

## 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  
S680-18FM-EH

### Standard Features

- Stainless steel finish front and sides
- Designed to match Garland S5680 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 S5680 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.

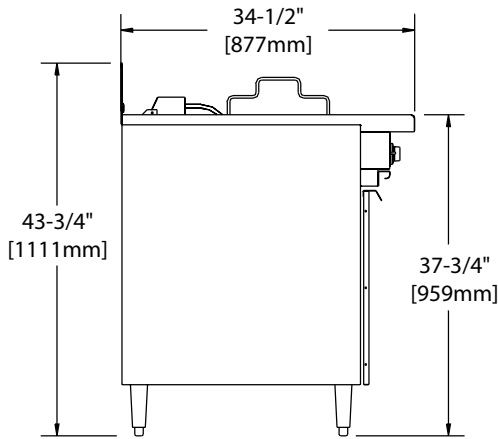
Matching 18" (457mm) wide fryer station with stainless steel 12" (305mm) x 20" (508mm) x 2-1/2" (61mm) cafeteria pan, with heat lamp (model S680-18FM-EH) or without heat lamp (model S680-18FM), cabinet base.

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

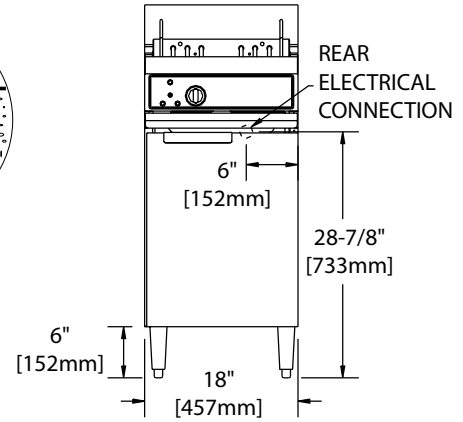
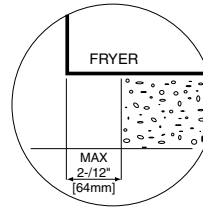
NOTE: Fryers supplied with casters must be installed with an approved restraining device.



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/1-Phase	240V/1-Phase	208V/3-Phase			240V/3-Phase		
				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/1-Phase	240/415V/1-Phase	220/380/3-Phase			240/415V/3-Phase		
	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
S680-18FM	46 5/8" (1184mm)	18" (457mm)	34-3/8" (873mm)	0"	0"	16	105/48
S680-18FM-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

S680-18FM-EH Heat Lamp Rating		
120V*	1.5kW	12.5 Amps
240V**	1.5kW	6.25 Amps
208V**	1.13kW	5.42 Amps

\*Comes with cord and NEMA 5-15P plug.

\*\*North America, comes with cord and NEMA 6-15P plug.

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