISTING
- WIRING DIAGRAMS

MODEL	KW	VOLT	HZ	SINGLE PH.		THREE PH.	
				AMPS	AWG	AMPS	AWG
EFS/EFP - 30	13.5	208	60	64.9	6	37.5	8
	13.5	240	60	56.3	6	32.5	8
	13.5	220/380	50	—	—	35.5/20.5	8
	13.5	240/415	50	—	—	32.5/18.5	8
EFS/EFP - 40	18.0	208	60	86.5	4	60.0	6
	18.0	240	60	75.0	4	43.3	6
	18.0	220/380	50	—	—	47.3/27.4	6
	18.0	240/415	50	—	—	43.3/25.1	6
	21.0	208	60	—	—	58.2	6
	21.0	240	60	—	—	50.5	6
EFS/EFP - 65	21.0	208	60	101.0	4	58.4	6
	21.0	240	60	87.5	4	50.6	6
	21.0	220/380	50	—	—	55.2/31.9	6
	21.0	240/415	50	—	—	50.6/29.6	6

CECILWARE CORPORATION

43-05 20th Avenue
Long Island City, N.Y. 11105
(718) 932-1414
Fax (718) 932-7860



..... IMPORTANT

SAFE OPERATION OF YOUR EQUIPMENT DEPENDS ON ITS PROPER INSTALLATION. INSTALLATION MUST CONFORM TO LOCAL CODES OR, IN THE ABSENCE OF LOCAL CODES, WITH THE NATIONAL ELECTRIC CODE, NFPA 70 (LATEST REVISION).

LOCAL BUILDING CODES USUALLY WILL NOT PERMIT A DEEP FAT FRYER WITH ITS OPEN TANK OF HOT OIL TO BE INSTALLED NEAR AN OPEN FLAME OF ANY TYPE (BROILER, OPEN BURNER, ETC.). CHECK LOCAL CODES BEFORE INSTALLING.

ALL CECILWARE HEAVY DUTY COMMERCIAL DEEP FAT FRYERS MUST ONLY BE CONNECTED TO THE TYPE OF ELECTRICAL SERVICE INDICATED ON THE RATING PLATE FOR THE PARTICULAR UNIT IN QUESTION.

FRYER MUST ONLY BE OPERATED WHEN THE COOKING OIL OR SHORTENING IS AT RECOMMENDED OIL LEVEL.

DO NOT MOVE A FRYER FILLED WITH HOT LIQUID.

LET HOT OIL COOL SUFFICIENTLY BEFORE DRAINING. HOT OIL WILL CRACK GLASS AND ALSO MELT PLASTIC VESSELS.

WEAR OIL-PROOF INSULATED GLOVES WHEN WORKING AT FRYER FILLED WITH HOT OIL.

DO NOT LET WATER SPLASH INTO A TANK OF HOT OIL. IT WILL SPLATTER AND CAN CAUSE SEVERE BURNS.

DESCRIPTION AND SPECIFICATIONS

Heavy Duty Electric Deep Fat Fryers by Cecilware Corporation are energy-efficient electrical cooking units. All units are shipped completely assembled, with accessories packed inside the fryer tank. All units are adjusted, tested and inspected at the factory prior to crating and shipment.

TANK – Choice of 16 gauge Stainless Steel or 14 gauge Mild Steel tank, heliarc welded for leakproof operation.

BODY – Heavy duty 18 gauge Stainless Steel, or Enameled Steel with unibody construction for long life.

DRAINAGE – 1½" ball valve slanted for fast draining of fat.

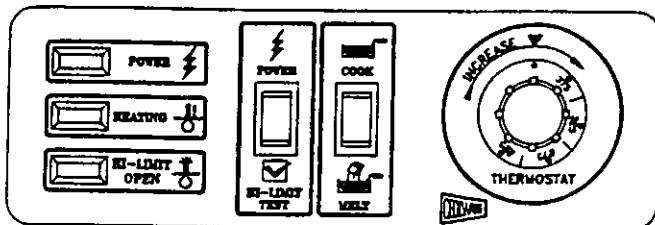
ELECTRICAL CONTROLS – All controls are mounted on the front control panel for easy operation.

MELT CYCLE (ALL UNITS) – This feature pulses the heating elements ON and OFF at a controlled rate. This cycle should be employed when the unit is used with SOLID SHORTENING.

AUTOMATIC SAFETY FEATURE – High temperature detection shuts off power to the heating elements, if the controlling thermostat fails.

RATING PLATE – The rating plate is located on the inside of the fryer door. Information on the plate includes the model and serial number of the unit. When communicating with the manufacturer about a unit, or requesting parts or information, this data is essential for proper identification. Other information on the rating plate pertains to the power output (KW) of the heaters and other electrical requirements.

FRYER CONTROLS



MECHANICAL (M) FIG. 1.1

MODEL

EFP-40BM
EFP-40BSSM
EFP-40M
EFS-40M
EFP-30M
EFS-30M
EFP-65M
EFS-65M

SPECIFICATIONS

Mechanical temperature control and melt cycle timer.

PRE-INSTALLATION

IMPORTANT: Installation of heavy-duty electrical appliances should be made by a licensed electrician. Installation(s) must comply with applicable state and local codes, or the following national standards:

- National Electrical Code ANSI/NFPA 70 – latest revision
American National Standards Institute
1430 Broadway New York, N.Y. 10018
- NFPA Standards #96 and #211
National Fire Protection Association
470 Atlantic Avenue
Boston, MA 02110

CAUTION

Local building codes usually will not permit a deep fat fryer with its open tank of hot oil to be installed near an open flame of any type (broiler, open burner, etc.). Check local codes before installing.

AIR SUPPLY AND VENTILATION – The area around the appliance must be kept clear to avoid obstruction to the flow of ventilation air as well as for ease of maintenance and service.

