

S680 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 S680 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 Fry Station with, model S680-18F-EH, or with out ,model S680-18F, heat lamp, 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 bowl cover
- Set of (4) Polyurethane(non-marking) swivel casters with front brakes.
- Fish plate

Specifications

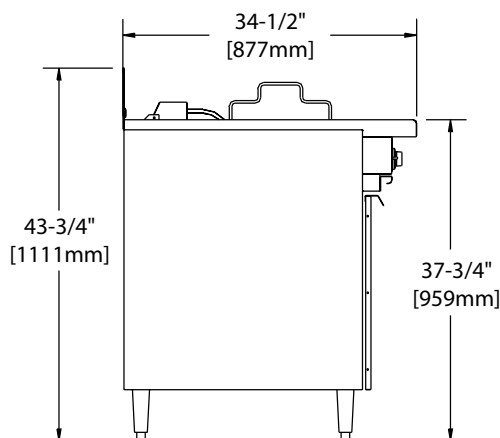
Electric medium duty fryer with 30 lb. (14kg) shortening capacity. Models S18F, (12 kW), & S18SF (16 kW). Stainless steel exterior construction with styling designed to match Garland S680 Series Electric Restaurant Ranges. 18" (457mm) wide, 34½" (877mm) deep. Fry tank is a one piece, deep drawn, heavy 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 (Model S680-18FM-EH) or without (Model S680-18FM) heat lamp, cabinet base. Solid stainless steel work top available on Model S680-18FM.

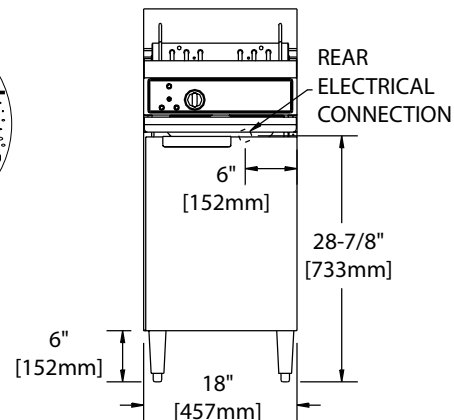
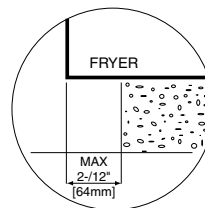
NOTE: Fryers supplied with casters must be installed with an approved restraining device.



S680 Sentry Series Electric Restaurant Fryer



DAIS Installation:



Frying area is 13" (330mm) wide x 15-1/2" (394mm) deep

NOTE: Many local codes exist, and it is the responsibility of the Owner and the Installer to comply with those codes.

Garland products are not approved or authorized for home or residential use, but are intended for commercial applications only. Garland will not provide service, warranty, maintenance or support of any kind other than in commercial applications.

North American (60 cycle) Electrical Loading:									
Model	Total kW	Nominal Amperes Per Line							
		208v/1Ø	240V/1Ø	208V/3Ø			240V/3Ø		
				X	Y	Z	X	Y	Z
S18F	12	58	50	34	34	34	28.9	28.9	28.9
S18SF	16	77	66.7	49	38	49	41.8	41.8	32.5

Export (50 cycle) Electrical Loading:										
Model	Total kW		Nominal Amperes Per Line							
			220/380V/1Ø	240/415V/1Ø	220/380/3Ø			240/415V/3Ø		
	220/380V	240/415V			X	Y	Z	X	Y	Z
S18F	10.1	12	46.2	50	15.4	15.4	15.4	16.7	16.7	16.7
S18SF	13.4	16	61.1	66.7	17.2	26.7	17.2	18.8	29.2	18.8

Model	Exterior Dimensions			Installation Clearances		Shipping	
	Height	Width	Depth	Sides	Rear	Cu Ft	lb/Kg
S18F, S18SF	43 3/4" (1111mm)	18" (457mm)	34-1/2" (877mm)	1" (25mm)	1" (25mm)	16	140/64
S680-18F	46 5/8" (1184mm)	18" (457mm)	34-3/8" (873mm)	0"	0"	16	105/48
S680-18F-EH	56 5/8" (1438mm)	18" (457mm)	34-3/8" (873mm)	0"	0"	16	130/49

Production Capacity (per hour)	
Model	French Fries
S18F	Frozen to Done 50 lbs./ 23kg
S18SF	Frozen to Done 60 lbs./ 27kg

Welbilt reserves the right to make changes to the design or specifications without prior notice.