



Catalogue CATERING Chapter COOKING

Model

F-E9121 R 380-415V 3N 50/60Hz 2C

19047076

Net volume

14/12/2018

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0,501 m3

ELECTRIC DEEP FAT FRYER, F-E9121 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: 21 litres.

Standard equipment: Two 132x338x132 mm baskets.

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: 0.857 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.

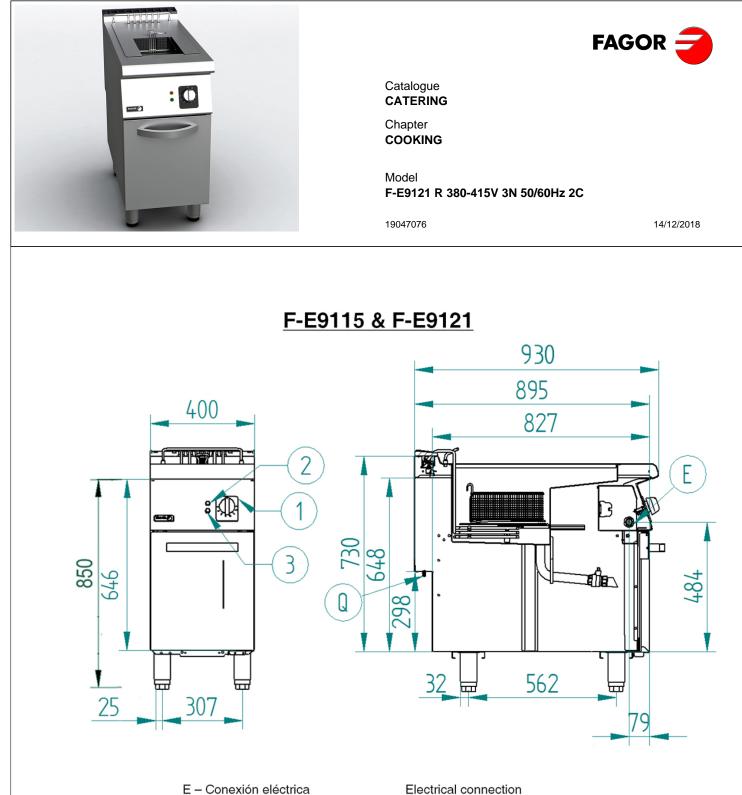
DIMENSIONS X Width 400 mm X Gross width 440 mm Y Depth 930 mm Y Gross depth 1022 mm Z Height Z Gross height 850 mm 1115 mm Net Weight Gross Weight 90,0 75.0 ka kg

0,361 m3

ELECTRICITY TECHNICAL SPECIFICATIONS

Electric power	18,000 kW
Heating power	18,00 kW
Voltage	380-415V - 3N
Amperage	25A
Electric frequency	50/60Hz

Gross volume



- Q Conexión equipotencial
- 1 Mando termostato
- 2 Piloto verde
- 3 Piloto ambar

Equipontecial connection Thermostat control Green pilot Ambar pilot