- ***UNDER NO CIRCUMSTANCE SHOULD THE INTERIOR OF THE FRYER'S CABINET BE USED FOR STORAGE.***
- Means must be provided for any commercial, heavy-duty cooking appliance to exhaust cooking vapors to the outside of the building.
- Filters and drip troughs should be part of any industrial hood. Consult local codes before constructing and installing any hood.

INSTALLING THE FRYER

UNPACKING – With the container upright, cut the plastic straps around shipping container and lift off top, exposing the Fryer. Check Fryer for any visible damage due to exceptionally rough handling during shipping. Report damage to the delivering Freight Carrier within 15 days of delivery.

ACCESSORIES WITH UNIT

- 1 Basket Hanger
- 2 Baskets
- 1 Drainpipe Extension

ACCESSORIES (OPTIONAL)

- 1 Cover
- 1 Twin Basket
- 4 Swivel Casters
- 1 Restrainer

MOUNTING LEGS OR CASTERS – Carefully tip Fryer up on its back and screw legs or (optional) casters into the threaded base of Fryer. When installing casters make sure the swivel lock casters are mounted towards the front of the Fryer. A high strength Restrainer must be installed when casters are used. Avoid putting any strain on rear legs or casters when tipping Fryer back to an upright position.

POSITIONING – *DO NOT PUSH* against any of the edges of the unit in an attempt to adjust its position. Lift unit slightly to maneuver into desirable installation position. Pushing the unit will increase the probability of bending the legs or internal connectors.

LEVELING – Once the Fryer is installed, the unit should be leveled, side-to-side and front-to-back, using a carpenter's spirit level. On smooth and level floors, level the unit with the screw threads of the legs. If the floor is uneven or has a slope, shims may be required.

ELECTRICAL CONNECTIONS

The information presented in this manual is for reference only. Installations must comply with local codes.

- Connections to the terminal block and grounding lug should be made through the hole provided for this purpose in the electric control box.
- The wiring diagram for each unit is attached to the inside of the Fryer door. Wiring diagrams for all units are included in this manual. Amperage for each unit depends on the type of installation and accessories supplied with the unit.

INITIAL START-UP

CLEANING:

New units are wiped clean with solvents at the factory to remove dirt, grease, etc., then given a light coat of oil. Before using the unit, the tank should be washed thoroughly with hot, soapy water to remove oil residues and dust, then rinsed and wiped dry. Accessories, shipped with the unit, should also be washed.

WARNING: CLOSE THE DRAIN VALVE COMPLETELY BEFORE FILLING THE VESSEL.

PREHEATING THE FRYER TANK:

- Remove the crumb screen.
- Fill the tank with hot or cold water to the "oil level" line.
- Set the operating thermostat dial to 225 degrees, just above the boiling point of water, and engage cook cycle. (Cook switch ON) [Fig. 1.1 & 1.2]
- Turn ON the power switch on the control panel. These steps check the heating element operation, initial thermostat calibration, and clean the tank for initial production.
- When the water starts to boil, turn the dial to just below 212 degrees. The elements will turn off and the water will stop boiling.
- When satisfied that heaters and thermostat are operating properly, drain the tank and dry thoroughly.
- Close the drain valve.

FINAL PREPARATION

- Cooking oil: fill tank to the "oil level" line marked on the tank.
- Solid shortening: either melt shortening first or cut it into small pieces and pack carefully around the heating element. Leave no air space around the elements and be careful not to disturb the sensing bulbs. Melt the shortening either with the MELT or MELT/COOK cycle or by using the COOK cycle and turning the heaters ON for FIVE (5) to TEN (10) SECONDS then OFF for ONE (1) MINUTE using the temperature control dial. Repeat this cycle until the shortening has melted. If smoke develops during this melting process shorten the "on" cycle and lengthen the "off" cycle.
- When the shortening has melted and the tank has filled to the "oil level", replace the crumb screen.
- Before starting operation, set the unit into COOK cycle mode and turn the thermostat to the operating temperature. Allow the oil or shortening temperature to stabilize, then check with a high quality immersion thermometer.

WARNING

FRYER MUST ONLY BE OPERATED WHEN COOKING OIL OR SHORTENING IS AT RECOMMENDED OIL LEVEL.

DO NOT MOVE A FRYER FILLED WITH HOT LIQUID.

LET HOT OIL COOL SUFFICIENTLY BEFORE DRAINING. HOT OIL WILL CRACK GLASS AND ALSO MELT PLASTIC VESSELS.

WEAR OIL-PROOF INSULATED GLOVES WHEN WORKING AT FRYER FILLED WITH HOT OIL.

DAILY OPERATION

AT START OF WORKDAY – Check Fryer visually for

- Power switch “OFF”.
- Temperature control dial “OFF”. (Counterclockwise)

GENERAL TURN-ON PROCEDURE:

- If fryer is empty, fill the tank with oil to the “oil level” mark.
- If using solid shortening, cut and pack as previously described.
- Turn Power switch “ON”. [Fig. 1.1 & 1.2]
- To melt solid shortening, turn the Melt (Melt/Cook) switch “ON” and set the temperature control dial to 200 degrees. [Fig. 1.1 & 1.2]

WARNING: Do not engage cook cycle until shortening has fully melted.

- Put unit into cook cycle (Cook switch “ON”) and set the temperature to 350 degrees (recommended). The frying compound will stabilize in less than 30 minutes and the unit will be ready for production. [Fig 1.1 & 1.2]

USE OF FRYER – for best results:

- For consistent product quality, and long-term savings, use a high quality liquid frying oil.
- If using solid shortening, never attempt to melt a block of shortening by setting it whole on top of the heating elements. This is dangerous as it may burn-out the elements and start a fire.
- The recommended temperature of 350 degrees should be the usual temperature for most cooking operations. However, frying should be carried out at the lowest temperature which will produce a high quality product while ensuring maximum life of the frying compound.
- When the fryer is not in use, temperature control should be set at a lower temperature than that used during cooking. Light loads may also be cooked at lower temperatures.
- Salting: Operators sometimes salt food over the Fryer tank. This practice should be avoided, as salt deteriorates the frying compound quickly and flavors everything else being cooked, not just the batch being salted.

