



Catalogue  
**CATERING**

Chapter  
**COOKING**

Model  
**F-E9215 380...415V 3N 50/60Hz 2C**

19037230

**DIMENSIONS**

	<b>Article</b>		<b>Packed</b>	
Lenght	800	mm	840	mm
Depth	930	mm	1022	mm
Height	850	mm	1125	mm
Weight	140,000	kg	160,000	kg
Volume	0,722	m3	0,966	m3

**ELECTRICITY**

Electric power	24,00	kw
Voltage	380...415V -3N	
Three-phase +N 400V wiring	2X(4X2,5MM2+T)	
Frequency	50/60	hz

**ELECTRIC DEEP FAT FRYER, F-E9215**

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: 15 litres.

Standard equipment: Two 250x287x108 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: 0.8 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.

Maximum power: 24.0 kW.

Dimensions: 800 x 930 x 850 mm.



FAGOR INDUSTRIAL

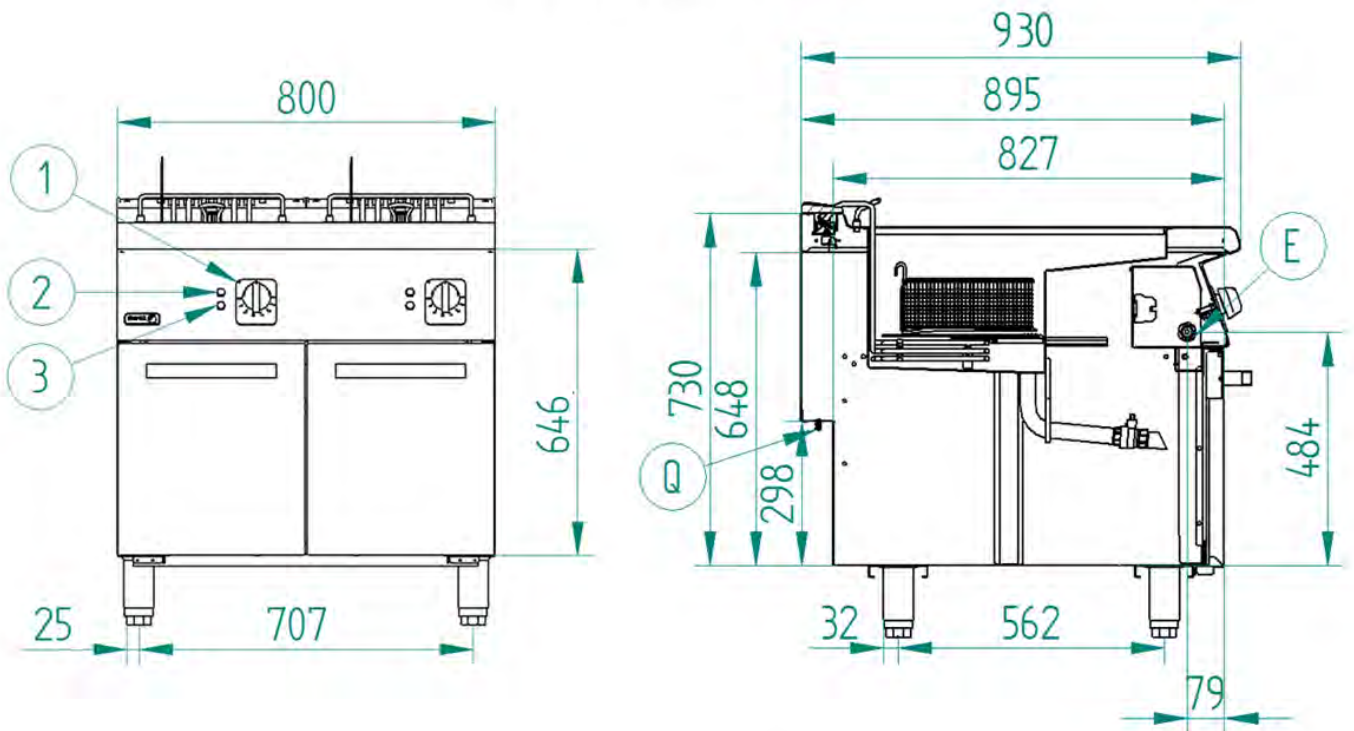
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### F-E9215 & F-E9221



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