Catalogue
FOOD SERVICE
Chapter
COOKING

Model
F-E7208 400V 3N 50/60Hz 2C

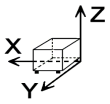
19072444 09/03/2020

ELECTRIC FRYER, F-E7208

- Surface top manufactured in 1.5 mm thick AISI-304 stainless steel.
- Laser-cut joints, automatic welding and polishing. Hidden screws.
- Well 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.
- Drainage of oil from the well through a mechanical ball valve which
is robust, reliable and resistant to high temperatures.
- High power machine that heat up quickly and have a high power - litre
ratio (up to 1.00 kW/litre).
- Electric model with AISI 304 stainless steel heating elements located
inside the well which can be tilted by over 90º to ensure perfect
cleaning.
- Number of wells: two of 8 litres capacity

BASKETS PROVIDED:
- 2 small baskets per well (125 x 280 x 100 mm)
"
"

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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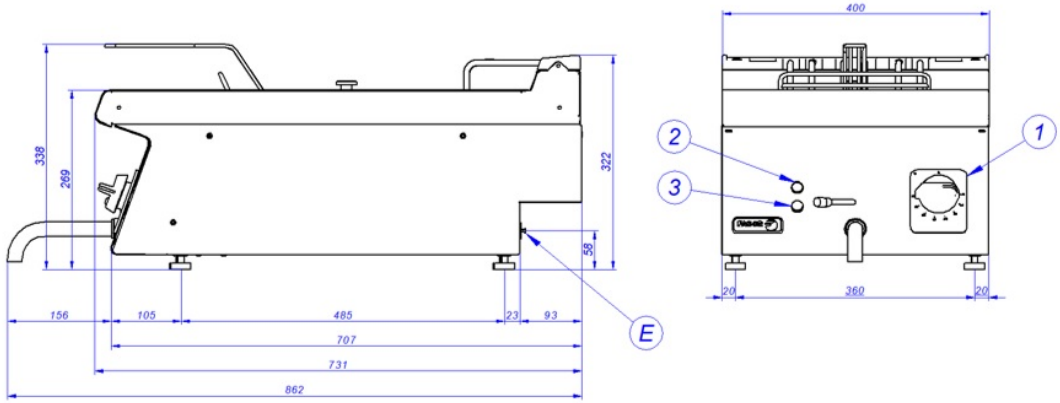
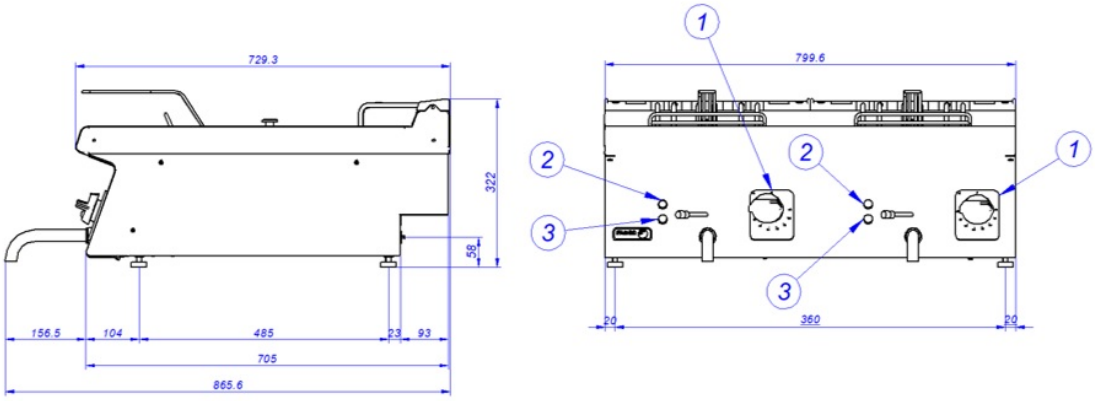
F-E7108



F-E7208



E – Conexión eléctrica	Electrical connection	Connexion électrique
Q – Conexión equipotencial	Equipotential connection	Connexion équipotentiel
1 – Mando termostato	Thermostat control	Commande de thermostat
2 – Piloto verde	Green pilot	Lumière verte
3 – Piloto ámbar	Ambar pilot	Lumière ambre