FILTERING – The frying compound should be filtered at least once a day, or more frequently when doing high volume cooking. This assures the longest possible life for the frying compound, minimizes the transfer of flavors from batch to batch and gives better taste to the food being prepared.

AT CLOSING TIME – Turn the power switch on the fryer panel OFF and set the temperature control dial OFF. Drain and filter the frying compound. Allow compound to cool down sufficiently to prevent burns to the operator. Cover the fryer tank.

SHUT-DOWN – When shutting down for longer than just overnight, drain the frying compound, clean the tank thoroughly, either discard the compound or return it filtered to the tank and then cover it.

CLEANING AND MAINTENANCE

DAILY

- Take off and wash fryer basket(s), crumb screen and basket hanger.
- Clean all exterior surfaces of the unit. Do not use cleansers, steel wool, or any other abrasive cleaning material on steel.
- Filter the frying compound or replace as necessary. More frequent filtering may be required if the unit is heavily used.

WEEKLY

- Drain the tank completely, either into a filter or a steel container. Do not use plastic buckets or glass containers. **CAUTION: ALLOW OIL TO COOL SUFFICIENTLY BEFORE DRAINING IT.**
- Clean the vessel with a nonabrasive commercial cleaner or hot water and a strong detergent. Drain the cleaning solution.
- Close drain valve and fill tank with fresh cleaning solution.
- Bring the cleaning solution to a boil, turn down the heat and let the solution stand until deposits or spots can be rubbed off with a Teflon brush.
- Scrub tank walls, bottom and heating elements (Be careful not to disturb the sensing bulbs), then drain tank and rinse with clean water.
- Refill tank with clean water and bring to a full boil.
- Drain, rinse, and dry tank thoroughly.
- Refill with frying oil or compound (see Start-Up).

GENERAL CLEANING SUGGESTIONS

DO NOT USE steel wool or abrasive cloths, cleaners or powders. If it is necessary to scrape steel to remove encrusted materials, soak the area with hot cloths to loosen the material, then use a wood or nylon scraper. DO NOT USE a metal knife, spatula or any other metal tool to scrape steel.

THE FOLLOWING PROCEDURES MUST BE PERFORMED BY A CECILWARE CORPORATION REPRESENTATIVE. FACTORY APPROVAL MUST BE OBTAINED PRIOR TO DOING ANY WARRANTY WORK OR CECILWARE CANNOT BE HELD RESPONSIBLE.

ADJUSTMENTS

High Limit Control Test: To test whether high limit control is working properly, fill the fry tank with oil up to maximum oil level. Then place a suitable thermometer in the fry tank with bulb deeply immersed in oil. Set thermostat to maximum position. When temperature has reached cut out level (Heating indicator light goes OFF), depress the High Limit Test Switch [Fig. 1.1 & 1.2] which bypasses thermostat and allows fat to heat up until high limit control is activated. When Red High Limit Pilot goes ON, note the temperature on thermometer (should be between 440 deg. and 475 deg.). Allow fryer to cool; then press red reset button(s) on the left section of control box, located behind the access door. If high limit control does not shut off fryer before 475 degrees is reached, have it replaced.

TROUBLESHOOTING

If the elements will not heat up:

- Check if all wires to the solid state temperature control or melt cycle timer are secure.
- With the power on/off switch "ON", manually reset the high limit thermostat (push the red button(s) behind the access door).
- Check that correct line voltage exists across terminal block terminals L1-L2, L2-L3 and L3-L1 (three-phase connection) or L1-L2 (single phase connection).
- Check if the main or branch circuit breakers or fuses are tripped or blown.
- If the panel power indicator light is ON but latching contactor is not actuated, check continuity from the latching contactor coil to the power indicator light.

If the panel power indicator light does not light up:

- Check line voltage across the power indicator light, then if voltage does not exist proceed as follows:
 - Check the fuse for line voltage between the load side and L3.
 - Check the power on-off switch for line voltage between the load side and L3.
 - Check the high limit thermostat for line voltage between the load side and L3; if resetting does not produce results, replace the high limit thermostat.
 - Check the operating thermostat for line voltage between the load side and L3; if defective, replace thermostat.

Excessive warm-up time; slow or inadequate temperature recovery; uneven heating:

- Check temperature controller adjustment.
 - Place the sensing bulb of a high quality immersion thermometer about 1.5" above the thermostat sensing bulb or thermistor probe and set the controller dial to 350 degrees.
 - Wait at least 20 minutes for the oil temperature to stabilize.
 - If the temperature is not within +/- 10 degrees of the dial setting, see "Probe Test" below for the solid state temperature controller or "Temperature Adjustment" for the thermostat temperature controller.
- Check heating circuit
 - With the power switch "ON" turn the temperature control dial until the power and heating indicator lights are both on. The latching and cycling contactors should both be actuated.
- Check the load side of the contactors to the heating element terminals. Each element should draw as shown:

MODEL #	AT 208V	AT 240V
EF-30	22 AMP.	19 AMP.
EF-40	29 AMP.	25 AMP.
EF-65	34 AMP.	29 AMP.

TROUBLESHOOTING continued on next page

Excessive temperature overshoot during warm-up; overheating; scorching; high limit switch requires frequent re-setting:

- Check temperature controller (see Temperature Adjustment below).
- Check thermistor probe.
- Check that the thermostat bulb or thermistor probe in the tank has not been moved out of operating position.

