



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

**Specific model**  
F-E9215 400V 3N 50/60Hz 2C

19081692

11/11/2021

**DENOMINATION:**

Electric fryer, 2 stamped tanks of 15 L, 900 range.

**DESCRIPTION :**

- Surface tops manufactured in 2 mm thick AISI-304 stainless steel.
- Laser-cut joints, automatic welding and polishes. Screws hidden from view.
- Tank stamped into the surface top with robotized weld and polish.
- Cold zone in the lower part of the well, which helps to maintain the quality and characteristics of the oil in use for longer.
- Safety thermostat in all models.
- Unloading of oil from the well by means of a robust and reliable ball valve, resistant to high temperatures.
- With individual lids for each well.
- High temperature enamelled cast iron flue protector.
- Access to the components from the front.
- Machines with IPX5 grade water protection.
- Voltage for electric models:
- 400 V 3+N . Ask for other models.
- Thermostatic temperature control between 60 and 200 °C.
- High-power machines which heat up very fast and with a high power:litre ratio.
- Electric models with AISI-304 stainless steel heating elements located inside the well, which can be swivelled by more than 90° for 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

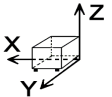
**POSSIBLE ACCESSORIES :**

- FOOD SERVICE
- STANDS 900
- REFRIGERATED STANDS
- ACCESSORIES KORE
- FRYER ACCESSORIES KORE
- KORE WHEELS

**SUPPLIED ACCESSORIES:**

- 12233189 Complete basket F-7-15l 2

**DIMENSIONS**



|            |          |                |          |
|------------|----------|----------------|----------|
| X Width    | 800 mm   | X Gross width  | 840 mm   |
| Y Depth    | 930 mm   | Y Gross depth  | 1022 mm  |
| Z Height   | 850 mm   | Z Gross height | 1255 mm  |
| Net Weight | 140,0 kg | Gross Weight   | 160,0 kg |
| Net volume | 0,630 m3 | Gross volume   | 1,077 m3 |

**ELECTRICITY TECHNICAL SPECIFICATIONS**

|                    |           |
|--------------------|-----------|
| Electric power     | 24,000 kW |
| Amperage (A)       | 40A       |
| Heating power      | 24,00 kW  |
| Voltage            | 400V - 3N |
| Electric frequency | 50/60Hz   |

**CONNECTIONS TECHNICAL SPECIFICATIONS**

|                            |                |
|----------------------------|----------------|
| Three-phase +N 400V wiring | 2X(4X2,5MM2+T) |
|----------------------------|----------------|





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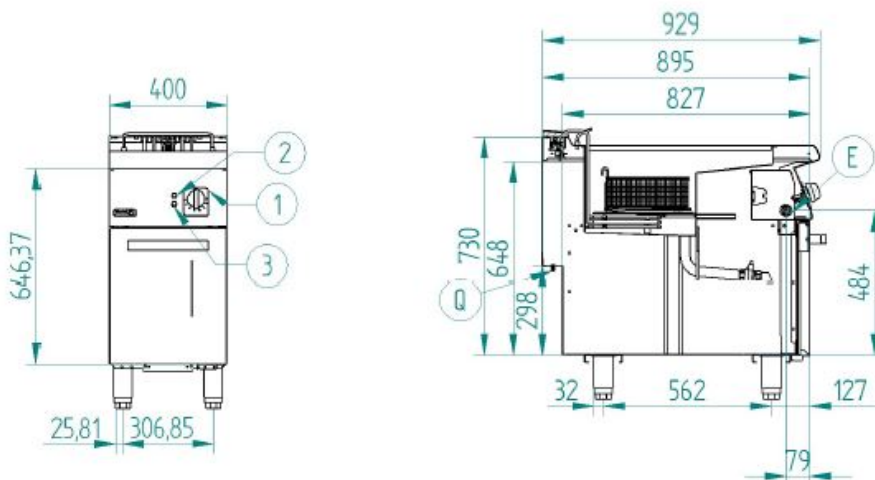
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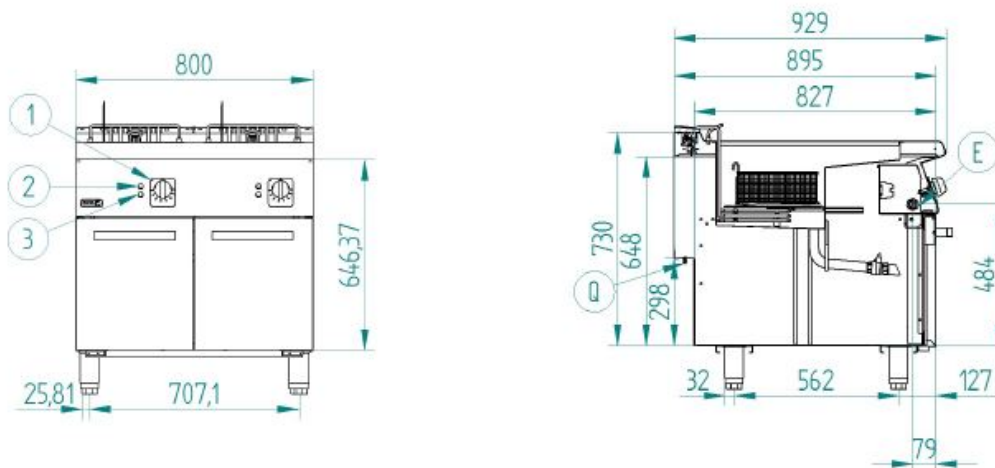
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**F-E9115 & F-E9121**



**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