



# Catalogue CATERING

Chapter

#### **COOKING**

Model

F-E9221 380...415V 3N 50/60Hz 4C

19037396

#### **DIMENSIONS**

| <u>Article</u> |                      | <u>Packed</u>                              |
|----------------|----------------------|--|
| mm             | 840                  | mm   |
| mm             | 1022                 | mm   |
| mm             | 1125                 | mm   |
| kg             | 160,000              | kg   |
| m3             | 0,966                | m3   |
|                | mm<br>mm<br>mm<br>kg | mm 840<br>mm 1022<br>mm 1125<br>kg 160,000 |

| ELECTRICITY                |              |    |
|----------------------------|--------------|----|
| Electric power             | 30,00        | kw |
| Voltage                    | 380415V -3N  |    |
| Three-phase +N 400V wiring | 2X(4X4MM2+T) |    |
| Frequency                  | 50/60        | hz |

### ELECTRIC DEEP FAT FRYER, F-E9221

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: 2. Well capacity: 21 litres.

Standard equipment: Four 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  $90^{\circ}$  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.

Maximum power: 36.0 kW.

Dimensions: 800 x 930 x 850 mm.















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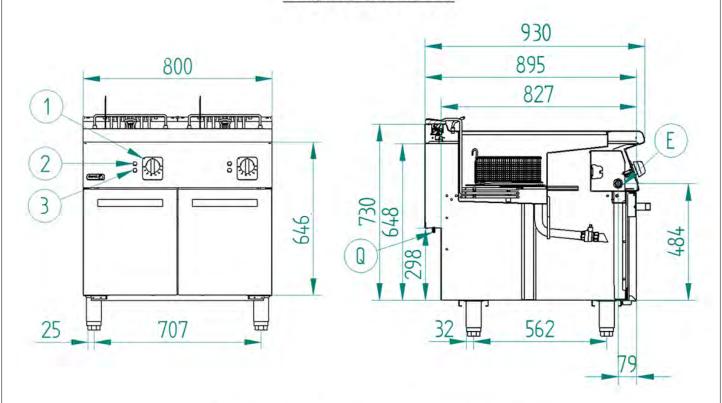
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## F-E9215 & F-E9221



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