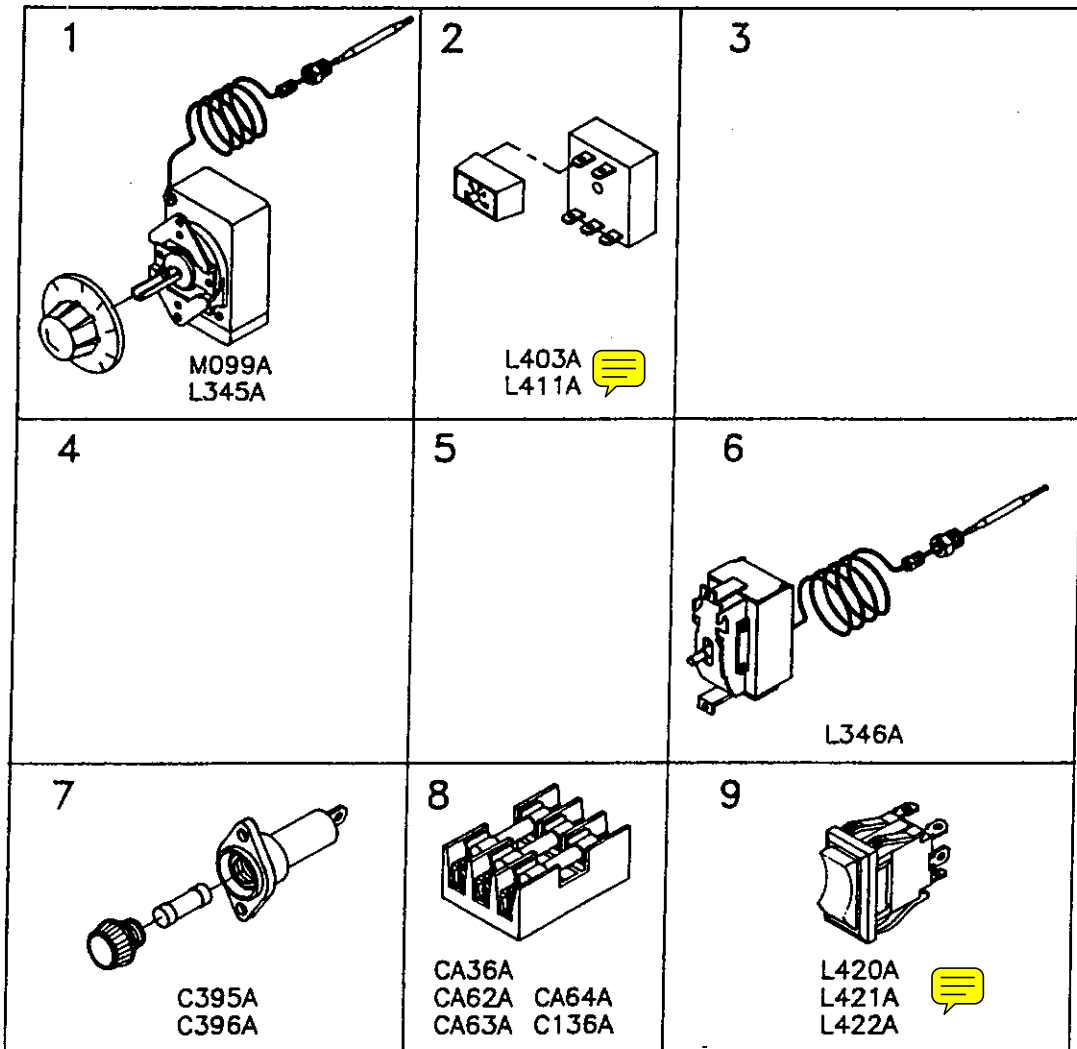
TEMPERATURE ADJUSTMENT (For units with mechanical thermostat controls)

- Mount the bulb of a high quality immersion thermometer at the same level as the thermostat bulb.
- To adjust temperature turn the thermostat knob to its maximum position (in clockwise direction).
- Pull off the dial knob and insert a small screwdriver into the adjustment screw in the center of the shaft.
- If the liquid compound is hotter than the setting turn the screw **CLOCKWISE TO LOWER THE TEMPERATURE.**
- If the liquid compound is cooler than the setting turn the screw **COUNTERCLOCKWISE TO RAISE THE TEMPERATURE.**

MAKE ALL TEMPERATURE ADJUSTMENTS, UP OR DOWN, IN INCREMENTS OF 1/4 TURN. IF THIS CALIBRATION FAILS, REPLACE THERMOSTAT.

