

SS680 Sentry Series Electric Restaurant Fryer

Project _____
Item _____
Quantity _____
CSI Section 11400
Approved _____
Date _____

Models

- S18F
- S18SF
- S680-18FM
- S680-18FM-EH



Model S18F



MODEL
S680-18F-EH

Standard Features

- Stainless steel finish front and sides
- Designed to match Garland SS680 Sentry Series Electric Ranges
- Cabinet has slides to accept optional additional fry tank
- Available in 12kW (S18F) and 16kW (S18SF)
- 30 lb (14kg) shortening capacity
- Tank is a one piece, deep-drawn, heavy-gauge nickel-plated steel tank equipped with lift handles with 1" (25mm) bottom drain valve.
- Mechanical thermostat temperature control from 200°F (93°C) - 375°F (190°C)
- Incoloy sheath swing-up heating elements
- 6" (152mm) stainless steel adjustable legs
- Two chrome wire baskets
- Matching dump station with heat lamp, model S680-18F-EH, or without heat lamp, model S680-18F, specify

Options & Accessories

- Solid stainless steel work top, model S680-18F only
- Lift-off, single drain shelf
- Additional tank with drain
- Extra set of twin baskets
- Large single basket
- Stainless steel fryer tank cover
- Set of (4) polyurethane (non-marking) swivel casters with front brakes.
- Fish plate
- Marine options available

Specifications

Electric medium duty fryer with 30 lb. (14kg) shortening capacity, models S18F, (12 kW), & S18SF (16 kW).

Stainless steel exterior construction with styling designed to match Garland SS680 Series Electric Restaurant Ranges.

18" (457mm) wide, 34½" (877mm) deep.

Fry tank is a one-piece, deep-drawn, heavy-gauge nickel-plated steel tank equipped with lift handles to remove the container for easy cleaning 1" (25mm) drain valve located at bottom of tank.

Incoloy sheath heating elements swing up and out of the way for easy removal of fry tank.

Cabinet designed with slides to accept an optional additional fry tank.

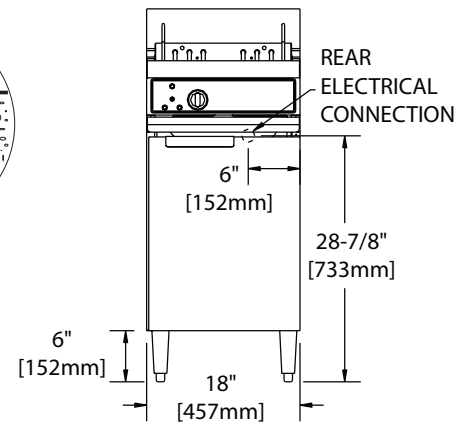
Matching 18" (457mm) wide fryer station with stainless steel 12" (305mm) x 20" (508mm) x 2-1/2" (61mm) cafeteria pan, with heat lamp (model S680-18FM-EH) or without heat lamp (model S680-18FM), cabinet base.

Solid stainless steel work top available on model S680-18FM.

NOTE: Fryers supplied with casters must be installed with an approved restraining device.



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