



Catalogue **CATERING**

Chapter

COOKING

Model

F-E9115 380-415V 3N 50/60Hz 1C

19020767 14/12/2018

ELECTRIC DEEP FAT FRYER, F-E9115

Fryers are designed to deep fry large amounts of product (chips, croquettes, different types of dredgings, etc.).

2 mm stainless AISI-304 steel top with rounded edges for easy cleaning. Laser cut and automatic welding for a perfect adjustment of sides between modules with square angle finish.

Number of wells: 1.

Well capacity: 15 litres.

Standard equipment: One 250x287x108 mm basket.

Well integrated in the top, with cool area at the bottom. This helps to maintain oil properties and quality for a longer time.

Heating by means of AISI 304 stainless steel electrical resistances inside the well. They can be tilted more than 90° for a perfect cleaning.

High power/litre rate: 0.8 kW per litre.

Thermostat for temperature control (between 60 and 200°C).

Safety thermostat.

Oil discharge through robust and reliable high temperature resistant

ball tap.

Fitted with independent lids for each well.

Basket drainage support at the back of the well.

Water-tight and protecting-support controls.

High temperature protector for the chimney made of enamelled cast iron. Front access to components.

According to European standards for components and panels temperature, efficiencies and combustion, and sanitary regulations (EN-60335 and EN-203)

IPX5 grade water protection equipment.

DIMENSIONS



ELECTRICITY TECHNICAL SPECIFICATIONS

ELECTRICITY TECHNICAL SPECIFICATIONS	
Electric power	12,000 kW
Heating power	12,00 kW
Voltage	380-415V - 3N
Amperage	20A
Electric frequency	50/60Hz















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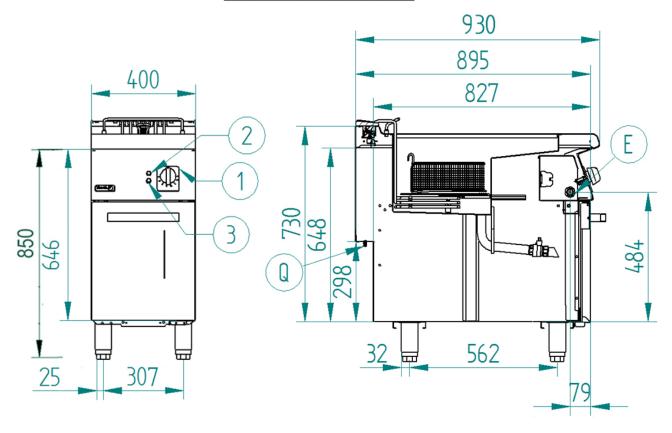
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F-E9115 & F-E9121



E - Conexión eléctrica

Q - Conexión equipotencial

1 - Mando termostato

2 - Piloto verde

3 - Piloto ambar

Electrical connection

Equipontecial connection

Thermostat control

Green pilot

Ambar pilot