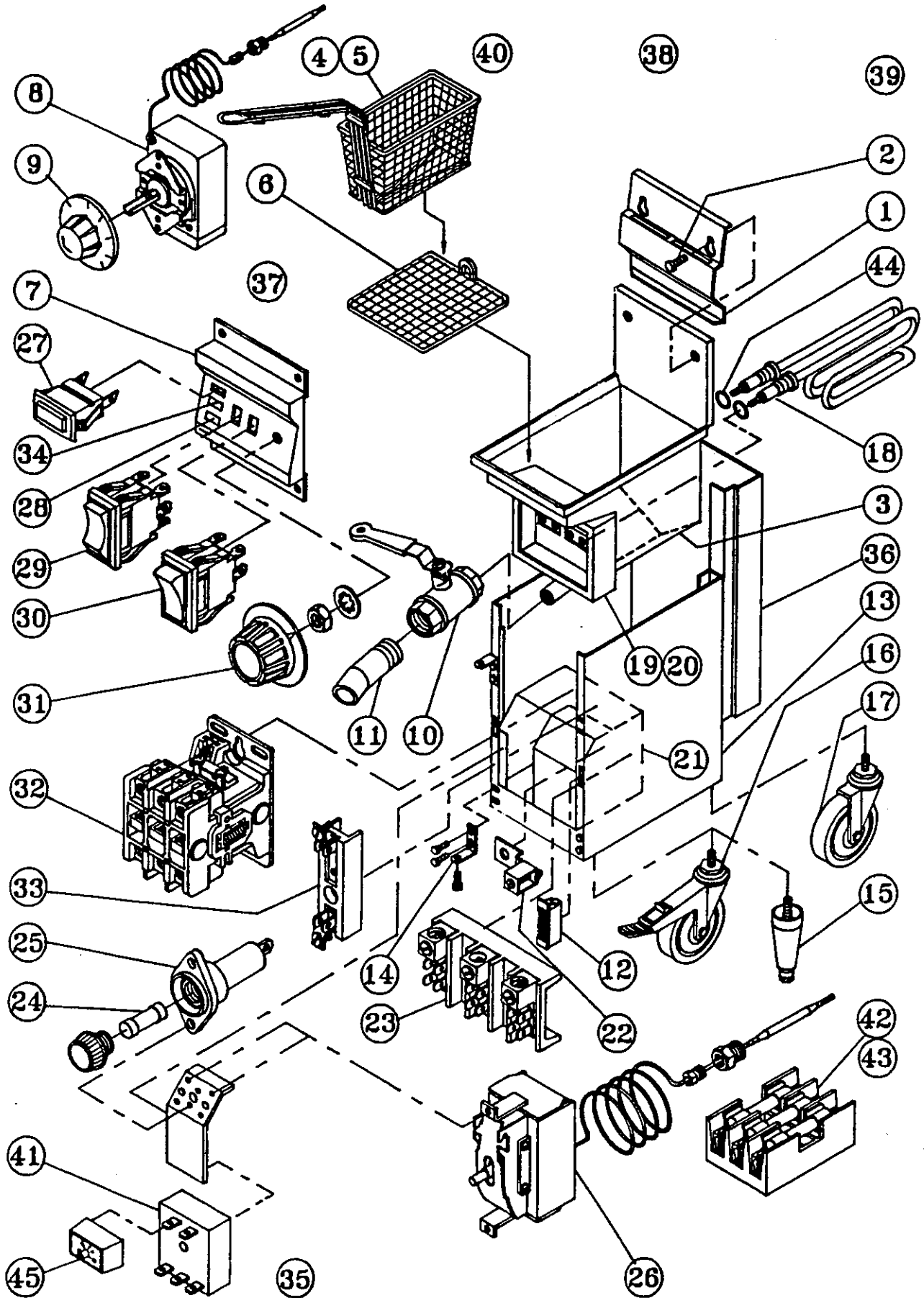
RECOMMENDED SPARE PARTS

- #
- 1 Mechanical thermostat control (with Knob)
 - 2 Melt cycle timer (with Timer potentiometer)
 - 3
 - 4
 - 5
 - 6 High limit temperature control, 2/unit
 - 7 Cartridge fuse (with Fuse holder), 1/unit (6 Amps)
 - 8 Line fuse (with Fuse holder), 6/unit (20, 25, 30, 35, or 40 Amps)
 - 9 Pilot (Clear, Green and Red)



