



ITEM	Hoshizaki Commercial Electric Fryer
MODEL	FL-20B-SEA
POWER SUPPLY	3 Phase 4 Wire 380/400/415V 50Hz Capacity: 5.6kVA(8.5A)/6.2kVA(9.0A)/6.6kVA(9.2A)
AMPERAGE	8.5A/9.0A/9.2A
ELECTRIC CONSUMPTION	5.6kW/6.2kW/6.6kW
OIL HEATING TIME	Approx. 15min (415V, Ambient Temp. 30°C, Oil Amount 20L, Oil Temp. 20°C to 180°C)
OUTSIDE DIMENSIONS	450mm(W) x 590mm(D) x 800mm(H) (Overall Height 920mm)
CABINET	Stainless Steel
OIL TANK	Stainless Steel
HEATER	Immersion Sheathed Heater 6.6kW
OIL TANK SIZE	390mm(W) x 430mm(D) x Max. 260mm(H)
OIL AMOUNT	Standard 20L(Minimum 17L - Maximum 23L)
EFFECTIVE COOKING DIMENSIONS	390mm(W) x 376mm(D)
INSULATION	Super Wool Mat
LIFT SYSTEM	Manual Operation
OIL DRAIN SYSTEM	Valve (Rc1 Ball Valve)
OIL TEMPERATURE CONTROL	Microcomputer Control(50°C - 200°C) Standard Oil Temperature Setting 180°C
OIL TEMPERATURE DETECTOIN	Thermistor
HEATER LAMP	Neon Lamp (Red)
SAFETY SYSTEM LAMP	Neon Lamp (Red)
OIL DRAIN	Manual Drain with Oil Drain Valve
ELECTRIC CIRCUIT PROTECTION	Shutoff by Swinging Up Heater
OVERHEAT PROTECTION	Thermostat 280°C (Oil Temperature + Boil Dry) Bimetal Thermostat (One Shot Type)
LEG	Stainless Steel Adjustable 13 - 40mm
WEIGHT	53kg (Gross 60kg)
PACKAGE	Carton 518mm(W) x 662mm(D) x 994mm(H)
OPERATING CONDITIONS	Ambient Temperature: 40°C or less Voltage Range: 380V ± 10%, 400V + 8% / -10%, 415V + 4% / -10%
ACCESSORIES	Oil Can, Oil Strainer, Oil Pan, Oil Pan Strainer, Oil Tank Cover, Skimmer (small) , Separator
OPTIONAL PARTS	Basket (full size), Basket (1/2 size), Slider (for Tempura), Batter Scrap Tray, Filter, Adjustable Legs, Fall Prevention Plate, Connecting Fitting

*We reserve the right to make changes in specifications and design without prior notice.

1. Install the product properly in accordance with the instructions on location water supply/drain connections and electrical connections stated in the instruction and installation manuals provided. Allow 10mm extra space at the installation site to meet any installation requirements.
2. Product Code: 78FE-D013