



**Catalogue**  
**CATERING**  
**Chapter**  
**COOKING**

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

19047076

14/12/2018

**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.

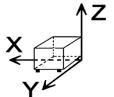
High temperature protector for the chimney made of enamelled cast iron.

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	850 mm	Z Gross height	1115 mm
Net Weight	75,0 kg	Gross Weight	90,0 kg
Net volume	0,361 m3	Gross volume	0,501 m3

**ELECTRICITY TECHNICAL SPECIFICATIONS**

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



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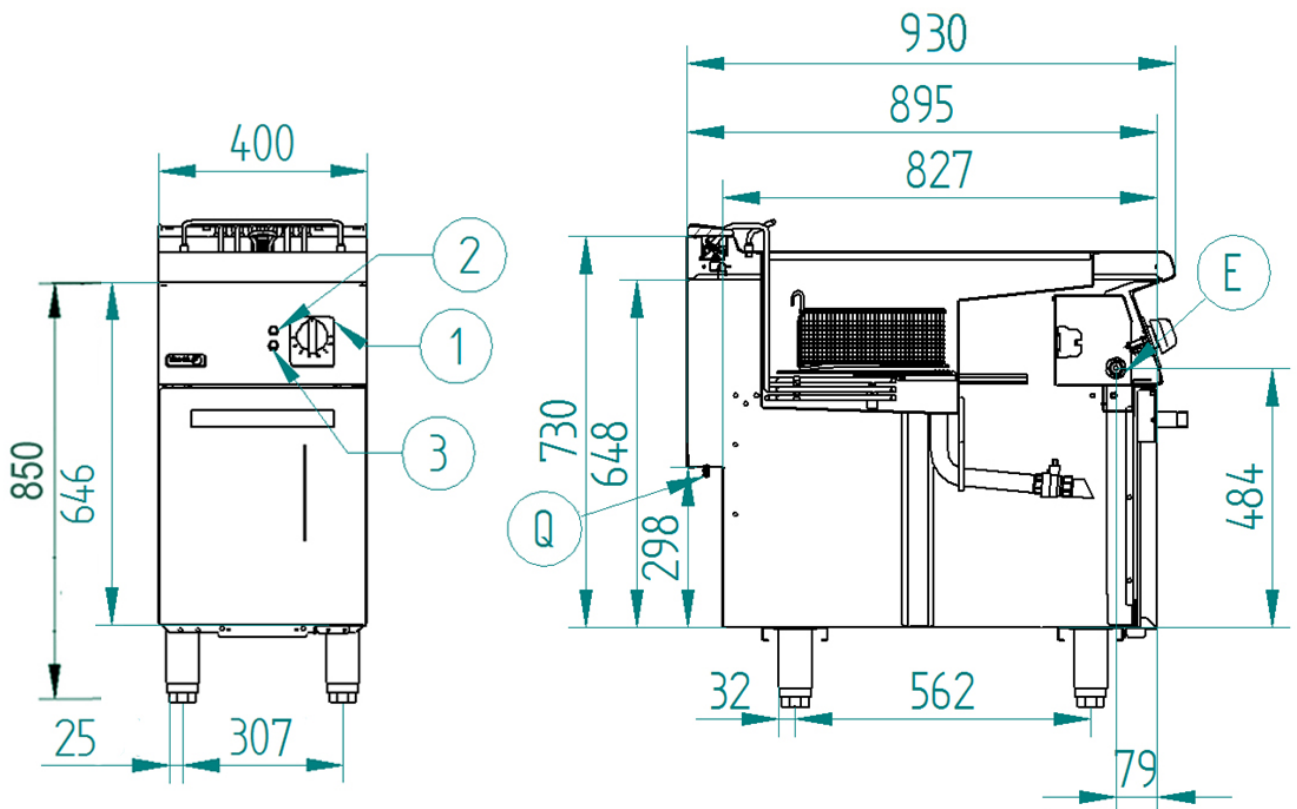
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### F-E9115 & F-E9121



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