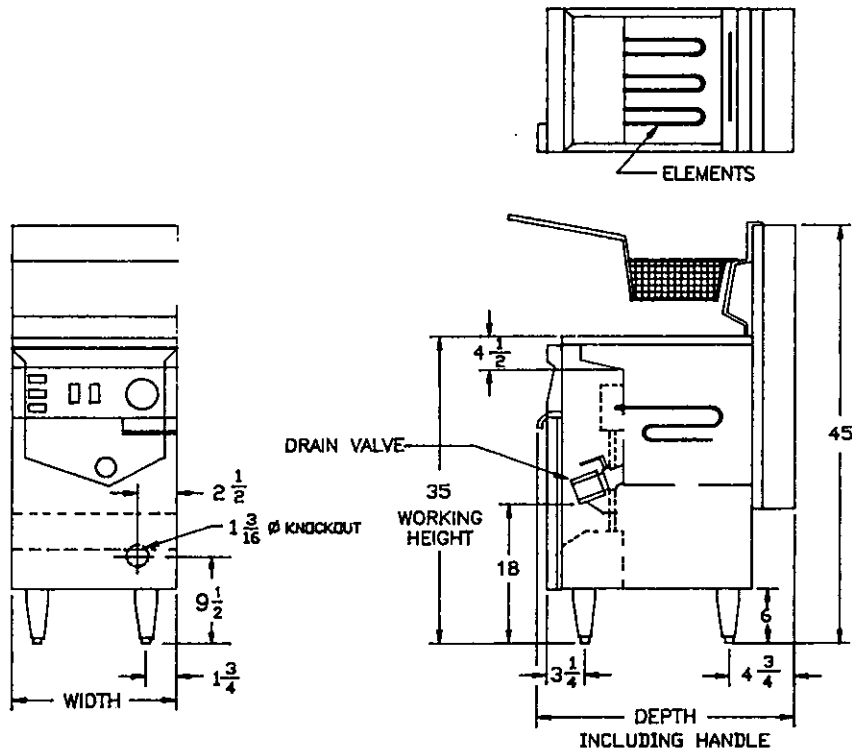
REPLACEMENT PARTS LIST

ITEM #	DESCRIPTION	EF-30	EF-40	EF-65
				PART #
1	Basket Support Bracket	T623V	T536V	T644V
2	Basket Support Fastener	P281A	P281A	P281A
3	Fry Tank (Stainless Steel)	T805A	T807A	T809A
	Fry Tank (Mild Steel)	T806A	T808A	T810A
4	Fry Basket, Large (Optional)	—	V175A	—
5	Fry Basket, Small	V178A	V174S	V180A
6	Crumb Screen	V177A	V186A	V179A
7	Fascia Assembly (Solid State)	U877Q	U878Q	U879Q
	Fascia Assembly (Mechanical)	U971A	U919Q	U958Q
8	Thermostat Control	L345E	L345E	L345E
9	Thermostat Knob	M099A	M099A	M099A
10	Drain Valve	D048A	D048A	D048A
11	Drain Pipe	J062A	J062A	J062A
12	Magnetic Catch	U008A	U008A	U008A
13	Cabinet Assembly (Stainless)	T625Q	T537Q	T647Q
	Cabinet Assembly (Enameled)	T812Q	T813Q	T814Q
14	Door Hinge	U579A	U579A	U579A
15	Adjustable Leg (1 Leg)	M219A	M219A	M219A
16	Swivel Caster with Locking Device (Optional)	M015A	M015A	M015A
17	Swivel Caster (Optional)	M014A	M014A	M014A
18	Heating Element 208V	G248Q	G250Q	G249Q
	Heating Element 240V	G244Q	G246Q	G245Q
19	Junction Box	U880A	U881A	U882A
20	Cover (Junction Box)	U883A	U884A	U885A
21	Electric Control Box	U886Q	U887Q	U887Q
22	Ground Lug	B081A	B081A	B081A
23	Terminal Block	B083A	B083A	B083A
24	Fuse	C395A	C395A	C395A
25	Fuse Holder	C396A	C396A	C396A
26	Hi-Limit Control	L346A	L346A	L346A
27	Clear Pilot	L420A	L420A	L420A
28	Red Pilot	L422A	L422A	L422A
29	Power Switch	L408A	L408A	L408A
30	Cook Switch (Mechanical)	L407A	L407A	L407A
31				
32	Contactor	C036A	C036A	C036A
33	Auxiliary Circuit Terminal Block	B084A	B084A	B084A
34	Green Pilot	L421A	L421A	L421A
35				
36	Case Back	T625A	T537A	T647A
37				
38				
39				
40				
41	Solid State Timer	L411A	L411A	L411A
42	Fuse Block 208V 1 Phase	CA61A	C137A	C137A
	Fuse Block 208V 3 Phase	—	C137A	C137A
	Fuse Block 240V 1 Phase	CA61A	CA61A	C137A
	Fuse Block 240V 3 Phase	—	—	C137A
43	Fuse 208V	CA63A	CA64A	C136A
	Fuse 240V	CA62A	CA36A	CA64A
44	O-Ring (heating elements)	CB04A	CB04A	CB04A
45	Timer Potentiometer	L403A	L403A	L403A



