



**Catalogue**  
FOOD SERVICE  
**Chapter**  
COOKING

**Specific model**  
F-E7208 400V 3N 50/60Hz 2C

19072444

04/09/2023

**DENOMINATION:**

Electric fryer, 2 tanks of 8 L, 700 range.

**DESCRIPTION :**

- "- Surface tops manufactured in 1.5 mm thick AISI-304 stainless steel.
- Laser-cut joints, automatic welding and polishing Hidden screws.
- Wells built into the surface top with robotic welding and polishing.
- Cold area in the lower part of the well which helps to preserve the characteristics and quality of the oil used for longer.
- Thermostatic temperature control, between 60 and 200 °C.
- Safety thermostat in all models.
- Fitted with individual lids for each well.
- High power machines that heat up quickly and have a high power - litre ratio (up to 1.00 kW/litre)."
- "- Countertop model.
- Drainage of oil from the well through a mechanical ball valve which is robust, reliable and resistant to high temperatures. The discharge control is located in the control panel."
- Electric models with AISI 304 stainless steel heating elements located inside the well which can be tilted by over 90° to ensure perfect cleaning.

**POSSIBLE OPTIONS :**

- 230 1N- Transformation A 230 V single phase
- 230 III - A 230 V three-phase transformation without neutral
- MARINE - Other machines - Ship transformation - 440 III

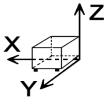
**POSSIBLE ACCESSORIES :**

- FOOD SERVICE
- ACCESSORIES KORE
- STANDS 700

**SUPPLIED ACCESSORIES:**

- 12237851 Basket F-E708 2

**DIMENSIONS**



X Width	800 mm	X Gross width	840 mm
Y Depth	730 mm	Y Gross depth	822 mm
Z Height	290 mm	Z Gross height	535 mm
Net Weight	46,0 kg	Gross Weight	64,0 kg
Net volume	0,170 m3	Gross volume	0,369 m3

**ELECTRICITY TECHNICAL SPECIFICATIONS**

Electric power	12,000 kW
Amperage (A)	17,4A
Heating power	12,00 kW
Voltage	400V - 3N
Electric frequency	50/60Hz

**CONNECTIONS TECHNICAL SPECIFICATIONS**

230 V three-phase wiring	3X16+T - 40 A 3X6MM2+T
Single-phase 230V wiring	2X10MM2+T
Three-phase +N 400V wiring	3X2,5MM2+T+N



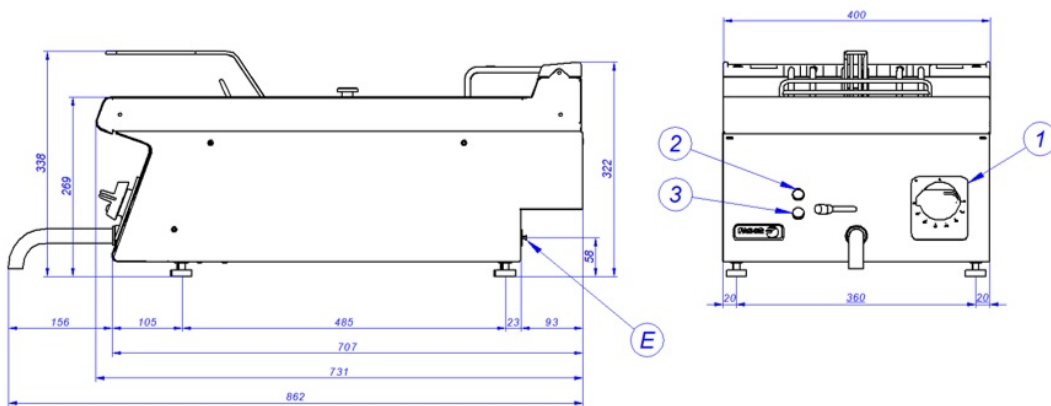
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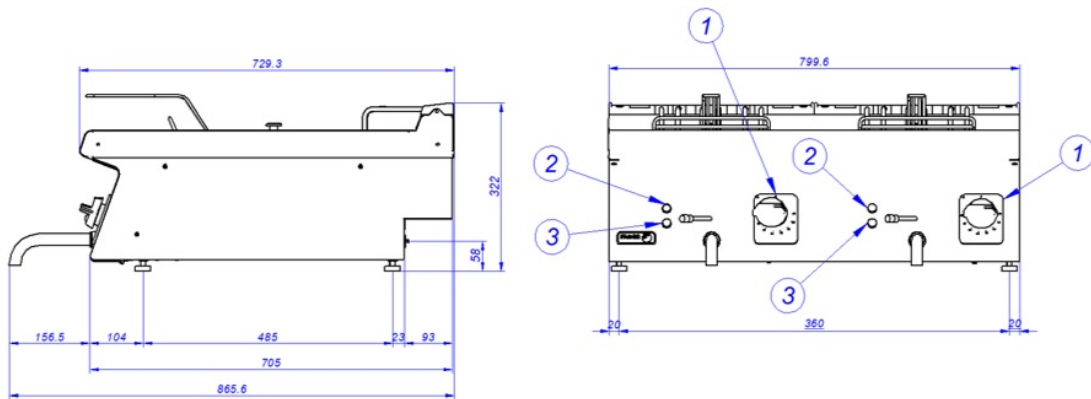
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**F-E7108**



**F-E7208**



E – Conexión eléctrica  
Q – Conexión equipotencial  
1 – Mando termostato  
2 – Piloto verde  
3 – Piloto ámbar

Electrical connection  
Equipotential connection  
Thermostat control  
Green pilot  
Ambar pilot

Connexion électrique  
Connexion équipotential  
Commande de thermostat  
Lumière verte  
Lumière ambre