EF
ELECTRIC DEEP FAT FRYER

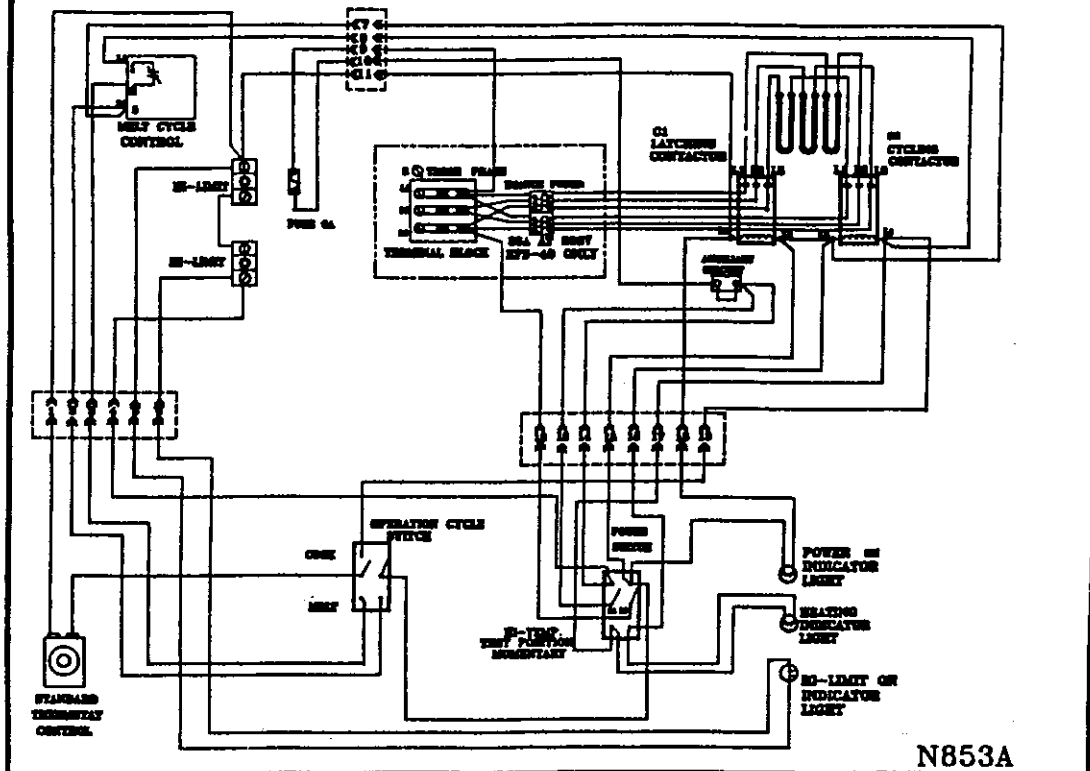
ELECTRICAL FLOOR MODEL FRYERS



EFP-30 30 LB. FLOOR MODEL FRYER	Tank: Mild Steel Body: Stainless Steel Door: Stainless Steel	Width: 13 1/4" Overall Depth: 31" Working Height: 35" Fat Capacity: 30 lbs. Ship Wt.: 150 lbs.	3 phase		1 phase	
			VAC: 208	240	208	240
EFS-30 30 LB. FLOOR MODEL FRYER <small>Stainless Steel Tank</small>	Tank: Stainless Steel Body: Stainless Steel Door: Stainless Steel	Width: 13 1/4" Overall Depth: 31" Working Height: 35" Fat Capacity: 30 lbs. Ship Wt.: 140 lbs.	3 phase		1 phase	
			VAC: 208	240	208	240
EFP-40 40 LB. FLOOR MODEL FRYER	Tank: Mild Steel Body: Stainless Steel Door: Stainless Steel	Width: 15 1/4" Overall Depth: 31" Working Height: 35" Fat Capacity: 40 lbs. Ship Wt.: 170 lbs.	3 phase		1 phase	
			VAC: 208	240	208	240
EFS-40 40 LB. FLOOR MODEL FRYER <small>Stainless Steel Tank</small>	Tank: Stainless Steel Body: Stainless Steel Door: Stainless Steel	Width: 15 1/4" Overall Depth: 31" Working Height: 35" Fat Capacity: 40 lbs. Ship Wt.: 160 lbs.	3 phase		1 phase	
			VAC: 208	240	208	240
EFP-40B Budget Model 40 LB. FLOOR MODEL FRYER	Tank: Mild Steel Body: Enamel Door: Enamel	Width: 15 1/4" Overall Depth: 31" Working Height: 35" Fat Capacity: 40 lbs. Ship Wt.: 170 lbs.	3 phase		1 phase	
			VAC: 208	240	208	240
EFP-40BSS Budget Model 40 LB. FLOOR MODEL FRYER <small>Stainless Steel Door</small>	Tank: Mild Steel Body: Enamel Door: Stainless Steel	Width: 15 1/4" Overall Depth: 31" Working Height: 35" Fat Capacity: 40 lbs. Ship Wt.: 170 lbs.	3 phase		1 phase	
			VAC: 208	240	208	240
EFP-65 65 LB. FLOOR MODEL FRYER	Tank: Mild Steel Body: Stainless Steel Door: Stainless Steel	Width: 20" Overall Depth: 35" Working Height: 35" Fat Capacity: 65 lbs. Ship Wt.: 210 lbs.	3 phase		1 phase	
			VAC: 208	240	208	240
EFS-65 65 LB. FLOOR MODEL FRYER <small>Stainless Steel Tank</small>	Tank: Stainless Steel Body: Stainless Steel Door: Stainless Steel	Width: 20" Overall Depth: 35" Working Height: 35" Fat Capacity: 65 lbs. Ship Wt.: 200 lbs.	3 phase		1 phase	
			VAC: 208	240	208	240
Options for Fryers	Optional Casters for Above Fryers: 4 required per fryer: usually 2 reg. casters, 2 locking casters		Regular Caster M014A			
	Temperature Control Options:		Locking Caster M015A			
				Solid State Control - Add E to end of model #		
				Computer Control - Add C to end of model #		

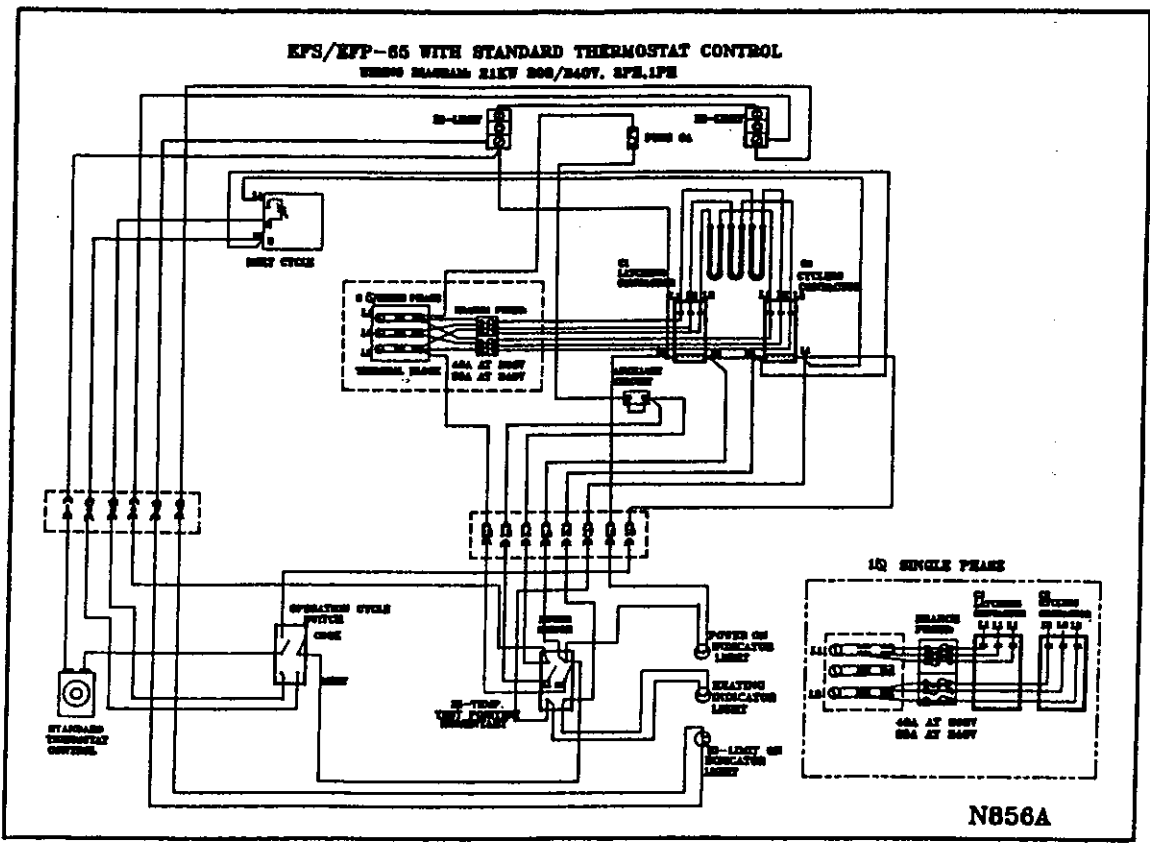
EFS/EFP-30,40 WITH STANDARD THERMOSTAT CONTROL

WIRING DIAGRAM: 13.5KW, 18KW 208/240V 3PH

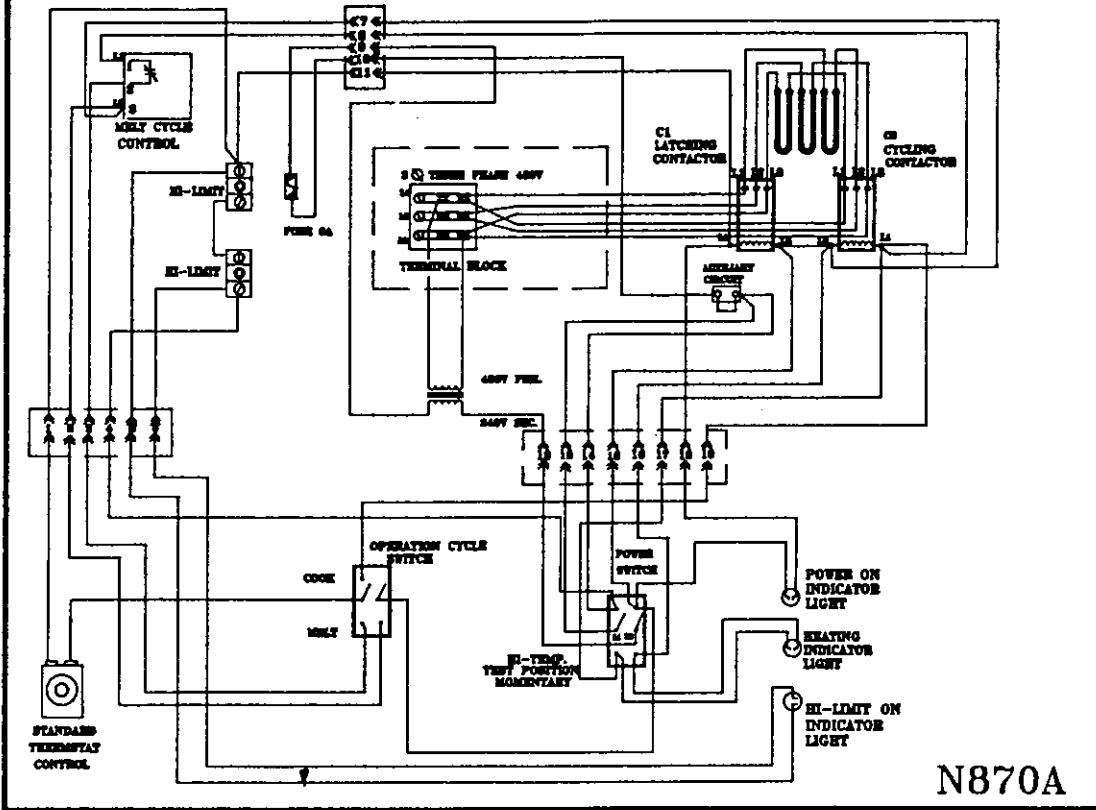


EFS/EFP-65 WITH STANDARD THERMOSTAT CONTROL

WIRING DIAGRAM: 21KW 208/240V, 3PH, 1PH

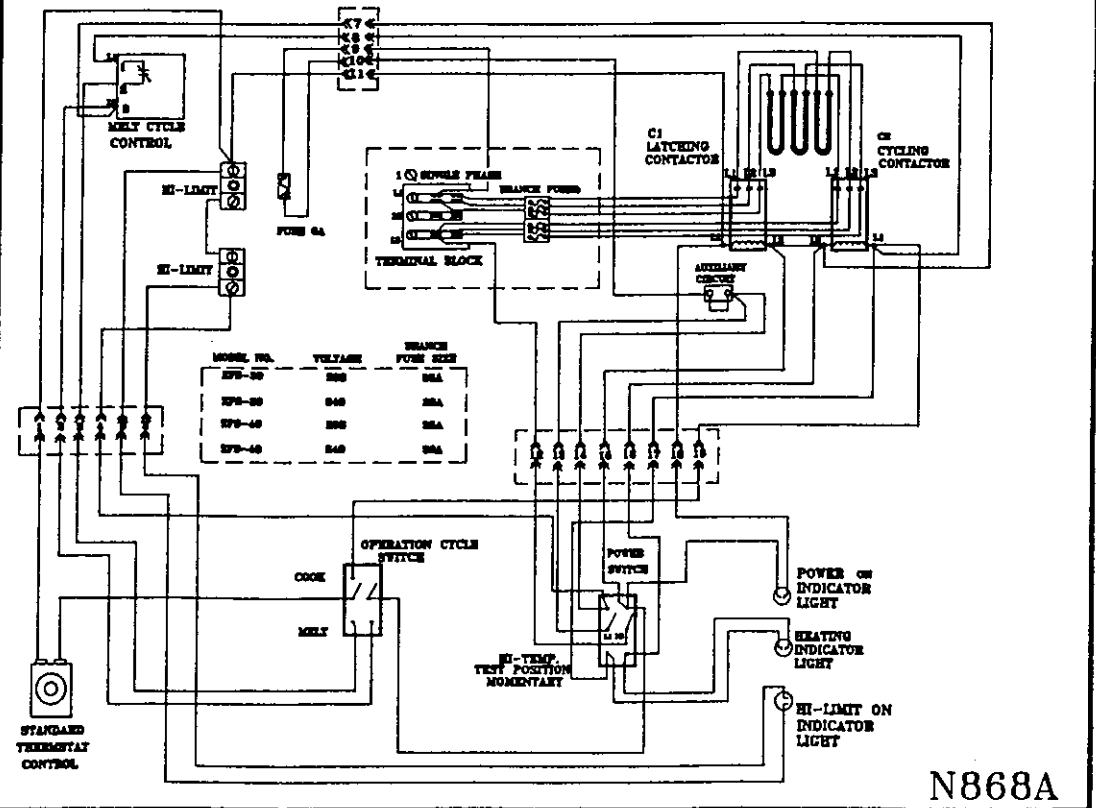


EFS/EFP-30,40 WITH STANDARD THERMOSTAT CONTROL
 WIRING DIAGRAM : 18KW, 480V, 3PH.



N870A

EFS/EFP-30,40 WITH STANDARD THERMOSTAT CONTROL
 WIRING DIAGRAM : 13.5KW, 18KW 208/240V 1PH



N868A

